



# WINE News

**WELCOME** to the June issue of K&L's Wine News. We're giddy with excitement about the phenomenal 2007 Southern Rhône vintage and the buzz surrounding the 2008 Bordeaux *en primeur* campaign. Read more inside!

## Vintage Report '07 SOUTHERN RHÔNES

No doubt many of you are keenly aware of the many accolades bestowed upon the 2007 vintage in the Southern Rhône. But for all of the enthusiasm surrounding these wines, perhaps you're wondering what conditions are necessary to create the "perfect storm" of vintage greatness? Below is a brief synopsis of this exceptional vintage. Please read on!

Vignerons in the Southern Rhône were blessed with a near-flawless growing season, which resulted in perfectly ripe grapes with good levels of acidity and fine, supple tannins. Temperate and dry are the key words here. Flowering occurred in early May, a month marked by nearly 400-plus millimeters of rain. By June, drier weather prevailed, with only 35 millimeters of rain falling through September, making it the driest growing season of the last 20 years. Despite the aridity, temperatures were a bit cooler, too. The average daily temperature, as recorded in Orange, from May–October was 80.3 degrees Fahrenheit, which is cooler than the average temperatures for the same periods in 2003, 2004, 2005 and 2006. Additionally, between July and September, the region experienced forceful high winds, known as the *Mistral*. Although the growing season was unusually dry, these strong winds helped ensure the sanitary health of the grapes (as a preventative against rot and mildew). The exceptional ripeness and health of the fruit resulted in a relatively easy harvest, (with very little triage, or sorting of the grapes).

Along with the high quality of the vintage, yields were also a bit higher than normal throughout the Southern Rhône. The skinny on all of this data translates to a very strong showing for the Southern Rhône in 2007. Beautiful, clean fruit, moderate-plus acidity and excellent phenolic ripeness mean great drinking across the board, from entry-level Côtes du Rhône to high-end and age-worthy Châteauneuf-du-Papes. The quality of this vintage is so consistent that I would recommend that Rhône enthusiasts snap up not only their tried and true favorites, but venture out and try some less familiar but intriguing wines too.

Here are a few of my top cellar-worthy picks. More extensive notes on these and other '07 Rhône can be found online and throughout this newsletter.



Note: These wines are pre-arrival and will arrive late summer/fall 2009.

**2007 Gigondas Château de Saint Cosme (\$32.99)** Louis Barroul is the great talent behind the wines of Château de Saint Cosme. The 2007 Gigondas is full of rich, pure Grenache-based fruit that will drink upon release and over the next 5-6 years (conservatively).

**2007 Châteauneuf-du-Pape, Château Fortia "Cuvée Baron" (\$33.99)** Deep, dark berried fruits accompanied by subtle hints of earth, spice and gamey notes. Medium-plus body, with medium-ripe tannins and fine underlying acidity. An elegant example of the vintage.

**2007 Châteauneuf-du-Pape, Domaine du Vatican "Sixtine" (\$49.99)** The '07 embodies exactly what this great vintage is all about. Intensity, pure gorgeous fruit, well-structured, with just a touch of savory and spice notes.

**2007 Châteauneuf-du-Pape, Domaine Charvin (\$64.99)** One of my favorite domaines. Rich, intense black cherry notes, matched with a pot-pourri of violets, rose and subtle dried mushroom. Elegant.

**2007 Châteauneuf-du-Pape, Château de Beaucastel (\$69.99)** A Rhône Valley legend. The 2007 is no exception. A perfect cellar candidate, this is a wine you will thank yourself for having purchased 10 years from now.

Mulan Chan

## HUGE CHARITY TENT EVENT IN SF!

Don't miss our special **Charity Tent Event and Silent Auction to benefit the Bonnie J. Addario Lung Cancer Foundation on Sunday, June 28 from 2-5 p.m.** Enjoy more than 60 of California's best wines (Lewis, Caymus, Opus One, Ridge, Lancaster, Copain, Chateau Montelena and Cliff Lede, to name a few), along with tasty finger foods from Living Room Events. \$65/per person.

# What a Difference a Day and a Container Make



Clyde Beffa Jr.  
Co-owner/Bordeaux Buyer

That day would be April 29, 2009—the day Robert Parker released his 2008 Bordeaux ratings, scoring the 2008 vintage quite highly. A so-so futures campaign immediately turned into a mad dash for all highly-scored wines.

Suddenly many retailers across the nation have decided to play the Bordeaux game again. I doubt they would have joined the fray had it not been for some big scores on a not-so-expensive vintage. See page 20 for more on 2008 Bordeaux.

The container I refer to above actually arrived on April 27th, 2009 and it was full of 1,145 cases of fine Bordeaux. Among those were 500 cases of 2006 Bordeaux that were sold pre-arrival. As of this issue, we have completed 90-plus percent of the 2006 Bordeaux futures. On the old and rare wine scene, we have gotten some great wines—both famous properties and good values. The fabulous **1997 Langoa-Barton (\$39.99)** graces our shelves again, but it will go quickly. If you want the big boy, try the **1994 Léoville-Barton (\$69.99)**—a personal favorite of mine. The great values from **1999** include **Lynch-Bages (\$89.99)**, **Pavie Macquin, St-Emilion (\$79.99)**, and **Monbousquet Rouge (\$99.99)**. If you want older wines, what about the **1995** and **1996 d'Armailhac** in **1.5L** and **3L** bottles (**\$139-\$379**)!

How about the super-delicious **1987 Pichon-Baron** in **magnum (\$169.99)**—the first vintage that Jean-Michel Cazes oversaw after AXA Insurance bought the property. Four excellent wines from the wonderful 2001 vintage have also arrived. I love the **2001 du Tertre (\$49.99)**, **Larriwet-Haut-Brion, Pauillac (\$39.99)** the **Pichon-Lalande (Inquire)** and the **Lascombes (\$79.00)**. Or how about **1975 Pichon-Lalande (\$219.00)**, or **1993 Pichon-Lalande (1.5L \$179.99)**, or the super-elegant **1985 Beaugeard, Pomerol (1.5L \$119.00)**. And, lest we forget the *Wine Spectator's Top 100* too soon, we just got more **2005 Guiraud (\$59.99)**, **2005 Clerc Milon, Pauillac (\$69.99)** and **2005 Rauzan-Ségla (\$129.99)**.

If California wine is your thing and you are in Northern California on June 28th, please attend our tent event at the San Francisco store. Buy your tickets soon (online, by phone or at stores) and be prepared to taste more than 60 wines from the likes of Lewis, Caymus and Lancaster.

And don't forget. If you are planning a trip to Bordeaux or the Napa Valley and are looking for a place to stay with your extended family or friends, go to [winevillas.com](http://winevillas.com) and look at two gorgeous places owned by our very good friends John and Sharon Harris from Amici Winery. Happy Early Summer.

Clyde Beffa Jr

## K&L LOCATIONS, HOURS AND INFORMATION

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

### K&L REDWOOD CITY

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

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

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

### K&L SAN FRANCISCO

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

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

### K&L HOLLYWOOD

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

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

**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 e-mail list.

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

**Sale Dates** End June 30, 2009. Prices are subject to change without notice. We reserve the right to correct errors in pricing.

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

We accept American Express, Discover, Visa and Mastercard.

## DEPARTMENTS

Bordeaux .....	4-5, 14-15, 20, 32
Burgundy .....	19, 28
Domestic .....	9-11, 16-17
Champagne .....	7
Direct Imports .....	12-13
Italy .....	18, 26-27
Loire/Alsace/Gernany/Austria .....	23
Rhône, French Regional .....	1, 6, 8-9, 20, 25
Southern Hemisphere .....	21
Spain, Portugal & South America .....	11, 22
Spirits .....	31
Wine Accessories/Storage .....	29
Wine Clubs .....	30

## COLUMNS

Alex Pross .....	30
Bryan Brick .....	6, 9
Chiara Shannon .....	8
Clyde Beffa .....	2, 20
David Othenin-Girard .....	31
Doug Davidson's NW Corner .....	10
Elisabeth Schriber's Wine 101 .....	6
Eric Story .....	23
Freddie Benorden .....	20
Gary Westby .....	7
Getting To Know K&L .....	3
Greg St. Clair's Sul Tappeto Rosso .....	26
Hollywood Hot Pix .....	11
Jeff Garneau's Bank Shot .....	5
Jim C's View Down Under .....	21
Jim's Gems .....	24
Joel Nicholas .....	25
Joe Manekin .....	22
Joe Zugelder's Old & Rare .....	24
John Majeski .....	21, 22
Keith Wollenberg's Pour Votre Plaisir .....	28
Kirk Walker .....	27
Mike Jordan's Boutique Corner .....	10
Mike "Guido" Parres .....	27
Mulan Chan .....	1, 8
Ralph Sands .....	4
Scott Beckerley .....	1, 7
Steve Bearden .....	5
Steve Greer .....	32
Susan Purnell .....	31
Trey Beffa .....	11
Under the Radar .....	25
Winemaker Interview .....	23
Winery to Watch .....	9

## INFORMATION

Store Hours/Locations .....	2
Shipping .....	13
Events & Tastings .....	3

## REVIEW KEY

*	Direct Import
WS:	Wine Spectator
RP:	Robert Parker
WE:	Wine Enthusiast
GR:	Gambero Rosso
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 3-6 p.m. in Hollywood and are the same in all three stores unless noted. Ticket prices TBA unless listed. For more information about special monthly tastings and dinners, visit [KLWines.com](http://KLWines.com) and click on "local events."

**June 6: Wines of Spain.** Taste some of the best that España has to offer for the summer. Great Riojas, Albariños, perhaps a Cava and other delicious treats.

**June 13: Wines of Northern Italy in SF. Non-Champagne Sparkling wines from around the globe in RWC. Hollywood pours Australian, New Zealand and South African wines.**

**June 20: 2006 vintage Bordeaux in SF and RWC featuring new '06 red Bordeaux and '07 whites. \$20 per person. In Hollywood, we will preview some of California's most unique and interesting Cabs and Merlots.**

**June 27: Can you say Brunello? Greg St. Clair and Mike "Paisano" Parres will pour some very special reds and whites from Italy in RWC and Hollywood. San Francisco tasting bar closed to prepare for Sunday's Charity Tent Event.**

**Special Tasting! Sunday, June 28 at K&L San Francisco: Charity Tent Event benefiting the Bonnie J. Addario Lung Cancer Foundation from 2-5 p.m. More than 60 wines will be poured, including Opus One, Ch. Montelena, Caymus, Ridge, Lewis, Schramsberg, Cain and Silver Oak. Silent Auction, finger foods by Living Room Events and, of course, fun! \$65 (plus tax) per person. Limited availability, so buy tickets early and call for availability on the day of the event. See you there!**

### What do you do at K&L?

I buy the Old and Rare wines for K&L—from auctions, private parties, etc. I started here with a summer job—one of my bosses, Todd Zucker played hoops for my dad at Hillsdale High School. That was my "in." I've been here for 30-odd—very odd—years.

### What did you do before you started here?

I was a baby, then a teenager. Seriously, I cleaned a meat-packing plant when I was in high school—a "gutsy" move for a pescatarian.

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

Write songs, ride bicycles, run in hills, write stories, drink wine and eat popcorn.

### What's your favorite movie?

*A Hard Day's Night.*

### What was your "epiphany wine?"

The first wine I ever tried was Paul Masson Rhine Castle. I was too young to imbibe legally, which no doubt made it taste even better. Then Clyde gave me a bottle of Ackerman Vouvray to taste. I saw the rest of the universe at that moment.

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

At home for sure. Breads and cheeses. Let's try this: Sashimi with a Francois Jobard Meursault Genevrières with a few years age. Mushroom risotto with '66 BV Private Reserve. Or '89 Lynch-Bages. Or '96 Rostaing Côte Rôtie La Landonne 'cause I had it last night!

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

It's gotten older, hahaha. Less sweet stuff. Less tolerance for high alcohol offerings. I went through the first phase of that in the '70s with drought-year Zinfandels.

### What do you like to drink?

Any and all. Bubbles. Funky old reds. I have the perfect job for that. When was the last time you could say that you had '68 Hanzell Chardonnay or '74 Ridge cold-pressed Ruby Cabernet? Come to think of it, there may be a good reason you don't say that...

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

Swirl. Smell. Drink. Pay attention. Match wine with memories. Drinking wine is like playing the piano—you don't need to know a thing to enjoy it.

### If you could have dinner with any three people in history, who would you invite and what wine would you serve them?

What a geeky question! Leonardo Da Vinci, Paul McCartney and my dad. Da Vinci would serve science and invention; Paul would serve music and laughter. My dad would serve basketball and wisdom. They are the servers. The wine would be secondary—you see, the magic would come with what they bring to the table, not me.

## THURSDAY/FRIDAY NIGHT TASTINGS

Please call the stores for more information on upcoming tastings.

### In San Francisco, Thursdays from 4:30-6:30 p.m.

**June 4: Roar, August West & Freeman Vineyards;**

**June 11: Pinot Days: California AVA's, Part 1;**

**June 18: Bucklin Vineyards;**

**June 25: Pinot Days: California AVA's, Part 2**

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

**June 5: Dashe; June 12: Pinot Days: California AVA's, Part 1;**

**June 19: Caymus Vineyards;**

**June 26: Pinot Days: California AVA's, Part 2**

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

**June 4: Cheese Tasting with Barrie Lynn and Veramonte (\$25);**

**June 11: Portuguese wines with Luis Moya from Vinos Unico;**

**June 18: Sake; June 26: Wine 101 Returns!**

### Coming up:

**September 12, 2009:** Special "Value" Bordeaux Tasting and Lunch in Redwood City with Sopexa. Taste 12 wines and then enjoy a delicious lunch paired with six more.

**October:** Special 2007 Rhône Tasting Part #2, New Arrivals.

**November:** Jean Guillaume Prats of Château Cos d' Estournel will be here for two private dinners and tastings.

## GETTING TO KNOW:

*Joe Zugelder*



"Drinking wine is like playing the piano—you don't need to know a thing to enjoy it."



*“I have been telling people for years now that Alfred Tesseron’s Ch. Pontet-Canet is as good, if not better, than many of its more famous neighbors in Pauillac.”*

## BORDEAUX: “GOOD VIBRATIONS!”

**For the first time in a while the recent news out of Bordeaux was very positive. The 2008 vintage has been tasted and the reviews have been very good.** The *en primeur* campaign started with a surprise, as for the first time in decades a first growth, Ch. Latour took the lead by opening first and drastically lowering its opening price, and most châteaux followed suit. And when Mr. Parker scored many American favorites very high, customers started flocking back to Bordeaux!

Of course, we think this is wonderful news. As wine lovers we always root for great vintages; the more great wine produced in the world the better, especially at attractive prices.

As good as the 2008 wine may be, the weather was nowhere near the perfect conditions of 2005, the great vintage “in hand” and going away. 2005 has kept everyone in the business of Bordeaux afloat for the last few years, and even as it leaves the marketplace it continues to leave lasting impressions and proof that it has exceptional wines to offer at every price point and for every palate.

For drinking young, the statistics don’t lie, and the **2005 Bad Boy (\$9.99)** is a winner with our customers proving to be the great California crossover wine. J.L. Thunevin is the father of the *garagiste* movement, and his wines are black as night and loaded with dark fruit that actually finishes dry. The elegant, silky, red fruit-driven **Clos Kalinda (\$26.99)** is a bit more my style; so pure, focused and fresh, not heavy in any regard. Bruno Borie’s **Ch. Lalande-Borie (\$28.99)** is so tasty young, it is hard to stay away from, but it will surely integrate into even better wine with 3-5 years of age.

*Ch. Rouget is consistently Pomerol’s best value wine—I own many vintages—and I always start drinking them at 10 years of age.*

For mid-term drinking (in the 7-15 year range) **Ch. Talbot (\$59.99)** features a pretty, crushed raspberry nose and silky-soft cherry fruit on the palate, with a little earthy dust and herbs and textbook St-Julien balance. **Ch. Rouget (\$49.99)** is consistently Pomerol’s best value wine—I own many vintages—and I always start drinking them at 10 years of age. Always honest and naturally extracted, the 2005 has spice box aromas of smoke, cloves and earth wound into elegant red fruits; a tasty and refreshing wine. I finally have lived long enough to see **Ch. Pedesclaux (\$44.99)** make good wine. It was good in 2003 as well, but didn’t have the depth and power of its neighbors, Mouton and Pontet-Canet. Brisk, ripe blue fruit, direct, clean and firm, give it 7-10 years. Claire Villars has had **Ch. Haut-Bages Libéral (\$49.99)** right on track for years now; it may be the best Pauillac value. The ’05 is very bright and zesty because of its spicy Cabernet Sauvignon core of fruit and lively acidity. Give it 10-15 years! Although **Ch. Lascombes (\$74.99)** is a second growth and will surely last longer, it does qualify as a mid-term candidate because of its in-your-face big fruit and international style. If you’re a fan of big flashy Bordeaux you will indeed love Lascombes.

We still have two of Bordeaux’s greatest wines from **2005** for long-term aging and both wines have been stunning at every tasting. From Margaux, the second growth **Ch. Rauzan-Ségla (\$129.99)** has fantastic strike on the nose of pure blue-grapey fruit, strong with serious concentration, incredible focus and length in the mouth; the style of Margaux legends. I have been telling people for years now that Alfred Tesseron’s **Ch. Pontet-Canet (\$129.99)** is as good, if not better, than many of its more famous neighbors in Pauillac. Many people just do not want to believe that a fifth growth can outperform first growths. The proof is always in the wine and Pontet-Canet is proving it, vintage after vintage for a whole lot less money. A stunning wine from the first sip and every time afterwards! Extremely deep, dark, pure fruit, with hints blueberry, blackberry, plum and spice. An incredibly rich and thick wine with tremendous power, round tannins and a fantastic long finish. Pontet-Canet 2005 is a classic that makes many famous wines look quite simple in comparison, and a serious case can be made for wine of the vintage!

Please contact me anytime with questions about the wines of Bordeaux at x2723 or by email at: [Ralph@klwines.com](mailto:Ralph@klwines.com). Toujours and Go Giants!

Ralph Sands

## STEVE BEARDEN *On Bordeaux*

**At the One Market penthouse Bordeaux dinner in San Francisco last month, the food was great and the wines even better.** Although all the wines of Château Angélu, including those from La Fleur de Boüard were spectacular, I want to highlight the wines of Pichon-Lalande here. The following are all fantastic and show why Château Pichon-Lalande has been a favorite here at K&L for decades.

**2004 Reserve de la Comtesse, Pauillac (\$33.99)** This is one of the most consistent second wines in Bordeaux, and it's a best buy vintage after vintage. The '04 version is fresh and lively with a touch of spice to accent the warm, round fruit. This is bright, balanced and fruity with mineral, licorice and sweet herbs, finishing with very integrated tannins.

**2005 Reserve de la Comtesse, Pauillac (\$49.99)** This complemented the food amazingly well with its huge Merlot component (49%) clearly evident. Although deep and dark, this is very easy to like now, with the fine tannins buried under substantial fruit. This shows wonderful breed with a great balance of structure, aromatics, rich fruit and complexity in a seamless style. Delicious now, and it will age well.

**2006 Pichon-Lalande, Pauillac (Pre-Arrival \$119.99)** This star of the vintage is smooth and velvety with a fat, round texture and an almost opulent personality. Unlike most vintages of this wine, no Petite Verdot was used in '06, so this comes across as more open-knit and flattering than recent vintages have at such a young age. Although clearly structured, there is no tightness here, with the substantial tannin smothered in creamy, chocolaty dark fruit, black currants, mocha and a fine, long finish.

**1995 Pichon-Lalande, Pauillac (\$209.99)** This is a substantial and sturdy wine with lots of cocoa, ripe Merlot fruit, coffee grounds and black fruit in the hefty middle. Toasty, full-bodied and deep, this has a roasted, brooding quality to the rich, cherry cordial middle. This heavyweight is complex, multidimensional and delicious for drinking now or in 10 years.

**1996 Pichon-Lalande, Pauillac (\$229.00)** Pichon-Lalande eschewed their usual 35-50% Merlot in '96 and used only 15% in this spectacular wine. This has a ripe, almost scorched quality to the sweet blackberry and blueberry fruit, with smoke, mineral and graphite flavors that almost hide the substantial tannins. This powerful and concentrated wine is a classic to be enjoyed now or cellared for decades.

*Steve Bearden*

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## JEFF GARNEAU'S *Bank Shot*

**Pity the 2006 vintage Bordeaux.** Like a younger brother or sister cursed to live always in the shadow of their over-achieving elder sibling, the 2006 will always suffer in comparison to the much-touted 2005, the "perfect" vintage where the wines virtually made themselves. And pity the poor consumer, torn between those who claim the 2006 is equal to or better than the 2005, and those who declare it a failed vintage, over-hyped and overpriced. As usual, the truth lies somewhere in between.

Many of the 2006 Bordeaux wines are now on our store shelves. The emerging consensus among our staff seems to be that the wines of Pomerol are the top performers. Among the Left Bank appellations, St-Julien appears to be the most consistent, with some fine wines coming from Pessac-Léognan as well.

**2006 Nenin, Pomerol (\$59.99)** The 2006 shows effusive, generous fruit, a rich texture and smooth, fine-grained tannins. It needs some time in the cellar to develop its full potential. As good as 2005.

**2006 Château de Sales, Pomerol (\$23.99)** One of the great values in Pomerol and a personal favorite. 70% Merlot, 15% Cabernet Franc, 15% Cabernet Sauvignon. A classic claret in style, medium- to full-bodied. Tangy red fruits backed by fleshy tannins. The equal of the 2005.

**2006 Pierre de Lune, St-Emilion (\$46.99)** Unabashedly *garagiste* in style, this Merlot-dominated blend shows extraordinary depth and concentration. A truly handcrafted wine.

**2006 Château Langoa-Barton, St-Julien (\$59.99)** Ample fruit, though not as generous as the 2005. Very firm tannins that will need time to resolve. Excellent potential.

**2006 Château Léoville-Barton, St-Julien (\$69.99)** This wine is classic Léoville-Barton. Concentrated, rich, black fruit. Dense, masculine style. Exceptional length. Unyielding tannins. This one is headed for the cellar. One of the best wines of the vintage.

**2006 Malartic-Lagravière, Pessac-Léognan (\$39.99)** Spicy, red currant notes. Wonderful Pessac minerality. Chewy tannins. Already showing well, but will improve greatly in the cellar over the near term.

*Jeff Garneau*

“Although all the wines of Château Angélu, including those from La Fleur de Boüard were spectacular, I want to highlight the Pichon-Lalande here.”

“Like a younger brother or sister cursed to live always in the shadow of their over-achieving elder sibling, the 2006 will always suffer in comparison to the much-touted 2005...”

“2007 was also an outright fantastic vintage in my favorite corner of the wine world: the Rhône Valley.”

# Wine 101: Legacy Wines

According to Chinese tradition, my twins had the good fortune of being born in 2007, the Year of the Pig, which means they are likely to develop into fat, happy and prosperous adults. Not the Year of the Golden Pig, which would have been better still (the last was 1971, my own birth year. Well, I AM relatively happy).

Life is going to be great for my boys, and not just because of their porcine status. 2007 was also an outright fantastic vintage in my favorite corner of the wine world: the Rhône Valley. Everything went right, especially for that king of the Southern Rhône, Grenache. And nowhere is this more evident than in Châteauneuf-du-Pape.

As we've already discussed, I am not fat, nor prosperous, so let's dispense with the \$100 Châteauneufs and stick to a few of the beautiful and more gently priced gems that will drink well now and might even hold out for my twins' 18th birthday. (In Canada, it's legal to drink at 18.) The **2007 Châteauneuf-du-Pape, Collection Alain Corcia “Julie”\*** (\$29.99) is an outstanding wine, with layers of pure Grenache fruit (blackberries, raspberries, red berries, purple berries) amid an elegant, balanced palate. This is one to dig into now and over the next 10 years. It is also a K&L direct import; otherwise, you can bet the price would be considerably higher.

The **2007 Châteauneuf-du-Pape, Grand Veneur “Les Origines” (Pre-Arrival \$49.99)** is one for the cellar, with its spicy, brambly, subtle aromatics that will send you flying to Southern France in search of black olive tapenade and grilled lamb. This will still be going strong when our boys head off to Stanford and Cal.

Finally, the **2007 Châteauneuf-du-Pape Domaine Charvin (Pre-Arrival \$64.99)** proves that Châteauneuf-du-Pape deserves to be included in the pantheon of the world's finest wines. A dead-ringer for Château Rayas, this is dark, brooding, even withholding at this stage. After a few years in your cellar (or closet) it will blossom into a pure and elegant, mind-blowing wine. A vinous experience, if you will. (In other words: Do not share this with your children!)

Elisabeth Schriber

## BRICK'S BEER PICKS: WELCOME TO THE SHOW

As some of you well know already, K&L is back in the beer business! Not that we were ever really out of it, but rather than continuing to dwell in the macro doldrums, we are striving to give great beer the limelight it deserves. I'm scouring for hard-to-find brews with K&L-like tenacity, and bugging all my distributors until their ears bleed, or they pony up a couple of cases of whatever I have a hankering for.

All of our beers are on our website for the world to drool over, and we'll be more than happy to “Will Call” beer at any of our three locations for your convenient pick-up. Good news and bad news: we are shipping beer, but unfortunately only to our customers in California, for the time being. These things change, but don't hold your breath. It took us 30 years to get to this point. Also, I've started a “Beer List” for all of our beer-inclined customers. If you are not already on it, please email me at [bryanbrick@klwines.com](mailto:bryanbrick@klwines.com) with your email address and I'll add you to the list alerting you of all our newest finds and future releases. Plus, we're dedicating a monthly column to beer in this fine publication; printers beware, we expect a huge spike in newsletter sign-ups.

*I'm scouring for hard-to-find brews with the tenacity K&L-like tenacity, and bugging all my distributors incessantly until their ears bleed or they pony up a couple of cases of whatever I have a hankering for...*

So without further ado, considering there has already been too much, here is the first beer I'm pushing this month: the **Victory Brewing Company “Prima Pils” Pilsner (6-pack \$8.99)**. Simply put, this is one of the best pilsners made in the US today. Easily as good as most German and Czech pilsners, this is vibrant and aromatic with just a kiss of hoppy bitterness. Full of fresh bread dough, a touch of grapefruit and mild carbonation, this goes down easy, and at a 5.3% ABV it will not put too much hurt on you. So pick up a 6-pack or a case and drink until your heart's content or your liver tells you better.

Another of my faves right now is the **Oskar Blues “Mama's Little Yella Pils” Pilsner (6-pack \$9.99)**. I had a keg of this at a recent party. First, let me say: it pays to be in the business, and no we do not sell kegs. Nonetheless, it was a huge hit! Crisp and refreshing with a touch of sweet malt to the slightly spicy nose of pine needles and brioche, this goes down smooth with perfect carbonation and a touch of fresh bread dough on the palate. This is great for patio grilling and chores in the yard. By the way, did I mention that it comes in cans? There is something so right about that!

‘Til next month: keep the beer cold and flowing regularly.

Bryan Brick



## 2002 CRISTAL *Now Only \$199*

**Cristal Champagne is wine that is part fantasy and part reality.** In April, Clyde, Trey and I experienced the fantasy at a black tie vertical dinner at the Pebble Beach Food & Wine Festival. Chefs Stefan Richter, Sylvain Portay, Daniel Humm, David Kinch, Eric Ripert and Sherry Yard flew from far and wide to prepare a seven-course meal paired with five vintages of Cristal from magnum, going all the way back to 1979. They also flew in a team of sommeliers from New York to do the wine service, Mr. Frederic Rouzaud, CEO of Champagne Louis Roederer, came from France to present the Champagne, and guests came from near and far to enjoy it.

Cristal is an entirely estate grown wine—Roederer owns 500 acres and uses some of their Grand and Premier Cru vineyards for its production. The Champagne is mostly fermented in stainless steel, with about 20% going into wood, and it is never allowed to go through malolactic. Fredric explained to us that Roederer's position is to disgorge and release Cristal earlier than competing tête de cuvées (the current Dom Pérignon is 2000, the current Salon is 1997), to give Cristal the best chance for ultimate longevity. Like Bernard Launois, he believes that too long on the lees is not the best thing for the wine. Unfortunately, I believe that almost all Cristal is consumed far too young—the 1996 was a baby at the dinner, and the 1993 was just starting to open. The 1990 was ready, while the 1988 was magical—a wine to drink now or keep for as long as one would like. The fully mature 1979 was super rich and weighty. And now for the reality check: Cristal, by my math, makes up about 20% of Roederer's 3 million-bottle-a-year production, which is a lot of bottles, but far less than Dom Pérignon and other famous tête de cuvées. With the Dollar improving against the Euro, and the economy in a bad way, Roederer has wisely decided to lower the price. The **2002 Louis Roederer "Cristal" Brut Champagne is now \$199**, and a great cellar candidate, from the best vintage since 1996 in Champagne.

Feel free to email me at [garywestby@klwines.com](mailto:garywestby@klwines.com), or call me at 877-559-4637 x 2728. I'm here to help.

Gary Westby

## For the Love OF TARLANT

**This is probably one of the easiest articles I have ever written.** You see, I am madly, passionately in love with the Champagnes of Tarlant! One, in particular, holds a special place in my heart, and will forever be one of my Top 10 Champagnes. The vineyards of Tarlant have been around since 1687 and are mostly located on hillsides in Oeuilly. I have been to these vineyards and there is so much chalk that it looks like a fresh layer of snow has been laid down. We have been lucky enough to stock their wines for about six years now, if my memory proves correct, and are thrilled to have added a new one to our line-up this year. The zero dosage wines, the **NV Tarlant Brut Zero (\$34.99)**, and the brand-spanking new (for us) **NV Tarlant Brut Zero Rosé (\$49.99)** are wonderfully clean and crisp. The Brut Zero is composed of one-third each Pinot Noir, Pinot Meunier and Chardonnay. The Brut Zero Rosé—85% Chardonnay and 15% Pinot Noir—has more Chardonnay than any rosé Champagne we have ever carried. The Brut Zero has zippy citrus fruit, a hint of cream, green apples and slight hint of oak. The use of reserve wines and barrel aging make this a most memorable "ultra brut." The Brut Zero Rosé has a wonderful nose of warm waffles. On the palate, it starts out exceptionally clean and crisp, with cream and tart raspberry fruit in the middle, and subtle toast and Bing cherries on the finish. From no dosage to light dosage, the **NV Tarlant Brut Reserve (\$34.99)** has aromas of golden apples and toast. Like the Brut Zero, it is a blend of one-third each Pinot Noir, Pinot Meunier and Chardonnay. It is primarily a blend of the 2003, 2004 and 2005 vintages, with two vintages of older stock blended in for good measure (also like the Brut Zero). Apples, pears, bread dough and baking spices in the mouth. Lastly, there is my all-time favorite, the **NV Tarlant Cuvée Louis (750ml \$54.99; 1.5L \$119.00)**. This is serious, serious Champagne that costs less than half of some wines that can't even approach its quality. Composed of 50% Chardonnay and 50% Pinot Noir, this Champagne sees no malolactic fermentation, is on the lees for 13 months and is aged at least nine years before release. The grape sourcing is from Tarlant's chalkiest vineyards with an average vine age of 45 years. This latest release is a blend of the 1996 and 1997 vintages. Like its sister wines, it has a low dosage that makes for a wonderfully crisp finish. Cinnamon, toasted bread and ripe apples are the dominant features of this wine. It is extraordinarily complex and is an excellent candidate for the cellar, though it is quite drinkable now. My co-worker (Captain) Kirk Walker is also a big fan. I hope that you enjoy these selections.

Happy Early Summer!

Scott Beckerley

"I believe that almost all Cristal is consumed far too young."

"This is probably one of the easiest articles I have ever written. You see, I am madly, passionately in love with the Champagnes of Tarlant!"

# '07 RHÔNES For Every Occasion

## A 2007 Rhone for every occasion?

**Absolutely! Whether you need a delicious bottle to enjoy with Tuesday night pizza, a nuanced wine to feature at your next dinner party, or a classic Rhône to sock away for a rainy day, these three wines will not disappoint. Please read on!**

### 2007 Côtes du Rhône-Villages, Perrin & Fils

**(\$10.99)** This 2007 Côtes du Rhône-Villages is produced by the Perrin family of Château de Beaucastel fame, using the same viticultural and winemaking techniques employed in making their famous Châteauneuf-du-Pape. It is a blend of 50% Syrah and 50% Grenache from two specific vineyard plots that are among the best in the Rhône Valley. The 2007 Côtes du Rhône-Villages from Perrin & Fils is an absolute pleasure to imbibe. Like a great dinner guest, this juicy but perfectly balanced red will integrate seamlessly with many Mediterranean-inspired dishes and end up making quite an impression at your next meal. Chorizo and a hunk of Manchego? Chanterelle pizza? Rosemary skewered lamb kebabs? 13% ABV.

### 2007 Vacqueyras Montirius "Garrigues"

**(\$24.99)** Montirius is the family estate of Christine and Eric Saurel, fifth generation growers whose vineyards grace the prestigious Plateau des Garrigues above the village of Vacqueyras. Their vineyards are tended according to strict biodynamic principles, and their winemaking practices are dedicated to showcasing purity of

fruit and sense of place. 91-93 points from *Stephen Tanzer's International Wine Cellar*: "Bright red. Deeply scented bouquet of black raspberry, cassis, lavender and black cardamom. Broad, palate-staining dark berry flavors are enlivened by tangy minerals and black pepper, with a subtle note of smoked meat adding complexity. Vibrant cherry and cassis notes linger on the long, sappy finish. There's lots of up-front fruit here but also the depth and balance to reward patience. This is 70% Grenache and 30% Syrah." 14% ABV.

### 2007 Châteauneuf-du-Pape Paul Autard

**(\$39.99)** Located in the village of Courthezon, the Domaine Paul Autard was founded in the 1970s and is run by Jean-Paul Autard today. Comprised of 26 hectares of vines, 12 in Châteauneuf-du-Pape and 14 in the Côtes du Rhône, the Autards' plantings include diverse soil types (*galets roulets*, pebbles, clay and sandy-clay) which are vinified separately and always blended with an expert hand. 90-93 points Robert Parker: "The opaque ruby/purple-colored 2007 Châteauneuf-du-Pape offers up beautiful, sweet black raspberry and kirsch fruit, tremendous opulence, and a sexy, gamy character. Layered, sumptuous, and long in the mouth with excellent purity and freshness, it should drink effortlessly for 10-15 years." 14.5% ABV.

Mulan Chan



South of France

## A WINE HOROSCOPE

**Happy Birthday fellow Gemini! Jupiter is in the house, and it's all about adventure for spirited Twins.** Say the astrologers: "A broader scope of experiences is in the stars. Many of us will travel, and most will enjoy new and exciting adventures. Wine featured." So, this June I challenge everyone to channel the Gemini energy, embrace the unknown and uncork (or unscrew) something different at your next birthday bash. You'll be the better for it, I promise.

Instead of the expected for our bubbles, let's go to the Ain department in the Southern Jura Mountains just west of Savoie, in eastern France, for some spontaneous fun. In this little area, referred to as Bugey, one of my all-time favorite summer sparkling wines is produced: the off-dry, pink Vin du Bugey Cerdon. The best are made in the *méthode ancestrale*—spontaneous fermentation—and are fresh, frothy and naturally low-alcohol rosé sparklers. The **NV Bugey Cerdon Rosé Caveau du Mont July (Méthode Ancéstrale) (\$15.99)** is simply irresistible. Made from a blend of local Pousard and Gamay grapes, this bubbly shows light cranberry, grape, and strawberry flavors and a crisp, refreshing finish. Though semi-dry, the acidity in the wine keeps the perception of sweetness in check, as well as the alcohol, which is only 8.25% ABV. Heck, it even goes with chocolate!

Clairette de Bellegarde AOC is a small 100-acre enclave tucked into the southern part of the Costières de Nîmes appellation. This area exclusively produces white wine, the principle grape being the old-fashioned but

endearing Clairette (a white Southern Rhône varietal, not to be confused with the British term for red Bordeaux, claret). Maybe it is due the shared etymological "roots" of our names, but I find myself rooting for the Clairette varietal, and am proud to present to you a clear, bright, white worthy of the name: the **2007 Clairette de Bellegarde Mas Carlot (\$10.99)**. With a nose that is reminiscent of unadorned Chardonnay—citrusy and leesy with absolutely no oak—and a palate that shows weight, texture, viscosity and a uniquely nutty character, this little wine works magic with tricky foods. It is lovely with creamier cheeses, savory crepes, pastries and egg dishes. But no need to ditch the bikini! With the right balance of weight, acidity and flavor, this wine will complement a variety of salads, too.

And while some people stagnate in points-driven wine monotony, we're off to Montblanc, in the Languedoc region of France near the Mediterranean, for a fresh, new style of house red—the impossible to pronounce, easy to drink **2007 Vin de Pays d'Oc Cabernet Franc Domaine de Coussergues (\$10.99)**. The classic Cabernet Franc nose of wet soil and violets opens up with a little air to reveal layers of cranberry, graphite, mineral and herby, pepper notes. Medium-bodied with bright acidity and playful tannin, this tasty red complements anything from the grill and—at only 13.5% ABV—ensures we and our guests will enjoy (and remember) our birthday this year.

Chiara Shannon



“So if you are like me and are fed up with all these overblown, overripe wines that fall apart as quick as a house of cards, give Joe’s wines a try.”

## Brick’s Backyard Picks **INNOCENT CONTENTMENT**

For a few years now I have been enamored with the wines of Arcadian. These Pinot Noirs, Chards and Syrahs have continued to impress me with their unabashed varietal character, balance and poise. There are few wineries in California or, in that sense, the world, that can do all three of these varietals as well as Joe Davis does at Arcadian.

Joe has been making Central Coast wines under the Arcadian label since 1996, but before he started his own project he cut his teeth at Morgan, helping Dan Lee create some of his most brilliant Pinots and Chards from 1986-1994. After a short stint as a general manager at Bernardus, he decided to focus all of his energy on Arcadian.

Joe’s passion for the artisanal, traditional methods of wine making and vineyard management has led him to use minimal new oak, pick at much lower sugar levels, use some whole cluster fermentation and foot-trodden grapes. All this adds up to wines not of the monstrous persuasion, but worthy of age, wines that are complex and sometimes wonderfully challenging.

A perfect example of this is the **2001 Arcadian “Sleepy Hollow Vineyard” Monterey Pinot Noir (\$49.99)**. This Pinot really wowed me when Joe and I met back in early April. Super-fresh with a deep, dark nose of blueberry, violet, Mexican oregano and new leather, this is still far from its peak. As it builds pitch and intensity on the palate, you get a feeling of depth, of scope, and this seems bottomless, big but not brawny or hefty. Time has put a pretty polish on this wine, wearing off any rough edges and leaving a beautiful mélange of red currant, dried sage, Asian plum and caraway seed. This was a treat to taste and would be sheer pleasure to drink with a simple roast chicken.

Not to be outdone by its red brethren is the **2001 Arcadian “Sleepy Hollow Vineyard” Monterey Chardonnay (\$39.99)**. Some of you may think this is way too old for domestic Chard, but this has way more in common with White Burgundy than it does with California examples. Light wafts of Muscavado sugar, peanut skin, cashew and dried apricot fill the complex, yet understat-

ed nose. This is similar to the Pinot above in that it picks up depth and pitch as it goes. This has pretty tropical notes of mango, fig and guava, with a sinewy, acid-laden mouthfeel and no excess weight. Complete and delicious with a perfect balance of acid, fruit and structure, this is again going to get even better with food.

So if you are like me and are fed up with all these overblown, overripe wines that fall apart as quick as a house of cards, give Joe’s wines a try. Hopefully you’ll be blown away like I was.

Bryan Brick

### WINERY TO WATCH: DOMAINE ROUGE-BLEU

**When the wine bug bites, there is no cure. For some, the infection is mild, driving them to drink. For others, it is more intense, causing them to collect copious amounts of wine from the world’s top growing regions to ensure they have enough to keep the infection in check. But then there are those whose resistance is low. When the bug bites, it’s fatal to their current way of life. They quit their jobs, buy some vines and start on a new path. And those of us with milder cases wince with envy.**

It’s fair to say that the wine bug bit Jean-Marc Espinasse hard. He was an accountant when his uncle, Jean-Claude Vidal, bought the Domaine du Bannert in Châteauneuf-du-Pape in 1989. He started helping out at the winery, then began trying to get the wines American exposure while living in the US a few years later, and started a wine blog. Finally, in 2006, he bought an 8-hectare, 400-year-old Provençal farm of his own, planted to Grenache, Carignan, Syrah and Mourvèdre. Espinasse grows his vines according to biodynamic principles, not only eschewing chemical fertilizers, but also plant foods, saying that feeding the vines interferes with their natural inclination to dig their roots deep into the soil in search of water and nutrients, making for stronger vines and better wines.

*“While Espinasse may be considered very Old School in his approach, he doesn’t have Old World blinders on.”*

While Espinasse may be considered very Old School in his approach, he doesn’t have Old World blinders on. He loves American Zinfandel—especially Ridge—and enjoys Russian River and Oregon Pinot Noir, too. (For more about his influences, check out our “Winemaker Interview” feature on page 23.) These influences show up in his wines, which are focused and complex, with approachable fruit and structure that’s still built to to enjoy over time.

We currently carry his **2007 Domaine Rouge-Bleu Côtes du Rhône “Le Mistral” (\$17.99)**, a blend of 71% Grenache, 19% Syrah, 8% Mourvèdre and 2% Roussanne that is savory and rich, with loads of blue and black-fruited goodness. Hints of savory herbs and a little sauvage add depth and character. Have a bottle on hand for your next alfresco meal. This would be delicious with lavender-crust lamb or roasted pork loin with sage and platters full of grilled summer veggies tossed lightly with olive oil and herbs.

Leah Greenstein

“Today, on her 52-acre estate, Patricia Green produces an amazing 12 different Pinot Noirs, each made to reflect the distinct characteristics of a particular vineyard site.”

## Doug Davidson's **NORTHWEST CORNER**

Patricia Green of Patricia Green Cellars in Oregon recently visited our Redwood City store to pour her 2007 wines for us. Before starting her own label in 2000, she spent more than six years as winemaker at Torii Mor, producing the wines that built that winery's excellent reputation. Today, on her 52-acre estate, she produces an amazing 12 different Pinot Noirs, each made to reflect the distinct characteristics of a particular vineyard site. These vineyards cover the Ribbon Ridge, Dundee Hills, Chehalem Mountains and Eola Hills growing regions in the Willamette Valley, and when tasted next to each other do show an amazing amount of individuality. To allow these unique flavors to show through, she exercises minimal intervention and uses only a small percentage of new oak in the aging of most of her Pinot Noirs. While I thought all of her wines were outstanding, I wanted to focus on a few that I thought deserved special attention.

An exception to the usual single-vineyard block Pinot Noirs in her range, the **2007 Patricia Green “Reserve” Willamette Valley Pinot Noir (\$27.99)** is sourced from 10 different vineyard sites and blended to be more consistent year-to-year in style, with a fruit-forward, earlier drinking character. This 2007 offering is certainly true to that aim, with bright cranberry, cherry and spice aromas leading to upfront flavors of tangy red fruit. While it shows the great, bright acid typical of 2007 Oregon Pinots, it still has great weight and depth, with a nice touch of light tannins on the finish.

Next up is the single-vineyard Pinot Noir from the largest of their vineyards, the **2007 Patricia Green “Estate Vineyard” Ribbon Ridge Pinot Noir (\$34.99)**. Patricia Green makes two wines from this 26-acre vineyard, and this one is sourced from the younger blocks. This wine shows richer aromas than the Reserve, with scents of black cherry and winter spice balanced by tangy brightness. On the palate, this wine shows more dark fruit, the same great acid balance and a touch of smoke, finishing with a nice structure and delicate tannins that promise great potential for development.

Finally, we have a wine that is not just unique for Patricia Green or the Willamette Valley, but for just about any producer: the **2006 Panama White Sauvignon Blanc (\$32.99)**. While Patricia Green produces a more traditional Sauvignon Blanc each vintage, this wine is made from some lots from her Estate vineyard that didn't fit the normal character of her regular Sauvignon Blanc. Rather than blend this into the rest of her 2006, which is all stainless steel fermented, she held it aside and conditioned it in neutral French oak barrels. The result is an amazing wine with ripe aromas of pineapple and candied ginger that fills your mouth with rich, spicy sweet fruit and zippy acidity. This is certainly not a delicate wine, but definitely one to savor and talk about while admiring the skill of the winemaker.

Doug Davidson

## BOUTIQUE CORNER

*Now I'm sitting here, Sipping at my ice cold beer,*

*Lazing on a sunny afternoon.*

*Help me, help me, help me sail away, We'll give me two good reasons why I oughta stay.*

*'cause I love to live so pleasantly, Live this life of luxury,*

*Lazing on a sunny afternoon.*

*In the summertime*

From “Sunny Afternoon” by The Kinks

I love the summer. Once you get out of San Francisco, it's warm and beautiful and there is nothing better than spending a warm, sunny day on a golf course. I have a couple of great summer wines that will be perfect for everyone. They are a great balance of New and Old World style. The first is the **2007 Highflyer Clement Hills Lodi Viognier (\$15.99)**, a lovely, fresh, bright wine with tropical aromas—lychee and peach fruit—with good acid and minerality. Winemaker Craig Becker is a talented man and everything he touches is fantastic.

The **2007 Alpen Cellars Trinity County Pinot Noir (\$16.99)** has recently arrived and the wine is the best Pinot we have tasted from them. (And their wines have been consistently great!) The wine has great balance of dark red fruit, cola with hints of mushroom, black pepper and cinnamon. BEAUTIFUL! Another great wine from winemaker Keith Groves—bravo to him for doing it again.

Michael Jordan

“I have a couple of great summer wines that will be perfect for everyone. They are a great balance of New and Old World style.”

# TREY'S June Picks

**2007 Wente Vineyards "Morning Fog" Livermore Chardonnay (\$9.99)** This San Francisco Bay appellation Chardonnay benefits from the cool SF fog we all know and love (especially living in Southern California), hence the name. Half of this was barrel fermented in French oak, the balance in stainless steel tanks to preserve the natural fruit flavors, a nice combo. This wine is a fresh, bright, lively Chardonnay that is perfect for a cool summer cocktail.

**2007 Wente Vineyards "Riva Ranch Reserve" Arroyo Seco Chardonnay (\$14.99)** Made in a much different style than the Morning Fog. More than 90% of the Riva is barrel fermented. After primary fermentation, the wine was allowed to naturally undergo malolactic fermentation. This helps add that rich, creamy texture that coats the palate. Rich, golden in color, with apple and pear aromas and loads of rich, tropical fruit in the mouth, the wine finishes with a viscous, butter-scotch undertone.

**2006 Wente Vineyards "Charles Wetmore Reserve" Cabernet Sauvignon (\$19.99)** A rare Cabernet drinker for less than \$20! The Wetmore Cab is a blend of 80% Cabernet Sauvignon, 15% Petit Verdot and 5% Merlot. This wine is loaded

with flavors of black cherries, spice, mint and cedar. This is a great pick for a wine to go with food rather than to overpower it with oak and alcohol!

**2008 Orin Swift "Veladora" Tofanelli Vineyard Sauvignon Blanc (\$24.99)** Orin Swift is on fire lately, but the new '08 Sauvignon Blanc is rather cool. This Sauvignon Blanc is rich with an oily texture, similar to a white Bordeaux. Flavors of green apple, figs and pears are crisp, and bright. This full-bodied SB is perfect with fish.

**2007 Groth Napa Valley Chardonnay (\$21.99)**  
**2006 Groth Napa Cabernet Sauvignon (\$44.99)** Two perfect summer barbecue choices. Fire up the grill and open the bottle of Groth Chardonnay. The '07 is a classic example of California Chardonnay, minus any of those butterscotch or sweet oak flavors. Pear, hazelnut and hints of citrus jump from the glass while the finish is refreshing and clean. Before the steaks go on, open the bottle of Groth Cab. This wine really benefits from some air. You will notice aromas of mocha, spice and licorice, which are followed by a silky texture that sits on a sturdy Cabernet frame. The perfect combo!

Trey Beffa



## Portugal

# HOLLYWOOD HOT PIX Portugal

Every few years a wine region emerges from the shadows with renewed interest in their local traditions, becoming wine's next frontier. Portugal is the most recent to "re-arrive." It is a classic growing region with ancient roots, but most consumers are only familiar with Port or Vinho Verde, though the latter isn't exactly mainstream. There are also several other growing regions that are producing very exciting wines.

Portugal's most famous white wine growing region is Vinho Verde. A whole appellation dedicated to producing quaffable, snappy, low-alcohol white wine sounds like a region to overlook, but these wines are perfectly suited to the Southern California climate. One of my favorites is the **2008 Fátima Vinho Verde (\$7.99)**. It has the classic lime and citrus zest tones with a subtle sparkling character that makes the wine lively. At only 9.5% alcohol, this is the perfect backyard sipping wine to get you through the long hot summer. Quite possibly the best white from this region I have ever tasted is the **2008 Ferreira "Soalheiro" Alvarinho Vinho Verde (\$19.99)**. Not a typical frothy style, this is a serious white putting most of the Albariños from Rias Baixas to shame. (Albariño and Alvarinho are the same varietal divided by a river running between the Spanish/Portuguese border.) This single varietal bottling (rare in this area) comes from a vineyard planted in 1982. It has stunning notes of cantaloupe and nectarine, with subtle tropical nuances. There is exceptional length and finish to this wine.

If Douro is the Bordeaux of Portugal then the Dão region its Burgundy. Of course there is little comparison between soil and climate, but it is the style of the wines where we find similarities. These wines tend to be more medium-bodied with black fruit and plum character, but there are also distinctive earthy and floral notes. The **2005 Quinta de Cabriz Reserva Dão (\$16.99)**

is a great reference point. The wine is medium- to medium-full-bodied with blackberry and cola flavors. There are wonderful aromas of cedar and black licorice as well and a superb black plum finish. Great acidity and texture and you have wine that is not overtly massive but one of finesse and style.

Just north of Lisbon lies Casa Santos Lima, a turn-of-the-19th century producer that is still making wines of interest to this day. The **2007 Casa Santos Lima "Quinta de Bons-Ventos" Estremadura (\$10.99)** is like liquid fruit cobbler. There are loads of ripe black and red fruits with subtle tannins and a hint of spice in the finish. This is an extremely inviting wine that will be perfect for summer barbecues and picnics.

The final frontier of Portuguese wines lies in Alentejo. This region is experiencing a renaissance similar to the one that Tuscany enjoyed in the mid-90s. Many of the best producers are still making traditional wines, but there is some clever experimenting going on with the blending of indigenous and international varieties—think Portuguese Super Tuscans. The **2005 Herdade do Esporao "Esporao" Red Reserva Alentejo (\$24.99)** is a perfect example. This blend of Aragones (Spain's Tempranillo), Cabernet Sauvignon and Trincadeira has a rich, ultra-ripe palate feel with deep black fruit and hints of cinnamon and cocoa. Even cleverer is the traditional white, the **2007 Herdade do Esporao "Esporao" White Reserva Alentejo (\$17.99)** made from Antao Vaz, Roupeiro and Arinto. This wine has a rich texture with citrus rind and stone fruit flavors, and there's lots of complexity that carries over to a wonderfully long finish.

Keith Mabry

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



**LOIRE/ALSACE**

- 2007 Jean-Francois Merieau Gamay de Touraine "Bois Jacou" \$17.99**  
According to Robert Parker's *Wine Advocate*: "Jean-Francois Merieau is clearly a major Touraine talent, and the fact that his numerous wines bear some of the most striking and delightful new labels I have encountered in a long time should help draw wine lovers' attention." This red comes from 40- to 60-year-old Gamay from a single block of vines, harvested by hand and fermented and aged in tank for eight months before release. Pure and rich, it represents an astounding value in Touraine and the Loire as a whole!
- 2007 Domaine Cherrier Sancerre\* \$16.99**  
Lemony, citric aromas with bright fruit on the palate (peach, citrus and even a hint of melon). The touch of grassy flavors and pure Sauvignon fruit will give you a great idea of what the Sancerre appellation is all about.
- 2007 Louvetrie Muscadet Sèvre et Maine Amphibolite\* \$12.99**  
This cuvée is vinified with a very short time on the lees, without chaptalization, making this a super-fresh and lower alcohol wine perfect with fresh oysters or as an aperitif.
- 2007 Franck Millet Sancerre Blanc\* \$16.99**  
Our best value Sancerre in the store. From soils of clay and chalk in the village of Bue near the domaine, this is a wine of freshness, lift and snap that keeps you coming back for more. It is vinified entirely in stainless steel to preserve the wonderful citrus, slightly grassy aromatics and mineral finish.
- 2007 Gerard Boulay Sancerre Chavignol Clos du Beaujeu\* \$29.99**  
The Clos de Beaujeu (from a 0.75-hectare vineyard) is fermented in barrel and bottled without filtration. It represents all that is great about Sancerre—freshness, minerality and acidity, with fascinating richness and complexity, and a long, vibrant finish that calls for fresh goat cheese salad.
- Charles Baur Cremant d'Alsace Rosé\* \$14.99**  
We are now thrilled to offer the rosé version of Baur's impeccable and ridiculously low-priced sparkler. This gets its hue from Pinot Noir, of course. Full of yeasty strawberry fruit and spice, it is a party wine and a terrific summertime tipple.

**CHAMPAGNE**

- Launois "Cuvée Reserve" Brut Blanc de Blanc\* \$34.99**  
This Champagne is all Chardonnay and all Grand Cru from the villages of Mesnil, Oger, Cramant and Avize—a roll call of the finest Crus for Chardonnay in all of Champagne and all Veritas-certified for sustainable agriculture. It is made primarily from the 2004 harvest with 10% 2001 reserve wine and more than three years on the lees after an all stainless steel vinification.
- Franck Bonville Cuvée Les Belles Voyes\* \$67.99**  
The wine is made entirely from the 2004 harvest and is all Chardonnay. Olivier Bonville ferments and ages the juice in old oak casks before bottling. The only wine I can compare it to is the Clos de Mesnil from Krug. It is the perfect Blanc de Blanc, rich and taut at once. (Gary Westby, K&L)
- 1996 Fleury Brut\* \$59.99**  
The 1996 vintage blends 80% Pinot Noir and 20% Chardonnay fermented in stainless steel and measures a very high 6% total acidity, even after full malolactic fermentation. The sur-lie aging takes place on a cork rather than a steel cap, and all the bottles are hand-disgorged. The color is like dark hay and the nose reminds me of the fresh brioche.

**BURGUNDY**

- 2007 Mâcon-Vergisson, Dom des Nembrets, Denis Barraud\* \$12.99**  
This is bright and very rich on the palate with lovely acidity that awakens your mouth. There is more minerality than many Mâcons, and the cool evenings in the hills result in a fresh, bright wine. Excellent!
- Cremant de Bourgogne, Domaine Voarick\* \$9.99**  
A sparkling wine of brightness with fine bubbles and a lovely finish. If you love Champagne but are trying to keep down costs (or simply want to enjoy it more often without breaking the bank), this is one sparkler you must try. Only K&L's direct import can bring you a bottle-fermented classic of this quality at this price!
- 2007 Pouilly-Fuissé La Roche VV, Domaine des Nembrets, Denis Barraud\* \$28.99**  
This comes from the rockiest of Denis's vineyards, thus the name. The 2007 is an amazing wine, with almost Côte d'Or levels of richness, but the character of Pouilly. Toasty oak, but no more than the wine can support. Minerality, but no more than enough to balance the opulence. Leesiness, but no more than that which will balance the focus and drive. Many a producer in Meursault or Chassagne-Montrachet would be delighted to claim this.
- 2007 St-Aubin 1er Cru, En Remilly, Sylvain Langoureau\* \$29.99**  
This vineyard is one of the best in the village, located immediately adjacent to Chassagne-Montrachet Premier Cru vineyards and a stone's throw from Le Montrachet. This is quite sweet and forward, with a nice thread of minerality running through it. This is drinking very nicely, indeed, and very reminiscent of a Chassagne-Montrachet at a fraction of the cost.
- 2007 Puligny-Montrachet, Paul Pernet\* \$39.99**  
Open and generous with nice minerality threading through it. The nose is particularly expressive and rich today, which bodes well for its future.
- 2006 Bourgogne Pinot Noir, Emile Chandesais\* \$11.99**  
This bright and engaging Bourgogne Rouge is made from 100% Pinot Noir. It is a bit earthy in character, with pretty cherry fruit notes.
- 2006 Savigny-lès-Beaune, Aux Fourches, Maison Champy\* \$21.99**  
The wine has a very pretty floral nose, bright red fruit and lots of length. Lovely though it is, this is serious wine, with very good concentration and substantial tannins on the finish. It's drinkable now, particularly with decanting, but it will age very well in your cellar.

**FRENCH REGIONAL/RHÔNE**

- 2006 Cremant de Limoux, Antech "Cuvée Eugenie"\* \$13.99**  
50% Chardonnay, 40% Chenin Blanc and 10% Mauzac. This is produced along the lines of méthode champenoise and spends 12 months on its lees before being disgorged. This balanced and elegant sparkling wine reveals subtle hints of citrus fruits, toast and honey.
- 2006 Coteaux du Languedoc Pic-St-Loup Mas Bruguière "La Grenadière"\* \$13.99**  
This family estate was one of the founding fathers in the appellation, and this is the winery's top red. A blend of Syrah, Mourvèdre and Grenache. Layers of black fruits and an elegant finish, along with ripe aromas of black cherries and currants, make for a very supple and likeable drink.
- 2004 Château d'Estoublon, Les Baux de Provence Rouge\* \$15.99**  
A guiding principle of the Château is to craft wines that are delicious, rich and elegant. The 2004 is primarily composed of Grenache and Syrah, and it



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

exhibits ripe raspberry aromatics and flavors along with moderate tannins on the finish due to the addition of Cabernet Sauvignon. Supple and fleshy.

**2006 Côtes du Rhône, Château de Montfaucon Baron Louis\*** \$16.99  
The 2006 is a blend of Grenache, Syrah, Cinsault, Carignan, Mourvèdre and Cunoise. A step up in intensity and length from the regular CdR, the Baron Louis can be enjoyed now, however, it will be superb with several years of additional cellar time. 90 points *Wine Spectator*. 14% ABV.

**2007 Vincent Paris Cornas Granit 30\*** \$39.99  
89-92 points *ST*: "Vivid red. Primary raspberry and blackberry skin aromas are complemented by dried flowers and minerals. Brisk and finely etched, with zesty red fruit flavors, gentle tannins and a late note of anise. This conveys Pinot Noir-like clarity and vibrancy, with good finishing lift."

**2007 Vincent Paris Cornas Granit 60\*** \$49.99  
91-93 points *ST*: "Deep ruby. Exotically perfumed, textbook Syrah bouquet of dark berry preserves, incense, black tea and violet. Lush and creamy, with deeply concentrated cassis and boysenberry flavors, a seamless texture and fine-grained tannins. An impressively polished, graceful wine that manages to be powerful and delicate at the same time."

**2007 Châteauneuf-du-Pape, Alain Corcia "Cuvée Herve"** \$34.99  
92-94 Points Robert Parker.

**2007 Châteauneuf-du-Pape, Alain Corcia "Cuvée Julie"** \$29.99  
91-93 points RP. K&L's Clyde Beffa says: "I have tasted both Corcia CdPs and love them. Both are very fruity, forward and delicious, though the Herve is a bit more structured."

## GERMANY

**Kalinda Riesling Sekt Dry\*** \$17.99  
Produced by our friends at Fitz-Ritter. This 100% Riesling sparkling wine is fresh and vibrant with fine bubbles and a creamy mouthfeel underscored by the beautiful stone fruits and snappy acidity we love in Riesling.

## SPAIN/ARGENTINA

**2005 Conde de San Cristobal Ribera del Duero\*** \$19.99  
Powerful aromas of cherry pie, loam, licorice root and fresh tobacco, this is inviting stuff. Bursting and full of juicy red and black fruit, this has more flavor than you can shake a stick at: cocoa powder, bay leaf, more tobacco and gobs of perfectly ripe raspberry and blueberry fruit join harmoniously. All this juicy fruit is tempered in the finish with pleasing savory tones of dried herbs and rare steak.

**2004 Marques de Vargas Reserva Rioja, Spain\*** \$24.99  
This has a hugely spicy, savory nose layered with fresh fennel, black pepper and cigar smoke. Pliable tannins will allow you to drink this early, but it's meant for the cellar. The flavors of fig, pastis, caramel and tobacco will only get better and more meshed with age. The oak, already perfectly rounded, will continue to bolster all of the fruit here for at least another 7-9 years.

**2005 Monteviejo "Petite Fleur" Mendoza, Argentina\*** \$12.99  
From *Stephen Tanzer's International Wine Cellar*: "Saturated bright ruby. Aromas of crushed blackberry, licorice, meat and spicy, nutty oak, with a violet topnote providing lift. Sweet and quite primary, with roasted dark berry and chocolate flavors framed by ripe acidity."

## ITALY

**2007 Blason Sauvignon\*** \$7.99  
A "Best Buy" designate, *Wine Enthusiast*: "Blason's well-priced Sauvignon is streamlined and lean in the mouth but very pleasantly aromatic on the nose. You'll get shadings of stone fruit, kiwi and grapefruit and enough citrus zest on the close to cleanse the palate."

**2007 Blason Franconia\*** \$11.99  
This is a ruby red wine, with a distinctively herbal aroma and flavor, and a velvety mouthfeel. Best of all, it is quite low in alcohol, making it just the red to gulp down when eating minestrone.

**2007 Ermacora Friuliano\*** \$11.99  
2 glasses *Gambero Rosso*. Layers of mineral-laden aromatics and a determined center that yields gradually to reveal the soft open heart. Warm, concentrated flavors give way to a rich, balanced wine with delicate acidity and scintillating aromas of bitter almonds, apple, ripe pear and tarragon.

**2006 Ferrero Rosso di Montalcino\*** \$19.99  
The 2006 vintage is a blockbuster—intense, fully ripened, and potent. Deep color, ripe plummy fruit that flows out of the glass with layers of lush black cherry fruit and palate feel that commands attention. Still classic, the Sangiovese acidic bite has been replaced with supple satin-like chords.

**2003 Ferrero Brunello di Montalcino\*** \$26.99  
Full of luxuriant textures, chocolaty, plummy flavors that fill your mouth. This vintage has more of a California-like lushness, both powerful and rich.

**2004 Rocca di Montegrossi Chianti Classico "San Marcellino"\*** \$34.99  
2 Red glasses *Gambero Rosso*. 93 points *Wine Advocate*: "...A powerful, brooding expression of scorched earth, tobacco, dark fruit and toasted oak."

## 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 DIRECT-ING DELIVERY IS AT LEAST 21 YEARS OLD.

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

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

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

Local Delivery Service is also available. Please contact your local K&L.

Please note, there is a 5% restocking fee for returned or cancelled orders.

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



## 1966-2004 In Stock

There are some fabulous buys here—check them out!

### VALUE WINES UNDER \$30

<b>1996 Lanessan, Médoc</b>	<b>\$24.99</b>
Fabulous value! Old school style.	
<b>1999 Coufran, Médoc</b>	<b>\$19.99</b>
<b>2000 Coufran, Médoc</b>	<b>\$27.99</b>
One to drink (the '99 is soft and elegant) and one to age in the cellar.	
<b>2000 Verdignan, Médoc*</b>	<b>\$21.99</b>
Outstanding old school value packed with fruit.	
<b>2001 Coufran, Médoc</b>	<b>\$10.99</b>
<b>2001 Marbuzet, St-Estèphe*</b>	<b>\$29.99</b>
Best ever. Made by the Cos crew; rich and round and elegant. 91 points Clyde.	
<b>2001 Pauillac, Pauillac</b>	<b>\$24.99</b>
<b>2001 Verdignan, Médoc*</b>	<b>\$14.99</b>
Delicious wine—what a bargain!	
<b>2003 Belle-Vue, Haut-Médoc*</b>	<b>\$19.99</b>
You must try this superb value! Elegant and round and rich—not overdone. Clyde's pick.	
<b>2003 Clarendelle, Vin de Bordeaux</b>	<b>\$14.99</b>
From the folks at Haut-Brion—quite nice.	
<b>2003 Coufran, Médoc (375ml)</b>	<b>\$9.99</b>
<b>2004 Cantelys Rouge, Pessac*</b>	<b>\$19.99</b>
Outstanding value wine; classic style.	
<b>2004 Clarke-Rothschild, Llistrac</b>	<b>\$19.99</b>
One of the best values in the store! Elegant.	
<b>2004 d'Aiguilhe, Castillon</b>	<b>\$19.99</b>
<b>2004 Fleur de Boüard, Pomerol</b>	<b>\$19.99</b>
90 points RP: "Hubert de Boüard's reference point estate in Lalande de Pomerol continues to produce wines that are truly revelations."	
<b>2004 Fugue de Nenin, Pomerol</b>	<b>\$19.99</b>
<b>2004 Lalande-Borie-91 points Clyde</b>	<b>\$21.99</b>
<b>2004 les Allees de Cantemerle</b>	<b>\$16.99</b>
<b>2004 Malmaison, Moulis*</b>	<b>\$12.99</b>
According to the <i>Wine Spectator</i> : "Light spice and berry aromas follow through to a medium-bodied palate; fine tannins and a fresh finish."	
<b>2004 Paloumey, Médoc</b>	<b>\$11.99</b>
A property to watch in future—this wine is classic in style with fine fruit flavors. A definite pick by Clyde. Cellar worthy, too.	

### CLASSIC WINES

<b>1970 Beychevelle, St-Julien</b>	<b>\$199.00</b>
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<b>1970 La Lagune, Médoc</b>	<b>\$89.95</b>
<b>1975 Pichon-Lalande, Pauillac</b>	<i>Inquire</i>
<b>1981 Grand Puy Lacoste (1.5L)</b>	<b>\$149.00</b>
Don't miss this bargain—right from property. The first great wine from Xavier Borie.	
<b>1982 La Lagune, Médoc</b>	<b>\$199.00</b>
<b>1985 Beauregard, Pomerol (1.5L)</b>	<b>\$119.00</b>
<b>1985 Pichon-Lalande, Pauillac</b>	<b>\$199.95</b>
<b>1987 Pichon-Baron, Pauillac (1.5L)</b>	<b>\$169.00</b>
The first year in the transformation of Pichon-Baron from so-so to great property. Clyde pick.	
<b>1989 Verdignan, Médoc (1.5L)</b>	<b>\$119.99</b>
<b>1990 Cheval Blanc, St-Emilion</b>	<b>\$899.00</b>
<b>1990 Verdignan, Médoc</b>	<b>\$69.99</b>
<b>1990 Verdignan, Médoc (1.5L)</b>	<b>\$119.99</b>
<b>1991 Latour, Pauillac</b>	<b>\$349.00</b>
<b>1993 Pichon-Lalande, Pauillac (1.5L)</b>	<b>\$179.00</b>
<b>1994 Angélu, St-Emilion</b>	<b>\$189.00</b>
<b>1994 Léoville-Barton, St-Julien</b>	<b>\$69.99</b>
91 points RP: "The 1994 continues to be a classic Léoville-Barton that will repay 20-25 years of cellaring, although it will be drinkable in 5-6 years."	
<b>1994 Palmer, Margaux</b>	<b>\$129.99</b>
<b>1995 d'Armailhac, Pauillac (1.5L)</b>	<b>\$139.99</b>
<b>1995 d'Armailhac (3L)</b>	<b>\$349.00</b>
Just arrived. Very little available.	
<b>1995 Pichon-Lalande, Pauillac</b>	<b>\$209.99</b>
<b>1995 Pichon-Baron, Pauillac</b>	<b>\$119.99</b>
91 points from Robert Parker: "The initial impression of the 1995 is one of extraordinarily pure cassis fruit..."	
<b>1995 Verdignan, Médoc</b>	<b>\$39.99</b>
<b>1996 Angélu, St-Emilion</b>	<b>\$219.00</b>
<b>1996 Clos du Marquis, St-Julien</b>	<b>\$79.99</b>
Fabulous value. New stock just in! Great buy.	
<b>1996 Coufran, Médoc</b>	<b>\$59.99</b>
<b>1996 d'Armailhac, Pauillac (1.5L)</b>	<b>\$149.99</b>
<b>1996 d'Armailhac (3L)</b>	<b>\$379.00</b>
<b>1996 Lynch-Bages, Pauillac</b>	<b>\$199.99</b>
<b>1997 Langoa-Barton, St-Julien</b>	<b>\$39.99</b>
Back in stock; an almost perfect wine to enjoy now. All fruit. Clyde scores it 92 points.	
<b>1999 Lynch-Bages, Pauillac</b>	<b>\$89.99</b>
90 points Robert Parker: "This dense ruby/purple-colored 1999 is a modern day clone of this estate's wonderful 1962." Great price.	
<b>1999 Haut-Bailly, Pessac</b>	<b>\$69.99</b>
This is just simply delicious wine.	
<b>1999 Monbousquet, St-Emilion</b>	<b>\$99.99</b>
<b>1999 Pavie-Macquin, St-Emilion</b>	<b>\$79.99</b>

<b>1999 Smith-Haut-Lafitte (5L)</b>	<b>\$499.00</b>
<b>2000 Latour, Pauillac</b>	<b>\$999.00</b>
<b>2001 Léoville-Barton, St-Julien</b>	<b>\$79.99</b>
92 points RP: "...an outstanding offering."	
<b>2001 Lascombes, Margaux</b>	<b>\$79.00</b>
<b>2001 du Tertre, Margaux</b>	<b>\$49.99</b>
<b>2001 Larrivet-Haut-Brion, Pessac</b>	<b>\$39.99</b>
<b>2003 Haut-Bailly, Pessac</b>	<b>\$49.99</b>
<b>2003 Latour, Pauillac</b>	<b>\$999.00</b>
<b>2003 Reserve de Comtesse Lalande</b>	<b>\$34.99</b>
<b>2003 Smith-Haut-Lafitte, Pessac</b>	<b>\$59.99</b>
<b>2004 Léoville-Las Cases (3L)</b>	<b>\$499.00</b>
One of <i>Spectator's</i> Top 10 Wines of 2007!	
<b>2004 Pichon-Baron, Pauillac</b>	<b>\$69.99</b>
93 points Robert Parker: "An undeniable star of the vintage." Half the price of the 2005.	
<b>2004 Reserve de Comtesse Lalande</b>	<b>\$33.99</b>
Robert Parker: "Impressively-endowed ...It should...evolve for a decade."	

### SAUTERNES

<b>2005 Cypres de Climens (375ml)</b>	<b>\$27.99</b>
Second wine of Climens. A screaming bargain.	
<b>2005 Guiraud, Sauternes</b>	<b>\$59.99</b>
#4 in the <i>Spectator's</i> Top 100 of 2008; 97 points!	
<b>2005 la Tour Blanche (375ml \$28.99)</b>	<b>\$49.99</b>
93 points Robert Parker.	
<b>2005 Rieussec, Sauternes</b>	<b>\$59.99</b>
<b>2005 Suduiraut, Sauternes (375ml)</b>	<b>\$34.99</b>
<b>2005 Lafaurie Peyraguey</b>	<b>\$44.99</b>
93 points <i>Wine Enthusiast</i> : "Classic Sauternes."	

### WHITE BORDEAUX

<b>2006 Lynch-Bages Blanc*</b>	<b>\$39.99</b>
Their best to date.	
<b>2006 Clarendelle Blanc</b>	<b>\$14.99</b>
<b>2007 Clos Floridene*</b>	<b>\$24.99</b>
<b>2007 Reynon VV Blanc*</b>	<b>\$14.99</b>
Denis Dubourdieu is the best Sauvignon Blanc maker in the world. Try these and see why!	
<b>2007 Grand Village Blanc</b>	<b>\$14.99</b>
<b>2007 Cantelys Blanc, Pessac*</b>	<b>\$19.99</b>
Delicious.	
<b>2007 La Gatte Rosé*</b>	<b>\$9.99</b>
<b>2007 Rosé de Riviere, Bordeaux*</b>	<b>\$10.99</b>
Dry with fruity mid-palate. Summer is coming.	
<b>2008 Pavie Macquin Rosé, St Emilion</b>	<b>\$9.99</b>



We still have a number of 2005 Bordeaux in stock—this is the vintage everyone wants—but they're going fast. Fortunately the wonderful 2006s are arriving steadily. This is just a partial list of our inventory. Visit [KLWines.com](http://KLWines.com) for more Bordeaux.

### 2005 & 2006 BORDEAUX IN STOCK

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

#### 2005 VALUES UNDER \$30

<b>Bad Boy Bordeaux from Thunevin*</b>	<b>\$19.99</b>
Back in and better than ever—new wave!	
<b>Bastide de Dauzac, Margaux</b>	<b>\$29.99</b>
<b>Benjamin de Sansonnet, St-Emilion*</b>	<b>\$26.99</b>
Tremendous concentration and depth with layers of black fruit and rich, dark chocolate.	
<b>Busquet VV, Lussac St-Emilion*</b>	<b>\$14.99</b>
<b>Camensac, Médoc</b>	<b>\$27.99</b>
<b>Carignan Prima, Premières Côtes</b>	<b>\$19.99</b>
90 points Robert Parker. A lovely wine. Value!	
<b>Chantegrive, Graves</b>	<b>\$19.99</b>
Big score. Delicious wine—Clyde's pick.	
<b>Clarendelle, Bordeaux</b>	<b>\$17.99</b>
Sweet fruit. Ready. From Haut-Brion people.	
<b>Clarke-Rothschild, Lustrac*</b>	<b>\$29.99</b>
This wine was one of the top 100 Bordeaux value wines. 90-92 points Robert Parker.	
<b>Clos Kalinda, St-Emilion*</b>	<b>\$26.99</b>
Great pedigree—lush and long. Serious wine—our first Kalinda Bordeaux.	
<b>Coufran, Médoc</b>	<b>\$21.99</b>
<b>Domaine de Bouscat, Bord Sup*</b>	<b>\$14.99</b>
<b>Dom. de Montalon, Bordeaux Sup*</b>	<b>\$14.99</b>
<b>La Gatte Cuvée Butte, Bordeaux</b>	<b>\$14.99</b>
Two outstanding new arrivals. Plenty of sweet fruit to enjoy over the next 5 years.	
<b>de l'Estang, Clos Kalinda Cuvée*</b>	<b>\$19.99</b>
<b>Dubourg, St-Emilion*</b>	<b>\$17.99</b>
<b>Grand Bateau, Bordeaux (1.5L)*</b>	<b>\$19.99</b>
<b>Gigault "Cuvée Viva" Blaye</b>	<b>\$19.99</b>
<b>La Dauphine, Fronsac-90 points RP</b>	<b>\$29.99</b>
<b>Lalande-Borie, St-Julien</b>	<b>\$28.99</b>
<b>Lanessan, Médoc</b>	<b>\$21.99</b>
<b>Lagarosse, Premières Côtes</b>	<b>\$13.99</b>
<b>Les Allées de Cantemerle (375ml)</b>	<b>\$11.99</b>
<b>Les Allées de Cantemerle, Médoc</b>	<b>\$19.99</b>
<b>Les Trois Croix, Fronsac</b>	<b>\$21.99</b>
<b>Marjosse Rouge</b>	<b>\$14.99</b>
<b>Maurac, Haut-Médoc</b>	<b>\$17.99</b>
<b>Malmaison, Moulis</b>	<b>\$24.99</b>
<b>Paloumey, Haut-Médoc</b>	<b>\$19.99</b>
<b>Rocher Bellevue Figeac, St-Emilion</b>	<b>\$29.99</b>
<b>Roland de Garde Prestige, Blaye*</b>	<b>\$17.99</b>

<b>Senejac, Haut-Médoc</b>	<b>\$19.99</b>
<b>Vieux Château Palon, Montagne*</b>	<b>\$19.99</b>
Robert Parker: "An elegant, pure wine with plenty of berry fruit and copious sweet cherry and black currant fruit." 91 points from Clyde.	

#### 2006 VALUES UNDER \$30

<b>Caronne Ste-Gemme, Haut-Médoc</b>	<b>\$15.99</b>
<b>Caronne Ste-Gemme (1.5L)</b>	<b>\$29.99</b>
<b>Clarke-Rothschild, Lustrac</b>	<b>\$21.99</b>
<b>Corbin, St-Emilion</b>	<b>\$24.99</b>
<b>d'Aiguilhe, Castillon</b>	<b>\$24.99</b>
<b>de Sales, Pomerol</b>	<b>\$23.99</b>
<b>Fonreaud, Lustrac</b>	<b>\$14.99</b>
<b>Haut-Bergey, Pessac</b>	<b>\$29.99</b>
<b>Haut-Vigneau, Pessac</b>	<b>\$14.99</b>
<b>Joanin Becot, Côtes de Castillon</b>	<b>\$23.99</b>
<b>Larmande, St-Emilion</b>	<b>\$29.99</b>
<b>Marjosse, Bordeaux</b>	<b>\$12.99</b>
<b>Puygueraud, Côtes de Castillon</b>	<b>\$16.99</b>
<b>Reserve de Léoville-Barton, St-Julien</b>	<b>\$29.99</b>
<b>Seigneurs d'Aiguilhe, Castillon</b>	<b>\$15.99</b>

#### 2005 CLASSIC WINES

<b>Brane Cantenac, Margaux</b>	<b>\$69.99</b>
<b>Canteleys Rouge, Pessac</b>	<b>\$31.99</b>
<b>Clerc Milon, Pauillac</b>	<b>\$69.99</b>
<b>Chasse-Spleen, Moulis-Fabulous</b>	<b>\$39.99</b>
<b>Cos d'Estournel, St-Estephe</b>	<b>\$249.99</b>
<b>d'Armailhac, Pauillac</b>	<b>\$46.99</b>
<b>d'Issan, Margaux</b>	<b>\$69.99</b>
<b>Duhart Milon, Pauillac</b>	<b>\$64.99</b>
<b>Esprit d'Eglise, Pomerol</b>	<b>\$39.99</b>
<b>Fleur de Boüard, Lalande Pomerol</b>	<b>\$39.99</b>
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<b>Grand Pontet, St-Emilion</b>	<b>\$49.99</b>
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<b>La Grave à Pomerol, Pomerol</b>	<b>\$49.99</b>
<b>Larmande, St-Emilion (1.5L)</b>	<b>\$69.99</b>
<b>Langoa-Barton, St-Julien</b>	<b>\$84.99</b>
<b>Langoa-Barton, St-Julien (1.5L)</b>	<b>\$169.99</b>
<b>Lascombes, Margaux</b>	<b>\$74.99</b>
<b>Latour, Pauillac</b>	<b>\$899.00</b>
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<b>Le Castelet, Pomerol</b>	<b>\$34.99</b>

<b>Lucia, St-Emilion</b>	<b>\$46.99</b>
<b>Malartic Lagravière, Pessac</b>	<b>\$39.99</b>
<b>Mejeans, Graves (1.5L)-91 points RP</b>	<b>\$59.99</b>
<b>Meyney, St-Estephe</b>	<b>\$31.99</b>
<b>Moulinet, Pomerol</b>	<b>\$39.99</b>
<b>Mouton-Rothschild, Pauillac</b>	<b>\$599.99</b>
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<b>Palmer, Margaux</b>	<b>\$299.00</b>
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Maybe THE value of the vintage.	
<b>Pichon-Baron, Pauillac</b>	<b>\$149.99</b>
<b>Pichon-Lalande, Pauillac (1.5L)</b>	<b>\$269.00</b>
<b>Pierre de Lune, St-Emilion</b>	<b>\$44.99</b>
<b>Pontet-Canet, Pauillac</b>	<b>\$129.99</b>
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<b>Soutard, St-Emilion</b>	<b>\$44.99</b>
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<b>Figeac, St-Emilion</b>	<b>\$79.99</b>
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<b>Gazin, Pomerol</b>	<b>\$59.99</b>
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<b>Haut-Bailly, Pessac (3L)</b>	<b>\$259.99</b>
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<b>Lascombes, Margaux</b>	<b>\$79.99</b>
<b>Langoa-Barton, St-Julien</b>	<b>\$59.99</b>
<b>La Grave à Pomerol, Pomerol</b>	<b>\$39.99</b>
<b>Léoville-Barton, St-Julien</b>	<b>\$69.99</b>
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<b>Pontet-Canet (3L)</b>	<b>\$299.00</b>
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2005 Pasetti Montepulciano d'Abruzzo "Testarossa"	\$25.99
2004 Benanti Serra della Contessa Etna Rosso-93 points WA	\$39.99



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

### CHABLIS

2006 Chablis 1er, Beauroy, Domaine Vincent Sauvestre	\$19.99
2006 Chablis 1er Cru, Montée Tonnerre, Dom l'Églantière*	\$24.99
2006 Chablis 1er Cru, Vau de Vay, Domaine l'Églantière*	\$24.99
2006 Chablis 1er, L'Homme Morte/Fourchaume, l'Églantière*	\$29.99
2006 Chablis 1er, Les Forêts, VV, Domaine Vocoret*	\$35.99
2006 Chablis Grand Cru, Les Clos, Domaine Vocoret	\$51.99
2007 Chablis 1er Cru, Sechet, Domaine Vincent Dauvissat	\$54.99
2007 Chablis 1er Cru, Forest, Domaine Dauvissat-Camus	\$54.99
2007 Chablis Grand Cru, Bougros, Côte Bougerots; Les Preuses; Valmur; or Vaudesirs, William Fevre (Pre-Arrival)	\$79.95
2007 Chablis Grand Cru, Les Clos, Wm. Fevre (375ml PA)	\$49.99

### CÔTE DE BEAUNE/CÔTE DE NUITS & CHALONNAISE

2000 Romanée St-Vivant, Grand Cru, Nicolas Potel	\$139.95
2002 Griottes-Chambertin, Grand Cru, Chezeaux/Leclerc*	\$119.99
2005 Bourgogne Rouge, Cuvée Joseph Faiveley, Faiveley	\$17.99
2005 Corton Grand Cru, Les Renardes, Domaine Parent	\$69.95
2005 Gevrey-Chambertin, Château Demessey	\$29.99
2005 Gevrey-Chamb 1er, Champeaux, Harmand-Geoffroy	\$63.99
2005 Nuits-St-Georges, Domaine Michel Gros	\$59.99
2005 Nuits-St-Georges 1er, les Hauts Prulier, Daniel Rion	\$59.99
2005 Pommard, Domaine Louis Boillot	\$56.99
2005 Pommard, Maison Labouré Roi	\$24.99
2005 Pommard 1er Cru, Chaponnieres, Domaine Parent	\$59.99
2006 Beaune 1er Cru, Les Epenotes, Dom Gabriel Billard*	\$34.99
2006 Bonnes Mares, Grand Cru, Domaine Groffier	\$199.95
2006 Bonnes Mares, Grand Cru, Nicolas Potel	\$199.95
2006 Bourgogne Rouge, Domaine Mongeard-Mugneret	\$21.99
2006 Bourgogne Rouge, Tradition, Maison Moillard	\$14.99
2006 Chambertin Grand Cru, Nicolas Potel	\$199.95
2006 Chambertin, Clos de Beze, Grand Cru, Dom Groffier	\$199.95
2006 Chambolle-Musigny, Les Athets, Domaine Tardy	\$39.95
2006 Chambolle-Musigny 1er Cru, Amoureuses, Groffier	\$179.95
2006 Chambolle-Musigny 1er Cru, Les Baudes, Louis Jadot	\$89.99
2006 Chambolle-Musigny 1er Cru, Aux Echanges, N Potel	\$79.99
2006 Chambolle Musigny 1er, Gruenchers, Liger-Belair	\$109.95
2006 Chambolle-Musigny 1er Cru, Les Hauts Doix, N Potel	\$79.99
2006 Chambolle-Musigny, V.V., Domaine Lignier-Michelot	\$59.99
2006 Chorey-Lès-Beaune, Maison Joseph Drouhin	\$22.99
2006 Côte de Nuits-Villages, Le Vaucrain, Louis Jadot	\$19.99
2006 Clos Vougeot, Grand Cru, Dom Mongeard-Mugneret	\$119.95
2006 Clos Vougeot, Grand Cru, Maupertuis, Jean Tardy	\$139.95
2006 Échézeaux, Les Treux, Grand Cru, Dom Jean Tardy	\$109.95
2006 Fixin, La Place, Domaine Jean Tardy*	\$33.99
2006 Grands Échézeaux, Grand Cru, Mongeard Mugneret	\$149.95
2006 Marsannay, Les Finottes, Domaine Martin Bart*	\$20.99
2006 Marsannay, Echezots, Domaine Martin Bart*	\$22.99
2006 Morey-St-Denis, Jean Fèry*	\$42.99

2006 Nuits-St-Georges 1er Cru, Les Damodes, Domaine Fèry*	\$54.99
2006 Nuits-St-Georges 1er Cru, Les Boudots, Jean Tardy*	\$69.95
2006 Nuits-St-Georges, Au Bas de Combes, Dom Tardy*	\$34.99
2006 Pommard, Les Vaumuriens, Domaine Gabriel Billard*	\$34.99
2006 Pommard 1er Cru, Charmots, Domaine Gabriel Billard*	\$54.99
2006 Savigny-lès-Beaune 1er Cru, Vergelesses, Dom Fèry*	\$35.99
2006 Savigny-lès-Beaune, Ez Connardises, Domaine Fèry*	\$28.99
2006 Volnay 1er Cru, Taillepieds, Marquis d'Angerville	\$74.99
2006 Volnay 1er Cru, les Pitures, Domaine J-M Boillot	\$65.99
2006 Vosne-Romanée, Domaine Mongeard-Mugneret	\$49.99
2006 Vosne-Romanée, Vigneux, Domaine Jean Tardy*	\$53.99
2006 Vosne-Romanée 1er Cru, Les Chaumes, Dom Jean Tardy	\$69.99
2006 Vosne-Romanée 1er Cru, Petits Monts, Nicolas Potel	\$79.95

### WHITE BURGUNDY

NV Cremant de Bourgogne, Dom Anne & Arnauld Goisot	\$14.99
NV Cremant de Bourgogne Rosé, Perle d'Aurore Louis Bouillot	\$13.99
2005 Chass-Montrachet 1er Cru, Chenevottes, Philippe Colin	\$44.99
2005 Pouilly Fuissé, Les Brules, Château Fuissé	\$26.99
2005 Puligny-Montrachet, Alain Chavy	\$41.99
2005 Puligny-Montrachet 1er Cru, Champ Canet, Ramonet	\$98.99
2006 Bourgogne Aligoté, Domaine Fèry*	\$17.99
2006 Bourgogne Aligoté, Domaine Ramonet	\$28.99
2006 Chassagne-Montrachet 1er, Morgeot, Dom. Ramonet	\$75.99
2006 Chassagne-Montrachet 1er, Clos St. Jean, Paul Pillot*	\$49.99
2006 Chass-Montrachet 1er, Grand Ruchottes, Paul Pillot*	\$54.99
2006 Chass-Mont 1er, Grand Montagne, Fontaine-Gagnard	\$69.99
2006 Hautes Côtes de Nuits, Cuvée Marine, Anne Gros	\$29.99
2006 Meursault, Domaine Ballot-Millot*	\$44.99
2006 Meursault, Meix Chavaux/Luchets, Domaine Roulot	\$73.99
2006 Meursault 1er, Perrieres/Genevrières, Ballot-Millot	\$59.95
2006 Puligny-Montrachet, Corvees Vignes, Maroslavac*	\$36.99
2006 Puligny-Montrachet 1er Cru, Folatieres, Maroslavac*	\$49.99
2006 Puligny-Montrachet 1er Cru, Combettes, Maroslavac*	\$49.99
2006 Puligny-Montrachet 1er, Champs Gains, Maroslavac*	\$49.99
2006 St-Aubin 1er, Murgers Dent de Chien, Maroslavac*	\$29.99
2007 Mâcon-Vergisson, Domaine de Nembrets*	\$12.99
2007 St-Veran, Domaine de Nembrets*	\$14.99
2007 Pouilly-Fuissé, Chataigniers, Domaine de Nembrets*	\$21.99
2007 Pouilly Fuissé, Clos Combe Poncét, Domaine Nembrets*	\$26.99
2007 Pouilly-Fuissé, La Roche, Domaine de Nembrets*	\$28.99

### HALF BOTTLES (375s)

2003 Chablis 1er Cru, La Foret, Domaine Vocoret	\$ 7.49
2004 Meursault 1er Cru, Poruzots, Louis Latour	\$19.99
2007 Meursault Chevalieres, Domaein Matrot	\$21.99
2006 Bourgogne Pinot Noir, Domaine Olivier Guyot	\$11.99
2006 Vosne-Romanée, Mongeard Mugneret	\$29.99

# The 2008 Pre-Arrival Campaign is On!

Just last month in the May newsletter I mentioned the 2008 Bordeaux wines on page 2 and page 20. On page 2 I wrote: “Let’s face it, without a substantial decrease in prices from the Châteaux, there will be no *en primeur* campaign.” Well the Bordeaux producers decided to LOWER their prices quite a bit—to levels we saw in 2002 and 2004. And a campaign started—slowly but surely, with the first growths coming out at around \$200 a bottle—quite a bit lower than 2005, 2006, or 2007.

Then on page 20, I wrote: “I hear that Robert Parker is telling the châteaux people that the wines are quite good.” And then on April 29th at 6 p.m. Eastern Standard Time, Mr. Parker released his report and the race for 2008 Bordeaux was on. He waxed poetic about the wines, saying 2008 was a vintage that was just behind 2005 and 2000 in quality. The very small crop of 2008 Bordeaux has made many wines very hard to find. I guess you could feel sorry for the poor first-growth that opened before the Parker scores came out, but many of our customers are very happy as they bought the firsts for less than \$200 on first tranche. Now we are on third tranche and the prices have skyrocketed. Some super high-scoring wines that opened before April 29th like Duhart-Milon, Léoville-Barton, Pichon-Lalande, Lynch-Bages sold out immediately and we are finding them difficult to find at opening prices. Meanwhile here are some good value wines from 2008.

**2008 Château d’Angludet, Margaux (\$22.99)** 90-92 points *Wine Enthusiast*: “Initially rustic and earthy, this wine does show some good, solid fruit. The tannins are smooth, polished, coming into balance with the fruit.”

**2008 Château Ormes de Pez, St-Estèphe (\$24.99)** Parker says: “The strongest effort from this estate in over two decades, the dense ruby/purple-tinged 2008 reveals plenty of structure and tannin as well as gorgeously rich, pure blackberry and cassis fruit intermixed with hints of minerals and underbrush. This full, dense St-Estèphe will benefit from several years of bottle age, and should evolve over the following 15 years.”

**2008 Château Langoa-Barton, St-Julien (\$32.99)** 89-92 points *Wine Spectator*: “Bright blackberry and currant aromas, with flowers. Cool and fresh on the nose. Full-bodied, with fine tannins and juicy fruit.”

**2008 Château Lagrange, St-Julien (\$34.99)** 90-92 points Robert Parker: “The rather overt oak often found in this cuvee seems to have been considerably tamed in the 2008. It is more

charming, displaying a plush texture along with sweet cassis and black cherry fruit in the right bank wines, the tannins in most of the northern Médocs are more prominent, largely because these wines possess high percentages of Cabernet Sauvignon.”

**2008 Alter Ego de Palmer, Margaux (\$39.99)** 89-90 points Robert Parker: “The second wine, the outstanding 2008 Alter Ego de Palmer, a blend of 52% Merlot and 48% Cabernet Sauvignon, is one of the finest examples of this cuvee I have tasted.”

Bill Blatch, négociant superstar, starts his 2008 report: “Nobody’s going to believe it, and I’m not making this up, but 2008 in Bordeaux is rather a good vintage.” Well Robert Parker certainly agrees with that—in fact Mr. Parker calls it an excellent vintage. Still I will have my take on the wines in the August issue of this newsletter after I taste them in June in Bordeaux. Meanwhile, visit us online for more high-scoring, good value 2008 Bordeaux.

Clyde Beffa Jr

## ‘07 RHÔNE DISCOVERIES

**People like to drink wine. This is a casual observation I’ve made during my years in the business. We like the smell of it.** We like the taste of it. We like how it interacts with the things we eat. And we like the way it makes us feel. We like to share it with friends and gleefully clink our glasses together—always being sure to make eye contact. It is part pleasure, part ritual, and more a part of our culture now than ever before.

Exploring the world of wine has been a fascinating and humbling journey. My friend, Sam Gowey, once said, “It’s like walking the earth trying to reach the horizon.” I couldn’t agree more. With so many wine regions scattered around the world and so many producers scattered within each region it can feel overwhelming at times. Just when I feel that I’m starting to get a grip on things, I learn about a “new” region such as Greece or Croatia.

*“Wine is part pleasure, part ritual, and more a part of our culture now than ever before.”*

In the midst of this tidal wave of information it always feels nice to come upon a delightful, familiar buoy—something to sip while pondering the oceans of fermented grape juice circulating the globe. Two recent discoveries seem worth mentioning: the **2007 Montirius, Côtes du Rhône (\$14.99)** and the **2007 Château La Couraçonne, Côtes du Rhône Villages - Plan de Dieu, “Gratitude” (\$13.99)** are must-trys.

“Plan de Dieu” or “map of God” is one of the newest communes to receive the Côtes du Rhône-Villages appellation. Its stony, well-drained soils create an environment that is stressful to vines. Vines struggle to push through the inhospitable terrain to find water. As the roots go deeper and deeper in search of water they absorb more and more minerals. Feeling that they may not survive, they direct more energy to the fruit than to the leaves. The resulting grapes are smaller, more intensely flavored and laden with trace minerals. The wine is a brilliant, high-toned, red-berry-laden, spice rack. Mmm.

The organic, biodynamic Montirius is, of course, Grenache-based with Syrah and Mourvèdre blended in. It smells like a plank of dry cedar piled with fresh strawberries, cherries and huckleberries, garnished with crushed rosemary, sage and white pepper. It is lively on the entry, generous on the mid-palate, and has a mouth-coating finish.

Both of these wines are drinking well right now. Crack open your latest edition of Southeby’s *Wine Encyclopedia* while you’re waiting for your butter-basted, whole roast chicken to get crispy. Wash down a wedge of the Provençal cheese, Banon, with the Château La Couraçonne and pair the Montirius with the chicken. You’ll be glad you did.

Freddie Benorden

# JIMMY C'S *View Down Under:*

## GREAT VALUES FROM NEW ZEALAND

**2007 Te Awa Estate Sauvignon Blanc Hawkes Bay New Zealand (\$14.99)** Here's a different style of Kiwi Sauvignon Blanc than one normally gets from New Zealand. First of all, this hails from Hawkes Bay on the North Island versus the famous, racy, more pungent wines produced in Marlborough on the South Island. And secondly, the wine is different in that 10% is fermented in stainless steel barrels to keep vibrancy and freshness, but it gains added complexity in flavor and texture by lees contact. 30% is also fermented and aged for six months in French oak barrels with the remaining 60% done in tank. The bouquet offers notes of citrus blossom, nectarine, capscium and a mineral note. On the palate, there is fine acidity with great texture and length. 13% ABV.

**2008 Martinborough Vineyards "Russian Jack" Pinot Noir Martinborough New Zealand (\$19.99)** Wow! This is really one of the best Pinot Noirs I've tasted at this price point recently. And, it's from one of the original regions to put New Zealand Pinot on the map no less. The fruit for this wine was all hand harvested from vines ranging in age up to 27 years, which are some of New Zealand's oldest. A variety of clones are planted including Abel, 10/5, and some newer Dijon clones, offering a range of complexity to the final wine. The fruit is sorted in the vineyard and at the winery before being de-stemmed, cold

soaked and pressed into French oak barrels. Indigenous yeasts are used along with traditional hand-punching down the ferments. The bouquet has notes of plum, dark strawberry, clove, chocolate and earth. On the palate, there is beautiful balance with good acidity, silky tannins and very good length. If you're a fan of Pinot, and I know you are, don't miss this great value. 13.5% ABV.

**2007 Gunn Estate Syrah Hawkes Bay New Zealand (\$16.99)** Everyone knows about Shiraz from Australia and its incredible popularity in the marketplace. But, people are often surprised to hear of Syrah from New Zealand, a country better known for their racy, vibrant Sauvignon Blancs. But on the North Island they are producing some very fine Bordeaux blends and Syrahs. The style made in Hawkes Bay and the famous Gimblett Gravel Road area, is more elegant and restrained, with a Northern Rhône fruit character and spice. The Gunn Estate Syrah is bright with a lifted perfume of black raspberry, boysenberry, grilled meats, cracked black pepper and a hint of bacon fat. On the palate, the wine is juicy with silky tannins, very fine balance, good acidity and a long finish. This wine shows the "pretty" side of Syrah/Shiraz, and perfect for whatever meat you've got on the grill this summer. 13.5% ABV

Jimmy C



## Southern Hemisphere

### WHAT A WONDERFUL BIRD THE FROG ARE!

*What a wonderful bird the frog are!  
When he stand, he sit almost;  
When he hop he fly almost.  
He ain't got no sense hardly;  
He ain't got no tail hardly either.  
When he sit, he sit on what he ain't got almost.*

-Anonymous

If frogs could talk they would tell you a "tadpole tale" about a magical place in McLaren Vale on the Fleurieu Peninsula devoted to nurturing wildlife, wetlands and, of course, wine. Gemtree Vineyards was started in the early 1980s by a wonderful couple, Paul and Jill Buttery (gotta' love that name), who were passionate about creating both magnificent wines and developing the adjacent Gemtree Wetlands, an important biodiversity sanctuary for all types of native birds, frogs and plants. In concert with Greening Australia, they've managed since 1998 to build six dams and plant 20,000 native trees!

In the spirit of sustainability, Gemtree recently released their first biodynamic wines from their large 330-acre estate, crafted under the inspired eye of winemaker Mike Brown, whose work at famed d'Arenberg under Chester Osborne taught him to value the vineyard first as the true source of great wines. After initially tasting his **2007 Gemtree "Tadpole" Shiraz, McLaren Vale South Australia (\$10.99)** I pulled an eye muscle over the shelf price,

wondering aloud how a wine of such phenomenal fruit thrust, savoriness and sinuosity could be such a bargain. Youthful and vigorous, with just the right degree of brambly spice, cassis and mulberries to keep going back for a second sip, and a third....oh, let's just call this the perfect wine for a backyard barbecue of grilled marinated spareribs and skewered veggies!

Leapfrogging across the continent to Western Australia, Frankland Estate has evolved an iconic reputation for magnificent single-vineyard Rieslings, but they also make some of the finest organic cool-climate reds I've tasted from the Great Southern region. Founded in 1988 by Barrie Smith and his wife Judi Cullam, Frankland Estate has long lived the philosophy of "less is more." As Barrie puts it, "we consider ourselves as interested observers of the means whereby grapes become wine."

The intimate relationship with their rarefied, isolated vineyards is triumphantly revealed in the **2004 Frankland Estate "Isolation Ridge" Shiraz (\$24.99)**, which epitomizes the uniqueness of the Frankland River region, with characteristic ironstone soils capable of producing wines of subtle perfume, refined elegance and long life. Counterpoised with aromas of cherries, black plums and white pepper, the Isolation Ridge is a wine to be appreciated over the next decade as it slowly evolves into something altogether sublime.

John Majeski

## LO AUTÉNTICO



**As I sit down to write this article, I still** have April on my mind. Unfortunately, my memories aren't fond. Riding my bicycle on the morning of April 15th, tax day, I was "doored" on my way to work. That's bicyclist shorthand for having a driver fling open the door without first glancing out the window, hitting the passing cyclist in the process. While the *New York Times* recently wrote that a broken collarbone is a rite of passage for any bicyclist, I just consider it a painful reminder that drivers unfortunately still dictate the terms when it comes to road safety, even in a city as chock full of riders as San Francisco. Bicyclists and drivers alike: be careful out there! OK, public service announcement over. Luckily I survived, and I have much to look forward to in the summer months ahead, not the least of which includes enjoying these three fantastic, authentic Basque products—a delicious, sour apple cider and two Txakoli!

**2008 Isategi Sagarda Apple Cider (\$8.99)** I love this cider. That said, let me go ahead and get the "buyer beware" announcement out of the way. Warning! This is a most unusual drink, very tangy and a bit funky—somewhere between a sour Belgian lambic and dry apple cider, with fewer bubbles (it's nearly still). If you're willing to experiment, however, or are simply into funky stuff, you will have likely found a new favorite drink. I know that I certainly have. For in-store shoppers only, we may have special complimentary Isategi Cider glasses available, ask a K&L

staff member if you are interested in one.

**2008 Berroia Txakoli de Bizkaia (\$14.99)** For the uninitiated, here's a quick primer on Txakoli. Txakoli is bone dry, delicious, slightly effervescent white wine made primarily from Hondarribi Zuri grapes from the sloping green hills of the *Pais Vasco*—Spain's northerly Basque country. There are three sub-regions for Txakoli. Here they are, listed in order of increasingly allowable amounts of dissolved CO<sub>2</sub> (from least to most fizzy): Txakolina Bizkaiko, Txakolina Arabako, Txakolina Getariako. Berroia's may be the least fizzy, but there is still a delightful effervescence here, as well as bright citrus, crisp apple and subtle green melon flavor. Wonderful balance and unmatched refreshment. Drink on its own or with freshly grilled fish drizzled with olive oil, lemon and salt.

**2008 Ameztoi Txakolina Getariako (\$19.99)** More aggressively bubbly than the Txakoli above, Ameztoi is famous for producing what are arguably some of the best Txakolis in the beautiful D.O. of Txakoli Getariako. Pure, very mineral, focused wine; this will serve as a refreshing accompaniment to seafood or any Basque-inspired *pintxos*. As wonderful as this pair are, I encourage you to try these and any other Txakoli we carry this season. Delicious, slightly habit forming and highly recommended.

Joe Manekin

## South America

## I ONCE WAS LOST, BUT NOW I'M FOUND

**Carmenère, the once noble black grape of the Médoc, arrived inauspiciously in Chile during the mid-19th century, when cuttings** were brought by settlers from Southwest France along with Cabernet Sauvignon and Merlot. This was shortly before the tiny phylloxera bug chomped and chewed 24/7 through most of the great vineyards of Bordeaux. All but eradicated in France, Carmenère was exiled and forlorn, interspersed and propagated with Merlot in Chilean vineyards. Suffering from a crushing identity crisis, it was finally rescued by a clever French vine specialist in 1994, who identified it not as some mutant "Merlot Chileno," but as the long-lost grape from the same ancient family as both Cabernets. Since then, talented Chilean winemakers have worked strenuously to champion Carmenère, often promoting it as the ideal aromatic grape for the Mediterranean climate and favorable growing conditions of their beautiful country.

The **2006 Viña Peralillo "Arenal" Carmenère (\$8.99)** reveals how attractive this wayward grape can be when grown in the right soil, with solid sunshine, minimal rain and a bit of patience, as it tends to ripen considerably later than most other grapes. Aromas of wildflowers, cassis and dark plums permeate the nose, pouring forth flavors of hand-picked blackberries, fruit compote, spices, fresh-ground coffee beans and intriguingly, savory soy sauce. This complex wine is a canvas painted with bold and sumptuous strokes, well worth the effort!

*Carmenère was exiled and forlorn, interspersed and propagated with Merlot in Chilean vineyards.*

Jump to the other side of the Andes for a visit to Bodega Weinert in Mendoza, where the wines are unlike anything I've tasted from Argentina. Reminiscent more of Spain's Bodega Lopez de Heredia than the "forward" stylistic tendencies of the New World, the Bodega Weinert crafts its wines as an art form, irrespective of fashionable trends or whims. The **2005 Bodega Weinert Red Lujan de Cuyo, Argentina (\$13.99)** is a perfectly nuanced blend of Malbec, Merlot and Cabernet Sauvignon, aged first in concrete and then in immense underground (5,000L) French oak barriques for at least two years. Think burnished leather, lush cherries, sweet tobacco, vanilla, hints of caramel, and you'll be just starting to describe this inimitable wine.

The **2007 Bodega Weinert Carrascal Blanco, Lujan de Cuyo, Argentina (\$11.99)** is equally as compelling as the red, perhaps even more so to my peregrine tastes. Composed of Sauvignon Blanc and Chenin Blanc, it reminded me of everything I love about wine, the texture and flesh and mouthfeel, the inquisitive quality of the fruit as it implores the palate, the traction in the mind as you swallow. Give me this, a hunk of bread and well-aged Gouda and I'm done for.

John Majeski

# GETTING TO KNOW: JEAN-MARC ESPINASSE

## Describe your winemaking philosophy.

I am not a winemaker as an initial education but what I have always been told is that the most important [thing] is to harvest a grape when it is ready. Winemaking should happen naturally (without de-stemming), in a living vat (porous concrete for example). No punching and a minimum pump-over (in order to keep the hat wet) to avoid too much extraction and focus on finesse. Aging could happen in neutral barrel when the vintage style [shows it would] bring something to the wine.

## What wines or winemakers helped influence your philosophy?

Domaine du Banneret (My Uncle Jean-Claude Vidal in Châteauneuf-du-Pape), Ridge Vineyards (Paul Draper), Château Pradeaux (Cyrille de Portalis in Bandol), Domaine Rabasse Charavin (Corinne Couturier in Cairanne), Jay Sommers (J. Christopher in Willamette Valley).

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

I farm my grapes (with biodynamic principles) and I am totally amazed by Châteauneuf-du-Pape, which is 15 miles away. Closer to where we are, I am in love with Cairanne.

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

From "bold" to finesse and elegance. In France, we have a saying: "The more you move forward on the wine path, the more you go to Burgundy (*plus on avance dans le chemin du vin, plus on va vers la Bourgogne*).

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

Sancerre or NZ Sauvignon with oysters, Zinfandel with wild boar, Meursault with Comte cheese, ice wine with desserts, old Châteauneuf—old Burgundy or old Barolo with pigeon, Provence rosé pour Spaghetti del mare.

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

I am planting a myriad of Rhône white grapes to co-ferment with our reds. Besides that, I am trying to keep our dear Old Vines alive, since they produce the core and the spirit of our wines.

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

I am not a big fan of big chewy, oaky wines, but I can understand that some people like it. You can't please everybody with one style and that is actually a good thing since it would not permit creativity. What I remark, though, is that a lot of people who used to be big fans of these thick wines evolve eventually to finesse and elegance.

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

All I can find that fits my palate. My very last two hits were a red Zinfandel from Joseph Swan 2000 in CA and a stunning red 2005 Craggy Range "Le Sol" Syrah Hawkes Bay from New Zealand. Besides this, I am getting more into drinking small Champagne producers (André Clouet, Voirin Jumel for example).

Name: Jean-Marc Espinasse

Winery: Domaine Rouge-Bleu

Number of years in business: 15  
(Two as a farmer/winemaker.)



Jean-Marc Espinasse and his wife Kristin in the cellar (above) and the vineyard (below).

[Read more on Blog.KLWines.com](#)

## Germany

### Sneakin' Out

#### When it starts to heat up we start thinking of inexpensive, thirst-quenching, fun white wines to ease the pain of a long work week.

Even us wine pros don't always want to have to think about what makes us enjoy every wine, we just want to relax and have a glass. Here are a few wines we think should be in your fridge when you get home from a long day. Or, better yet, leave work a little early, pick up some cheese, fruit and a nice loaf of crusty bread and enjoy the simple yet delicious things in life.

**2007 Patient Cottat Sauvignon Blanc (\$10.99)** This delicious wine comes from a combination of vineyard sites both in Verdigny, in Sancerre, and some parcels just outside the appellation to the west. We are pleased to have been offered this wine, yet again, at such a great price. Soft, subtle mineral notes are wrapped up in aromatics of melon and citrus. Clean, bright and refreshing—this is a perfect little Sauvignon Blanc to enjoy while having a light lunch in the afternoon sun or getting your evening kicked off.

**2007 Josef Leitz Rudesheimer Drachenstein Spätlese (\$18.99)** This comes from a single tank from the "filet piece" of the vineyard, a very steep portion just above Berg Roseneck on the hill of Rudesheim. You can call this the little brother of the Berg Roseneck Spätlese, as it has more in common with that site than the more relaxed slope of Drachenstein. This site produces a wine of more depth and stoniness, more coiled power and length

and, due to the proximity of the woods above and the shape of the hill, this vineyard is cooler and therefore has a bright, crunchy acid structure.

**2007 Mönchhof Estate Riesling (\$14.99)** Without question one of my favorite Qbas for the past, well, SEVEN YEARS! This shows the typical bright, vibrant aromatics the Monchhof Estate is so good at. A good portion of the fruit comes from the famous Urziger Wurzgarten—a beautifully steep vineyard packed full of red slate that lends its hand in giving this wine a refreshing punch of spicy fruits and its clean, mouthwatering finish.

**Kalinda Riesling Sekt Dry\* (\$17.99)** Sekt is the German name for sparkling wine, a style that they are very passionate about and drink on a regular basis. Some estates have made it a specialty and are well-respected for their bubbly. One such estate is Fitz-Ritter in the Pfalz, who we are happy to say produced this sparkling Riesling for us. The Sektellerei Fitz (sparkling wine cellar) is historically one of the most interesting in all of Germany. Produced from 100% Riesling, this sparkling wine is fresh and vibrant with fine bubbles and a creamy mouthfeel underscored by the beautiful stone fruits and snappy acidity we love in Riesling. At 11.5% alcohol this is a lighter style of bubbly that won't overwhelm the palate before a meal or become too taxing when many wines will be served.

Eric Story

## JIM BARR HAS THE SWINE FLU

**Too easy. But Jim said it, not me.** He was out two days with “what was possibly the Swine Flu” (I quote). In the interest of unbiased journalism, I have to tell you, I don’t make this stuff up. It comes to me—from the mouths of babes, on the wings of love. But I wonder if this will reduce the price of the bacon of the month club...

Although my little Jimmy Cricket never fails to astound, I have more good stuff to share, this concerning our Joe Manekin. Joe is the new South American wine buyer, although he is from Baltimore(?). He broke his collarbone in a cycling accident (a shame what happened to the car door) and decided to come to work that afternoon to demonstrate how silly one can act when in shock. The talk turned to medical marijuana, and it dawned on me that Joe could go from pain and suffering to Spain and puffing, but then it dusked on me and that was that.

I’m a gonna be Twittering here for K&L on behalf of the Library Wine Department (Tom R calls it Used Wine, no fair) but I’ve never done it before. Do you Twitter with a beak ballpoint pen or a feathered quill? Is the typing style hunt and peck? Does one throw out crumbs of information? Is this going south? I geese so.

New issue of *Viking* magazine just hit my desk. If you don’t know, the Sons of Norway is the happening thing to be a part of these days. The annual Hostfest in the Norskie enclave of Minot,

North Dakota (Norwegians were all over that free land stuff) will have some amazing talent—Reba McEntire, Franki Valli, Clint Black, George Jones—but forget it, Bjoro Haaland is sold out.

Wine: **1997 Langoa-Barton (\$39.95)** a steal, steal, steal! Muy elegante with super balance, lovely berries and cedar. A food wine with fruit...and: **1994 Léoville-Barton (\$69.99)**. Robert Parker said: “...the consummate textbook example of a top notch St-Julien.” Jimi Hendrix said: “Scuse me while I kiss the sky.”

Holiday arrivals: It’s never too late to think of Festivus, and we’ll have just the gift for you to put under the...tree? Anyway, the Rubik’s Cube Gift Box. No need to put a bottle of wine into it, they won’t be able to open it anyway. Just Charlie Brown ‘em and put a rock in. Also, Winemaker Action Figures: Just pop in two AA batteries and these life-sized replicas of your fave winemakers will do what they do best: add alcohol and raise prices. Suede boots, jeans, crisp white shirts and rakish Indiana Jones hats not included...

Enough silliness. Stay tuned for Ralph’s report on the 2014 vintage. Looks to be a great one...

If you like this article, you will also like: **1999 Lynch-Bages (\$89.99)** and *Dirty Dancing*.

Joe Zugelder



## JIM’S JUNE GEMS

We have experienced what has become our typical atypical spring again this year, with the weather being fortunately wet at the right times, yet windy and cooler than what is termed “normal” for this time. The vines seem to be faring better this year as opposed to last year (here on the North Coast) due, I believe, to the lack of frost days. And, although the vines budded out early, they are lagging behind what is normal development due to a cooler spring (the year of hang time?).

I think one of my favorite spring/summertime quaffers are the refreshing, mildly-sparkled wines from Italy called Prosecco. These are such refreshing wines, they are totally appropriate as an afternoon cocktail or a go-to sparkler for parties. The **Adami “Dei Casei” Extra Dry Valdobbiadene Prosecco (\$16.99)** is a classic example of this varietal at its best. Nutty to mineral stone-like aromas lead to a Chilean jasmine, nutty character that has an almost clove-like finish. I have been informed that this will be our house sparkler for the month by Eby. 11% ABV (🍷🍷🍷🍷🍷)

Our French regional wine buyer, Mulan Chan, continues to astound me with some of her obscure discoveries that taste great and are reasonably priced. Such is the case with the **2007 Mas Carlot Clairette De Bellegarde (\$10.99)**, which is one of the few appellations where the wines are 100% Clairette. Aromas of jasmine and lime zest will eagerly await you, as this intoxicating little Gem leads to a bright, fresh, mouthwatering white across the palate that has excellent viscosity and a clean, honeysuckle, yet dry finish. The Bean says that this will be our house white for the month. 13.5% ABV (🍷🍷🍷🍷🍷)

We have finally released our **2008 Kalinda Sauvignon Blanc, Mendocino**

(**\$11.99**), which we feel is the finest one to come to us to date—I’m calling it the Killer SB. Perfumed aromas of casaba melon and Meyer lemon, this lush, yet finely tuned Killer SB is refined and distinctive in style, and would make a perfect pairing with a shellfish or sea bass meal. Both of the girls want this to be our house Killer SB for the month alongside the next Gem. 14.1% ABV (🍷🍷🍷🍷🍷)

The wines of Neil Ellis from South Africa are amazing to taste and consume. They will remind you of single vineyard productions from Sancerre or Touraine, and that is exactly what the **2008 Sincerely Sauvignon Blanc, Western Cape, South Africa (\$9.99)** offers. This is a clean, crisp style SB with some lovely wet stone minerality. Melons and straw on the aromas, with a mouthwatering set of flavors and a snappy finish; the girls have said this is best with seafood and/or as an aperitif. 12.5% ABV (🍷🍷🍷🍷🍷)

I am sorry Anderson, you only get one red wine to recommend this newsletter. It is the beginning of Summer and it is a white wine environment now. A red wine that I find absolutely delicious and perfectly mature, is the **2001 Château Coufran Saint Seurin-De-Cadourne, Haut-Médoc (\$10.99)**. This is an old style Bordeaux, as it was made when I started in this business. It is mature, cedary, soft and round, providing tons of secondary developed characteristics, and a wine I would love to have with dinner every night. This is great stuff for those of you who understand mature Bordeaux. If you are of that generation that has been raised on young, edgy, rough stuff, don’t bother to buy this gem... Anderson says you will not appreciate it, and it is very definitely our house red for the month. (🍷🍷🍷🍷🍷)

Jim, Anderson, Eby, and the The Beaner



## 2007 RHÔNE *Bio-Style*

**I used to tease my girlfriend that organic fruits and vegetables were bad for her.** I joked that because they were grown without the use of pesticides and artificial fertilizers, they contained all sorts of sickness-inducing fungi and insect-borne viruses. Of course, that couldn't be further from the truth, and I didn't really believe in what I was saying (or did I?). Really I was just trying to show her how charming and hilariously contrarian I could be, and it must have worked because we're still together. Either that or we're still together because I've learned to stop saying idiotic stuff like that. Anyway, I bring this up because one question I hear from customers with increasing frequency is: "Do you have any organic wines that you recommend?" And the answer is, "YES!!! Of course I do. Check out the wines from Montirius." The Montirius vineyards have been organic since 1990 and certified biodynamic since 1999. That's old school when it comes to biodynamics. Plus they have such a strong belief in the purity of their fruit that they age all their wines in giant concrete vats, no oak. Don't overlook this traditional-but-cutting-edge estate on your journey through the 2007 Rhônes.

**2007 Côtes du Rhône, Montirius (\$14.99)** This is a négociant wine that the Saurels (the proprietors of Montirius) buy from a fellow biodynamic grower in their area. I love this wine for its firm but supple tannins and the depth of its dark berry and mineral flavors. Pure boysenberry and road dust with some alluring, lingering meaty notes as well. Drink it all summer long with meat from the grill.

**2007 Vacqueyras Montirius "Garrigues" (\$24.99)** If you've never had a Vacqueyras, now would be a great time to start. And this wine would be the perfect wine to start out with. Silky and structured, this is a wine built for lamb shank if there ever was one. Made up of 70% Grenache and 30% Syrah, this wine is a steal at \$24.99. It's perfect for short-term cellaring (1-3 years) or with a couple of hours decanting now. Enjoy!

Joel Nicholas

## UNDER THE RADAR *French Regional Values*

**I am completely enamored with the smaller and lesser known appellations of France** at the moment. Having studied profusely for a wine exam recently, I was forced to become familiar with even the tiniest regions and the styles of wine they produce, and tasting them was an enlightening experience. France makes so much great wine that it's easy to understand how many less prestigious areas get overlooked. Even casual drinkers are probably aware of the great wines from Bordeaux, Burgundy and Champagne. More seasoned enthusiasts are likely experienced with the wines from the Rhône and the Loire Valley. But how many vinophiles out there are drinking the top wines from Bandol, Cahors or the Minervois? More importantly how many people even know what grapes are used in those regions?

I say "more importantly" because of the fact that the best values I have tasted recently have been more obscure French regional wines, and if more people knew how good they were, then they probably wouldn't be so inexpensive. Wine prices are a matter of supply and demand (or, occasionally, inflated egos), which in this case gives many of our relatively unknown French regional bottles their very attractive price tags.

East of Bordeaux in Southwest France are the Bordeaux satellites of Montravel and Bergerac. They are small regions on the outskirts that make what are called "Bordeaux clones" because they use the same varietals as their more esteemed neighbor. Having read so much about them, I was eager to discover whether these regions produced merely inferior knock-offs or if they had a personality all their own. Château Calabre and winemaker/owner Daniel Hecquet have proven to me that the latter applies to their wines. Whether you like red or white Bordeaux, the Calabre wines deliver high-quality goods that should be seen as great first options, rather than interesting alternatives.

**2007 Bergerac Rouge Château de Calabre (\$12.99)** The Rouge is a blend of 70% Merlot, 15% Cabernet Sauvignon, and 15% Cabernet Franc, so it's definitely a Right Bank-styled wine. The aromas of black fruit and damp earth are apparent on the nose, and the palate is soft and gentle with well-integrated tannins. This wine, like most French wines, is a food wine all the way. When paired with a meal, the subtle oak flavors come to life and the wine tastes richer.

**2007 Montravel Blanc Château de Calabre (\$9.99)** The Blanc is a blend of 50% Sauvignon Blanc, 40% Sémillon and 10% Muscadelle. Our tasting notes praise the pronounced grapefruit characteristics, but I didn't find citrus as much as I found those classic herbal and grassy aromas and flavors of Sauvignon Blanc. The Sémillon, however, helps to lower the acidity and add body and weight, so the wine is clean and refreshing on the finish, while remaining full-bodied. This is a great wine to pair with just about anything, or to drink on a warm spring day.

David Driscoll

"One question I hear from customers with increasing frequency is: "Do you have any organic wines that you recommend?" And the answer is "YES!!! Of course I do. Check out the wines from Montirius."

"Wine prices are a matter of supply and demand (or, occasionally, inflated egos), which in this case gives many of our relatively unknown French regional bottles their very attractive price tags."



“I could talk about the container we have arriving on May 30th full of direct imports. The wines should be in the stores by mid-June and includes summer favorites like the sensational new 2008 Rocca di Montegrossi Rosato\*.”

## SUL TAPPETO ROSSO

Occasionally I am at a loss for words, when I just scratch my head trying to divine a wine to write about or at least a specific topic that so invigorates me that words just burst forth. I start this article wondering whether I should wax poetically (again) about the sensational 2004 Brunello on the market, or Barolo-Barbaresco’s excellent series of vintages—2004, 2005, 2006, 2007, 2008—where a host of super wines are available? I could talk about the container we have arriving on May 30th full of direct imports. The wines should be in the stores by mid-June and includes summer favorites like the sensational new 2008 Rocca di Montegrossi Rosato (Rosé)\* (Inquire). Simply dazzling Sangiovese from the San Marcellino Vineyard. Silvano Follador’s Prosecco Brut\* (Inquire) returns too; this is simply the best Prosecco available. I’m predicting a hot summer and the return of the Blason Bianco Bag-in-a-Box\* (3L \$19.99) is perfectly timed; everyone needs one in the refrigerator! I could write about all that or tell you about some obscure wines that I recently tasted that have peaked my interest in a zone that is so off-the-radar there surely will be little to no sales, so I’ll probably end up drinking most of it myself!

I recently tasted some wines from northern Piedmont, not far from the foot of the Alps near the Swiss border, with appellations that were more familiar on a list of growing zones than memories in my glass. The most famous appellation in this area is Gattinara, known mostly by its most famous producer, Travaglini, and its distorted black bottle. But I was particularly impressed by one producer from Bramaterra called Tenute di Sella. Their approach is a throwback to bygone days, when the winemaking took a backseat to vineyard work. The vineyard differences are so unique that the wines are dramatically unique and poles apart. The **2005 Tenute di Sella Bramaterra DOC (\$34.99)** is made from 70% Nebbiolo, 20% Croatina and 10% Vespolina, a blend of grapes that isn’t exactly commonplace for most wine lovers. Bramaterra is a small DOC that has only a few producers, and this wine is virtually unknown here in the US. The Bramaterra is grown in grey-brown porphyry that gives the wine a more structured grip, a tannic edge that is in perfect balance to the wine’s composition. The wine is aged in large oak barrels for 18 months, allowing it to come together gracefully. Lacking in color (Nebbiolo isn’t known for its pigment), the wine has aromas of earth, leather and hints of roses, all very delicate. This wine is about texture and flavors—robust, bold and focused tannins fill up the palate in a more traditional Nebbiolo way—while the leather and roses precipitate out in a gradual crescendo. This is an easily drinkable wine now, but isn’t a pool side quaffer; it should be had with food. Wild mushrooms, braised meats and pureed root vegetables would be perfect accompaniments to this wine.

*I recently tasted some wines from northern Piedmont, not far from the foot of the Alps near the Swiss border, with appellations that were more familiar on a list of growing zones than memories in my glass.*

The **2005 Tenute di Sella Lessona DOC (\$37.99)** is made from 80% Nebbiolo and 20% Vespolina and comes from vineyards that have yellow sandy soil. These soils give the wine an incredibly heady, spicy, leathery scent that is truly seductive. The wine is aged for 24 months in large oak barrels, letting the flavors and aromatics coalesce into a sensational wine. I should break in at the moment and say that it is a requirement to drink this wine out of the correct glass—that would be a Burgundy glass—the shape allows the aromatics and textures to really show best. In the nose, the sweet leathery spice and rose petal aromatics flow out of the glass in an elegant, almost restrained, march, not bold just persistent. On the palate the wine is luscious, not sweet and fat like a California Pinot Noir, but unctuous, with evident yet supple and harmonious tannins. Extraordinarily well-balanced. For a finale, one finds just a superb finish that is elegant, determined and complete. Just feeling those words I could see in front of me a rack of lamb with fresh Chanterelles and potatoes au gratin...to the kitchen!

Greg St. Clair

## GIUGNO'S SELEZIONE

**Adami "Dei Casel" Extra Dry Valdobbiadene Prosecco (\$16.99)** For the first days of summer, there is nothing better than bubbles. The Adami is straw yellow and has a creamy mousse with a delicate, long-lasting bead. On the nose you will find generous fruit releasing hints of apples, peaches and tropical fruit, plus wisteria blossoms, wonderful balance and elegance that complement a pleasurable spiciness. 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 aperitif for all social occasions.

**2007 Vallevò Montepulciano d'Abruzzo (\$8.99)** I have poured this wine a couple times now at K&L's Saturday tastings and have always had the same response, "How can this be so good and soooo inexpensive?" Aromas and flavors of black plum, black cherry, herbs and black olives surround a wonderful meaty texture, with enough "Abruzzo" dust and terrior to let this wine stand up to food. Pizza, pasta or burgers on the barbecue, it doesn't get much better than this for a great value wine.

**2007 De Conciliis Aglianico Donnaluna (\$19.99)** 2 glasses *Gambero Rosso*, and from me: two big stars\*\*. This is the quintessential wine from Campania. Like its mysterious origin, the wine sparks the drinker's interest with its complexity. Rich in body and texture, the wine becomes deeper and deeper with every sip. Three sips tell the story. The first is full of white pepper and spice. The second shows deep, rich, ripe black plum. The third glides through the palate with smooth mocha and cocoa, leaving the partaker wanting to explore the wine more and more.

**2004 Selvapiana Chianti Rufina Riserva "Bucerchiale" (\$30.99)** One of the last 2004 Chiantis? Well this is really saving the BEST for last! (92 points Parker, 91 points *Wine Spectator* and four stars from *Decanter*). It is an authentic and very well-interpreted Sangiovese—strength, good fruit extraction (black cherries and ripe strawberries), well-balanced acidity and loads of earthy/leathery complexity. It's a wine that will need time to open up, but your patience will be rewarded. Open this bad boy up for Father's Day (three to four hours in advance) and serve with a pork loin and don't forget to give Dad a bottle or two for his cellar.

Saluté

Mike "Guido" Parres

## OFF THE BEATEN PATH

**Umbria always seems to be underrepresented when it comes to wine conversations**, especially when compared to its Tuscan neighbors, but the **2007 Romanelli "Predara" Rosso Umbria IGT (\$11.99)** is a wine that will make people pay attention. It's a medium- to medium-full bodied Sangiovese blended with some Sagrantino and Merlot. While it is priced for everyday drinking, it is not an everyday wine. This is a meat-and-potatoes wine, ideal for the richest of pasta sauces and barbecued goodies. So fire up the grill and go to town!

After getting my hands on a copy of Nancy Jenkins' *Flavors of Puglia*, I have been seeking out the wines from this region. I love the cuisine and enjoy matching to its regional counterparts. The Tenuta Coppadoro is a relative newcomer to the scene, having been established in 2001. But they have already established a reputation for very high quality wines. The **2006 Tenuta Coppadoro Pescorosso IGT (\$11.99)** is an interesting blend of 85% Primitivo and 15% Nero di Troia, which showcases aromas of red currants and strawberries, with a touch of spice. Flavors are fresh, vibrant and well-rounded with excellent body and balance, perfect with Tuesday night pasta with spicy sausage and peppers.

I also just can't get enough of the wines from Mount Etna! The **2006 Tenuta Scilio Valle Galfina Etna Rosso (\$19.99)** is a textbook introduction to the region and its varietals. Located on the northeastern side of Mount Etna, the farmhouse and cellars of Tenuta Scilio can be traced back to 1815. The peculiar climatic conditions of the area, the volcanic soil and a low-yield per vine are essential for the production of Etna's famous wines. This blend of Nerello Mascalese and Nerello Mantellato is rich, round and with a touch of tannic grip, just the thing to pair with grilled tuna or rustic and Sicilian dishes featuring eggplant, tomatoes and capers.

Kirk Walker

"One of the last 2004 Chiantis? Well this is really saving the BEST for last!"

"The peculiar climatic conditions of the area, the volcanic soil and a low-yield per vine are essential for the production of Etna's famous wines."



## A FAMILY AFFAIR

### Louis Moreau Chablis

**Domaine Louis Moreau Chablis is a family-owned domaine and négociant in the tiny town of Beines, just west of Chablis. Louis' family has been in Chablis since 1814.** They purchased their Grand Cru “Valmur” vineyard in 1904. You may know the large négociant J. Moreau & Fils. This was sold in 1986, but the family kept their own vineyards, and there are now two wonderful domaines, Christian Moreau and Louis Moreau. Christian has been working with US Importer Frederick Wildman, and has had lots of visibility in the US. Louis has not had a US importer recently, so his wines are less well-known.

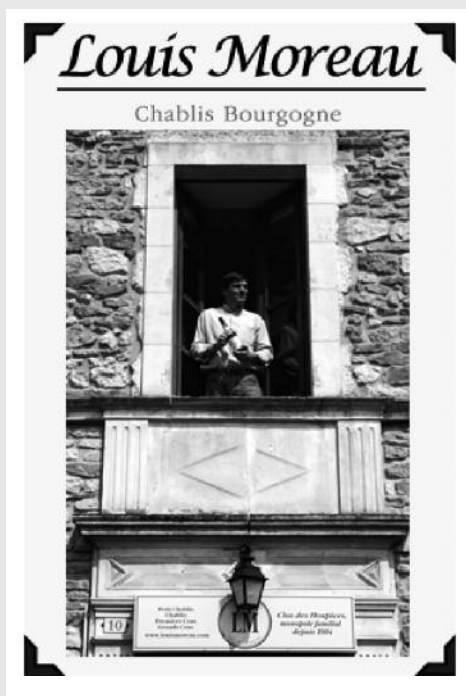
The lack of a US importer left a terrific opportunity for us to work directly with Louis Moreau, and allows us to offer you some wonderful Chablis at compelling prices. I had the pleasure of visiting and tasting with them last June, and will be returning this year to see what the new vintage has brought us. One way we at K&L cope with hard times is to search even harder to bring you undeniable quality, at attractive prices. These Chablis from Domaine Louis Moreau fit that bill exactly. We are excited about this opportunity to work with the Moreaus.

Louis, with his wife Anne, vineyard manager Eric Briffé, and cellar master Eric Steinger, create a range of Chablis, with a clear sense of place and character. We are currently introducing you to some Louis Moreau wines from both 2006 and 2007, two terrific Chablis vintages. The domaine is working more organically than they ever have. They have used no pesticides for years, and have now changed from the use of herbicides to plowing to control weeds. Their work in the vineyards is clearly reflected in their wines, and in the sense of place those wines show when you taste.

*One way we at K&L cope with hard times is to search even harder to bring you undeniable quality, at attractive prices. These Chablis from Domaine Louis Moreau fit that bill exactly. We are excited about this opportunity to work with the Moreaus.*

K&L is importing several of their wines. For everyday enjoyment, don't miss their **2007 Petite Chablis\*** (**\$13.99**). It is classic, with bright minerality and a long finish. This crisp and refreshing un-oaked Chardonnay, done in stainless steel, offers a perfect match for oysters, a summer seafood dish, or a vegetable stir-fry. If you are tired of over-oaked and interchangeable Chardonnays, and hoping for wine to awaken your palate instead of deadening it, without breaking the bank, look no further than this highly individual white from Chablis.

We also have the **2006 Chablis 1er Cru, Vaillons\*** (**\$23.99**), which has an elegant nose, is powerful, focused and rather linear in character, which I consider to be a very good thing for a young Premier Cru Chablis. Solid wine with good length. Finally, we are happy to have obtained a few cases of their spectacular **2006 Chablis Grand Cru, Le Clos\*** (**\$44.99**). This shows a bit of vanilla note, from aging in French oak barrels, but has so much minerality, weight and drive that the oak integrates perfectly. This was tight and a bit backwards when I tasted it last June, as you would expect, but should be beginning to emerge from its slumber after a long sea voyage.



Louis and Anne Moreau (above); Louis Moreau (below).

À Santé!  
Keith Wollenberg

## WHISPERKOOL COOLING UNITS AT SALE PRICES!

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Whisperkool 1600 (300 cu ft)	\$1,278
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WK Model	RETAIL	K&L
SS4000 (1,000 cu ft)	\$3,495	\$3,050
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Add the PDT digital thermostat to any of the units for only \$120. Prices include free ground shipping.



## June Featured Item:

**WinePreserva (6-pack \$4.99; 50-pack \$19.99)** The WinePreserva disks prevent oxygen contacting the wine in an open bottle by covering the surface with an inert

disk that "floats" on top. Easy to deploy, just roll the disk and insert—you can pour right from the bottle with the disk in place. The disks are totally inert and will not affect the quality or taste of the wine at all.



## Screwpull "Roll" Lever Model LM400 (\$129.99)

The first lever action corkscrew designed specifically to work with increasingly common synthetic corks! A leather case adds to its elegance.

## VINOTHEQUE STORAGE CABINETS



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

WK Models	BOTTLES	RETAIL	K&L
Vinotheque 320	264	\$3,402	\$2,679
Vinotheque 500	368	\$3,876	\$2,925
Vinotheque 550	428	\$4,126	\$3,115
Vinotheque 700	528	\$4,267	\$3,219
QT Models			
Vinotheque 320	264	\$3,544	\$2,689
Vinotheque 500	368	\$4,229	\$3,189
Vinotheque 550	428	\$4,608	\$3,489
Vinotheque 700	528	\$4,994	\$3,789
Villa Models			
Vinotheque 220	224	\$1,999	\$1,699
Vinotheque 330	336	\$2,299	\$1,999
Vinotheque 440	448	\$2,699	\$2,299
Credenza 3-door	216	\$2,999	\$2,549
Credenza 4-door	288	\$3,299	\$2,799
Reservoir Models		BOTTLES	K&L
Standard	224		\$1,949
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LM-200 (\$69.99)

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

## Wine Storage Lockers

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San Carlos, CA 94070

Secure, temperature-controlled lockers also at our RWC and SF locations. To get on the wait list or for billing, call Sharon 650-364-8544 x2739 or email [onsite-lockers@klwines.com](mailto:onsite-lockers@klwines.com)

## Tritan Titanium Crystal Lead Free!

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

## Le Cache Wine Cellars

Cherry finish, glass doors, top venting, digital display, light, lock, universal-sized wood racking with bulk storage and a 2 year/5 year warranty are standard on every cabinet. Prices start at \$2,999 plus tax and shipping. Call one of our experts for more info.

“Give dads and college grads the perfect gift this summer, a membership to one of our wine clubs. With five to choose from there’s guaranteed to be a club for your budget or their palate.”

# K&L Wine Clubs: Dads & Grads

**Why waste your time juggling a half-dozen different winery clubs, when K&L’s wine clubs offer you five different ways to explore the diverse world of wine?**

Whether you’re a newbie, a collector or just like to try new things, K&L has a wine club tailored to suit both your palate and your budget. Our knowledgeable buyers hand-select our club wines, providing you with unparalleled expertise on everything from Bordeaux to Burgundy, Champagne to the Rhône, the Loire and every style of California wine. K&L’s wine clubs are the perfect gift for Father’s Day or for your beloved college grad. All clubs, except Champagne, ship monthly and are subject to sales tax for California residents. To sign up, call 800-247-5987 x2766, email us at:

[theclubs@klwines.com](mailto:theclubs@klwines.com)

or, visit our award-winning website:

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

**Best Buy Wine Club:** Whether you’re looking to learn about a variety of new wines or guarantee access to a steady stream of high-quality, value-priced gems, the K&L Best Buy Wine Club is for you. Each month you’ll receive two bottles for just \$19.95 + shipping. Reorders average \$9.49/bottle, but may vary depending on wines.

**Premium Wine Club:** The K&L Premium Wine Club offers exceptional red and white wines (usually one of each) prized for their varietal character and expression of terroir. The cost per month is \$29.95 + shipping. Reorders average \$13.95/bottle but may vary depending on wines.

**Signature Red Club:** For those who believe it’s got to be red to be good. The Signature Red club is a love letter to big, bold red wines from all over the world, including Bordeaux, Napa and the South of France. Members receive two bottles of cellar-worthy, jealousy-inducing reds each month for just \$49.95 + shipping. Reorders are generally \$23.99/bottle, but may vary depending on wines.

**Champagne Club:** What other club offers you the opportunity to sample hard-to-find, artisanal grower-producer Champagnes as well as the world’s top grand marque bottlings? This bimonthly club does both, adding a little more

sparkle to the even numbered months. The Champagne Club costs \$69.95 + shipping.

**Club Italiano:** K&L’s newest wine club is an Italophile’s dream. From traditional Chiantis and Brunellos to lesser-known indigenous varieties, our Italian Wine Buyer, Greg St. Clair, shares his

newest discoveries. Be the first among your friends to try a food-friendly aglianico or a a crisp and minerally falanghina. Discover Italy’s diversity with Club Italiano. It ships monthly and costs \$39.95 + shipping.

*Alex Pross, Wine Club Director*

## JUNE WINE CLUB PICKS

### signature red collection

**2005 Two Hands “Bad Impersonator” Shiraz Barossa Valley Australia**

90pts RP & ST. Big, deep and rich. This is a sexy wine with dark fruits, chocolate, smoke and spice notes. More than your typical full-bodied Aussie Shiraz, this has excellent balance, depth and structure, and can age gracefully for the next 5-10 years or be enjoyed now with a steak or other grilled fare.

Regular K&L Retail \$29.99 Wine Club price \$23.99

### best buy wine club

**2005 Château La Gatte “Tradition” Bordeaux**

Magical things happened in 2005 in Bordeaux. This blend of 80% Merlot and 20% Cabernet Sauvignon from La Gatte is a great value-priced example. Classic Bordeaux: spicy, with good grip, fantastic fruit and supple tannin. Drinks well young but can age for more than a decade. A benchmark Bordeaux Claret with beautiful flavors and an insanely fair price!

Regular K&L Retail \$12.99 Wine Club price \$8.99

### premium wine club

**2006 Kalinda Napa Valley Merlot**

We can’t tell you the exact source for Kalinda’s 2006 Napa Merlot, but it comes from one of the Valley’s preeminent family-owned producers of Cab, Merlot and Chard. Bright acidity and a complex and elegant bouquet filled with red fruit, mint, cherries and spice. Hint: They make one of the most prized and expensive Cabernets in the Napa Valley.

Regular K&L Retail \$17.99 Wine Club Price \$13.95

### club italiano

**2007 Selvagrossa Muschén**

The 2007 Selvagrossa Muschén is a forward, fresh and vibrant wine that is made from 60% Sangiovese, 30% Merlot and 10% Cabernet Franc. It shows Sangiovese’s vibrant acidic backbone, which gives the wine its verve and direction along with some elegant cherry tones. The 2007 vintage is sensational, bringing beautifully ripe fruit in stellar conditions and the wines show it, they just drink with a particular ease, elegance and balance.

Regular K&L Retail \$18.99 Wine Club Price: \$15.99

### champagne club

**Marguet Brut Reserve**

Made entirely of Grand Cru fruit—60% Pinot Noir and 40% Chardonnay from the Crus of Ambonnay, Bouzy and Mailly. The wine is 60% from the 2000 harvest, with the other 40% coming from reserves of 1999 and 1998. It is very rich and powerful with tons of Pinot Noir muscle and plenty of yeasty, toasty flavor. I find it to be one of my favorites with richer appetizers.

Regular K&L Retail \$36.99 Wine Club Price: \$31.99



## STAYING GREEN *In Oregon*

**Diane Paulson and David Eliasen came to their distilling career in a circuitous way.** First, the couple fell in love in 2004 over vodka martinis. Then, during the summer of 2006, over yet another martini, they decided they wanted to make vodka—organic vodka! These days, they are on the cutting edge of the flourishing micro-distilling industry, producing unique, handcrafted organic spirits using locally/regionally grown organic ingredients. They are proud to offer consumers a socially responsible alternative to mass-produced, corporate-sponsored liquors and delighted to be the first Certified organic micro-distillery in Oregon, with distinguished certification by Oregon Tilth. As Diane says, “We founded an organic micro-distillery to demonstrate how we cherish Oregon’s renowned natural resources: her pure water, clean air and healthy soil.”

**Organic Nation O-N Gin from Oregon (750ml \$35.99)** A unique, savory gin with hints of black pepper, coriander, angelica and basil, to mention a few of the 12 flavorful botanicals that interplay for a slight citrus taste on the palate and distinctively complex nose.

**Organic Nation O-N Vodka from Oregon (750ml \$35.99)** A blend of organic rye, wheat and corn, and it is smooth as silk. A mild sweetness attacks the palate, and dessert notes of vanilla and cocoa wash over on the finish. Creamy and buttery—but with a distinct bite—it is at once a traditional vodka and a modern one.

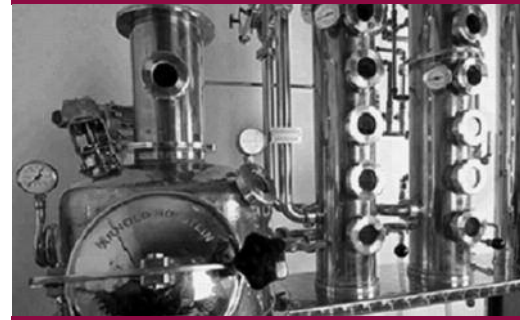
### French Fields Cocktail - Created by Melodie Buell

1 3/4 oz O-N Vodka  
 3/4 oz fresh organic lemon juice with pulp  
 3/4 oz organic lavender honey syrup (recipe below)

Shake and serve in a martini glass.

**Simple Honey Syrup:** Mix 1/4-cup hot water and 1 teaspoon dried organic lavender blossoms in bowl. Let steep 5 minutes. Whisk in 1/4-cup organic honey. Strain into another bowl.

*Susan Purnell*



*Lil' Gunther the Pot Still.*

## HOUSE PARTY *Simple Summer Cocktails*

**Here we are barreling toward summer.** As of yet, the heat has been relatively furtive and Los Angeles has felt distinctly mild. These placid temperatures, however, most definitely will not last, so I urge you to begin preparing. Summer is all about kicking back, relaxing, and enjoying the company of your closest friends and family. Although, the poolside bar or rooftop club may seem to provide some refuge from the coming climactic onslaught, we all know that these distractions are simply delaying the inevitable. Without a doubt you'll be sitting in the backyard exponentially more frequently than beside the Roosevelt pool. So I pray, please be prepared. Why limit yourself? If you wanted to have mojitos today, don't say NO. Say, “Yes we can” make simple syrup. “Yes we can” squeeze the lime. “Yes we will” sugar-rim our glassware. So please, save some money, don't bother getting in the car, and trust in your mix-abilities or at least start experimenting on your friends.

Here are a couple of supremely simple drinks recipes to get your house party going this summer.

### Aviation

*Adapted from Hugo Ensslin, Recipes for Mixed Drinks (1916)*

1 part lemon juice  
 2 parts **Martin Miller's Westbourn Strength Gin (\$39.99)** – any dry gin should do.  
 3 dashes **Luxardo Maraschino Liqueur (\$29.99)**  
 2 dashes **Rothman & Winters Crème de Violette (\$25.99)**

Shake vigorously with ice and serve up garnish with a lemon twist. Add a dash of simple syrup if this recipe isn't sweet enough.

### Brandy Sour

*From Jerry Thomas's Bon Vivant Companion*

2 oz **Laubade VSOP (\$49.99)**  
 1 1/2 tsp raw sugar  
 1/2 lemon

Dissolve the sugar in a little water then add ice. Add the brandy and squeeze the lemon; stir vigorously. Rim a glass with some lemon juice and dip that in superfine bar sugar. Strain the concoction into the rimmed glass over a large piece of ice.

*David Othenin-Girard*

“Summer is all about kicking back, relaxing, and enjoying the company of your closest friends and family.”



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## The Last Word **ON BORDEAUX**

At the end of April the Hollywood store hosted a wonderful dinner for our customers at L.A.'s Campanile. The special guests were Hubert de Boüard of Château Angélu and Gildas d'Ollone of Château Pichon-Lalande (read more at [blog.KLWines.com](http://blog.KLWines.com)). I had the pleasure of being seated next to Hubert de Boüard, the seventh generation to oversee Angélu and the one responsible for the turn-around in quality there. Despite the accolades, though, he still refers to himself as a farmer. At the dinner he listened to the customers' perceptions of his wines and the prices in Bordeaux. That humility and concern was apparent when Angélu was the first to release its 2008 prices—less than \$100.

**2006 Bellevue, St-Emilion (Inquire)** A new acquisition for Angélu. Although this vintage was made before Hubert de Boüard was involved, we still wanted to include it in our line-up. By far the most elegant of the '05 and '06 wines poured. Raspberry and flowers on the nose. More raspberry and cherry with a bit of minerality on the palate. The tannins are surprisingly polished and the finish all red fruit.

**2006 Fleur de Boüard (\$34.99)** Fans of Right Bank wines should stock their cellars with this one. Very accessible. Rich black fruit and oak on the nose and palate, along with coffee, mineral and toasty oak, carried by polished but evident tannins. I honestly like this wine better than the '05 right now.

**2005 Fleur de Boüard (\$39.99)** The chewier of the two vintages. A blackberry-filled nose with lots of toasty oak. On the palate, it's all about chocolate, blackberry and black licorice, with lots of acidity. Finishes with more toasty oak. This is a great deal for the 2005 vintage at \$40.

**2006 Château Angélu (\$219.00)** Angélu might make me a convert to Right Bank wines. A great '06. The nose is packed with ripe black fruit and toast. The palate is filled with rich ripe blackberry, chocolate, coffee and spice. The tannins were more polished and the finish goes on and on.

**1996 Château Angélu (\$219.00)** This was my favorite wine of the dinner. The layered nose gave mushrooms, earth and dark berry fruit. On the palate, the mouthfeel was very elegant with lots of depth. Mushroom, gamey meat, dried berries and dried flowers with a long finish. This was a great match for the braised veal short rib. I can still taste it now and wish I had a bottle.

**1994 Château Angélu (\$189.00)** The rich, meaty and dark fruit liqueur-like nose shows how big this wine still is. Rich fruit, cassis and smoke notes on the palate are still surrounded by chewy tannins. This wine still has lots of life ahead of it.

“Hubert de Boüard, the seventh generation to oversee Angélu and the one responsible for the turn-around in quality there. Despite the accolades, though, he still refers to himself as a farmer.”

Steve Greer