

K&L Is Hiring!

Yes, you too can join the K&L team and have a whacky, wonderful and fulfilling career doing what you like to do best: Spout opinions and drink wine! Match your talents to these current openings! Hope to see you soon, Fellow Co-Worker!

-Kit O'Leary, CEO/MBE/SOB Hires and Fires Dept.

Sake Buyer/Plumber

For the highly motivated multitasker. Expound and expand on our product line from the Land of the Rising Sun while maintaining the facilities where the Sun Don't Shine. Duties range from pairing with sushi to repairing for tushie.

Sales>Returns

Here is your chance for an entry level opportunity into the high-powered, glamorous world of fine wine sales, while accepting returns of all that plonk your co-workers sold! Minimum three years experience with baloney and malarkey. Must be able to sling it, wing it and bling it. You will be required to create wine signage (example below):

Cronin Wines: Last Call!

K&L will be receiving one more shipment from the stocks of the late, great Duane Cronin. Not to be missed: The 1999 Cronin Pinot Noir "Peter Martin Ray" Vineyard (\$14.99), a concentrated but Burgundian style Santa Cruz mountains gem; *THE* best pinot noir value in the shop.

The trio of zinfandel-based blends from 1997, 1998 and 1999 are

Jim's September Gems: Harvest Time

September has been a very special time over the last 35 years for me and my winemaking friends. The end of summer signals itself with shorter days and the beginning of the harvest (grape and otherwise) on the North Coast. This year, in spite of the lack of any rainfall and an early bud break, the temperatures have been consistent, with no severe spikes or weird early seasonal storms. The crop looks excellent, if not small in quantity and berry size. I will wait to let you know of its quality until I see how the vintage plays itself out.

The 2006 Kalinda Redwood Valley Sauvignon Blanc (\$10.99) hails from a vineyard that was planted by a friend of mine in 1979. Just a hint of mango adds both aromatic and flavor interests to its upfront grapefruit and white peach fruit components. This is a lovely white that continues in the style of an un-oaked, Loire Valley sauvignon blanc, like you have learned to love through our private label program. According to Vanilla (The Beaner), this Gem will be our house white for August. (🍷🍷🍷🍷🍷🍷)

Keith Wollenberg, our Burgundy buyer, continues to find really exceptional, high-quality, small, hands-on producers on his buying trips. The 2005 Domaine des Niaux Macon-Villages (Rhodon-Marin) (\$11.99) is another example of Keith's uncanny, steadfast commitment to this objective. Produced from 45-plus year old vines, resulting in a very impressive wine of elegance, focus, brightness and firmness of structure that makes this just a joy to consume. According to the Beaner, this is our other house white for the month and we will be having it with grilled sea bass on a regular basis. (🍷🍷🍷🍷🍷🍷)

Don't forget the Eb's house recommendation for September, the 2006 Rosé de Phélan-Ségur, St-Estèphe (\$10.99), which is one of the most

focused, delicious wines that can stand up to heartier fare. And don't miss the Cronin Chardonnays, ranging in style from the fair and balanced Santa Cruz Mountains to the opulent "Sleepy Hollow Vineyard" in Monterey. Zins and chardonnays, just \$9.99!

Best In Bordeaux!

1990 Chasse-Spleen (\$89.99) This is another "Last Call" at a great, reduced price. Chasse-Spleen is an obscure, but immensely well-regarded estate in the Moulis appellation. Of low price, medium body and high style, the '90 Chasse-Spleen is an antidote to Bordeaux price bloat. And for your consideration—the little killer that is 1994 Ducru Beaucaillou (\$86.99). This is Ducru at its finest: solid and concentrated, but not too tannic. Drink soon (air it out) or hold it for that 21st birthday.

Become a sales professional and step into this opportunity!

Customer Service Representative

Ever wonder how firemen do it? Relief pitchers? Suicide prevention? Wonder no more and join the Customer Service team at K&L! You will begin your training with the "Service 101" course: Using the "hold" button, multiple call transferring and phraseology ("I'm afraid we don't take back uncorked wine," etc.). You'll be ready for anything when you finish the Masters program, designed to handle any and all situations. This includes buck passing, comprehensive intimidation and pepper spray technique for those in house issues.

So join the team! You may be a lot of things, but you won't be sorry!

—Joe Zugelder

remarkable rosés in our selection. If you are one of the last holdouts who does not believe rosés are serious wines, then you need to try this Gem. Cabernet sauvignon and merlot provide a brilliant, deep pink color that leads to aromas suggesting a field of ripe strawberries. Dry and crisp on entry and finish, the fruit is open yet viscous and round. Try this lovely wine with grilled salmon or simply as an afternoon sipper with a nicely aged cheddar. (🍷🍷🍷🍷🍷🍷)

Our new 2003 Kirkham Peak Shiraz/Cabernet Sauvignon, Clare Valley, South Australia (\$12.99) is a big, full-bodied, concentrated, focused red blend (60/40) from "down-under" that achieves size without being overdone. Loaded with white pepper spiciness, currants, and blueberry fruit, this puppy is balanced, nicely structured, with soft, well-integrated tannins and a long, deep, warm finish. Although this wine will drink well now with wild game or a steak, it should evolve easily for another few years. (🍷🍷🍷🍷🍷🍷)

Ho-hummmm, just another incredible Bordeaux red from that incredible 2005 vintage at an incredibly low price: 2005 Château Haut-Nadeau, Bordeaux Superior (\$9.99). Described as a "...terrific value" and a "sleeper of the vintage" by Robert Parker (04/06), this amazing merlot-driven "Superior" is deeply colored, offers opulent aromas of plum and black cherry, with hints of roasted coffee and mocha, all of which carry through on its broad, expansive set of flavors, sustained by round, silky tannins. This lovely near-term Gem will be our house red for the month of September according to Anderson and is worth at least a case in your collection. (🍷🍷🍷🍷🍷🍷)

We hope everyone enjoys this month's Gems. If you have any questions, contact us at jimbar@klwines.com.

—Jim, Anderson, Eby, and Vanilla