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- JIM HARRISON
- STAFF FAVORITES
- NORTHERN RHÔNE

OPEN • TUESDAY-SATURDAY 11 A.M. to 6 P.M. CLOSED • SUNDAY & MONDAY

JANUARY 2005

— NEW ARRIVALS —

ITALIAN REDS

2001 CHIANTI CLASSICO CANONICA A CERRETO

I am not against big wines. I love big, powerful wines. I am not against light wines. At times they hit the spot, too. As for the middleweights, some say Sugar Ray Robinson was the best fighter ever, pound for pound.

I am against phony big wines. I want big wines only when nature makes them that way. Take the 2001 Domaine Tempier, for example. It is the fullest-bodied vintage they have ever released because of the grapes they harvested, not because of enological steroids or technological flimflam. Let's get real and stay real.

And what an awesome 2001 from Tempier. I bring it up because this big luscious Chianti reminds me of the 2001 Tempier in so many ways. Dive in!

\$18.00 PER BOTTLE **\$194.40** PER CASE



MARENCO

Bric

DOLCETTO DI DOGLIANI

Denominazione di Origine Controllata

Sottosono "Madama delle Grazie"

2003

Imbottigliato all'origine dall'Az. Agricola
MARENCO ALDO - Dogliani (Co) - Italia

2003 DOLCETTO "BRIC" ALDO MARENCO

Dolcetto is usually the Piedmont's most charming red, but during the 2003 growing season the vines were attacked by a hot, dry summer. Be prepared for intensity and an unusually tannic kick at the end. For trattorian-style dishes, it is up to the task.

\$12.50 PER BOTTLE

\$135.00 PER CASE

2003 BARBERA "PIRONA" ALDO MARENCO

This is a deep, rich, brooding Barbera that has seen no new barrels. It was aged in large old oak casks. The wine dominates. And you will be delighted by how much wine you get for your money. It has body and flavor and tannin to spare.

\$12.50 PER BOTTLE **\$135.00** PER CASE

WINE STRATEGIES

by Jim Harrison

I'M TRYING to devise new strategies to counter my post-election melancholy, the sodden lump of emotions settling in the gizzard that on that late evening could be purged only by a good bottle of French wine, a Les Bécasses Côte Rôtie, if I remember correctly, drunk in full, somewhat sullen gulps. When dawn came it became clear to me on the sofa that national politics were beyond my control.

Added to this was my recent diagnosis of diabetes so that I could no longer gulp a bottle (or two) of wine a day with my Adam's apple leaping in victory at each swallow. Medical authorities, such as they are, have promised me that I can return on a more modest scale once this dread disease is under control. The glory days, however, are gone. Hara-kari was an unsuitable option, but splitting a single bottle between Saturday and Sunday wrenched my heart. After Raymond Chandler had to quit drinking to avoid certain death, he remarked that life has lost its Technicolor.

Can a gulper become a sipper? That remains to be conclusively seen. Part of the diabetic regimen is to shrink the body, throwing away the precious pounds so lovingly added in France, the best restaurants in America, and my own home kitchen where moderation was given only minimal thought. Despite medical evidence there is the primitive idea that we should not throw away our weight when winter is coming. I've never needed those wine stopper gizmos because I thought it a sacrilege to let a partial bottle diminish in a long, lonely night.

Normal people don't think they have a spare hour a day for walking. They are, of course, free to be as normal as they choose, but as an abnormal wine lover this hour is piffle compared to possibly having a half bottle a day by mid-April, when I expect to look like a male model with my abs rippling in the sunlight. Maybe I couldn't walk an hour a day for my country, but I can for wine. Down here in Patagonia, Arizona, near the Mexican border, I can see the bottles shimmering at the end of the narrow country road where I huff along diverted by nature but also knowing that fermentation is a central fact of nature.

I'm currently saving money by not drinking wine, and I don't want to. The numbers are insultingly obvious when you go from ten bottles a week to one. I've always been left-wing and socially aware, and I hate to cut into the income of the vintners of Côtes-du-Rhône. Even if I make my mid-April deadline to upping the ration to a half bottle a day, I'm a nothing muffin compared to, say, my September book tour in France where when I did a signing at any of a number of bookstores fine bottles would be opened on the spot. This grand French tradition does not exist in the United States, where in a recent thirty-five day tour I was left with my own slender wallet. Ten years ago in San Francisco I was given a rich,

thickish California cabernet which was delicious poured on my hotel waffles. On one long tour in France I ended up with five cases of individual wines that I was tempted to roll on naked but thought it might be painful. I store these wines in Paris and Burgundy to avoid paying duty. To give my government any more money than the max tax I've been paying for twenty-six years is to encourage further bad behavior. I admit that this election I wrote-in Bill Clinton as a protest because one evening during his second term he ate two French dinners, one at six and one at ten. It is wisdom to double up on wine and food when you start too early. I think I read this somewhere in the Bible though not near the chapter on foreign policy.

Lucky for me, two days after I was diagnosed with diabetes my friend, the New York chef Mario Batali, arrived to join me and another friend, the renowned wine tutor Guy de la Valdène, for a visit. This four-day event for some hunting and fishing was my inadvertent swan song to a glorious life of excess to which my cowardly body had had a simple-minded reaction. Sad to say the Montana weather turned awful, the worst four days of the late autumn, and we bitterly resigned ourselves to eating and drinking with a small crowd. Mario had sent ahead three cases that included magnums of 1990 Le Pergole Torte by Monte Vertine, 1990 Brunello Riserva by Talenti, 1985 Gaja Darmagi, and 1997 Sori Tilden. We also had an ample supply of Joe Bastianich's excellent Clerico in addition to a number of bottles from my diminished cellar including 1970 Lafite-Rothschild, a 1968 Heitz Martha's Vineyard, and a 1973 magnum of Mount Eden. (I admit I'm prejudiced against most California wines, which can be used to paint a house dark purple, but there are exceptions.) In early October we drank a couple of fine cases from the Rhône Rangers at Edmunds St. John.

Naturally you can't drink this quantity without proper food. The first evening we cooked a simple carton of two-pound Kobe rib steaks, and in the ensuing evenings we had a white truffle extravaganza with homemade pasta and a wild piglet Mario braised with garlic and citrus. Fortunately for our health my wife Linda's garden was still full of autumn vegetables. The four days comprised my at least temporary swan song to gluttony and drinking wine in proper volume.

Back to intelligent strategies for the infirm. When my body and the doctors whisper to me, "Jimmy, you're ready," I intend to have on hand a quantity of bottles that I will drink at an austere speed. These, of course, will not include the grand bottles of the past that are mostly drunk by unworthy stockbrokers. Far in the past, remoter than Reagan, I see those magnums of 1949 Latour, 1953 Margaux, Clos de la Roche, and ordinary bottles of Petrus and Cheval Blanc. Bill Gates could take his company to the top if only he began swilling these wines in quantity.

My own modest list will include wines that I can count on to restore my spirit, including Domaine Tempier Bandol (especially Tourtine and Migoua), Châteauneuf-du-Pape Vieux Télégraphe, Tour Vieille's Collioure, Vacqueyras from

Sang des Cailloux (writing novels is like drawing blood from rocks), Hermitage, the Nuits-Saint-Georges I had at lunch at the Confurons' vineyard, and some Grands Echézeaux I'll earn by climbing the Eiffel Tower naked in winter. I'm not a white wine enthusiast, but I'll include Silex, Montrachet, and Meursault for warmish days.

Now I'm in the realm of the possible. Throughout this long winter I'll be scaling mountains, or at least foothills, here on the Mexican border with our dogs Mary and Zilpha, who don't need anything like wine to look forward to. Drinking a fine glass on the sofa while petting the dogs is a pleasure not afforded to us by politics much less by writing novels. Drinking a fine glass while petting Lucrezia Borgia might be even better, but I haven't seen her in recent years. Not that long ago I said in a poem that our bodies were beautiful women who were never meant to be faithful to us.

Jim Harrison's latest book is the novel True North.

— PRE-ARRIVAL OFFER —

2002 NORTHERN RHÔNE

IT IS A short list this year because it was harder to find wines worth the price in the 2002 vintage. Do not confuse the north with the south, though. The fabled harvest inundation was limited to a small area around Avignon and Nîmes in the south. For example, Gigondas was hit, so there will be no Pallières or Faraud in 2002.

Up north it was definitely up and down from cellar to cellar. The Jasmin, for example, tastes like Côte Rôtie from a great year with excellent depth and spice. It reminds me of the 1987 Jasmin, which shows better than '88, '89, or '90. Don't miss it.

As for our trio from Cornas, well, whenever you see a bottle available, go for it.

	PER CASE
2002 CORNAS • NOEL VERSET	\$549.00
2002 CORNAS • AUGUSTE CLAPE.....	630.00
2002 CORNAS "RENAISSANCE" • AUGUSTE CLAPE	399.00
2002 CORNAS • THIERRY ALLEMAND.....	699.00
2002 CÔTE RÔTIE • PATRICK JASMIN	537.00

*Pre-arrival terms: Half-payment due with order,
balance due upon arrival. Minimum three-bottle order per wine.*

STAFF FAVORITES 2004

REMEMBER, you are at KLWM, feet securely planted in the real world of wine drinking. When I asked the members of my staff to choose the two or three greatest wines of the year, I meant, “What did you drink most of? What did you like so much that you couldn’t help pulling cork after cork?”

—Steve Waters—

2003 CHIGNIN *BLANC* • A & M QUENARD

This peachy, honeyed beauty is my ultimate “go to” white. Crisp and delicate enough to serve as an *apéritif* in most vintages, the 2003 is fleshy enough to pair with chicken and pork dishes. Quite food-friendly, this white.

\$13.95 PER BOTTLE \$150.66 PER CASE

2001 SAINT JOSEPH *ROUGE* PHILIPPE FAURY

This is as pure as Syrah gets, and the “new world” is still looking for the recipe. The violets of youth are still discernible as the animal and bacon fat become more noticeable.

\$22.00 PER BOTTLE \$237.60 PER CASE



—Graeme Blackmore—

2002 RIESLING “MUENCHBERG” GRAND CRU • ANDRÉ OSTERTAG

One of the greatest bottlings from Alsace, André’s *über*-Riesling shows *grand cru* complexity, stunning depth of flavor with an unmistakable mineral character, and a long, powerful finish. Drinks well, will age well.

\$40.00 PER BOTTLE \$432.00 PER CASE

1999 CHÂTEAU BELLES-GRAVES LALANDE-DE-POMEROL

Suave and seductive, a fantastic Merlot from Pomerol country, it is ripe and jammy with no small punch to it. The flavors linger on and on. Scrumptious!

\$24.00 PER BOTTLE \$259.20 PER CASE

2001 LE CARIGNAN
DOMAINE D'AUPLHAC

Down in the wilds of the Languedoc, the 2001 vintage is my all-time favorite. Stock up! Complex, delicious aroma, ripe, stylish fruit, rounded tannins, and Mediterranean flavors that constantly evolve in the glass.

\$26.50 PER BOTTLE **\$286.20** PER CASE



— **Richard Kading** —

2002 PINOT GRIS “RANGEN”
ZIND-HUMBRECHT

If I could, I'd be drinking it all the time. Volcanic minerality, vibrant intensity, sustained citrus finish, exquisite noble rot . . . Of course, I cannot afford to drink it daily, but if I could, I would.

\$98.00 PER BOTTLE **\$1058.40** PER CASE

2001 CÔTE RÔTIE • GUY BERNARD

Kermit's blend, bottled unfiltered. Look at that robe! The flavors originate at the *noir* end of the spectrum, barded with bacon fat and the grandest berry and cassis fruit notes of the season.

\$44.00 PER BOTTLE **\$475.20** PER CASE



Tasting underground at Guy Bernard's.

— Jodie Arey —

The three wines I drink most often are the Corbières Gris de Gris (\$12.00 per bottle) from Domaine de Fontsaïnte, Château Thivin's Côte de Brouilly (\$16.95 per bottle), and the Corsican red from Domaine Leccia (\$21.50 per bottle).

The Gris de Gris is *rosé* and is so delicious and versatile, I like it in any season. I enjoy a glass while I'm cooking.

In fact, both my husband and I like to cook, and the Thivin and Leccia cover all the bases, go with everything we like. The Thivin is best with fish and Asian cuisine. When we start reaching for tomatoes, garlic, olives, or capers, we uncork the Corsican beauty.



— Spencer Garrett —

2001 TOSCANA ROSSO • GEGGIANELLO

There are certain arrivals we taste and buy for ourselves and drink, and then afterwards we think about drinking them again soon. That is how I react to the 2001 Geggianello. Beautiful ripe cherry fruit, mouthfilling yet balanced, an elegant spiral of tannin throughout. At home it has sung in tune with veal chops, pizza and *pasta al ragù*.

\$14.95 PER BOTTLE

\$161.46 PER CASE



Pasta-making.

Photograph © Gail Skoff



Photograph © Gail Skoff

**2001 GIGONDAS
DOMAINE LES PALLIÈRES**

The boss asked which wine we drink the most. I have to admit that I drink around . . . a lot. But what I crack open the most is Pallières. Just the mention of roast lamb with rosemary and sea salt, and I see a vision of Pallières's cypress-flanked chapel. Classic elegance, the finest *terroir*, plump body . . . It is as close to perfect time and again as any wine I've experienced. Kermit showed us Pallières the other night back to 1970 with Rhône author John Livingstone-Learmonth attending. Even at twenty-five years it showed great red fruit, classic pepperiness, and hillside structure.

\$28.00 PER BOTTLE **\$302.40** PER CASE

**2001 CHASSAGNE-MONTRACHET
COLIN-DELÉGER**

Chassagne and Puligny. Amazing, intriguing white wines from the heart of Burgundy. Wines smart, lean, and racy when young, supple and perfectly balanced in middle age, rich and round in maturity. Just what I want to be in life.

Colin's 2001 fills the mouth with fruit and floral notes; there is a pure crisp sensation of *terroir*, extremely calcareous. As you taste it, think of the old limestone quarries at Chassagne.

\$49.00 PER BOTTLE **\$529.20** PER CASE



— Michael Butler —

2003 **BANDOL ROSÉ**
DOMAINE TEMPIER

I love this wine! It literally gets up and goes with everything I eat. It even works with iced raw oysters, a favorite of mine.

\$26.00 PER BOTTLE **\$280.80** PER CASE

2002 **BANDOL ROUGE**
DOMAINE TEMPIER

Deep, full, and earthy, everything about it transports me to a very warm, pleasant, satisfying place.

\$29.95 PER BOTTLE **\$323.46** PER CASE



— Steve Ledbetter —

2002 **RIESLING “GUEBERSCHWIHR”**
ZIND-HUMBRECHT

Have you heard the news? Olivier Humbrecht makes some of the most profound wines in Alsace. And he lavishes the same care on his village wines as he does his *grand crus*. And what a vintage we have in 2002: ripe acidity in perfect harmony with generous aromatic fruit.

\$34.00 PER BOTTLE **\$367.20** PER CASE

2003 **BOURGUEIL “TRINCH”**
CATHERINE AND PIERRE BRETON

How modest a wine these days at only 11.5° alcohol, yet so delicious, so seductive and pure an expression of Cabernet Franc. Drink it chilled or at room temperature with just about anything, including fish. This wine grew up next to a river, right?

Trinch means “drink up.”

\$12.00 PER BOTTLE **\$129.60** PER CASE

**2002 COLLIOURE ROUGE “PUIG AMBEILLE”
DOMAINE LA TOUR VIEILLE**

The arrival on DVD of *Wine from the Heart*, Yasha Aginsky’s wonderful documentary about a year at Tour Vieille, filled me with memories of Christine and Vincent, the special people who run the domaine. So I had to make some stew and uncork a bottle of this silky, spicy blend of Grenache, Mourvèdre, and Carignan. They deserve a toast!

\$23.00 PER BOTTLE \$248.40 PER CASE



— **Bruce Neyers** —

2002 CHABLIS • ROLAND LAVANTUREUX

One of the treasured parts of my day is the hour or so before dinner that I spend with my wife, Barbara, discussing the day’s events over a glass of white wine. The wine must be flavorful, free of wood or other distractions, low enough in alcohol to be refreshing, and of sufficient interest to warrant a second glass, which is frequently desirable. No wine better suits these demands than the Chablis produced by Roland Lavantureux.

\$18.95 PER BOTTLE \$204.66 PER CASE

**2000 CHÂTEAUNEUF DU PAPE
“MOURRE DES PERDRIX”
DOMAINE DE LA CHARBONNIÈRE**

A few summers ago I rented a farmhouse in the Vaucluse near the village of Roussillon, and my family and I enjoyed our first French vacation there. Kermit had just begun to import the wines of Domaine de la Charbonnière, and I arranged for a case of their current vintage of Mourre des Perdrix to be delivered to the home so we would have some local wine available. Those twelve bottles were gone in a flash it seemed, and, by the time I returned home, I had developed a fondness for the wine that continues today.

\$34.00 PER BOTTLE \$367.20 PER CASE



— Daniel Madero —

Don't think *rosé* is good only in your garden or on the patio or around the pool. *Rosé* rocks all winter long at my place. It is the Invigorator!

2003 TAVEL *ROSÉ* CHÂTEAU DE TRINQUEVEDEL

I vote for the steak for two at Restaurant Florio with a bottle of Tavel *rosé*. I like the wine's swagger with steak. Wild herb aromatics, mouthwatering spiciness, crushed red berries, all intertwined with a stony minerality.

\$14.95 PER BOTTLE **\$161.46** PER CASE

2003 CHINON *ROSÉ* CHARLES JOGUET



While chopping the onions and garlic, roasting the peppers, slicing the sausages and potatoes, and grating Manchego cheese . . . *rosé*! This is the perfect starter wine with frittata. Delicate and delicious, clear and refreshing; you will enjoy its silky texture and sweet/tart raspberry fruit.

\$14.95 PER BOTTLE
\$161.46 PER CASE

2003 BANDOL *ROSÉ* DOMAINE DE LA TOUR DU BON

Winter is upon us, there's snow in them there hills, you've got the fireplace blazing when you come in from the cold. Here's what I'll savor this winter after a day of skiing. It smells of Provence and springtime and warms the spirit.

\$19.95 PER BOTTLE **\$215.46** PER CASE

