



# WINE News



**OCTOBER** sparkles at K&L! Join us on the 20th and 21st for our incredible annual Champagne tent events in Hollywood and San Francisco, respectively, or create your own Champagne tasting at home with the fabulous selections herein. Grand Marques, grower-producer Champagnes, we've got them all!

## CHAMPAGNE: ONE OF THE WORLD'S GREAT WINES

Thirteen years ago, when I first started doing the Champagne buying here at K&L, many wine lovers didn't consider Champagne part of the wine world. This was for a reason. Many of the largest Champagne houses sold their juice only as a luxury brand—some still aim to. So when we first started to bring in small producer Champagnes, it was an uphill battle to sell them. A lot has changed!

Now Champagne lovers are very aware of Champagne as a wine and how it fits into the context of the rest of the wine world. The high minimum standards Champagne producers must adhere to in order to sell a wine as Champagne have proven to be wise. The rules are many: the wines must come from a limited and special chalky geographical area north and east of Paris, every site where grapes are grown must be evaluated for suitability, only certain varietals can be grown, they must abide by maximum yields, every wine must be fermented in its own bottle and aged on its lees for at least 15 months, etc. etc. Champagne, because of the great minimum quality in each bottle, is the only major AOC in France that sells all of its wine.

Here at K&L, we are not interested in minimum quality; we are interested in top quality wines that represent excellent value for our customers. For me, a brand with a big image is meaningless unless it has greatness in the bottle to back it up. To that end, about half of our more than 250 different Champagne offerings come from estate producers, and most of them are quite small. Grower-producers work the vineyards the wines they make come from personally, and that connection to the soil inspires their winemaking. Read our interview with Quentin Paillard on page 20 to learn more about one such producer—his wines are some of our best.

Many great brands have earned their reputations by dedicating themselves to quality, and in the case of the Champagne Veuve Clicquot's "new" Cave Privée range, tremendous patience. For me, high quality wine only comes from high quality vineyards and careful winemaking. Greatness, however, takes time. Now at more than 20 years of age, these wines are ready for sale and are drinking perfectly.

The Cave Privée wines from Veuve Clicquot are not inexpensive, but given the very long aging that they have been treated to, and the fantastic

quality inside, I believe they are fairly priced. The **1990 Veuve Clicquot "Cave Privée" Brut Vintage Champagne (750ml \$199.00; 1.5L \$425.00)** comes from one of the most celebrated vintages of the 20th century. With a smaller crop than usual because of spring frosts, followed by a huge amount of sunshine without excessive heat, it was a truly special year. This wine is composed of 56% Pinot Noir, 33% Chardonnay and 11% Meunier from 17 different villages, all Grand or Premier Cru. It is incredibly rich and toasty, as one would expect from Champagne aged in excess of 15 years on its lees. It has aromas of chanterelle mushrooms and fresh butter and flavors that I can only compare to the nutty glory of Corton-Charlemagne. As well as this showed alone, it was even better at home served with salmon lox dotted with truffled cream on toast points.

The **1989 Veuve Clicquot "Cave Privée" Brut Rosé Vintage Champagne (750ml \$239.00; 1.5L \$499.00)** came from a hot, early vintage that produced many big Champagnes. The Clicquot Rosé is the exception to that rule; it is the most elegant 1989 I have had. It is composed of 67% Pinot Noir and 33% Chardonnay with 13% Bouzy Rouge (Pinot Noir) making the wine rosé. This wine still has its fresh strawberry fruit in abundance on the nose, but the palate is full of red Burgundy complexity and intrigue. The wine finishes remarkably dry and is immensely food friendly. I have had it with both lobster and an avocado stuffed with salmon mousse to great effect.

I have tasted these wines five times (decadent, I know!) before writing this article, and they have both been consistently great. If you want to treat someone to something very special, few things could be better. Don't forget to treat yourself, too. A toast to you!

Gary Westby

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## New Arrivals: We're Over-flowing with Great Bordeaux!



Clyde Beffa Jr.  
Co-owner/Bordeaux Buyer

More than 90% of the pre-sold 2009 Bordeaux are in and distributed—that is more than 9,000 cases of wine! Next are the 2010s. We have also gotten in so many great non-2009/2010 Bordeaux recently, I do not know where to

start. How about the 2003 vintage? We've gotten in super values—less than \$20 a bottle—from two old school standbys, **Coufran** and **Verdignan**, plus the obscure, super-delicious **Peyrabon**. The last 200 cases of the super-overachieving **2001 Lanessan (\$19.99)**, from near St-Julien, just arrived. We have already sold 5,000 bottles of this beloved beauty. Just buy a case. We also have some **2004 Lanessan** left at the same price.

On the higher end of the spectrum we just got the last of the **2006 Pauillac de Latour (\$89.99)**—a baby Latour at one-eighth the price. We sold out of the 2007 immediately, and this one is better. We just got in more of the 92-point **2009 La Tour de By (\$19.99)**, and with it came the super drinkable **2001 (\$19.99)**. One of my favorite Right Bank wines just in is the **1985 Château Soutard (\$79.99)**, so sweet and silky. The last of the 1997s are

also just in, including another size of the **1997 Potensac (375ml \$14.99; 750ml \$26.99)**. Just being unloaded are three wines we discovered in April in Bordeaux: the **2004 Peyrabon (\$14.99)**; it is as good as the 2003 and much less expensive. We loved the fruity, easy to drink **2001 Malescasse (\$19.99)**. And the **2000 Terrey-Gros-Cailloux (\$29.99)** that came in is a great follow-up to the 1997 that sold out immediately. Finally, you must try the super delicious, super inexpensive wines from the 2001 vintage, such as the **2001 Potensac (\$29.99)**. You get the point; we are loaded with Bordeaux for the fall and winter.

Not to be outdone, Keith Wollenberg has managed to get in a plethora of great white Burgundies and the 2010 Champy red Burgundies. Don't miss them. A whole container of Conterno Barolo has just come in, most are pre-sold, but there are some fabulous values. And if you want Brunelli, we just got many 2006s and 2007s. Trey has managed to get a ton of great wines in from California, so check out the Domestic pages. One great Cabernet is the **2009 Kalinda Sonoma Cabernet\* (\$17.99)**—so fruit forward and easy to drink. Perfect balance and soft tannins. One of our best ever.

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](http://KLWines.com).

#### K&L REDWOOD CITY

3005 El Camino Real  
Redwood City, CA 94061  
P (650)364-8544  
F (650) 364-4687

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

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

#### K&L SAN FRANCISCO

638 Fourth Street  
San Francisco, CA 94107  
P (415) 896-1734  
F (415) 896-1739

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

#### K&L HOLLYWOOD

1400 Vine Street  
Hollywood, CA 90028  
P (323) 464-WINE (9463)  
F (323) 836-0853

Hours Mon-Sat 10-8, Sun 11-6

We accept American Express, Discover, Visa and Mastercard.

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

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

**Sale Dates** End October 31, 2012. Prices are subject to change without notice. We reserve the right to correct errors in pricing.

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

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

## 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](http://KLWines.com) and click on "local events."

**October 6: Grand Rhône Tasting.** Limited availability. Tickets available at [KLWines.com](http://KLWines.com). \$40.

**October 13: Blind Cabernet Sauvignon Tasting.** Taste and compare Cabs from around the world.

**October 20: Grand Champagne Tent Event at K&L Hollywood.**

Bordeaux in Redwood City; San Francisco Tasting Bar Closed.

**October 21: Grand Champagne Tent Event at K&L San Francisco.** See ad on page 7 for more information on Champagne events.

**October 27: Grand Italian Tasting.** Limited availability. Tickets available at [KLWines.com](http://KLWines.com). \$40.

## COMING UP:

**Thursday, November 15 at K&L Hollywood and Friday, November 16 at K&L San Francisco:** One of our favorite producers, Hubert de Bouïard, owner of Chateau Angélu, will be joining us in both Hollywood and San Francisco in November. Our Hollywood dinner will be at Campanile and our San Francisco dinner will be at One Market Restaurant. We will enjoy a Champagne reception starting at 6:30 p.m. followed by dinner at 7 p.m. Over a delicious meal of risotto, perfectly cooked steak and a selection of cheeses we will sample the 2006 and 2009 Fleur de Bouïard, the 2008 and 2009 Bellevue and the 2005 and 2007 Angelus. Each dinner is limited to 40 guests or fewer, so this is a great way to get up close and personal with Hubert.

## THURSDAY/FRIDAY NIGHT TASTINGS

Please call the stores for more information on upcoming tastings.

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

October 4: Vibrant Rioja; October 11: TBA;  
October 18: Dry Creek Vineyards; October 25: TBA

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

October 5: Vibrant Rioja; October 12: Sake with Melissa Smith;  
October 19: TBA; October 26: TBA

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

October 4: Circo Vino;  
October 11: Sherry with Henry Wine Group;  
October 18: Beer; October 25: Schlumberger

## Sommelier Gets Silly

*"Burgundy makes you think of silly things; Bordeaux makes you talk about them, and Champagne makes you do them."* —Jean Anthelme Brillat-Savarin

For the record, it is noon on a Tuesday, and no, I have not had any Champagne today. Nor am I a poet, but when I sat to write this month's Champagne article, the first three phrases happened to rhyme. The thought of Champagne moving me to involuntarily write a poem for my column seemed so ridiculous, and yet so apt, that I had to keep going. I'm sorry readers, Champagne made me do it:

*A Toast to Champagne*

*Still wines invite stillness—relaxation, introspection, digestion—  
but Champagne: the elixir of action!*

*We toast, we roast, we laugh, we cry; it pops when we're born and sparkles on  
when we die.*

*It dares us to smile and asks us to dance; it is the lubricant of romance.*

*Oh Champagne! How I love thee—let me count the ways:*

*Weddings, showers, promotions, divorce,  
Anniversaries, birthdays, the winning horse.  
Getting started, reaching the end,  
Breaking a leg, three-day-weekend.*

*Sabred in war, offered in peace*

*There is nothing a little Champagne can't release.*

*As the clock strikes twelve, and, before*

*While we wait, with oysters, cheese, caviar!  
They're playing our song, dare we sing a tune  
And later, sip stars by the light of the moon?*

*As we do what we do when we do:*

*Champagne, a toast to you.*

Silliness aside, Champagne may be the universal wine of celebration but too often it gets boxed in the "special occasion only" category. But Champagne contains the magical combination of acidity, richness, flavor

and texture that makes it the most versatile food wine. If you can eat it, there is a Champagne to pair with it. Here are a few Champagnes I've enjoyed recently and highly recommend:

**Fluteau Blanc de Noirs Brut Champagne\* (\$39.99)** This delicious, crisp Blanc de Noirs is 100% Pinot Noir, made in all stainless with no malo. Aromas of fresh apples and honey lead in the nose, with nutty lees and spice accents on the palate. It's refreshing and bright, with a focused finish. Exactly the kind of palate-whetting style I like to kick things off.

**2005 Michel Lorient Vintage Brut Champagne\* (\$44.99)** This Champagne, made from 80% Meunier and 20% Chardonnay, shows the richness of the vintage without losing balance and structure. It is open and inviting, with aromas of lemon, fig, graham cracker, honey, sweet cream and hazelnut. The mousse is full and creamy, and the flavors mingle delightfully on the palate, with varying sweet and savory accents adding layers of complexity.

**2006 Michel Arnould "Carte d'Or" Brut Champagne\* (\$49.99)** Old vine Pinot power and the elegance of classed Chardonnay unite in this stunning vintage Champagne. The way in which the aromas of lemon, buttered toast, honey and nutty lees swirl up to reveal a deeper layer of savory and earthy flavors, only to dive down again in a dynamic pattern that repeats unceasingly, evokes the sensation of two "halves" of the wine dancing across the palate. There is so much depth, strength and movement in this bottle, leaving a powerful and lasting impression.

**Add Sparkle to Your Cellar:** Whether you are a novice interested in trying different Champagne styles, a connoisseur looking for unique bottles for the cellar, or simply a curious drinker seeking to learn and explore while trying a variety of wines from all over the world, including sparkling wines, you can design your own customized wine club through the K&L **Personal Sommelier Service**. Email [Sommelier@KLWines.com](mailto:Sommelier@KLWines.com) for more information or visit [KLWines.com/Sommelier.asp](http://KLWines.com/Sommelier.asp) to get started!

Chiara Shannon

## BORDEAUX *There is No Stopping the Niners!*

Happy football and red wine season everyone! It looks like another exciting year on the gridiron for the colleges and the pros, especially here in San Francisco, where there is a lot of excitement, hype and expectations surrounding our San Francisco 49ers. We know one thing for sure: we will not sneak up on anyone this year. Here at K&L the Niners are also dominating most conversations and sales, but it is the 0-9ers from Bordeaux rather, that are absolutely living up to the hype that preceded the release of this monumental vintage. You want to make sure the 2009s do not sneak away from you; almost every single wine we taste in every price range is really performing. Here are my thoughts on some of the most recent arrivals.

Our first visit this past year, right off the plane actually, was to **Canon-La-Gaffelière (2009 Inquire)**. The impeccable viticulture and winemaking by the team led by owner Stephan von Neipperg and consultant Stephane Derenoncourt were apparent immediately; they always make wines of great purity that are never overripe or pushed, and the 2009 didn't disappoint. Their **2009 Soleil (\$21.99)** from Puisseguin-St-Emilion, 80% Merlot and featuring delicious, silky blue/black fruits, knocked us out for the price right away; we took a large position. It was also the debut of the **2011 Neipperg Collection Blanc\* (\$10.99)** and **2010 Neipperg Collection Rouge\* (\$10.99)**. We were very impressed by these great everyday wines; they'll surely be some of Bordeaux's best values!

The second wine of Gruaud-Larose is a love of mine called **Sarget de Gruaud-Larose**; the **2009** is **\$26.99**, and it is a lovely wine that has all the great and distinctive flavors of Gruaud. A very elegant and complex wine, with incredibly floral herbal notes, along with earth, leather, tobacco and sweet rose petals, all in perfect balance. The Sarget is a bit lighter and more approachable than the first wine, made for earlier drinking, and it's a perfect lunch wine. I own it and also bought the 2010.

In the mid-1990s I had numerous enjoyable visits and lunches at Franc Mayne on my tours. This small estate, which produces just 3,000 cases, is in a primo location on the plateau of St-Emilion and features cool underground caves and an ancient Roman road on its western border. This was all very nice, but the wines, unfortunately, were not very good. Three different owners over the course of 20 years could not turn this place around, but in 2005 the Laviale family invested heavily and it has finally happened. When I first tasted the **2009 Franc Mayne (\$39.99)** at the Union des Grands Cru tasting I was, quite frankly, stunned by the outstanding quality. By far the best wine ever made there, it's plush with 90% Merlot, sweet blackberry fruit, vanilla and new oak. No hard edges, impressive, and one of the very best wines for the money in St-Emilion! One of the funnier tour moments I've experienced was here, when one of the men, after numerous glasses, asked our attractive host how they tolerate the men cheating on their wives. Her answer was short; she smiled and said, "it's no problem, what do you think the wives do?"

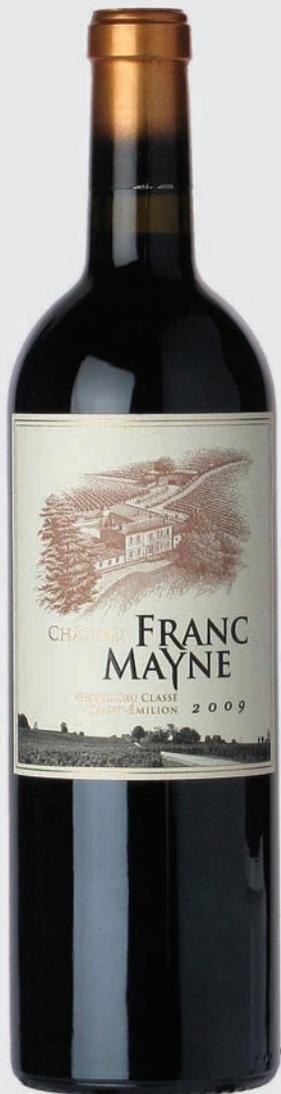
La Couspaude, another stop on my tours and also small, making just 3,000 cases, has been in the Aubert family for more than 100 years and unlike Franc Mayne, has never wavered, always making flashy wine bordering on the exotic, with dark, ripe cherry fruit. The wine was declassified in 1986 and for the next 10 years; it had nothing to do with the quality, however, but because they were bottling or storing the wine in barrels away from the estate due to lack of space in their underground cellar, and they got caught. The **2009 La Couspaude (\$59.99)** is a great expression of the wine, with a good backbone that will allow it to be cellared 10-plus years.

Our good friend Jose Sanfins was made the director/winemaker at **Cantenac Brown** in 1989 by then new owners AXA Insurance Co., and he improved the wine right away, but this estate was in very bad shape and needed complete renovation. The renovation eventually took place in 2006, when businessman Simon Halabi bought it and made huge investments, which are all clearly evident today—from the château to the wine. The price also jumped up immediately and many were critical...until they tasted the new wines. The wine went from plump, boring and flat to a sleek thoroughbred with classic Margaux elegance and freshness. The bright blue fruit is strong, pure and perfectly focused without a hint of a rough edge. This is fine Margaux wine at **\$84.99** that will age, but also will give great pleasure if you want to drink it young.

Great red wine vintages in Bordeaux and great vintages for Sauternes usually do not go hand in hand, but in 1989, 1990 and 2005 they did, and now you can add 2009 to that list. The **2009 Doisy-Védrières (\$39.99)** is a fantastic example and the greatest value at \$39.99 for a full bottle. It has all the components of greatness: an incredibly floral nose of tropical fruits, with touches of lemon and honey framed by great acidity, freshness and precision.

Please feel free to contact me anytime with any questions or for advice on the wines of Bordeaux at x2723 or by email at [Ralph@KLWines.com](mailto:Ralph@KLWines.com). Cheers, Toujours Bordeaux and Go Giants and Niners!

Ralph Sands



“When I first tasted the 2009 Franc Mayne at the Union des Grands Cru tasting I was, quite frankly, stunned by the outstanding quality. By far the best wine ever made there.”

## STEVE BEARDEN *On Bordeaux*

The 2009 Bordeaux vintage was so uniform and of such high quality that it seems nearly everyone made great wine almost regardless of price point. Fans are thrilled that there are so many good bargain priced bottles to choose from, but it is worth noting how many of the more expensive producers really stepped up and often made one of their best wines ever. Here are some successful efforts from both categories.

**2009 Le Bonnat, Graves (\$16.99)** This starts out clean and supple, but with an hour in the decanter it turns sweet, plump and generous. There are plenty of ripe red and dark fruit aromas and delicious flavors of blackberry, licorice, earth, mineral and spice. This complex bargain drinks well above its price point.

**2009 La Chapelle de Calon, St-Estèphe (\$19.99)** This is essentially the second wine of the great Third Growth Calon-Ségur, and the pedigree and intense structure really shows. After an hour in a decanter the aromas of deep red fruit, earth and dried herbs become quite intense. The high percentage of Cab really shines in this concentrated and classy effort, where the layered middle is followed by a finish of fine, ripe tannins, mouthcoating mineral and a touch of damp clay.

**2009 Meyney, St-Estèphe (\$39.99)** This fat, rich and accessible wine should age well but is very hard to resist right now. The nose of sweet berries and oak is followed by flavors of crunchy dark currants, blackberries and licorice that turn thick and juicy on the finish. The palate-coating fruit is sweet and sexy in this balanced and aromatically complex wine.

**2009 La Gaffelière, St-Emilion (\$89.99)** Bordering on flamboyant, yet intensely structured underneath the oodles of velvety fruit, this wine seems to have a little of everything. Ripe blackberries and creamy raspberries meld with exotic aromas of incense, hot tar and black licorice. This deep and opulent wine is already complex, but will show more after shedding some baby fat.

And a quick note: at a staff dinner in SF recently we enjoyed 1995 and 1996 Palmer, Margaux. Both were fabulous, and any reader who has them in their cellar should take note. The 1995 was the broader and more seductive wine, showing a smooth, roasted quality and hints of dark chocolate to go with the sweet fruit. The 1996 was more powerful and tannic, showing crisper acid, brighter fruit and a longer, more elegant profile. This vintage is just beginning to come in to its own.

*Steve Bearden*

## JEFF GARNEAU'S *Bank Shot*

**It's getting hard to keep up with all of the new 2009 Bordeaux washing up on our shores daily.** If there is a message in any of these bottles it's this: the vintage is every bit as good as you have heard. Don't miss out on adding some of these to your cellar. There are great wines to fit any budget from every appellation in Bordeaux. Some of those tasted most recently:

**2009 La Tour de By, Médoc (\$19.99)** Now back in stock! I loved this when I first tasted it back in January. It tastes even better now. Massive dark fruit. Sweet and ripe. Maybe the best vintage ever from this property. Astonishing value.

**2009 Tour de Mons, Margaux (\$26.99)** From Soussans, in the northernmost part of the appellation, this is one of the best values in Margaux. Sweet black fruits. Firm, fine tannins. Silky. Elegant. Classic Margaux.

**2009 Marquis de Terme, Margaux (\$44.99)** Spice, and a hint of new-sawn oak on the nose. Red/black fruits. Fine tannins. A superb vintage for Margaux. Classic for the appellation.

**2009 Le Thil Comte Clary, Pessac-Léognan (\$21.99)** The predominance of clay soils on this estate favors the production of Merlot, which got quite ripe in 2009. Some of that ripeness shows on the floral, almost tropical nose. This is a big wine, richly textured, with sweet, dark fruit. Atypical for the Graves but should find some fans.

**2009 La Dauphine, Fronsac (\$21.99)** A consistent Right Bank value, this may be their best yet. Outperforms its appellation and price point. Rich, dark, plummy fruit. Delicious.

**2009 Plince, Pomerol (\$44.99)** Classic Pomerol and an excellent value. Red/black fruits. A restrained, balanced effort. 70% Merlot, 30% Cabernet Franc.

**2009 Le Carré, St-Emilion (\$129.99)** Evidence that the garagiste movement is alive and well. From Jonathan Maltus of Château Teyssier, this is a single vineyard bottling from land purchased from Château Canon in 2004. A big, full-bodied wine with loads of ripe, dark fruit. This exuberant effort will please fans of New World wines.

*Jeff Garneau*

“Fans are thrilled that there are so many good bargain priced bottles to choose from, but it is worth noting how many of the more expensive producers really stepped up and often made one of their best wines ever.”

“There are great wines to fit any budget from every appellation in Bordeaux.”

“There are so few dishes that Champagne does not go with, that I find myself recommending it for nearly every occasion, when all other wines just don’t seem to quite fit the bill.”

## Pairings: Bubbles are a Perfect Pairing

*“I drink Champagne when I’m happy and when I’m sad. Sometimes I drink it when I’m alone. When I have company I consider it obligatory. I trifle with it if I’m not hungry and drink it when I am. Otherwise I never touch it—unless I’m thirsty.”*

—Madame Lilly Bollinger

Madame Lilly Bollinger and I have a love of Champagne’s versatility in common. I even went through a period where I rewarded myself with a flute of Champagne for completing each day of work when I was in a not so happy position. Ideally, I have Champagne as often as possible. A glass of Champagne is symbolic of a celebration of the little things, of the big things, or just because.

A glass in the morning at brunch alongside a plate of rich eggs Benedict, perhaps with half of an avocado and crab if you’re doing it Bay Area style, is the perfect way to kick off a lazy Sunday morning at our house. A K&L favorite is the incredibly affordable **Launois “Cuvée Reserve” Brut Blanc de Blancs\* (\$34.99)**. A rich wine with great aromatics and minerality, it has enough acidity to cleanse the palate of the butter-rich sauce. I’ve been known to juice or puree some fresh seasonal fruit and mix it with a half glass of champers to start the day; it’s just another way to get an extra serving of fruit, of course.

There are so few dishes that Champagne does not go with, that I find myself recommending it for nearly every occasion, when all other wines just don’t seem to quite fit the bill. Something rich, made from ripe Pinot Noir and aged on its lees for an extended period of time like the **Fleury “Carte Rouge”\* (\$39.99)** goes with everything from tuna tartare with wasabi aioli to gruyere gougerès (or as we call them at home, “French Laundry Cheesy Poofs”). Rack of lamb, prepared medium-rare, with a crust of thyme-tinged panko crumbs, over risotto finished with a knob of goat cheese and a pool of concentrated demi-glace, is transformative with our direct import **Ariston Aspasia Brut Rosé\* (\$32.99)**; its flavor and texture is rich and ripe, with an intriguing layer of savory notes on the finish. And if you are forsaking a dessert course for a cheese course among a handful of friends, pull out the stops

and bring out an always-impressive magnum of the nutty and nuanced **Franck Bonville “Belles Voyes” Brut Blanc de Blancs\* (1.5L \$149.00)**. No description will do this wine

justice, but there will be a noticeable silence falling over your guests the moment it passes their lips.

Melissa Lavrinc Smith

## MORE SPARKLY WITH AGE: PRE-2002 BUBBLES

Okay, I know most people love young, fresh sparkling wines, but well-aged vintage Champagne can be a revelation (and not nearly as expensive as old Bordeaux or Burgundy). I remember a fabulous all-Champagne dinner we did in the mid-’70s with Darrell Corti and our Lodi tasting group. It was six hours and featured about 18 courses and more than 24 old Champagnes, served with everything from oysters to veal to dessert. I remember my favorite was the 1955 Krug, which in those days sold for about \$30! Ah, the good old days.

Gary has assembled a fine list of vintage Champagnes for K&L, some big names and direct imports. Some outstanding Veuve-Clicquot oldies, both rosé and brut, should also be coming in, but aren’t on the list below. Try a few of these bubbliels. You’ll be enlightened and mighty happy.

**1999 Billecart-Salmon “Blanc de Blancs” (\$134.99)** 93 points RP: “Another deep, multi-dimensional wine from Billecart-Salmon. Here the fruit shows slightly more burnished tones, along with greater textural richness and weight, all while retaining surprising verve and cut...”

**2000 Billecart-Salmon “Cuvée Nicolas-François-NFB” (\$89.99)** A big, exuberant wine that explodes from the glass with layers of fruit. French oak has given the wine an additional measure of volume and richness, but without dominating the wine’s overall balance. Pretty notes of spiciness and minerality add finesse on the close.

**2000 Charles Heidsieck Brut (\$64.99)** This is a great bottle for folks who are looking for toasty Champagne—the 2000 Heidsieck is a giant loaf of brioche!

**1998 Fleury Brut Vintage\* (\$64.99)** Gary says, “Champagne Fleury has been around since 1895, releasing their first bubbly in 1929. The vineyards are located on steep slopes that have calcareous clay soils and see ample amounts of sun, so the grapes reach outstanding ripeness. Fleury was one of the first vineyards to start converting to biodynamics, beginning in 1989, completing the process for all of their vineyards by 1992.”

**1998 Krug Brut (\$219.00)** From Jancis Robinson: “Very, very fine bead. Very discreet and beautifully constructed. Very dense...A great rarity...19.5/20 points.”

**2000 Pol Roger Brut Blanc de Blanc (\$99.99)** 94 points *Wine Enthusiast*. Bringing out all the minerality of the chalk soils, this rounded wine is also packed with rich fruits. The wine is just approaching its peak, showing wonderful lemon and white stone fruits.

**2000 Pol Roger Brut (\$79.99)** From Jancis Robinson: “...Very solid and assertive. Big and beefy. Just a bit of astringency on the finish. Seems very well developed.”

**1999 Pol Roger “Cuvée Winston Churchill” (\$189.99)** 93 points WS: “Subtle, with hints of ripe apple, almond paste, white peach and honey. There’s a smoky mineral baseline, and though well-integrated, the acidity is lightly chalky on the fine-grained palate. Drink now through 2019.”

Clyde Beffa Jr.



## Join Us for K&L's Annual Champagne Tent Events in Hollywood & San Francisco

Meet and taste with the grower-producers behind some of K&L's favorite Champagnes, including Ariston Aspasie, Franck Bonville, Lorient, Goutorbe, Baron Fuente, Fleury, Fluteau, Pierre Paillard and Champagne Gonet, as well as try Grand Marque Champagnes from Louis Roederer, Deutz, Moët & Chandon, Ruinart, Veuve Clicquot, Krug, Perrier-Jouët, Bollinger and Salon.

Saturday, October 20 from 4–6:30 p.m. at K&L Hollywood  
Sunday, October 21 from 2–5 p.m. at K&L San Francisco  
Tickets are \$85 per person plus tax

Visit [KLWines.com/local\\_events.asp](http://KLWines.com/local_events.asp) or call 800.247.5987  
to purchase tickets

## CHAMPAGNES THAT AREN'T SCARY

Despite Halloween not exactly being “Champagne Season” in most of the retail world, it's still a great month for bubbly. And it's definitely a busy month for bubbles here at K&L, with our Champagne Tent Events in San Francisco and Hollywood, as well as new arrivals pouring in for Thanksgiving and the December holidays.

I am very pleased this month to be able to feature the wonderful and renowned Champagnes of **Billecart-Salmon**, the most well known of which is the **NV Billecart-Salmon Brut Rosé** (\$74.99). This one has a bright nose of mandarin oranges and raspberries, with a hint of minerality. On the palate, dark strawberry, chalk and spice flavors; just how you remember it! Not to be overlooked is the **NV Billecart-Salmon “Reserve” Brut** (\$44.99). This Chardonnay-based winner has a fragrant nose of Bartlett pears, peaches and nectarines. A fairly large amount of Pinot Meunier in the blend lends richness, with apple fruit, caramel and spice. Great acidity and tiny bubbles add balance and finesse. For something a bit different, try the **NV Billecart-Salmon Brut Blanc de Blancs** (\$74.99). This often overlooked beauty has green apple fruit, lemon meringue and white flower scents. In the mouth, it fleshes out a bit with a little toast combined with green apple flavors, zesty acidity and minerality. The finish is impressively long and lingering. Would you prefer something even drier, with even more acidity? If so, there is the **NV Billecart-Salmon “Extra Brut”** (\$49.99), which has zero dosage and heaps of minerality, chalkiness and acidity. The lemon-lime and nectarine flavors are highlighted here. It simply begs to be served with oysters!

Now, on to the vintage wines. Our most popular is the **2000 Billecart-Salmon “Cuvée Nicolas-François-NFB” Brut** (\$99.00). Like many of its siblings, this vintage has a nectarine, pear and mineral nose. It tastes of golden apples mixed with citrus fruit. It is just coming into its own, but will also cellar well for the next eight to 10 years. If the 2000 NFB is simply not enough for you, we'll have to break out the big guns, namely the **1999 Billecart-Salmon Brut Blanc de Blancs** (\$134.99) and the **1998 Billecart-Salmon “Le Clos Saint Hilaire” Brut Blanc de Noirs** (\$349.00). The B de B is a slightly bigger style for Billecart-Salmon, with toasted nuts and brioche notes. The “Clos Saint Hilaire” is the ultimate expression of Billecart-Salmon, with layers and layers of complexity, a fine, elegant mousse and a finish that goes on forever. Serious collectors must not overlook these two Champagnes! Both should be considered worthy rivals to Dom Pérignon and Roederer's Cristal.

There is absolutely nothing scary about Champagne this month!

Scott Beckerley

“Billecart-Salmon's 1999 Blanc de Blancs and 1998 ‘Le Clos Saint Hilaire’ Blanc de Noirs are worthy rivals to Dom Pérignon and Roederer's Cristal.”



## BRICK'S BEER PICKS: *Freethinking*

It is no secret that I love German beers. I've expounded upon their quality, drinkability and value for years now to anyone who would listen. Hell, I've even tried to drink my way from Bamberg down the A73 and A9 to Munich just for a good time (it was!). So when the new "Freigeist" beers from Gasthaus-Brauerei Braustelle arrived recently I was fairly fired up. I had heard from certain people more fortunate than I just how great these beers were. I trust these peoples' palates, and they did not lead me astray.

The way I understand it, the Freigeist beers, from the much larger Braustelle brewery in Köln, are interesting twists on classical German beer styles. A perfect example of this is the Gasthaus-Brauerei Braustelle "Freigeist Abraxxas" Berliner Weisse, Germany (500ml \$5.49), which adds some smoked wheat malt into the equation. This smokiness is far from overpowering and only shows up as a lovely component of the beer as a whole. The tart, snappy, cleansing acidity usually found in Berliner Weisse is here in spades, and it has a lovely Meyer lemon tone to add to the chalky mineral components that roll nicely into the cold smoke and flinty finish.

Not to be outdone is the Gasthaus-Brauerei Braustelle "Freigeist Hoppeditz" Altbier, Germany (500ml \$6.49). This may be the savior of the Altbier style in the US. Up until this beer I've never found a true German Altbier that I've been happy with. The Uerige beers just don't do it for me with their lopsided balance and overly sticky sweetness, and quite honestly there just isn't much else out there. I'll try to keep this beer in stock well through the upcoming fall and winter months. Never sticky and far from sweet, this is balanced like one of the Wallendas on a high wire five feet off the ground, perfectly and without thought. The dark malts here stack up and layer with ease, while the mouthfeel is smooth and seamless and finishes with a perfect German hop bite.

Also, don't miss the Gasthaus-Brauerei Braustelle "Freigeist Ottekolong" Unfiltered Kölsch, Germany (500ml \$5.49), which takes Kölsch into a much broader and fuller range of flavors while still retaining its ultimate freshness. The Gasthaus-Brauerei Braustelle "Freigeist Pimock" Hefeweizen, Germany (500ml \$5.49) is also not to be missed, with its wonderfully attenuated crispness and a lack of any banana or clove notes. *Zum Wohl!*

Bryan Brick

## French Regional

### FRENCH REGIONAL *Get Organic*

This month I am excited to feature a selection of delicious French wines produced with organically grown grapes. As each of these wines has been certified by EcoCert (an internationally recognized organic trade organization), you can rest assured that no chemical pesticides, fungicides, weed killers or synthetic molecule-based fertilizers were used in the vineyard. For those of you who make it a point to eat organic foods as much as possible, why not drink organic too? There has never been a better time to do so, as the quality and value of AB (*agriculture biologique*) wines is flourishing.

**2010 Domaine L'Attilon Marselan VdP des Bouches du Rhône (EcoCert)\* (\$10.99)** Marselan, a cross between Cabernet Sauvignon and Grenache, is a new grape variety being developed in the Aude and Bouches du Rhône areas of southern France. Vinified for the first time in 2002, Marselan has quickly become a darling of many French wine professionals and consumers. Domaine L'Attilon's organic version of this new cépage is bursting with bright, crunchy black currant and cherry fruit balanced by violet floral aromatics and vibrant acidity. This delicious red is a wine you can feel good about on all levels, as it delivers enjoyment at a fantastic price! 13.5% ABV.

**2011 Domaine L'Attilon Cabernet Sauvignon VdP des Bouches du Rhône (EcoCert)\* (\$10.99)** Domaine L'Attilon's property dates back as far as the Crusades, and the vineyards have been planted since the 1600s. The climate is marked by gusts of Mistral winds, which naturally expel illnesses and insect pests, which allowed them to ban non-organic chemical products in the vineyards all the way back in 1983. The vineyards also enjoy an exceptional amount of sunshine and little rainfall,

producing a generously ripe Cabernet with a nose of mature fruit and hints of vanilla and plum. This everyday Cabernet is very food-friendly and pairs well with red and braised meats, charcuterie and aged cheeses. 13.5% ABV.

**2010 Les Clos Perdus "Priundo" Corbières (EcoCert)\* (\$14.99)** Les Clos Perdus is a small winery based in the village of Peyriac de Mer in the Languedoc region of the south of France. Founded by Paul Old and Hugo Stewart, Les Clos Perdus' (Lost Vineyards) mission is to discover and nurture select parcels of old vines, scattered throughout the hillsides. Their Priundo contains 80% Grenache and 20% Cinsault from select vineyards in the Corbières hills, near the village of Villesèque. The wine's bouquet is both floral in character (faded roses), but also evokes a fresh fruit bowl of strawberries and raspberries. On the palate this medium-plus bodied wine presents itself as fresh and vibrant. The Priundo is an excellent choice to enjoy with grilled tuna with fresh herbs. 14.5% ABV.

**2011 Bastide de Trians Coteaux Varois en Provence Rosé (EcoCert) (\$12.99)** From deep in the heart of Provence (Brignoles, to be more precise) comes this delicious rosé from the Bastide de Trians. Its light pink hue evokes freshness and vivacity. On the palate a wide range of fruit flavors prevail, including white peach and wild strawberry. The wine is rich and expressive on the mid-palate, however it also maintains a fine and elegant finish. Enjoy this Provençal pink with a wide selection of Mediterranean fare, including grilled fish and meats. (50% Grenache 30% Cinsault, 20% Syrah.) 13% ABV.

Mulan Chan-Randel

“Alexander Valley Vineyards truly impressed me with the size and scope of their operation, while managing to retain a high standard for quality.”

## Brick’s Backyard Picks: Sonoma, in Style

So back in August I lead a little two-day jaunt to Sonoma County with three of our K&L employees—Jim Boyce, Kyle Kurani and Sarah Covey—in tow. We figured we best get out of town for a couple of days while we could to visit some of our favorite small producers to see what they were up to. The purpose of the trip was to have a little fun, go to some places we all hadn’t visited before, find some new wines and learn some new things about some old friends. I truly believe we succeeded at doing all of the above.

While we tasted many great wines and visited some tremendous vineyard sites, they are too numerous to list in the format of this article, so I thought I’d give you a quick rundown of our favorite wines from some of the places we visited. Please excuse the abbreviated format. For a more in depth look at our trip, please look at the series of posts that my fellow travelers wrote for our blog, Uncorked, at Blog.KLWines.com. They all did a fantastic job capturing the essence of our visits.

Alexander Valley Vineyards truly impressed me with the size and scope of their operation, while managing to retain a high standard for quality. The **2007 Alexander Valley Vineyards “Cyrus” Alexander Valley Red Blend (\$44.99)** can stand up against any of the high end Bordeaux blends from Sonoma County. Our tasting at Copain reassured me of their undying quest for quality as seen in the **2009 Copain “Les Voisins” Anderson Valley Pinot Noir (\$37.99)**. This Pinot somehow pulls off the perfect combination of savory/fruity/floral qualities, all with resounding grace. Our friends at Unti poured us one of our favorite barrel samples of the trip, 2011 Grenache out of *foudre*, which I’m sure we would have loved to drink all day long. However, their **2009 Unti Vineyards Dry Creek Valley Grenache (\$25.99)** was no slouch either. Sexy in its own right, the wine captures the boisterous fruit of the varietal and frames it perfectly with a combination of mostly neutral oak and natural acidity. After that, an eye-popping tour of Mauritsen’s Rockpile Vineyard along with some first-rate sandwiches under a beautiful oak tree was capped off by the **2010 Mauritsen Dry Creek Valley Zinfandel (\$24.99)**. This is what I love about Dry Creek Zinfandel, balanced exuberance, with all the fruit and spice anyone could ever want in a Zinfandel. The new ownership at Limerick Lane is up to some really fantastic things as

seen in the rich, creamy, polished and wildly drinkable **2010 Limerick Lane Sonoma County Zinfandel (\$27.99)**. It was a personal pleasure to spend some time with one of my favorite winemakers: William Hunter at Chasseur. I simply forgot how amazing his Syrahs are, and the beefy, bloody, bacon-laden, weightless charm of the **2008 Chasseur Sonoma Coast Syrah (\$34.99)** was the perfect wine to jar my memory. Tasting the Patz & Hall and Bedrock wines at their shared facility was a perfect cap to a long couple of days. The

**2010 Patz & Hall Sonoma Coast Pinot Noir (\$34.99)** is a perfect example of why this wine has been one of the most consistent and reliable Sonoma Coast Pinots for nearly a decade. We didn’t taste any bottled wine from Morgan at Bedrock, but trust me when I say there are truly some amazing wines coming down the pike from him. The **Sherman & Hooker’s Shebang (Bedrock Wine Co.) “Cuvée V” Sonoma Valley Red Blend (\$11.99)** should be enough to whet your appetite until then.

Bryan Brick

### A CHAMPAGNE OBSESSION

I’ll never forget the moment my obsession with wine turned from existent to fanatical; it was the day I tasted Krug for the first time. I was working at the Culinary Institute of America in St. Helena and Karen MacNeil had just finished her Champagne Immersion course. Fortunately for me, there was plenty left at the end of the day and I had the amazing privilege of being able to go through the loaded deck of superior Champagnes. The lineup was filled with names like Pierre Peters, La Grand Dame and Comtes de Champagne, but it was the 1990 Krug that changed my world. I was utterly fixated by this transcendent bottle of wine. I couldn’t even wrap my brain around what made this bottle so incredible, let alone even pronounce the name. I was addicted.

Since that day, I’ve learned that the blend of up to 120 wines from 10-15 vintages and almost 50% reserve wines that go into the non-vintage Grand Cuvée puts Krug in a class of its own. But it was only when I tasted with Gary at a star-studded Champagne staff tasting in August that I learned a well-known secret about Krug: they love Pinot Meunier. Unlike other Grand Marque houses, Krug highly values the use of Pinot Meunier and proudly boasts of the 33% they use in the **Krug “Grand Cuvée” (\$139.00)**. Pinot Meunier has always been the red-headed stepchild of the Champagne varietals, but Krug has embraced it as its own and given Meunier its own time in the spotlight.

Gary has always been a large proponent of supporting producers who use a predominant amount of Pinot Meunier, and they always end up making my top ten list of amazing, high-quality bubbles at a value-driven price. While being in a completely different league than Krug, my favorite of the most recent batch is the **Michel Lorient “Cuvée Reserve” Brut Champagne\* (\$29.99)**. This all-estate grown Champagne is 100% Meunier from the village of Festigny. Exotic spice, tropical fruit and ripe citrus notes give this cuvée a fresh, lifted air, but it stays true to its Meunier roots with a richness that keeps this Champagne from being too angular.

Staying true to what young Pinot Meunier is supposed to taste like, the **Baron Fuente “Grande Reserve” Brut Champagne\* (\$23.99)** is as varietally correct as they come. This delicious Champagne is composed of 60% Meunier, 10% Pinot Noir and 30% Chardonnay and has been aged three years on the lees. Pinot Meunier is always characterized with upfront floral and fruity notes, and that is exactly what jumps out of a glass of the Grand Reserve. Loaded with tons of ripe, fresh apple and caramelized citrus, this cuvée conveys how powerful and full-bodied Pinot Meunier can be while simultaneously having a clean and elegant finish.

Mari Keilman

“We like producers who rock the boat a bit because we find they’re more likely to make exceptional Champagne. The house of Pierre Paillard is a case in point.”

## Winery to Watch **CHAMPAGNE PIERRE PAILLARD**

Champagne is a rather “square” region, with most producers doing things by the book. This makes for fine, consistent Champagne. But we like producers who rock the boat a bit because we find they’re more likely to make exceptional Champagne. The house of Pierre Paillard is a case in point. This new producer for K&L makes all of its wines from its estate, situated entirely in the Grand Cru of Bouzy. They offset their vine rows to increase sun exposure, something almost unheard of in the region. And they use only massal selections of Pinot Noir and Chardonnay that they cultivate themselves—there’s not a single clone on the estate! The result? Some of the finest Champagne we’ve tasted, across the board! Here are a few of my favorites.

**Pierre Paillard Grand Cru Brut Champagne\* (\$39.99)** A blend of 60% Pinot Noir and 40% Chardonnay, this has a lovely, toasty, chalky-citrus nose. On the palate it’s incredibly precise, layered and complex, with sublimely pure fruit and a long finish.

**Pierre Paillard “Acte 1” Grand Cru Blanc de Blancs Champagne\* (\$49.99)** This all comes from a single vineyard, Les Mottelletes, from a single varietal, Pinot Noir, and a single vintage, 2007. An incredible price for how much powerful, linear Champagne is packed into the bottle.

**2002 Pierre Paillard Grand Cru Brut Vintage Champagne\* (\$59.99)** A deft blending of half Chardonnay and half Pinot Noir from the Les Maillerettes and Les Mottelletes vineyards. Its bouquet is redolent of crushed Rainier cherries; the palate is mineral-driven, stunning and pure.

**Pierre Paillard Grand Cru Brut Rosé Champagne\* (\$49.99)** Paillard’s rosé contains 23% blanc de noirs and 7% Bouzy rouge. It has an incredibly chalky, lemony nose that leads to clean and complex palate full of delightful cherry fruit. My notes simply said, “wow.”

*Leah Greenstein*

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## BOUTIQUE CORNER

Last month, I talked about some of my favorite producers from the Central Coast. (The L.A. Domestic crew had just returned from a few days wandering there.) This time, I took a couple of people from the San Francisco store up to the Anderson Valley. The Anderson Valley is about two and a half hours north of San Francisco, off Highway 128. It is a long trek from the Bay Area, but the trip is well worth it. This is a very small grape growing and agricultural region with amazing beauty and some of the best Mexican food in Northern California. The three of us spent two and a half days visiting wineries and tasting with the area’s best and brightest. All the producers were extremely generous with their time, and we enjoyed tasting with all of them, including Handley, Husch, Toulouse, Harmonique, Philo Ridge and Londer. I only have so much space in this column, so I had to pick only a few to tell you more about.

The Knez Winery tasted us on several stunning wines, several of which were still in barrel. The **2010 Knez Winery “Demuth Vineyard” Anderson Valley Chardonnay (\$34.99)** and the **2009 Knez Winery Anderson Valley Pinot Noir (\$ 29.99)** were two of the standouts. Winemaker Anthony Filiberti is making magic with some outstanding fruit sources such as Demuth and Cerise vineyards. Both are outstanding representations of their respective varietals and the Anderson Valley. These wines are worth hunting for.

We also had the pleasure of spending some time with Jason Drew of Drew Vineyards at his new vineyard/home on top of the Mendocino Ridge. Once again we tasted some amazing wines from barrel and were able to see the new seven-and-a-half-acre vineyard Jason and his wife Molly recently planted. We currently have two Drew Wines in stock, the **2010 Drew “Morning Dew Vineyard” Anderson Valley Pinot Noir (\$44.99)** and the **2011 Drew Anderson Valley Albariño (\$23.99)**. The Albariño blew our minds and was, to us, one of the best representations of the varietal to ever come out of California. The Morning Dew Pinot Noir, from former owner/winemaker Burt Williams’ Anderson Valley vineyard, is stunning, with great complexity and depth.

Last, but certainly not least, I have to mention the sparkling wines from Roederer. I have always been a great fan of the lean, minimal malolactic style of these sparklers, and I am even more so after seeing the lengths to which winemaker Arnaud Weyrich and his team go to make a bottle of sparkling that we sell for \$18.99. The use of only first pressing juice, the addition of oak-aged reserve wine, two years minimum aging and control over the vineyards all make for an incredible bottle of bubbles. **Roederer Estate Anderson Valley Brut (\$18.99)** is hard to beat. The **2003 Roederer Estate “L’Ermitage” Anderson Valley Brut (\$39.99)** is the house’s special cuvée. Richer and a little fuller-bodied than the non-vintage, this wine has seen several years of aging and is already amazing right now.

*Mike Jordan*

“Drew’s Albariño blew our minds, and was, to us, one of the best representations of the varietal ever to come out of California.”

# TREY'S OCTOBER PICKS!

October is really the start of the holidays for us here at K&L, officially **October 20th in Los Angeles and October 21st in San Francisco, because that is when we are having our annual Champagne Tent Tastings.** Along with an increase in Champagne sales this time of year, there is a noticeable shift toward the bigger, darker reds with the onset of cooler weather. Of course, you can't think about big reds without thinking about California Cabernet. Here are a few suggestions for a wide range of budgets.

**2010 Louis M. Martini Sonoma County Cabernet Sauvignon (\$12.99)** Really one of the best values in the store, the Martini Sonoma Cabernet is a very user-friendly Cab that shows hints of ripe plums, raspberries and black cherries. The Martini is the perfect red to have around the house—it can be used to pair with a nice steak or just enjoyed as a cocktail.

A bit more serious, the **2009 Robert Mondavi Napa Valley Cabernet Sauvignon (\$18.99)** is another great buy. Compared to the Martini, the Mondavi shows more Cabernet-like aromas and the texture is a bit firmer and leaner. Speaking of Robert Mondavi, I can't help but mention the **2010 Robert Mondavi "To Kalon Vineyard-Monastery Block"**

**Oakville Cabernet Sauvignon (PA 750ml \$199.00; 1.5L \$399.00)**, which is still available for sale on a pre-arrival basis. This was the best wine Alex and I had at the 2012 Premiere Napa Valley Auction. Only 20 cases were made of this outstandingly rich and concentrated Cabernet. It is set to deliver in September of 2013 and is sure to sell out before then.

For those looking for a Bordeaux Blend from California that isn't overly sweet and flabby, look no further than the **2009 Flora Springs "Trilogy" Napa Valley Bordeaux Blend (\$44.99)**. The 2009 Trilogy is a blend of 81% Cabernet Sauvignon, 14% Merlot and 5% Malbec. A staple in the K&L Meritage diet for years, the 2009 is an outstanding release for them. Still a bit young and tight, this wine really opens up with some air.

October is usually the time of year we see some big-time releases from several Napa properties. A couple of these wines, just released, are the **2009 Joseph Phelps "Insignia" Napa Valley Cabernet Sauvignon (\$159.99)** and the **2009 Opus One Napa Valley Bordeaux Blend (\$199.00)**. The 2009s are definitely a year to buy. Quality is high and prices aren't crazy...yet?

*Clyde "Trey" Beffa III*



## Hollywood Hot Pix

### GOING TO GUADALUPE

**Baja California has been in the food news lately as a top food and wine destination, so I made an expedition down and couldn't agree more.** One of my best meals this year was at Javier Plascencia's Mission 19 in Tijuana, a blend of traditional Mexican flavors mixed with Asian influence in a farm to table style. After our superb meal in TJ, my little group headed towards Ensenada for some great ceviche and to make a pass through the Valle de Guadalupe, Mexico's premier wine region. The region is located about 15 miles northeast of Ensenada, which is about a two hour drive south of San Diego. Its climate is Mediterranean with a coastal influence providing warm summers and mild winters. The region is dry and arid, so southern French and Spanish grapes do well. Here are a few of the wines we discovered on our journey:

The region's largest winery is L.A. Cetto. They offer very good wines at reasonable prices. One great value is the **2011 L.A. Cetto Chenin Blanc Guadalupe Valley (\$9.99)**. Full of clean apple fruit, melon notes and bright acidity, it is a perfect foil for a little clam ceviche or a shrimp cocktail. The **2010 L.A. Cetto Petite Sirah (\$9.99)** is also a treat. Reminiscent of the Petite Sirahs of Lodi or Amador, it has great dried blackberry and blueberry flavors with crushed herbs and floral notes. Checking in at only 13.5% alcohol, this is a perfect little barbecue wine.

The ranch at Viñedos Malagon has been around since the early 1900s. Originally a grower, they sold most of their grapes to the larger producers, but in 2000 Joe Malagon bought the property and took to producing wines of his own. The oldest Grenache vines on the property are at least 50 years old and produce some beautifully intense fruit. The **2009 Malagon "El Grenache" Guadalupe Valley (\$16.99)** is an

excellent rendition of the varietal that is reminiscent of a wine from southern France. It does have a riper, more unctuous mouthfeel, with loads of black cherry flavors, tobacco aromas and spicy notes.

Villa Montefiori was founded in 1997 by Paolo Paolino. An expatriate from Le Marche, Italy, he grew up in the wine industry and brought his love of Italian wines to the Guadalupe Valley. There he grows Sangiovese, Montepulciano, Nebbiolo and Aglianico as well as a little Syrah, Cabernet and Chardonnay. The **2011 Villa Montefiori Chardonnay Guadalupe Valley (\$16.99)** is the kind of Chardonnay you hope to get from a warm climate like this. Aged all in stainless, this is vibrant, crisp and very refreshing. What is astonishing, though, about Montefiori is how well his Italian varietals do. The **2008 Cabernet-Sangiovese (\$19.99)** blend has fresh aromas of crushed cherries and flavors of tapenade and grilled herbs. A fantastic Mexican homage to a Super Tuscan wine.

Finally, one of the great boutique wineries of Guadalupe is Adobe Guadalupe. Known for their iconic packaging, each cuvée is named for an Archangel. The **2005 Adobe Guadalupe "Miguel" Guadalupe Valley (\$27.99)** is a blend of Tempranillo, Grenache and Cabernet Sauvignon. Reminiscent of a fine Spanish red, it has loads of cocoa, spicebox and cigar tobacco aromas. It has a really supple mouthfeel and opens up beautifully to reveal nice secondary notes. Cut from an entirely different cloth is the **2009 Adobe Guadalupe "Gabriel" (\$27.99)** which is a blend of Merlot, Malbec, Cabernet Franc and Cinsault. This reveals more New World notes of black cherry, currants and blackberries. It has an invitingly ripe nose and a savory, almost salty finish.

*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](http://KLWines.com).

**ARGENTINA**

- 2010 Montevejo "Altitude 1050" Malbec Mendoza\*** \$11.99  
Tons of spicy fruit with blackberry aromas that follow to the palate. Lively, vibrant value. Finishes with notes of licorice and mint.
- 2004 Bodegas Poésia "Poésia" Lujan de Cuyo\*** \$29.99  
92 points *WE*: "...The '04 seems bright by comparison, with aromatics that include forest floor, tar and lively berries."

**AUSTRIA**

- 2010 Weingut Allram Grüner Veltliner (1L)\*** \$10.99  
The nose is textbook Grüner Veltliner filled with spice and pepper, snap pea and grapefruit. Sleek, focused and juicy.

**RHÔNE**

- 2009 Château de Montfaucon Côtes du Rhône** \$10.99  
Elegant wine with a good, juicy edge to the red currant, floral and red licorice notes that hang through the warm, stone-tinged finish.
- 2009 Château de Montfaucon "Baron Louis" Côtes du Rhône** \$17.99  
This substantial yet elegant red can be enjoyed now, but it will be superb with several years more of cellar time. Try it with a sirloin steak.

**BURGUNDY**

- 2011 Champy Mâcon-Villages\*** \$12.99  
Bright, clean unoaked Chardonnay. Crisp, bright and delicious. Finished with the deluxe version of a screwcap, to preserve freshness.
- 2011 Domaine Renaud Mâcon-Soltré\*** \$12.99  
Pronounced minerality and a charming way of making your mouth water, pretty citrus notes and a focused finish.
- 2010 Domaine Gerard Tremblay Chablis "Vieilles Vignes"\*** \$18.99  
This is terrific Chablis, with drive and energy, worth putting down for a bit or drinking now with a cracked crab.
- 2010 Champy Beaune "Vieilles Vignes"\*** \$24.99  
Off the charts! Among the most compelling price/quality ratios of any red Burgundy we have. Elegant, with fine tannins and good acidity.
- 2009 Maison Champy Beaune 1er Cru "Champs-Pimont"\*** \$41.99  
WOW. Tasted in March, this was a blockbuster. Lovely, balanced, poised wine, with both a long finish and a lovely mid-palate.

**CHAMPAGNE**

- Ariston Aspasia "Carte Blanche" Brut\*** \$27.99  
Our best deal in bubbles? No doubt many on our staff would say yes! It is made of 40% Chardonnay, 30% Pinot Noir and 30% Meunier. A balanced cuvée in every way, this Champagne is clean and powerful at once.
- Michel Loriot "Cuvée Reserve" Brut\*** \$29.99  
Quite round, with a wonderful pie crust and spice nose, with some hints of exotic fruit flavor. Great drinking on its own or with patés.
- Ariston Aspasia Brut Rosé\*** \$32.99  
Half and half Pinot Noir and Meunier. It has a pretty tarnished pink color, a lazy bead and gorgeous red cherry fruit on the nose and mid-palate.

**ITALY**

- 2011 Ermacora Pinot Grigio Friuli\*** \$15.99  
Power, depth, aromatics and balance carry its weight effortlessly.

- 2011 Ermacora Pinot Bianco Friuli\*** \$15.99  
This unoaked, focused white is rich and creamy, with custard-like flavors and hints of green apples spiced with bergamot, white peach and lemon.
- 2007 Baricci Brunello de Montalcino\*** \$39.99  
93 points James Suckling: "Strawberries and flowers on the nose, follow through to a full body, with sweet and ripe fruit in the mid-palate that show nutmeg and floral undertones. Best in 2013."
- 2010 Baricci Rosso de Montalcino\*** \$19.99  
The soil, position, well cultivated Sangiovese grapes and medium capacity barrels make up Nello's recipe for this splendid wine.
- 2009 Ferrero Rosso di Montalcino\*** \$14.99  
Gorgeous Sangiovese. Full-bodied and ripe with layers of lush black cherry fruit. Lively, balanced and fresh, with a long finish.
- 2010 Ruggeri Corsini Langhe Nebbiolo\*** \$17.99  
Full of classic Nebbiolo aromas of dried roses, truffle, smoke and earth. There's lots of richness, loads of fruit, a long finish and integrated tannins.

**PORT IN STOCK**

- 1970 Graham** \$169.99  
94 points *Wine Spectator*: "This is an extremely full-bodied, powerful wine, but it still retains a classy balance..."
- 1983 Gould Campbell** \$79.99  
90 points *WS*: "This is right up with the major-league 1983s..."
- 1994 Graham** \$89.99  
Fruity, powerful and rich, with an addictive, hedonistic quality. It will be ready to drink in 8-10 years and will keep for up to 30.

**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 carries exceptional, high quality and value-priced wines from all over the world; here are some favorites from both the Northern and Southern Hemispheres!

## GERMANY & LOIRE VALLEY

- 2011 Kalinda Rheingau Riesling Qba\*** **\$10.99**  
Great with salads, sandwiches, cured meats, grilled meats, Asian-inspired dishes, cheeses. One of our best values in the store, without question.
- 2009 Jean-François Merieau "Cent Visages" Touraine Côt\*** **\$18.99**  
Fantastically aromatic, with depth, spice, lush fruit and a smooth finish.
- 2011 Domaine Gueneau "Les Clos Chartier" Sancerre\*** **\$19.99**  
From a 17-acre parcel planted on the clay and flint soils of the region.
- 2010 Domaine de la Noblaie Chinon\*** **\$14.99**  
Glum that winter's approaching? I swear to you that you can actually taste the fresh glow of the summertime sunshine right in this bottle.
- 2005 JF Merieau "Alliance des Generations" Touraine Rouge\*** **\$21.99**  
An earthy blend of Cab Franc and 20% Côt.
- 2010 Domaine Regnier Saumur-Champigny\*** **\$10.99**  
Intense aromatic expression, supple tannins, fine balance and a graceful, long finish.

## COMMONWEALTH

- 2009 Yalumba "Hand-Picked" Shiraz-Viognier Barossa Valley** **\$24.99**  
Supple, with a floral lift along with spicy blue and black fruits. Elegant.
- 2011 Vasse Felix Chardonnay Margaret River** **\$18.99**  
Vibrant and crisp, with pear, peach and citrus, a creamy texture and spice.
- 2010 Chapel Hill "Parson's Nose" Shiraz McLaren Vale** **\$16.99**  
Blueberry, Asian spice, earth and chocolate. Good acidity and length.
- 2010 Ata Rangi Pinot Noir Martinborough** **\$48.99**  
One of the Grand Crus of New Zealand.
- 2007 Craggy Range "Zebra Vineyard" Pinot Noir Central Otago** **\$24.99**  
Normally \$40. A gorgeous wine that's showing some secondary character, with silky texture and spicy plum and cherry fruit.
- 2009 Mission Estate Reserve Cabernet Sauvignon Hawkes Bay** **\$19.99**  
A killer reserve Cabernet for \$20.
- 2009 Te Mata "Coleraine" Bordeaux Blend Gimblett Gravels** **\$49.99**  
For the cellar. One of the best wines this Kiwi icon has made.
- 2010 Badenhorst Family "Secateurs" Rhône Blend Swartland** **\$16.99**  
Supple and juicy, with bright, vibrant red fruit and purity of flavor.
- 2007 Meerlust "Rubicon" Red Bordeaux Blend Stellenbosch** **\$29.99**  
Cassis, bittersweet chocolate, earth, violets and a hint of tobacco leaf.
- 2011 Reyneke Sauvignon Blanc Stellenbosch** **\$24.99**  
Biodynamic. Fresh and snappy, with citrus, fig and mineral. Impressive.

## SPAIN

- 2006 Casa Juan Señor de Lesmos Crianza Rioja\*** **\$12.99**  
Very spicy, classic red berry fruit, wonderful intensity and freshness that really opens up with air. Drink or cellar. (ETA: Mid-October.)
- 2005 Casa Juan Señor de Lesmos Reserva Rioja\*** **\$19.99**  
Spicier than the crianza, with red and darker fruit aromatics. Truly unique spicy and *sauvage* quality. (ETA: Mid-October.)
- 2008 Bodegas Puelles Crianza Rioja\*** **\$15.99**  
Very tense, mineral red fruit profile shows loads of freshness. Excellent.
- 1999 Bodegas Puelles Gran Reserva Rioja\*** **\$19.99**  
Fully mature, earthy, red fruit and very Burgundian nose leads to a

wonderful palate. Gran reserva deal of the year? (ETA: Mid-October.)

- 2008 Miguel Merino Viñas Jovenes Crianza Rioja\*** **\$19.99**  
A richer, relatively darker fruited crianza where the fruit really shines.
- 2005 Miguel Merino Reserva Rioja\*** **\$29.99**  
Beautiful reserva from a beautiful vintage. Delicious, spicy, sweet.
- 2004 Miguel Merino Gran Reserva Rioja\*** **\$39.99**  
Very intense berry fruit, chalky minerality, bright acidity and fine tannins are all in terrific, youthful balance. A modern day classic in the making.
- 2008 Miguel Merino "Unnum" Rioja\*** **\$39.99**  
Where the Gran Reserva may have been several years ago in barrel. Rich, impressive style; oak should further integrate in another few years.

## CHAMPAGNE

- Ariston Aspasia "Cepages d'Antan" Brut\*** **\$99.00**  
This exotic beauty is made from 40% Meslier, 40% Arbanne and 20% Pinot Blanc—all grape varieties that almost went extinct in Champagne after phylloxera. This ultra-refreshing bottle is the classiest pairing we have with sushi!
- Launois "Cuvée Reserve" Brut Blanc de Blancs\*** **\$34.99**  
Uncommon richness to go with the drive and minerality that the Grand Cru of Mesnil is so famous for.
- Laurent-Perrier "Grand Siècle"** **\$109.00**  
It's back! This blend of 1996, 1997 and 1999 is as great as it ever was.
- Bruno Michel "Blanche" Brut\*** **\$34.99**  
Save this spicy, toasty bottle for you and your special someone.
- Krug "Grande Cuvée" Brut** **\$139.00**  
Vinous power and crisp elegance are balanced perfectly in this great bottle with reserve wines dating back to 1990.
- Franck Bonville "Belles Voyes" Brut Blanc de Blancs\*** **\$67.99**  
One of our greatest Champagnes at any price, this comes from the oldest and best 1.75-acre plot on the Bonville estate and is aged in barrels. Only 3,000 bottles of this racy, focused, mineral Champagne were produced.

## RHÔNE & FRENCH REGIONAL

- 2011 Mas des Capitelles "La Catiede" Faugères** **\$12.99**  
From certified organic Carignan, Grenache Noir, Syrah and Mourvèdre. A powerful yet mineral-driven wine. 14% ABV.
- 2009 Domaine de Marcoux Châteauneuf-du-Pape** **\$39.99**  
This property is run and managed by sisters Catherine Armenier and Sophie Estevenin. Together, they share the winemaking responsibilities and oversight of their biodynamically-farmed vines. 15% ABV.
- NV Domaine Achard-Vincent Clairette de Die Brut** **\$19.99**  
This dry, sparkling wine is made from biodynamically grown Clairette. A great way to start the evening or to pair with charcuterie. 11.5% ABV.
- 2011 Château La Canorgue Côtes du Lubéron Blanc** **\$15.99**  
A blend of organically grown Provençal grapes. The nose is of fresh cut hay, some exotic fruit notes, citrus and a touch of apples. The palate is backed up by firm acidity and great mineral backbone. 14% ABV.
- 2009 Château La Canorgue Côtes du Lubéron** **\$15.99**  
An organically grown blend of 30% Grenache and 70% Syrah. Full-bodied, but with finesse and focus, we would drink this with pastas, grilled lamb, hearty stews and just about anything else that screams for a bold red wine. 14% ABV.

K&L seeks out the best Bordeaux from every vintage. We've got old and rare gems for you to drink now, plus great values from more recent vintages and lovely Bordeaux Blancs!

**1916-2007 RED BORDEAUX**

Values and classics to drink and cellar.

1916 Calon-Ségur, St-Estèphe	\$949.00
1959 Ausone, St-Emilion	\$699.00
1966 La Dauphine, Fronsac (1.5L)	\$139.99
1966 Pichon-Lalande, Pauillac	\$269.99
1970 Talbot, St-Julien (1.5L)	\$199.99
Direct from the property.	
1978 Lafite Rothschild (1.5L)	<i>Inquire</i>
1979 Lafite Rothschild (1.5L)	<i>Inquire</i>
Direct from the Château. In perfect condition.	
1979 Cos d'Estournel, St-Estèphe	\$129.99
1979 Ducru-Beaucaillou, St-Julien	\$129.99
1979 Lynch Bages, Pauillac	\$119.99
1981 La Dauphine, Fronsac (1.5L)	\$59.99
1983 Domaine de Chevalier	\$149.99
1985 Soutard, Pomerol-Delicious	\$84.99
1986 Haut-Brion, Pessac	\$599.00
1988 Léoville-Barton, St-Julien	\$129.99
1988 Tourelles de Longueville (3L)	\$299.00
1988 Tourelles de Longueville (6L)	\$549.00
1989 La Lagune, Moulis	\$119.99
1990 Domaine de Chevalier	\$149.99
1990 Figeac, St-Emilion	\$299.00
1990 Latour à Pomerol	\$149.00
1990 Latour, Pauillac (1.5L)	\$1,599.00
1990 Latour, Pauillac	\$799.00
1993 Haut-Brion, Pessac	<i>Inquire</i>
Mahler Besse cellar. Half the cost of their 2009.	
1993 Pichon-Lalande, Pauillac	\$139.99
1994 Angelus, St-Emilion-Special	\$249.99
1994 Domaine de Chevalier Rouge	\$59.99
1994 Ormes de Pez (1.5L)	\$49.99
1995 Calon-Ségur, St-Estèphe	\$149.99
1995 Cos d'Estournel, St-Estèphe	\$219.99
1995 Ferriere, Margaux	\$69.99
1995 Grand Mayne, St-Emilion	\$79.99
1995 Lafon-Rochet, St-Estèphe	\$59.99
1995 Lafite Rothschild, Pauillac	\$749.99
1995 Latour, Pauillac	\$599.99
1995 Les Forts de Latour, Pauillac	\$249.99
1995 Margaux, Margaux	\$599.99
1995 Mouton Rothschild, Pauillac	<i>Inquire</i>
1995 Ormes de Pez, St-Estèphe	\$49.99
1995 Smith-Haut-Lafitte, Pessac	\$99.99
1996 Corbin Michotte, St-Emilion	\$44.99
1996 Giscours, Margaux	\$99.99
1997 Du Tertre, Margaux-Delicious	\$39.99
1997 Poujeaux-So good!	\$42.99
1997 Potensac, Médoc	\$26.99
1997 Potensac, Médoc (375ml)	\$14.99

1998 Soutard, Pomerol	\$54.99
1998 Clos du Marquis, St-Julien	\$69.99
1999 Lafite Rothschild, Pauillac	\$999.99
2000 Coufran, Médoc	\$29.99
2000 Haut Ferrand, Pomerol	\$32.99
2000 Lanessan, Haut-Médoc	\$24.99
2000 Labégorce, Margaux	\$39.99
Great old school Bordeaux with plenty of stuffing for the cellar. Clyde's fave.	
2000 Roc de Cambes, Bourg	\$49.99
2001 Haut-Batailley, Pauillac	\$59.99
2001 Potensac, Médoc	\$29.99
2001 Sarget de Gruaud-Larose	\$29.99
2001 Lanessan, Haut-Médoc	\$19.99
2001 La Vieille Cure, Fronsac	\$24.99

Direct from the Property

2003 D'Angludet, Margaux	\$44.99
2005 D'Angludet, Margaux	\$54.99
2006 D'Angludet, Margaux	\$39.99
Direct from the Property	
2003 Coufran, Médoc-Ralph's fave	\$19.99
2003 Marquis de Calon, St-Estèphe	\$34.99
2003 Peyrabon, Haut-Médoc	\$19.99
2003 Verdignan, Haut-Médoc	\$19.99
2004 Hosanna, Pomerol	\$79.99
2004 Lanessan, Haut-Médoc	\$19.99
2004 Larrivet Haut-Brion, Pessac	\$29.99
2004 Peyrabon, Haut-Médoc-Great	\$14.99
2005 Beauregard, Pomerol	\$39.99
Clyde loves this wine. Blackberry fruit flavors and aromas. Excellent for mid-term aging.	
2005 Coufran, Haut-Médoc	\$24.99
2005 De Fieuzal Rouge, Pessac	\$49.99
2005 Fleur Cardinale, St-Emilion	\$69.99
2005 Magdelaine, St-Emilion	\$79.99
2005 Mouton Rothschild	\$799.99
2005 Petit Villages, Pomerol	\$69.99
2005 Petit Villages (1.5L)	\$139.99
Excellent wine. Full-flavored and elegant.	
2005 Reserve de Léoville-Barton	\$39.99
2006 Cantemerle, Haut-Médoc	\$42.99
2006 Cantemerle (1.5L)	\$89.99
Probably the greatest Cantemerle since 1949!	
2006 D'Aiguilhe, Castillon	\$24.99
2006 Ducluzeau, Lustrac	\$13.99
2006 Haut-Bergey, Pessac	\$34.99
2006 La Tour Carnet, Margaux	\$39.99
2006 Margaux, Margaux	\$599.99
2006 Poumey, Pessac	\$19.99
2006 Pauillac de Latour, Pauillac	\$89.99
Baby Latour. Rich and full. Will be great in five years. A case of this for one bottle of Latour.	

2007 De Pez, St-Estèphe	\$33.99
2007 Hauts de Poujeaux, Moulis	\$14.99
2007 Le Jardin de Petit-Village	\$24.99
2007 La Croix de Beaucaillou	\$39.99
2007 L'Aura de Cambon, Margaux	\$19.99
2007 Moulin D'Angludet, Margaux	\$19.99
2007 Palmer, Margaux	\$199.99
2007 Poujeaux, Moulis-Clyde loves it	\$29.99

**2008 BORDEAUX**

The best value vintage of the decade.

Bois-Malot, Bordeaux Supérieur	\$10.99
Certain de May, Pomerol	\$49.99
Clarke Rothschild, Lustrac	\$19.99
Clos de Madelaine, St-Emilion	\$29.99
Cos d'Estournel, St-Estèphe	\$149.99
Domaine de Chevalier Rouge	\$59.99
Almost perfect. Stunning wine.	
Esprit de Pavie, Bordeaux	\$19.99
Fabulous wine. Rich and vibrant. From Pavie.	
Fonplégade, St-Emilion-Love it!	\$39.99
Fonreaud, Lustrac-Powerhouse!	\$14.99
Hosanna, Pomerol	\$139.99
La Chapelle de Calon, St-Estèphe	\$19.99
Awesome wine and a fabulous buy. Sweet!	
Latour, Pauillac	\$699.99
L'Avocat Rouge, Graves-Value!	\$18.99
Léoville-Poyferré, St-Julien	\$99.99
94 points Robert Parker: "One of the finest over-achieving efforts in this vintage..."	
Les Trois Croix, Fronsac	\$19.99
Le Thil Comte Clary, Pessac-Delicious	\$17.99
Lilian Ladouys, St-Estèphe	\$19.99
Malmaison, Médoc-Delicious!	\$9.99
Montrose, St-Estèphe	\$139.99
Plaisance "Cuvée Alix"*	\$7.99
Coming around nicely. Give it a try.	
Saint Pierre, St-Julien-Fabulous	\$39.99

**WHITE BORDEAUX**

2000 "Y" Lur-Saluces (d'Yquem)	\$149.99
2006 Lynch Bages Blanc, Bordeaux	\$29.99
2009 Le Thil Comte Clary	\$24.99
2009 Le Clarte de Haut-Brion Blanc	\$89.99
2010 Dourthe "Grand Cuvée"	\$11.99
2010 La Garde Blanc, Pessac	\$29.99
2010 L'Avocat Blanc*	\$16.99
2010 Grand Bateau Blanc*	\$9.99
2010 Suau Blanc, Bordeaux	\$13.99
2010 Clos Floridene Blanc*	\$21.99
Tremendous wine. Cellar it for 10 years!	
2011 Neipperg Collection Blanc*	\$10.99

The incredibly stunning 2009 Bordeaux are arriving daily. Don't miss out!

### SAUTERNES IN STOCK

1990 Climens, Barsac	\$159.00
1995 Suduiraut, Sauternes	\$69.99
1996-1998-2002 Guiraud Set	\$39.99
100ml of each in a handsome box. A great gift.	
1997 D'Yquem, Sauternes	\$349.99
1998 D'Yquem (375ml)	\$139.99
1999 D'Yquem (375ml)	\$149.99
2001 Petit-Védrines, Sauternes	\$21.99
2003 Doisy-Védrines, Sauternes	\$39.99
2004 D'Yquem (375ml)	\$149.99
2005 Guiraud-#4 WS Top 100	\$54.99
2007 Cypres de Climens, Barsac	Inquire
2007 Cypres de Climens (375ml)	\$19.99
This is a great stickie. A baby Climens with great acidity and balance. Loads of pineapple.	
2007 Petit-Védrines, Sauternes	\$21.99
2009 Doisy-Védrines, Sauternes	\$39.99
2009 Roûmieu-Lacoste (375ml)	\$21.99
2010 L'Avocat, Cerons (500ml)	\$16.99
2010 La Fleur des Pins, Graves	\$14.99

### 2009 BORDEAUX IN STOCK

This is the great vintage that all the critics and consumers love. For the cellar and tonight! New wines arriving daily. Go to [KLWines.com](http://KLWines.com) for current inventory.

Angludet, Margaux	Inquire
Barde-Haut, St-Emilion	Inquire
Beaumont, St-Julien (1.5L)	\$39.99
Belair-Monange, St-Emilion	\$169.99
Bellevue "La Chapelle" Castillon	\$14.99
Bernadotte, Médoc	\$23.99
Beychevelle, St-Julien	Inquire
Bois Martin, Pessac- <i>Stunning!</i>	\$19.99
Bord'Eaux Merlot	\$9.99
Bord'Eaux Merlot (3L Bag-in-a-Box)	\$29.99
So sweet and lovely. Enjoy a bottle or the box.	
Canon, St-Emilion	\$159.99
Cantenac Brown, Margaux	\$84.99
Cantemerle, Haut-Médoc	\$44.99
Cantin, St-Emilion- <i>Lush and lovely</i>	\$21.99
Capbern Gasqueton, St-Estèphe	\$22.99
Cap de Faugeres, Castillon	\$19.99
One of the greatest values of the vintage. Rich and fruity. Delicious.	
Chasse-Spleen, Moulis	Inquire
Clarke Rothschild, Listrac	\$24.99
Clos des Quatre Vents, Margaux	\$39.99
Charmail, Haut-Médoc	Inquire
Clos de Madeleine, St-Emilion	\$44.99

Clos de Marquis, St-Julien	Inquire
Corbin, St-Emilion	Inquire
Côte Monpezat "Compostelle"	\$18.99
Croix Mouton, Bordeaux Supérieur	\$17.99
90 points <i>Wine Spectator</i> : "A big-time sleeper in this vintage, this dense purple wine from Jean-Philippe Janoueix over-delivers for its humble pedigree..."	
De Sales, Pomerol	\$28.99
Domaine de Chevalier, Pessac	Inquire
Duhart-Milon, Pauillac	\$159.99
Fonreaud, Listrac	\$14.99
Faugeres, St-Emilion	Inquire
Fombrauge, St-Emilion	\$32.99
Franc Mayne, St-Emilion	\$39.99
Gigault "Cuvée Viva"	\$19.99
Grand Mayne, St-Emilion	\$44.99
Haut-Bailly, Pessac	\$169.99
Haut-Bergey, Pessac	\$39.99
Haut-Maurac, Médoc	\$19.99
Haut Musset, Lalande-de-Pomerol	\$17.99
Joanin-Bécot, Castillon (1.5L)	\$49.99
Kirwan, Margaux	\$59.99
La Chapelle de La Mission	
Haut-Brion, Pessac	\$99.99
94 points JS: "A gorgeous red, with sweet tobacco, plums and ripe strawberries and hints of cigar box..."	
La Chapelle de Calon, St-Estèphe	\$19.99
La Clotte, St-Emilion	\$44.99
La Couspaude, St-Emilion	\$59.99
La Conseillante, Pomerol	\$239.99
La Croix des Moines	\$24.99
La Croix de Beaucaillou	\$49.99
La Croix de Beaucaillou (1.5L)	\$149.99
Special label by artist Jade Jagger; a stunning package for a great wine. Magnums only.	
La Croix de Mons	\$24.99
La Dauphine, Fronsac	\$21.99
La Dauphine (1.5L)	\$49.99
One of the best values of the 2009 vintage. Packed with fruit. Will age well 10 years.	
La Dominique, St-Emilion	\$56.99
La Gaffelière, St-Emilion	\$89.99
Lagrange, St-Julien	\$64.99
La Garde, Pessac- <i>Superb value</i>	\$29.99
La Gomerie, St-Emilion	\$59.99
La Mission Haut-Brion	\$949.99
100 points RP: "A candidate for the wine of the vintage...one of the most exceptional young wines I had ever tasted from barrel, and its greatness has been confirmed in the bottle."	
La Rousselle, Fronsac	\$26.99

La Tour de By, Haut-Médoc	\$19.99
Lafleur-Gazin, Pomerol	\$36.99
Lamothe-Bergeron- <i>Stunning</i>	\$16.99
Lamoureaux, Graves- <i>Big score</i>	\$14.99
Lanessan, Haut-Médoc	\$21.99
Langoa-Barton, St-Julien (1.5L)	\$139.99
L'Argenteyre, Médoc	\$12.99
Latour à Pomerol, Pomerol	\$99.99
Laubarit, Bordeaux- <i>Biodynamic</i>	\$9.99
Le Bonnat, Graves	\$16.99
Le Carre, St-Emilion	\$129.99
Le Clarence de Haut-Brion (1.5L)	\$249.99
Le Prieuré, St-Emilion	\$39.99
Le Serre, St-Emilion	\$41.99
Lecuyer, Pomerol	\$34.99
Les Grands Chenes, Médoc	\$24.99
Les Thil Comte de Clary, Pessac	\$21.99
Les Tourelles de Longueville (1.5L)	\$89.99
Second wine of Pichon-Baron. Wonderful!	
Malmaison, Moulis	\$19.99
Montlandrie, Côte de Castillon	\$29.99
Marquis de Terme, Margaux	\$44.99
*+V At UGC: Their best in a long time, perhaps ever? Super-ripe and sexy.	
Monbousquet, St-Emilion	\$49.99
Moulin Haut la Roque, Fronsac	\$29.99
Pipeau, St-Emilion	Inquire
Huge score. Great wine.	
Petit Manou, Médoc	\$17.99
Pichon-Lalande, Pauillac	\$199.00
Plince, Pomerol	\$44.99
Potensac, Médoc	\$28.99
Poujeaux, Moulis	Inquire
Prieuré Canteloup, Bordeaux	\$14.99
Puy Blanquet, St-Emilion	\$21.99
Quinault l'Enclos, St-Emilion	\$36.99
Roc de Cambes, Côte de Bourg	\$59.99
Seguin, Pessac-92 <i>points Clyde</i>	\$29.99
Sociando-Mallet, Haut-Médoc	\$49.99
St-Pierre, St-Julien	\$139.99
Tour de Mons, Margaux	\$26.99
91 points WS: "This assertive red delivers bold flavors, with crisp texture, offering bright black cherry and pomegranate notes over firm tannins. Orange zest acidity carries this through the juicy finish."	
Tour Maillet, Pomerol	\$29.99
Tour Maillet, Pomerol (1.5L)	\$69.99
Tour Seran, Médoc-91 <i>points WS</i>	\$29.99
Vieux Château Mazerat	\$139.99
Vrai Canon Bouche, Canon Fronsac	\$27.99
Valandraud, St-Emilion	\$299.99

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

**CABERNET SAUVIGNON**

2005 Anakota "Helena Dakota"	\$59.99
2005 Laurel Glen, Sonoma	\$49.99
2006 Amphora "Clone 7"	\$17.99
2006 Heitz Cellar, Napa	\$39.99
2006 Lancaster "Sophia's Hillside"	\$39.99
2006 Long Shadows "Chester Kidder"	\$39.99
2006 Robert Young "Red Winery Road"	\$29.99
2007 Heitz Cellar "Bella Oaks"	\$59.99
2007 Heitz Cellar "Martha's"	\$179.99
2007 Hestan "Stephanie"	\$47.99
2007 Kathryn Kennedy "Estate"	\$89.99
2007 Lancaster "Sophia's Hillside"	\$39.99
2007 Lancaster, Alexander Valley	\$54.99
2007 Neal Family, Napa	\$44.99
2008 Anderson's CV "Right Bank"	\$49.99
2008 Cain "Concept"	\$54.99
2008 Ch Montelena "Estate"	\$109.99
2008 Clos du Val, Napa	\$24.99
2008 Conn Creek, Napa	\$19.99
2008 Donati Family "Paicines"	\$16.99
2008 Heritage, Napa	\$27.99
2008 Januik, Columbia Valley	\$16.99
2008 Ladera, Napa	\$29.99
2008 Merryvale "Starmont"	\$16.99
2008 Rubicon Estate "Rubicon"	\$149.99
2008 Silver Oak, Alexander Valley	\$59.99
2008 Spring Valley "Frederick"	\$44.99
2008 Spring Valley "Uriah"	\$44.99
2009 Anderson's CV "Reserve"	\$84.99
2009 Angeline, Stag's Leap	\$24.99
2009 Bonterra, Mendocino-Lake	\$11.99
2009 Boyanci "Inspire"	\$64.99
2009 Buehler "Estate"	\$29.99
2009 Cameron Hughes "Lot 246"	\$17.99
2009 Dusted Valley "Boomtown"	\$15.99
2009 Dynamite, Red Hills	\$10.99
2009 Edge, Napa	\$16.99
2009 Flora Springs "Trilogy"	\$44.99
2009 Frog's Leap, Napa	\$39.99
2009 Guardian "The Wanted"	\$39.99
2009 Gundlach Bundschu "Mountain Cuvée"	\$19.99
2009 Hess Estate "Allomi"	\$23.99
2009 Joseph Carr, Napa	\$17.99
2009 Kalinda "Cuvée Reserve"	\$21.99
2009 Kalinda "Reserve"	\$29.99
2009 Kalinda, Sonoma	\$17.99
2009 Kathryn Kennedy	

"Small Lot"	\$32.99
2009 La Jota, Howell Mountain	\$59.99
2009 Lewis Cellars "Mason's"	\$54.99
2009 Paul Hobbs "Beckstoffer-Dr. Crane"	\$179.99
2009 Philip Togni "Tanbark Hill"	\$38.99
2009 Pine Ridge, Napa	\$36.99
2009 Robert Craig "Affinity"	\$39.99
2009 Sbragia "Andolsen"	\$34.99
2009 Steltzner "Claret"	\$17.99
2009 The Ministry of the Vinterior "The Messenger"	\$21.99
2009 Trim, California	\$11.99
2009 Wallis "Little Sister"	\$44.99
2010 Bench, Alexander Valley	\$19.99
2010 Bonterra, Mendocino-Lake	\$13.99
2010 Daou Vineyards, Paso Robles	\$24.99
2010 Foxglove, Paso Robles	\$12.99
2010 Hedges "CMS Red"	\$11.99
2010 J Lohr "Seven Oaks"	\$13.99
2010 Olema, Sonoma	\$19.99

**MERLOT**

2006 Paradigm, Oakville	\$39.99
2007 Twomey (Silver Oak), Napa	\$44.99
2008 Castle Rock, Columbia Valley	\$9.99
2008 Frog's Leap, Napa	\$29.99
2008 Northstar, Columbia Valley	\$32.99
2009 Duckhorn, Napa	\$49.99
2009 Pahlmeyer, Napa	\$76.99
2009 Ridge "Monte Bello"	\$38.99
2009 Shafer, Napa	\$46.99
2009 Stags' Leap Winery, Napa	\$27.99
2010 Avalon, Napa	\$10.99

**PINOT NOIR**

2007 Dom. Serene "Evenstad"	\$39.99
2007 Joseph Swan "Saralee's"	\$29.99
2008 Baileyana "Grand Firepeak"	\$19.99
2008 BearBoat, Russian River	\$17.99
2008 Fort Ross "Fort Ross"	\$29.99
2008 Hamacher, Willamette Valley	\$45.99
2008 Neely "Hidden Block"	\$29.99
2008 Neely "Upper Picnic"	\$29.99
2008 Twelve Estate, Yamhill	\$23.99
2009 Bedrock "Rebecca's"	\$39.99
2009 Bethel Heights "Estate"	\$27.99
2009 Chehalem "Stoller"	\$44.99
2009 Cristom "Marjorie Vineyard"	\$59.99
2009 Evesham Wood "Le Puits Sec"	\$32.99
2009 Flowers "Camp Meeting"	\$69.99

2009 Gary Farrell "Russian River"	\$36.99
2009 Matello "Winter's Hill"	\$39.99
2009 Raptor Ridge "Reserve"	\$32.99
2009 Sequana, Russian River	\$32.99
2009 Sequana, SLH	\$29.99
2009 Vine Hill, Santa Cruz	\$13.99
2010 Alta Maria, Santa Maria	\$23.99
2010 Copain "Tous Ensemble"	\$28.99
2010 Daniel "Soberanes"	\$47.99
2010 Drew "Gatekeepers"	\$29.99
2010 DuMol, Russian River	\$67.99
2010 Eric Kent "Small Town"	\$44.99
2010 Foxen "Sea Smoke Vineyard"	\$84.99
2010 Ghostwriter, Santa Cruz	\$29.99
2010 Hirsch "Bohan Dillon"	\$31.99
2010 Knez, Anderson Valley	\$29.99
2010 La Follette, North Coast	\$19.99
2010 Mark West, SLH	\$14.99
2010 Martinelli "Bella Vigna"	\$44.99
2010 Maysara "3 Degrees"	\$17.99
2010 Merryvale, Carneros	\$29.99
2010 Napa Cellars, Napa	\$14.99
2010 Neyers "Roberts Road"	\$36.99
2010 Pali Wine "Huntington"	\$18.99
2010 Paul Hobbs, Russian River	\$54.99
2010 Rickshaw, California	\$14.99
2010 Samsara, Sta Rita Hills	\$29.99
2010 Sean Minor "Four Bears"	\$11.99
2010 Shea Wine Cellars "Estate"	\$37.99
2010 Sojourn "Gap's Crown"	\$47.99
2010 Zepaltas, Russian River	\$29.99
2011 Banshee, Sonoma County	\$22.99
2011 Bench, Sonoma Coast	\$19.99

**SYRAH & PETITE SIRAH**

2006 Ambullneo "Howling"	\$24.99
2006 Graziano Petite Sirah	\$15.99
2006 Ojai "Presidio"	\$44.99
2007 Quady North "Steelhead"	\$21.99
2009 Bogle Petite Sirah	\$9.99
2009 DuMol, Russian River	\$54.99
2009 Frog's Leap Petite Sirah	\$32.99
2009 Girard Petite Sirah	\$23.99
2009 Jelly Roll, Santa Ynez Valley	\$21.99
2009 Novy, Russian River	\$25.99
2009 Qupé "Bien Nacido"	\$24.99
2010 A Murray "Tous les Jours"	\$12.99
2010 Melville "Estate-Verna's"	\$19.99
2010 Qupe, Central Coast	\$15.99
2010 Spicerack "Punchdown"	\$18.99
2010 Stolpman "Angeli"	\$64.99

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.

**ZINFANDEL**

2008 Bucklin "Old Hill Ranch"	\$28.99
2008 Heitz Cellar "Ink Grade"	\$22.99
2008 Ravenswood "Teldeschi"	\$19.99
2008 Robert Craig, Howell Mtn	\$39.99
2009 Cosentino "CigarZin"	\$14.99
2009 Dashe, Dry Creek Valley	\$24.99
2009 Decoy, Sonoma County	\$19.99
2009 DeLoach "Estate"	\$14.99
2009 Edmeades, Mendocino	\$14.99
2009 Four Vines "Old Vine Cuvée"	\$10.99
2009 Frank Family, Napa	\$29.99
2009 Fritz, Dry Creek Valley	\$18.99
2009 Joel Gott, California	\$13.99
2009 Klinker Brick "Old Vine"	\$15.99
2009 M&D "7 Deadly Zins"	\$13.99
2009 Peterson "Old School"	\$17.99
2009 Ridge "York Creek"	\$25.99
2009 Storybook Mtn "Mayacamas"	\$32.99
2010 Artezín, Mendocino	\$12.99
2010 Easton, Amador County	\$13.99
2010 Foxglove, Paso Robles	\$13.99
2010 Quivira, Dry Creek	\$19.99
2010 Ridge "Benito Dusi Ranch"	\$27.99
2010 Ridge "East Bench"	\$27.99
2010 Ridge "Geyserville"	\$34.99
2010 Rombauer, California	\$27.99
2010 Seghesio "Home Ranch"	\$32.99
2010 Seghesio, Rockpile	\$32.99

**MISC RED BLENDS**

2007 Bennett Lane "Maximus"	\$29.99
2008 Prospect 772 "The Brat"	\$29.99
2009 Conundrum, California	\$17.99
2009 Kokomo "Cuvée Ivy"	\$16.99
2009 Lewis Cellars "Alec's Blend"	\$59.99
2009 Margerum "M5"	\$19.99
2009 Samsara "Larner" Grenache	\$32.99
2010 Banshee "Mordecai"	\$21.99
2010 Hey Mambo "Sultry Red"	\$9.99
2010 Lacuna, California	\$24.99
2010 Orin Swift "The Prisoner"	\$37.99
2010 Palmina Barbera	\$20.99
2010 Qupe	
"Sawyer Lindquist" Grenache	\$29.99
2011 Lieu Dit Cabernet Franc	\$35.99

**CHARDONNAY**

2009 Arrowood, Sonoma County	\$19.99
2009 Clos du Val, Carneros	\$17.99
2009 Domaine Alfred "Stainless"	\$14.99
2009 Flowers "Camp Meeting"	\$64.99

2009 Flowers, Sonoma Coast	\$39.99
2009 Foley "Rancho Santa Rosa"	\$19.99
2009 Joseph Carr "Dijon Clone"	\$16.99
2009 MacMurray, Sonoma Coast	\$13.99
2009 Melville "Estate"	\$19.99
2009 Merryvale "Silhouette"	\$39.99
2009 Migration, Russian River	\$26.99
2009 Miner Family "Hyde"	\$49.99
2009 Patz & Hall, Sonoma Coast	\$27.99
2009 Ramey "Platt Vineyard"	\$49.99
2009 Sequoia Grove, Carneros	\$18.99
2009 Stuhlmuller, Alex Valley	\$22.99
2009 Vine Cliff, Los Carneros	\$29.99
2009 Walter Hansel "Estate"	\$31.99
2010 Acacia, Carneros	\$15.99
2010 Bernardus, Monterey	\$18.99
2010 Bridlewood, Monterey	\$11.99
2010 Buehler "Reserve"	\$17.99
2010 Buehler, Russian River	\$12.99
2010 Calera, Central Coast	\$16.99
2010 Calera, Mt. Harlan	\$26.99
2010 Carmel Road, Monterey	\$12.99
2010 Clos Pegase "Mitsuko's"	\$19.99
2010 Daniel "Soberanes"	\$39.99
2010 Eric Kent, Russian River	\$39.99
2010 Flora Springs "Estate"	\$14.99
2010 Fort Ross "Fort Ross"	\$29.99
2010 Four Vines "Naked"	\$10.99
2010 Foxglove, Central Coast	\$11.99
2010 Frank Family, Napa	\$28.99
2010 Handley "Estate"	\$19.99
2010 Hartford Court, Russian River	\$23.99
2010 Heitz Cellar, Napa	\$18.99
2010 Kalinda, Sonoma	\$17.99
2010 Kistler "Les Noisetiers"	\$59.99
2010 Lewis Cellars, Napa	\$44.99
2010 Lewis Cellars "Reserve"	\$57.99
2010 Lioco, Sonoma County	\$17.99
2010 L'Oliveto, Russian River	\$16.99
2010 MacRostie, Sonoma Coast	\$19.99
2010 Napa Cellars, Napa	\$12.99
2010 Pahlmeyer "Jayson"	\$44.99
2010 Pine Ridge "Dijon Clones"	\$19.99
2010 Ridge, Santa Cruz	\$38.99
2010 Rutherford Ranch, Napa	\$12.99
2010 Scribe, Carneros	\$31.99
2010 Shafer "Red Shoulder"	\$48.99
2010 Sonoma-Cutrer, Sonoma	\$23.99
2010 Spellbound, California	\$11.99
2010 Stags' Leap Winery, Napa	\$21.99
2010 Storrs, Santa Cruz	\$19.99

2010 Talbott "Kali Hart"	\$13.99
2010 Talbott "Sleepy Hollow"	\$29.99
2010 Walter Hansel, Carneros	\$19.99
2010 William Hill "Estate"	\$19.99
2011 Mer Soleil "Silver"	\$21.99

**SAUVIGNON BLANC**

2010 Brassfield "High Serenity"	\$7.99
2010 Cakebread, Napa	\$24.99
2010 Grgich Hills, Napa	\$24.99
2010 Heitz Cellar, Napa	\$17.99
2010 Husch "La Ribera"	\$10.99
2010 Kalinda, Lake County	\$12.99
2010 Rutherford Ranch, Napa	\$12.99
2010 Wattle Creek, Yorkville	\$11.99
2011 Bedrock "Kick Ranch"	\$20.99
2011 Duckhorn, Napa	\$28.99
2011 Ferrari-Carano, Sonoma	\$12.99
2011 Frog's Leap, Napa	\$17.99
2011 Groth, Napa	\$15.99
2011 Honig, Napa	\$14.99
2011 Kathryn Kennedy, California	\$18.99
2011 Lieu Dit, Santa Ynez Valley	\$23.99
2011 Spottswoode Napa-Sonoma	\$34.99
2011 Von Strasser "Rudy"	\$15.99

**MISC WHITES**

2008 Tangent "Paragon" Pinot Gris	\$16.99
2009 Brooks Riesling	\$16.99
2009 Qupe	
"Bien Nacido Hillside" Roussanne	\$36.99
2009 Saddleback Cellars Viognier	\$14.99
2010 Bedrock "Cuvée Karatas"	
Sémillon-Sauvignon Blanc	\$29.99
2010 Conundrum, California	\$19.99
2010 Eyrie "Estate" Pinot Gris	\$13.99
2010 Handley Pinot Gris	\$15.99
2010 Melville "Verna's" Viognier	\$19.99
2010 Pacific Rim Riesling	\$7.99
2010 Palmina "Honea" Arneis	\$16.99
2011 Charles Smith	
"Kung Fu Girl" Riesling	\$11.99
2011 Conundrum, California	\$19.99
2011 Dry Creek Vineyards Chenin	\$8.99
2011 Heitz Cellars Grignolino Rosé	\$17.99
2011 King Estate "Signature" PG	\$13.99
2011 La Clarine Farm White Blend	\$21.99
2011 Lagier-Meredith Rosé	\$19.99
2011 Lieu Dit Chenin Blanc	\$32.99
2011 Qupe	
"Ibarra-Young" Viognier	\$24.99

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#### MISC TUSCANY

2007 Amantis "Birbanera" Montecucco	\$13.99
2009 Ferrero Rosso di Montalcino*	\$15.99
2009 Erik Banti "Ciabatta" Morellino di Scansano Riserva*	\$18.99
2010 Baricci Rosso di Montalcino*	\$19.99
2010 Talenti Rosso di Montalcino	\$19.99
2009 Felsina Chianti Classico	\$19.99
2009 Vecchie Terre di Montefili Chianti Classico	\$23.99
2009 Riecine Chianti Classico	\$23.99
2008 Felsina "Rancia" Chianti Classico Riserva-93 points RP	\$36.95
2007 Rocca di Montegrossi "San Marcellino" Chianti* 93 points Robert Parker.	\$39.99

#### BRUNELLO DI MONTALCINO IN STOCK

2007 Ferrero Brunello di Montalcino*	\$29.99
2007 Poggiarellino Brunello di Montalcino*-94 points WE	\$29.99
2007 Tenuta Vitanza "Tradizione" Brunello di Montalcino 93 points <i>Wine Enthusiast</i> and James Suckling.	\$29.99
2007 Baccinetti "La Saporioia" Brunello di Montalcino*	\$34.99
2007 Baricci Brunello di Montalcino*-90 points WE	\$39.99
2007 Poggio San Polo Brunello di Montalcino-95 points WE	\$39.99
2007 La Rasina Brunello di Montalcino-95 points JS	\$39.99
2007 La Velona Brunello di Montalcino-94 points WE	\$39.99
2007 Podere La Vigna Brunello di Montalcino-91 points WE	\$39.99
2007 San Filippo Brunello di Montalcino-93 points JS	\$43.99
2006 Altesino Brunello di Montalcino-92 points JS	\$44.99
2006 Lisini Brunello di Montalcino-93 points JS	\$44.99
2007 Argiano Brunello di Montalcino-92 points JS	\$46.99
2007 La Fornacina Brunello di Montalcino-94 points WE	\$47.99
2007 Donna Olga Brunello di Montalcino-93 points JS	\$47.99
2006 Tenuta di Sesta Brunello di Montalcino Riserva*	\$49.99
2007 Castlegiocondo Brunello di Montalcino-95 points WE	\$51.99
2007 Castello di Romitorio Brunello-94 points WE	\$54.95
2007 San Polino Brunello di Montalcino-94 points JS	\$54.99
2007 San Filippo "Le Lucère" Brunello-94 points JS	\$59.99
2007 Argiano "Orciaia" Brunello di Montalcino	\$59.99
2006 Podere La Vigna Brunello Riserva-92 points JS	\$59.99
2006 Franco Pacenti Canalichio Brunello-94 points JS	\$59.99
2007 Mate Brunello di Montalcino-94 points WE	\$64.99
2006 Altesino Brunello di Montalcino Riserva-95 points JS	\$64.99
2007 Livio Sassetti "Pertimali" Brunello di Montalcino	\$63.99
2006 Podere Brizio Brunello di Montalcino Riserva-93 points JS	\$79.99
2006 Silvio Nardi "Vigneto Manachiara" Brunello-93+ points ST	\$79.99
2007 Casanova di Neri "Tenuta Nuova" Brunello-97 points JS	\$79.99
2006 San Filippo "Le Lucère" Brunello Riserva -95 points JS	\$109.99
2007 Valdicava Brunello di Montalcino-98 points JS	\$109.99
2004 Banfi "Poggio all'Oro" Brunello Riserva-95 points WE	\$109.99
2006 Biondi-Santi Brunello di Montalcino-95 points JS	\$149.99
2007 Cerbaiona Brunello di Montalcino-94 points RP	\$179.99

#### MISC PIEDMONT

2007 Ruggeri Corsini Nebbiolo Langhe*	\$17.99
If you love Nebbiolo but either lack the patience or the budget for Barolo (or both!), then Ruggeri's Nebbiolo is for you. The wine is full of the classic Nebbiolo aromas of dried roses, truffle, smoke and hints of earth. There's lots of richness, loads of fruit and a long finish here. The tannins are well-integrated, but they still remind you that this is Nebbiolo. Decant this to drink now or age for a few more years.	
2010 Azelia Nebbiolo Langhe	\$23.99
2007 Ruggeri Corsini "San Pietro" Barolo*	\$32.99
2007 Ruggeri Corsini "Corsini" Barolo Bussia*	\$36.99
2007 Azelia Barolo	\$44.99
2007 Schiavenza "Broglia" Barolo Riserva	\$52.99
2007 Schiavenza "Bricco Ceretta" Barolo	\$52.99
2007 Schiavenza "Prapo" Barolo Riserva	\$57.99
I often find it a difficult thing to be able to drink and be impressed with young Barolo, but this wine was startlingly good. It is blessed with luxurious texture (for a young Barolo), complex fruit and finishes with beautiful length. I love this wine. (Greg St. Clair, K&L)	
2006 Francesco Rinaldi "Cannubio" Barolo-94 points RP	\$64.99

#### TRENTINO-ALTO ADIGE, VENETO, LOMBARDY & FRIULI

San Venanzio Prosecco Brut Valdobbiadene	\$14.99
2011 Ermacora Friulano Friuli*	\$15.99
2011 Ermacora Pinot Grigio Friuli*	\$15.99
2011 Ermacora Ribolla Gialla Friuli*	\$15.99
I love this wine. It's so fresh and full of energy, sometimes I think I can feel the light coming from it; it's just fun to be around. I think you'll love it, too. (Greg St. Clair, K&L)	
2011 Ermacora Schioppettino Friuli*	\$15.99
2011 Collestefano Verdicchio di Matelica	\$16.99
2007 Cavalchina "Santa Lucia" Bardolino Superiore	\$17.99
2009 Silvano Follador "Dosaggio Zero" Prosecco*	\$24.99
2008 Buglioni "Bugiardo" Valpolicella Ripasso-91 points ST	\$29.99

#### ABBRUZZO, SICILY, CAMPANIA, PUGLIA & UMBRIA

2010 Planeta "La Segreta" Sicilia Rosso	\$8.99
2010 Tenuta Giuliano Trebbiano d'Abruzzo*	\$9.99
2010 Tenuta Giuliano Montepulciano d'Abruzzo*	\$9.99
2010 Fujanera "Bellalma" Falanghina Campania*	\$11.99
2008 Pasetti Montepulciano d'Abruzzo	\$14.99
2010 Roccafiore "Fiorefiore" Umbria	\$15.99
Full and lush, exhibiting ripe pineapple, baked apple and wildflower aromas and flavors, with a distinctive floral and spice complexity. The palate is fleshy and broad, with ample body and balanced acidity, making it a lovely choice to serve with salads, white meats and creamy cheeses.	
2010 Bucci Verdicchio Classico del Castelli di Jesi	\$19.99
2010 Casa d'Ambra "Frassitelli" Ischia Biancolella	\$23.99
Made from 100% Biancolella from vineyards high up on the isle of Ischia off the coast of Naples. This wine has great depth, mineral character and acidic focus, but with a very rich body. Absolutely stunning!	
2007 Pasetti "Tenutarossa" Montepulciano d'Abruzzo	\$24.99

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

**CHABLIS**

2008 Dom. Etienne Boileau Chablis	\$19.99
2009 Dom. Jean-Paul & Benoit Droin Chablis 1er Cru "Vaillons"	\$26.99
2009 Dom. Christian Moreau Chablis Grand Cru "Valmur"	\$61.99
2010 Dom. Jean-Paul & Benoit Droin Chablis*	\$17.99
2010 Dom. Gerard Tremblay Chablis "Vieilles Vignes"*	\$18.99
2010 Dom. Gerard Tremblay Chablis 1er "Côte de Lechet"*	\$23.99
2010 Dom. Gerard Tremblay Chablis 1er "Fourchaumes V.V."*	\$26.99
2010 Dom. de l'Eglantière Chablis*	\$15.99

**CÔTE DE BEAUNE, CÔTE DE NUITS & CHALONNAISE**

2008 Dom. Michel Lafarge Volnay "Vendanges Selections"	\$66.99
2008 Dom. Jerome Chezeaux Bourgogne Rouge	\$19.99
2008 Dom. Desertaux-Ferrand Côte de Nuits-Villages "V.V."	\$23.99
2008 Dom. D.-Ferrand Côte de Nuits-Villages "Les Perrieres"	\$21.99
2009 Bouchard Ainé & Fils Bourgogne Rouge	\$13.99
2009 Dom. Vincent & Sophie Morey Santenay "Les Hâtes"	\$24.99
2009 Château de la Cree Santenay "Clos de la Confrerie"	\$29.99
2009 Dom. Paul Pillot Santenay Rouge "Vieilles Vignes"*	\$27.99
2009 Dom. Paul Pillot Chassagne-Mont. 1er "Clos St. Jean"*	\$46.99
2009 Dom. Henri Delagrangre Volnay	\$44.99
2009 Dom. de Montille Volnay 1er "Champans" or "Mitans"	\$114.99
2009 Dom. de Montille Pommard 1er Cru "Les Grands Epenots" or "Pezzerolles"	\$85.99
2009 Dom. de Montille Beaune 1er Cru "Les Sizies"	\$57.99
2009 Dom. Jadot Savigny-lès-Beaune 1er Cru "Lès Vergelesses"	\$35.99
2009 Joseph Drouhin Côte de Beaune	\$29.95
2009 Dom. Jadot Côte de Nuits-Villages "Le Vaucrain"	\$29.95
2009 Dom. Thib. Liger-Belair Haute Côte de Nuits "Corvee Villy"	\$29.95
2009 Dom. Chicotot Nuits-St-Georges 1er Cru "Les Vaucrains"*	\$49.99
2009 Dom. Jadot (Gagey) Nuits-St-Georges 1er "Boudots"	\$69.99
2009 Dom. de Montille Nuits-St-Georges "Les Saint Juliens"	\$58.99
2009 Dom. de Montille Nuits-St-Georges 1er Cru "Les Thorey"	\$89.95
2009 Louis Jadot Vosne-Romanée 1er Cru "Les Beaumonts"	\$79.99
2009 Louis Jadot Vosne-Romanée 1er Cru "Les Suchots"	\$114.99
2009 Dom. Thibault Liger-Belair Vosne-Romanée "Aux Reas"	\$89.95
2009 Dom. de Montille Clos Vougeot Grand Cru	\$129.99
2009 Dom. Amiot-Servelle Chambolle-Musigny	\$61.99
2009 Maison Champy Chambolle-Musigny*	\$49.99
2009 Vincent Girardin Chambolle-Musigny "V.V."	\$49.99
2009 Dom. Jadot Chambolle-Musigny 1er "Les Feusselottes"	\$74.99
2009 Dom. Louis Jadot (Gagey) Clos-St-Denis Grand Cru	\$199.95
2009 Dom. Tortochot Gevrey-Chambertin "Les Jeunes Rois"	\$32.99
2009 Maison Champy Gevrey-Chambertin 1er Cru "Cazetiers"*	\$69.95
2009 Dom. P. Roty Gevrey-Chambertin "Champs Chenys V.V."	\$69.95
2009 Dom. J. Roty Bourgogne Rouge "Pressoniers"	\$26.99
2009 Dom. Martin Bart Marsannay "Les Longeroies"*	\$24.99
2010 Dom. Champy Volnay*	\$39.99
2010 Dom. Champy Volnay 1er Cru "Taillepieds"*	\$63.99
2010 Champy Beaune "Vieilles Vignes"*	\$24.99

2010 Dom. Champy Beaune 1er Cru "Aux Cras"*	\$39.99
2010 Dom. Champy Beaune 1er Cru "Champs Pimonts"*	\$39.99
2010 Dom. Champy Savigny-lès-Beaune "Aux Fourches"*	\$29.95
2010 Dom. Champy Pernand-Vergelesses 1er "Iles Vergelesses"	\$44.99
2010 Dom. Champy Chorey-lès-Beaune*	\$23.99
2010 Dom. Champy Corton Grand Cru "Rognet"*	\$79.95
2010 Dom. Champy Corton Grand Cru "Bressandes"*	\$83.99
2010 Champy Vosne-Romanée 1er Cru "Suchots"*	\$94.99
2010 Champy Echézeaux Grand Cru*	\$159.95
2010 Champy Charmes-Chambertin Grand Cru*	\$144.49
2010 Champy Mazis-Chambertin Grand Cru*	\$154.49
2010 Champy Gevrey-Chambertin 1er Cru "Cazetiers"*	\$89.95

**WHITE BURGUNDY**

NV L. Bouillot Crémant de Bourgogne Rosé "Perle d'Aurore"	\$13.99
2008 Maison Jacques Bavard Rully Blanc*	\$17.99
2009 Dom. des Niales Rhedon-Marin Mâcon-Villages "V.V."*	\$12.99
2009 Jacques Bavard Monthelie Blanc*	\$24.99
2009 Jacques Bavard Saint Romain Blanc "Sous le Château"*	\$24.99
2009 Dom. François Carillon Bourgogne Chardonnay	\$19.99
2009 Dom. Maroslavac-Leger Pul.-Mont. "Corvees des Vignes"*	\$44.99
2009 Dom. Paul Pillot Chassagne-Montrachet*	\$43.99
2009 Dom. Paul Pillot Chass-Montrachet 1er "Champs Gains"*	\$59.95
2009 Dom. Paul Pillot Chass.-Mont. 1er "Grande Montagne"*	\$61.99
2009 Dom. Louis Carillon Puligny-Montrachet	\$51.99
2009 Dom. Thomas Morey Puligny-Mont. 1er "La Truffières"	\$79.99
2009 Dom. Louis Jadot Puligny-Montrachet 1er "Champ Gains"	\$84.99
2009 Joseph Drouhin Puligny-Montrachet 1er Cru "Folatières"	\$94.99
2010 Champy Bourgogne Chardonnay "Signature"*	\$18.99
2010 Dom. des Nembrets (Barraud) Mâcon "Source de Plaisirs"*	\$12.99
2010 Dom. des Nembrets (Denis Barraud) St-Véran*	\$13.99
2010 Dom. Pierre Matrot Bourgogne Blanc	\$19.99
2010 Champy St-Aubin 1er Cru "Murgers Dents De Chien"*	\$36.99
2010 Dom. Paul Pernot Puligny-Montrachet*	\$44.99
2010 Dom. Paul Pernot Puligny-Montrachet 1er "Folatières"*	\$79.95
2010 Dom. Champy Pernand-Vergelesses 1er "En Caradeux"*	\$36.99
2011 Dom. Renaud Mâcon-Charnay or Mâcon-Solutré*	\$12.99
2011 Dom. Renaud Pouilly-Fuissé "V.V."*	\$19.99
2011 Champy Mâcon-Villages*	\$12.99

**BEAUJOLAIS**

2009 Château de Lavernette Beaujolais-Villages	\$13.99
2009 Dom. Jean Descombes (Georges Duboeuf) Morgon	\$15.99
2009 Potel-Aviron Moulin-à-Vent Cru Beaujolais	\$12.99
2009 Ch. des Jacques (Jadot) Moulin-à-Vent "Champ de Coeur"	\$29.99
2009 Ch. des Jacques (Jadot) Moulin-à-Vent "Clos des Thorins"	\$29.99
2009 Dom. Labruyère Moulin-à-Vent	\$19.99
2009 Dom. du Vissoux Brouilly "Pierreux"	\$26.99
2009 Dom. du Vissoux Moulin-à-Vent "Trois Roches"	\$27.99
2010 Château de Saint-Lager Brouilly*	\$14.99
2010 Château des Capitans (Georges Duboeuf) Julienas	\$18.99



## Meet Quentin & Antoine Paillard!

**Name: Quentin & Antoine Paillard**

**Winery: Champagne Pierre Paillard**

**Number of years in business:**

Quentin Paillard: I

am honoured and lucky to be born in a winemakers' family; at an early age I used to pick the grapes during the harvest and taste their sweet and fruity juice. Later I tasted the still wines and took part with wonder in the various steps of creating Champagne.

I have traveled over various continents in order to accumulate knowledge and to understand the cultural and commercial practices of each one.

I started learning about vine and wine in Champagne. Then I went to Bordeaux, the largest winemaking region in France to learn about wine marketing and sale[s]. I am a great wine lover, fascinated and curious about wines in France and in the world. I came back to the winery two years ago.

Antoine Paillard: I am a vine-grower, winemaker and globetrotter. I love wine, and I am fascinated by Champagne. I like the idea that you need years to build, elaborate and create exceptional cuvées.

I am from Bouzy! A small piece of land in the middle of the Champagne region. However, I left it for my studies. Languedoc, Burgundy, Spain, Argentina... Never far from the vineyards. Studies and human experiences, which have taught me a lot, are helping me today.

A thought: I really think that Champagne is a unique wine. A subtle balance between the complexity of a great white wine and the magic of effervescence.

### **How would you describe your winemaking philosophy?**

Our Philosophy: Respecting the balance between the soil and the vine. Controlled yields and naturally balanced wines. For 20 years, we have been practicing sustainable [farming] in order to regain a balance of our soils. No fertilizers for 15 years, natural grassing between rows, two-year fallow period before replanting... Today, the vines have learned to self-regulate, the yields are under control and the wines are better balanced.

### **What wines or winemakers helped influence your philosophy?**

[We've] been given the chance to travel the world and taste a large range of different wines from different grapes and different regions. My best memories are definitely wines that represent their terroir. I have always been impressed by the complexity of Burgundy white wine and the elegance of Napa's best Pinot Noir.

[A] really good winemaker told me one day, "Wine comes from the ground. Keep your feet on it and you'll produce the best wines." It's a bit simple, but I think he is right.

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

The Paillard family has tendered some plots of our vineyards for nearly 250 years. Today, the Pierre Paillard vineyards are spread over 11 hectares (28 acres) on the prestigious Bouzy terroir. The terroir of Bouzy is very much in demand in the elaboration of the greatest cuvées for its propensity to yield grapes with a potential for maturity, rich aromas and flavours.

From 2007 we are doing vinification of Blanc de Blancs and Blanc de Noirs. Those two Champagnes are made from single plots planted with Pinot Noir in 1970 and Chardonnay in 1961, located in the heart of our Grand Cru Bouzy vineyards.

«Mother plot» of our own vineyards, «Les Maillerettes» and «Les Motelletes» are used for replanting our plots, according to the so-called «sélection massale». We thus perpetuate the work of our ancestors and protect the genetic identity of the Pierre Paillard vineyards, a guarantee of the House style.

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

I would say that our palate[s] become more and more precise. We are a new generation that is not shy to share experiences and tastings with other Champagne makers. This helps a lot to point out things we can improve. Our palate is also very curious... always happy to discover new style... This is the reason why we created the two single plot/grapes Champagne in 2007. It's very unique in Bouzy and in Champagne in general.

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

Our Brut Grand Cru, Rosé Grand Cru and Blanc de Blancs are great Champagnes for apéritif, pairing with brioche and cheese pastry. We also like to pair them with seafood, greens and Japanese food.

Our Blanc de Noirs, Pinot Noir-based Champagne has its ability to enhance the dining experience. It goes fantastically with full-flavored foods, such as pork tenderloin with fresh rosemary and lemon thyme

Our Millésime 2002: Harmony between freshness and powerful body makes this Champagne a match for sophisticated fare such as lobster, salad with truffles, roasted duck breast and aged cheeses like Comté.

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

We just released two new wines:

Bouzy – Blanc de Noirs – “Les Maillerettes 2007” 100% Pinot Noir

Bouzy – Blanc de Blancs – “Les Mottelettes 2007” 100% Chardonnay

A single vineyard Blanc de Blancs from Bouzy is unique. There is no other producer doing such a wine in Bouzy. The reason is probably that just a few of us trust growing Chardonnay in the terroir of Bouzy. But, please, keep it quiet... it's our secret, and it's only 2,000 bottles/year.

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

We have seen in the past 15 years the return of wood in Champagne, which is, in my opinion, a good thing when it's used in the right proportion. I am not a wood lover, but I like to balance the complexity and the elegance in my wines. Wood can help to open new horizon[s].

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

I love the whites wine from Burgundy, from the basic Bourgogne blanc to the finest Chardonnay from Puligny-Montrachet or Meursault. [I] also like to drink reds from the Rhône Valley, Syrah from St-Joseph or blends from Châteauneuf.

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

Two-thirds of the cellar is wine from Burgundy. We are lucky enough to exchange wine with our friend's winery in Burgundy; I recently added couple bottles of Bâtard-Montrachet Grand Cru. The rest is divided between Bordeaux and Languedoc

## Vibrant Rioja FOR FALL

Rioja will once again feature prominently in all of our stores this fall season. The wonderful diversity of wines from this northern Spanish region, the relative strength of the dollar, and the continued growth of our direct import program to fully take advantage of this strong dollar, all figure into our planning. Most importantly, though, we continue to promote these wines heavily because they are so consistently delicious! I've found that regardless of whether someone is a Burgundy or Bordeaux hound, a fan of youthful fruit or a curious collector, Rioja just simply continues to deliver. We will once again be partnering with Vibrant Rioja (the US marketing arm of the Rioja DO) to host a series of tastings on the dates below.

**San Francisco: Thursday, October 4th and Thursday, November 1st from 5-6:30 p.m.**

**Redwood City: Friday, October 5th and Friday, November 2nd from 5-6:30 p.m.**

**Hollywood: Thursday, October 4th and Thursday, November 2nd from 5:30-7 p.m.**

Most of us here have a real soft spot for the types of traditional, carefully crafted, long elevation Riojas that have been made in a very similar fashion since the late-1800s. Besides the usual names such as La Rioja Alta and Lopez de Heredia, there are other wineries making very good, very traditional wines. These are a few of our current favorites from the excellent 2005 vintage.

**2005 Señorío de P. Peciña Crianza Rioja (\$21.99)** On a very satisfying, dense, mouthfilling textural frame; bright, toasty red fruits, warm earth and wet tobacco all reveal themselves in beautiful harmony. This is delicious now and has several years of positive evolution ahead of it. The folks at Peciña are steadfast in maintaining traditional Rioja winemaking practices, pointing out that they are one of only a few bodegas that continues to carefully age and rack all their wines by hand.

**2005 Bodegas Riojanas Monte Real Reserva Rioja (\$23.99)** The wines of Bodegas Riojanas have arguably never been better. They are traditionally made from excellent vineyards, in this case Tempranillo from the village of Cenicero. According to winemaker Pablo Orio, grapes are often times picked at least 7-10 days earlier than many of their neighbors in order to preserve acidity. That certainly shows on this bright, crisp, red-fruited reserva, which has terrific acidity and drive.

**2005 Bodegas Riojanas Viña Albiña Reserva Rioja (\$21.99)** Viña Albiña is the more traditional wine in the Riojanas line-up. Mazuelo is blended in with the Tempranillo, with fruit sourced from the villages of San Vicente and Villalba. A spicier aromatic profile leads to a palate that is also deliciously red fruited, though more floral and mineral than the Monte Real. A delicious expression.

*Joe Manekin*

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## A Songbird in a Glass

**Viña Zorzal hails from the Navarra region straddling Rioja, and was named for the irrepressible song thrush, a dun-colored bird found throughout much of Europe, born with a truly spectacular set of pipes unmatched by few other avian species.** Capable of creating internal pitch-perfect duets—think K.D. Lang meets Billie Holiday—the song thrush can emit separate vibratory notes on each limb of its y-shaped voicebox, producing flamboyant, bravura harmonies and hauntingly poetic melodies. Come hither stuff for all lovers, troubadours and winemakers. Achieving the same artful balance of harmonies in the vineyard is always a challenge, and Antonio Sanz, who founded Viña Zorzal in 1989 in the large Ribera Baja subregion of Navarra (just across the border from Rioja), is committed to preserving autochthonous yields of the rarely planted Graciano grape, as well as plots of old vine Garnacha. The **2011 Viña Zorzal Garnacha Rosado (\$10.99)**, a hand-picked selection from lower-yielding vines averaging 30-plus years, harbors beautiful color, shimmering like fresh-cut raspberries in the glass. Characteristic aromas of wild berries, roses and rhubarb carry over into the mouthwatering, round palate, with plenty of zestful acidity, finishing with a long, luscious and tasty flourish. Share this with friends over a plate of lightly battered calamari tonight. If you're in the mood for a delicious red, try the **2010 Viña Zorzal Garnacha Navarra (\$12.99)**, a wine harvested during a fairly dry season that promised smaller, more intense berries than usual. Fermented at very low temperatures to preserve the striking, savory flavors of the fruit, this wine is really about revealing pure, intense Garnacha fruit, not overly ripe or mineral, with lush and expressive dark plums on the nose followed by a generous, silky palate. Value-priced, this one should fly off our shelves. Finally, the **2010 Viña Zorzal Graciano Navarra (\$14.99)** is a powerful argument in favor of this often-blended, low-yielding grape garnering more attention and respect as a single bottling. Made from 30-year-old vines in excellent health, the fruit was fermented in both stainless and new French oak and aged for four months on the lees before light filtration and bottling. Highly-perfumed notes of fresh herbs, mulberry and wild strawberry fruit penetrate the nose, marked by a flavorfully intense palate of more juicy mulberries, violets and licorice, laced with vibrant acidity. Pair this with grilled meats, preferably lamb, or a lentil and chorizo stew. You might find yourself singing like a zorzal!

*John Majeski*

“I’ve found that regardless of whether someone is a Burgundy or Bordeaux hound, a fan of youthful fruit or a curious collector, Rioja just simply continues to deliver.”

“Characteristic aromas of wild berries, roses and rhubarb carry over into the mouthwatering round palate, with plenty of zestful acidity, finishing with a long, luscious and tasty finish.”

“The wines we tasted from their special selection tier, which have an iconic status in New Zealand, are spectacular, and I’m pleased to say they were willing to sell some wine to us directly.”

“In 1873 a scandal erupted when French judges, tasting blind, refused to believe wines of such quality could be from Australia. Sound familiar?”

## JIMMY C’S VIEW DOWN UNDER

I went to New Zealand last October to attend the Marlborough Wine Weekend and had some time to visit other regions as well. While I have been to Marlborough a number of times, this marked my first visit to Hawkes Bay. One of the properties I visited was Sacred Hill, whose wines have not been in the States for a few years (though I carried them in the past). I met winemaker Tony Bish some years ago in Marlborough at Cairnbrae, a property still in their portfolio, and we had a chance to catch up in Hawkes Bay. The wines we tasted from their special selection tier, which have an iconic status in New Zealand, are spectacular, and I’m pleased to say they were willing to sell some wine to us directly, allowing us to offer the wines once again.

**2008 Sacred Hill “Sauvage” Sauvignon Blanc Hawkes Bay\* (\$29.99)** Okay, this is not your typical Kiwi savvy. Not only is it not from Marlborough, but it is a barrel fermented style, using the wild (*sauvage*) indigenous yeast, and it spends 10 months maturing in French oak barrels (20% new) without any lees stirring. The bouquet shows notes of toast, hazelnut, citrus blossom, spice and a mineral accent. On the palate there is a nice fleshy middle, with hints fig, lemongrass, lanolin and citrus pith. Think more white Bordeaux here. 91 points from Robert Parker’s *Wine Advocate*.

**2010 Sacred Hill “Riflemen” Chardonnay Hawkes Bay\* (\$39.99)** The Rifleman’s Vineyard is a spectacular 15-hectare site that overlooks the white cliffs of the Tutaekuri River Gorge. It was planted 20 years ago to the Mendoza clone of Chardonnay. The soil is a mix of 10,000-year-old volcanic ash and red metals over limestone. The nose offers citrus, peach, spiced pear, cinnamon, a touch of vanilla and a nutty Meursault-like character. On the palate the wine is rich and complex, with stone fruits coming into play with fine texture and focus. Exceptional balance and length.

**2009 Sacred Hill “Helmsman” Red Bordeaux Blend Gimblett Gravels Hawkes Bay\* (\$39.99)** The ’09 vintage in Hawkes Bay will go down as one of the best of the past decade and beyond. This wine is a blend of Cabernet Sauvignon, Cabernet Franc and Merlot that soars with beautiful aromatics. Notes of cedar, blueberry, black currant, blackberry, spice and mocha leap from the glass. On the palate the wine is already showing a complex, layered texture with waves of fruit showing great purity of flavor that are perfectly balanced with a long finish and a hint of mint. 91 points WA.

Jimmy C

## POST-NEW WORLD WINE

“New World wine”...what does that mean exactly? Does it relate to the age of the soil or geology? Vine age? How long a country has been making wine? Or is it purely a stylistic definition of how a wine is made?

Australia’s geology dates back 2.5 billion years, the oldest rocks known to man. When you then consider most of Europe was scalped of its soil merely 10,000 years ago by glaciers in the last ice age, it’s actually Europeans planting vines in “New World” soils. Vanya Cullen, of Cullen Winery in Margaret River, believes the ancient rocks underlying her vineyards have a profound effect on her wines. What about vine age? Well, when phylloxera swept through Europe in the late 1800s, Australia, on the other hand, was largely spared and thus has a collection of pre-phylloxera vines that few other countries can rival. For example, planted in 1843, Freedom Vineyard has perhaps the world’s oldest Shiraz vines. (**2005 Langmeil “Freedom 1843” Shiraz \$89.99**). Planted in 1853, Hewitson’s Old Garden Vineyard has the oldest Mourvèdre vines in the world.

The “New World” is also no spring chicken in longevity of winemaking either. Wine has been made commercially in South Africa since the 1650s. Australia’s first vineyard was planted in 1788 and New Zealand’s in 1819. Mission Estate in Hawke’s Bay, NZ, established in 1851, is still on our shelves. Early successes are evident also; in 1873 a scandal erupted when French judges, tasting blind, refused to believe wines of such quality could be from Australia. Sound familiar?

So how about the term as a stylistic distinction? Generally “New World” seems to refer to fruit-driven wines and a modern style of production, i.e. stainless steel, designer yeasts, manipulation, über ripeness and heavy extraction. This is too broad of a generalization. In fact, many producers in “New World” countries have gone to extremes to avoid these techniques, while others in more historic wine producing nations have embraced them. For example, many in New Zealand farm organically/biodynamically, make very small batches in basic open fermenters, use native yeasts and focus on elegance and light extraction. Surly these things are the antithesis of New World?

So from these efforts to discard the “New World” stereotype, a powerful new category I’ll call “Post-New World” has emerged, with winemakers often utilizing more ancient terroirs, older vines and more traditional winemaking techniques than those common in Europe. A few “Post-New World” wines we have for you to try: **Hewitson, Langmeil, Cullen, Rippon, Te Whare Ra, Pyramid Valley, Mission Estate, Reyneke** and **Waterkloof**.

Ryan Woodhouse

# Happy to Have You

A few months back I had the absolute pleasure of spending an afternoon with Jerome and Frederique Gueneau while doing my rounds through Sancerre. Although the weather at the time was wet, chilly and, quite frankly, a little depressing, my visit turned out to be exciting and inspiring. As I pulled up I was greeted and guided into the tasting room by the happy-go-lucky family/winery dog—I swear those pooches have the best lives. Along the way in I got a couple of *bonjours* and saw little hands waving my way from the children who were playing at the foot of the vineyard covered with patches of wet chalk, the Sancerre camouflage. I had heard nothing but kind and respectful words about the couple from many of my secret sources tucked away throughout the region, not only about them as humans, but also about the wines that they produce. After a brief intro and a moment to feel each other out, it was off for a *quick* tour of the facility. I got the impression that they got the impression that I had been on such a tour a hundred times before. So we got down to the business of swirling and “spitting.” By the end of it all, I was more than thrilled with the visit. Especially, since we ended up just hanging out, shooting the breeze, sipping on Sancerre and munching on wheels of the famed Crottin de Chavignol. Man, I love that cheese!

**2011 Domaine Gueneau “Les Clos Chartier” Sancerre\* (\$19.99)** Using traditional methods, vinification takes place using native yeasts, and the wine is aged in stainless steel vats and left on its lees to bring out the natural aromatics, texture and body. The wine has a pale yellow color and aromas of tropical fruits with subtle hints of flinty minerality. The classic, crisp, yet juicy backbone makes it fantastic with an assortment of shellfish, white fish or an earthy cheese selection.

**2010 Domaine Gueneau “Les Clos Chartier” Sancerre Rouge\* (\$19.99)** Light and delicate, but also spicy and mineral driven. Red fruits run up and down the nose and palate. Has a firm structure and could use a little air time to open up its core of fruit and mid-palate texture. Nice Pinot!

**Domaine Gueneau Brut Rosé\* (\$17.99)** A sassy little blend of Pinot Noir and Gamay from in and around Sancerre that can't be called Sancerre as there is no AOC for sparkling wine in region. A super cool, fun-filled nose of strawberry, framboise and spiced white plums. The tight core of bubbles makes this easy and fun to drink. My notes say, “I really like this.”

Eric Story

## ALSATIAN BEAUTIES *Gewürztraminer*

**Gewürztraminer, the perfumed, pink-skinned mutation of Central Europe's Traminer is a distant relative of Pinot Noir.** Its best expressions are from Alsace, in sunny, dry, northeastern France. A warmer climate at lower latitude tends to ripen the grape too much before the flavors have a chance to develop properly (although Italy's high altitude Alto-Adige versions break this rule marvelously). Classic Alsatian Gewürztraminer is full in body, with a degree of sweetness balanced by a backbone of acidity and a broad range of nut, floral and even *animal* flavors to accompany the spicy perfume. Beware: some producers will attempt a light and crisp, dry style, pandering to the modern fashion in white wine. Picked too early, those wines have very little character.

**2010 Allimant Laugner Gewürztraminer (\$19.99)** 12.5% alcohol. A good 27g/l or so of residual sugar gives this wine a medium sweetness, kept fresh and lively by high acidity. It is dainty, and it has the most youthful charm of the three wines here, with a lighter floral character of orange blossom, lemon verbena, apricot kernel and a light sprinkling of white pepper and ginger. A very clean, cool and sleek little wine, fermented in stainless steel under temperature control. This would be fantastic served alongside crab cakes with a spicy mayo, Hawaiian Poke, or cheese and crackers.

**2010 Lucien Albrecht Gewürztraminer Reserve (\$18.99)** This is slightly fuller at 13% ABV. Also a medium-sweet wine, it has a little more texture and a softer acid profile. There is an intense aroma of jasmine tea, honey, baked nutmeg custard and a little Meyer lemon on the nose. A sweet, green earthiness adds a mineral element. This wine is quite textured, with the feel of rough silk. Plush and pillowy in structure, it drinks fairly sweet, with a ripe Asian pear succulence. A good bet to drink well chilled as an apéritif.

**2009 Charles Baur “Pfersigberg” Gewürztraminer Grand Cru\* (\$24.99)** At 14% ABV, this is the biggest Gewürztraminer of the three. Grapes from this site ripen fully and early on hot limestone rocks. Fermentation is in old oak *foudres* with indigenous yeasts, and the result is this glorious, powerful white wine. Fragrant rose petal and litchi perfumes exude from the glass, with Brazil nut, white pepper and jasmine. There's also the complexity of a sweetly sweaty animal fur scent. This wine is no wallflower, and the alcohol and body of it deliver a punch that demands full-flavored, rich food, such as an Époisses cheese or a well-seasoned paté.

Susan Thornett

“The wine has a pale yellow color and aromas of tropical fruits with subtle hints of flinty minerality. The classic, crisp yet juicy backbone makes it fantastic with an assortment of shellfish, white fish or an earthy cheese selection.”

“Classic Alsatian Gewürztraminer is full in body, with a degree of sweetness balanced by a backbone of acidity and a broad range of nut, floral and even *animal* flavors to accompany the spicy perfume.”

# K&L ONLINE AUCTIONS *Cellar Tales*



**When wine arrives at K&L's auctions, our bottle inspectors have the pleasant job of opening up the boxes to check on the gems inside.** Of course, I love to look over their shoulders to see what interesting bottles are arriving. Sometimes we uncover great vintages of Bordeaux or some of my favorite older Californian wines, starting lengthy discussions that can end our productivity for the day as employees start digging through their tasting notes to prove a point.

But one recent bottle I spotted being unpacked really stands out to me as a great example of how the values of some very unique wines have increased over the years. I saw the bottle in question, a 1978 Henri Mayer Echezeaux, when it came out of a shipping box with the original price tag attached: \$42.95!!! I did a double-take because I remembered we auctioned a similar bottle last year for more than \$4,000. Yep, that's a hundred-fold increase in price since the bottle was first purchased.

Every bottle has a story, and we really wanted to hear the story of this one. We reached out to

the consignor to ask about the provenance of his particular bottle and to give him the good news. After making sure our wine collector was sitting down, we explained that his bottle of Henri Mayer was worth thousands of dollars. Next, we re-explained to him, no it wasn't a mistake, "No, we didn't put the decimal point in the wrong place. Your bottle of wine is really worth that much." Eventually, we convinced the consignor of the value of his wine and with gentle coaxing, he told us his story.

Back in the early 1980s, our consignor was a young engineer having a good week, and he decided to treat himself to the indulgence of purchasing a very expensive bottle. Having visited his favorite wine store and having selected a bottle of the 1978 Henri Mayer Echezeaux, he paid the \$42.95 asked and brought the bottle home. Wisely, our consignor had built a home-cellar in the basement of his home in Palo Alto. (Where else would an engineer live?!) Ever since that day 30+ years ago, the bottle has been quietly resting on its side in perfect storage conditions until K&L arrived to pick it up.

If you are interested in the how this particular bottle will do at auction, or want to place a bid on this lot, then visit [KLWines.com](http://KLWines.com) and do a search for 1978 Mayer, the auction is scheduled to begin on October 2nd and will only be available for bidding for around seven days before some lucky (and wealthy) Burgundy fanatic snaps it up. Will your cellar be the next chapter in this bottle's life?

*Nick Carpenter*

## *Jim's Gems*

### JIM'S OCTOBER GEMS

**As of this writing (August 19th), this summer has been warm, with just a few heat waves, and what we term "normal" for the North Coast.** This has set a huge crop (a lot of it will have to be dropped) for what appears to be a potentially great harvest. Our first grapes will be picked within the first two weeks of September and we will probably be done by the end of September. Keep in mind that we didn't really start our harvests the last two years until early October and they stretched into November because the vintages were so cold and wet.

**2011 Les Roches Touraine Blanc\* (\$9.99)** Eric Story, our Loire Valley wine buyer, has found some amazingly wonderful wines from obscure locations in the Loire, and this Gem is a perfect example. A bright, distinctive nose greets you with a lovely set of aromas of lime zest and honeydew melon, with undertones of wet river stone minerality. All of this carries over to a clean, crisp, refreshing set of flavors that leads to a mouthwatering finish. The Bean has informed me that this Gem will be one of our house whites for the month. 12% ABV. (🍷🍷🍷🍷🍷🍷)

**2011 Ermacora Pinot Bianco Friuli\* (\$15.99)** The current vintage of Ermacora wines have landed, and they are sensorially tasty. The two that I am totally in love with are the Pinot Grigio and this lovely Gem. Our Italian wine buyer, Greg St. Clair, feels that this is the best of the whites from this estate. It offers a lush, rich aroma of tropical fruit and cream and lovely, ripe, yet balanced flavors of the same, with a mouthwatering finish. Eby wants this Gem as our house white for the month, and whatever the Eb wants, she gets. 13.5% ABV. (🍷🍷🍷🍷🍷🍷)

**2011 Ermacora Pinot Grigio Friuli\* (\$15.99)** This is, perhaps, one of the best Pinot Grigios that I have ever tasted. Lush, rich, ripe apricot to Arkansas Black apple aromas and flavors abound in this wine, which is underscored by slate-like minerality and mouthwatering acidity. This is great white wine at a ridiculously low price that shouldn't be ignored. This Super Gem will be one of our house whites, according to Rizzo, for however long it is around. 13.5% ABV. (🍷🍷🍷🍷🍷🍷)

**2011 Neipperg Collection Bordeaux Blanc\* (\$10.99)** Sauvignon Blanc (85%) and Sémillon. This lush and brightly fruited white shows a lovely fig-like to dandelion set of aromas that comes across the viscous, rich palate in a grand way. An amazing Gem that Rizzo has designated one of our house whites for the month. 12% ABV. (🍷🍷🍷🍷🍷🍷)

**2007 Ferrero Cabernet Sauvignon Maremma\* (\$17.99)** Medium-deep ruby in color, the high profiled, opulent nose is loaded with ripe cassis, currant and blackberry fruit notes that carry over well into its complex, layered, well-structured, silky mouthfeel. Only 25 cases of this magnificent Gem were imported from this outstanding Brunello producer, who Greg St. Clair discovered several years ago on one of his many "buying" trips to Italy. This Gem will be one of our house reds, according to Rusty, for however long it is around. 14.5% ABV. (🍷🍷🍷🍷🍷🍷)

**2009 Kalinda Sonoma Cabernet Sauvignon\* (\$17.99)** Another Kalinda Cabernet Sauvignon that drinks fabulously now. Produced by a small winery on the Sonoma side of the Mayacamas, this deeply flavored Gem abounds with cassis and blackberry fruit, with hints white pepper spiciness in the bouquet and on its round, lush, viscous palate. Unlike our Napa Valley productions of late, this Cabernet is not created to lay down for the long haul and will drink nicely for the next two to four years. Rusty has informed me that this Gem will be one of our house reds for the next several months. 14.3% ABV. (🍷🍷🍷🍷🍷🍷)

**2010 Neipperg Collection Bordeaux Rouge\* (\$10.99)** Produced from Merlot (80%) and Cabernet Sauvignon, this well-balanced, flashy red shows blackberry to plum-like fruit on the nose with a dusty mineral note, all of which dances across the palate with amazing balance, depth and structure. This near-term wine should be consumed over the course of the next several years. Rusty has designated this Gem as one of our house reds for the month. 13% ABV. (🍷🍷🍷🍷🍷🍷)

*Jim, Rusty, Eby, the Bean and Rizzo*

## UNDER THE RADAR *Exceptional Reds*

Last month our fearless leader, Greg, wrote about one of our favorite direct import properties, and while I concur 100% with his resounding excitement and endorsement of the white wines of Ermacora, he failed to mention they also make some really cool and very interesting reds. “Schioppettino” means “little gunshot” in the Friulian dialect, called such because the grape has high natural acidity and gives the resulting wine a nice little “pop.” Usually used as a blending grape, the **2010 Ermacora Schioppettino Friuli\*** (\$15.99) is 100% of the varietal, and is a fantastic rendition. Not terribly dissimilar to the Vespolina (“little wasp”) I wrote up last month, it shows lovely cranberry, raspberry, red licorice, black pepper and woody spice. Medium-bodied with zesty acidity, the mouthfeel is very elegant and silky, with a nice, crunchy finish. Really lovely wine and an excellent value.

The **2010 Ermacora Refosco dal Peduncolo Friuli Rosso\*** (\$15.99) is another stunner. Refosco is arguably the noblest red grape of Friuli, and it often reminds me of a well made Right Bank Bordeaux, but at half the price. Blackberry and ripe plum with hints of coffee bean, cocoa, damp earth and a hint of sweet oak, this wine totally overdelivers for its paltry price tag. Long on the palate, with excellent depth of flavor, this wine is drinking lovely

now, but will really be hitting its stride with another year or so in the bottle.

The **2008 Ermacora “Riul” Friuli Rosso\*** (\$19.99) is a completely different animal. A blend of Cabernet Sauvignon, Merlot and Refosco, it has a “wildness” that makes me think of a wine from deep in the Roussillon or an old school Ribera del Duero from the early '90s. Rich, dense, chewy black fruit with loads of wild herbs, sandalwood, *animal*, milk chocolate and black licorice. Again, an absolute steal at this price.

Finally, I don't think I could travel farther from the Collio Orientali and still be in Italy, but I was fortunate enough to visit the Passopisciaro winery on Mt. Etna earlier this year, and I was finally able to get some of the **2009 Passopisciaro Sicilia Rosso IGT** (\$29.99) I tasted, which was hands down one the best wines I came across. Technically a Sicilia Rosso IGT, as they don't use the minimum amount of Nerello Cappuccio to qualify for Etna DOC, this wine shows the more bouncy red fruit of the Nerello Mascalese grape as opposed to being driven by volcanic minerality. It's there, to be sure, but the silky cherry and raspberry just burst from the glass, and the flavors are dense, long and supremely elegant. A truly amazing wine.

*Chris Miller*

## GETTING TO KNOW *John Downing*

### What's your position at K&L?

Assistant Store Manager. I joined the staff (at K&L Hollywood) in November 2011.

### What did you do before K&L?

After college I spent 12 years in management with United Parcel Service and have been working in wine retail since 1997.

### What do you do in your spare time?

Dinner out with friends/family, travel, read, see films (movie buff) and head to the beach.

### What was your “epiphany wine”?

My interest in wine began during a trip to Italy while attending college in Europe. A Roman friend of mine had Chianti Classico delivered to his home monthly in a large demijohn, and it was that wine that got me started, along with another Chianti that is no longer in production. Although I love good Sangiovese, I'm fonder of Nebbiolo [now].

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

Tajarin (Piemontese egg pasta) and glass of Barolo or Barbaresco (when I'm in Piemonte).

### What do you like to drink?

Although I appreciate all types of wines/styles, I gravitate to what are described as more classically styled [wines]. At home I drink a lot of value-priced Italian and French wines and go for Champagne, Chablis, Barolo or red Burgundy when splurging.

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

My advice varies depending on the person I'm speaking with. Some just getting into wine prefer it as a cocktail, while others are more adventurous and are looking to find wines to pair with food. For me wine is very contextual, so I try to encourage customers to select wines that will best match their tastes as well as to fit a given scenario. Have fun regardless!

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

I would have liked to have cracked a bottle of Champagne with Winston Churchill.

## GETTING TO KNOW: *John Downing*



“For me wine is very contextual, so I try to encourage customers to select wines that will best match their tastes as well as to fit a given scenario. Have fun regardless!”



“What I learned in Italy was that the combination of food and wine creates a third category just like vinaigrette, when you combine vinegar (acid) with oil (fat) the blend of the two is something beyond either of the base ingredients, and that’s how I think of pairing wine and food.”

## PENSIERI DA MONTECHIARA

I am often asked to pair wines with food, or vice versa, but I just had an experience that taxed my knowledge and ability. While in Canada, just north of 50° Latitude, I was asked to pick the wine (albeit from a sparse selection) to go with a moose roast. Oh the pressure...

Earlier this year I was at a restaurant and, as usual, I was given the task of picking the wine. I didn’t know the other couple and was delving deep into the wine list to find something I thought would work for the food and palates unknown. My companion saw their intrigue at my study and she said, “Oh it’s okay, he’s in the wine business.” With that the other woman’s eyes widened and she said, “Oh, Oh, Oh my god, is he one of those, those...souvenirs?” At that point I re-entered the conversation, confirming that yes, I was a souvenir.

I really was lucky. I learned about food and wine pairing while living in Italy, and there the idea of opening a bottle of wine before you sit down to the table is almost unheard of, yet in our country we start drinking red wine as a cocktail. The idea of cocktail wines doesn’t cause me any purist apoplexy; I indulge in the same tradition...I am American. However, wines that are good for “just drinking” don’t usually work as well for me with food. I had a moment of inspiration many years ago in Italy, and it has become my first step in any food and wine pairing: just think vinaigrette. Okay, that is about as far from wine talk as one could imagine, but I think it is the principle that makes food and wine pairing understandable. What I learned in Italy was that the combination of food and wine creates a third category just like vinaigrette, when you combine vinegar (acid) with oil (fat), the blend of the two is something beyond either of the base ingredients, and that’s how I think of pairing wine and food. It is the combination of the two that creates a unique and eye-opening experience so different that you can’t forget it.

I remember being at a trade tasting many years ago that was hosted by the legendary California importer and distributor Larry Romano. Signor Romano had everyone taste his wines on their own, and then he paired them with something very simple like a chicken breast. (Okay, “chest” in Italian.) Having tasted thousands of wines in vast trade tastings, I was so used to just focusing on the wines as they were in the glass that I never thought about food. I still remember the wines today: Anselmi Soave, Robert Mondavi Fumé Blanc and La Doucette Pouilly-Fumé. The Soave was white and cold, that’s about as much as I could remember of the first time I tasted it; the Mondavi was unctuous, thick, bold and very flavorful; the Ladoucette was heady, exotic, the aromas bursting from the glass. The unflavored chicken breast was almost a non-experience. However, upon tasting the wines with the simple chicken breast, the Mondavi’s lack of acidity made it seem as if one had poured oil over the chicken; there was no interaction. The Ladoucette’s nose was incredible; you could smell it just sitting on the table in your glass, and with the chicken...was there any chicken? The Ladoucette just overwhelmed the senses until there was no chicken. Yet the simple Anselmi’s acidity reached out and pulled the chicken towards it, and the combination was startling, vibrant, uplifting and, as you can see, very memorable. The combination of the two was truly greater than the sum of its parts, and that moment of inspiration (thank you, Larry) has stayed with me for decades.

So...back to the moose roast. It was soaked in milk overnight, cooked with a can of Pepsi\* and a couple of packets of Lipton Onion Soup Mix\* with some mushrooms thrown in, and voila! It was really very good; I liked it. While the meat was very lean, it has just the faintest hint of a liver-like flavor, but the texture was more like a pot roast. Hmm the wine...The LCBO, government-run liquor store in northwest Ontario didn’t have much in the way of selection for me, so we had to order in some wine through a restaurateur friend. What I chose was the **2008 Amantis “Birbanera” Montecucco Rosso (\$13.99)**, a southern Tuscan blend from just south of Montalcino made of 60% Sangiovese, with some Colorino and Canaiolo, as well as Merlot and Petit Verdot that are planted in the portion of the vineyard where the clay-rich soils come to the surface. This unique combination actually went very well with what ended up more as a stew. The softness of the Merlot and Petit Verdot (I don’t know maybe it was the Pepsi\*) seemed to coax more out of the stew than there was originally. I hope this story can be useful and can stimulate you towards your own moment of understanding!

Greg St.Clair

## OTTOBRE'S SELEZIONE

**2011 Castello di Ama Toscana Rosato (\$16.99)** If you've been thinking you've been seeing more rosés from Italy, you have. I think there are more producers having fun with all the different grape varieties of Italy, seeing how they can make another great wine with them. This Rosato is made up of 90% Sangiovese and 10% Merlot and shows a salmon pink color and fascinating aromas of wild mountain strawberries, some herbal notes, lots of great acidity and even a touch of minerals on the long, lasting aftertaste. This is the perfect wine to drink on the porch and say welcome to autumn.

**2011 Ermacora Friulano Friuli\* (\$15.99)** One of our best value wines at K&L! Most of you know this wine from past vintages, but it's been too long since we had it in, so let me just put it plain and simple: IT ROCKS! This Friulano is full-bodied (a little richer than past vintages), with ripe pear and red apple on the palate. On the very long finish I find a hint of almond, balanced by crisp acidity; it is very aromatic with great length. This will work great with a cornucopia of vegetarian dishes.

**2007 Talenti Brunello di Montalcino\* (\$39.99)** This will be my last warning: this will be sold out soon. The Talenti was, once again, one of my top five Brunelli, and it is in my cellar and will be there over the next five years or so. I love the user friendliness of 2007 vintage in Montalcino; there are many layers of ripe fruit, tobacco, earth, smoke and toasted oak. I would give this an hour or two of decanting to see the great structure and balance. Yum!

**2007 Baricci Brunello di Montalcino\* (\$39.99)** So many Brunelli, so little time. This wine is from an extraordinary portion of Montalcino's most famous single vineyard, "Montosoli," and is full of black cherry, cinnamon, anise, cardamom and leather. Spicy, gamy, full of what I call sweet earth, (that Montalcino, dusty minerality), it's a more rustic wine than the one above. I would give this at least three to four hours of breathing time, and it could possibly see its 10th birthday, but only if you can keep your hands off that long.

Saluté!

Mike "Guido" Parres

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## Captain's Log BUDGET-CONSCIOUS BURG

With crab season just around the corner, it is time to stock up on Chablis. For me that means a whole bunch of the **2010 Domaine de L'Églantière Chablis (\$15.99)**. Just \$16 for Chablis! And this is not a just a simple Chablis. Fermented and aged in cement and stainless steel, this is bright and pure with really good minerality. All the flavors are backed by so much mouthwatering acidity it will make you cry out for more. The best thing about this: it comes from one of the largest domaines in Chablis, so there should be plenty of it to go around, for Chablis that is.

Sticking with the good deal theme; we have managed to get our hands on more of the **2009 Bouchard Aîné & Fils Bourgogne Rouge (\$13.99)**. Good, interesting and cheap (as in \$\$) Pinot is hard to find anywhere, but from Burgundy it is really unusual. When we first tried this wine, I was a little on the fence. It was good Pinot, and for the money it beat any thing we had from California. For that reason alone, I was happy to sell it. But having had it again recently, I was struck by its complexity. Now this isn't great Burgundy, it will not change your life, but it will not put you into debt either! This has elegance, a touch of mid-palate richness, and it finishes nicely. Dark fruit and red berries, with a hint of something floral and a touch of earth and oak. This is more than just a good-for-the-money Pinot!

A quick mention for **2009 Domaine Moillard Beaune 1er Cru "Epenottes" (\$29.99)**. I hope that this will still be around by the time you read this. Premier Cru Burgundy for this price and, more importantly, this quality, makes it hard to pass up and very easy to sell! It has classic Beaune snappy red fruits, and an almost, but not quite, savory, spicy, earthy thing. The beautiful '09 fruit rests on moderate tannins and all of the flavors play out nicely on its finish. This wine hits all the markers of very good, if not better Burgundy. Decant for about an hour for immediate consumption, but if you can, wait a few more years.

Kirk Walker

"The Ermacora Friulano is one of our best value wines at K&L!"

"Good, interesting and cheap (as in \$\$) Pinot is hard to find anywhere, but from Burgundy it is really unusual. That's what makes the 2009 Bouchard Aîné & Fils Bourgogne Rouge, at just \$13.99, so great."

## POUR VOTRE PLAISIR

### Château de la Charrière—Yves Girardin Arrives

We have a number of exciting wines that recently arrived from **Château de la Charrière**. In 2003, Yves Girardin, a 10th generation grower in Santenay (and brother of Vincent Girardin) acquired this property and built a new winemaking facility. More recently, after completing technical training, Yves's son Benoit has joined him, bringing to 11 the consecutive generations of the family to grow wine in Santenay. Working in their new cellars, they have really improved quality a tremendous amount in the last few years, and we are excited to present their wines to you.

We are bringing in three whites from the domaine. The **2010 Château de la Charrière Bourgogne Blanc\*** (\$14.99) is rich and charming, with an open and easy elegance about it. Their **2010 Château de la Charrière Savigny-lès-Beaune “Vermots Dessus”\*** (\$23.99) comes from a site on the slopes just above the village of Savigny, enroute to Bouilland. It is always a vineyard with terrific minerality, since it has the cooler air descending from the Rhoin Valley, as well as shallower topsoils. Charming and elegant, with bright minerality, attractive citrus and lemon notes, lots of complexity and a long and elegant finish, this is simply terrific. Their **2010 Château de la Charrière Chassagne-Montrachet 1er Cru “Clos St. Jean”\*** (\$44.99) is a terrific value in Chassagne-Montrachet. What attracted me to this wine instantly was the white flower notes on the nose. On the palate it is fine and rich in structure. It is poised and elegant, with nice minerality and a most attractive finish.

We also have a number of red wines from this domaine to offer you. We'll start by tempting you with two wines to help you understand that you *can* afford to drink Burgundy on a regular basis. I like to, so why shouldn't you? The **2010 Château de la Charrière Bourgogne Rouge\*** (\$14.99) comes from estate vineyards just south of Chielly-lès-Maranges. It has a very pretty nose, with notes of red cherries and raspberries. On the palate it shows a bit more weight and structure, but remains open, charming and most attractive in character. If your favorites are a bit more exuberant and you love open character, try this.

*“After completing technical training, Yves Girardin's son Benoit has joined him, bringing to 11 the consecutive generations of the family to grow wine in Santenay. Working in their new cellars, they have really improved quality a tremendous amount in the last few years, and we are excited to present their wines to you.”*

Their **2009 Château de la Charrière Hautes Côtes de Beaune Rouge\*** (\$16.99) is also very charming in nature, with fine and elegant fruit. It is less overt and richer on the palate than the Bourgogne Rouge. There is a core of terrific energy here, and a very pretty finish. If you like your Burgundies a bit subtler and brighter, this is for you. We also have the **2010 Château de la Charrière Santenay 1er Cru “Clos Rousseau”\*** (\$23.99), from one of the best vineyards in the commune. It is rich and attractive in character, with lovely fruit on the entry, followed by more structure on the finish. This is attractive, clean, honest Pinot, with a real sense of place. Finally, we have the **2009 Château de la Charrière Beaune 1er Cru “Vignes Franches”\*** (\$24.99), from one of my favorite Premier Cru vineyards in Beaune, Les Vignes Franche. It is located adjacent to and north of the famous Beaune Clos des Mouches. The topsoil is shallow and the potential very high here. This is flat-out superb wine. It has lovely cherry fruit, and a more charming, transparent and less earthy character than the Santenay.

Our extremely limited supplies of **Domaine Jean-Claude Bessin Chablis\*** have also just arrived. From the first taste of his first wine there was no doubt that this was a producer I was excited to work with. Make no mistake about it, these are absolutely world-class Chablis, with the sort of laser-like focus, precision and crystalline quality that I so often look for, and so often do not find. Jean-Claude's work in the vineyards is mostly what he does, working organically, in the style of Raveneau or Dauvissat, harvesting entirely by hand in all of his vineyards, and using cover crops and plowing, not herbicides. We have six different Chablis, each brilliantly revelatory of its place. To see how good these are, all you need to do is try the **2010 Domaine J-C Bessin Chablis “Vieilles Vignes”\*** (\$19.99). But I strongly recommend all of his wines to you; we have four different Premier Crus and one Grand Cru as well. For a complete list of these, and of all of our Burgundies, go to [KLWines.com](http://KLWines.com).

À Santé!

Keith Wollenberg



*“We'll start by tempting you with two wines to help you understand that you *can* afford to drink Burgundy on a regular basis. “*

**NEW WHISPERKOOL COOLING UNITS!**

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**LA CACHE WINE STORAGE CABINETS**



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



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



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

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

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

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



SLIDES EASILY  
Stopper slides easily onto neck of bottle creating an airtight seal to retain fizz in a partly-used bottle

BEAUTIFUL DESIGN  
Sparkling wine stopper

**OCTOBER FEATURED ITEM:**

**Le Creuset Champagne Stopper (\$29.99)** The world's best Champagne stopper? It just might be. From the masters at Le Creuset, this stopper was specifically requested by our Champagne buyer. With a single motion, the Champagne Crown Sealer locks carbonation inside Champagne and sparkling wine bottles, preserving contents for days with its airtight rubber seal. Slides easily onto the neck of the bottle. Beautiful design.

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Le Creuset doesn't just make awesome enamel-lined cast iron pots and pans, they also make a wide array of wine accessories to fill your needs. Clockwise from top left: **Lever Pull and Foil Cutter (\$69.99)**, **Vacuum Wine Perserver (\$9.99)**, **Decanting & Aerating System (\$79.99)** and the **Black Nickel Wing Corkscrew (\$49.99)**. Visit KLWines.com for our complete selection of these high quality tools.

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

“Looking for a club that features great everyday value wines? There’s a club for that. Looking for a club with elegant, complex wines from anywhere in the world? There’s a club for that.”

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

**It is time to celebrate!** The kids are back in school and the holidays are not yet in sight. Why not reward yourself with a membership to one of our five great monthly wine clubs? Looking for a club that features great everyday value wines? There’s a club for that. Looking for a club with elegant, complex wines from anywhere in the world? There’s a club for that. Love big, ripe, luscious reds? There’s a club for that. Can’t live without a bottle of Champagne chilling in your fridge? There’s a club for that. Convinced that Italy is the center of the wine universe? There’s a club for that, too. If you have a certain preference, want to explore wines you might not buy normally or just want to get two great wines a month for a steal, K&L has the club for you. We call them “Best Buy,” “Premium Club,” “Signature Red,” “Champagne” and “Italiano”—you’ll call them easy, fun and delicious. 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](mailto:TheClubs@KLWines.com).

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

**Premium Wine Club:** The wines in our Premium Club tend to be more complex, elegant and structured than the Best Buy wines, fine-tuned for a more sophisticated evening. This club offers wines produced from unique grape varieties 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:** Our Champagne buyer travels to Champagne to source the best possible grower-producer Champagnes as well as top Grand Marque bottlings. Often our Champagne Club offers wines exclusively imported by K&L because they are made in such minuscule quantities. Add a little sparkle to the even numbered months. The Champagne Club ships every other month and costs \$69.95 per month + shipping.

**Club Italiano:** From Italian classics to modern marvels, our Italian wine club highlights some of the best and most unique wines coming from Italy today. Each month you’ll be delighted to receive the best wines that Italy has to offer. The Italiano Club ships each month at a cost of \$39.95 + shipping.

*Alex Pross, Wine Club Director*

### SOME OCTOBER WINE CLUB PICKS

#### signature red collection

##### 2009 Sequoia Grove Napa Valley Cabernet Sauvignon

The Sequoia Grove offers a nose of ripe cherry and blackberry aromas with earthy cedar and baking spice accents. The palate unfolds to reveal richer, darker flavors of plum, toasted hazelnut and graphite. It is full in the mouth, with polished tannins and flavors of toasty oak on the finish.

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

#### champagne club

##### 2007 Ariston Aspasia Vintage Brut Champagne\*

A blend of one-third each Chardonnay, Pinot Noir and Meunier from 25- to 30-year-old vines grown on the Ariston estate in Brouillet. This is the finest vintage wine yet from the Aristons, with very nice texture and clean nutty flavors. Fans of toasty Champagne will enjoy the leesy quality of this wine, but at nine grams per liter of dosage, it is plenty dry and bright.

Regular K&L Retail: \$39.99 Wine Club Price: \$34.99

#### best buy wine club

##### 2010 Montejejo “Festivo” Torrontes Argentina\*

Pale, bright silver-straw color. Ginger, peach, spring flowers and citrus peel on the nose. Round and substantial, but juicy. Sweet fruit lingers on the finish.

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

#### premium wine club

##### 2009 Kalinda Sonoma Cabernet Sauvignon\*

Made by a very famous Sonoma winery. This is the most approachable Cabernet we have ever done. Plums and chocolate aromas, great flavor of cassis and red fruit. Lush and sweet, absolutely delicious. This wine will sell quickly.

Regular K&L Retail: \$17.99 Wine Club Price: \$14.99

#### italian club

##### 2008 Lucchetti “Guardengo” Lacrima di Morro d’Alba Superiore\*

Lacrima di Moro d’Alba is a highly aromatic red grape that’s known for its powerful full body. The nose on this version is full of blueberry fruit, bold and rich on the palate, it is very well balanced and shows a subtle tannic grip in the finish. 91 points Robert Parker’s *Wine Advocate*.

Regular K&L Retail: \$21.99 Wine Club Price: \$18.99

## TALES OF THE SPORTING LIFE

**Nothing goes better with the subtle and transitional nature of fall than a good cocktail.**

And since you've learned of countless exceptional Champagnes in this newsletter, I wanted you to know that there are so many more ways to enjoy this fabulous and mystical wine, besides in a flute. While most purists will say, "How could you use that wonderful (and expensive) Champagne to mix a cocktail?" I contend that you can only make the best cocktails if you use the finest ingredients. There are many delicious and inexpensive sparkling wines out there, but you'll almost never get the depth and complexity of a great Champagne. Use that top shelf stuff for your cocktails and you'll end up making the best drink you've ever had. For instance, I was at a very popular French restaurant in downtown Los Angeles and balked at the price of their Champagne cocktail: \$18 for a glass of bubbles and some bitters? But when I realized they were using Billecart-Salmon Brut, I stopped complaining. Sometimes it's worth spending a little extra to heighten your experience, such as in the special cocktails below. I hope you go the extra step and use the Champagne I suggest; I promise it *will* make a difference.

### **Carmen Cocktail (Or Bizet #2), Adapted from the PDT Cocktail Book**

1.5 oz Château Les Valentine "Le Caprice de Clémentine" Côtes de Provence Rosé (\$15.99)

.5 oz Aperol (\$23.99)

.5 oz Amaro Di S. Maria al Monte (1L \$36.99)

Stir with ice and strain into a coupe. Top with 1 oz Bruno Michel "Blanche" Brut Champagne\* (\$34.99). Garnish with a twist of lemon.

### **Modified Champagne Cup Cobbler**

1 oz Bruno Michel "Blanche" Brut Champagne\* (\$34.99)

.25 oz Park VSOP Cognac (\$34.99)

.5 oz Ferrand Dry Curaçao

.5 oz Nocino Walnut Liqueur (375ml \$29.99)

1 oz El Maestro Sierra Amoroso Sherry (375ml \$14.99)

Muddle cucumber skin and powdered sugar to taste. Stir in ingredients, except Champagne, with ice. Wrap several cubes of ice in a clean towel and smack repeatedly with a wooden mallet. Add crushed ice to a Lowball glass and strain with a mesh strainer. Top with Champagne and garnish with fresh grated nutmeg.

David Othenin-Girard

## *K&L Whisky Merchants* PENNSYLVANIA'S REBIRTH

**I'd often heard the term "Monongahela rye" or Pennsylvania rye referred to in whiskey conversation, but I'd never actually researched the term to figure out what it meant, specifically.** (I'd also heard of distinct styles made in Maryland and Cincinnati, but again was at a loss when asked to describe their differences.) What I did know was that Old Overholt, before it was made by Jim Beam, was one of the most famous brands of Monongahela rye, along with Schenley and Old Jupiter.

Today I visited a local distributor to taste some new products, and one of them was called **Dad's Hat Pennsylvania Rye Whiskey (\$49.99)**. What I liked about it immediately was its pure rye flavor, the way the wood and spice tempered the alcohol without overpowering the inherent grain, and the fact that it came in a standard 750ml bottle rather than half that size. At about six to eight months in charred quarter cask, the whiskey had legs. I needed to know a bit more about the brand, so I called the distillery and talked to co-founder Herman Mihalich, who was more than happy to share some info about his new product. According to Herman, Monongahela referred to rye made primarily in Western Pennsylvania and became a moniker for the style produced therein. Dad's Hat is looking to remain faithful to that heritage, but isn't striving for authenticity over flavor. (Located in Eastern Pennsylvania, I'm sure there's less pressure!) They use a 500-gallon still to make 1,000-gallon batches and Herman likes to use long fermentation times to bring out interesting flavors in the mash of 80% rye, 15% malted barley and 5% malted rye.

I'm pretty impressed with it so far. I've got the bottle open, and I'm enjoying just giving it a whiff every few minutes. Herman made it clear that they plan on releasing older, more mature whiskey down the line, and that this is just the beginning of their operation. I'm very excited to see how it progresses. They're making enough whiskey efficiently to keep the price reasonable, but they're still very much a craft operation. While Herman said that authenticity isn't their primary goal, they're still making a Pennsylvania rye, sourcing the rye locally, and using the traditional combination of malted and unmalted rye with malted barley that characterized the Monongahela ryes of Pennsylvania's past. They understand the heritage.

There's a legacy of rye whiskey production from America's eastern coast, and now we're finally witnessing the rebirth of Pennsylvania rye. As a whiskey geek, I'm pretty excited about that.

David Driscoll

"Use that top shelf stuff for your cocktails and you'll end up making the best drink you've ever had."

"While Herman said that authenticity isn't their primary goal, they're still making a Pennsylvania rye, sourcing the rye locally, and using the traditional combination of malted and unmalted rye with malted barley that characterized the Monongahela ryes of Pennsylvania's past."



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## *The Last Word* **ON BORDEAUX**

It's still the dog days of summer while I am writing this for October, and I am really hoping that my Cincinnati Reds are still playing when you read this. But Bordeaux and the arriving 2009 vintage is the main topic of conversation around here right now. While I was talking to Ralph Sands about the vintage, the subject of what to buy came up. Ralph's response was simple. Buy all of the 2009 Bordeaux you can until they run out. There is a lot of wine here for the money, especially with these value 2009s.

**2009 Lamouroux, Graves (\$14.99)** This is a new wine for us, and it's a terrific value. The nose is subdued with cedar, currants and an underlying spice note. The spice shows as anise on the palate with bright red fruit. The finish is surprisingly long, with anise and a lifted red raspberry note.

**2008 Bois Martin, Pessac-Léognan (\$19.99)** Another great value from a property down the road from Smith-Haut-Lafitte, right next to Fieuzal and Malartic-Lagravière. Raspberry and cedar on the nose, with ripe red raspberry on the palate. But with all that big fruit, a beautiful cedar and mineral thread lies underneath. The long finish shows more of the mineral and cedar. Lovely, lovely wine.

**2009 Lamothe-Bergeron, Haut-Médoc (\$16.99)** This is the wine that spurred me to call up Ralph Sands. This is a big, big wine and unlike previous vintages the tannins don't overwhelm the fruit. It's also one of the 2009s that you should buy by the case. Ripe blackberry fruit on the nose, heady and rich. Slightly monolithic right now, with the ripe black fruit dominating the palate, but there is plenty of structure here for a long haul journey in the cellar.

**2009 Cantenac Brown, Margaux (\$84.99)** In the last big Bordeaux tasting, this was my favorite wine. It is also the consensus of K&L's Bordeaux buyers that this is probably the best wine Cantenac has ever made, both heady and elegant at the same time. Coffee, black raspberry, cassis, vanilla and licorice on the nose. The palate is very elegant and seamless, with the rich fruit taking center stage, balanced by licorice and coffee along with rocky minerality and cedar, all of which carry on through the long, lingering finish. Damn, I really love this wine.

**1997 Poujeaux, Moulis (\$42.99)** This '97 didn't require three hours of decanting, but it really did become more expressive over the evening. A couple of K&Lers have started buying this wine every couple weeks for dinner. Cranberry and red cherry on the nose. The palate still has plenty of mouthwatering acidity with more cranberry, along with underlying damp earth and mushrooms. Still plenty of wine to hold up against a steak dinner and elegant enough for a roasted chicken.

Steve Greer

*"Buy all of the 2009 Bordeaux you can until they run out."*