



WINE News

WELCOME to another exciting issue of *K&L Wine News*, keeping you up-to-date with the latest trends and classic favorites.

Mulan IN THE LANGUEDOC

Outstanding sparkling wine from the Languedoc? Absolutely and resoundingly, YES! One of the bright stars of the Languedoc, Jean-Louis Denois makes exciting, world class wines that nonetheless remain amazingly inexpensive. His vineyards sit in the very south-western corner, at the foot of the Pyrenees, and include red, white and sparkling examples, all made from perilously low-yielding vines, and vinified with as little interference as possible. We are currently featuring three stellar selections from Denois, so whether you like red, white or sparkling, there is something here for everyone. Our staff is so passionate about these wines, that they beat me to the punch writing them up for this issue. So check out Keelyn's article on page 8 and Jim Barr's hysterical interview with Joe Zugelder on page 16 for more on the wines of Jean-Louis Denois.

Also inside, the wines of the Northern Rhône's shining star, Vincent Paris on page 8 and a rundown of our recent trip to the South of France for Vinisud on page 9. For more information on wine from the South of France and Rhône, email me at: mulanchan@klwines.com

—Mulan Chan

What's In JEFF'S KABINETT?

One of the very first ah-ha moments in my wine career was after uncorking a bottle of 1995 Carl Schmitt-Wagner Longuisher Maximiner Herrenberg Kabinett. I was working at another wine shop but then my experience with German wine was limited, to say the least. The shop had a good stock of German and Austrian wines and I asked the buyer to give me a bottle that would show me what all the fuss was about. Looking back it was that gorgeous little Kabinett with its winsome fruit and crackling minerality that prompted me to dive headlong into these far too underappreciated wines. I quickly purchased a plane ticket to Germany to see and taste it all first hand. I had found my niche. Not long after that first trip I found my way to K&L and eventually convinced Clyde to allow me to purchase these wines for our company. It was a natural progression to then take care of Alsace and eventually Austria and it has been an exciting run. I



believe these wines to be some of the most interesting and versatile and nothing pleases me more than turning you on to them. In this issue, partly devoted to these unique wines, you will find articles written by our staff recommending some of their favorites, which I hope will find a place in your hearts and cellars as well. Fittingly, I urge you to try the **2002 Carl Schmitt-Wagner Longuisher Maximiner Herrenberg Kabinett (\$19.99)**. This previously un-released Kabinett is from a cask that was bottled late and has stayed in his cellar until 2007. It's made from ungrafted, 100-plus-year old vines located directly on the Mosel with lots of slate and some red clay and sandstone. Bruno Schmitt-Wagner crafts amazingly pure renditions of riesling and this '02 is just now starting to sing its zesty song. The wine is light in color showing, no signs of age, has bright refreshing acidity and a nose that mingles mint, slate and ripe gooseberries. Drink this now and over the next 20 years.

— Jeff Vierra

APRIL 2008 FEATURES:

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Now in Stock SPECTACULAR '05s

The great 2005 Bordeaux are arriving now in a wide range of styles and varying price levels. The one constant is the amazing quality and consistency, whether you are looking for bargains to drink now or trophies to cellar for decades. Some of my favorites include:

2005 Mylord, Bordeaux\$10.99

We can't keep this "sleeper of the vintage" in stock and I suspect most of it is being gulped down quickly instead of being stashed in people's cellars. Supple, rich and round, this has a deep core of dark fruit and a very gentle finish. This is very easy to drink by the glass but it also has the mid-palate stuffing to match fairly hearty food. This is a great example of how the quality in '05 made its mark on even the least expensive wines.

2005 Sorbey, Haut-Médoc\$17.99

Started in 1982, this property makes a mere 6,000 cases and we are very glad we were able to acquire some. Merlot makes up 52% of the blend and it shows in the deep, rich, cocoa-infused middle. There is plenty of very dark, sweet, up-front fruit flavors and red fruit aromas in this round, generous, but amply structured wine. The ripe, round tannins make this approachable now with decanting, but this should age well. This is serious value!

2005 Rouget, Pomerol.....\$49.99

Wow, this wine will appeal to you California cabernet/merlot lovers. International style with tons of tobacco and coffee on the nose. Full-flavored, rich, and round on the palate. Sweet as can be. Big scores from everyone.

2005 Pipeau, St-Emilion\$28.99

91-93 points Robert Parker: "One of St-Emilion's true, exuberant fruit bombs, the explosively rich, intense 2005 Pipeau is the finest I've ever tasted. It even eclipses the 2000. A dense purple color is accompanied by glorious aromas of black raspberries, cherries, licorice and smoke. It is an in-your-face, full-bodied effort that begs for attention. While not a classic claret, in terms of pleasure few wines deliver as much exuberance and fruit."

—Steve Bearden

Jeff Garneau's BANK SHOT

They make white wine in Bordeaux? Yes, it's true. The region produces not only world-famous red wines, but also some excellent whites made from sauvignon blanc, often blended with sémillon. For those who have enjoyed sauvignon blanc from California and New Zealand or from the Loire Valley in France, Bordeaux Blanc is well worth seeking out. The story behind the four wines I am recommending this month is really the story of one man: Denis Dubourdieu. Dubourdieu is a vineyard owner, winemaker and scientist. He is a professor of Enology at the University of Bordeaux and is one of a handful of consulting enologists whose influence has been felt not only in Bordeaux, but around the world.

2005 La Louvière Blanc, Pessac-Léognan (\$35.99) Though not one of the Dubourdieu family properties, Denis is the consulting enologist for the production of this wine. I first fell in love with the La Louvière Blanc with the 2002 vintage. The wine is classic white Bordeaux—85% sauvignon blanc and 15% sémillon, aged for 12 months in oak barrels (50% new) on full lees with bâtonnage. Like all good white Bordeaux aged in wood, the wine is drinkable now but will continue to improve with time perhaps for another decade or so.

2006 Reynon "Old Vines" Bordeaux Blanc (\$13.99) Located in Béguey, near Cadillac, on a south-facing slope off the right bank of the Garonne. Purchased by his father-in-law in 1958, Denis Dubourdieu and his wife Florence have been managing the property since 1976. About 40% of the property is planted to white varietals, mostly sauvignon blanc with a small percentage of sémillon. The finished wine reflects this same composition, producing a crisp, dry white with great breadth on the mid-palate. The 2006 vintage, vinified entirely in stainless steel, shows lush tropical notes of guava and passion fruit, yet finishes almost primly with tart white grapefruit notes.

2005 Clos Floridene, Graves Blanc* (\$19.99) This Dubourdieu property was purchased in 1982 and has been expanded and improved since. Robert Parker considers this wine one of the underrated values of the Graves region: "nearly matching the quality of such legends as L'Aville Haut-Brion, Haut-Brion-Blanc and Domaine de Chevalier." The 2005 vintage exhibits an almost-floral nose with a hint of oak. In the mouth it is rich and fat, yet retains superb acidity, showing notes of key lime. Beautifully integrated oak that suggests the capacity for aging perhaps another 5-8 years.

While Monsieur Dubourdieu is widely lauded as one of the world's foremost experts in white wines, his **2005 Clos Floridene Rouge, Graves* (\$19.99)** deserves a mention on the strength of the vintage alone. Comprised of 70% cabernet sauvignon and 30% merlot, the wine exhibits classic Graves minerality. Immensely likeable with big, round, mouthfilling fruit and dusty tannins, this is a great, drinkable red Bordeaux for less than \$20.

—Jeff Garneau

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

One Market Dinner

PICHON-BARON & SUDUIRAUT

Join us on Thursday, May 1 at San Francisco's One Market for a night of fabulous food and the inimitable wines of Bordeaux's Ch. Pichon-Longueville-Baron and Ch. Suduiraut. Winemakers Jean-René Matignon and Pierre Montegut will lead us through a four-course dinner including the 1982 and 1999 Suduiraut and the 1989, 2001, 2003 and 2005 Pichon-Baron. Dinner 7 p.m.. Tickets \$150/ person and are available on our website, klwines.com.



Getting To Know **MULAN CHAN**

What do you do and how long have you done it?

I am the Rhône and French Regional buyer. I started at K&L in January 2003, so just over five years.

What did you do before K&L?

I worked in several restaurants prior to working at K&L, including Restaurant Lulu and the Slanted Door. I also worked in film production, primarily as an art director and in web design.

What do you like to do in your spare time?

Cooking, gardening, running and re-upholstering antique furniture.

What's your favorite movie?

Like wine, I don't really have one. However, at the top of my list are Bernardo Bertolucci's *The Conformist* and Woody Allen's *Love and Death*.

What was your "epiphany wine?"

I don't really have an epiphany wine. I have an epiphany moment about pursuing wine as a career though. Suffice to say it involved driving to Los Angeles on the 101 near San Luis Obispo while listening to the Flaming Lips' "Yoshimi Battles the Pink Robots."

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

For me a perfect meal would be prepared by Chef Loretta Keller at Coco 500. I would start with her famous fried green beans and a glass of champagne, followed by a slice of truffled mushroom flatbread and a side of oven-roasted beets. Then I'd follow up with Sonoma County duck breast and a side of Star Route Farms Swiss chard. I would drink whatever wine director Clay Reynolds

recommends as he has put together a really fun and interesting wine list. I would finish with a piece of El Rey chocolate and then call it a night!

How do you think your palate has changed over the years?

My introduction to wine was through working in restaurants, so since the beginning I have always been trained to appreciate wines that pair well with food. That being said, my palate has not really changed too much over the years. I have always preferred wines that have bright acidity, modest levels of alcohol and relatively little or no oak flavors.

What do you like to drink?

I like to drink just about any wine that is appropriately paired to what I am eating. I love old-vine carignan, most red wines from Trentino-Alto Adige and great syrah from the Northern Rhône. However, if I had to pick one wine to drink on a desert island it would be Champagne, preferably from the house of Bollinger or Rene Geoffroy.

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

The study and experience of wine is very humbling. The more I learn and taste, the more I realize I have only hit the tip of the iceberg. Keep an open mind about everything, keep learning and trying new things. You'll taste lots of great wine, meet really interesting people and have a ton of fun doing so. I promise.

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

Queen Elizabeth I: Krug Grand Cuvée Champagne. Marcus Aurelius: Something meditative like a great Barolo. Wolfgang Puck: A great Austrian riesling from Weingut Nikolaihof.



Getting To Know **JEFF VIERRA**

What do you do and how long have you done it?

I am one of the many buyers here at K&L, my responsibilities are many and include buying for the Loire Valley and Alsace in France, Austria, Germany, Hungary, Greece, Croatia, Lebanon and I also take care of beer in Redwood City. I have been with the company for almost seven years now.

What did you do before you started working here?

Before K&L I worked at another top wine shop as a sales associate after coming off a three-year stint managing a restaurant and its wine program. Before that I was running a small local chain of drive-through coffee shops, but getting up at 4:30 a.m. got a little old. I've worked as a pizza maker, at a sporting goods store and, for a short time, in the heating/air-conditioning industry.

What do you like to do in your spare time?

Having a job like this definitely blurs the lines between work and play. Obviously I enjoy drinking and learning about wine, which I do almost everyday. I am keenly interested in good food and go out often to check out new places. At home I have a small yard and enjoy spending time gardening and listening to music on the patio. I find simple pleasures the most rewarding.

What's your favorite movie?

I love *The Road Home* by Zhang Yimou, *Cinema Paradiso*, and anything by Wes Anderson, especially *Bottle Rocket*. I'm a sucker for movies with swords, vampires, short Italian boxers, zombies and Westerns.

What was your "epiphany wine?"

This is not very romantic, but the bottle that got me into wine was Warre's Warrior Port. I drank the good part of a bottle with some friends many years ago and I paid for it the next day, but it did spark my interest. I must say it took quite some time before I moved on from all things Port and really started to explore. Nowadays I drink Port a few times a year, mostly in the winter.

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

Simplicity is key, whether eating out or cooking at home, I want the freshest local ingredients and not too many flavors in one dish; I like to eat seasonally, shop at the farmer's market when possible and find interesting things, then figure out what to do that would best showcase the flavors. Right now I am really

into a Greek place called Dio Dekka, the food is very fresh and vibrant and the flavors really pop. I love drinking wines that have grown up with the food; they definitely have an affinity for each other. Besides that, I love anything braised, roasted or grilled and, of course, all things pig.

How do you think your palate has changed over the years?

As time goes by I find myself looking for wines of finesse and subtlety above all, with a keen sense of coming from somewhere. I despise wines that are pushed to the limits, manipulated or overwrought. I love acidity, balance and freshness, wines that are refreshing and invigorating. I used to get very excited by the Cult thing and spent too much money putting those wines in my cellar, only to find out later that I really don't like them.

What do you like to drink?

I really like to drink interesting beers like Felinfol Brewery Co. Welsh Double Dragon or Ferme Brassiere La Chapelle North Maen Blonde Ale from Normandie. I love the wines of the Jura, the Valle d'Aosta and all the regions I work with, especially odd-ball indigenous grapes grown in the Loire like pineau d'aunis and romorantin. And I love muscadet from small growers like Marc Ollivier and Jo Landron, especially with some cracked crab.

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

Forget what everyone else is drinking or what the magazines say is hot. The best tool for learning about wine is a corkscrew. Experiment often and never put anything in your cellar you haven't tried. Wine is meant for enjoyment, so the number one question to ask yourself is "do I like this" and why. When you find something you like, do some research about the place, the people, the grape or grapes and what about all of that translates into something you like. Talk to your wine merchant, tell us what you like, take recommendations and give us feedback, especially about the wines you don't enjoy. This goes a long way to helping us hone in on what your palate is about. You will not like every bottle you try, the key is to find out why.

What are your desert island wines?

Assuming I get to pick a red and a white, I would have to say any vintage of Chave Hermitage for the red and any vintage Joh Jos Prüm Wehlener Sonnenuhr Spätlese for the white. Oh and unlimited supplies of the North Coast Brewing Co. Pransqster Blonde Ale and maybe a bottle or two of Single Malt.

BORDEAUX 1945-2000

This is just a partial list of our inventory; check our website for all in-stock Bordeaux.

- 1945 Senejac, Haut-Médoc\$299.00
1961 Ducru-Beaucaillou\$1,299.00
1961 Palmer, Margaux\$2,999.00
Perfect condition from Mahler-Besse. 99 pts RP.
1964 Siran, Margaux (1.5L)\$229.00
1966 Siran, Margaux (1.5L)\$229.00
Both are great finds and direct from the property!
1970 Beychevelle, St-Julien\$199.00
Great condition—Mahler-Besse cellar.
1970 Ducru-Beaucaillou, St-Julien .. \$245.00
92 pts RP: "...quintessentially elegant Bordeaux."
1971 Siran, Margaux (1.5L)\$229.00
1976 Latour, Pauillac (1.5L)\$599.00
1982 Latour, Pauillac.....\$2,199.00
Direct from the cellars of Latour.
1985 Lafite-Rothschild, Pauillac\$595.00
1985 Margaux, Margaux\$899.00
1985 Siran, Margaux (5L)\$679.00
90 pts WS: "Rich and supple with ripe cherry, currant and tobacco nuances along with a soft, earthy quality on the palate. Very elegant with depth and flavor. Beautifully balanced."
1986 Cos d' Estournel, St-Estèphe\$199.00
Killer wine and cheaper than the 2005.
1986 Mouton-Rothschild, Pauillac....\$999.00
1989 Siran, Margaux (1.5L)\$199.00
1990 Figeac, St-Emilion\$299.00
94 pts RP: "The 1990 is a great Figeac, potentially a richer, more complete and complex wine than the 1982."
1990 Haut-Bailly, Pessac (1.5L)\$349.00
1994 Duhart Milon (1.5L)\$99.99
Value for drinking now.
1994 Reserve de Comtesse, Pauillac\$44.99
Ready-to-drink Bordeaux from our favorite estate. This second label to Pichon-Lalande makes wine in a similar style—soft, rich, and luscious with a surprising amount of ripe, dark berry fruit.
1994 Soutard, St-Emilion.....\$29.99
1995 Grand Puy Lacoste, Pauillac\$149.99
1995 Haut-Bailly, Pessac\$99.99
1995 Léoville-Barton (1.5L).....\$299.00
94 pts WS: "A beautiful wine, with layers of ripe fruit, berry, cedar, vanilla and light spice. Full-bodied, with silky tannins and a long finish. Very, very classy stuff.—'95/'96 Bordeaux retrospective. Best after 2008."
1995 Margaux, Margaux\$699.00
1996 de Sales, Pomerol.....\$24.99
1996 Haut-Bailly, Pessac\$69.99
Since 1982 Haut-Bailly has been making outstanding wines and the 1996 is no exception.
1996 Lynch-Bages, Pauillac\$209.99
94 pts RP: "In the flight of young wines, with all the vintages of the nineties represented, this wine stood out for its absolute purity of creme de cas-

2005 Bordeaux THE FRENZY RAGES ON

The *Wine Spectator* revisited the 2005 Bordeaux vintage in early March, whipping wine-lovers back into a frenzy for this truly brilliant vintage. A few early arrivals have added to the enthusiasm. The wines deserve it—they are truly exciting—and so is the business; it's easy and fun with fantastic quality in every price category, but it won't last long! Many of the wines from the world's most famous estates are long gone, but you can still procure wines of greatness. Clyde's aggressive buying combined with amazing relationships in the Bordeaux business developed over the years, both here and abroad, have helped us stay well-stocked.

Ch. d'Aiguilhe (\$34.99) From the Côtes de Castillon. This wine was featured in *Spectator* and my goodness does it deserve it! I pronounce it "Day-Gwee," but no matter how you say it, the wine is outrageously great tasting and an incredible value. Deep, sweet, exotic red fruit with hints of Bing cherry, the wine is opulent with a nice rich texture in the middle, almost silky. And through all this it retains great freshness. You could pour this for me blind and tell me it was one of number of famous wines and I would not question you. I bought six bottles on pre-arrival and now I'm buying more! Hard not to love young, though whatever you do, age a few!

Ch. Pichon-Longueville-Baron (\$149.99) Winemaker Jean Rene Matagon has been making this great second growth from Pauillac for 28 years; it is a wine that should go directly to the cellar. Located a pitching wedge from the king of today's wine world, Ch. Latour, modern Baron is close to its famed neighbor in more ways than proximity. Style, color, hints of leather and earthy power are elements both wines share and, these days, both estates are on top quality-wise. The 2005 Baron is masculine cabernet, pure, strong and spicy, with the taste of old vines. Purple in color, with vanilla tinges, it's tight now, perhaps as serious an aging wine as you can get from Bordeaux today. This wine will turn out to be one of the greatest wines ever made at the Baron. Please note that this wine is not yet in stock, but is available on a pre-arrival basis. Be sure to try the fine Cru Bourgeois 2005 Ch. Pibran also from Pauillac and made in the same style; a superb value also made by Jean Rene and his team.

Other 2005s already in stock that I love are: **Soleil (\$31.99)** and **Coufran (\$27.99)**. Other great 2005s available on pre-arrival include **Ch. Beychevelle (\$59.99)**, **Malartic-Lagraviere (\$39.99)**, **Phélan-Ségur (\$36.99)** and **Ch. Nenin (\$69.99)**.

Please feel free to contact me with any questions or for advice on the wines of Bordeaux at x2723 or Ralph@klwines.com. Cheers and go Giants!

—Ralph Sands

sis, ripe fruit, medium to full body, high tannin, wonderful sweetness, massive richness on the mid-palate, and abundant power, density, and ripeness. It is clearly the finest Lynch-Bages since the 1989 and 1990."

1998 Haut-Bailly, Pessac\$99.99

One of our favorite wines of the vintage. Blackberry and blueberry aromas with plenty of mineral nuances. Touch of violet. Here is a pure wine, not over-extracted or mixed up.

1999 Branaire-Ducru, St-Julien\$44.99

1999 Haut-Bailly, Pessac\$64.99

A very elegant, yet powerful wine. Quite long on the palate with good grip. Delicious, exotic and velvety fruit. Made from 65% cabernet sauvignon, 25% merlot and 10% cabernet franc.

1999 Lagrange, St-Julien\$49.99

1999 Margaux, Margaux\$399.99

94 pts RP: "This is an archetypical Château Margaux of richness, finesse, balance, and symmetry. It can be drunk young, but promises to age nicely for two decades."

2000 d'Angludet, Margaux\$49.99

For the cellar or decant one hour.

2000 Haut-Bailly, Pessac\$139.99

92 pts WS: "Wonderful finesse and length to this wine. Loads of plum and berry, with hints of raspberry. Full-bodied, with a solid, velvety core of ripe fruit and tannins."

2000 La Clemence, PomerolInquire

2000 La Grangeneuve de Figeac*\$36.99

2000 Latour, Pauillac.....\$1,299.00

2000 Pontet-Canet, Pauillac\$89.99

93 pts WS: "Extremely pretty aromas of mineral, blackberry and raspberry. Full-bodied, with well-integrated tannins and a medium finish. Well-crafted red. The best Pontet-Canet ever."

1999 Coufran, Medoc.....\$19.99

2001 d'Angludet, Margaux\$44.99

Lovely and elegant.

2001 Haut-Bailly, Pessac\$69.99

K&L's notes: Everyone loves this wine. Earthy, classic Pessac nose. Tons of sweet fruit and cool earth aromas. It is reserved with violet aromas and red fruit flavors. Buy it on our recommendation.

2001 Reserve de Comtesse.....\$44.99

Absolutely delicious wine—Perfect now!

BORDEAUX 2001-2005

This is just a partial list of our inventory; check our website for all Bordeaux.

2002 Dame de Montrose, St-Estèphe ..\$29.99
2002 Haut-Bailly, Pessac\$59.99
2002 La Commanderie, St-Emilion\$19.99
2002 Malescot-St-Exupéry.....\$49.99
Fabulous wine—one of the best of the vintage.

2002 Potensac, Médoc\$19.99
2002 Sociando-Mallet, Haut-Médoc ..\$32.99
2003 d'Angludet, Margaux\$49.99
Very ripe and round. Hold for a few years.

2003 Chantalouette, Pomerol\$21.99
2003 Clos de la Vieille Eglise, Pom.....\$39.99
2003 Closiere de Clos Fourtet\$29.99
Sweet and sexy wine—great right now. Toasty.

2003 Greysac, Haut-Médoc\$16.99
2003 Haut-Bailly, Pessac\$54.99
2003 La Parde de Haut-Bailly*\$19.99
2003 les Allees de Cantemerle\$19.99
2003 Malmaison, Moulis*\$13.99
2003 Mondorion, St-Emilion\$19.99

2003 Pavillon Rouge, MargauxInquire
2003 Petit Puch, Graves de Vayres\$16.99
Ripe, forward, toasty! Very fine!

2003 Poujeaux, Moulis.....\$29.99
2003 Tourelles de Longueville.....\$27.99
2004 d'Angludet, Margaux\$39.99
Classic style—meant to cellar. Will reward you.

2004 Blason de Evangile, Pomerol\$31.99
2004 Canon-La-Gaffelière, St-Emil.\$59.99
2004 Cantemerle, Haut-Médoc.....\$26.99
2004 Caronne Ste-Gemme, Médoc*\$15.99

One for the cellar! Old school style.
2004 Cheval Blanc, St-Emilion\$299.99
2004 Cos d'Estournel, St-EstèpheInquire
2004 d'Armailhac, PauillacInquire

2004 Domaine de Chevalier, Pessac\$39.99
2004 du Moulin, Haut-Médoc*\$19.99
2004 du Tertre, Margaux\$29.99
2004 Haut-Beausejour, St-Estèphe\$19.99

2004 Langoa Barton, St-Julien.....Inquire
2004 La-Mision-Haut-Brion, Pessac \$129.99
2004 Latour, Pauillac\$469.00
2004 Lascombes, Margaux.....\$46.99

2004 Léoville-Las Cases, St-Julien\$139.99
2004 Malescot-St-Exupéry, Margaux ..\$39.99
Clyde loves this—has case of mags in his cellar.

2004 Margaux, MargauxInquire
2004 Montrose, St-Estèphe\$68.99
2004 Pavillon Rouge, MargauxInquire
2004 Phélan-Ségur, St-Estèphe\$29.99

2004 Pichon-Baron, Pauillac\$76.99
2004 Pichon-Lalande, Pauillac\$79.99
2004 Reserve de Comtesse\$33.99
2005 Beaumont, Haut-Médoc.....\$16.99

Chip's Quips THE OTHER FRANCE

Two wonderful wines from Château d'Orschwir

Château d'Orschwir is an estate in Alsace that's been around since the 11th century. The current owners, the Hartmann family, bought it in 1857. Hubert Hartmann is the winemaker and oversees the vineyards, which are all family-owned and under his control. Hubert is a stickler for low yields and non-interventionist winemaking. In short, he believes in the purity of the vineyards showing through in the wine.

2005 Château D'Orschwihr Pinot Blanc Bollenberg (\$12.99) This pinot blanc is layered with pear and apple aromas and flavors. There's a thin strip of minerality that runs through the mid-palate onto the finish. Delicately fruity, it would be an excellent accompaniment to white fish, fruit salad or simply as an aperitif before a meal.

2002 Château D'Orschwihr Riesling Enchenberg Vieux Thann (\$24.99) The vineyard, Enchenberg, was the sight of a horrific battle during World War I. Because of this, the vineyard lay fallow for many years. It's a brilliant site, located right next to the Grand Cru vineyard Rangen. Hubert, recognizing its potential, bought it and planted it in the late '80s and the '02 riesling definitely proves that it's from hallowed ground. Beautiful Fuji apple-like fruit wafts up from the glass when you smell this wine. There's also the complexity of earth and cinnamon spiced pears. The palate is viscous and long. This incredible wine has many nuances and complexity. A must try!

One Spectacular Chinon

2004 Nicolas Reau Chinon Cuvée Garance (\$19.99) The Garance is a special cuvée from this excellent Chinon producer. The fruit is pulled from special vineyard sites and it sees a little more new oak. The nose has a smoky, peaty quality, almost like a fine single malt scotch. Behind that is a full blast of black cherry liquor and roasted herbs. The mid-palate is thick and rich, delivering more ripe cherries, cedar and minerality. Long and concentrated on the finish, there's plenty of grip and voluptuousness to carry it through. This is serious Chinon to have with grilled meats or ripe cheeses.

—Chip Hammack

2005 Birot Rouge, Côtes Bordeaux*\$12.99
2005 Brun, St-Emilion*\$13.99
Very tasty wine—try it—we also have magnums.

2005 Clos de la Vieille Eglise, Pom.....\$79.99
The fruit is dark, intense, deep and powerful.

2005 Croix de Rambeau, Lussac\$19.99
2005 Clos Floridene Rouge, Graves\$19.99
2005 de la Dauphine, Fronsac\$28.99
2005 de Pez, St-Estèphe\$39.99
2005 Goulée, Médoc\$26.99
Excellent wine—a property to watch.

2005 Haut Nadeau Reserve\$9.99
BUY IT BY THE CASE!

2005 La Cabanne, Pomerol\$39.99
2005 La Cour d'Argent, Bordeaux\$11.99
2005 Lagrange, St-Julien (375ml)Inquire

2005 Lanessan, Haut-MédocInquire
2005 Lascombes, St-JulienInquire
2005 Le Fer, St-EmilionInquire
2005 Marges, Graves*\$8.99
2005 Plaisance, Bordeaux*\$14.99

2005 Picard, St-EstepheInquire
2005 Richelieu, Fronsac*\$19.99
2005 Roc de Cambes\$46.99
2005 Rochebelle, St-EmilionInquire
2005 Saransot-Dupre, Listrac\$19.99

2005 Soleil, St-Emilion.....\$29.99

2005 Sorbey, Haut-Médoc*\$17.99
2005 Villegeorge, Haut-Médoc*\$19.99

Rosé/White

2006 Château Cantelys Rosé*\$9.99
A lovely wine with a delicate nose of red fruits and hibiscus aromas. The palate explodes with strawberry, raspberry and watermelon flavors.

2006 Château Reynon "VV,"*\$13.99
Delicious, snappy, citric aromas and flavors. Great balance. Denis Durbourdieu makes great wines.

2005 Le Rochemorin Blanc, Pessac*\$17.99
2006 Le Cygne de Fonreud*\$17.99
Slight pear aromas that follow to the palate. Perfect balance and structure with a creamy mouth-feel and crisp finish. Stunning wine.

2005 Clos Floridene Blanc, Graves*\$19.99
According to RP: "... a superb white Graves."

2005 Château La Louvière, Pessac*\$35.99

Sauternes 1982-2005

1982 Suduiraut\$99.99
1982 Suduiraut (375ml)\$49.99
4 stars Michael Broadbent. This wine is actually better than the heralded 1983.

1989 GuiraudInquire
1996 Rieussec-90 pts ST\$64.99
1997 Lafaurie-Peyraguey-90 pts RP\$46.99
2001 Liot.....Inquire
2005 Coutet\$49.99



Laurent-Perrier DON'T MISS THIS!

Over the years, the Grand Marque tête de cuvée closest to my heart has been the Laurent-Perrier “Grand Siècle” Champagne (\$79.99, limited to stock on hand). At this price, a Champagne-lover can make a sacrifice to have a bottle, but it will almost double when we deplete our existing supply. This is L-P’s top-of-the-line Champagne and, unlike most of their competitors, it is truly a small selection of the very best fruit that the estate has access to. This Champagne, only bottled in the best years, comprises less than 10% of their annual production of 7 million bottles. In contrast, it is rumored Dom Perignon is somewhere near 50% of Moët’s production. Most other famous Champagne tête de cuvées are also

made in staggering numbers. The Grand Siècle (say: see-eck-la) is also different because it blends vintages. The current batch is composed of 1998 (40%), 1996 (30%) and 1995 (30%), making it a more mature product than Cristal (now on 2002) or Dom Perignon (transitioning to 2000). It is composed of equal parts chardonnay and pinot noir and has glorious detail and complexity on the bouquet. In the mouth, the bead is ultra-fine; it is hard to imagine smaller bubbles. The flavors are polished and fresh but still fully developed, a testament to the precise blending of the three great vintages. Grab some before the price goes up—this is real affordable luxury. Price increases are also anticipated on the rest of the Laurent-Perrier line, so please act now for the best prices, which, again, are strictly limited to stock on hand.

Laurent-Perrier Brut Champagne (375ml \$15.99; 750ml \$29.99; 1.5L \$64.99) This non-vintage Champagne is composed of 45% chardonnay, 40% pinot noir and 15% meunier. It is a very toasty style that is not heavy.

Laurent-Perrier Demi-Sec Champagne (\$29.99) One of our favorite dessert Champagnes. The exact same Champagne as the brut, but with about four times the dosage.

1999 Laurent-Perrier Vintage Brut (\$43.99) This is beautiful vintage Champagne from the clean and prolific ’99 harvest. A blend of 50/50 chardonnay and pinot noir from grand and premier cru vineyards, this Champagne is a wonderful aperitif for drinking now, when the situation calls for something just a bit special. It has subtle toast and a little bit of citric zest, all in balance on a medium to light frame.

Laurent-Perrier Brut Rosé (\$59.99) Very limited at this price! This Champagne is made from all Grand Cru pinot noir that gets full skin contact to extract a dramatic dark pink color. Full-bodied, but not heavy, this Champagne is great with Thai or Chinese cuisines as well as with traditional smoked salmon—or even on its own with friends!

—Gary Westby (garywestby@klwines.com)

Spring Has Sprung RWC NEW RELEASE TENT EVENT

K&L started in 1976 in Millbrae and then, on August 8th, 1978, we opened for business in Redwood City. In those 30 years, we’ve never had a tent event, whereas the other stores have had several. So here is your chance. Come celebrate with us and taste more than 60 wines from around the world on Saturday, May 31, 2008. Tickets are only \$75 per person. We’ll taste some great wines including old BV Private Reserves, 2005 Lewis Reserve Cabernet, Caymus Special Selection, Ch Montelena, Phelps and much more from California! We will also be pouring 2005 Bordeaux wines—the vintage of the century—great French champagne including Krug Grand Cuvée Brut and Veuve Clicquot Rosé, stunning Italian new arrivals, Burgundies, Spanish wines, Kiwi and Aussie wines, the 2005 Almaviva from Chile and so many more wines it’s exhausting just thinking about it. Tickets on sale now. Call 800-247-5987 or go online!

A High Roller AND A NEW FACE

So, how is 2008 treating you so far? This month (and in the coming months), we’ll be seeing some new releases from our small estate producers and a few new faces. (Champagne Club members, keep an eye out for this month’s shipment. There is one brand new sparkler that should prove to be a very interesting selection for you. Enough said.) Onto the crux of this article, which is the **1996 Salon Blanc de Blancs (\$289.00)**. I had the pleasure to at least “see” Salon on my trip to Champagne last fall, even though the gates were locked. I begged Gary to ram the gate open with the car, but he wouldn’t. The 1996 Salon will prove to be a classic on the level of the famed 1982 and 1985. This one can easily be aged for the next 20 years. All of the grapes are grown in the famed village of Mesnil where all the best chardonnay produced in Champagne is grown. The result is a sparkler with a classic, clean, mineral-driven nose and a fresh lemon bouquet that has just a touch of toastiness. In the mouth, there is that famous delicate mousse and small bead. On the attack: minerals, citrus and steely acidity. This leads to an elegant yeasty characteristic that brings out the toast as well as green apple, kiwi and vanilla flavors. There is more going on here but, I simply don’t have enough room to describe it. Only 8,000 six-bottle cases are made, so it is extremely hard to come by and well worth the price. As far as new faces, one of our newest is the **Elisabeth Goutorbe Cuvée Eclatante Brut Champagne (\$34.99)**. This lovely champagne is made from 100% estate-grown fruit planted in back of the winery in Ay. A blend of 70% pinot noir, 25% chardonnay and 5% pinot meunier, this composition almost exactly matches the plantings in the vineyards. It is made of fruit from the 2003 vintage (85%), as well as 2000, 2001 and 2002 and is very lightly dosed at 9 grams per liter. On the nose, fresh baked bread and candied Bing cherries. In the mouth, excellent body that is full and rich (yet, firm) with black cherries, spicebox and savory notes. The biggest surprise here (aside from the outstanding quality) is the striking chalky minerality that comes into play. Unlike most other 2003 vintage-based champagnes, the Goutorbe is never flabby, never a one-note sparkler. I am personally looking forward to seeing more wines from Elisabeth and her magnificent estate.

Siroter heureux!

—Scott Beckerley

DIRECT BUYS FROM AROUND THE WORLD



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

Alsace/Loire Valley

Charles Baur Cremant d'Alsace Rosé*\$16.99

This lovely bubbly gets its hue from pinot noir and is full of bright strawberry fruits and spice. A great wine to start any evening.

2005 Grange Tiphane Touraine Becarre*\$17.99

A pleasing gentle style of cabernet franc, emphasizing cool black fruit and luscious texture, all supported by just enough tannin to finish properly dry.

2006 Gerard Boulay Sancerre Chavignol Monts Damnés*\$29.99

Made from vines grown on the Mont Damnés plot, a steep, south-facing slope that provides some of the region's most powerful and long-lived wines. This sings with notes of candied grapefruit, mandarin orange, lime and wildflowers.

Sauternes

2001 Château Dudon, Sauternes*\$24.99

Very nice botrytis flavors with aromas of fruit confit, apricot and pineapple. Great acidity on the palate, with lemon and banana flavors, superb length and a light touch of oak on the finish. 92% sémillon and 8% sauvignon blanc.

2003 Le Dauphin de Guiraud, Sauternes (375ml) *\$17.99

The second wine of Guiraud is sweet and honeyed with botrytis a plenty, and balancing citrus on the backend to prevent the wine from getting cloying. A value Sauternes to drink now with fruit desserts.

2004 Lieutenant de Sigalas, Sauternes (375ml)*\$12.99

2004 Lieutenant de Sigalas, Sauternes *\$24.99

This blend of 80% sémillon, 19% sauvignon and 1% muscadelle is the second wine of Sigalas-Rabaud. Extremely spicy on the nose, some coconut nuances on the palate.

Red Burgundy/White Burgundy

2005 Morey-St-Denis, Domaine Jean-Paul Magnien*\$31.99

This lovely Morey is almost Chambolle-like in its delicacy and red fruit notes, but shows a classic thread of minerality that is clearly Morey-St-Denis terroir.

2005 Morey-St-Denis 1er Cru, Mont Luissants, J-P Magnien*\$56.99

This comes from the vineyard on the hillside above Clos de la Roche. It has deeper, darker fruit on the nose than the Faconnieres. It is also a bit plummier on the palate, with very rich, round, ripe fruit.

2005 Chablis, Grande Res du Domaine, Pascal Bouchard*\$18.99

A Chablis with concentration, drive and lots of mid-palate weight. The combination of minerality and richness in the middle is most attractive.

Rhône/French Regional

2005 Châteauneuf-du-Pape, Clos St-Michel*\$29.99

A great tasting old school CDP. Big and powerful—decant one hour before serving. Some peppery and meaty nuances. Lingering finish. 90 pts RP.

2005 Domaine de Saline Pinot Noir, Corsica*\$11.99

There are a few places in the world where pinot noir expresses itself well and, due to the richness of its soils and cool evenings, Corsica is one of them.

2005 Côtes du Rhône, Château Montfaucon*\$10.99

One of our all-time favorite producers and the 2005 vintage is stunning. This 2005 Côtes du Rhône is comprised of 50% grenache, 15% cinsault, 15% syrah, 10% carignan and 10% counoise. Violets and plum are followed by an explosion of red fruit jams on the palate.

Chile/Spain

2004 Neyen Espiritu de Apalta, Colchagua Valley, Chile*\$39.99

92 pts RP: "...70% carmenere and 30% cabernet sauvignon. Opaque purple-colored, it reveals a superb bouquet of pain grille, spice box, leather, blueberry, black currants, and blackberry liqueur. On the palate the wine has plenty of grip, oodles of layered black and blue fruits, ripe tannins and terrific balance."

2004 Conde de San Cristobal Ribera del Duero*\$21.99

An estate-produced blend of tinta fina (80%), merlot (10%) and cabernet sauvignon (10%) aged for 12 months in French, Russian and American oak.

2005 Mas Estela "Quindals" Empora Costa Brava*\$22.99

This easy-to-like, balanced and food-friendly red is a blend of garnacha (90%), syrah (5%) and cariñena (5%) aged for 12 months in French oak.

New Zealand/South Africa

2006 Kirkham Peak Sauvignon Blanc, Marlborough*\$11.99

A great follow up to the 2005 production. Perfumed aromas of gooseberries and lime zest, this too is a crisp clean and mouthwatering white on the palate. Aromas of grapefruit, lychee and minerals. This wine has a nice roundness mid-palate with zingy acidity and a delicious mineral finish.

2006 Anwilka Constantia Stellenbosch, South Africa*\$37.99

Abundant black currant and blackberry fruit aromas with exotic spiciness add to the wine's aromatic complexity. Linear, concentrated dark berry and plum fruit flavors are perfectly balanced by the supple tannins and fresh acidity, evident through to the positive, flavorful finish.

Italy

2006 Ermacora Tocai Friulano*\$15.99

The wonderful balance, coupled with a depth of concentration you don't often see in Tocai, is followed by hints of tarragon and layers of mineral that give way to a divine richness. Balanced with delicate acidity and scintillating aromas of bitter almonds, apple and ripe pear, highlighted by a very long finish, this is the perfect accompaniment to fish or crab.

2006 Blason Pinot Grigio*\$8.99

Giovanni Blason and his consulting enologist Andrea Rossi have turned this 37-acre property into a juggernaut of affordable quality wines. The 2006 is a glassful of sunshine. Fuller and riper than many pinot grigios, this wine boasts bright acidity, clean, light fruit and limestone minerality. Refreshing and food-friendly.

2005 Rocca di Montegrassi Chianti Classico*\$19.99

2 Glasses GR and named a Price Performer. According to WS: "Black cherry, lilac and mineral on the nose and palate. Medium-bodied, with fine tannins and a fresh fruit finish. Balanced and fresh. Drink now."

2003 Rocca di Montegrassi Ch Classico, San Marcellino*\$34.99

91 pts RP: "The 2003 Chianti Classico Riserva San Marcellino (100% sangiovese) saw 18 months in small oak barrels. It represents a sweeter, fatter interpretation of Chianti Classico in super-ripe dark fruit, chocolate, and toast-oak nuances, with excellent length and fine overall balance."

Jim C's VIEW DOWN UNDER

2007 Pewsey Vale Riesling Eden Valley South Australia (\$13.99)

Other than the amount of old-vine shiraz, grenache and mourvèdre that exists in Australia, the other gift they have to offer is the riesling that comes from the Eden and Clare Valleys, as well as Margaret River. This vintage will mark 160 years of winemaking at Pewsey Vale Vineyards. I was able to spend time in this special vineyard in mid-February, thanks to their amazing ambassador/wine guru Jane Ferrari of Yalumba/ Pewsey Vale/ Heggies. Each block is picked separately and blended to showcase the classic flavors and acidity unique to this terroir. The bouquet offers plenty of lemon and lime, with notes of wet stone, white flowers and apricot pit. On the palate, the wine is chiseled with pure flavors, zesty acidity, mineral accents and a long, lovely finish.

2006 Heartland "Stickleback" Red Blend South Australia (\$9.99)

Here's another project involving Ben Glaetzer (Amon Ra, Mitolo and of course Glaetzer), who seems to have the Midas touch as of late. Ben's father is Colin Glaetzer, who made wines at St. Hallett in the day, and his uncle has been making wines in the Barossa for decades, so Glaetzer's talent is really no surprise. Made from a blend of 52% cabernet sauvignon, 33% shiraz and 15% grenache, the wine offers notes of violet, currant, black cherry, blackberry, spice and a hint of red licorice. On the palate the wine is elegant with good balance and fine dusty tannins. This is a great value along the lines of Pillar Box Red, with cabernet rather than shiraz being the dominant grape. This also received 90 points from Robert Parker. Load up!

2006 Longwood "Shearer" Shiraz McLaren Vale South Australia

(\$15.99) Winemaker Phil Christiansen, who made our Kalinda Reserve Shiraz, has fashioned yet another classic McLaren Vale shiraz at a great price. The telltale blue and blackberry fruit soars from the glass with elements of licorice, pepper, milk chocolate and dusty spice. On the palate there is the McLaren Vale acidity that keeps the wine fresh, lifted and coats the mouth with silky tannins and a creamy texture with very fine length. This is an outstanding value, and it received 90 points from *Stephen Tanzer's International Wine Cellar*.

Cheers, Jim C

Shining Star VINCENT PARIS

This month I am pleased to announce the arrival of the 2006 Northern Rhône wines from Vincent Paris. This is the fourth vintage that we have carried from Vincent and each year the wines never disappoint. Vincent has already garnered much praise from the French press for his vibrant and expressive syrahs from Cornas and we have been fortunate to secure a modest amount to offer you stateside. Although relatively young, Vincent has winemaking in his blood. He made his two first wines with the help of his uncle Robert Michel, considered one of Cornas' top growers. Since then he has gone it alone, slowly relinquishing his rented holdings and acquiring small parcels of his own. He currently has a total of 6.8 hectares within the appellations of Cornas and St-Joseph, which includes 1.25 hectares in the famed Cornas parcel of La Geynale. He is in the process of building his own winemaking facility with a courtyard that holds his apricot plantation and, although not officially organic, Vincent treats minimally, using chemical weed-killers only when the vertiginous slopes are too steep to remove them by hand. He de-stalks virtually all of his fruit and vinifies in both concrete and fiberglass vats. Bottling takes place 18 months after harvest, and the wines are neither fined nor filtered. Below are two fine selections that I hope you have the opportunity to enjoy!

The **2006 Cornas Vincent Paris "Granit 30" (\$34.99)** hails from 30-year old vines grown on granitic soil. Elevage is one-third in vat and two-thirds in cask. Boysenberry, cherry and violets abound, with silky tannins and just a subtle hint of white pepper. Enjoy this juicy yet elegant syrah with a gigot d'agneau (leg of lamb) or grilled beef of your choice. Drink now through 2012.

The **2006 Cornas Vincent Paris "Granit 60" (\$39.99)** comes from 60-year old vines also grown on granite. This deeper and more intense syrah is cask-raised for one year in 2-8 year old barrels. Although enjoyable now, with deeper more briary notes and thicker tannic structure than the Granit 30, it will show best with several years of bottle age as the wine fleshes out and gains additional complexity. Enjoy between 2010-2018 with a variety of game birds, wild boar or boeuf bourguignon!

—Mulan Chan

K&L Fave JEAN-LOUIS DENOIS

2006 VdP d'Oc, Jean-Louis Denois Roussanne "Les Oliviers" (\$12.99)

This very balanced, rich, yet unoaked wine shows off delicate aromas of apricots, peaches and white flowers. It's pleasantly herbal, with a light and bright mouthfeel devoid entirely of any heat or alcohol. There's a fullness about this wine, almost an oxymoron in and of itself: It's big and waxy, yet fresh and bright, while at the same time, displaying a full-figured temperament. It's got curves in all the right spots while being lean where you want it to be. Delicious with lobster and crab!

2005 VdP d'Oc, Jean-Louis Denois Syrah "Vins Rares" (\$14.99)

Jean-Louis Denois, the individualist of the Languedoc has produced yet another stellar syrah in 2005. Despite a relatively hot vintage, Denois

managed to achieve true harmony, a gorgeous balance between ripeness and acidity. Grown in Limoux, an appellation considered to be the coolest region in the Languedoc, the acidity is firm and vibrant, giving this mouthful of fruit the proper snap and lift. This limited addition syrah comes from some of the finest syrah vineyards in the South of France. Power and finesse are an ever-present duo along with masculine tannin and beefy breadth. There are some hints of violet and subtle menthol, spice, a touch of vanilla bean and a waft of smoke. This is a fine substitute for a Northern Rhône at about a quarter of the price!

—Keelyn Heeley

Saturday Tastings APRIL 2008

All tastings are from noon-3 p.m. in San Francisco, 1-4 p.m. in Redwood City and 2-5 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, please see our website at www.klwines.com and click on "local events."

April 5: Wines of Spain and Argentina. We will pour our favorite new releases to welcome the month of April.

April 12: Wines of Greece and Croatia in Hollywood; Wines of Australia/New Zealand/ South Africa in San Francisco and Redwood City. A very unusual tasting in Hollywood with wines from these up-and-coming countries. In Northern California, only the best from "Down Under."

April 19: Boutique California Reds and Whites. Our fabulous domestic buying team brings us the best of small, hard-to-get domestic reds and whites. A real treat!

April 26: Bordeaux. Our monthly Bordeaux tasting is the bright spot for cellar selections and information on the 2005 vintage. Eight red (including one older pick), one white and one Sauternes will be poured. Tasting price of \$20.

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.

April 3: Loring Vineyards; April 9: Maria from Bodegas R. López de Heredia and a representative from Buil & Giné; April 10: Pezzi King Vineyards. April 17: TBA; April 24: Laurent-Perrier!

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

April 4: Loire Valley producers; April 11: Silver Oak;
April 18: Varner Wines; April 25: Charles Neal Selections

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

April 3: Loire Valley: the wines of Louis/Dressner Imports \$10;
April 10: Maria from Bodegas R. López de Heredia and a rep from Buil & Giné. Advance tickets available. Limited space. \$25;
April 17: Hess Collection \$10; April 24: Santa Barbara County

The South of France A BRIEF REPORT

Mulan and I had a great trip to the South of France this February, visiting some fine properties and attending the very well-run Vinisud in Montpellier. I love this part of France, and this time I discovered some wines and cities I never knew existed. How many times have you had a wine from Fontes? You will soon, as we bought a few stunning values! We spent two days tasting in Limoux, buying some new wines from Domaine Baron d'Arques, Jean-Louis Denois, Domaine Begude and Antech to offer you. We traveled to St-Chinian, Faugeres, Fontes, Pic Saint-Loup and to Château Estoublon in Les Baux, Provence. What beautiful country and what affordable, delicious wines! Of course we went to Sablet and Gigondas to see our friends Cecile Chassagne, Jean Baptiste Meunier (Moulin de Gardette) and Mari and Rodolphe from Château Montfaucon. There was a little time to enjoy some fabulous meals along the way, too. I have listed several restaurants on our blog: blog.klwines.com. Thanks to all the very hospitable people from the South of France.

—Clyde Beffa Jr

Trip Report VINISUD AND BEYOND

Clyde Beffa and I recently returned from our first ever Vinisud and boy did we have a righteously good time! For those of you unfamiliar with Vinisud, it is a wine convention of sorts held every other year in Montpellier. This year, more than 1,200 properties attended, coming from all parts of the Mediterranean, including the South of France, Spain, North Africa, Corsica and Italy. For three straight days Clyde and I felt like kids in a candy store! So many people to meet! So many new wines to taste!

In the coming months look for wines from Domaine des Hauts Chassis (Crozes-Hermitage), Joel and Eric Durand (Cornas) and a rockin' good 2007 rosé from the sleepy Languedoc town of Fontes. It is delicious! In addition to meeting lots of new wine folk, we also got to catch up with many of our current winemaker friends. New vintages from Domaine Begude, Jean-Louis Denois, Domaine Dusieigneur and Château d'Estoublon (olive oils too!) proved to be stellar! In addition to attending Vinisud, Clyde and I had the opportunity to spend several days visiting the Languedoc regions of Saint Chinian (soulful old-vine carignan), Pic Saint-Loup (think baby Côte Rotie!) and Limoux (delicious bitey whites and sparklers!). I know that I sound like a broken record, but as far as great food, great wine and just plain fun, a vacation in the South of France is where it's at. In fact, Clyde was so enchanted by the region that I believe his family vacation plans this year will include a stopover in Les Baux de Provence and another delicious meal at Lenny's in St. Mathieu de Travers (Pic Saint-Loup). Stay tuned for some delicious gems from the Sud de France!

—Mulan Chan

The Grass ISN'T ALWAYS GRÜNER

Everyone knows and loves Austria for its grüner veltliners. Recently, however, I've been drinking a lot of Austrian reds and not just because I like saying the names (which, of course, I do. What rolls off of the tongue better than blaufränkisch and zweigelt?). These are affordable, approachable wines that will drink well with dinner or on their own. So pick one up, throw on your favorite Mozart concerto (or, if you prefer 1980s pop, Falco) and enjoy exploring the world of Austrian wine beyond grüner veltliner. Do not fear the umlaut!

2006 Braunstein Zweigelt "Mitterjoch" (\$14.99) Birgit Braunstein is one of just a few female winemakers in Austria and we are happy to carry her wines. This zweigelt is a medium- to full-bodied, spicy, well-structured red. It would make a perfect, adventurous partner to any number of beef or lamb dishes: stew, Shepherd's pie, or just a steak or chop from off the grill.

2005 Familie Nigl Blauer Zweigelt (\$18.99) Juicy is the operative word here. This wine reminds me of a polite, well-mannered version of zinfandel. Or, to put it differently, picture growing zin in a cold climate, say Austria perhaps. It's ripe, smooth and spicy without being too sweet or too high in alcohol. Great to drink on its own or pair it with your favorite Austrian dish. Tafelspitz anyone?

2005 Moric Bläufränkisch (\$19.99) Imagine a mythical Northern Rhône where you could grow pinot noir and, instead of being hot, it was cold. Wine from that imaginary place would taste exactly like Moric Bläufränkisch. It has seductive notes of white pepper and crushed dark berries on the nose while maintaining a structure somewhere between syrah and pinot noir. Best of all it's from a real wine region (Burgenland) and can be enjoyed in today. Hooray!

—Joel Nicholas

CABERNET SAUVIGNON & BLENDS

1999 Beringer Private Reserve.....	\$64.99
2002 Beringer Private Res (375ml).....	\$39.99
2003 Amici, Napa	\$34.99
2003 Aia (Miner Family), Napa	\$23.99
2003 Columbia Crest Reserve	\$16.99
2003 Mount St Helena, Napa	\$19.99
2003 Silver Oak, Napa	\$89.99
2004 Arrowood, Sonoma.....	\$34.98
2004 Beringer Private Reserve.....	\$79.98
2004 BV Georges de Latour.....	\$79.98
2004 BV Tapestry	\$36.98
2004 Cain Five.....	\$109.00
2004 Ch St Jean "Cinq Cepage"	\$49.99
2004 Clos du Val, Napa	\$22.99
2004 Dominus.....	\$99.00
2004 Hawk Crest, California	\$9.99
2004 Hedges "Three Vineyards"	\$16.99
2004 Hess Collection "Alomi"	\$19.99
2004 Hess Collection "Mtn Cuvée"	\$29.99
2004 Hogue "Genesis"	\$11.99
2004 Kunde, Sonoma	\$15.99
2004 Lancaster, Alexander Valley.....	\$59.99
2004 Lewis Cuvée L	\$225.00
2004 Napanook (Dominus).....	\$39.99

91 pts RP: "The estate's second wine is the 3,600-case cuvée of 2004 Napanook, a blend of

83% cabernet sauvignon and the rest cabernet franc, merlot and petit verdot. A strong effort, it offers a beautiful seductive nose of dried herbs, damp earth, sweet cherries, cedar, and spice box."

2004 Paradigm, Oakville	\$59.99
2004 Peju, Napa	\$34.99
2004 Robert Craig "Affinity".....	\$36.99
2004 Robert Mondavi Reserve	\$114.00
2004 Rombauer, Napa	\$34.99
2004 Round Pond, Rutherford	\$59.99
2004 Roy Estate, Napa	\$85.99
2004 Sequoia Grove, Napa.....	\$28.99
2004 Silverado, Napa	\$34.98
2004 Stags' Leap "The Leap"	\$55.99
2004 Terra Valentine, Napa	\$28.99
2004 Vine Cliff, Napa	\$39.99
2004 Whitehall Lane, Napa	\$36.99
2005 Alexander Valley Vineyards.....	\$14.99
2005 Avalon, Napa	\$10.99
2005 Beringer, Knights Valley.....	\$19.99
2005 Blackstone, California.....	\$8.99
2005 BR Cohn "Silver Label".....	\$14.98
2005 Caymus Special Select.....	\$149.00
2005 Cloverdale Ranch, Alex Vly	\$27.99
2005 Chappellet "Signature"	\$41.99

2005 Ch Montelena, Napa	\$41.99
2005 Ch St. Jean, Sonoma	\$19.98
2005 Darioush, Napa	\$79.99
2005 Decoy, Napa.....	\$25.99
2005 Desert Wind "Ruah"	\$12.99
2005 Donati Family Claret	\$18.99
2005 Edge, Napa	\$16.99
2005 Far Niente, Napa	\$99.00
2005 Genuine Risk, Santa Ynez	\$21.99
2005 Green Lion, Napa	\$18.99
2005 Groth, Napa	\$46.99
2005 Hess Select, California	\$11.99
2005 Honig, Napa.....	\$30.99
2005 House Wine, Columbia Valley ..	\$10.99
2005 J. Lohr "Seven Oaks"	\$10.99
2005 Joel Gott, California	\$14.99
2005 Joseph Phelps, Napa	\$44.98
2005 Kalinda, Napa	\$17.99
2005 Ladera, Napa	\$33.98
2005 L'Aventure Optimus	\$39.99
2005 Lewis Cellars, Napa	\$79.99
2005 Newton Red Label Claret	\$18.99
2005 Olema, Napa	\$18.99
2005 Owen Roe "Red Table Wine"	\$37.99
2005 Palazzo Napa Red	\$49.99
2005 Pine Ridge, Rutherford.....	\$39.98
2005 Poppy, California	\$11.99
2005 Provenance, Rutherford	\$29.99
2005 Robert Mondavi, Napa	\$19.99
2005 Seventy Five "Amber Knolls"	\$18.99
2005 Shelter "Headwater"	\$59.99
2005 Snowden "The Ranch"	\$39.99
2005 St. Clement "Oropas"	\$44.98
2005 Stag's Leap "Artemis"	\$44.98
2005 Turnbull, Napa	\$39.99
2005 Twenty Bench, Napa	\$15.99
2005 Vinifera, Napa	\$34.99
2005 Winter, Napa	\$124.99
2005 ZD, Napa	\$37.99
2006 Kalinda, Napa	\$17.99
2006 Khroma, Alexander Valley.....	\$15.99
2006 McManis, California	\$8.99
2006 Owen Roe "Sharecroppers"	\$19.99
2006 The Show, California	\$11.99
Cain "NV5" Cuvée	\$32.99

Trey Beffa's APRIL PICKS!

Last month I had the chance to take a trip up to Napa to attend the Premier Napa Valley wine auction. It has become an annual trip and this year I was able to take five other K&L staff members. We were well-represented. The auction is the main attraction, but the open houses and pre-Premier parties at the wineries are really cool. Many of the wineries pour older vintages, library selections and limited production wines that are hard to find, let alone taste. Here are a few wines we tasted on the trip that we really enjoyed:

2004 Hill Family Estate Napa Cabernet Sauvignon (\$36.99) Fewer than 900 cases produced; this little gem of a cabernet sauvignon is a steal! This wine shows balance of fruit, oak and power. Not overdone but fresh and complex!

2005 Barnett Vineyards Spring Mountain Merlot (\$42.99)

2005 Barnett Spring Mountain Cabernet Sauvignon (\$59.99) Both the '05 merlot and the '05 cabernet sauvignon impressed the entire staff. Sometimes the Barnett wines can show a hard edge. Both '05s were big and dense but the tannins were ripe and integrated. David Tate joined Barnett as winemaker in May 2007, coming over from a five-year stint with Ridge Vineyards as the Assistant Winemaker. Good things to come for this property.

2004 Round Pond Rutherford Cabernet Sauvignon (\$59.99) This state-of-the-art winery was completed in July 2007. Only the third vintage to hit the market, the '04 Round Pond is an approachable wine with a lush, soft texture that glides across the palate and lingers on the finish. Hints of classic Rutherford dust, anise, sweet herbs and vanilla are melted into the wine. Delicious now with a bit of air!

2005 Shelter "Headwater" Napa Cabernet Sauvignon (\$59.99) This source of this wine is a bit of a mystery. We sampled it at a tasting in downtown St. Helena with wines like Hourglass, Foley, Realm and Switchback Ridge. The wine was intensely concentrated with dark fruits, ripe tannins and a fleshy mid-palate. Tiny production.

—Trey Beffa



CHARDONNAY/SAUVIGNON BLANC

Chardonnay

2004 Ch St Jean Reserve.....	\$28.99	2006 Calera, Central Coast	\$14.99	2006 Patz & Hall "Dutton"	\$34.99
2005 Bernardus, Monterey	\$15.99	2006 Chalona, Monterey	\$9.99	2006 Pellegrini, Russian River.....	\$13.99
2005 Beringer "Sbragia"	\$39.98	2006 Ch Montelena, Napa.....	\$39.99	2006 Poppy, California.....	\$9.99
2005 Carmel Road, Monterey	\$12.99	2006 Ch St Jean, Sonoma.....	\$11.99	2006 Rochioli Estate	\$47.99
2005 Ch St Jean "Belle Terre"	\$17.99	2006 Edna Valley "Paragon"	\$9.98	2006 Rombauer, Carneros.....	\$28.99
2005 Dehlinger Estate, Russian River	\$31.99	2006 Far Niente, Napa	\$44.99	2006 Stuhlmuller, Alexander Valley....	\$21.99
2005 Grgich Hills, Napa.....	\$32.99	2006 Ferrari-Carano, Alexander Vly ..	\$23.99	2006 ZD, California	\$24.98
2005 Groth, Napa	\$22.99	2006 Four Vines "Naked"	\$10.99		
2005 Hanzell, Sonoma	\$59.99	2006 Frank Family, Napa.....	\$28.99	Sauvignon Blanc	
2005 Jordan, Russian River	\$27.99	2006 Frog's Leap, Napa	\$19.99	2005 Beringer "Alluvium Blanc"	\$11.99
2005 Keenan, Spring Mountain	\$22.99	2006 Hanna, Russian River	\$16.99	2005 Ch St Jean "Petite Etolie"	\$13.98
2005 Landmark "Overlook"	\$21.98	2006 Heitz, Napa	\$14.99	2005 Source "Gamble Vineyard"	\$19.99
2005 Mark West, Central Coast	\$8.99	2006 Heron, California	\$8.99	2006 Cakebread, Napa	\$23.99
2005 Matanzas Creek, Sonoma.....	\$19.99	2006 Hess Monterey.....	\$8.99	2006 Di Stefano, Columbia Valley	\$14.99
2005 Mer Soleil, Central Coast	\$34.99	2006 Hollywood & Vine	\$40.99	2006 Ferrari-Carano, Sonoma.....	\$14.98
2005 Newton Red Label	\$16.99	2006 Justin, Paso Robles	\$14.99	2006 Frog's Leap, Napa	\$16.99
2005 Olivet Lane, Russian River	\$21.99	2006 Kendall Jackson Vintners Res	\$11.99	2006 Gainey, Santa Ynez	\$10.99
2005 Pine Ridge "Dijon Clones"	\$22.99	2006 Kali Hart, Monterey	\$11.99	2006 Geysler Peak, California	\$8.98
2005 Ramey, Carneros	\$32.99	2006 Kalinda, Anderson Valley	\$13.99	2006 Girard, Napa	\$14.99
2005 Robert Mondavi, Napa	\$14.99	2006 La Crema, Sonoma Coast.....	\$15.99	2006 Grgich Hills, Napa.....	\$26.99
2005 Sonoma-Cutrer, Sonoma Coast	\$23.99	2006 Lewis, Sonoma	\$44.99	2006 Honig, Napa.....	\$13.99
2005 Talbot "Sleepy Hollow"	\$36.99	2006 Lioco, Sonoma	\$19.99	2006 Husch, Mendocino	\$9.99
2005 Walter Hansel "North Slope".....	\$34.99	2006 MacRostie, Carneros.....	\$17.99	2006 Joel Gott, California	\$9.99
2006 Acacia, Carneros	\$14.99	2006 McManis, California	\$7.99	2006 Kalinda, Redwood Valley.....	\$11.99
2006 August Briggs "Leveroni"	\$29.99	2006 Mer Soleil "Silver"	\$34.99	2006 Kenwood, Sonoma	\$8.98
2006 Beringer "Private Reserve"	\$29.98	2006 Morgan "Metallico"	\$19.99	2006 Kunde "Magnolia Lane"	\$11.99
2006 Bogle, California	\$7.99	2006 Mount Eden "Wolf"	\$17.99	2006 Morgan, Monterey	\$12.99
2006 Cakebread, Napa	\$35.99	2006 Napa Cellars, Napa	\$15.99	2006 Pomelo, California	\$8.99
		2006 Olivet Lane, Russian River	\$23.99	2006 Provenance, Rutherford	\$15.99

Boutique CORNER

Now that the winter's gone, the earth hath lost; Her snow-white robes, and now no more the frost. Candies the grass, or casts an icy cream Upon the silver lake or crystal stream; But the warm sun thaws the benumbed earth, And makes it tender; gives a sacred birth; To the dead swallow; wakes in hollow tree The drowsy cuckoo and the humble-bee. Now do a choir of chirping minstrels bring; In triumph to the world the youthful spring.

—Thomas Carew, *The Spring*

2006 Woodenhead Humboldt Pinot Noir (\$34.99) Another great vintage of the Humboldt pinot noir from Nikolai and Zina. This wine shows a little more structure than the previous vintage and can be cellared for several years, but there is no need to wait. The integration of red and black fruit with just a hint of vanilla and earthiness make it ready for your dinner table tonight. If you have never had a Woodenhead wine, this one will surely start a love affair with the winery.

2007 Robert Foley Napa Valley Pinot Blanc (\$24.99) Yes, they do grow pinot blanc in the Napa Valley. This wine is aged in stainless steel with no malolactic fermentation. It has bright fruit and good acidity with concentration of peach and hints of flowers. Medium-bodied with a very long finish.

2006 Robert Foley Charbono (\$34.99) Charbono? Yes, charbono. Not very well-known in California, charbono is common in Argentina where it's called bonarda, and thought to be related to charbonneau in the Savoie and dolcetto in Italy's Piedmont. Mr. Foley's wine is big and dark with a bright core of purple fruit and good acidity. A hint of gameiness and wood notes on the finish. This wine is one of a kind.

—Mike Jordan

New Lewis Wines Released

The two stunning Chardonnays from Lewis Cellars are very limited in their availability, so act fast. The **2006 Napa Reserve (\$59.99)** is round, rich and perfectly balanced while the **2006 Barcaglia Lane, Russian River (\$59.99)** is a bit more mineral and snappy on the palate. Buy both if you can find them.

The **2005 Reserve Cabernet (\$114.00)** is gorgeous with spicy, chocolaty aromas and a lush palate impression. A gutsy wine with rounded tannins and a lingering finish. I love this one.

—Clyde Beffa Jr

PINOT NOIR/ZINFANDEL/MERLOT

Pinot Noir

2004 Fort Ross "Fort Ross Vine"	\$37.99
2005 BearBoat, Russian River	\$15.99
2005 Carmel Road, Monterey	\$15.98
2005 Clos du Val, Carneros.....	\$24.99
2005 Etude, Carneros	\$39.99
2005 J Wine Company, Russian River	\$24.99
2005 Ken Brown, Sta Rita Hills.....	\$34.99
2005 Marimar "Dona Margarita"	\$39.99
2005 Patton Valley, Willamette Vly	\$29.99
2005 Steele, Santa Barbara.....	\$18.99
2005 Walter Hansel "South Slope"	\$35.99
2006 A to Z, Oregon.....	\$16.99
2006 Adelsheim, Willamette Valley	\$27.99
2006 Au Bon Climat, Santa Barbara.....	\$19.99
2006 Calera, Central Coast	\$19.98
2006 Castle Rock, Columbia Valley	\$9.99
2006 Chalone, Monterey	\$13.99
2006 Elk Cove, Willamette Valley	\$21.99
2006 Foley, Sta Rita Hills	\$32.99
2006 Hitching Post "Cork Dancer"	\$24.99
2006 Joseph Swan "Cuvée Trois"	\$26.99
2006 La Crema, Sonoma	\$16.98
2006 Lily, Sonoma	\$20.99
2006 Mark West, California	\$9.99
2006 McManis, California	\$8.99
2006 Morgan "Twelve Clones"	\$24.99
2006 Olivet Lane, Russian River	\$34.99
2006 Patz & Hall, Sonoma.....	\$37.99
2006 Ponzi "Tavola"	\$24.99
2006 Poppy, Monterey.....	\$11.99
2006 Rex Hill, Oregon	\$19.99
2006 Robert Sinskey, Carneros	\$31.98
2006 Roessler "Bluejay"	\$29.99
2006 Shea Wine Cellars	\$42.99
2006 Stephen Ross, Central Coast	\$18.99
2006 Westrey, Willamette Vly	\$19.99
2006 Woodenhead, Humbolt	\$34.99

Zinfandel

2001 Joseph Swan "Mancini"	\$19.99
2002 Joseph Swan, Sonoma	\$19.99
2005 Boeger "Walker"	\$17.99
2005 Bogle "Old Vines"	\$9.99
2005 Bucklin Old Hill Ranch	\$29.99
2005 Elyse "Morisoli"	\$27.99
2005 J. Runquist "Z"	\$19.99
2005 Joel Gott "Dillian Ranch"	\$21.99
2005 Klinker Brick "OV"	\$14.99
2005 Michael & David 7 Deadly Zins	\$13.99
2005 Neyers "Tofanelli"	\$29.99
2005 Pellegrini "8 Cousins"	\$19.99
2005 Plungerhead, Dry Creek.....	\$15.99
2005 Quivera, Dry Creek.....	\$15.99
2005 Rancho Zabaco "Dancing Bull"	\$6.99
2005 Ridge "Lytton Springs"	\$28.99
2005 Ridge "York Creek"	\$27.99
2005 Sobon "Rocky Top"	\$12.99

2005 St Francis "Old Vines"	\$18.99
2005 Tobin James "Ballistic"	\$13.99
2005 T-Vine, Napa	\$39.95
93 pts CG: "Rich, well-ripened, very specifically focused, spicy and oaky all at the same time."	
2005 Unti, Dry Creek	\$23.99
2005 Windmill "Old Vine"	\$9.99
2006 Alexander Valley "Sin Zin"	\$13.99
2006 Brown Estate, Napa.....	\$35.99
2006 Dashe, Dry Creek	\$19.99
2006 Easton, Amador.....	\$12.99
2006 Gamba "Old Vine"	\$38.99
2006 Joel Gott, California	\$12.99
2006 Kalinda, Napa	\$16.99
2006 Ridge "Three Valleys"	\$17.99
2006 Rusina, Dry Creek	\$28.99
2006 Seghesio, Sonoma	\$16.99
2006 Shenandoah "Special Reserve"	\$8.99
2006 Storybook "Mayacamas"	\$29.99
2006 Woodenhead "Braccialini"	\$34.99
Rosenblum Vintners Cuvée XXX	\$8.98

Merlot

2003 Cafaro, Napa	\$19.99
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2003 Medlock Ames, Bell Mtn	\$39.99
2003 Silverado, Napa	\$21.99
2004 Brassfield "High Serenity"	\$14.99
2004 Burgess, Napa	\$14.99
2004 Cloverdale Ranch, Alexndr Vly ..	\$21.99
2004 Hall Vineyards, Napa	\$22.99
2004 Havens, Napa.....	\$22.99
2004 Markham, Napa	\$15.99
2004 Rombauer, Napa	\$26.99
2004 Swanson, Napa.....	\$23.99
2004 Twomey, Napa.....	\$57.99
2005 Andrew Rich "Mesalliance"	\$19.99
2005 Blackstone, California.....	\$8.99
2005 Duckhorn, Napa	\$49.99
2005 Ferrari-Carano, Sonoma.....	\$19.99
2005 Green Lion, Napa	\$13.99
2005 Lewis, Napa	\$69.99
2005 Pahlmeyer, Napa	\$99.00
2005 Parcel 41, Napa	\$16.99
2005 Stags' Leap Winery, Napa.....	\$22.98
2005 Whitehall Lane, Napa	\$24.99
2006 Mcmanis, California	\$8.99
2006 Twenty Rows, California	\$19.99

Brick's Backyard Picks A NEW STAR: ESTERLINA

Esterlina is a small winery located in my favorite California appellation: the Anderson Valley. Owned by the Sterling family, who have more than 30 years experience in the business, this is a small, focused and quality-oriented winery with amazing land holdings throughout Northern California's wine country. One of these holdings is a 253-acre ranch in the smallest, and one of the most overlooked, appellations in the state. That region is Cole Ranch, sandwiched sort of half way between the town of Boonville in the Anderson Valley and Ukiah in Mendocino County. The Sterlings are the sole proprietor in this region, the smallest in the United States.

From their riesling plantings comes the **2007 Esterlina Cole Ranch Riesling (\$17.99)**. This is slightly off-dry, having 1.7% residual sugar, just enough to make the stone fruit flavors here explode in the mouth. The nose comes across as a perfect mesh of walking by a quarry and eating a peach, sweet and savory at the same time, all the while building to a lasting, lengthy finish. For riesling fans think Kabinett from the Rheingau.

A wine that's a bit more for the masses and less for the wine nerds is **2005 Esterlina Russian River Valley Chardonnay (\$17.99)**. Coming from the Sterlings' holdings in the chardonnay-friendly confines of the Russian River Valley, this really speaks not only about the terroir of the region but about chardonnay varietal itself. Sure this has a touch of oak, but it is so much more driven by the fleshy, ripe fruit so often seen in the region. Chock-full of Gala apples, apricot and a pinch of cinnamon, this is easy to like and completely affordable.

2005 Esterlina "Reserve" Russian River Valley Pinot Noir (\$49.99) From the same area comes this "Reserve" bottling of pinot. Don't confuse this with the Estate pinot they produce from Anderson Valley; this is every bit as good, but just a touch riper and more inviting. The layers of sweet cranberry, raspberry, bay leaf and cola peel away without much prying, giving way to a purity of flavor rarely seen in domestic pinot these days. That cola note returns in the finish with a smattering of oak thrown in for good measure, a perfect balance of ripe fruit and inherent spice.

As you drink these wines make sure you raise your glass to the Sterling family for making such great wine, wine that speaks of a place and the grapes from which they are made.

—Bryan Brick

OTHER DOMESTIC WINES

Syrah/Petite Sirah

2001 Steele "Parmelee-Hill"	\$19.99
2003 Havens, Napa	\$22.99
2003 Kunde, Sonoma	\$19.99
92 pts <i>WE</i> and picked as an Editors' Choice!	
2004 Jaffurs "Verna's"	\$37.99
2004 Unti, Dry Creek	\$24.99
2005 Bogle Petite Sirah, California	\$8.99
2005 Carlisle Syrah, Sonoma	\$29.99
2005 David Bruce, Central Coast	\$14.99
2004 Eric Kent "Dry Stack"	\$34.99
2005 J Runquist Petite Sirah	\$24.99
2005 Lagier-Meredith Mount Veeder	\$54.99
2005 Lewis "Ethan's" Syrah	\$47.99
2005 Malm "Cross Blend"	\$15.99
2005 Melville "Verna's" Syrah	\$17.99
2005 Neyers "Old Lakeville Road"	\$25.99
2005 Ojai, Santa Barbara	\$23.99
2005 Rosenblum "Rominger"	\$22.99
2005 Stolpman, Estate Santa Ynez	\$26.99
93 pts RP: "The 2005 Syrah Estate, which has some grenache in it and even smells like some viognier could also be in there given the floral aromatics, has loads of plum, cassis, and blackberry fruit mixed with hints of charcoal and burning embers."	
2005 T-Vine Petite Sirah, Napa	\$33.99
2006 Hocus Pocus, Santa Barbara	\$17.99
2006 Holus-Bolus Syrah.....	\$25.99
2006 Jaffurs, Santa Barbara	\$22.99
2006 McManis PS, California	\$9.99
2006 Owen Roe "Ex-Umbris"	\$21.99
2006 Qupe, Central Coast	\$14.99
2006 Red Car "Boxcar" Syrah	\$21.99
2006 Rosenblum "Heritage Clones"	\$14.98

Domestic Red

2004 Altamura Sangiovese.....	\$34.99
2004 Matchbook "Blockhouse"	\$14.99
2004 Minassian-Young, Paso Blend.....	\$18.99
2004 Terra Rouge "Terra-a-Tete"	\$14.99
2005 Bacio Divino "Pazzo"	\$29.99
2005 Core "Hard Core" Blend	\$26.99
2005 Lewis "Alec's Blend"	\$59.99
2005 Luna Sangiovese	\$19.99
2005 McPrice Myers Grenache	\$29.99
2005 Paraduxx Napa Red.....	\$47.99
2005 Purisima Canyon Red.....	\$10.99
2005 Rosenblum Blk Muscat (375ml)	\$14.99
2005 Turnbull Old Bull Red	\$18.99
2005 T-Vine Grenache.....	\$28.99
2005 Vino Noceto Sangiovese.....	\$14.99
2005 William James Grenache	\$15.99
2006 Hey Mambo Sultry Red	\$8.99
A fun blend of barbera, syrah, petit sirah, carignane and alicante bouchet that gets you moving with aromas of sweet leather, chocolate ganache, raspberries and spicy clove.	
2006 Kunin "Pape Star" CC Red.....	\$17.99
2006 Lang & Reed Cab Franc	\$19.99
2006 Orin Swift "The Prisoner"	\$31.99
2006 River Road Pinot Meunier	\$14.99
2006 Unti Barbera, Dry Creek	\$24.99
NV Marietta Lot Bottling Red.....	\$9.99
NV Sean Thackrey Pleiades XVI	\$22.99

Domestic White

2004 Dolce (375ml)	\$69.99
2005 ABC Pinot Gris/Pinot Blanc	\$14.99
2006 Belle Glos Mendo Pinot Rosé.....	\$24.99
2006 Bethel Heights Pinot Gris.....	\$15.99
2006 Bridlewood Viognier.....	\$14.99

2006 Cambiata Albariño	\$18.99
2006 Chehalem Pinot Gris.....	\$15.99
2006 Cold Heaven Viognier	\$20.99

An elegant, cool climate viognier inspired by France's Condrieus. This crisp wine carries its aromas and flavors of tropical fruits and exotic white flowers with grace. Fantastic!

2006 Conundrum White Blend	\$21.99
2006 Leo Steen Chenin Blanc	\$15.99
2006 Londer Gewürz, Anderson Vly	\$23.99
2006 Luna Pinot Grigio, Napa	\$14.99
2006 Palmira "Alisos" Pinot Grigio.....	\$19.99
2006 Ponzi Pinot Gris, Willamette	\$15.99
2006 Tu Tu Pinot Grigio, California	\$11.99
2006 Vinum Cellars CNW Chenin	\$8.99
2006 Sofia Coppola Pinot Rosé.....	\$11.99
2006 SoloRosa Rosé, California	\$11.99
2007 Fisheye, California.....	\$5.99
2007 Lazy Creek "En Premier"	\$19.99
2007 Pine Ridge Chenin/Viognier	\$10.99

Domestic Sparkling Wine

1999 J Schram Brut.....	\$74.99
2000 Roederer "l'Ermitage"	\$34.99
2004 Domaine Carneros Brut	\$19.98
2004 Iron Horse "Wedding Cuvée"	\$26.99
2004 Schramsberg BdB/BdN.....	\$27.98
2004 Schramsberg Brut Rosé.....	\$32.99
2006 Niebaum-Coppola Sofia BdB.....	\$16.99
NV Domaine Chandon Brut/BdN	\$14.98
NV Domaine Mumm Brut/BdN.....	\$13.98
NV Gloria Ferrer Brut/BdN	\$14.99
NV J Wine Company "Cuvée 20"	\$21.99
NV Roederer Estate Anderson Valley	\$16.99
NV Roederer Estate Rosé.....	\$24.99

Doug's Northwest Corner

GREAT PICKS FROM THE PAC NW!

I am very excited to be starting a new column this month focusing on wines from Washington and Oregon. I am a huge fan of this region's wines, and believe that there is a wealth of quality in many price ranges. This month I'll start with three delicious, affordable wines that should appeal to a variety of tastes.

First, it's time to put away your heavy, oaky, winter-weight California chardonnays and slip into the fresh and tasty **2006 Bethel Heights Oregon Pinot Gris (\$15.99)**. Just in time for lighter spring fare, this beauty starts with a nose full of tropical fruit and wild honey, like a sunny spring day in a glass. Tropical fruit and rich peach flavors on the palate are balanced by crisp acidity and a slightly mineral finish that makes this wine an all-around winner, whether sipping on a sunny deck or sitting down for some grilled chicken al diavolo.

For your spring lamb, a great choice is the **2005 Andrew Rich "Mesalliance" Columbia Valley Red Wine (\$19.99)**. While Andrew Rich makes his wines in Oregon, the grapes for this tasty blend of 60% merlot, 30% cabernet franc and 10% syrah come from the Red Willow Vineyard in Yakima Valley, Washington. On the nose, this Right Bank-

style blend has rich, deep aromas of blackberries, leather and a touch of nutmeg. The lush, dark fruit flavors of the merlot are brightened by the cabernet franc spice and balanced with excellent acidity. Polish that off with some light and velvety tannins and a long finish of dark chocolate and white pepper and you've got just the thing to pair with grilled lamb.

Finally, to highlight the wonderful character of Washington State cabernet sauvignon, there's the **2004 Matthews Columbia Valley Claret (\$32.99)**, a blend of 55% cabernet sauvignon, 22% merlot, 18% cabernet franc, 4% malbec and 1% syrah. This classy claret comes from acclaimed winemaker Matthew Loso, who blends fruit from several of Washington's top vineyards to make this beautiful and sophisticated wine. Scents of black cherry and currants are topped off with subtle oaky spice. There's generous black cherry and blueberry fruit, not in a heavy or overpowering sense, but in a soft and lovely classiness that shows off what makes these Washington cabernets distinctive. The bright acidity and silky tannins make this a wine that drinks great now but could easily improve for another 10 years.

—Doug Davidson

Brick's Latin Picks OUR SHIP HAS COME IN

Last month I wrote a bit of a teaser about a bunch of exciting new wines set to arrive. Well, they're here now, fully settled and ready to be your next favorite thing. One of the most exciting finds is the **2004 Conde San Cristobal Ribera del Duero, Spain (\$19.99)**. This modern-style wine from, arguably, the most modern of Spanish wine regions is a blend of 80% tinta fina (tempranillo), 10% cabernet sauvignon and 10% merlot. The wine comes from vines between 10-25 years old, is fermented in stainless steel tanks and spends 12 months in a combination of French, American and Russian oak. The vineyards are treated organically. All this adds up to one smokin' wine, displaying grainy black currant ripeness on the nose cut with the spice of licorice ropes. This is fresh and lively in the mouth, showing a lovely weight for something so forward. No cloying glycerin gets in the way, just big, bombastic flavors of cocoa and plum with a long bursting finish.

Another wine that just arrived is the **2006 Acoustic Acoustic Montant, Spain (\$17.99)**. The 2005 was a huge success and I think this is every bit as good, if not better. Why? A bit less ripe; it shows a touch more vibrance and balance than the '05. This blend of 55% garnacha and 45% samsó (carignane) is powerful, built on earth, but slathered in fruit. The bright red fruits showing on the nose are accompanied by brioche toast, lavender and warm, wet stone. All this is encapsulated by a very pithy wave of black cherry and fresh, snappy red plum, totaling a wine that will be championed by many a value seeker.

Not to be outdone is a solid little albariño, perfect for the onset of spring. Fresh and sprightly the **2006 Pazo San Mauro Albariño Rias Baixas, Spain (\$15.99)** could be your new patio/picnic/pool wine. With a nose redolent of red apple skin, cantaloupe and fresh pineapple this is very tropical without falling into the trap of sweetness. No oak here, so don't think this is some chardonnay wanna-be. Clean and crisp with solid minerality and straight-forward flavors of chalk, lime flesh and a continuation of the pineapple found on the nose.

For more info, email me: bryanbrick@klwines.com.

—Bryan Brick

Hollywood Hot Pix MARQUES DE MURRIETA

In 1983, the Creixell family of Rias Baixas acquired the famed Marques de Murrieta winery, home of the incredible Ygay Estate. Founded in 1852, it is one of the oldest operating estates in Rioja, possessing some of the greatest vineyard lands in the whole region. Bringing this very traditional winery into the future has resulted in some of the finest wines ever produced at this ancient estate.

2004 Marques de Murrieta Reserva, Rioja (\$21.99) The workhorse wine of the estate, the Murrieta Reserva is classically made of mostly tempranillo with small parts of garnacha and mazuelo (carignane) blended in. It spends 22 months in American oak barrels and finishes its aging for at least 12 months in bottle before release. The key to this wine's greatness is the 2004 vintage. The intensity and ripeness are superb and the wine absorbs the American oak beautifully.

2000 Marques de Murrieta "Castillo Ygay" Gran Reserva Especial, Rioja (\$49.99) Only made in excellent vintages, the Castillo Ygay comes from the vineyards at the top of the estate. This wine spent 34 months in American oak and then went into bottle where it has lazily spent the rest of its time waiting for you. This wine is a revelation of both new and old school winemaking in Rioja. It has luscious intensity and impeccable balance, gorgeous dark fruit and loads of leather, spice box and vanilla. New World wine drinkers will enjoy this now and Old Worlders will love how it evolves over the next 10 years.

1978 Marques de Murrieta "Castillo Ygay" Gran Reserva Especial, Rioja (\$224.99) Where to begin? The most traditionally made of all these Riojas, this wine predates the current ownership. A unique drinking experience, the '78 spent 216 months (yes, that's 18 years!) in old American oak foudres. It was bottled in 1998 and is a superb drinking experience on its 30th birthday. There are only a handful of wines left in the Murrieta cellars that undergo this extensive unique aging process. This, for many, will be a once in a lifetime experience.

—Keith Mabry

Spanish Wines THE STARTING LINEUP

Baseball season is once again underway and, though I look forward to watching my adopted San Francisco Giants play, I'm cautiously optimistic about my real hometown team: the Baltimore Orioles. Yes, the rebuilding continues. If the season goes well, then I will surely toast the O's success with these wines and if not, then I will imbibe and reminisce with friends over happier times, when Cal, Eddie Murray, Jim Palmer, and Brooks were leading the team to pennants and World Series victories. All of these wines are brought in by Stephen Miles—a terrific importer who has a great portfolio of Spanish wines.

Marco Real Garnacha Navarra (\$7.99) Here is a beautiful red from the scenic northern region of Navarra. Pure crushed red raspberries and cherries abound on this medium-bodied beauty, which exemplifies the Navarra's deft touch with garnacha—a bit lighter and more elegant than the bigger, brawnier renditions from Campo de Borja and Calatayud. Enjoy as an aperitif or with lighter grilled foods.

2006 El Hada Rueda (\$7.99) Many of you are, by now, well familiar with the Rueda region, whose verdejo grape (occasionally blended with a touch of sauvignon blanc) is responsible for some of Spain's crispest, most mineral, thirst-quenching whites. El Hada's white peach and guayabana nose leads to a bright pomelo-inflected palate. While it is crisp, dry and full of fruit, there is also a softness and oyster shell-type minerality that adds complexity. Perfect with seafood.

Edetaria "Vinya d'Irto" Terra Alta (\$15.99) This sturdy, but fresh and vibrant red is a blend of 60% garnacha, 20% cabernet sauvignon and 20% merlot grown in the increasingly fashionable Terra Alta D.O., in Catalunya's western Tarragona region. A brief four months in oak adds texture and does not overwhelm the pure, dark fruit flavors. To quote Keith Wollenberg, our Burgundy buyer, one could categorize this as a "more" wine, as in "gimme' some more" wine.

—Joe Manekin

Clap Your Hands RUST'S GEMS

Please put your hands together and help us welcome a new addition to our Austrian line-up. Hailing from the town of Rust, which is nestled in the region of Burgenland, comes Feiler-Artinger, a winery that has been producing wines since the early 1900s. The town of Rust is perhaps most well known for its late harvest wines, a.k.a. Ruster Ausbruch. The word "Ruster" refers to where the wines are made and "Ausbruch" describes the manner in which they're made. These wines were held in such high regard that when Rust was declared free from the Austro-Hungarian Empire, they had to send 10,000 liters of Ruster Ausbruch to the royalty every year. In the early 1900s Gustav and Karoline Feiler were the first in the region to revive the fantastic tradition of harvesting and producing wines that have been affected with noble rot, the exact wines that made the area so famous to begin with. After the devastation of World War II Gustav passed control of the winery to his son, Hans, who has lived his life following one simple statement: "I strongly believe that harmony in the family brings harmony to the wines." Such simple words, but so powerful and, of course, responsible for providing us with an outstanding collection of wine. It's obvious that Hans's son feels the same way. In 1994 Kurt, the eldest, began taking over production, continuing the family's tradition. Hard work does not go unnoticed; in 1999 Hans and Kurt were jointly declared "Late Harvest Wine Makers of the Year" at the Wine Challenge in London, and Robert Parker rates the winery as among Austria's best producers (giving it 4 1/2 out of 5 stars). In fact, critics from Parker's *Wine Advocate* to the *Wine Spectator* have consistently rated these wines in the 90s. The winery has 64 acres with an annual production of 12,500 cases, 30% white, 55% red and 15% sweet.

2004 Feiler-Artinger Pinot Cuvée Ruster Ausbruch (375ml) (\$39.99)

A blend of pinot blanc and pinot gris that has rich, layered textures of nectar and honeyed stone fruit. If you like Sauternes but hate their price—try this. Great with stinky blue cheeses and foie gras.

2005 Feiler-Artinger Zweigelt Beerenauslese (375ml) (\$32.99)

In the past chocolate has been one of the hardest things to match wines with—not any more! I love cool stuff like this beerenauslese made from a red grape. Spicy, sweet and not overly heavy. Actually quite light and pretty for a dessert red. What more can you want?

2006 Feiler-Artinger Blaufränkisch Rosé (\$12.99) Since we're having fun and spring is here, give this rosé a shot. Lighter bodied, dry, subtly spiced and downright quaffable. This wine is all about sitting outside with a big ol' plate of assorted meats and cheese and enjoying the simple life. Oh, and it would be really good with that seafood you might be pulling of the grill too!

—Eric Story

Loire Valley J-F MERIEAU

This month I wanted to focus your attention on some of the really great deals we have in stock at the moment. The Loire Valley is full of vintners producing beautiful, expressive wines at prices that are remarkably low for such quality. Along with the Languedoc-Roussillon, the Loire Valley is one of the most dynamic and exciting regions in France right now and you should get on board with both. Never before have so many wines been so good in the Loire and never before have so many growers been moving toward organic and biodynamic viticulture. We have a movement afoot!!!



Introducing Jean-Francois Merieau. I first tasted Jean-Francois' wines in Angers at the Salon in February 2006 and was really impressed with what was offered. He is young, committed to organic viticulture and committed to raising the bar in the Touraine, his home AOC. The Touraine AOC encompasses a very large amount of

vines and, sadly, also a very large amount of mass-produced, machine-harvested plonk that is cheap and forgettable and that you should avoid at all costs. But, following in the tradition of growers like Didier and Catherine at Clos Roche Blanche, Jean Francois has taken the higher path and is producing wines of great character and finesse with clearly delineated flavors and minerality. He farms organically, hand-harvests and is hands-off during the winemaking process. We have two of his outstanding wines in stock you should not miss.

The first is the **Jean-Francois Merieau "Bulles" Touraine Sparkling (\$15.99)** a blend of 80% chenin blanc and 20% chardonnay, organically grown, aged sur lie for 18-20 months. The dosage is very low at 4 grams per liter, resulting in a refreshing, crisp wine. This bubbly has a bright nose of apple and pears with hints of citrus. The mouth is creamy and rich and the finish is juicy and long. I find myself reaching for this wine often as it really hits the spot after a long day.

Also in stock is the **2006 Jean-Francois Merieau Touraine Sauvignon Blanc (\$13.99)**, which comes from a single parcel of vines that are 60 years old. It is all hand-harvested, all organically farmed and aged in stainless steel for seven months on its lees with some stirring for added richness. Here we have a bottle that can easily compete with most Sancerre, with distinctive minerality and freshness coupled with effusive aromas of candied citrus, honeydew melon and sweet herbs. We bought all that we could of this inspiring sauvignon blanc but sadly it will not be enough. Try a bottle soon and stock up early.

—Jeff Vierra

Shipping Information

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

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

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

TO WHOM YOU ARE DIRECTING DELIVERY IS AT LEAST 21 YEARS OLD.

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

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

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

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

Getting Frank With JIM GEMS & OLD WINE JOE



Jim Gems and Old Wine Joe

What do you do and how long have you done it?

Gems: Darn! I really don't know. I came here 21 years ago and someone handed me a clipboard and told me to walk around and scribble random words. How long have I done it? That's kind of a personal question... Oh, been in the wine business? Rumor has it that I started in the business as Moses's personal sommelier. I chose the wine to complement the loaves and the fishes. I kinda remember that.

OWJ: When I started my mom used to drop me off at work in the Model-T. We had no Old and Rare department, because... there was no old wine. I had to wait for it to age. Those were lean years and we made some mistakes. But no mistake was bigger than the one we made 21 years ago.

Gems: What was that?

OWJ: You were hired.

What did you do before you started working here?

Gems: I had this illegal wine-running business that was nearly toppled by a teenage customs broker phenom named Ralph Sands. I was lucky because every time he was about to close in on my operation, some major league baseball team would call him up. Goodness, I was real lucky! What did you do before K&L, Joe?

OWJ: I was born.

What do you like to do in your spare time?

Gems: Walk around with a clipboard at K&L. Work is my spare time.

OWJ: I love mathematics—in fact, I was the one that discovered “infinity plus one,” the largest number in the universe. I play classikazoo. My best piece is “La Mer” by Debussy. It was just made for the kazoo.

What's your favorite movie?

Gems: That's a hard one.

OWJ: Jeez, Barr, easy on the porn.

Gems: I'm not really sure I can make up my mind from those classics that Shannon Tweed did. Other than that *Borac*, the only movie I ever walked out on...

OWJ: Borac? The Serbian laundry detergent? You must mean *Borat*, you boob.

Gems: It was a clean film. Maybe it was *Clorax*...

OWJ: My favorites are the ones you starred in, Jim: *Vertigo: Thinking Makes Me Dizzy* and *The Dumb, The Bad and the Ugly*.

What was your “epiphany wine?”

Gems: Listen, if you are going to ask me questions, please use words I understand. To begin with, I love the **Jean-Louis Denois Brut “Tradition” (\$15.99)**. This is a wonderful sparkler from the Languedoc area of France. As Mulan Chan, our French Regional Wine buyer has noted, “Jean-Louis Denois makes

exciting, world class wines that nonetheless remain amazingly inexpensive.” This lovely sparkling wine is dry, provides Champagne notes of almonds, red fruits, and sourdough bread. Both the Eb and the Beaner have said this will be our house sparkler for the month. (🍷🍷🍷🍷🍷)

Oh, yeah, Anderson informed me that we need to mention an Italian red that all of us really love, the **2005 Rocca di Montegrossi Chianti Classico (\$19.99)**. Given 2 Glasses in *Gambero Rosso* and named a “Price Performer” to boot, you will be treated to a lovely Classico that's loaded with black cherry, minerals and opulent fruit both on the nose and in the mouth. Superb structure and depth, this is without question our HOUSE RED for the month. (🍷🍷🍷🍷🍷)

OWJ: **1991 Beaulieu Vineyards Private Reserve (\$39.95)** Maturity, elegance, class—this has all of the qualities that Jim Barr lacks. I've never seen a B.V. Reserve this inexpensive! For fans of mature, claret style cab, this is a must.

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

Gems: I never pair wines with food. Food just seems to hamper the enjoyment of wine.

OWJ: That's an easy one—**1991 Beaulieu Vineyards Private Reserve Cabernet (\$39.95)** with Roscoe's chicken and waffles. I don't eat meat, so they make the waffles out of tofu for me.

How do you think your palate has changed over the years?

OWJ: Jim lost his palate in the war.

Gems: Palate? Changed? If any change is in order, I have decided that these high alcoholic, low acid, clumsy, fruit bombs that most wine writers seem to gravitate towards are where I need to go and accept.

OWJ: So true. My palate has become so refined that I can actually taste the wine by looking at a picture of the vineyard. Like all aficionados, I have arrived at the pinnacle of wine drinking. Yes, Retsina.

What do you like to drink?

Gems: Wine.

OWJ: Wine that Gems does not recommend.

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

Gems: You really need to begin your education with the **Kalinda 2006 Napa Valley Cabernet Sauvignon (\$17.99)**, which represents one of the best values under \$20 in our stores to date. It is a richly-scented wine with intense, curranty and chocolaty tones that carry through to the broadly rich and complex palate to a long, intense finish. According to Anderson, this is an incredible wine for people just getting into wine; it will be our house red forever. (🍷🍷🍷🍷🍷)

OWJ: Drink red wine with fish. Don't drink the water. Drink wines that are different. Don't drink the schlock mentioned above.

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

Gems: Laurel & Hardy, Moe, Larry, & Curly and Spanada.

OWJ: The Beatles. The Rutles. The Chicago Seven. The Seven Dwarves. Orville Redenbacher. Orville Wright. The Wrighteous Brothers. The Brothers Grimm. We'd have Retsina.

K&L and Sopexa Team Up

BORDEAUX LUNCHES IN SF & RWC

This series of Saturday afternoon lunches will feature great Bordeaux values from the 2005 vintage, as well as 2003 and 2004. We will pour between 10-20 superb Bordeaux wines, both white and red. Stay tuned for more details...

—Clyde Beffa Jr

Burgundy RED & WHITE BARGAINS

In good years, some Burgundy domaines find themselves in a quandary similar to their winemaking brethren in California, namely: they have particularly large stocks of certain wines, more than can easily be sold under their own label. Dropping the price might tarnish their reputation. One solution is to sell the wines, already bottled, to a negociant in Beaune, often for no more than the cost of production. Another option is to sell the wine abroad, but under a different label.

Recently, we found a brand sold by an importer with more than 45 years of experience in Burgundy, who buys in exactly this way. It is called Jean St-Honoré, and there are some very lovely wines here. Each is estate grown and bottled at the domaine, but legally declassified to negociant wine, since it does not have the grower's label on it (although you can clearly see exactly who made each wine on the label, even if I cannot publish it here).

We have several of these wines available this month. The **2005 Pouilly-Fuissé, Jean St-Honoré (\$14.99)** is rich, correct chardonnay from the Chalonnaise, with a nice mineral-driven richness and a hint of oak. For the money, it is a very good deal, indeed. The **2005 Meursault, Jean St-Honoré (\$29.99)** represents an extraordinary value in Meursault, with classic Meursault nuttiness, a rich mid-palate and a long finish, and at a price that is harder and harder to match with our falling dollar. The **2005 Chassagne Montrachet, Jean St-Honoré (\$33.99)** has a lovely, creamy, rich mouthfeel and a rich finish that lingers on the palate and reminds you why you love Chassagne-Montrachet. Finally, we also found a lovely red from this same house, the **2005 Nuits-St-Georges, Jean St-Honoré (\$27.99)** shows the rich, ripe fruit of the 2005 vintage, with a nice, spicy character on the back palate and a black-fruit rich mouthfeel.

À Santé!

—Keith Wollenberg

This is just a smattering of K&L's White Burgundies—check our website at www.klwines.com for up-to-the-minute inventory information. Direct Imports indicated by an asterisk.*

Chablis

2005 Chablis, Domaine Gerard Tremblay* (375ml)	\$8.99
2005 Chablis 1er, Vaillons, Dom Christian Moreau (375ml)	\$16.99
2005 Chablis, J. Moreau & Fils	\$17.99
2005 Petit Chablis, Domaine Louis Michel	\$17.99
2005 Chablis, V.V., Grand Rsv. du Domaine, P. Bouchard*	\$18.99
2006 Chablis, Domaine Vocoret	\$18.99
2006 Chablis 1er, Montée de Tonnerre, Domaine Vocoret	\$26.99
2006 Chablis Grand Cru, Les Clos, Domaine Vocoret	\$51.99
2004 Chablis Grand Cru, Bougros, Côte Bougerots, Wm. Fevre	\$69.99
2005 Chablis Grand Cru, Les Clos, Dom. Billaud-Simon	\$73.99

Mâcon & Côte d'Or

2006 Mâcon-Solutré, Domaine Renaud*	\$11.99
2006 St-Véran, Domaine des Nembrets*	\$14.99
We directly import several spectacular wines from a tiny domaine in the Mâcon town of Vergisson. This St-Véran is rich and focused, with good length. Although very appealing and open, this is also pure and shows a lovely finish.	
2005 St-Véran, Domaine de la Croix Senaillet*	\$14.99

2005 Bourgogne Aligoté, Raisin Dorée, Michel Lafarge	\$18.99
2006 Bourgogne Blanc, Renommée, Remoissenet	\$19.99
2006 Pouilly-Fuissé, Les Chataigniers, Domaine Nembrets*	\$20.99
2005 Ladoix 1er Cru Blanc, Hautes Mourottes, Mérode*	\$23.99
2006 Pouilly-Fuissé, Les Folles, Domaine Nembrets*	\$23.99
2005 Pouilly-Fuissé, La Roche, Domaine Nembrets*	\$25.99
2005 Bourgogne Aligoté, Domaine Ramonet	\$28.99
2005 Bourgogne Blanc, Domaine Ramonet	\$28.99
2005 Haute Côte de Nuits Blanc, Cuvée Marine, Anne Gros	\$29.99
2005 St-Aubin "Charmois," 1er Cru, Champy*	\$29.99
2005 Meursault "Tillets," Domaine Denis Carré	\$30.99
2005 Bourgogne Blanc, Lucien Le Moine	\$31.99
2004 Pernand-Verg. "Sous Fretilles," 1er, Deux Montille	\$37.99
2006 Puligny-Montrachet, Domaine Paul Pernot	\$39.99
2005 Puligny-Montrachet, Domaine Bachelet-Monnot	\$42.99
2006 Puligny-Montrachet, Domaine Paul Pernot	\$44.99
2005 Chassagne-Mont., V.V., Dom. Fontaine Gagnard	\$46.99
2005 Meursault, 1er Cru, Poruzots, Ch. Laboure Roi	\$54.99
2005 Puligny-Montrachet, Château de Puligny-Montrachet	\$57.99
2005 Chassagne-Mont. "Blanchots Dessus," 1er, A. Deleger	\$61.99
2005 Puligny-Montrachet 1er Cru, Chalumeaux, Ch de P-M	\$61.99
2005 Chassagne-Montrachet "Blanchots Dessus," 1er, Deleger	\$63.99
2005 Chass-Mont. 1er, Clos des Murées, Fontaine Gagnard	\$63.99
2005 Chassagne-Mont. 1er, Chenevottes, Fontaine Gagnard	\$63.99

92 pts and Outstanding designate, Burghound: "...The most elegant nose of all the 1ers with its airy mix of spicy and mineral-infused floral, citrus and green fruit aromas that merge into stony, pure and racy flavors that are refined, harmonious and hugely long."

2005 Puligny-Montrachet, 1er Cru, Chalumeaux, Champy*	\$64.99
2006 Puligny-Montrachet 1er Cru, Clos Garenne, Pernot	\$73.99
2005 Corton-Charlemagne, Maison Champy*	\$99.95

This is the finest Corton-Charlemagne that Champy has ever produced.

Beaujolais

2006 Beaujolais, Domaine du Vissoux, Chermette	\$13.99
2005 Brouilly, Joseph Drouhin	\$14.99
2005 Morgon, Ruet	\$15.99
2005 Chiroubles, Clos le Farge, Domaine Cheysson	\$15.99
2005 Côte de Brouilly, Montagne Bleue, Mommessin	\$16.99
2005 Fleury, Domaine de la Chapelle des Bois	\$18.99
2005 St-Amour, 3 Terroirs, Mommessin	\$19.99
2006 Moulin a Vent, Vieilles Vignes, Diochon	\$20.99
2005 Fleurie, Les Garants, Domaine Vissoux, Chermette	\$21.99
2005 Morgon, Vieilles Vignes, Thévenet	\$25.99

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Our lives are busy enough, so our leisure shouldn't be. Let K&L's experienced wine buyers keep you in the loop regarding new arrivals, specials, events and more! With K&L's email alerts YOU get to choose what we tell you about. So opt in to expertise and ease by choosing which emails you'd like to receive. K&L respects your privacy and will not sell your information to third parties. To sign up, follow the "Email Alert" link from K&L's home page.



POUR VOTRE PLAISIR A Grand Paulée in San Francisco

For the past few years, Daniel Johnnes has organized an event he calls “La Paulée,” after the dinner in Meursault where all the growers bring their own wines and get together for a grand evening. In his version, folks gathered for a grand tasting in the afternoon, featuring some of Burgundy’s top producers—Roumier, Rousseau, Lafon, de Montille, Jadot, Drouhin, Burguet, Grivot, Gouges, Fourrier—and many more. San Francisco’s top restaurants, including A16, Aqua, Boulevard, Citizen Cake, Coi, El Paseo, La Folie, L’Hotel de Beaune, Michael Mina, Piperade, Quince and the Slanted Door, prepared extraordinary food to pair with the wines. And this event was just the warm-up for the evening’s dinner.

Four hundred people attended this year’s dinner, all seated at long, elegantly set tables. The meal was cooked by Michael Mina, Tracy des Jardins, Daniel Boulud, and Regis Marcon from the Loire. But the real centerpiece was the wine, as generous attendees shared their passion for Burgundy by opening some of their own treasures. Each table had three or more sommeliers dedicated to pouring, assisting and opening these wines. And, in addition to some serious eating and drinking, there was a charity auction benefitting Meals on Wheels. Thanks to some generous donations, and equally enthusiastic bidders, the auction raised more than \$250,000 for the charity. But the truly amazing thing about the evening was the chance to taste wines I’ll never see again. Admittedly, I wished I had time to spend with just a handful of these wines, rather than tasting them in an overwhelming, blinding procession. But the spirit of the evening, with people who genuinely loved Burgundy freely offering their prized bottles to share, was truly remarkable.

I resolved to avoid a laundry list of wines I tasted, but cannot resist opening my notebook, where just one of the 30 pages reveals: 1952 Rousseau-Chambertin “Clos de Beze” from magnum, 1990 Jayer Vosne-Romanée “Cros Parantoux” from magnum, 1993 Mugnier “Bonnes Mares” and 1996 Jayer “Cros Parantoux.” Needless to say, it was an amazing experience. My hats off to Daniel Johnnes and all of the sommeliers, chefs and support crew who worked so hard to pull off the event. I would not have thought it possible to do a dinner on this scale, to this standard, much less with so many wines to be opened and poured (most participants brought as many as six wines, so there were more than 1,500 wines opened that evening).

À Santé!

—Keith Wollenberg

This is just a smattering of K&L’s Red Burgundies—check our website at www.klwines.com for up-to-the-minute inventory information.

Côte de Beaune & Chalonnaise

2005 Bourgogne Rouge, Be Friends Villages	\$13.99
2005 Bourgogne Rouge, Cuvée Joseph Faiveley, Faiveley	\$17.99
2005 Bourgogne Rouge, Château Dumesny	\$19.99
2005 Bourgogne Rouge, Domaine Bachey-Legros	\$19.99
2005 Bourgogne Rouge, Domaine Edmund Cornu	\$20.99
2005 Santenay, Clos de Malte, Domaine Louis Jadot	\$26.99
2005 Monthelie Rouge, Château de Puligny Montrachet.....	\$27.99
2005 Savigny-lès-Beaune, Grands Liards, Camus-Bruchon.....	\$32.99

2005 Santenay 1er, Clos Rousseau, V.V., Bachey-Legros	\$33.99
2005 Beaune, 1er Cru, Vignes Franches, Mazilly.....	\$33.99
2005 Bourgogne Rouge, Lucien LeMoine.....	\$34.99
2005 Savigny-lès-Beaune 1er, Clos Guettes, Domaine Jadot	\$34.99
2005 Savigny-lès-Beaune 1er, Lavieres, Camus-Bruchon.....	\$36.99
2005 Monthelie Rouge, Domaine Pierre Morey	\$36.99
2005 Pommard Clos de la Platière, Prince de Mérode*	\$36.99
2005 Savigny-lès-Beaune 1er, Lavieres, Chandon Briailles.	\$38.99
2005 Pommard, Noizons, Domaine Denis Carré	\$39.99
2005 Beaune 1er Grèves, Domaine Thomas-Moillard	\$39.99
2005 Pommard, Château de Puligny Montrachet	\$49.99
2005 Pommard Perrieres, Mommessin	\$49.99
2005 Corton Maréchaudes, Grand Cru, Prince de Mérode*	\$51.99
2000 Pommard 1er, Grand Clos des Epenots, Courcel.....	\$54.99
2005 Pommard 1er Cru, Epenots, Champy	\$59.99
2005 Pommard 1er Cru, Les Grands Epenots, Girardin.....	\$72.99

Côte de Nuits

2005 Be Friends Villages Bourgogne Pinot Noir	\$13.99
2005 Bourgogne Haute Côte de Nuits, Maison Moillard	\$17.99
2005 Bourgogne Rouge, Joseph Faiveley	\$17.99
2005 Bourgogne Rouge, Domaine Confuron-Cotetidot.....	\$21.99
2005 Côte de Nuits Villages, Domaine Desertaux Ferrand	\$22.99
2005 Bourgogne Rouge, Domaine Michel Gros	\$26.99
2004 Marsannay, Domaine Joseph Roty.....	\$29.99
2005 Morey-St-Denis, Domaine Jean-Paul Magnien*	\$31.99
2005 Bourgogne Rouge, Lucien Le Moine	\$34.99
2005 Chambolle-Musigny, Domaine Paul Misset*	\$41.99
2005 Chambolle-Musigny, Les Athets, Domaine Tardy*	\$44.99
2005 Nuits-St-Georges, Au Bas de Combe, Dom. Tardy*	\$44.99
2005 Morey-St-Denis, Aux Cheseaux, Domaine Castaignier	\$46.99
2005 Gevrey-Chambertin, Seuvrées, Domaine Castaignier	\$46.99
2005 Morey-St-Denis 1er, Facconieres, J-P Magnien*	\$49.99
2005 Morey-St-Denis 1er, Cuvée Petites Noix, J-P Magnien.....	\$49.99
2005 Vosne-Romanée, Les Vigneux, Domaine Jean Tardy*	\$47.99
2005 Vosne-Romanée, Vieilles Vignes, Nicolas Potel.....	\$49.95
2005 Gevrey-Chamb. 1er, Champonnets, Frederic Esmonin	\$49.99
2004 Gevrey-Chambertin, V.V., Domaine Denis Bachelet	\$49.99
2005 Nuits-St-Georges 1er Cru, Vignes Rondes, D. Rion*.....	\$54.99
2005 Chambolle 1er Cru, Sentiers, Dom. J-P Magnien*	\$56.99
2005 Morey-St-Denis 1er, Monts Luissants, J-P Magnien*	\$56.99
2005 Chambolle-Musigny, Domaine Hudelot Noellat	\$59.99
2005 Vosne Romanée, Hudelot Noellat	\$59.99
2005 Morey-St-Denis, Rue de Vergy, Domaine Michel Gros	\$63.99
2005 Nuits-St-Georges, Domaine Michel Gros	\$63.99
2005 Nuits-St-Georges 1er , Rue de Chaux, Hospices de Nuits ..	\$64.99
2000 Clos Vougeot, Grand Cru, Domaine Jean Tardy*	\$64.99
2005 Chambolle-Musigny, Domaine Michel Gros	\$66.99
2005 Chambolle-Musigny 1er Cru, Gruenchers, D. Duband	\$79.99
2005 Clos Vougeot, Grand Cru, Champy*	\$79.99
2005 Charmes-Chambertin, Grd Cru, Dom. J-P Magnien	\$84.99
2005 Clos St-Denis, Grd Cru, Dom. J-P Magnien	\$84.99
2005 Clos Vougeot, Grand Cru, Domaine Daniel Rion*	\$99.99
2005 Latricieres Chamb., Grand Cru, Dom. Castaignier	\$104.99
2005 Vosne-Romanée 1er Cru, Clos Reas, Dom. M. Gros	\$127.99
2005 Clos de la Roche, Grand Cru, Dom. Pierre Amiot.....	\$124.99
2004 Clos de Tart Grand Cru, Mommessin	\$149.99
2005 Clos Vougeot, Grand Cru, Château de la Tour	\$189.95
2005 Chambertin, Grand Cru, Vincent Girardin	\$299.95

SUL TAPPETO ROSSO

Just having deplaned from Italy I am awash in thoughts, adventures and several pounds (hopefully not kilos) of Carne Cruda, salame and every type of Pecorino made. Guido Parres, Kirk Walker and I traversed the greater part of the Italian peninsula sacrificing our palates, livers and belt loops for all of you. Several new producers jumped out as possible direct import candidates and we'll keep you updated on that in the future, but suffice to say we are really excited. However, for me the defining moment of our trip was when I asked Guido and Kirk which 2003 Brunellos they thought were best from the more than 165 we tasted in Montalcino. They answered that La Fortuna, Baricci, Ferrero and Sesta di Sopra were all in the Top 10 this year! 2003 was a very difficult vintage to taste for Brunello; the wines were very ripe (but nothing overripe), which, in general, lowered acidities and made the tannins stand out a little more than normal. Many of the wines were a bit mono-flavored—it's definitely a vintage to be selective. There will be some VERY good wines, but it's not a pick-in-the-dark vintage, trust us....buy what we suggest.

So...Here's what we suggest! Pre-arrivals not to miss: **2003 Costanti Brunello di Montalcino (\$59.95)**. Andrea Costanti's wines always do well in ripe vintages. Classic styling and structure can hold the balance of the wine together for 15-plus years; if you remember the special 1997 you'll like this wine! **2003 Sesta di Sopra Brunello di Montalcino (\$44.99)** is once again a star, complex earthy, ripe, balanced and always the heady intrigue in full bloom; it is really good. The **2003 La Fortuna Brunello di Montalcino (\$37.99)** is the best balanced wine from Montalcino in this vintage, they blend their

vineyards from the northeast with those on the south face for fresh cherry and plum. This wine is smooth and seductive; it's so luscious and drinkable now! **2003 Baricci Brunello di Montalcino (\$34.99)** was the highlight wine for Kirk and Guido; they both love the spicy earth, complex fruit and succulence. It's just so flavorful you'll love it. The **2003 Ferrero Brunello di Montalcino (\$29.99)** is full of rich plummy, chocolaty character, smooth and broad on the palate and super-easy to drink; a very good wine. In-stock Brunellos: once again the **2003 Valdicava Brunello di Montalcino (\$99.95)** was given the highest score of the vintage by *Wine Spectator* (95 points)—this winery is on a roll. The **2003 Cannalicchio di Sopra (\$49.95)** is classic, old school Brunello, yet balanced, open and spicy—a steal at the price. The **2003 Friggiali Brunello di Montalcino (\$46.99)** has good, ripe fruit with intrigue, grip and length.

Here are a couple of new arrivals that really have me excited! First off, the **2003 Abbazia di Novacella "Praepositus" Lagrein Riserva (\$42.99)** has stunning concentration, aromatics and elegance; it's one of my favorite Lagrein. The **2003 Colpetrone Sagrantino di Montefalco (\$49.95)** is one of Umbria's finest. The powerful sagrantino grape shows its depth and character in this big wine. One of my favorite wines and regions is the **2003 Nino Negri Cinque 5 Stelle Sfurats (\$79.99)**. Nebbiolo at its best! Made like an Amarone by drying the grapes for 3-4 months and then pressing. The results are stupendous; if you have never had a Sfurats, you need to try one! Last, but not least, is the **2004 Planeta "Burdese" (\$35.95)**, a Sicilian cabernet sauvignon that is really flavorful, spicy and has a long finish. Not your Napa cab, but really good.

—Greg St.Clair

To get email updates on wines that don't make it into the newsletter, or to be the first with an opportunity to buy, get on Greg's Italian Wine Update email list by contacting Greg at greg@klwines.com or call 877-559-4637 x1413

Misc Tuscany

2007 Maritma Sangiovese "4 Old Guys"-A new cuvée	\$7.99
2003 Rocca di Montegrossi Chianti Classico* (375ml).....	\$11.99
2005 La Mozza I Perazzi Morellino di Scansano	\$14.95
2005 Felsina Chianti Classico-2 Glasses GR	\$16.99
2006 Campo al Mare Vermentino di Toscana	\$16.99
2004 Rocca di Montegrossi Chianti Classico*	\$19.99
2005 Rocca di Montegrossi Chianti Classico*	\$19.99
2004 La Mozza "Aragonese"-92 pts RP	\$34.95
2003 Rocca di Montegrossi Chianti "S. Marcellino"*-91pts RP	\$34.99
This is a 2003. But unlike so many others of this vintage, it is very focused. Beyond a doubt, a magnificent wine. (Greg St.Clair)	
2004 Felsina Chianti Classico Riserva "Rancia"-95 pts ST.....	\$34.99
2003 Rocca di Montegrossi "Geremia" Cab-Merlot*	\$34.99
2004 Felsina Fontalloro"-100% sangiovese; 94 pts ST	\$41.99
2001 Castello della Paneretta "Quattrocentenario"	\$39.99
1999 Fontodi Flaccianello-92 pts RP	\$69.99

Montalcino

2005 Baricci Rosso di Montalcino*	\$18.99
2002 Baricci Brunello di Montalcino*.....	\$26.99
2002 Sesta di Sopra Brunello di Montalcino*	\$42.99

Greg's choice as the best of the 2002 Brunello vintage.

2001 San Filippo Brunello di Montalcino-90 pts WS	\$44.99
2001 Poggio Nardone Brunello di Montalcino Riserva	\$49.95
2001 Le Macioche Brunello di Montalcino-91 pts RP	\$58.95
2001 Canalicchio di Sopra Brunello Riserva-92 pts ST	\$64.95
2001 Tornesi Brunello di Montalcino Riserva-92 pts WS.....	\$69.99

Misc. Piedmont

2005 Ruggeri Corsini Barbera d'Alba*	\$14.99
2004 Batasiolo Nebbiolo d'Alba.....	\$16.99
2006 Elio Grasso Nebbiolo d'Alba "Gavarini"	\$19.99
2003 Massa Barbera "Monleale"-2 Red Glasses GR	\$21.99

Barolo/Barbaresco

2003 Ruggeri Corsini Barolo "San Pietro"*	\$29.99
Intoxicating aromas of red fruits and spice, fleshy and round, but not New-Worldly. Red and black fruit peppered with spice.	
2003 Paitin di Pasquero Elia Barbaresco "Sori Paitin"	\$32.99
2003 Marchesi di Grésy Barbaresco "Martinenga"	\$39.99
2001 Famiglia Anselma Barolo-91 pts WS	\$42.99
2003 Cavallotto Barolo "Bricco Boschis"-92 pts WS	\$47.95
2003 Elio Grasso Barolo Ginestra "Casa Mate"-91 pts RP	\$59.99
2003 Elio Grasso Barolo Gavarini "Chinera"-91 pts RP	\$59.99

Trentino-Alto Adige, Lombardy & Friuli

2006 Blason Pinot Grigio*	\$8.99
Don't wait to try this absolutely stunning pinot grigio! DIRECT IMPORT!	
2006 Blason Cabernet Franc*	\$9.99

ITALIAN WINES

2006 Blason Franconia "Blaufränkisch"*	\$11.99
2006 Bastianich Tocai Friulano	\$14.95
2006 Ermacora Tocai Friulano*-2 Glasses GR.....	\$15.99
2006 Ermacora Pinot Bianco*-2 Red Glasses GR	\$15.99
2006 Ermacora Pinot Grigio*-2 Red Glasses GR	\$15.99
2005/2006 Santa Margherita Pinot Grigio	\$17.95
2006 Venica Collio Pinot Grigio "Jesera"	\$18.99
2006 Lis Neris Pinot Grigio-2 Glasses GR	\$19.95
2005 Cantina Valle Isarco Kerner "Aristos"-3 Glasses GR	\$19.99
2006 Jermann Pinot Grigio	\$27.99
2004 Bastianich Vespa Bianco	\$29.95
2004 Foradori Granato-94 pts RP; 3 Glasses GR	\$49.95
2005 Jermann Vintage Tunina.....	\$49.95

Sicily, Sardinia & Campania

2006 Feudo Arancio Pinot Noir.....	\$8.99
2006 Mancini Vermentino di Gallura.....	\$11.99
2005 Valle del Acate Poggio Bidini Nero d'Avola	\$12.99
2006 Valle dell'Acate "Il Frappato"-2 Glasses GR	\$17.99
2004 Valle dell'Acate Cerasuolo di Vittoria-1 Glass GR	\$19.99
2003 Arnaldo Caprai Rosso di Montefalco	\$21.95
2006 Marisa Cuomo Ravello Bianco	\$21.99
2004 Villagrande "Fiore" Bianco -2 Glasses GR	\$24.99
2002 Villagrande "Sciara"-2 Glasses GR.....	\$27.99
2004 Palari "Rosso Soprano"	\$29.99
2005 Passopisciaro Sicily IGT	\$31.99
2003 Mastroberardino Taurasi "Radici"	\$34.99
2004 6 Mura Rosso Isola dei Nuraghi	\$36.99
2005 Feudo Montoni Nero d'Avola Selezione "Vrucara"	\$39.99
2003 Scacciadiavoli Sagrantino di Montefalco-2 Glasses GR	\$42.95
2005 Marisa Cuomo Furore Bianco Fior d'Uva-3 Glasses GR.....	\$49.99
2004 Palari "Faro"-3 Glasses GR	\$64.99

Umbria, Abruzzo, Calabria, Puglia, Marche & Lazio

2005 Falesco Vitiano	\$7.95
2006 Vallevo Montepulciano d'Abruzzo	\$7.99
2005 Vigne e Vini Schiaccianoci Negroamaro Salento IGT*	\$9.99
2004 Vigne e Vini Tatu Primitivo del Tarantino IGT*	\$9.99
2005 Pasetti Montepulciano d'Abruzzo "Diecicoppe"	\$11.99
2006 Collestefano Verdicchio di Matelica-3 Glasses GR	\$13.99
2005 Pasetti Montepulciano d'Abruzzo	\$14.99
2005 Vigne e Vini Schiaccianoci Riserva Negroamaro IGT*	\$14.99
2004 Terre di Balbia "Balbium" Rosso IGT Calabria	\$19.95
2006 Arnaldo Caprai Grecante	\$19.99
2004 Pasetti Montepulciano d'Abruzzo "Testarossa"	\$25.99
2004 Terre di Balbia "Serramonte" Rosso IGT Calabria	\$41.99
2003 Arnaldo Caprai Sagrantino "Collepiano"-3 Glasses GR	\$49.99
2000 Alberto Serenelli Rosso Conero "Varano"	\$64.99
2005 Oasi Degli Angeli "Kurni"	\$94.99

Emilia-Romagna & Veneto

Ca Berti Lambrusco "Amabile"*	\$8.99
Ca Berti Lambrusco "Classico"*	\$9.99
2006 Corte Rugolin Valpolicella Classico.....	\$9.99
Ca Berti "Robsuco" Lambrusco*	\$12.99
Drusian Prosecco Valdobbiadene Extra Dry	\$12.99
Sorelle Bronca Prosecco Valdobbiadene	\$15.99
Silvano Follador Prosecco "Cartizze"*-2 Glasses GR	\$19.99
2003 Masi Amarone "Costasera"	\$49.95

The Collio ITALY'S PEARLY WHITES

The Collio is a region with two borders. The most obvious is to the east with Slovenia and the rest of Slavic speaking countries, but more interestingly is its border with the rest of Italy. This moderately isolated region is spectacular for wine, a diverse landscape with many different microclimates and soil types. The **2006 Venica Collio Pinot Grigio "Jesera" (\$18.99)** comes from vineyards that are just a wood-covered ridge from Slovenia. A cooler site, the Collio is perfect for crafting wines with dazzling aromatics and fresh, crisp palates. To balance the high-toned apricot fruits and soft floral notes on the "Jesera" the winemakers try to extract more richness on the palate. You can see just by looking at the wine that this is not your typical pinot grigio, it has a warm rich color that hints at its round texture and flavors of stone fruits with a touch of cream. It has good length with the fruit flavor lingering on with a hint of minerality. Hailing from northwest of Venica is **Ermacora**, a long-time favorite producer here at K&L. Of the wines that we recently received from them, the **2006 Pinot Bianco (\$15.99)** stands out. It sees no oak but has a rich, concentrated palate brought into focus with juicy yellow fruits and just a hint of mellow citrus. The power of this white belies its subtle elegance. A tremendous wine that will get better and better as we move through spring and approach the summer.

—Kirk Walker

Mike's April Picks

2006 Paitin di Pasquero Dolcetto d'Alba Sori Paitin (\$12.99) This gets THREE Stars from me! The elegant perfumes will make you want to jump into the glass; full-bodied and very supple with overripe cherries, blackberries, bittersweet chocolate and lots of minerals and soft tannins. This wine has great structure to stand the test of time, the big problem will be keeping it around to age. Should pair well with risottos, but honestly I'm actually drinking this one all by itself.

2005 Paitin di Pasquero "Campolive" Barbera d'Alba (\$21.99) This Superiore sees new French oak and around 18 months in it. The "Campolive" has amazing concentration, very rich and luscious black fruit, cassis and ripe plum, mineral flavors and very silky, finishing with spiciness, smooth and very long finish, balanced with lively acidity. Have this with your B/F/F and aged cheeses.

2004 Paitin di Pasquero Elia Barbaresco "Sori Paitin" (\$34.99) This is classic 2004 from Piedmont and a truly rockin' nebbiolo! The greatest quality for me is the balance; the wine has great density, richness and extraordinary aromatics with a seemingly unending finish. Balance, however, is the key to great wine—no one part of this wine outweighs the other. The flavors are like a symphony. This wine will last for the next 10 years with no problems, but with so much flesh and balance now you could drink it with a little aeration.

2004 Paitin di Pasquero "Vecchie Vigne" Barbaresco (\$46.99) This has the characteristic intensity and focus of old-vine wines: a smoky, spicy and penetrating aroma, rich flavor and lush texture. Excellent tobacco, leather and raspberries on the palate with touches of anise and walnuts on the finish. Its intense with tightly-packed tannins this will continue to drink well for over the next 15 years.

—Mike Parres

Springbank Sabbatical WINTER 2008

The best way to spend the New Year is a six-week long trip to Scotland. Yes, I was lucky enough to do a Distillery Sabbatical for two weeks at Springbank Distillery in Campbeltown and one month at Bruichladdich Distillery on Islay.

I bow down in homage to the venerable distillery Springbank. It has been independently owned and controlled by its founding family since 1828! Springbank is the only Scottish distillery in Scotland that does 100% of production in-house: from floor malting, kiln drying, mashing, fermentation, distillation, cask filling, maturation to bottling! If that is not impressive enough, it is also extremely hands-on (no fancy computers doing the work here). Just the hard work of its staff.

The whole process starts with floor malting. My teachers in the art of floor malting were John and Robert (nicknamed "Pop"). The Malt-ing/Fermentation/Distilling team works in two-man crews over three separate eight-hour shifts. Each team hand-shovels barley, which is laid out on the malt floor, into wheelbarrows. Barley is heavy. This is no job for the weak of heart or BACK!

Then comes the last step of the process: bottling. There are at least nine staff members making sure that each bottle of Springbank is properly filled, labeled and packed. Thank you to Catherine, Isobel, Maureen, Melanie, Darren, Ian, another Ian, Norman and Robert, the SUPERSTAR team in the bottling hall!

I had numerous days working with the production team evaluating new products. We evaluated and wrote tasting notes for the Longrow CV, Gaja and 18 year old. These are all coming to the US in late spring or early summer.

Longrow CV (Inquire) We said: "Come on boys, we want a Longrow with the maximum smoke and peat, yet with balance and complexity and maturity" Frank McHardy said: "B*st@rds! Do I look like Jim McEwan?" Stuart Robertson said: "Grrrrrrrrrrrrrrrrrr!"

Six months later, and after trying various combinations of ages, cask types and cask sizes, here is the result. Using Longrow from 6-14 years old and casks from 50-550 litres, the boys feel that they have highlighted the best of the Longrow characteristics. This is sure to become a classic and draw many more connoisseurs to the hitherto secret delights of Campbeltown's peated malt.

Color: Light amber with slight olive highlights. **Nose:** Very creamy, vanilla custard. The smoke develops gradually, like a slow burning log fire, never overpowering but always reassuring. Our guest taster was reminded of marshmallows toasted on a campfire—crisp on the outside and sticky sweet in the middle! **Palate:** Incredibly well balanced—rich and creamy with a slight medicinal hint. The smoke is always present, washing over the palate in waves, like the soft billows of smoke from the kiln. **Finish:** The gentle smoke lingers and lingers leaving you yearning for more!

Longrow Gaja Cask Finish (Inquire) If there was ever an argument for the use of wine casks in the maturation of whisky, this is it! The combination of smoky whisky from one of Scotland's most renowned distilling families, and wine casks from one of Italy's most renowned winemakers has resulted in a whisky with maturity far beyond its seven years. Bottled at cask strength of 55.8% this Longrow has been matured in refilled bourbon casks for five and a half years followed by

a year and a half in Barolo wine casks from Angelo Gaja's winery in Piedmont.

Color: Deep amber with pink tinge. **Nose:** Initially, the nose is very fruity. Think ripe summer fruits, followed by an abundance of oak before the familiar gentle smokiness of Longrow begins to make an appearance. **Palate:** The power of the Longrow malt is more than matched by the flavors from the Barolo wine casks. The fruit notes become drier on the palate, dried grapes mingle with oak tannins but still allows the smokiness of the young Longrow to shine through. **Finish:** Big and bold. The fruit notes fade whilst peat flavors dally in a particularly pleasurable and relaxed way. A touch of water will bring out the fruitiness.

Longrow 18 year old (Inquire) As we say in Campbeltown, "This is bangin'" 18 years in refilled sherry casks has yielded a complex, mature and balanced whisky. I've spent the afternoon trying to write this tasting note, I've drunk 2 large glasses and I'm now feeling very contemplative.

Color: Light honey. **Nose:** Sweet gentle malt, grist and toasted oats. Honey, slight floral notes—blossom trees or honeysuckle—a hint of orange. An understated nose, gently drawing you into the delights to come. **Palate:** Complex yet smooth and full-bodied. Like a classic Longrow the smoke takes a wee while to develop. Rich with sweet notes of warm honey and flapjacks fresh from the oven. **Finish:** Very long and well-balanced. The perfect dram for a cold, windy winter day any time, any day!

For a list of whiskies currently available from Springbank or for more information on Springbank's Whisky School, give me a call at 800.247.5987 x2727 or email me: susanpurnell@klwines.com.

—Susan Purnell

K&L Hours and Information

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

Hours: San Francisco: Monday-Friday 10 to 7. Saturday 9 to 6. Sunday 11 to 6. Redwood City: Monday-Friday 10 to 7, Saturday 9 to 7, Sunday 10 to 6. Lockers: Monday-Saturday 10 to 6 and Sunday 11 to 5. Hollywood: Monday-Saturday 10 to 8. Sunday & holidays 11 to 6.

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

Sale Dates: End April 30, 2008. Prices are subject to change without notice. We reserve the right to correct errors in pricing.

Will Call/Hold 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. Please contact us for details.

We accept American Express, Discover, Visa and Mastercard.



April Featured Item:

**Laguiole
L'Eclair
Corkscrew
(\$29.99)**

The Laguiole

name has always meant quality and luxury in the world of corkscrews, and until now it also meant expensive. The L'Eclair is a beautiful corkscrew available in light or dark wood at an unbelievable price. It comes in a lovely wooden gift box and are the perfect gift for any wine lover.

—Shaun Green

Tritan Titanium Crystal Lead Free!

We now carry the world's most break-resistant glassware, Tritan "Forte" by **Schott Zwiesel**.

Made with titanium and zirconium instead of lead, this glassware is dishwasher safe and strong while still brilliant and 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 all \$8.99 per stem.



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

LM-200 \$69.99

The Screwpull Lever Model: outstanding design and unparalleled performance. Its perfectly shaped Teflon coated screw can open 2000 bottles before it needs to be changed and is designed to glide smoothly through even the toughest corks. Our Lever Models all come with a ten year warranty.

Whisperkool Cooling Units...Sale Prices!

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



Whisperkool 1,600 (300 cu ft) \$1,278
Whisperkool 3,000 (650 cu ft) \$1,458
Whisperkool 4,200 (1,000 cu ft) \$1,615
Whisperkool 6,000 (1,500 cu ft) \$2,103
Whisperkool 8,000 (2,000 cu ft) \$2,253

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It is 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 do not have the ability or space to build a home cellar that is cost-effective. We are pleased to offer you the next best alternative: a Vinothèque 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

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**We will beat any written quote on custom
Vinotheque storage cabinets by at least \$25.**

NEW!

Vinotheque Reservoir Series Wine Cabinet



Vinotheque has a new Wine Cabinet for those looking for function and price performance: **The Reservoir**. These cabinets hold 224 bottles in fixed wire racking and have 1000 BTU cooling units with humidity recirculation for perfect storage.

No need to worry about options and accessories; these are turn-key cabinets. The units are ready to ship in black or can be ordered with a wood stain.

Standard Cabinet \$1,949
Window Cabinet \$2,299

Plus shipping and tax if applicable.

Le Cache Wine Cellars

The easy way to buy a cellar. Sized from 160 to 622 bottles. Ready to ship, the Le Cache cellars come with most options included and usually ship within 5 days.

Maple finish, glass doors, top venting, digital display, light, lock, universal-sized wood racking with bulk storage and a 2 year/5 year warranty are all included. No need to add in all the options to the price. \$2,950.00 to \$5,499.00 plus tax and shipping. Call for more information.

Wine Storage Lockers in San Carlos and RWC

Plenty of lockers available in San Carlos. A 24-case locker is only \$35.00 per month. Our RWC wine locker facility is temperature-controlled and very secure. To get on the waiting list or for billing, call Sharon at (650) 364-8544 x 2733.

Join Now **K&L WINE CLUBS**

Joining one of K&L's wine clubs is a fun and easy way to explore the wide world of fine wine. Whatever your price point, all the wines in our clubs are hand-selected by our wine buyers, dedicated professionals with years of experience and an extraordinary breadth of knowledge. We offer five different clubs appealing to a full range of wine lovers from the novice to the connoisseur. Call 800-247-5987 x2766, email us at theclubs@klwines.com or visit our award-winning web site: <http://www.klwines.com/wineofthemonth.asp> to sign up.

Best Buy Wine Club: The K&L Best Buy Wine Club is a great way to learn about a wide range of wines or can serve as a great source of high-quality, low-cost wines for the savvy wine drinker. The cost per month is \$19.95 + shipping (and tax for CA residents). Reorders average \$9.49/bottle, but may vary depending on wines.

Premium Wine Club: The K&L Premium Wine Club is usually one white and one red. The wines are of a very high quality, selected for their varietal and regional typicity. The cost per month is \$29.95 + shipping (and tax for CA residents). Reorders average \$13.99/bottle but may vary depending on wines.

Signature Red Club: K&L's Signature Red Club is conceived expressly for those who love big, bold red wines. The monthly shipment will always be two bottles of very high-quality red wines from the world's finest wine regions including Bordeaux and Napa. The cost per month is \$49.95 + shipping (and tax for CA residents). Reorders are generally \$23.99/bottle, but may vary depending on wines.

Champagne Club: The K&L Champagne Club is our only bi-monthly club. Each shipment generally contains one bottle from an artisan grower-producer and one bottle from a grand marque producer. The Champagne Club ships in even numbered months and costs \$69.95 + shipping (and tax for CA residents).

Club Italiano: K&L's Club Italiano brings you the best of this great country from well-known favorites to intriguing new discoveries specially selected by our Italian Wine Buyer, Greg St. Clair and our Main Wine Buyer, Clyde Beffa. The Club Italiano ships monthly and costs \$39.95 + shipping (and tax for CA residents).

—Clyde Beffa Jr

WINE CLUB

Signature Red Collection

2005 Testarossa "La Cruz Vineyard Sonoma Coast Pinot Noir

Founded by husband and wife Rob and Diana Jensen in 1993, Testarossa Vineyards strives to make world-class pinot noir from cool-climate California fruit. This 2005 is sourced from the Sonoma Coast's "La Cruz Vineyard" and it really showcases the site's maritime influences. 91 pts CG. A hint of minerality offers a nice counterpoint to red cherry and spice aromas, which continue in the mouth; pure red and blue fruit on the palate are balanced by well-integrated tannins and good acidity.

Regular K&L Retail \$31.99
Wine Club Price only \$23.95

WINE CLUB

Premium

2004 Mount St. Helena Napa Valley Cabernet Sauvignon

This is classic Napa cabernet sauvignon with a Bordeaux quality to it: brick red with a bouquet of blackberry, cassis, cedar and spice. Well-structured on the palate, this wine's tangy currant flavors are highlighted by a hint of menthol and focused tobacco and spice. More restrained than typical Napa cabs, this is an excellent wine to go with food—not overpower it!

Regular K&L Retail \$19.99
Wine Club Price only \$13.95

WINE CLUB

Champagne

Collard-Picard Cuvée Selection Brut

The Collard-Picard Brut Champagne is comprised of 80% meunier and 20% chardonnay and is made by the husband and wife team of Olivier Collard (grandson of Rene Collard) and Caroline Picard (cousin of Chantal Gonet of Champagne Phillipe Gonet). They have access to the best of the western Valley of the Marne meunier and Mesnil chardonnay. This gorgeous brut is rich and refreshing at once!

Regular K&L Retail \$39.99
Wine Club Price only \$33.99

WINE CLUB

Best Buy

2006 Château La Forêt Blanc Entre-Deux-Mers, France

Situated just southeast of the village of Créon in Bordeaux's Entre-Deux-Mers region, La Forêt adjoins the vineyards of Château Thieuley and Bauduc. Winemaker Stéphane Defraisne is well-known in the region for producing clean, focused, highly-perfumed whites like this 2006, which is comprised of 40% sauvignon blanc, 40% muscadelle and 20% sémillon. Flinty and perfumed, this food-friendly wine sees no oak.

Regular K&L Retail \$11.99
Wine Club Price only \$9.49

WINE CLUB

Club Italiano

2003 Castel Ruggero IGT

Nicolo D'Afflitto is one of Tuscany's busiest winemakers, working as the head winemaker of the Frescobaldi properties, the Ferragamo properties and a host of others. And on the weekends he makes his own wines! The Castel Ruggero estate is located in the commune of Greve in the north-eastern part of Chianti Classico. Nicolo's desire was to make something really unique and for his 2003 IGT he has! A blend of 60% merlot, 30% cabernet franc and 10% syrah aged for 18 months in new French oak. The warm 2003 vintage gave extra richness to this normally cool growing zone and the wine is really beautiful.

Regular K&L Retail \$32.99
Wine Club Price only \$27.99

Old Port TAYLOR, GRAHAM, NOVAL

1966 Graham\$219.99

5 stars Broadbent! 93 pts WS: "Elegant, silky and youthful, this is a sexy wine. Medium ruby-red, showing aromas of plums, chocolate and ripe fruit. The palate follows through with a bounty of sweet plum flavors and a fleshy mouthfeel. It should continue to improve with age."

1966 Taylor\$269.00

Clyde just tasted this beauty—shows better than 1963 right now. "Very fine on the nose, with rich, very blackcurranty, very concentrated fruit. Full and complete on the palate, lovely concentrated..."

1970 Graham\$199.00

Sweet and lovely. Just delicious. 94 pts WS: "...an extremely full-bodied, powerful wine, but it still retains a classy balance."

1970 Taylor\$249.99

98 pts WS: "Clearly lives up to Taylor's superb reputation. Deep ruby, with intense violet and chocolate aromas, full-bodied, with gorgeous fruit flavors, full but well-integrated tannins and an extremely long finish. Amazing balance and finesse."

1977 Taylor\$209.99

5 stars from Broadbent! 98 pts WS: "There is an explosion of fruit and tannins in the mouth but at the same time this wine is in total harmony. Deep dark ruby, with blackberries and violets on the nose, full-bodied, with masses of blackberry flavors, full, hard tannins and a very long finish."

1980 Graham\$89.99

Do not overlook this vintage for great buys! 90 pts WS: "This is very impressive, with loads of fruit and tannins. Deep ruby, with a floral, cherry and plum nose, full-bodied, with medium tannins and sweet plum flavors on the finish."

1985 Quinta do Noval\$69.99

Spectacular value that can be drunk right now. 91 pts WS. 4 stars Broadbent: "Really ready to drink, spicy and earthy, sweet and lovely."

—Clyde Beffa Jr

Driscoll's UNDER THE RADAR

I remember walking into K&L years ago (before I was lucky enough to work here), and experiencing bittersweet, contradicting emotions. On one hand, here was a store that could cater to my every interest, challenge my palate and enhance my wine knowledge. On the other hand, I had no idea what I was looking for and, being a grad student, couldn't afford the wines my references were recommending. Still, I didn't want to skimp and end up with something blasé. This made wine shopping both joyous and nerve-racking. My new column, "Under The Radar," is a source for wine lovers who want to branch out and find great bottles of wine without risking the rent. This month features one delicious white and one savory red that will appeal to the casual drinker and the aficionado!

2007 Elsa Torrontes Mendoza, Argentina (\$7.99) Crisp, refreshing and ready for the patio on a warm afternoon, the Elsa's nose hints towards floral and tart apple notes, while the palate delivers zesty spice and acidity with more tasty tartness on the finish. Torrontes is primarily grown in Argentina and is known for making fresh and aromatic whites. Elsa's super bargain of a bottle usually lasts no more than twenty minutes in my house. Stock up; it's that good.

2006 Walter Glatzer Zweigelt Riedencuvee, Austria (\$15.99) Being a spicy food lover, I was surprised to find a red wine that not only pairs well with carnitas, but actually says so on the label! Zweigelt is a cross of blaufrankisch and st-laurent that, when combined, result in a plump and tangy red wine with a kick to it. The best wine to pair with Indian or Thai when guests prefer red to white, or just for yourself when you want a delicious change of pace.

—David Driscoll



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TO REACH the Hollywood store, call (323) 464-WINE (9463).

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