



# WINE News

**APRIL** showers bring May flowers. As a month of newly green things emerges, let's pay homage to the great and uncommon wines of yesteryear! Read on for a selection of K&L's old, perfectly stored rarities...



## OLD (AND RARE) WINES

K&L considers any red wine that is 10 years or older (now 2002 vintage and before) as old wine. For a white wine to be considered old, it must be five years or older (2007 and before). Some of K&L's old wines are included in this elite group just from the fact that there is not much available in the world. Bordeaux is king of the old wines, but many California reds qualify as do, of course, some Burgundies, Champagnes, Rhônes, Port, Spanish, etc. These are a few of my favorites, below:

**2001 Bodegas Las Orcas "Solar de Dandez" Reserva Rioja \$24.99**

Ask Joe Manekin about this one. 91 points *Wine Spectator*: "Spice, cedar and tobacco notes mark this gracefully maturing red, but there's a core of cherry fruit that remains fresh and bright."

**2004 Schloss Schonborn Erbacher Marcobrunn Riesling Spätlese \$26.99**

Eric loves this beauty and bought a ton of it for us. 90 points from the *Wine Spectator*: "Sleek and electric, this white sports lemon candy, apple and mineral aromas and flavors on a light-weight structure. It's more Mosel-like in character, with a keen acidity driving the flavors."

**1996 Silver Oak Alexander Valley Cabernet Sauvignon \$79.99**

Our good friend JT Ravize collects cases of this wine. 91 points *Wine Spectator*: "Spice, cedar and tobacco notes mark this gracefully maturing red, but there's a core of cherry fruit that remains fresh and bright."

**2000 Billecart-Salmon NFB Brut Champagne \$99.99**

I love this bubbly and have consumed quite few bottles this past holiday season. 95 points *Wine Enthusiast*: "A wine that strikes a great balance between its intense fruitiness and a pure steely character. It makes it a dry Champagne, with the richness of a great wine. It has weight, intensity and several years more aging." (10/11)

**1983 Graham Port \$99.99**

I love this spicy Port—still affordable and perfect now. 93 points *Wine Spectator*: "A superb achievement from a very underrated year. Deep dark ruby-purple, with rich floral and violet aromas, full-bodied, with masses of strawberry flavors, full tannins and a long finish."

Clyde Beffa

## RARE, AFFORDABLE BORDEAUX

Not all Bordeaux is expensive; Not all old Bordeaux is expensive. These wines below prove why Bordeaux reds age better than any other red wines in the world.

**1997 Château Terrey Gros Caillou, St-Julien \$19.99**

We sold out of this beauty quickly last time. This wine seems to combine all of the virtues of St-Julien...richness, fruit, roundness, generosity... without the price tag of the classed growths. Ducru-Beaucaillou has bought this property and will put it into their wines.

**1999 Château Senejac, Médoc (1.5L) \$39.99**

A magnum for under \$40. This is a perfect old wine for a party. According to the *Wine Spectator*: "A silky and refined red with red licorice and vanilla aromas and flavors. Medium-bodied, with firm tannins. Best after 2002." (05/02)

**2001 Château Lanessan, Haut-Médoc \$19.99**

Our fastest-selling older Bordeaux. 150 cases just in—more coming. Do not miss it. Don't believe me? According to Robert Parker: "Lanessan's 2001 is a consistent overachiever in Haut-Médoc. It nearly rivals the outstanding 2000."

**2001 Sarget de Gruaud Larose, St-Julien \$21.99**

This second wine of Gruaud-Larose performed very well in 2001 with intense concentration and complexity. Plus it is drinking well now. It sold out quickly last time. Do not miss it this time.

**Coming Soon: 1997 Potensac, 1997 du Tertre, 1997 Labegorce and 1997 Poujeaux.**

Clyde Beffa

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# Looking for a Few European Wine Cruise Mates



Clyde Beffa Jr  
Co-owner/Bordeaux Buyer

**Our wine cruise departs May 24 from London and ends in Rome on June 5.** Join us aboard the stunning Crystal Serenity ship on their “Wine and Food Cruise.” We are now looking for 5–6 more people who love food

and wine and want to see famous wine properties in Bordeaux and Italy. I have scheduled two extremely busy “off the boat” days in Bordeaux, where we will visit some of the best-known properties of the region and taste many wines from the great 2009 and 2010 vintages. We will dine at two world-famous properties and drink their highly acclaimed wines. We will also visit Leonardo Frescobaldi’s estate Castigiano near Florence to taste the wines, olive oils and sample some great food at the estate. Other days we will have tastings of Champagne, Portuguese wines, wines from the South of France and even a tasting of old and rare wines from around the world.

Our friends at Travel Wizards are organizing the trip, and Kerri Conlon, (650) 556-2714, is handling all questions. More info below!

For lovers of wine, food and travel, Travel Wizards has customized a European wine-

country cruise on the luxury ship just ranked #1 in the world overall by *Conde Nast Traveler* and specifically #1 for food and dining! The Travel Wizards group will be eating and drinking like royalty both on board and in Bordeaux, Portugal, Tuscany, Rome and other Mediterranean ports.

The ship is the award-winning Crystal Serenity luxury liner, and it sails from Dover, Thursday, May 24 to Rome, Tuesday, June 5. In addition to the wine-country celebrations there will be other exciting ports of call like Bordeaux, Monte Carlo and Florence along the way.

Scheduled to be on board is the acclaimed chef and proprietor of 25 restaurants, Nobu Matsuhisa. Nobu will give hands-on cooking classes and demonstrations as well as personally supervise his restaurant on board. Nobu will be joined by Heinz Beck, executive chef at Rome’s *Michelin* three-star restaurant, La Pergola. Also on board will be Bob Bath (one of only 130 Master Sommeliers in the world), Fumio Hazu (known globally as “Mr. Sake”) and celebrity mixologist Tony Abou-Ganim. For the ultimate gourmet experience, Chef Beck and Sommelier Bath will prepare a seven-course dinner featuring “nearly-impossible-to-purchase” fine wines. Guests will also indulge in on-board tastings by prestigious local wineries.

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) K&LWINES (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 April 30, 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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## REVIEW KEY

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

## 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."

**April 7: Wines of Germany in all three stores.**

**April 14: Wines of Spain in all three stores.**

## COMING UP:

**Saturday, April 21:** Special Tasting with JT Snow to benefit the Jack and JT Snow Fund at Washington University School of Medicine for research to battle Wolfram Syndrome. Featured will be the 2008 Toolbox JT Snow "Thirst" Cabernet Sauvignon. Your \$10.00 donation will get you a taste of the Cabernet and autographed bottles for purchase. The tasting will take place from Noon to 2:30 p.m. 100% of all proceeds will go to the Snowman Fund foundation.



**Sunday, April 22:** Don't miss the "Tour de France" tent event at our San Francisco store from 2 to 5 p.m. We will pour some of our favorite French imports from the Rhône, Bordeaux, Champagne, Burgundy, Loire and Alsace. Delicious food will be provided by The Cheshire Cat catering company. Cost is \$75.00 per person. See [Mulan's article](#) on page 8.

**Thursday, April 26:** "Big Six" Bordeaux dinner at La Folie in San Francisco with Christian Moueix (Hosanna and Certan de May), Veronique Sanders (Haut Bailly), Thomas Duroux (Palmer), Bruno Borie (Ducru Beaucaillou), Sylvie Cazes (Pichon Lalande) and Philippe Dhalluin (Mouton Rothschild). We will begin the evening at 7:30 p.m. with 2004 Cristal. Tickets are \$615.00 per person. Email [kerri@KLWines.com](mailto:kerri@KLWines.com) for more information.

**\*\*We will also be doing a consumer tasting on April 26 featuring the above properties from 5 p.m. until 7p.m. at the Weinstein Gallery in San Francisco. Cost to be announced.**

**Friday, May 11:** "Bellissimo Brunello" tasting with James Suckling in Los Angeles at the Hollywood Athletic Club. We will host close to 30 Italian producers. Proceeds will benefit the Hollywood Police Activities League. VIP entrance at 5 p.m. for \$99.00. Standard tickets for \$69.00. Doors open at 6 p.m.

**Saturday, May 12:** Mr. Suckling's Brunello Tour comes north to the General's Residence in Fort Mason, San Francisco. VIP entrance at 2 p.m. for \$99.00. Standard tickets are \$69.00. Doors open at 3 p.m.

## Sommelier Goes Native **A CASE FOR OLD WINE**

Old wines aren't for everyone. They take work, presenting physiological, psychological, and in a lot of cases, financial obstacles. Appreciating them is also a deeply personal often frustrating pursuit. I've encountered many a wine lover (in fact, I'm married to one) who finds the fuss over old and rare wines to be questionable and at times laughable. "Why drink a wine that tastes bad but I know is good," as I've heard him say, when guaranteed drinking pleasure can be found in any number of young bottles usually for less cost? I see his point. After all, our brains are hard wired to desire youthful, ripe, sweet things and to avoid consumables that exhibit signs of age. It follows that in order to even begin to appreciate the complex aroma and flavor profile that a wine in a developmental stage has to offer, we challenge our deepest animal instincts. It takes a certain, perhaps freakish personality to fall victim to the cult of old-wine appreciation. It may never be your cup of tea. That's ok. We will still love you.

For me, appreciating a developing or mature wine isn't really about the satisfaction derived from the wine's aroma and flavor profile in totality. It's about how the wine makes me feel and what it can teach me. I love the surprise effects its unique aromas and flavors can have on my mind, the ways it might question my perspective or challenge me to rethink a position, a new taste sensation, a forgotten memory recalled or a kernel of wisdom gained. These are exhilarating, revelatory experiences for me. They are the reason I got into wine in the first place. Here are some fascinating wines at varying stages of development I've enjoyed recently.

**2004 Viña Valoria Blanco Crianza Rioja (\$16.99)** Pros may be familiar with the brilliantly old-school white Riojas of Lopez de Heredia. For \$15, the 2004 Vina Valoria Blanco, made in the traditional method, meaning

prolonged barrel and bottle aging prior to release. This may not be considered an old wine by Rioja standards, but it certainly offers a peek into the world of oxidative white wines without requiring a serious investment. Look for dill and caper aromas (the mark of American oak), complex herbal, savory and buttery nut flavors and a deft four-poster balance between richness, acidity, viscosity and vibrance. Pair it with seafood paella adorned with capers, and you're in a world of *umami* bliss.

**2004 Château de Montfaucon "Baron Louis" Côtes du Rhône\* (\$24.99)** If aging Rhône wines is new territory for you, consider popping a bottle '05, '04 or '98 Côtes du Rhône from a quality producer to get a sense of what to expect in a good vintage. Just across the Rhône river from Châteauneuf-du-Pape, Montfaucon is a small estate that K&L has directly imported for years, and their top cuvée, the Baron Louis, is about as close as you can get to Châteauneuf-du-Pape under \$20 upon release. The 2004 "Baron Louis," from a long and cool vintage, sure is developing beautifully. Initially bright primary red and blue fruits with hints of smoked meat, cocoa and *garrigue* are evolving toward more savory, earthy and complex aromas and flavors without losing a core of rich fruit. This is drinking beautifully now, ideal for stews and braises.

Whether you are a novice interested in trying old and rare wines, a connoisseur looking for wines with bottle age, or simply a curious drinker seeking to learn and explore while trying a variety of wines from all over the world, 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



“Of course I own the great Rieussec and Suduiraut in sizeable amounts, but after years of tasting these wines young, the price/value ratio has caught up with them, and I own more Doisy-Védrines than all of them now.”

## BORDEAUX *Off We Go to Bordeaux*

**Our team will be off and running on our yearly journey to Bordeaux April 10 to do our evaluation of the new baby, the 2011 vintage. Of course we will furnish you with a full report when we return.** Customers have been asking me for a few months now, what have I heard and what do I know about 2011? I can tell you right now that the quality will not be at the level of the great 2009 or the very good 2010. The weather in 2011 was unusual or back to normal, depending who you ask, after the very good weather vintages of '09 and '10.

Sean Allison, owner and vineyard manager from Ch. L'Avocat in the Graves, sums up 2011 like this: An unseasonably warm and dry spring developed into drought conditions in June that brought worries of too much stress on the vines, but that changed when wet and humid conditions took hold in July and early August, and this led to other worries of disease from moisture. The weather did improve for the harvest period, but inconsistent ripening was an issue signaling low yields. The sorting tables were busy, pointing to a small crop. Sean was excited to see that his organic farming practices in the vineyard for the last eight years seemed to handle the weather well, producing wines of good balance. The conditions look great for the production of the sweet wines, and I'm sure Sean's winemaking wife Nicola will make a smashing great 2011 sweet wine. The luscious **2009 L'Avocat Cerons, Graves\* (500ml \$17.99)** is wonderful. Be sure to try the fruits of their organic labor. The **2010 L'Avocat Blanc, Graves\* (\$16.99)** sees just a little oak and compares to the famous and expensive Bordeaux blancs. The **2008 L'Avocat Rouge, Graves\* (\$18.99)** is a deal, firm but has a rich core of middle fruit not found in many 2008s.

At the 2009 Union des Grands Cru tasting here in San Francisco recently many a châteaux owner came to me saying almost the same thing: “We have something very special for you to taste in April!” We'll just have to show up and find out! Tough vintages like 2011 keep all the lazy retailers and wholesalers at home. They don't want to do the work; they just want to buy the highly rated wines. This is where our tasting experience in April is key. Clyde Jr. has evaluated 27 vintages, myself 22 and his son Trey at least 15. We never pre-judge a vintage, and the so-called off vintages are where we really excel. Vintages like 1993, 1994, 1997, 1999, 2001 and 2004 are years in which we've done great business because we really know the wines, and you only do great business when you deliver good quality and value. With the winemaking at a pinnacle in Bordeaux today, you can bet we will find some very good wines, and if the pricing is reasonable we will buy.

A guarantee of excellence! That is what you get every single time you do business with the Casteja family who own the *négociant* firm of Joanne and Doisy-Védrines in Sauternes. We buy large amounts of our wine from them, as they are one of the largest stockholders of classified growths. I have been personally enthralled with Doisy-Védrines ever since a dinner in Bordeaux about 15 years ago and a blind tasting of two Sauternes. The hint was that one was d'Yquem. All 12 people confidently picked the same wine, surely the 1990 d'Yquem. The wine was 1989 Doisy-Védrines! I have visited this sleepy estate twice with customers and tasted with the talented winemaker Olivier Casteja, who made the 1989 along with his father.

My love of Sauternes has turned into a pretty extensive collection of my favorite estates, and my purchases have changed since I started collecting in 1988. Climens is an estate I adore, so it made a lot of sense to me when I discovered that the back of the Doisy-Védrines vineyard butts up against it in Barsac. And yes, I still get goosebumps walking into d'Yquem. Of course I own the great Rieussec and Suduiraut in sizeable amounts, but after years of tasting these wines young, the price/value ratio has caught up with them. I own more Doisy-Védrines than all of them now. The quality for the money is unbelievable! Clyde has just made a large purchase of some older vintages from Joanne, and I urge you to try them all. I just poured the fat and lush **2003 Doisy-Védrines, Sauternes\* (\$42.99)** in Redwood City to rave reviews. The recently arrived **2009 Doisy-Védrines, Sauternes\* (\$39.99)** just blew me away with its striking aromatics of pear, lemon, light apricots, apple and honey. On the palate the wine exudes sweetness and freshness with great acidity and balance, just fantastic! Bring on the foie gras, crème brûlée and the stinky cheese!

A side note: Two stunning 2009s have just arrived, the **2009 Kirwan, Margaux\* (\$59.99)** and the **2009 La Lagune, Haut-Médoc (\$64.99)**. Incredible wines! For drinking right now, check out the second wine of the great Ducru-Beaucailou, the **2007 Croix de Beaucailou, St-Julien\* (\$39.99)** and a new wine for us, the **2007 L'Aura de Cambon, Margaux\* (\$39.99)**, from the fantastic Cambon La Pelouse's parcel of land in the Margaux appellation. Cheers and go Giants!

## STEVE BEARDEN *On Bordeaux*

**As the trickle of 2009 Bordeaux becomes a torrent it is increasingly obvious that the stellar quality of this vintage goes all the way down to even the most humbly priced bottles.** In addition, the 2010 white wines and some early release reds hint at the fact that the two vintages are of equal quality although show very different personalities.

The two affordable wines below, from 2010, are fashioned by the winemaking team of the great Château Beychevelle, and the quality in the bottle soars well beyond the price. Also, both were customer favorites at my last in-store tasting in San Francisco.

**2010 Grand Bateau, Bordeaux Blanc\* (\$9.99)** This is clean, fresh and focused with hints of citrus pith, grapefruit and crushed stone fruit. It is 75% Sauvignon Blanc, 25% Sémillon and 100% delicious.

**2010 Grand Bateau, Bordeaux Rouge\* (\$10.99)** Bright plum, dark cherry and damp earth jump from the glass of this smooth and luscious bargain. The middle is bold and dark where the mouth-filling fruit keeps pouring forth and leads to a silky, sweet finish of very ripe tannin. This drinks like a bottle costing twice as much.

**2009 Vieux Maillet, Pomerol\* (\$34.99)** Pomerol at this price is hard to find, and one that tastes this good is pretty much impossible! I almost sold out of this at my last tasting, so when you read this don't hesitate for long. There is lots of ripe blackberry fruit along with hints of oak, iron and tobacco, and the palate is long and generous. Though quite dark and deep, there is no heaviness here, and the lifted finish shows the gentle warmth of the vintage.

**2009 Kirwan, Margaux\* (\$59.99)** 2009 was another stand-out vintage for the appellation of Margaux. At this year's UGC tasting in San Francisco this stood out for its smooth texture, classy lines and overall complete nature. This Third Growth actually smells creamy (if that even makes sense). Crushed flowers and vanilla spice make for very alluring aromas. The middle is deep and elegant showing dark currant and raspberry fruit and a touch of sweet cream. The long, flowing finish is already complex with minerals and sweet, velvety tannins.

*Steve Bearden*

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## JEFF GARNEAU'S *Bank Shot*

**Excitement is growing at K&L as the 2009 Bordeaux arrive. Across the board, it is easily the best vintage since 2005 with an abundance of great wines at every price point.** The freshness of the wines, the ripeness of the fruit and the superfine tannins all speak of a great vintage that will provide pleasure for many years to come.

**2009 Mylord "Cuvée Milady," Bordeaux\* (\$9.99)** One of the things our customers found most attractive about the 2005 vintage was the quality of the wines available between \$10 and \$20. We have been holding our collective breath waiting to see if the 2009 vintage would fulfill its promise to offer similar value. Start breathing again, everyone, and pick up a glass. Smoothly textured, ripe and round in the mouth with firm, fine tannins on the finish, this is just one example of the incredible quality available from this vintage at an everyday price.

**2009 Caronne Ste-Gemme, Haut-Médoc\* (\$15.99)** This is from a property located in Saint-Laurent-Médoc immediately west of Saint-Julien-Beychevelle near 5th Growth Camensac and several noted St-Julien properties such as Gruaud-Larose and Lagrange. It perfectly captures all that is best about the 2009 vintage such as sweet, ripe fruit, tart, fresh-picked blackberry and black currant notes, rich texture and fine tannins. It's an astonishing value.

**2009 Gigault "Cuvée Viva" Premières Côtes de Blaye\* (\$19.99)** This Right Bank star displays ripe, plummy fruit, lively acidity and firm tannins. Mostly Merlot with small amounts of Cabernet Sauvignon and Cabernet Franc, it's a worthy successor to the wildly popular 2005 vintage.

**2009 Clos Manou, Médoc\* (\$26.99)** This is modern in style with plenty of dark fruit and toasty oak. Still very firm and a bit closed it should develop nicely with time. Conditions in the Médoc in 2009 were ideal, and there are many good bargains to be found here.

**2009 Marquis d'Alesme, Margaux\* (\$31.99)** Poised to take advantage of the superb growing conditions in 2009, this wine shows a seductively floral nose with ripe, dark, generous fruit. The rich, silky texture ultimately gives way to very fine, firm tannins. Feminine, elegant and a classic Margaux at a great price.

*Jeff Garneau*

"This Third Growth actually smells creamy (if that even makes sense). Crushed flowers and vanilla spice make for very alluring aromas."

"It perfectly captures all that is best about the 2009 vintage such as sweet, ripe fruit, tart, fresh-picked blackberry and black currant notes, rich texture and fine tannins. It's an astonishing value."

“I can’t help but be inspired by dishes grounded in French tradition especially by the greats...”

## Wine 101: Old Wines from the Old World

**Do you ever taste a wine and are instantly transported to the kitchen, mentally going through your pantry and writing a grocery list before your second sip has passed your lips?**

As someone who spent years in some of the top restaurants in the world, that is where I go. I’ve found that no matter how progressive my repertoire is, with older wines sometimes I can’t help but be inspired by dishes grounded in French tradition especially by the greats: Bocuse, Escoffier and the ever-favorite Julia Child. What I’m talking about are simple, rich, indulgent dishes that no one in this day and age would consider a reasonable thing to consume more than once a year. Well, maybe not more than once a season!

Tasting the 1995 and **1996 Domaine du Viking Cuvee Aurelie Vouvray (\$54.99)**, at once rich and multi layered with flavors of poached quince and toast, undertones of jasmine, vanilla and honeysuckle and a gorgeous waxy lemon finish that goes on and on, has me thinking of *vol au vont fruits de mer*, an incredibly rich seafood stew with not much more than a roux-thickened cream, seasoned with a splash of cognac and a chiffonade of fresh tarragon, served in a butter layered, puff-pastry bowl. The golden layers of baked pastry match the notes of toasted almonds in the aged Vouvray. The refreshing citrus notes gently cut through the rich velvety chowder and compliment the mild seafood.

And then there is one of my true loves, aged Riesling. You won’t catch me swooning over thoughts of traditional German cuisine though. With Riesling I demand Asian, bold dishes with spikes of flavors, varying textures, layers of sweet, spicy, crunchy and chewy... southern Thai curry with Indian influences, Szechuan dan dan noodles, Vietnamese bun topped with grilled pork chop and a fried egg. All of these call for—no demand—an off-dry Riesling. The sweetness extinguishes the heat from the spice, the balancing acid cleanses the palate and compliments the spikes of flavor. And this is where aged Rieslings come in. There is a layered richness to these wines. Spices evolve out of these gems that are not found in any other wine. Tasting a beautifully aged German Riesling will make you want to rush out and

buy a case of the most age-worthy wine available. In the mean time, consider the **1999 Schloss Saarstein Serringer Schloss Saarsteiner Riesling Auslese (\$34.99, was**

**\$45.00)** or the **2001 Schloss Schönborn Rüdeshheimer Berg Rottland Riesling Erstes Gewächs (\$35.99).**

Melissa Lavrinc Smith

## THE MYSTIQUE OF OLD AND RARE WINES

### THE STICKIES

In the K&L world any white wine five years and older is considered “old.” But the same rule does not apply to Sauternes by any means. These gems (liquid gold) can age well perhaps as long as any other wine in the world. Their sugar, acid balance and fruit content preserve these wines so that many are still alive and well at 30 to 50 years of age. We have a good selection of these wines now, and they are mostly very affordable. Our four favorite properties are Doisy-Védrières (great values), Climens (such balance and breed), Guiraud (richness and still affordable), and of course Yquem, the greatest and most famous sweet wine in the world.

#### Château Doisy-Vedrières

The Casteja family owns Doisy Vedrières, and they also own the *négociant* firm Joanne, the number-one *négociant* in Bordeaux (See Ralph Sand’s article on page 4)

**1986 Doisy-Védrières, Sauternes** **\$59.99**

90 points Robert Parker: “Doisy-Vedrières made a superb wine in 1986. It is powerful, complex, and nearly as mouth-filling as their great 1989. It does have crisper acidity, and for the moment, a more complex, floral, honeyed bouquet. There is no denying the unctuous, huge, tropical fruit flavors.” (Bordeaux Book, 1998)

**1996 Doisy-Védrières Sauternes** **\$49.99**

Peach and pear aromas lead to the palate. Fine acid balance. Outstanding!

**2000 Doisy-Védrières, Sauternes (375ml)** **\$19.99**

Here is an unctuous, rich, fat, honeyed Sauternes that is ready to drink now. Always a good value.

**2001 Doisy-Védrières, Sauternes** **\$59.99**

93 points *Wine Spectator*: “Lots of lemon curd and vanilla character, with hints of spices. Full-bodied, sweet and very fresh, with a spicy, honey aftertaste...” (09/04) K&L’s notes: Fresh yellow gold in color, honey, pineapple, coconut and citric tones coat the palate. Fat and thick on entry, but balanced and elegant on the finish, this wine shows tremendous finesse and freshness.

**2003 Doisy-Védrières, Sauternes** **(375ml \$21.99) \$42.99**

90 points Robert Parker. Barrel sample according to Clyde Beffa, K&L’s Bordeaux Buyer: “Coconut and honey aromas. Has some lemony undertones on the palate. Very rich and concentrated.” (04/04)

**2007 Doisy-Védrières, Sauternes** **(375ml \$24.99) \$49.99**

95 points Robert Parker’s *Wine Advocate*: “This has a much more precocious nose than other 2007s: honey, apricot, peach, a touch of spice, and mandarin... The palate is full-bodied, viscous on the entry and maintaining good balance, fine acidity cutting through the rich honey, quince and apricot fruit, with great definition and vitality towards the botrytis-rich finish. There is real pedigree here- this is a benchmark Doisy-Vedrières. Drink 2015-2045.”

(Continued on page 20)

## FLEURY: LEADERS IN CHAMPAGNE

For more than a century Champagne Fleury has been in the habit of leading. In 1901, Emily Fleury was the first in Champagne to graft French vines onto American rootstock after Phylloxera ravaged the vineyards. In 1929 when the depression caused the bottom to drop out of grape prices in the region, Robert Fleury was one of the first in the Aube to make estate-Champagne. Starting in 1989, Jean-Pierre Fleury converted the vineyards to organic viticulture, and in 1992 the Fleury family estate was the first to become certified organic (both by Demeter and Ecocert) in Champagne.

At K&L we have been working with Fleury for more than a decade, and we've been their importer for seven years now. We are proud to premier a new wine from them, the non-vintage **Fleury "Cuveé Robert Fleury" Brut\*** (\$49.99). We only have 20 cases of this special wine, so if it looks interesting please act fast. This wine is a tribute to the first Fleury to make estate-bottled Champagne and is made in the tradition of Robert Fleury. As they would have in 1929, this wine was barrel fermented before being given four years of aging on the lees. It's composed of 1/3 each Pinot Noir, Chardonnay—and a blast from the past—Pinot Blanc. Pinot Blanc almost went extinct in Champagne after phylloxera, and this is one of the very rare bottles to feature it. That Pinot Blanc adds a lot of body to this rich blend, giving the wine *gout anglaise* or English taste, that is, mature, powerful Champagne. It is excellent, toasty wine and a fantastic bargain at the price. Also back in stock is the **Fleury "Carte Rouge" Brut\*** (\$39.99 750ml, \$21.99 375ml, \$84.99 1.5L), their classic 100% Pinot Noir Champagne. This batch, like the last, is primarily 2008. If you have never had Fleury before, this is a must with an excellent black cherry Pinot soul and super low dosage. More **Fleury Brut Rosé\*** (\$49.99 750ml, \$27.99 375ml, \$109.00 1.5L) arrived, which was the hit of the K&L pre-Valentines rosé tasting. This wine is one of the few rosé to be made by maceration of all of the skins in contact with all the juice, instead of an addition of red wine. A tiny amount (only four cases!) of the very rich **1998 Fleury Brut\*** (\$64.99) also came with this shipment. A toast to you!

Gary Westby

## A REAL EASTER TREAT

Easter baskets and chocolate bunnies bring back memories of the magic of Easter. These things, along with the backyard Easter egg hunt and adults dressed up for church are all good stuff! There is more good stuff for the month of April in the form of Marguet Champagne, the "magic" of the winemaking of Benoit Marguet with his wonderful vintage and non-vintage brut and brut rosé. The **Marguet Pere et Fils "Cuvée Reserve" Brut\*** (\$34.99) is a blend of 50% Pinot Noir and 50% Chardonnay with fruit sourced in Ambonnay, Bouzy and Mailly. It has a fragrant floral nose of Anjou pears, roses, spice and clean minerality. The palate runs more toward a rich style with lush apple and pear fruit, subtle minerals and a lingering finish. This is all Grand Cru fruit with 60% of the blend from the 2007 vintage and the remaining 40% coming from the 2005 and 2006 vintages. A customer favorite from Marguet is the **Marguet Pere et Fils Brut Rosé\*** (\$34.99). Like the brut, this rosé has a floral nose with scents of rose petals along with bright raspberry and strawberry fruit both on the nose and on the palate with a bright finish of crisp minerality. The blend for this one is 65% Chardonnay and 35% Pinot Noir, aged for two years in the cellar with full lees contact. Having arrived in early March, both bubbly's have had a month to settle from their long journey from France.

The new **2006 Marguet Pere et Fils Grand Cru Brut\*** (\$49.99) is 70% Chardonnay and 30% Pinot Noir with fruit sourced from old-vine stock in the Côtes du Blancs and the Montagne de Reims. Bottle aged for five years on the yeasts, the final result is an elegant, complex wine. Like the NV brut, this wine tends towards rich and toasty. It also has black cherry fruit, savory spice and a boatload of minerality on the finish. Although it tastes great now, it will age very, very well over the next 10–15 years. Last, but far from least, is the **2007 Marguet Pere et Fils Rosé\*** (\$49.99). Benoit has outdone himself with this one! It is produced by a combination of *saignee* and the addition of still red wine. The grape sourcing is from Ambonnay and Bouzy. The vintage rosé is quite a bit richer than the non-vintage rosé, with strawberry and dark cherry fruit. There is also some minerality on the finish, but it is muted and elegant. This is the perfect bubbly for those of you who prefer rosé like Bollinger, Billecart-Salmon and Veuve Cliquot. It combines the best of all worlds and is simply not to be missed. Thank you, Benoit, for making our Easter even more special!

Scott Beckerley

"Pinot Blanc almost went extinct in Champagne after phylloxera, and this is one of the very rare bottles to feature it."

"This is the perfect bubbly for those of you who prefer rosé like Bollinger, Billecart-Salmon and Veuve Cliquot. It combines the best of all worlds and is simply not to be missed."



## BRICK'S BACKYARD PICKS: *Wildly Interesting*

I've certainly written this before but I keep being reminded of it time and time again as wonderful new beers are released: There is no better time to be a beer drinker. There are new beers coming out on a seemingly daily basis that are pushing the envelope of what beer can be, beers that are rethinking and reinventing styles and improving on classic ones. Brewers are becoming more accessible and personable, while their breweries are becoming more inviting and customer-service driven. Drinkers are eroding away their preconceptions and prejudices and are willing to try new beers and new styles more frequently.

A perfect example of a brewer pushing the boundaries is Gabe Fletcher at Anchorage Brewing Company. Gabe, once an employee at Midnight Sun, left a couple of years ago and started a small brewery in the basement of another with the idea that every beer he made was to be aged for a period of time in oak and fermented with brettanomyces. From his first beer, Whiteout Wit, I knew that this project was something special. Another sign of that is his most recent beer, the **Anchorage Brewing Company "Galaxy" White IPA with**

**Kumquat, Coriander and Peppercorns, Alaska (750ml \$13.99)**. This beer is easily in my early running for beer of the year. The nose fills the room from the moment the cork is popped with wild aromas of grapefruit, cut grass, crushed white pepper and mango. The palate is super complex with the sweet graininess of the wheat base layered by the citric quality of kumquat, piquant pepper and subtle, yet persistent, bitterness from the galaxy hop variety. Add to that a touch of funk and oak and this becomes truly fantastic.

The guys at Almanac had a great idea: We are surrounded by great produce. Why not make beer from these raw materials, hence the **2012 Almanac Beer Company "Winter" Witbier Brewed With Oranges and Ginger, California (750ml \$15.99)**, made with 600 pounds of navel, cara cara and blood oranges from Hamada Farm in Kingsburg, California and fresh ginger root from Morgan Hill's Mellow Nursery. The orange and ginger flavors keep getting stronger while the Belgian wit aspect seems to be rescinding into the background. I can't wait to see what's next!

Bryan Brick

## Rhone Valley

### RHONE VALLEY *Springtime's Tour de France*

In addition to April showers bringing May flowers, this month **K&L Wine Merchants will be hosting our very own Tour de France!** Now in case the words Tour de France conjure up images of scaling treacherous mountain passes or memories of a very sore rump, not to worry, this Tour de France is of the vinous kind and promises to be easy, breezy and super fun! On Sunday April 22 here at our San Francisco location we'll be tasting our way through France from Champagne to Bordeaux and just about all points in between. K&L will host more than 200 Francophile, wine-loving customers for an afternoon (2 to 5 p.m.) of French wine appreciation and discovery. Tickets are \$75 per person. This event will sell out, so tickets must be purchased before event day. Tasty nibbles will also be provided by Cheshire Cat Catering. Expect to taste a range of wines from the Rhône, Bordeaux, Champagne, Burgundy, Loire, Alsace, Languedoc-Roussillon and more!

Who will be pouring at this event? Several of our favorite French importers will be on hand to pour their top picks. National importers like Kermit Lynch, Vintage 59 and Jon David Headrick Selections will be there to pour iconic gems from the wine world. In addition, California-based importers like Beaune Imports and JoliVin will feature selections from their portfolio of artisanal French wines.

We're also extremely excited to host a contingent of French producers and domains who will make the trip across the pond to join us for this event! Hugo Stewart of Les Clos Perdus will be pouring selections from his tiny

*garagiste* domaine in the Languedoc. Arnaud Bergasse will be on hand to pour a selection of Château Viranel red, white and rosé wines from Saint-Chinian that will have just arrived in our stores as well. A long time K&L favorite, Jean-Louis Denois, will also be there to showcase a range of his red, white and sparkling wines from the South of France. You'll also get to meet James Kinglake of Domaine Begude. In addition to great Sauvignon Blanc and vibrant Chardonnay, team Begude produces a phenomenal Pinot Noir rosé that every year seems to sell out way too early! Domaine Antech from Limoux will also be on hand to pour a selection of their delicious and very user-friendly sparkling wines, too.

Direct from the Rhône Valley we'll feature the latest releases from Cave de Tavel, Chante Cigale (Châteauneuf-du-Pape), Domaine Duclaux (Côte-Rôtie), Cave de Rasteau and Domaines Auriol (Côtes du Rhône). All of these wines will be available in our stores. Whew! So much to taste and talk about, and I haven't even gotten to the other regions on our list like Burgundy (Maison Champy) Bordeaux or Champagne!

We really hope that you'll be able to join us for this special event as we'll have lots to pour and talk about. However, if a trip to the City by the Bay is not in the cards for you this month, then not to worry. We'll have plenty of these and other delicious French wines available for you to purchase and embark upon your own vinous Tour de France. Please stay tuned.

Mulan Chan-Randel

“Full of flavors of sandalwood, fennel, cassis and coffee bean, this is sure to wow most Cabernet drinkers with its complexity and affordable price tag.”

## Brick's Backyard Picks: I Ain't No Fool

I've always loved pranks and practical jokes. Maybe that came from my Grandpa, Billy Crow, who was born on Halloween and always had the house on the block to which the neighborhood would flock on that holiday. Or maybe it came from my ability to get away with pranks as I got older because nobody ever expected me to be the one who was pulling them off. I've had some true winners in my time, like when I froze my manager's shirts in a 50-gallon garbage bag full of water or the tradition I started at an old job of tying frozen fish with bailing wire to the bottom of the car of an employee on their last day on the job. Whatever I came up with, it was always in good fun and never meant to be malicious in any way. I'm sure I'll come up with something this year on April Fools' Day. In fact, I'm already thinking about the target and the plan.

The wines that follow are no joke in any way, shape or form. These are some of the most enjoyable wines I've seen in the last month, and I hope that you'll feel the same way about them that I do. I'll begin with an old favorite from one of our finest local producers, Kathryn Kennedy. Recently they've released the new **2008 Kathryn Kennedy "Small Lot" Santa Cruz Mountains Cabernet Sauvignon (\$32.99)**. This wine comes from many local, small parcels that benefit from the relatively cool climate of the appellation. I've always thought of this wine as an affordable alternative to Ridge's Monte Bello and Mount Eden's Estate bottlings. Spiced, dry, powerful and already incredibly well integrated for such a young wine, the Small Lot is a little unusual this year in that it drinks wonderfully straight out of the gate. Full of flavors of sandalwood, fennel, cassis and coffee bean, this is sure to wow most Cabernet drinkers with its complexity and affordable price tag.

Another winner is the **2010 Patricia Green Cellars "K&L Cuvée" Willamette Valley Pinot Noir (\$27.99)**. This is the second year that Patricia Green, former winemaker at Torii Mor, has made a special cuvée from selected fruit from both her estate and leased vineyards just for us. Patty is simply a fantastic winemaker, highly overlooked and underrated, who makes truly Oregonian wines. These wines are full of finesse, acid and earthen

flavors. This bottling is just starting to come into its own by settling into its tangy wild berry, cranberry, fern, moss and licorice flavors. I recently tasted her "Reserve" bottling from the same vintage, and I thought our bottling more than held its own.

Also remember, if you are interested in

becoming a part of our mailing list focusing on interesting, small-production domestic wines—wines that are destined to become the “next big thing,” wines that don't have points or are just underdogs—please send me an email at [bryanbrick@KLWines.com](mailto:bryanbrick@KLWines.com). Cheers!

Bryan Brick

## WINERY TO WATCH: DUNN VINEYARDS

Dunn isn't a new vineyard; in fact, it has been around since the 1970s. Like Philip Togni and Diamond Creek wines, Dunn's wines have always needed long-term aging in order to really show their greatness. In the last couple of years, the vineyard has garnered more and more attention from the wine press. I have been a big fan of this producer for about 10 years, and the first time I had a bottle of Dunn, the 1987, it started my wine journey from new-world palate to old-world palate.

Randy Dunn and his wife Lori purchased the first parcel of what is now Dunn Vineyards back in 1979, and the first commercial release was 1981. Over the years Randy has made some of the best wines in Napa Valley. In 2004 son Mike came to the vineyard as cellar master and assistant winemaker. Recently, daughter Kristina has joined the family business and works with her father and brother continuing the greatness that is Dunn Vineyards. Some of my favorites of the older wines are the 1985 Dunn Howell Mountain Cabernet Sauvignon, 1991 Dunn Howell Mountain Cabernet Sauvignon, 1992 Dunn Howell Mountain Cabernet Sauvignon, 1996 Dunn Howell Mountain Cabernet Sauvignon and the 1998 Dunn Howell Mountain Cabernet Sauvignon. Recently, the 2001 Dunn Howell Mountain Cabernet Sauvignon, 2004 Dunn Howell Mountain Cabernet Sauvignon, 2006 Dunn Howell Mountain Cabernet Sauvignon, 2007 Dunn Howell Mountain Cabernet Sauvignon and 2008 Dunn Howell Mountain Cabernet Sauvignon have been mind blowing. With fame and difficult growing seasons, the more recent wines have become more difficult to obtain. The highly thought of 2008 Dunn Howell Mountain Cabernet Sauvignon sold out in four days. Keep on the look out for some of the older vintages. Those are the wines that will truly express the beauty of this vineyard.

If you are in the Howell Mountain region make an appointment at the winery. It's like spending a couple hours with friends. We currently have the following wines in stock and have older vintages from time to time.

**2006 Dunn Howell Mountain Cabernet Sauvignon (\$79.99)** This is a big, dark and juicy Cabernet that is amazingly accessible for such a young wine. The tannins are strong but lush with an incredible depth and layer of flavor. Give it 2–3 hours in a decanter if you are going to drink it in the near future, but 7–10 years will show its true colors.

**2002 Dunn Howell Mountain Cabernet Sauvignon (\$84.99)** This wine is just about hitting its prime. It shows bright blue fruit, leather and spice all perfectly balanced. The floral nose that wafts out as you open the bottle will make you smile. It still needs an hour before drinking but shows beautifully now.

Mike Jordan

“There is an incentive by some to be dishonest when rare bottles are selling for thousands of dollars apiece. Fortunately, there are tools to combat fraud.”

“Caraccioli Cellars is a true family-run winery. Four generations of the family are currently involved in the day-to-day operations of the winery.”

## COMMITMENT TO AUTHENTICITY

Ensuring authenticity of the products we sell and the pursuit to maintain integrity in our business relationships are principles that K&L takes extremely seriously not just with our Library Wine Department but in each category of our company. The practice of sourcing wines from private collectors always raises concerns about provenance and the potential of fraudulent bottles being offered for purchase in our retail inventory or in our online auctions. While counterfeit wines have likely been floating around wine-drinking communities in varying degrees for over 100 years, the topic seems to be coming up more and more as the global wine market expands and continues to thirst for high-end Bordeaux and Burgundy.

There is an incentive by some to be dishonest when rare bottles are selling for thousands of dollars apiece. Fortunately, there are tools to combat fraud. First and foremost this means having a strong commitment to sniffing out such bottles by implementing a rigorous inspection process and bringing in consultants where expertise is required. There are label discrepancies that are obvious. Some tricks take a trained specialist like Don Cornwell, a Los Angeles-based collector who appeared to single handedly blow the lid off the much-publicized London auction last February where several lots were called into question and subsequently removed on the eve of the auction. It's a keen eye like Mr. Cornwell's that will keep the industry on its A-Game. Even more importantly, auction houses or any wine merchant involved in the sale of private collections must put authenticity at the top of the hierarchy without letting the potential monetary gain of questionable wines cloud perception or override good judgment.

If you've spoken to our Library Wine Department you know we start the conversation asking about provenance. Where did you originally obtain your wine? How has it been stored? Did you buy it as a future, or was it something you purchased at another auction? At the end of the day, there is no excuse to step back and simply claim “buyer beware,” which does not release us from the responsibility we have to our customers. We cannot control the “bad guys,” but we can control the importance we place on inspecting and doing our best to authenticate the wines we sell.

Molly Zucker

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## BOUTIQUE CORNER

*I like to hear of wealth and gold,  
And El Dorados in their glory;  
I like for silks and satins bold  
To sweep and rustle through a story.  
The nightingale is sweet of song;  
The rare exotic smells divinely;  
And knightly men who stride along,  
The role heroic carry finely.  
But then, upon the other hand,  
Our minds have got a way of running*

*To things that aren't quite so grand,  
Which, maybe, we are best in shunning.  
For some of us still like to see  
The poor man in his dwelling narrow,  
The hollyhock, the bumblebee,  
The meadow lark, and chirping sparrow.  
We like the man who soars and sings  
With high and lofty inspiration;  
But he who sings of common things  
Shall always share our admiration.*

Common Things by Paul Laurence Dunbar

**The Caraccioli family has been involved in farming for five generations in the Santa Lucia Highlands area.** Gary Caraccioli, his brother Phil and Uncle Jim founded Caraccioli Cellars in 2006 with the goal to produce not only great still wines from the Highlands but also distinctive sparkling wines. The family brought in longtime Roederer Estate winemaker Michel Salgues to concentrate on the sparkling wines while local winemaker Joe Rowetizer's focus is on the still wines. Caraccioli Cellars is a true family-run winery as four generations are currently involved in the day-to-day operations. Gary, Jim and Phil continue to guide the direction of the winery while Gary's son Matthew oversees the vineyard, and his other son Scott works as the head of marketing. Recently the Caracciolis opened a tasting room in downtown Carmel. If you ever get down to Carmel, stop by the tasting room, which is located on Dolores between Ocean and 7th streets and enjoy a glass.

The **2006 Caraccioli Cellars Santa Lucia Highlands Brut Rosé (\$56.99)** is one of the finest domestic sparklers I have tasted in a while. A beautiful light salmon color, this rosé is elegant with hints of strawberry and rose petals and small, tight bubbles. Celebrate in style with this beauty. The **2008 Caraccioli Cellars Santa Lucia Highlands Chardonnay (\$28.99)** is a Burgundy-lover's Chardonnay. Beautiful apple, apricot and citrus flavors are wrapped with structure and acidity. A perfect food wine! The **2008 Caraccioli Cellars Santa Lucia Highlands Pinot Noir (\$46.99)** offers powerful cherry fruit with hints of blue fruits, spice and licorice. This is a balanced wine with great length and acidity. Like all of Caracciolo's wines, it's made for a meal.

Mike Jordan

## TREY'S NAPA AUCTION PICKS!

This past February was the annual **Premiere Napa Valley Auction**. After skipping last year, we decided to get back into the swing of things and check it out. The days leading up to the auction are filled with appellation tastings, winery open houses and parties, mixed in with a few appointments we had made on our own; it was a busy schedule.

While the auction wines are primarily 2010 barrel samples that will not be released for a year or two, the open houses gave us a chance to taste the current releases and even some older vintages. It was a great opportunity to taste a lot of the 2009s from California that are just hitting the shelves. The 2009s are showing very well, and overall I would say it is a fabulous vintage. Tasted side by side with 2008s, I would pick the 2009s almost every time. For me the 2009s have more fresh upfront fruit than the 2008s. The tannins in 2009 seem to be a bit more integrated and riper than some of the 2008s. A few of the highlights for us included the **2009 Larkmead Napa Valley Cabernet Sauvignon (\$71.99)**. The bad news from Larkmead is that

production is way down in 2009. Only 2,900 cases were produced. The good news is the wine is one of the best they have made. The wine shows bright and fresh crushed fruits that explode from the glass and cover the palate. The tannins are ripe yet firm.

Another 2009 that impressed us was the sneak peak of the **2009 Joseph Phelps "Insignia" Napa Valley Bordeaux Blend (Inquire)**.

While the 2008 was a bit tight, the '09 showed a more open and aromatic nose with a layered fruity texture that gave way to a spicy, ripe finish. Look for this wine to be available on a pre-arrival basis in April and delivered in late fall. If you can't wait till the fall we have plenty of '09s in stock. Some of my personal favorites include the **2009 Coho "Headwaters" Napa Valley Red Blend (\$37.99)**, **2009 Hall Vineyards Napa Valley Cabernet Sauvignon (\$41.99)** and **2009 Round Pond Napa Valley Cabernet Sauvignon (\$29.99)**. We were really impressed with the Stag's Leap District tasting. Both 2010 and 2009s showed well here. Our favorites included Pine Ridge and Stag's Leap Wine Cellars. Outstanding efforts!

*Clyde "Trey" Beffa III*



## Hollywood Hot Pix

## WHITES ON THE WILDER SIDE

The following whites will thrill you or at least will have you smiling at dinner time. One such fascinating wine from the Loire Valley is the **2010 Domaine de Montcy Cheverny Blanc (\$21.99)**. This area predominately focuses on Sauvignon Blanc and blends containing it. The Montcy is a 50-50 blend composed of Sauvignon Gris (a clonal mutation of Sauvignon Blanc) and Chardonnay. This almost has the texture of Chenin Blanc. It is similarly rich with floral aromatics, notes of honeycomb and caramelized apples. The minerality shines through beautifully and adds to the long finish. Serve this wonderful wine with a creamy cow's milk cheese with a touch of honey drizzled over it.

It has always been hard to say nice things about the grape Müller-Thurgau, a crossing of Riesling and Madeleine Royale that was cultivated as a bulk-producing grape. It was planted throughout the flatlands of Germany where it produced a medium sweet, fairly low-acid wine...meh. Finally, one I can be excited about is the **2010 Muhlenhof Müller-Thurgau Trocken (\$13.99)**. This is the second time we have carried this, and it is delicious. This is a very dry style that has chalky minerality and lovely pit fruit notes of peach and nectarine. There is even a spicy note on the finish. Very versatile, this will work with lighter fish dishes, chicken, pork but especially bratwurst. Some grilled brats with a side of potato salad and sauerkraut with apple and onions would make a great combo!

One type of wine that is just building steam in the marketplace is Sémillon from Australia's Hunter Valley. Hunter is a warm, humid climate

that can produce some unique and distinctive Shiraz, but it's the Sémillon that is making sommeliers around the country sit up and take notice. Fortunately we carry one of the top producers in the region. The **2010 Brokenwood Semillon Hunter Valley (\$17.99)** is quintessential. It has the lemongrass and lanolin notes, racy acidity and wild texture that makes Sémillon from this region such a stand out. These wines are capable of aging for decades as well. Brokenwood even has a few late-release bottlings that are held back for a few years. Perfect pairing? Oysters! And keep it simple: A splash of Sémillon in your oyster shell is not unheard of when consuming these two together.

There are some exciting things happening with whites from Argentina, and one of the best I have tasted is the **2011 Anko Torrontes (\$11.99)** coming to us from Salta, often thought to be the best region for producing this grape. The Anko is sourced from a single-vineyard parcel that is in one of the most difficult areas to access let alone farm. The soil is overwhelmingly rocky and is composed primarily of shale mixed with mica, a crystalline rock formation. This builds serious intensity into the wine. It is loaded with a saline minerality that almost strikes the palate like an electric charge. The floral and citrus notes are present and balanced with a truly long finish. Serve this delight with some charcuterie or cured salmon.

*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).

### ALSACE, LOIRE VALLEY, AUSTRIA & HUNGARY

**2010 Charles Baur Pinot Blanc\*** \$12.99  
This white is soft, creamy and lush, a bit reminiscent of lemon meringue pie with sweet citrus scents and flavors wrapped in spice.

**2010 Delhommeau "Harmonie" Muscadet Sèvre et Mne Sur Lie\*** \$12.99  
Sharp, stony minerality but that component is balanced with rich, tropical notes of mango and pineapple. A very nice snap runs through the middle and a zingy, sharp finish leaves your lips smacking for another sip.

**2010 Hubert Veneau Pouilly-Fumé\*** \$16.99  
Sharp, stony minerality but that component is balanced with rich, tropical notes of mango and pineapple. A very nice snap runs through the middle and a zingy, sharp finish leaves your lips smacking for another sip.

**2010 Domaine du Loriot Menatou-Salon\*** \$17.99  
This was made by Francois and Jean Marie Cherrier, owners of Domaine du Loriot. The wine is so focused with citric aromas and flavors and nuances of minerals and earth.

**2010 Domaine Cherrier & Fils Sancerre Blanc\*** \$16.99  
A great vintage in the Loire Valley, especially for Sancerre. This is very aromatic with lovely citrus notes to entice the nose. The attack in the mouth is full, rich and round featuring fresh lime, kiwi and honeydew.

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

**Domaine du Viking Vouvray Brut\*** \$19.99  
Lovely apple and citrus aromas with a dry yet rich finish.

**2007 Hetszolo Tokaji Late Harvest\*** \$14.99  
This is a wonderful accompaniment for white meat and is perfect with fruit-based desserts. This blend of 95% Harslevelü and 5% Furmint.

### BEAUJOLAIS AND BURGUNDY

**2009 Château de Saint-Lager Brouilly\*** \$14.99  
This has the bright fruit and spice you expect from Beaujolais, but in a spectacular vintage like 2009 it also has layers of flavor and complexity. It offers more size and weight than you might expect with deep raspberry and licorice notes and refreshing acidity.

**2010 Maison Jacques Bavard Bourgogne Rouge\*** \$17.99  
This is delightful and fresh with a bit more structure than some of the 2009 Pinot Noirs, thanks to some vines from "les Champan" in the commune of Puligny, always known for minerality and drive. As a friend likes to say, it punches WAY above its weight class.

**2009 Maison Champy Chambolle-Musigny\*** \$49.99  
88–91 points Allen Meadows: "A pretty if not actually elegant nose offers up notes of soft wood, earth and ripe red currant aromas that merge gracefully into rich, delicious and quite round middle weight flavors that juxtapose a suave mouth feel against a mildly austere and solidly persistent finish." (05/11)

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

**2010 Domaine Paul Pernot Bourgogne Chardonnay\*** \$19.99  
A rich and fruity mid palate, this has lots of energy and very nice, bright acidity. This has all the richness of a California Chardonnay with brighter character and no evident oak. It is a steal of a deal!

### FRENCH REGIONAL & RHONE

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

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

**2009 Antech "Cuvee Eugenie" Cremant de Limoux\*** \$13.99  
Composed of 50% Chardonnay, 40% Chenin Blanc and 10% Mauzac, this is produced along the lines of *methode champenoise* and spends 12 months on the lees before being disgorged. This balanced and elegant sparkling wine reveals subtle hints of citrus fruits.

**2010 Ch. de la Negly "La Brise Marine" Coteaux Languedoc\*** \$14.99  
Peach and pineapple are very much part of the attraction and dominate delightfully. This vintage is quite full but also refreshingly bright and mouthwatering.

**2010 Comte Louis de Clermont-Tonnerre (Alain Corcia) "Très Vieilles" "Cuvee Patricia Cotes-du-Ventoux"** \$10.99  
88–90 points Robert Parker: "Another sleeper of the vintage, the medium to full-bodied 2010 Cotes du Ventoux Cuvee Patricia Old Vines reveals a dense purple color along with copious aromas of cassis, black cherries, raspberries, spring flowers and earthy notes in the background."

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

**2009 Vignobles La Coterie Cotes du Rhone Villages Seguret\*** \$14.99  
According to the *Wine Spectator*: "Juicy and direct, with a lightly roasted vanilla bean edge to the cherry, red currant and lavender notes. Drink now."

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

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

### SPAIN & ARGENTINA

**2008 Bodegas El Chantre Ramos Paul Ronda\*** \$21.99  
If you like your wines bold and broad shouldered, this red from Andalusia in southern Spain will pretty much knock your socks off.

**2005 Miguel Merino Reserve Rioja\*** \$29.99  
This offers deep, savory, meaty dark fruit and black cherry aromas and a very juicy palate of blackberry and black cherry. Rich, and yet perfectly balanced. Drink now and for another decade plus.

**2004 Bodegas Poesia "Poesia" Lujan de Cuyo** \$29.99  
91 points Robert Parker. 92 points *Wine Enthusiast*: "Having tasted the 2002 through the 2005, the '04 seems bright by comparison, with aromatics that include forest floor, tar and lively berries."

**2007 Monteviejo "Petite Fleur" Mendoza\*** \$16.99  
According to *Wine Spectator*: "A fleshy, polished style, with medium-

In addition to our array of direct imports, K&L has an impressive selection of old and rare wines available. And the best part? We've found incredible values, so you can drink these rarities no matter what your budget is!

weight blackberry and crushed plum fruit laced with a coffee note. Malbec, Cabernet Sauvignon, Syrah and Merlot. Drink now."

## NEW ZEALAND

### 2009 Kalinda Pinot Gris Marlborough\* \$9.99

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

### 2010 Kirkham Peak Sauvignon Blanc Marlborough\* \$12.99

Overflowing with floral notes, perfumed aromas of gooseberries and lime zest, this is a crisp, clean and mouthwatering white with layers of grapefruit, lychee and minerals. It has nice roundness mid-palate with zingy acidity, limy flavors and a delicious, steely finish.

### 2009 Kalinda Pinot Noir Marlborough\* \$14.99

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

## ITALY

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

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

### 2009 Ferrero Toscana Rosso IGT\* \$12.99

A blend of 34% Cabernet Sauvignon, 34% Merlot, 16% Montepulciano and 16% Alicante, this is a superb value for the dinner table.

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

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

### 2009 Ferrero Rosso di Montalcino\* \$15.99

This gorgeous Sangiovese is full and ripe with layers of lush cherry fruit. On the palate it is lively, balanced and fresh with a long finish. The perfect match for grilled meat drizzled with extra-virgin olive oil.

### Silvano Follador Prosecco Valdobbiadene Brut\* \$19.99

According to *Wine Enthusiast*: "This is an elegant Prosecco Brut with firm mineral notes backed by sharp acidity and cleansing effervescence. This wine would pair perfectly with pimiento-studded deviled eggs or fried chicken wings."

### 2006 Poggiarellino Brunello di Montalcino\* \$29.99

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

### 2006 Solaria Brunello di Montalcino\* \$29.99

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

### 2007 Rocca di Montegrossi "Geremia" \$39.99

94 points Robert Parker: "The 2007 Geremia is 71% Merlot and 29% Cabernet Sauvignon. Layers of blue and black fruit, leather, spices and licorice are some of the nuances that flow across the palate in this voluptuous, striking wine. All of the elements come together seamlessly in the glass."

### 2006 Baricci Brunello di Montalcino\* \$39.99

At its essence are aromas of red fruit, forest berry, cola and mesquite. 90 points *Wine Enthusiast*: "...this tight and carefully balanced Brunello strikes a chord between power and elegance. At its essence are aromas of red fruit, forest berry, cola, mesquite and cedar wood."

## VINTAGE PORT

### 1963 Warre \$199.00

92 points *Wine Spectator*: "Extremely impressive with beautifully balanced, harmonious sweet fruit on the palate. Medium ruby-red, ripe cherry and cassis aromas, medium-bodied with rich, velvety fruit flavors."

### 1970 Quinta Do Noval \$119.99

A fantastic value on an absolutely delicious Port. Rated 2-4 stars by Michael Broadbent.

### 1970 Warre \$119.00

Michael Broadbent: "Pristine purple now easing a little, starting to mature; lovely fruit, fragrance and vivosity...with the perfect weight..."

### 1977 Gould Campbell (1.5L) \$219.99

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

### 1977 Warre \$119.99

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

### 1983 Graham \$109.99

93 points *Wine Spectator*: "A superb achievement from a very underrated year...with masses of strawberry flavors, full tannins and a long finish."

### 1985 Taylor \$139.99

90 points *Wine Spectator*: "Extremely understated and closed, it starts out slowly but finishes quickly. Deep ruby-purple, with berry and cherry aromas and flavors, full-bodied, very tannic and hard."

## 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.

Wine & Food Cruise: K&L's Clyde Beffa will lead a wine cruise from May 24–June 5, 2012 on Crystal Cruises. Stops in Bordeaux, Lisbon, Monte Carlo and Florence. Contact Kerri Conlon at: KerriConlon@KLWines.com or call 650.556.2714.

**1920-2007 Red Bordeaux In Stock**  
There are some fabulous buys here!

**VALUE WINES UNDER \$30**

2000 Verdignan, Haut-Médoc	\$24.99
2001 Lanessan, Haut-Médoc	\$19.99
Selling like hotcakes, so to speak.	
2003 Coufran, Médoc	<i>Inquire</i>
2003 Verdignan, Médoc	<i>Inquire</i>
2004 Reserve Léoville-Barton	\$29.99
2005 Coufran, Haut-Médoc	\$27.99
2005 Chantegrive, Graves	\$19.99
17+ points Jancis Robinson: "Blackish crimson. Very sweet, ripe black fruit with some warm-brick (Haut-Brion-like) overlay."	
2005 Ormes de Pez, St-Estèphe	\$29.99
2005 Tour Seran, Médoc	\$21.99
Outstanding wine. Decant.	
2006 d'Aiguilhe, Castillon	\$24.99
Just a step behind their 2005 and \$10 less.	
2006 d'Agassac, Haut-Médoc	<i>Inquire</i>
Quite rich and full for a modest price.	
2006 Ducluzeau, Lustrac	\$19.99
A delicious Lustrac from the Ducru people.	
2006 Malmaison, Moulis	\$14.99
90 points, a Smart Buy and one the <i>Wine Spectator's</i> Top 100 Wines of 2009.	
2006 Puygueraud, Côtes de Francs	\$14.99
2006 Poumey, Pessac	\$29.99
2007 Bernadotte, Médoc	\$19.99
2007 Hauts de Poujeaux, Moulis	\$16.99
Absolutely delicious. Enjoy now!	
2007 Kirwan, Margaux	\$29.99
91 points and an Editors' Choice, <i>WE</i> .	
2007 La Gatte Tradition, Bordeaux	\$10.99
2007 Le Jardin de Petit Village	\$29.99
Packed with fruit. Soft and sexy, a must buy!	
2007 Moulin d'Angludet, Margaux	\$19.99
This is super elegant, toasty and delicious.	
2007 Petit Figeac, St-Emilion	\$29.99
Blackberry aromas and mineral flavors with red currant notes. Stunning, Figeac's second.	
2007 Poujeaux, Moulis	\$29.99
90 points and an Editors' Choice, <i>WE</i> .	
2007 St. Georges, St Grge St Emil	\$19.99
Delicious after decanting. Rich and sweet	

**CLASSIC WINES (1920-2007)**

1920 Calon-Ségur, St-Est (1.5L)	\$1,899.99
1924 Calon-Ségur (1.5L)	\$1,899.00
1929 Calon-Ségur	\$1,299.00

Reconditioned. Direct from property and rare.

1970 Montrose, St-Estèphe	\$199.99
1970 Palmer, Margaux	\$399.00
1978 Lafite-Rothschild (1.5L)	\$1,999.00
1979 Lafite-Rothschild (1.5L)	\$2,499.00
Right from the chateau. In perfect condition.	
1978 Palmer, Margaux	\$199.00
1982 Certan de May, Pomerol	\$299.99
1983 Domaine de Chevalier	\$179.99
Perfection.	
1985 Soutard, St-Emilion	\$89.99
Rich and lush. Delicious!	
1988 Léoville-Barton, St-Julien	\$139.99
1989 Chasse Spleen, Moulis	\$109.99
1990 Canon-La Gaffelière	\$179.99
1990 Domaine de Chevalier	\$169.99
1993 Haut Brion, Pessac	\$499.99
Superb and less than ½ the cost of their 2009.	
1994 Corbin Michotte, St Emilion	\$39.99
You will love this beauty. Packed with fruit.	
1994 Gruaud-Larose, St-Julien	\$79.99
1994 Léoville-Barton (375 ml)	\$49.99
1994 Siran, Margaux (1.5L)	\$89.99
1995 Grand Mayne, St-Emilion	\$79.00
This is drinking perfectly, great fruit and oak.	
1996 Calon-Ségur, St-Estèphe	\$139.99
1996 Corbin Michotte, St-Emilion	\$44.99
A bit bigger and richer than the 1994. Superb!	
1996 Ducru-Beaucaillou, St-Julien	\$225.00
1996 Langoa-Barton, St-Julien	\$79.99
1998 Clos du Marquis, St-Julien	\$69.99
90 points Parker. 92 points Clyde Beffa.	
1999 Domaine de Chevalier (1.5L)	\$139.99
1998 Lafite-Rothschild	\$899.99
1998 Langoa-Barton, St-Julien	\$54.99
1999 Haut Brion, Pessac	\$699.00
1999 Langoa-Barton, St-Julien	\$54.99
This wine is lush, ripe and ready.	
1999 Lafite-Rothschild, Pauillac	\$999.99
1999 Léoville-Poyferré (1.5L)	\$199.99
1999 Léoville-Poyferré, St-Julien	\$89.99
Don't-miss! About ½ price of their 2009.	
2000 Chasse-Spleen, Moulis (1.5L)	\$139.99
2000 Clerc-Milon, Pauillac	\$99.99
2000 Clos du Marquis (6L)	\$899.00
2000 Grand Mayne, St-Emilion	\$89.00
2000 Haut Batailley, Pauillac	\$79.99
2000 Ormes de Pez, St-Estèphe	\$59.99
2000 Labégorce, Margaux	\$39.99
Fabulous wine and good for the cellar, too.	

2001 Beauséjour-Duffau	\$69.99
Less than a third of the price of their 2010.	
2001 Haut-Batailley, Pauillac	\$59.99
Absolutely delicious wine to cellar or drink.	
2001 Léoville-Poyferré (1.5L)	\$199.99
2001 Magrez-Fombrauge	\$69.99
2002 Haut Brion, Pessac (1.5L)	\$1,399.99
2002 Lynch-Bages (1.5L)	\$249.99
2003 Canon-La-Gaffelière	\$49.99
2003 Hosanna, Pomerol	\$79.99
2003 Lafon-Rochet, St-Estèphe	\$59.99
2004 Lafon-Rochet, St-Estèphe	\$39.99
Exceedingly sweet and fruity with decanting.	
2004 Haut-Bages-Libéral, Pauillac	\$44.99
90-point wine. Clyde scores it 92+.	
2004 Malescot-St-Exupéry	\$59.99
2005 Baron de Brane, Margaux	\$34.99
2005 d'Aiguilhe, Castillon	\$35.99
2005 Fieuzal Rouge, Pessac	\$49.99
2005 Langoa-Barton, St-Julien	\$89.99
2005 Langoa-Barton (1.5L)	\$169.99
2005 Sociando Mallet, Médoc	\$59.99
2006 Cantemerle, Haut-Médoc	\$39.99
2006 Cantemerle (1.5L)	\$89.99
Probably the greatest Cantemerle since 1949!	
2006 Haut Brion, Pessac	\$549.99
About ½ the price of their 2009/2010.	
2006 Haut-Bergey, Pessac	\$34.99
2006 La Tour Carnet, Margaux	\$44.99
2006 Pichon Baron, Pauillac	\$89.99
93 points <i>WE</i> . 92 points Robert Parker.	
2006 Reserve de Comtesse	\$39.99
2006 Rauzan-Ségla, Margaux-93 WA	\$79.99
2007 La Croix de Beaucaillou	\$39.99
Toasty oak and Asian spice aromas and flavors.	
2007 Léoville-Poyferré, St-Julien	\$49.99
2007 Léoville-Barton, St-Julien	\$54.99
2007 Palmer, Margaux	\$199.99

**WHITE BORDEAUX**

2000 Château "Ygrec"	\$159.99
2007 Carbonnieux Blanc, Pessac	\$44.99
2008 Haut-Bergey Blanc-90 pts <i>RP</i>	\$34.99
2009 Chantegrive Blanc, Graves	\$14.99
2009 Chasse Spleen Blanc*	\$24.99
2009 Clos Floridene Blanc*	\$21.99
2009 Smith-Haut-Lafitte Blanc	\$94.99
2010 St-Jean-des-Graves, Graves*	\$12.99
Back in and delicious as usual.	
2010 L'Avocat Blanc*	\$16.99
2010 Clos Floridene Blanc*	\$21.99

We've got plenty of 2008 Bordeaux, plus the first arrivals from 2009. That's red Bordeaux to fit every taste and budget. And don't forget white Bordeaux and Sauternes to make every day extra special.

## 2008 BORDEAUX IN STOCK

<b>Barde Haut, St-Emilion</b>	\$29.99
92 points <i>Wine Spectator</i> .	
<b>Beaumont, Haut-Médoc-Delicious</b>	\$15.99
<b>Bernadotte, Haut-Médoc</b>	\$19.99
<b>Boutisse, St-Emilion-91 points RP</b>	\$19.99
<b>Certan de May, Pomerol</b>	\$69.99
<b>Clarke Rothschild, Lustrac</b>	\$19.99
Sturdy, full-bodied, ageable red.	
<b>Clos la Madeleine, St-Emilion</b>	\$29.99
<b>Cos d'Estournel, St-Estèphe</b>	\$149.99
Perhaps the best wine value of the vintage!	
<b>de Sales, Pomerol-Lush and smooth</b>	\$19.99
<b>Esprit de Pavie, Bordeaux</b>	\$19.99
Fabulous wine. Rich and vibrant. From Pavie.	
<b>Fonplegade, St-Emilion</b>	\$39.99
<b>Fonreaud, Lustrac-Powerhouse!</b>	\$15.99
<b>Grand Pontet, St-Emilion</b>	\$29.99
<b>Hosanna, Pomerol</b>	\$149.99
95 points Parker. As good as 2009 and 2010.	
<b>Joanin-Bécot, Côtes de Castillon</b>	\$19.99
<b>Joanin-Bécot (1.5L)</b>	\$39.99
Fresh and vibrant, full of spicy fruit.	
<b>La Chapelle de Calon, St-Estèphe</b>	\$19.99
Awesome wine and a fabulous buy. Sweet!	
<b>La Confession, St-Emilion</b>	\$39.99
<b>L'Arossee, St-Emilion-Superb!</b>	\$39.99
<b>L'Avocat Rouge, Graves-VALUE!</b>	\$18.99
<b>Latour, Pauillac</b>	\$899.00
<b>Léoville-Las Cases, St-Julien</b>	\$199.99
<b>Léoville-Barton, St-Julien (1.5L)</b>	\$149.99
<b>Léoville-Poyferré, St-Julien</b>	\$99.99
94 points Robert Parker: "One of the finest over-achieving efforts in this vintage..."	
<b>Les Trois Croix, Fronsac</b>	\$24.99
Packed with fruit and a sweet core.	
<b>Lilian Ladouys, St-Estèphe</b>	\$19.99
<b>Lugagnac, Bordeaux Supérieur</b>	\$12.99
<b>Lynch-Bages, Pauillac</b>	\$129.99
<b>Malmaison, Médoc-Delicious!</b>	\$14.99
<b>Montrose, St-Estèphe</b>	\$139.99
95 points Robert Parker: "One of the superstars of the vintage."	
<b>Pape Clément, Pessac-95 pts Parker</b>	\$119.99
<b>Pavie-Decesse, St-Emilion</b>	\$99.99
<b>Pichon-Baron, Pauillac</b>	\$129.99
<b>Plaisance "Alix"*-Delicious value</b>	\$14.99
From the Pape-Clément stable of wines-try it!	
<b>Puy Blanquet, St-Emilion</b>	\$14.99
<b>Reignac, Bordeaux</b>	\$19.99
<b>Reserve de Comtesse, Pauillac</b>	\$39.99

A seductive, lush style.

**Rollan de By, Médoc** \$22.99  
90 points and *Wine Spectator's* top-ranking '08 Bordeaux on their Top 100 Wines of 2010.

**Seigneurs d'Aiguilhe, Castillon** \$14.99  
A stunning value from Stephan Von Neipperg.

**Saint Pierre, St-Julien-Fabulous** \$49.99  
93 points *Wine Enthusiast*. 94 points Clyde and Ralph.

**Trebiac, Graves** \$13.99

## 2009 BORDEAUX IN STOCK

This is the GREAT vintage that all the critics and consumers love. For the cellar and tonight! New ones arriving daily-check our website.

**Barthez, Haut-Médoc** \$16.99

**Bel-Air "La Chapelle" Castillon** \$14.99

**Bellevue Lugagnac, Bord Supérieur** \$12.99

**Bellevue, St-Emilion** \$64.99

**Bellisle Mondotte, St-Emilion** \$25.99

**Bon Pasteur, Pomerol** \$79.99

**Bord'Eaux Merlot** \$9.99

**Bord'Eaux Merlot (3L Box)** \$29.99

So sweet and lovely. Enjoy a bottle or the box.

**Busquet VV, Lussac St-Emilion** \$14.99

Delicious, fruit-forward wine.

**Cantenac Brown, Margaux** \$84.99

**Cantin, St-Emilion-Lush and lovely** \$21.99

**de Fonbel, St-Emilion** \$24.99

**du Glana, St-Julien (1.5L)** \$59.99

**de Aiguilhe, Castillon (1.5L)** \$59.99

**de Macard, Bordeaux** *Inquire*

**Grand Pontet, St-Emilion** \$39.99

**Haut-Bages-Libéral, Pauillac (1.5L)** \$84.99

**Haut Vigneau, Pessac** \$17.99

This wine is elegance personified.

**Kirwan, Margaux** \$59.99

**Laubarit, Bordeaux-Biodynamic** \$9.99

**La Verriere, Bordeaux Supérieur** \$10.99

**La Violette, Pomerol** \$179.99

**Le Gay, Pomerol** \$119.99

**Le Gay, Pomerol (1.5L)** \$239.99

One of Parker's "Magical 20."

**Lamartine, Côtes de Castillon** \$12.99

**Lanessan, Haut-Médoc (1.5L)** \$39.99

**Les Grands Chenes, Médoc** \$24.99

**Louis, St-Emilion** *Inquire*

**Mauvais Garçon "Bad Boy"** *Inquire*

**Montjouan, Côtes Bordeaux** \$9.99

**Moulin Haut la Roque, Fronsac** \$29.99

Big score and a small price!

**Moulin de la Roque, Médoc** \$15.99

Another super sweet 2009. Drink or cellar.

**Mylord "Cuvée Milady" Bordeaux** \$10.99

Robert Parker: "It is an excellent example of how much bang one can get for the buck."

**Pichon-Lalande (1.5L)** \$399.99

**Pouget, Margaux** *Inquire*

**Prieure Canteloup, Bordeaux** \$14.99

A superb value from Stephan Von Neipperg.

**Roland la Garde, Blaye** \$14.99

**Rollan de By, Médoc** \$24.99

Featured in *Wine Spectator!* 91 points.

**Ronan de Clinet, Bord Supérieur** \$13.99

**Vieux Maillet, Pomerol (1.5L)** \$69.99

**Tour Seran, Médoc** \$29.99

91 points *Wine Spectator*.

## SAUTERNES IN STOCK

**1959 Suduiraut, Sauternes** \$229.99

**1983 Suduiraut, Sauternes** \$69.99

**1986 Doisy-Védrières, Barsac** \$59.99

**1989 Suduiraut "Crème de Tête"** \$299.99

96 point *Wine Spectator*. Very rare.

**1990 Suduiraut, Sauternes** \$79.99

**1995 d'Yquem (375ml)** \$199.99

**1996 Doisy-Védrières, Barsac** \$49.99

**1996-1998-2002 Guiraud Set** \$49.99

100ml of each in a handsome box. Great gift.

**1997 d'Arche, Sauternes** \$39.99

**1997 d'Yquem, Sauternes-RP 96 pts** \$379.99

**1998 d'Yquem (375ml)** \$139.99

**1999 d'Yquem (375ml)** *Inquire*

**2000 Doisy-Védrières (375ml)** \$19.99

**2001 Doisy-Védrières, Barsac** \$59.99

**2003 Doisy-Védrières (375ml)** \$21.99

**2003 Doisy-Védrières, Barsac** \$39.99

**2004 d'Yquem (375ml)** \$149.99

**2005 Guiraud (375ml)** \$21.99

Our biggest-selling Sauternes ever. Over 4,000

bottles sold. Our best price, best in US.

**2007 Doisy-Védrières (375ml)** \$24.99

**2007 Doisy-Védrières, Barsac** \$49.99

95 points Parker: "...honey, apricot, peach, a

touch of spice..."

**2007 Cypres de Climens, Barsac** \$49.99

**2007 Cypres de Climens (375ml)** \$27.99

This wine is unbelievably delicious. Perfect!

**2008 Climens, Barsac** \$89.99

**2008 Climens, Barsac (375ml)** \$46.99

**2008 d'Yquem, Sauternes** \$299.99

**2009 Lafaurie-Peyraguey** \$49.99

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 Souverain "Winemaker's"	\$19.99
2005 Laurel Glen, Sonoma	\$49.99
2005 Saddleback, Napa Valley	\$34.99
2006 Emblem, Rutherford	\$29.99
2006 Heitz Cellar, Napa Valley	\$39.99
2006 Joseph Phelps "Insignia"	\$144.99
2006 Lancaster, Alexander Valley	\$54.99
2007 Cain "Concept" Napa Red	\$52.99
2007 Cain "Five"	\$89.99
2007 Chimney Rock, Stags Leap	\$54.99
2007 Donati Family "Paicines"	\$16.99
2007 Flora Springs, Napa Valley	\$21.99
2007 Hidden Ridge "55% Slope"	\$39.99
2007 Jordan, Alexander Valley	\$44.99
2007 Keenan, Spring Mountain	\$39.99
2007 Ladera, Napa Valley	\$29.99
2007 Paradigm, Oakville	\$59.99
2007 Ridge Vineyards, Santa Cruz	\$36.99
2007 Silver Oak, Alexander Valley	\$59.99
2007 Silver Oak, Napa Valley	\$89.99
2007 Stonestreet "Monument"	\$39.99
2008 Anderson's Conn Vly "RB"	\$49.99
2008 Carpe Diem, Napa Valley	\$21.99
2008 Ch Montelena "Estate"	\$109.99
2008 Clos du Val, Napa Valley	\$24.99
2008 Darioush, Napa Valley	\$87.99
2008 Dominus, Napa Valley	\$179.99
2008 Far Niente, Oakville	\$89.99
2008 Faust, Napa Valley	\$42.99
2008 Flora Springs "Trilogy"	\$39.99
2008 Franciscan, Napa Valley	\$18.99
2008 Gallo Signature Series, Napa	\$29.99
2008 Heritage, Napa	\$27.99
2008 Justin "Isosceles"	\$49.99
2008 Lewis Cellars "Reserve"	\$114.99
2008 Long Meadow Rch "Ranch Hs"	\$26.99
2008 Long Meadow Rch "Estate"	\$39.99
2008 Paul Hobbs, Napa Valley	\$69.99
2008 Quintessa Rutherford Blend	\$129.00
2008 Ramey "Annum"	\$89.99
2008 Ramey "Claret," Napa Valley	\$36.99
2008 Raymond "Reserve"	\$26.99
2008 Robert Craig "Affinity"	\$39.99
2008 Robert Craig, Howell Mtn	\$79.99
2008 Robert Craig, Mount Veeder	\$79.99
2008 Robert Mondavi, Napa	\$19.99
2008 Round Pond "Estate"	\$44.99
2008 Route Stock, Napa Valley	\$19.99
2008 RUDY (Von Strasser), Napa	\$19.99
2008 Ruston "Lost Acre"	\$34.99

2008 Trefethen, Napa Valley	\$44.99
2009 Alta, Napa Valley	\$41.99
2009 Atalon, Napa Valley	\$24.99
2009 Avalon, Napa Valley	\$11.99
2009 Banshee, Napa Valley	\$29.99
2009 Beringer, Knights Valley	\$17.99
2009 Bonterra, Mendocino-Lake	\$11.99
2009 Buehler, Napa Valley	\$19.99
2009 Ch Ste. Michelle, Columbia	\$9.99
2009 Coho "Headwaters"	\$37.99
2009 Darioush "Caravan"	\$43.99
2009 Edge, Napa Valley	\$16.99
2009 Hall Vineyards, Napa Valley	\$41.99
2009 Hess Estate "Allomi"	\$23.99
2009 Joseph Carr, Napa Valley	\$17.99
2009 Kalinda "Cuvée Reserve"	\$21.99
2009 Kalinda "Reserve"	\$29.99
2009 Lewis Cellars, Napa Valley	\$79.99
2009 Newton "Red Label"	\$18.99
2009 Orin Swift "Mercury Head"	\$74.99
2009 Paul Hobbs, Napa Valley	\$74.99
2009 Philip Togni "Estate"	\$94.99
2009 Round Pond, Napa Valley	\$29.99
2009 Rutherford Ranch, Napa	\$14.99
2009 Snowden "The Ranch"	\$39.99
2009 Steltzner "Claret"	\$17.99
2009 Tor Kenward, Napa Valley	\$74.99
2009 Trim, California	\$11.99
2009 ZD, Napa Valley	\$41.99
2010 Orin Swift "Palermo"	\$31.99
2010 Owen Roe Sharecropper's Cain "NV8"	\$14.99
2010 Owen Roe Sharecropper's Cain "NV8"	\$29.99
J. Bookwalter "Subplot #25"	\$12.99

**MERLOT**

2006 Paradigm, Oakville	\$24.99
2007 Burgess, Napa Valley	\$17.99
2007 Twomey (Silver Oak), Napa	\$44.99
2008 Frog's Leap, Napa Valley	\$29.99
2008 Shafer, Napa Valley	\$43.99
2009 Avalon, Napa Valley	\$10.99
2009 Ch Ste. Michelle "Indian Wls"	\$14.99
2009 Columbia Crest "H3"	\$10.99
2009 Leonetti, Walla Walla	\$94.99

**PINOT NOIR**

2007 BearBoat, Russian River	\$17.99
2007 C&T Cellars "Patio"	\$19.99
2007 Domaine Serene "Evenstad"	\$46.99
2007 Handley, Anderson Valley	\$27.99
2007 Joseph Swan "Saralee's"	\$29.99

2007 MacRostie "Wildcat"	\$29.99
2008 Alysian, Russian River	\$39.99
2008 Brittan "Basalt Block"	\$44.99
2008 Cristom "Eileen"	\$44.99
2008 Dom Serene "Yamhill Cuvée"	\$34.99
2008 Fort Ross "Fort Ross"	\$29.99
2008 Lynmar, Russian River	\$34.99
2008 Neely "Hidden Block"	\$29.99
2008 Russian River Reds	\$17.99
2009 Acacia, Carneros	\$19.99
2009 Arterberry Maresh	\$49.99
2009 Bethel Heights "Flat Block"	\$47.99
2009 Cambria "Julia's"	\$19.99
2009 Chehalem "Stoller"	\$44.99
2009 David Bruce, Sonoma Coast	\$25.99
2009 Evesham Wood "Cuvée J"	\$44.99
2009 Evesham Wood "Le Puits"	\$32.99
2009 Eyrie "Estate Grown"	\$32.99
2009 Flowers, Sonoma Coast	\$44.99
2009 Goldeneye, Anderson Valley	\$54.99
2009 Patz & Hall, Sonoma Coast	\$33.99
2009 Paul Hobbs "Hyde"	\$69.99
2009 Robert Sinskey, Carneros	\$32.99
2009 Roessler "La Brisa"	\$27.99
2009 Sequana, Santa Lucia	\$29.99
2009 Talbott "Logan"	\$21.99
2009 Twomey "Bien Nacido"	\$49.99
2009 Walter Hansel "South Slope"	\$38.99
2009 Waxwing, Sonoma Coast	\$24.99
2010 AP Vin "Turner"	\$44.99
2010 Argyle, Willamette Valley	\$19.99
2010 Bishop's Peak, San Luis	\$14.99
2010 Brooks, Willamette Valley	\$21.99
2010 Evesham Wood, Willamette	\$18.99
2010 Foxen, Santa Maria Valley	\$34.99
2010 Hartford Court, Russian River	\$29.99
2010 JackHammer, Central Coast	\$12.99
2010 Kalinda, Monterey County	\$19.99
2010 Ken Wright "Shea"	\$49.99
2010 Neyers "Roberts Road"	\$36.99
2010 Patricia Green "K&L Cuvée"	\$27.99
2010 Ponzzi "Tavola"	\$23.99
2010 Poppy, Monterey	\$11.99
2010 Rickshaw, Sonoma County	\$14.99
2010 Siduri "Gary's"	\$49.99
2010 ZD Carneros	\$34.99

**SYRAH & PETITE SIRAH**

2006 "Women of the Vine" Syrah	\$24.99
2007 Maranet Syrah	\$29.99
2007 Quady "Steelhead" Syrah	\$21.99
2007 Saxon Brown "Flora" Syrah	\$29.99

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.

2009 Alban "Patrina" Syrah	\$49.99
2009 Andrew Murray Syrah	\$14.99
2009 Bogle Petite Sirah	\$9.99
2009 Frog's Leap Napa Petite Sirah	\$32.99
2009 Girard Napa Petite Sirah	\$23.99
2009 Hocus Pocus Syrah	\$17.99
2009 Lewis Cellars Napa Syrah	\$65.99
2009 Neyers "Old Lakeville" Syrah	\$27.99
2009 Stolpman "Estate" Syrah	\$27.99
2010 Charles Smith "Boom" Syrah	\$15.99

**ZINFANDEL**

2008 Peterson, Dry Creek Valley	\$17.99
2008 Robert Craig, Howell Mtn	\$39.99
2008 Storybook Mountain "Res"	\$49.99
2009 Alexander Valley "Sin Zin"	\$14.99
2009 Ancient Peaks, Paso Robles	\$14.99
2009 Dashe, Dry Creek Valley	\$24.99
2009 DeLoach "Estate"	\$14.99
2009 Edmeades, Mendocino	\$14.99
2009 Four Vines "Old Vine Cuvée"	\$10.99
2009 Foxglove, Paso Robles	\$12.99
2009 Frog's Leap, Napa Valley	\$22.99
2009 Green & Red "Chiles Canyon"	\$19.99
2009 Joel Gott "Dillian Ranch"	\$21.99
2009 Joel Gott	\$13.99
2009 Klinker Brick "Old Vine"	\$15.99
2009 Michael & David "7 Deadly"	\$13.99
2009 Orin Swift "Saldo"	\$27.99
2009 Quivira, Dry Creek	\$18.99
2009 Storybook Mtn, Mayacamas	\$32.99
2010 Cline "Ancient Vines"	\$14.99
2010 Mauritson "Rockpile Ridge"	\$34.99
2010 Seghesio Sonoma County	\$18.99

**MISC REDS**

2006 Brassfield "Eruption"	\$11.99
2007 Sempre Vive Petite Verdot	\$27.99
2008 Clayhouse "Adobe Red"	\$11.99
2008 Leonetti Sangiovese	\$72.99
2008 Paraduxx Red Blend	\$47.99
2008 Prospect 772 "The Brat"	\$29.99
2009 Broc Cellars Red Blend	\$17.99
2009 L'Aventure Rhône Blend	\$79.99
2009 Lewis Cellars "Alec's Blend"	\$59.99
2009 Margerum "M5"	\$19.99
2009 Tablas Creek "Esprit"	\$49.99
2010 Bedrock "Heirloom"	\$34.99
2010 Owen Roe "Sinister Hand"	\$21.99
2010 Palmina Dolcetto	\$16.99
2010 Tablas Creek "Patelin"	\$18.99

**CHARDONNAY**

2008 Ch St. Jean "Robert Young"	\$14.99
2008 Foley "Rancho Santa Rosa"	\$21.99
2008 Stephen Ross "Bien Nacido"	\$19.99
2009 Acacia, Carneros	\$15.99
2009 Alta Maria, Santa Maria	\$22.99
2009 Antinori "Antica"	\$27.99
2009 Bernardus, Monterey County	\$18.99
2009 Buehler, Russian River Valley	\$12.99
2009 Ch Montelena, Napa Valley	\$44.99
2009 Clos du Val, Carneros	\$17.99
2009 Decoy, Sonoma County	\$18.99
2009 Dom Alfred "Stainless Steel"	\$14.99
2009 Flowers, Sonoma Coast	\$39.99
2009 Gallo "Signature Series"	\$21.99
2009 Hartford Court "Four Hearts"	\$32.99
2009 Hess Collection, Napa Valley	\$17.99
2009 Keenan, Spring Mountain	\$28.99
2009 Kendall Jackson "Avant"	\$12.99
2009 MacMurray, Sonoma Coast	\$13.99
2009 MacRostie, Sonoma Coast	\$19.99
2009 Migration, Russian River	\$26.99
2009 Miner Family, Napa Valley	\$26.99
2009 Nickel & Nickel "Truchard"	\$42.99
2009 Pahlmeyer "Jayson"	\$39.99
2009 Patz & Hall, Sonoma Coast	\$27.99
2009 Ramey, Russian River Valley	\$32.99
2009 Sequoia Grove, Carneros	\$18.99
2009 Shafer "Red Shoulder"	\$44.99
2009 Spellbound, California	\$12.99
2009 Stuhlmuller Vineyards	\$22.99
2009 Walter Hansel "Cahill Lane"	\$38.99
2009 Walter Hansel, Carneros	\$19.99
2010 Bishop's Peak, Central Coast	\$11.99
2010 Buehler, Russian River Valley	\$12.99
2010 Cakebread, Napa Valley	\$34.99
2010 Calera, Central Coast	\$16.99
2010 Ch Ste. Michelle Columbia	\$7.99
2010 Failla, Sonoma Coast	\$34.99
2010 Forman, Napa Valley	\$39.99
2010 Foxglove, Central Coast	\$11.99
2010 Hartford Court, Russian River	\$23.99
2010 Lewis Cellars, Sonoma	\$44.99
2010 Lioco, Sonoma County	\$17.99
2010 Mer Soleil "Silver"	\$21.99
2010 Napa Cellars, Napa Valley	\$14.99
2010 Neyers, Carneros	\$25.99
2010 Neyers, Napa Valley	\$27.99
2010 NoCo, North Coast	\$14.99
2010 Rombauer, Carneros	\$29.99

2010 Talbott "Kali Hart"	\$13.99
2010 Talbott "Sleepy Hollow"	\$29.99

**SAUVIGNON BLANC**

2009 Barber Cellars "Lazarie"	\$14.99
2009 Benziger "Paradiso Maria"	\$29.99
2009 Farella-Park "La Luce"	\$14.99
2009 Long Meadow Ranch	\$15.99
2009 Voss, Rutherford	\$15.99
2010 Amici, Napa Valley	\$16.99
2010 Benziger, Sonoma County	\$12.99
2010 Brander "Au Natural"	\$27.99
2010 Brander, Santa Ynez Valley	\$12.99
2010 Brassfield "High Serenity"	\$7.99
2010 Cakebread, Napa Valley	\$24.99
2010 Dry Creek Fumé Blanc	\$9.99
2010 Duckhorn, Napa Valley	\$26.99
2010 Frog's Leap, Napa Valley	\$15.99
2010 Groth, Napa Valley	\$15.99
2010 Husch "La Ribera"	\$9.99
2010 Ladera, Howell Mountain	\$22.99
2010 Margerum "Sybarite"	\$16.99
2010 Neal Family, Napa Valley	\$17.99
2010 Provenance, Rutherford	\$17.99
2010 St. Supéry, Napa Valley	\$14.99
2010 Walter Hansel, Russian River	\$17.99

**MISC WHITES AND DESSERT WINES**

2009 Benton-Lane Pinot Gris	\$14.99
2009 Cold Heaven "Le Bon Climat" Viognier	\$29.99
2009 Justin "Obtuse"	\$23.99
2009 Saddleback Cellars Clarksburg Viognier	\$17.99
2010 Ch Ste. Michelle-Dr. Loosen "Eroica"	\$16.99
2010 Chehalem "3 Vineyards" Pinot Gris	\$16.99
2010 Curran Santa Ynez Grenache Blanc	\$17.99
2010 Dry Creek Vineyards Chenin Blanc	\$10.99
2010 Evesham Wood "Blanc du Puits Sec"	\$14.99
2010 Melville "Estate-Verna's" Viognier	\$19.99
2010 Pacific Rim Riesling	\$7.99
2010 Sofia Coppola Syrah-Grenache Rosé	\$13.99
2010 Tangent Santa Barbara Grenache Blanc	\$13.99

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

**MISC TUSCANY**

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

**2006 BRUNELLO IN STOCK**

2006 Ferrero Brunello di Montalcino*-94 points JS	\$29.99
2006 Poggiarellino Brunello di Montalcino*	\$29.99
2006 Tenuta Vitanza Tradizione Brunello Montalcino	\$31.99
2006 Baccinetti "La Saporioia" Brunello*-92 points JS	\$34.99
2006 Mocali Brunello di Montalcino-93 points WE & WS	\$34.99
2006 Solaria Brunello di Montalcino-92 points JS	\$34.99
2006 Baricci Brunello di Montalcino*-90 points WE	\$39.99
One of my personal favorites from the vintage, elegant, complex and drinkable.	
2006 Podere la Vigna Brunello di Montalcino-90 points JS	\$39.99
2006 Poggio San Polo Brunello di Montalcino-94 points WE	\$39.99
2006 Tenuta Vitanza Brunello di Montalcino	\$41.99
2006 San Filippo Brunello di Montalcino-93 points JS	\$42.95
2006 Altesino Brunello di Montalcino-92 points JS	\$44.99
2006 Lisini Brunello di Montalcino-93 points JS	\$44.99
2006 Castelgiocondo Brunello di Montalcino-95 points JS	\$53.95
2006 San Filippo "Le Lucère" Brunello-95 points JS	\$53.99
2006 Canalicchio "Franco Pacenti" Brunello-94 points JS	\$59.99

**MISC PIEDMONT**

2010 Terre da Vino Gavi di Gavi Masseria Carmelitani	\$9.99
2008 Villa Giada "Suri Rosso" Barbera d'Asti	\$11.99
2010 Azelia Dolcetto d'Alba	\$15.99
2010 Favaro Erbaluce di Caluso	\$18.99
2009 E. Pira Dolcetto d'Alba	\$19.99
2009 Vietti "Tre Vigne" Dolcetto d'Alba	\$19.99
2006 Terre da Vino Barolo "Essenze"-91 points WE	\$21.99
2008 Morassino Langhe Nebbiolo	\$21.99
2010 Luigi Baudana Langhe Chardonnay (unoaked)	\$22.99
2010 Azelia Nebbiolo Langhe	\$23.99
2006 Monchiero Barolo	\$34.99
2007 Azelia Barolo	\$44.99
2007 Schiavenza Barolo Riserva "Broglio"	\$52.99

2007 Schiavenza Barolo "Bricco Ceretta"	\$52.99
2007 Schiavenza Barolo Riserva "Prapo"	\$57.99
2004 Oddero Barolo "Mondoca di Bussia Soprana"	\$58.99
2006 Francesco Rinaldi Barolo "Cannubio"-94 points RP	\$64.99
2007 Azelia Barolo "Margheria"-96 points RP	\$64.99
2007 G.D. Vajra Barolo "Bricco Viole"-95+ points RP	\$67.99
2007 Luciano Sandrone Barolo Le Vigne-96 points RP	\$119.99

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

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

**ABBRUZZO, SICILY, SARDINIA, CAMPANIA & UMBRIA**

2009 Roccafiore Rosso Melograno	\$9.99
2005 Antano Milziade Umbria Rosso IGT	\$14.99
This non vintage is just stunning with its balance, richness, complexity and drinkability, all at an unbelievable price!	
2006 Contesa Montepulciano d'Abruzzo	\$14.99
2006 Pasetti Montepulciano d'Abruzzo	\$14.99
2010 Mancini Vermentino di Gallura	\$14.99
2009 Cantine di Marzo Iripinia Aglianico	\$14.99
2010 Roccafiore Fiorefiore	\$15.99
2010 Antichi Vinai Etna Rosato	\$19.99
2008 Antonelli "Contrario" Sagrantino	\$19.99
2010 Casa d'Ambra d'Ishcia Frassitelli	\$23.99
One of the highlights from Vinitaly this year, this was 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! For fans of mineral wine.	
2005 Pasetti "Tenutarossa" Montepulciano d'Abruzzo	\$25.99

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**

2009 Dom. A&A Goisot Saint-Bris (Sauvignon)*	\$10.99
2009 Dom. A&A Goisot Bourg. Côte d'Auxerre Chardonnay*	\$10.99
2009 Dom. des Malandes Chablis	\$19.99
2009 Domaine Christian Moreau Chablis	\$22.99
2009 Domaine Christian Moreau Chablis 1er Cru	\$34.99
2009 Domaine Christian Moreau Chablis Grand Cru "Valmur"	\$61.99
2010 Maison William Fèvre Chablis "Champs Royaux"	\$19.99

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

2007 Dom. Eugénie Clos Vougeot Grand Cru*	\$184.99
2008 Dom. de Montille Volnay 1er Cru "Champans"	\$74.99
2008 Dom. de Montille Volnay 1er Cru "Les Taillepieds"	\$79.95
2008 Dom. de Montille Pommard 1er Cru "Pézerolles"	\$78.99
2008 Dom. Louis Jadot Côte de Nuits-Villages "Le Vaucrain"	\$23.99
2008 Dom. Chicotot Nuits-St-Georges 1er Cru "Les Pruliers"*	\$41.99
2008 Dom. de Montille Nuits-St-Georges 1er Cru "Aux Thorey"	\$67.99
2008 Dom. Michel Gros Clos de Vougeot Grand Cru	\$119.99
2008 Dom. Michel Gros Vosne-Romanée	\$53.99
2008 Dom. des Chezeaux Gevrey-Chambertin 1er "Cazetiers"	\$39.95
2008 Maison Champy Gevrey-Chambertin 1er Cru "Cazetiers"*	\$69.99
2008 Dom. Varoilles Gevrey-Chambertin 1er "Clos Varoilles"*	\$49.99
2008 Dom. Bruno Clair Gevrey-Chamb. 1er "Clos de Fontenys"	\$89.95
2009 Château de la Charrière Bourgogne Rouge (Yves Girardin)*	\$15.99
2009 Dom. Paul Pillot Santenay Rouge "Vieilles Vignes"	\$27.99
2009 Dom. Paul Pillot Chassagne-Mont. 1er "Clos St. Jean"	\$46.99
2009 Dom. Paul Pillot Bourgogne Pinot Noir	\$18.99
2009 Dom. Henri Delagrangé Volnay	\$44.99
2009 Dom. Joseph Voillot Bourgogne Rouge	\$19.99
2009 Dom. Christophe Buisson Bourgogne Rouge	\$21.99
2009 Château de la Charrière Beaune "Vieilles Vignes"*	\$21.99
2009 Dom. M. Ecard Savigny-lès-Beaune 1er "Narbantons"	\$31.99
2009 Dom. M. Ecard Savigny-lès-Beaune 1er "Serpentières"	\$31.99
2009 Dom. Dubreuil-Fontaine Sv.-lès-Beaune 1er "Vergelesses"*	\$34.99
2009 Domaine Jadot Savigny lès Beaune 1er "Clos Guettes," "Lès Lavières" or "Lès Vergelesses"	\$35.99
2009 Dom. Jadot Savigny 1er Cru "Dominode" or "Lès Lavières"	\$39.95
2009 Château de la Charrière Haute Côte de Beaune Rouge*	\$16.99
2009 Dom. H. Delagrangé Bourgogne Hautes Côtes de Beaune	\$19.99
2009 Joseph Drouhin Chorey-lès-Beaune	\$23.99
2009 Dom. Dubreuil-Fontaine Bourg. "Chapelle Notre Dame"*	\$16.99
2009 Joseph Drouhin Côte de Beaune-Villages	\$23.99
2009 Joseph Drouhin Côte de Beaune	\$29.95
2009 Joseph Drouhin Côte de Nuits-Villages	\$18.99
2009 Dom. Chicotot Bourgogne Rouge*	\$19.99
2009 Dom. Chicotot Nuits-St-Georges*	\$39.99
2009 Dom. Chicotot Nuits-St-Georges 1er Cru "Les Pruliers"*	\$69.95
2009 Dom. Chicotot Nuits-St-Georges 1er Cru "Les Vaucrains"	\$69.95
2009 Domaine Jadot (Gagey) Nuits-St-Georges 1er "Boudots"	\$94.99
2009 Louis Jadot Vosne-Romanée 1er Cru "Les Beaumonts"	\$109.95

2009 Domaine Jadot Chambolle-Musigny 1er "Feusselottes"	\$74.99
2009 Domaine Jadot Chambolle-Musigny 1er Cru "Les Baudes"	\$94.99
2009 Domaine Louis Jadot (Gagey) Clos-St-Denis Grand Cru	\$259.95
2009 Domaine Louis Gevrey-Chambertin 1er "Clos St-Jacques"	\$149.95
2009 Dom. S. Magnien Bourg. Passetoutsgrains. "Densité"*	\$14.99
2009 Dom. A&A Goisot Bourgogne Côtes d'Auxerre Rosé*	\$12.99

**WHITE BURGUNDY**

NV L. Bouillot Crémant de Bourgogne Rosé "Perle d'Aurore"	\$13.99
2008 Christophe Buisson St-Romain Blanc "Sous le Château"	\$29.95
2008 Dom. Maroslavac-Leger Puligny-Mont. 1er "Champ-Gain"*	\$49.99
2008 Dom. Guillemard-Clerc Puligny-Mont. "Les Enseignères"*	\$59.99
2009 Dom. des Niales Rhedon-Marin Mâcon-Villages "VV"*	\$12.99
2009 Dom. des Nembrets Denis Barraud St-Véran*	\$14.99
2009 Dom. Nembrets Pouilly-Fuissé "Combe Poncet"*	\$23.99
2009 Dom. Renaud Pouilly-Fuissé "Vieilles Vignes"*	\$19.99
2009 Joseph Drouhin Rully	\$18.99
2009 Dom. Francois Carillon St-Aubin 1er Cru "Charmois"	\$34.99
2009 Olivier Leflaive Bourgogne Blanc "Les Setilles"	\$15.99
2009 Dom. Maroslavac-Leger Chass.-Mont. "Les Voillenots"	\$44.99
2009 Dom. Maroslavac-Leger St-Aubin 1er Cru "Murgers Chien"	\$33.99
2009 Dom. Maroslavac-Leger Pul.-Mont. "Corvees des Vignes"	\$44.99
2009 Dom Thierry Matrot Bourgogne Blanc	\$19.99
2009 Dom. Paul Pillot Bourgogne Aligoté*	\$15.99
2009 Dom. Paul Pillot Bourgogne Chardonnay*	\$21.99
2009 Dom. Paul Pillot Chassagne-Montrachet*	\$43.99
2009 Dom. Paul Pillot Chassagne-Montrachet 1er "Caillerets"*	\$69.95
2009 Dom. Paul Pillot Chass.-Mont. 1er "Grande Montagne"*	\$61.99
2009 Dom. Roulot Bourgogne Blanc	\$29.95
2009 Dom. Louis Carillon Puligny-Montrachet	\$51.99
2009 Dom. Thomas Morey Puligny-Mont. 1er "La Truffières"	\$79.99
2009 Etienne Sauzet Puligny-Montrachet 1er "Champ Gains"	\$82.99
2009 Joseph Drouhin Puligny-Montrachet 1er Cru "Folatières"	\$94.99
2009 Dom. Dubreuil-Fontaine Bourgogne Chardonnay*	\$14.99
2009 Dom. Dubreuil-Fontaine Pern.-Verg. 1er "Clos Berthet"*	\$36.99
2010 Domaine Paul Pernot Bourgogne Blanc	\$19.99
2010 Domaine Paul Pernot Puligny-Montrachet	\$44.99
2010 Dom. Paul Pernot Puligny-Mont. 1er Cru "Folatières"	\$79.95
2010 Dom. Renaud Mâcon-Charnay or Mâcon-Solutré*	\$12.99
2010 Dom. des Nembrets (Barraud) Mâcon "Source de Plaisirs"*	\$12.99

**BEAUJOLAIS**

2009 Georges Duboeuf Beaujolais-Villages	\$7.99
2009 Château de Lavernette Beaujolais-Villages	\$13.99
2009 Maison Louis Tête Morgon "Les Charmeuses"	\$14.99
2009 Dom. Jean Descombes (Georges Duboeuf) Morgon	\$15.99
2009 Charly Thevenet Regnie "Grain & Granit"	\$26.99
2009 Potel-Aviron Beaujolais "Chénas"	\$18.99
2009 Château de Saint-Lager Brouilly*	\$14.99
2009 Ch. des Jacques (Jadot) Moulin-à-Vent "Champ de Coeur"	\$32.99
2009 Ch. des Jacques (Jadot) Moulin-à-Vent "Clos des Thorins"	\$32.99

## Old & Rare Stickies, continued from page 6...

### Château Climens

Barsac at its best, perhaps the second most famous property in the Sauternes region is Climens. They are also quite pricey, so when we discovered a cache of their 2nd wine, the 2007 Cypres de Climens, we bought it immediately.

**2007 Cypres de Climens, Barsac** (375ml \$27.99) \$49.99

This second wine of Climens is very affordable and worth every dollar. A perfect vintage for Sauternes, and this beauty is so balanced with pineapple hints, some honey and a touch of coconut. Extremely focused wine that is refreshing and vibrant. Will cellar well for 20 years but is perfect tonight with poached pears.

**2008 Climens, Barsac** (375ml \$46.99) \$89.99

92–95 points Robert Parker: “Tasting through the individual lots with Berenice Lurton, what comes across are the components of a crisp, refreshing, minerally Climens that may not have as much botrytis as previous vintages, but will have a thrilling sense of tension and poise. It was the energy in several lots that enamoured, with subtle white peach and apple-blossom aromas, hints of grapefruit and honeysuckle, the later tries bearing semblances to great Alsace. Great potential: taut, poised and brimming with vim and vigor.” (04/09)

### Château Guiraud

An affordable luxury in Sauternes. Our great friend, recently retired négociant Bill Blatch, is the King of Sauternes. His favorite property was Guiraud, and he took us there every year. I can never forget late in the day in 1990 when we finished at Guiraud, and there were about 40 Sauternes all from 1989 on the table. We blindfolded Bill and had him try to guess the property. He identified about 10 correctly, which was amazing after tasting all day when your palate has thrown out the white flag.

**1996-1998-2002 Guiraud Tasting Set** \$49.99

100ml of each in handsome box. This makes a great gift. These packs arrived after the holidays, but they also make a great birthday gift or a nice gift for someone special. Sweets for your sweetie they say.

**2005 Guiraud, Sauternes (375ml)** \$21.99

Our biggest-selling Sauternes ever, over 4,000 bottles sold. This is our best price ever and likely the best in the US I would think. 97 points, a Highly Recommended designation and ranked #4 in the *Wine Spectator's* Top 100 Wines of 2008: “Delivers lots of botrytis spice, with lemon tart and cooked apple. Full-bodied, with loads of cream and vanilla and an intense tropical fruit and honey aftertaste.”

### Château d'Yquem

This ultimate sweet wine! No contest, this is the best Sauternes in the world and probably the greatest sweet elixir made.



**1997 d'Yquem, Sauternes** \$379.99

96 points Robert Parker: “A sensational Yquem, 1997 may be this estate’s finest effort since 1990 (although I would not discount the 1996 turning out to be nearly as good).”

**1998 d'Yquem (375ml)** \$139.99

95 points *Stephen Tanzer's International Wine Cellar*, Jul/Aug '98: “Pale gold. Knockout aromas of creme brulee, coconut, vanilla bean, honey and orange peel. Lush and seductively silky in the mouth; its creamy, seamless texture makes it seem deceptively accessible today.”

**1999 d'Yquem (375ml)** *Inquire*

94 points *Wine Spectator*: “The 1999 was particularly impressive for the vintage. It was superbly focused and beautiful on the nose, with sugared lemons, tropical fruit and maple syrup character.”

**2004 d'Yquem (375ml)** \$149.99

95–100 points *Wine Spectator*: “Wonderful aromas of pineapple, apple and lemon, with loads of botrytis. Full-bodied, but very refined, superfresh and racy. Goes on and on.”

**2008 d'Yquem, Sauternes** \$299.99

97 points *Wine Enthusiast*: “Barrel sample. Impressively balanced, with the fruit rich, intense with a golden glow. The acidity is as important as the freshness, giving a delicious lift to the core of dry, concentrated botrytis.”

## Lo Autentico PORTUGAL

**As delicious, varied and incredibly well priced as the wines of Portugal are, many of us in the business have often wondered, “Why aren’t we selling more Portuguese wine?”**

Every so often I find myself with one of the handful of suppliers doing terrific work in Portugal, finding truly interesting, original wines over there, and we discuss this very point. There are any number of reasons why we still sell much more Spanish wine than Portuguese. First, Spain has been marketing and selling wines in the US much longer than Portugal. In terms of tourism, Portugal still gets the short end of the stick on the Iberian Peninsula. Ask your friends if they have been to Spain, and they are likely to reply in the affirmative. Portugal, probably not. Finally, Spanish and tapas restaurants abound, while there are relatively few Portuguese dining options.

Quinta dos Roques’ 40 hectares of gently sloping, primarily south-facing vineyards lie on schistic soils providing minerality and real interest to the wines. Based in the Dao region just across the mountains from Oporto and Port country, the reds are structured, serious and age-worthy as the two library selections will attest. The whites are bright, crisp, mineral and delicious when young as the Encruzado should prove. Give these wines a try; you’ll likely find a lot of interest.

**2010 Quinta Dos Roques Encruzado Dao (\$16.99)** Encruzado is generally viewed as the most serious white grape variety in the Dao, certainly the variety that is best suited to cellaring. Wonderfully bright, intense fruit shares the stage with minerality in a delicious expression that should further develop over the next several years. For some perspective on ageability, I really enjoyed the 2004 vintage with a few colleagues in the summer of 2010.

**2002 Quinta Das Maias Jaen Dao (\$18.99)** Jaen is the same grape as Mencía across the border in Spain. It really excels in schist and granitic soils, as this example shows. Earthy, sweet red fruited aromas lead to a palate displaying a lovely interplay between cherry, earth, mineral and emerging tertiary notes.

**2002 Quinta Dos Roques Touriga Nacional Dao (\$19.99)** Consisting of over 40% of their total acreage, Touriga Nacional is Quinta dos Roques’ most important grape variety. It is also indigenous to the Dao (not the Douro), and many would argue that it is here where the grape reaches its maximum potential. Savory, dark fruit aromas lead to a palate showing tasty blackberry fruit flavors with meaty undertones. The wine is softening and entering its prime drinking period. Try it with merguez, pork sausages or a hearty bean and vegetable stew (particularly one with a little chorizo, ham or bacon tossed in).

*Joe Manekin*

## Real Wine from Chile

**These two wines hail from the Tabali Vineyards, which are tucked just 18 miles from the Pacific Ocean and were planted starting in 1933.** The wines from Tabali are real wines. They have varietal correctness, for one. They are also very well made and taste like that they ought to. This makes them very refreshing in a world where everyone is trying so hard to make wines that are full bodied and over extracted. There is a high content of chalk in the soil here (as is the case in Burgundy, Champagne and Jerez). This fact, along with warm days, cool nights and a very dedicated wine-making process, result in terrific wines.. They aren’t the flashiest nor the loudest, but they are good and at a great price.

**2009 Tabali Pinot Noir Reserva Especial Limari Valley (\$17.99)** Fresh red fruit leaps from the glass. Perfectly ripened cherries and strawberries are prominent with just a hint of spice, especially cinnamon. The palate is powerful, full but not overly. A touch of creamy richness, but darker fruits and more spice round out the finish. Cloves and dark green tea add nuance and depth to create a very well-balanced but driven wine. This tows the new-world side of the Pinot line, however it is quite serious and very well made. Try it with roasted pork tenderloin or chicken.

**2009 Tabali Syrah Reserva Limari Valley (\$14.99)** This is Syrah that tastes like Syrah, showing blackberries, fresh black pepper and a lilting hint of tobacco—the proper descriptors that Syrah lovers like to see. The mouthfeel strikes a balance between pleasant warm fruit, darker berry notes, lots of blueberries and a structure of fine tannins. A subtle core of minerality brings home an overall balanced glass of wine. This wine isn’t trying to be too fancy, but Syrah isn’t fancy. This is simply well-made, tasty wine that ought to be paired with stews, roasts and other hearty dishes.

*Kyle Kurani*

“The wine is softening and entering its prime drinking period. Try it with merguez, pork sausages or a hearty bean and vegetable stew (particularly one with a little chorizo, ham or bacon tossed in).”

“This is Syrah that tastes like Syrah, showing blackberries, fresh black pepper and a lilting hint of tobacco—the proper descriptors that Syrah lovers like to see.”

“[This wine] could give many a German Riesling a run for the money. The bouquet soars with lime, apricot, nectarine, marmalade and a gorgeous honey-infused finish.”

“The village even employs the world’s only whale crier, whose sole job is to walk the scenic cliffs and blow a loud kelp horn whenever a conspicuously cavorting couple is sighted offshore.”

## JIMMY C’S VIEW DOWN UNDER

**On my last visit to New Zealand, besides visiting properties already represented in the States, I made time to see folks and do organized tastings of wines not yet imported.**

This is the first time we’ve had the following wines here at K&L with the exception of the Lake Chalice Sauvignon Blanc, which was in stock some time ago. Please do check out these six new selections in our New Zealand category!

Austrian Hermann Seifried came to New Zealand in 1970 to take a job as an apple winemaker. The winery was established in 1973 with the first harvest in 1976. Prior to that he had studied winemaking in Germany and did a stint at the South African cooperative KWV. Not surprisingly, the wines show a European influence. The **2011 Seifried Riesling Nelson New Zealand (\$14.99)** is slightly off dry and shows a light German petroleum note with notes of apricot, peach, lime pith, wet stone/mineral and a chalky texture. 90 points from the *Wine Enthusiast*. The **2011 Seifried Sauvignon Blanc Nelson New Zealand (\$14.99)**, with its 90-point rating and Best Buy from *Wine & Spirits* has a nose that offers fresh-cut grass, lime blossom, red bell pepper, passion fruit and a mineral edge. The **2010 Seifried “Sweet Agnes” Botrytis Riesling Nelson New Zealand (375ml \$18.99)** boasts a bouquet of lime-laced apricot, peach and honey enhanced by a perfect balance of acidity and sweetness that frames the wine. A gold medal winner from *Decanter* in 2011.

The **2011 Lake Chalice Sauvignon Blanc Marlborough New Zealand (\$14.99)** is clean and pure with notes of passion fruit, white grapefruit and mineral accents. On the palate there is snappy acidity and good texture adding to the finish. It got 90 points and a Best Buy from *Wine & Spirits*. The **2009 Lake Chalice Pinot Noir Marlborough New Zealand (\$18.99)** is bright with raspberry-cherry fruit dominant and clove and pepper spice adding to the complexity of the wine. The 14% addition of Central Otago fruit brings a nice backbone and fine tannins to the structure of the wine.

The **2010 Forrest Estate “The Doctors” Riesling Marlborough New Zealand (\$14.99)** knocked me out from the start and could give many a German Riesling a run for the money. The bouquet soars with lime, apricot, nectarine, marmalade and a gorgeous honey-infused finish. There is fine zesty acidity to balance the residual sugar in this beautifully crafted wine. At 8.5% ABV you can enjoy this wine for lunch and still get back to work without missing a beat. This received 90 points and an Editors’ Choice from the *Wine Enthusiast*.

Jimmy C

## A WHALE OF TWO WINES

**If you one day happen to find yourself in the charming railway station in the Western Cape hamlet of Hermanus, South Africa, don’t expect the trains to run on time**—in fact, don’t expect them to run at all! Plans to connect the former whaling village to the rest of the world were swiftly and silently derailed at the turn of the last century by Sir William Hoy, head of the South African Railways, who felt it best to preserve the pristine seaside air and quaint atmosphere by stopping “progress” in its tracks. Hermanus today remains the picture-perfect spot for watching the aquabatic antics of the Southern Right whale as it enters beautiful Walker Bay in search of big love during mating season. The village even employs the world’s only whale crier whose sole job is to walk the scenic cliffs and blow a loud kelp horn whenever a conspicuously cavorting couple is sighted offshore. If you can’t quite manage the 18-plus hour flight to Hermanus, you can still spot a lovely, come hither cetacean on a bottle of Southern Right red or white, owner Anthony Hamilton Russell’s dazzling riffs on the power of Pinotage and unquenchable appeal of Sauvignon Blanc.

Following the brilliant pedigree established by his father with Burgundian-inspired wines under the classic Hamilton Russell label, Anthony and winemaker Hannes Storm sought to bring the same serious, vigneron mindset to Pinotage. As an early ripening variety, they advocated planting on Bokkeveld shale soils with a high clay content in the cool-climate Hemel-en-Aarde appellation near Hermanus, to lengthen the hang time of the fruit and enhance the complex tapestry of exciting flavors. The **2009 Southern Right Pinotage Walker Bay (\$21.99)** provides a convincing argument that Hamilton Russell and his talented winemaking team were on the right track, as this polished, multilayered red wine emits aromas and flavors of wild brambles, espresso, cherrywood smoke, sweet spice and melted chocolate buoyed by supple tannins and flattering acidity. This medium-bodied Pinotage makes a most versatile match for marinated steak, onion and red bell flautas.

The invigorating, breezy Walker Bay region is also ideal for cultivating great whites—wines, that is, and the **2010 Southern Right Sauvignon Blanc Walker Bay (\$14.99)** has, over the past several vintages, demonstrated the provident nature of its *terroir*. There is a clean iodine tang to the riveting fresh cut of the citrus, pineapple and gooseberry fruit coupled with fine, crisp acidity to bring you back glass after glass. A plate of grilled ginger and garlic prawns anyone?

John Majeski

## Super Selbach

Over the last few years I have had the sincere pleasure of slowly getting to know someone who has become one of my favorite humans not only in the German wine world but the wine world as a whole. Johannes Selbach is an extremely intelligent winemaker, business man and leader in the wine community. He is also a down-to-earth, all-around fantastic guy. His thoughtfulness, patience and foresight are to be admired and hopefully emulated by others. Okay, enough of the pleasantries, let's get down to why we are here, THE WINE! I have long said that the wines of Selbach-Oster are without question some of my favorites not just from the Mosel but from all of Germany. To prove my opinion of Johannes I came across this quote from him: "You may have noticed our wines are a bit drier the last two vintages than they used to be. We know how to make reductive fruit-bombs that get high scores and stand out in big tastings," he said. "But the problem is everyone writes about those wines but nobody drinks them. We want to make wines for food, which people can use in their everyday lives." How can you argue with that way of thinking? I sure can't. Johannes has a fantastic gift of sneaking magical power into his wines while retaining a structure that is elegant, balanced and screams of its origins. These wines are a lesson in what the Riesling grape can do from similar soils but grown by a master who can guide you through the lesson book of terroir. Each wine is a selection from a *fillet* piece of a vineyard. I chose to give a simple description of the vineyard and not the flavor profiles of the wines themselves, which will be up to you. Each wine is amazingly different but equally impressive. Well done Mr. Selbach!

The **2010 Selbach-Oster Zeltinger Himmelreich "Anrecht" Riesling (\$36.99)** comes from a steep south-facing slope made of splintered and broken Devonian slate. This site is often over shadowed by its up-the-river cousin, Graacher Himmelreich, but it's always a class act. The **2010 Selbach Oster Zeltinger Sonnenuhr "Rotlay" Riesling (\$56.99)** comes from a continuation of the Wehlener Sonnenuhr. It's a very steep slope containing the same large Devonian slate as its neighbor. The subsoil is very shallow and consists of decomposed slate atop of slate bedrock. It's one of the drier sites but sits very close to the river's surface. The **2010 Selbach Oster Zeltinger Schlossberg "Schmitt" Riesling (\$59.99)** is home to a medium-deep subsoil of decomposed slate mixed with a bit of loam and a medium-grained Devonian slate topsoil. Again, it's a steep vineyard. Trust me, you wouldn't want to work it.

*Eric Story*

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## MY LIST *Muscadet*

**Muscadet is the epitome of a dry, French white wine. Light to medium-plus in an admirable food accompaniment,** Muscadet is fantastic for occasions when your water-light Vinho Verde is just too light but you crave that intensely refreshing, saline zing. Good examples provide plenty of savory body and dry vinous flavor but are a shade lighter than a typical white Burgundy—and at a fraction of the price.

**2010 Domaine de Begrolles Muscadet Sèvre et Maine Sur Lie (\$9.99)** This is on the lighter side of the spectrum evoking super pretty notes of white and yellow spring flowers, juicy lemon-lime and a lovely, fresh finish. This one always gains a little weight in bottle, so grab a few to put away for six months if you like a slightly fuller wine. Drunk young this is a pure, dry quaffer. A great apéritif wine (read: a great "just in the door from work" wine)!

**2010 Michel Delhommeau "Harmonie" Muscadet Sèvre et Maine Sur Lie (\$12.99)** This is a noticeable step up in terms of weight. There is more juiciness, more minerality and a little more creamy richness here. On the nose, the familiar Muscadet "ocean breeze" scents mingle with pear, mango and Meyer lemon. This wine is from as single plot of old vines, and the concentration of fruit really shows. On the palate, too, there is a marked richness of crisp pear and tropical fruits along with a vibrant juiciness and length. This wine is a good example of how minerality can provide the balance, giving the "cut" across the fat of the rather lush fruit. This wine will stand alone again as a post-work sipper but do try it with a range of foods such as seafood with spicy mango salsa or a freshly sautéed pan of mussels.

Moving on to a more complex and revelatory style, **2010 Louvetrie (Jo Landron) Muscadet Sèvre et Maine Fief du Breil (\$18.99)** is a biodynamically produced wine that shows off a multi-faceted range of flavors in its rather full-bodied form. It shows lots of elegant white floral notes and smokiness. This is a single-vineyard wine, hand worked with love and dedication and is a fabulous education-in-a-glass for Muscadet. It is will repay a slow savoring to admire all its nuances, and its fullness of body make this wine an excellent candidate for a serious dinner pairing such as buttery scallops, baked branzino or escalope of veal.

*Susan Thornett*

"Johannes has a fantastic gift of sneaking magical power into his wines while retaining a structure that is elegant, balanced and screams of its origins."

"This is a single-vineyard wine, hand worked with love and dedication and is a fabulous education-in-a-glass for Muscadet. It is will repay a slow savoring to admire all its nuances."

# K&L ONLINE AUCTIONS *The Last-Minute Bidder*

**They're out there! You can't see them, and you'll never hear from them until the last few minutes of an online auction:** the last-minute bidders that wait until the end of an auction to sweep in and snap up a lot with only a single bid. Like professional poker players, they don't want to show their hand early in the game, so they wait until the last possible moment before revealing their cards. The last-minute bidder will track one of our auction lots for a whole week, put notes in their Outlook calendars and set alarms on their smartphones to remind themselves that it's time to swoop in and bid in the last few moments.

Last week, one of our consignors was extremely nervous. His auction lot had been sitting on our site for almost an entire week and hadn't drawn a single bid. The consignor was very concerned, even embarrassed about the situation. His discomfort was not just because he was going to lose financially, but because the wines he had carefully tended and loved all these years seemed to be of no interest to anyone. He need not have worried. On the final day of the auction the delayed bidders flooded in and placed over 15 bids on the neglected wines. Our consignor was amazed, relieved and vindicated. But the question we all want answered is, does the last-minute bid work?

Our Customer Service department is unequivocal in insisting that delayed bidding does not work. Our phone bank has the unenviable job of fielding calls from upset bidders who missed their shot. The reasons

are varied, but the cause of the upset is always the same: They ran out of time. The callers explain that they were all set to place their winning bid at the last possible moment, then "I forgot my password," "my internet connection went down," "I had to go to the bathroom," and my personal favorite, "My boss walked into my office." In all these cases, the last-minute bidder is extremely upset that they missed their chance to win.

Our stellar phone staff sometimes has to take the upset caller to Bidder Rehab where we explain that placing bids at the last possible moment is unnecessarily stressful and unproductive. We question why they interrupt their day to meet an auction deadline. Why do this, we ask our depressed bidders, when you can simply use the Maximum Bid option? Forget the hassles and drama of the last minute. Instead, consider how high you are willing to bid on a particular lot, place the Maximum Bid and then relax into a Zen-like state of grace. No need to watch the clock, check the calendar, endure sleepless nights and coffee-fueled bidding wars.

The Maximum Bid is not just for Rehab. Regular bidders can use this option too as a way to ensure they have the best chance of winning an auction. The Maximum Bid will work up to the last second of any auction and will only increase if another bidder challenges your winning bid. Enjoy the great auction lots we have lined up for you this month and thanks for bidding!

*Nick Carpenter*

## *Jim's Gems*

### JIM'S APRIL GEMS

Last weekend (February 12) I was in Auburn helping to prune my brother-in-law's grape vines and, to my astonishment, I noticed the sap was heartily flowing through the vines almost as if it was the middle to the end of April. This is way too early for this to be happening. Unlike the last two seasons, we have had moderate temperatures and very little rainfall in California this winter. In fact, you could count on one hand the number of storms that have come through thus far. This is, perhaps, one of the reasons the sap is moving in the vines so early, which can also mean early bud break. If that does take place, the vineyards will be subject to potential frost/freeze damage. If I had to equate this year to date to any that we have had in the past, it would be the drought vintages of 1976 and 1977. With all the weird growing conditions that we have had the past three years, I am sure glad that I am not a grower any more.

**2010 Charles Baur Pinot Blanc, Alsace\* (\$12.99)** This is classic Alsatian Pinot Blanc with aromas of Meyer lemons, Pink Lady apples and hints of violets with tinges of wet-river-stone minerality and cream, all of which carry over to a viscous, almost oily palate impression. Excellent acid structure and good complexity lead to a richly flavored, long finish. The Bean has informed me that this Gem will be one of our house whites for the month. 12.5% ABV (🍷🍷🍷🍷🍷🍷)

**2010 Kalinda Chardonnay, Russian River Valley\* (\$17.99)** Of all the Chardonnays we have had under our private label over the years, Eby, The Bean, Rizzo and I feel that this production from the Russian River Valley may be the best to date. It is from one of the top domestic cult Chardonnay producers. As always, we cannot inform you who this is for legal reasons. The highly perfumed bouquet is loaded with Asian spice (star anise), cinnamon apple, white peach and honeysuckle notes with undertones of vanilla and cream that seem to enhance and support these lovely fruit features rather than predominate. On its broad, lush, rich, yet dry mouthfeel you will be treated to a domestic Chardonnay

that has excellent acid structure, wonderful complexity, superb fullness and a long, succulent, mouthwatering, everlasting finish. I have been ordered by the guys to buy at least two cases of this Gem for our house white for the month and beyond. 14.5% ABV (🍷🍷🍷🍷🍷🍷)

**2009 Kalinda Cabernet Sauvignon "Yountville Reserve"\* (\$29.99)** Your eyes are not deceiving you; we now have three Kalinda Napa Valley Cabernets (the 2009 Cuvée Reserve and the 2008 St. Helena Reserve are the other two). This edition comes from 100% Yountville fruit. Deep ruby in color, the nose shows powerful, vibrant aromas of currants, blackberry and cassis fruit, with hints of cedar and roasted coffee bean leaping from the glass. Complex, layered and broad, there are deep Cabernet flavor characteristics with really fine, well-integrated, silky tannins across the full-bodied palate. It shows exceptional structure, balance and wonderful intensity leading to superb mid-range viscosity and a finish that refuses to surrender. Rusty has informed me that this outstanding Gem will be one of our house reds for the next five to eight years. 13.5% ABV (🍷🍷🍷🍷🍷🍷)

**2010 Angulo Innocenti Malbec, La Consulta, Argentina (\$17.99)** Produced from 85% Malbec and the balance Cabernet Sauvignon, this yummy wine is loaded with rich, complex fruit that offers opulent aromas of spicy anise to blackberry fruit with cedary undertones and a hint of mocha. On its ever-expanding palate, this Gem exhibits rich, lush, ripe fruit that is not overdone yet complex and distinctive with well-integrated, very fine tannins, excellent structure and a finish that seems to go on forever. Rusty has informed me that this Gem will be one of our house reds for however long it is around. Drink from 2012 to 2017. 14.5% ABV (🍷🍷🍷🍷🍷🍷)

Enjoy this month's selection.

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

## UNDER THE RADAR

Here are a few wines that just hit our shelves, and offer an exceptional level of drinking pleasure for the price tag.

The Azienda Agricola Biologica of Marco Carpaneti is arguably the most important estate in Lazio. They celebrate autochthonous varieties and are responsible for bringing a number of them back from the brink of extinction. The **2010 Carpaneti “Collesanti” Bianco (\$18.99)** is made from a grape called Arciprete, which is a clone of the grape Belloni. Both of those mean absolutely nothing to the whole of humanity save a handful of growers in central Italy and a few die-hard wine geeks who really need to get a life. What it means to you, dear reader, is an incredibly delicious white redolent of apricot, pear blossom, lemon meringue and a slight yeasty hint on a snappy frame. Stunningly delicious wine. The **2010 Carpaneti “Tuffalicio” Rosso (\$18.99)** is a blend of Montepulciano and Sangiovese—certainly not an unusual blend, but as the name indicates the vineyard is situated on a hill of volcanic tuffa, which gives both the varieties a unique expression. The wine has lots of sappy raspberry liquor, violets, a distinct balsamico

note and a sort of wild, selvatico quality from native-yeast fermentation. It also sees zero oak, which really lets the *terroir* shine.

The **2009 Casebianche “Dellemore” Rosso Paestum IGT (\$19.99)** is an incredibly interesting and incredibly delicious wine from southern Campania. It’s a very unusual blend of 40% Aglianico, 40% Barbera and 20% Piediroso and Primitivo. The Barbera from 50-year-old vines, however, makes this a head scratcher indeed. Prior to tasting this wine I was unaware there was any Barbera planted anywhere south of the northernmost reaches of Tuscany. What are 50-year-old Barbera vines doing down near the border with Basilicata?!? Anyway, it’s a good thing as this wine is fantastic. Lots of spice, pepper, game, earth and tannin from the Aglianico and Piediroso, a touch of rich berry from the Primitivo and huge cherry fruit and zippy acidity from the Barbera. The exotic notes from the natural-yeast fermentation add another dimension to an already beguiling wine. For \$20, I can’t recommend this highly enough.

Chris Miller

## GETTING TO KNOW *Matthew Callahan*

### What’s your position at K&L?

I’m a wine salesperson, and I also assist our manager, Jason, in our Redwood City store.

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

A host of different things! Directly before my time at K&L I was a PhD candidate at UCLA in French and Francophone Studies. I worked on Yiddish writers who wrote in French as well as 17th century pornographic texts (spicy stuff). I’ve also been an elementary school teacher, a construction project manager, a bartender, server and CrossFit Coach.

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

Honestly, I just love hanging out with my wife, Michaela and my dog (Samuel Beckett Hulstyn-Callahan III). We love to hike and camp, and I’m lucky enough to have a wife who enjoys lifting heavy things and doing sprints as much as I do. I coach at Norcal CrossFit. I also spend any time I can with my parents, my brother and sister and their families.

### What’s your favorite movie?

*Sisterhood of the Traveling Pants*, without a doubt

### What was your “epiphany wine?”

Levinas talks about epiphany as an experience with otherness. I’ve rarely had this face-to-face experience with the absolute other, but while I was living in France I had a beautiful oxtail dish with my host family paired with

something from the Rhône. I remember thinking that previously unused sections of my brain were lighting up. More recently, I had a great Sherry with some Marcona almonds and had that same sort of experience.

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

Friends, family and something simple. Maybe some almonds and olives with the incomparable 1979 Palo Cortado by Gonzalez Byass. I’d follow that with a simple steak frites and a 1982 Pichon Lalande. I think we’d finish with some cheese and the beautiful ’64 Chapoutier Côte-Rôtie I had on my honeymoon.

### How do you think your palate’s changed?

I began my wine education drinking more subtle French wines and developed a huge appreciation for them. I’d never been exposed to California style wines until my time at K&L, but am finding that many of the wines I try are quite balanced and enjoyable.

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

Read widely and taste broadly.

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

Jesus. I wouldn’t have to bring the wine. Plus, I’m dying to try the stuff that he made for the wedding at Cana. I bet that stuff was amazing.

“Prior to tasting this wine, I was unaware there was any Barbera planted anywhere south of the northernmost reaches of Tuscany. What are 50-year-old Barbera vines doing down near the border with Basilicata?!?”

## GETTING TO KNOW: *Matthew Callahan*



“I worked on Yiddish writers who wrote in French as well as 17th century pornographic texts (spicy stuff).”



“The 1997 vintage was Brunello di Montalcino’s coming-out party. Everyone loved the open, round and rich vintage and some have been equating 2007 as much the same. I don’t agree.”

## PENSIERI DA MONTECHIARA

Live and direct from Montalcino! Ok, so I’m in Montalcino a full month before you’re going to read this. Still, I must report I have been surrounded by snow-covered fields and impassable roads. And somehow in two days it is going to be 70 degrees. Global warming? Whatever it is, it is really weird. The last few days have been full of tasting hundreds of Tuscan wines. That might sound exciting to you. In reality, it has been more like a frog kissing contest with just a few princesses at the end of the day. I will have quite a few really interesting new additions for you read about throughout the next year, however.

What is on everyone’s mind here is undoubtedly the 2007 Brunello di Montalcino vintage. And perhaps for the first time I can remember a great vintage is presented alongside a great Riserva vintage right behind it with the release of the 2006s. So many good wines and not too many frogs here! Before I get into individual wines I’d like to offer my reflections on the vintage.

The 1997 vintage was Brunello di Montalcino’s coming-out party. Everyone loved the open, round and rich vintage and some have been equating 2007 as much the same. I don’t agree. For me 1997 was a really good vintage, but it was also a bit of loose flesh hanging on a big structure, and the wines although tasty were not particularly well knit. I am not saying they were unbalanced. There was just not a singular statement of balance and togetherness: no kumbayah. That doesn’t mean I didn’t like them. They were just a little out of shape and needed to do a few sit ups. The 2007 vintage is so much more focused and integrated while having a similar depth of ripeness. The wines in many cases are more complete, more muscular like their 2006 counterparts but with more weight and depth behind them. Still, having tasted about 110 wines total, I really feel that the vintages are a toss up. For some producers 2007 is better than their 2006 and vice versa. At the end of the day both vintages are really good.

Yesterday I tasted the **2007 Poggiorellino Brunello di Montalcino\* (Inquire)** that we actually created last year. We asked them to blend two *botti* together for us instead of making a Riserva 2007, and the results are stunning. Mike Parres, Chris Miller and I tasted them last year and after much discussion we said the two parts are wonderful, put them together and we’ll take all of it! The wine really shows incredible balance, freshness and a cleaner, less wild character than they have had in the past. There is classic wild cherry, complex plum, sweet leather and earth all couched in a lusciously ripe yet incredibly focused, dense yet ethereal wine. It is the best wine they have ever made, truly spectacular.

On the other side of Montalcino, Pablo Harri and his wife Claudia Ferrero have a new addition to their operation; their daughter Giulia has graduated from enology school and is bringing some freshness and an open mind to the estate. The **2007 Ferrero Brunello di Montalcino\* (Inquire)** surprised me. Normally in this southwestern corner of Montalcino one would expect hotter, drier conditions and hence a jammier kind of wine, but in 2007 the wine is focused with a good acidic core, layers of spicy cherry fruit, earth and a really focused finish. We also tried the **2005 Ferrero Brunello di Montalcino Riserva\* (\$34.99)**. After another year in the bottle this is quite a surprise. It’s now really balanced with a complex power, more earth and leather but still with rich fruit on the backbone, a truly outstanding wine. The 2004 is just stunning and continues to get better, its depth and richness are so well integrated it just thrills me.

The **2007 La Fortuna Brunello di Montalcino\* (Inquire)** is beautiful. Showing pretty, more forward fruit at this stage it has an easy softness about it. In a year or so the depth and structure of this amazing wine will begin to show its breeding. The 2006 vintage for La Fortuna was stunning. They received 3 Glasses in *Gambero Rosso*, and the Italian market went wild for it. That wine is now sold out. The **2006 La Fortuna Brunello di Montalcino Riserva\* (Inquire)** is incredible. The best wine I have ever had from them, it offers a dense structure yet an almost ethereal nose, layers of fruit and earth all gently held together with sweet tannins and a very long finish. Amazing.

While I write this we are in the last phases of putting together our Bellissimo Brunello Tasting with James Suckling. It will be an incredible opportunity to taste with the producers and from some of the biggest names in Montalcino—Valdicava, Casanova di Neri, Antinori, Frescobaldi and a host of others. Check our website for information on this Friday, May 11 and Saturday, May 12 tasting.

Greg St. Clair

## APRILE'S SELEZIONE

**2011 Saracco Moscato d'Asti (\$13.99)** Mr. Saracco is the toast of the US rappers who sip his Moscato d'Asti at parties and name-check it in their lyrics. Indeed, hip hoppers' vocal endorsement is credited as being one of the reasons why producers are popping their corks at the growing popularity of this sparkling wine. Since Kanye West's mention of Moscato d'Asti in the song "Make Her Feel Good" sales have been spiralling upwards. Moscato d'Asti is, like Champagne, from a controlled appellation of origin. Made from Muscat Blanc grapes grown exclusively in Asti, Alessandria and Cuneo, it proudly traces its heritage back to Roman times when it was called Moscatellum. The alcohol content remains low, typically at 5% ABV. This is a great wine to serve for all your spring parties.

**2009 Sella Coste della Sesia "Orbello" (\$19.99)** This wine is a northern Piedmont blend of 50% Barbera, 25% Nebbiolo, 20% Cabernet Franc and 5% Vespolina. This wine was fermented in stainless steel with ambient yeasts, aged one year in 20-hectaliter Slovenian oak casks and six more months in bottle. There is plenty of fruit, good acidity, soft tannin structure, some minerality and a lengthy finish. The combination of blue/dark fruit and the black cherry comes from the Nebbiolo. I also find some tar and roses on the lengthy finish.

**2009 Di Barro Petit Rouge Vallée d'Aoste (\$19.99)** It's a rarity that we see wines from the Vallée d'Aoste in our store (the northwestern corner of Italy drinks most of its own wine). This is the Alps in your glass. An earthy wine with no oak, there is dark fruit, forest floor and touch of cola. This medium-bodied red reminds me of a fine Barbera with hints of Cabernet Franc in it. Over a few hours the wine really opens up, and the flavors meld together. I am thinking a pork roast.

**Sorelle Bronca Prosecco (\$17.99)** For the first days of spring there is nothing better than Italian bubbles. This straw-yellow wine has a creamy mousse with a delicate, long-lasting bead. Generous fruit releases hints of apples, peaches and wisteria blossoms. The palate is velvety, crisp and fruity with admirable fullness and length closely mirroring the nose. This is a wine of great balance and elegance and an excellent *apéritif* for all social occasions. Buona Fortuna, Giants! Welcome back!

Mike "Guido" Parres

## Captain's Log

Here are a few of my current favorite Burgundies to drink now.

**2009 Olivier Leflaive Bourgogne Blanc "Les Sétilles" (\$14.99)** This is always a deal, and everyone knows it. How could it not be? It's a wine made by Olivier Leflaive for under \$20. All the fruit comes from the villages of Puligny and Meursault, and it sees only old wood. This wine delivers just what you would expect it should: bright clean fruit, a hint of oak, a touch of minerality all deftly balanced with a long finish.

**2009 Domaine Louis Jadot Côte de Nuits-Villages "Le Vaucrain" (\$29.95)** This single-vineyard steal comes from just south of the Nuits-St-George Premier Cru vineyard Clos de Maréchal, whose wine this vintage is fetching prices in the \$100 range! This wine definitely speaks of Côte de Nuits: modestly broad shoulders with gorgeous '09 dark and red fruit tones taking the foreground. It is supported with a touch of spice, earthy minerals and enough structure to bring everything into focus. This wine is a charmer! Drink it tonight with about 45 minutes decanting or hold onto it for a several years. I don't know how long this wine will be in stock this go-around, so don't hesitate to pick up more than a couple of bottles.

**2010 Domaine des Nembrets Denis Barraud Mâcon "Source de Plaisirs"\* (\$12.99)** The Domaine des Nembrets is what Denis Barraud calls his estate on the slope of the Roche de Vergisson. The Roche is a giant basalt outcropping in the Mâcon. What makes this an exceptional place for Chardonnay is that surrounding the Roche are soils of highly folded and well-drained limestone. From these slopes, depending on the specific soils, comes Pouilly Fuissé, Saint-Véran and Mâcon-Vergisson. He does not like to chapitalize and keeps his fruit on the vine long enough so that it is not necessary. You can see this attention to detail in the quality and the purity of the fruit. At K&L you are more likely to see the single-vineyard Pouilly Fuissés, which are great wines showing complexity, persistence and poise beyond what you would expect for the appellation, but they are never the first wines to disappear. Consistently, that honor belongs to the Mâcon-Vergisson. And this actually is Mâcon-Vergisson but can no longer be called this because of a change in French wine law. Whatever it is, it's the same wine! This is more than just a Mâcon, there is also the minerality and intensity that you have come to expect from this great producer.

Kirk Walker

"This is the Alps in your glass. An earthy wine with no oak, there is dark fruit, forest floor and touch of cola."

"What makes this an exceptional place for Chardonnay is that surrounding the "Roche" are soils of highly folded and well-drained limestone."

## POUR VOTRE PLAISIR

### *2010 Looks like an Inspiring Vintage*

**It's April, that means I have just returned from my annual visit to Burgundy. As I write this, it is late February so you will have to wait for any detailed thoughts on the 2010 vintage.** I have now tasted over 30, and I am very excited about the upcoming vintage.



*“The length and charm are compelling, and it will benefit from some time in the cellar if you can keep your hands off it.”*

The 2010 whites from the Côte de Beaune have an energy and crispness that is most appealing, accompanied by lots of weight and power. The best of the 2010 reds are terrific from both the Côte de Beaune and the Côtes de Nuits. They remind me of a combination of the 2008 and 2009 vintages with better focus than 2009 and better ripeness than the 2008s, not a bad combination and a worthy vintage to follow the fabled 2009s.

The first of the 2010s to arrive are the Cru Beaujolais. Here, the vintage is a bit more serious than the extremely opulent 2009 vintage was but continues to offer lovely fruit and both charm and weight. We are now seeing these arrive. From Georges Duboeuf, the best known of the producers there, we have four wines. He works with growers there and markets their wine for them. These domaine-bottled, hand-harvested wines are terrific values. The **2010 Domaine Jean Descombes Morgon (\$14.99)** has exuberant dark cherry fruit and a juicy and attractive character. It is a steal for the price. The **2010 Domaine de la Chaponne Morgon (\$15.99)** shows nice overt fruit notes, with aromas and flavors of blackberries on the palate. Aromas of peonies and interesting spice notes make this most interesting. The **2010 Domaine des Quatre Vents Fleurie (\$17.99)** got 90 points from the *Wine Spectator* and shows black fruit, licorice and an interesting tea spice on the nose. Finally, the **2010 Château des Capitans Julienas (\$18.99)** was, for me, the stand-out among all of the 2010 Duboeuf wines with a terrific integration of fruit, spice and weight all in lovely balance with terrific focus.

*The 2010 whites from the Côte de Beaune have an energy and crispness that is most appealing, accompanied by lots of weight and power. The best of the 2010 reds are terrific from both the Côte de Beaune and the Côtes de Nuits. They remind me of a combination of the 2008 and 2009 vintages with better focus than 2009 and better ripeness than the 2008s, not a bad combination and a worthy vintage to follow the fabled 2009s.*

Additionally, do not forget those fabulous 2009s. We still have some terrific wines available from this fabled vintage, and they do not all break the bank. From Vincent Girardin we have the **2009 Vincent Girardin Bourgogne Pinot Noir “Cuvée St. Vincent” (\$18.99)**, which is opulent and charming on entry with noticeable structure in the back palate and lots of character, a great choice for current consumption or Tuesday night wine. The **2009 Domaine Henri Gouges Bourgogne Rouge (\$24.99)** is called “Outstanding” by Burghound and offers dark fruit, density and surprising weight. I have repeatedly written about the values to be found in the lesser-known villages. Santenay is a favorite here. We have the **2009 Vincent Girardin Santenay “Terre d’Enfance” (\$24.99)**, a wine that is rich, earthy and dark in character. From the same village, try the **2009 Domaine Paul Pillot Santenay Rouge “Vieilles Vignes” (\$27.99)**. Here you will find an earthy nose with hints of pepper followed by rich, ripe, succulent plum fruit notes and fine tannins. Another example is the **2009 Domaine Louis Jadot Côte de Nuits-Villages “Le Vaucrain” (\$29.99)**, from the border of Nuits-Saint-Georges 1er Cru, at a fraction of the cost.

There are many wines worth cellaring available as well since we went very deep on the 2009 vintage. Some examples include the **2009 Maison Champy Chambolle-Musigny (\$49.99)**, with soft, ripe texture, notes of red currants and a long and slightly earthy finish. The length and charm are compelling, and it will benefit from some time in the cellar if you can keep your hands off it. We also have what I consider one of the best long-term cellar candidates on hand, the **2009 Domaine Henri Gouges Nuits-Saint-Georges 1er Cru “Clos des Porrets” (\$71.99)**. It is rated as “Sweet spot Outstanding” by Burghound and has high scores from Tanzer and Parker, too. It's dense with attractive blackberry and blueberry fruit notes, fine tannins for a young Nuits-Saint-Georges and a concentration that shows the more than 50-year-old vine age. Put this in your cellar, and I guarantee you will be very happy to have done so in future years!

À Santé!

Keith Wollenberg

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

**Premium Wine Club:** The wines in our Premium Club tend to be more complex, elegant and structured than the Best Buy wines, fine-tuned for a more sophisticated evening. This club offers wines produced from unique grape varietals sourced from vineyards around the globe. The cost per month is \$29.95 + shipping. Reorders average \$14.99/bottle but may vary depending on wines.

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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 unique wines 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 Direct*

### SOME APRIL WINE CLUB PICKS

#### signature red collection

##### **2007 York Creek “Estate” Spring Mountain District Cabernet Sauvignon**

This is a beautifully structured Cabernet that also expresses dusty blackcurrant, subtle menthol notes, a forest-like underbrush, fried sage and silky yet persistent tannins. While this is a wine that will continue to get better over the next 7–9 years and has a drinking window of 10–15 years, we also believe that the wine shows enough openness to be drunk in its youth.

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

#### champagne club

##### **Marguet Pere and Fils Blanc de Noirs Brut Champagne**

This wine based on the great 2008 harvest with 15% reserve wines is all Pinot Noir and enjoys 30% barrel fermentation. It is light without being unsubstantial and has a clean, refreshing personality. The mousse is exceptional with tight, fine streamers. (Gary Westby, K&L)

Regular K&L Retail: \$39.99 Wine Club Price: \$35.99

#### best buy wine club

##### **2010 (Bodega Monteviejo) Altitude 1050 Malbec Argentina**

An expressive, juicy, easy-to-drink offering with notions of Asian spices, incense, lavender and black cherry, this tasty effort is an excellent value meant for drinking over the next 2–3 years.

Regular K&L Retail: \$14.99 Wine Club Price: \$9.99

#### premium wine club

##### **2009 Monteviejo Petite Fleur Mendoza Argentina**

This is a blend of 50% Malbec, 30% Cabernet Sauvignon with the balance Syrah and Merlot, 50% aged in new French oak. Asian spices, tobacco, violets and assorted black fruits can be found in this savory, ripe, succulent wine. 91 points *Wine Advocate*.

Regular K&L Retail: \$19.99 Wine Club Price: \$14.99

#### italian club

##### **2010 Sassotondo Ciliegiole**

The first of many 2010 Tuscan reds, which is one of the greatest vintages in southern Tuscany that I have ever seen, the 2010 Ciliegiole is bursting with ripe yet focused cherry fruit, layers of spice and intrigue. The vineyards are in the most southerly part of Tuscany near the town of Pitigliano. You’ll love this! (Greg St.Clair, K&L Italian buyer)

Regular K&L Retail: \$14.99 Wine Club Price: \$12.99

## TALES OF THE SPORTING LIFE

The past several months have been totally devoted to the brandies of France and our second trip to Scotland. It is, however, important to remember we sell lots of stuff besides Scotch and Cognac! Because there is such a vast array of spirits, most of which we haven't been able to highlight in the newsletter, I'm going to give a brief synopsis of some of my favorite new and returning products. Remember at the K&L Spirits Department you can be up to date on all our new and unique products by joining our whisky club. It's invite only, but since you just read this sentence, you're officially invited! Please email [whisky@KLWines.com](mailto:whisky@KLWines.com). Now to the spirit:

**Crotalo Tequila Reposado (\$47.99)** and **Crotalo Tequila Extra Añejo (\$104.99)** This new kid on the block is one of the smoothest most attractive tequilas available. Crotalo means rattlesnake, and this is tequila that doesn't forget where it came from. Absolutely no additives are used to achieve its rich flavor, instead Crotalo uses a proprietary double-barrel aging technique. After a full maturation in French white oak barrels, the tequila is finished for several months (or years for the Extra Añejo) in a special wine cask. They won't tell us what it is, but they will say that no one else in Jalisco is using this cask. I really couldn't pin point what was going on, but it certainly works. It's somewhere between the Sherry aging of Clase Azul and the Saturnes finish of DeLeon. Plus, these guys have won best of the best awards from Tequila.net and best in show from Spirits of Mexico.

**Neisson Eleve Sous Bois Vieux Agricole (1L \$49.99)** The Eleve Sous Bois is the top of the top in terms of elegance and just sheer *pleasurability*. It's incredibly lifted and feels light on the palate, but the complexity is never ending. It comes in a cool liter bottle that looks like it belongs aboard a pirate ship. It's incredibly versatile as a mixer but hits all the right notes as a digestive. This is just really good rum that everyone should taste at least once in their life.

**2003 Samaroli Caribbean Rhum (\$99.99)** Samaroli is a legendary company known for importing the very best single malt and rum for sale in Italy. They've recently entered the US market with a variety of delicious and costly rum and single malt. This rum comes from an "unnamable source," meaning I cannot name it because it has not been named to me. It is a blend of two light rums from two Caribbean islands. One is small and one is big. OK, enough with the enigmatic blather. It's delicious, and although it's expensive I can guarantee that absolutely unique in the marketplace.

David Othenin-Girard

## K&L Whisky Merchants FAULTLINE GIN

Last year while in Scotland, David Girard and I had the idea of starting our own spirits label. We had to think of a catchy name that had something to do with our store. We came up with Faultline, considering the fact that all three stores are located along the earthquake-prone San Andreas seismic shift. Last fall, we brought in our first whisky under the Faultline label, a 21-year-old Littlemill that represented one of the coolest acquisitions on our trip. We were lucky that the owner of the cask didn't want to take credit for the whisky because, obviously, we didn't make what was in the bottle, someone else did! That's usually how independent labels work: you see Macallan or Glenlivet on a whisky bottle, but it doesn't look like the standard package you're used to. Independent labels have been around for ages, always swooping in to help whisky distilleries in times of surplus by buying leftover stock and creating their own product from it. Sometimes independent labels can be the source of amazing spirits that never would have seen the light of day otherwise. Other times, independent bottlings can be cheap attempts to sell someone else's excess baggage. We definitely did not want Faultline to be the latter.

It's no secret that we're pals with the folks over at Alameda's St. George distillery. When they premiered their new line of super gins last fall, we were as excited as anyone. I was even more thrilled when I visited Dave Smith at the distillery and discovered an unused batch of gin sitting in a large stainless steel tank. "We're not sure what to do with it yet," he told me. I had a great idea. While the juniper had already been macerated in the spirit, the gin was still a blank canvass that needed to be painted upon. We'd seen a new renaissance of London dry style gins, so that was out. Citrus-flavored gins were everywhere as were heavily botanical formulae. What the market did not have was something wonderfully savory, a gin that would turn tangy on the tongue and give your vodka a boot when Bloody Mary time came around. Dave immediately began working on a celery salt maceration that would give the gin just what it needed to fill in the blank spots. This past March, we bottled our second exclusive project with St. George, but our first under the Faultline label. The **Faultline Gin (\$34.99)** is a small-batch, specially produced savory gin brimming with aromatics but still perfect for a classic martini. It's my new favorite gin, and I'm not just saying that. It came out far better than we ever planned. There will be 1,000 bottles available at K&L starting now!

David Driscoll

"After a full maturation in French white oak barrels, the tequila is finished for several months (or years for the Extra Añejo) in a special wine cask. They won't tell us what it is..."

"Sometimes independent labels can be the source of amazing spirits that never would have seen the light of day otherwise."



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

Baseball is back! This is my favorite time of year. Hopefully my Cincinnati Reds have a great team, and Ralph Sands' SF Giants return to their 2010 form. We conducted a fantastic tasting the weekend pitchers and catchers reported, and these were some of the standouts.

**2009 Moulin Haut Laroque, Fronsac\* (\$29.99)** Made by Michel Rolland, this displays some modern richness, but at \$30 it is a value for its quality. Rich dark fruit dominates the nose with a bit of oak spice. The palate shows plenty of the black fruit, but there is an underlying rocky mineral flavor as well as more spice. The astringent finish is long, dominated by the oak spice. This is a big, modern Bordeaux.

**2009 Bellevue, St-Emilion\* (\$64.99)** This was my favorite, and it only got better the next day. This is the second vintage for Hubert de Bouard since buying the property. A big wine but it showed a ton of layers. Rich, ripe red and black fruit on the nose along with dusty cedar, spice and minerality filled the palate. The tannins were polished but grippy with vivid acidity on the finish. This shows power and elegance, or as Clyde put it: "semi old-school" notes.

**2009 Capbern Gasqueton, St-Estèphe\* (\$22.99)** This wine has been under the ownership of the Gasqueton family (Calon-Ségur) for 10 generations, and the excellence of the management team shows. The vineyards lie between Montrose and Phelan-Ségur. It was aged in only 1/3 new oak, and only 10,000 cases were made. The nose is bright and fresh with lovely red currant and spice. The palate shows more ripeness to the red fruit with almost heady aromas and plenty of minerality. This is a lovely wine for only \$23!

**2004 Lanessan, Haut-Médoc\* (\$19.99)** Speaking of elegant and old school, the '04 from Lanessan has arrived. Secondary aromas dominated the wine for the first couple of hours, so please decant this to wake up the fruit. Mushroom dust, earth and gamey aromas precede cedar and cherry. The elegant texture still showed some acidity, but the tannins are integrated. The past vintages of Lanessan ('97, '99, '01) have always been a hit, so don't miss out on this.

**2001 Sarget de Gruaud Larose, St-Julien\* (\$29.99)** Yet another hit of the tasting! I hope that it lasts until this newsletter comes out. The nose was muted at first, but it had been double decanted and opened three hours before the tasting. When the nose opened it had plenty of black fruit, and the palate still showed plenty of concentrated ripe fruit with cedar and spice. The finish had a freshness to it from the acidity along with some heady, ripe fruit.

Steve Greer

"This wine has been under the ownership of the Gasqueton family (Calon-Ségur) for 10 generations, and the excellence of the management team shows."