2000 Brunello di Montalcino

Brunello di Montalcino became an overnight sensation with the 2002 spring release of the 1997 vintage. The soft, forward and very ripe fruit character of the vintage gave the wines power, density and color, and the lush texture made it easy for people to drink while critics threw 90-point scores at them like rice at a wedding. Bernello di Montalcino’s reputation was made, even as it was followed by the simpler yet still balanced and fresh 1998 vintage (perfect for restaurant and mid-term drinking...something the aforementioned critics seemed to miss). The 1999 vintage released last spring was more classically styled; sangiovese’s long, linear feel was more evident, wrapped in concentrated layers of fruit and brilliant aromatics balanced with lengthy finishes and again bushels of 90-point scores. It was a vintage where you really had to work to find one of the few wines that weren’t really good. The 1999 vintage solidified Brunello di Montalcino’s reputation as one of Italy’s greatest wines and surely by now Italy’s most famous.

The 2000 vintage in Montalcino started well. Good weather allowed the flowering to set without problem, but an almost ideal (if slightly dry) spring was followed by a drought that started in June and continued almost to the end of August. This resulted in some shriveling of berries, leaves dying and slightly tougher skins. Late August rains allowed the vines to recover, though there were some localized hail problems. September through the end of harvest went well, allowing the grapes to ripen fully. The lack of water coupled with some exceedingly high temperatures caused acidity in many wines to be distinctly lower than the preceding, classically styled 1999 vintage. The lower acidity in many cases shortened the wines’ length, making the tannins much more evident. Firstly, the key to this vintage was to have vineyard sites and the necessary adjustments in their winemaking, emphasizing the tannins in the wine. Those who worked well, with good anthocyanin color and moderate tannin in the finish...good flesh and concentration in an uncomplicated style. It should drink well for 7-10 years.” (04/96) He is correct, and the timing could not be better.

Last Call on 2002 Bordeaux Futures

What values compared to the much hyped 2000 and 2003 vintages! See recommendations from Ralph on page 4.

Cult Wines of Lodi!

If you don’t yet know about the new “it” region of California, you had better check out Shaun’s article on page 13!

Don’t Cry for Me...

I’m drinking Argentine wine! You will be too, after reading Anne Pickett’s column on page 14.
The nose explodes out of the glass, a chocolaty, plumy, spicy array of complex wild fruits that envelops you. On the palate the wine is bold and dramatic with lots of mid-palate structure with muscular shoulders. A real depth of flavor flows from the chocolaty, plumy nose to more herb and leather touching on a taste of the earth but finishing with ripe, yet very focused and structured plumy fruit. The wine’s powerful structure leaves a dramatic presence in the finish that lingers wistfully behind the columns of power.

2000 Pian dell’Orino Brunello di Montalcino ($36.99)

The nose explodes out of the glass, a chocolaty, plumy, spicy array of complex wild fruits that

Two Exciting Italian Winemaker Dinners!

Dario and Elsa Ermacora are flying in from Friuli to host two winemaker dinners featuring the 2000 vintage, and it will separate those estates that know sacrifice, how to adjust and make

Unlike Bordeaux, where winemaking is almost identical estate to estate, Montalcino represents a veritable panoply of styles, full of the eccentricities of the owner or winemaker and, interestingly enough, the shape and age of the cell. Traditionally, the long aging period was carried out in “barrique” (these are large slavonian oak barrels that are generally about 25-35 hectoliters or 9,000 to 13,000 gallons, though sometimes larger) for three years or more. Nowadays, with the input of winemaking styles from all over the world, there is no one style in Montalcino. I remember last year walking down a narrow street in Montalcino listening to a group of four men in their late 70s arguing with each other over the problems that exist for Brunello today. One was adamant that the problem was “barriques” (the 60-gallon barrels that are the standard in Bordeaux or California wineries) arguing that it was changing the character so much you couldn’t tell the wine was Brunello. Another responded resoundingly, No! The problem was the new vineyard practices, planting too close together and green harvesting (thinning the crop before the grapes turn color). That was the problem. A third played the xenophobe card saying it was all of those foreigners or Milanese businessmen that didn’t understand Montalcino. The fourth smiled knowingly, saying you’re all wrong. It’s the damned merlot! Everybody’s adding it! (Brunello by law must be 100% sangiovese). Needless to say, there are a myriad of styles of wine-making today as well as opinions.

Those who know me know I’m never short of opinions, especially on the subject of Italian wines. Many would think from listening to me that like the first old Italian guy, I am an opponent of barriques. Nothing could be further from the truth. What I dislike is the obvious nature of a barrique, the dominant woody nose or flavor, and the structure that would not otherwise be there. Take a woman wearing makeup. For me it should seem as if she isn’t wearing any. If it looks like she used a trowel to apply an inch-thick layer, it’s too obvious. I don’t like the obvious. That isn’t to say that the use of botte is the answer, as there are inherent problems here too. The key is to make a wine that reflects the unique terroir of your vineyards and expresses the maximum character of sangiovese in harmony and balance. OK, enough metaphysical musings. Let’s get to some wines!

2000 Pian dell’Orino Brunello di Montalcino ($36.99)

The nose explodes out of the glass, a chocolaty, plumy, spicy array of complex wild fruits that
Exceptional vintage for collectors. Check out our 16-page Vintage Report for tasting notes. Scores are from the Wine Advocate.

Beausejour-Becot, St-Emilion (90-92) ..............................................$44.99
Beausejour-Duffau, St-Emilion (89-91+) .........................................$47.99
Bernadotte, Haut-Médoc ..................................................................$18.99
Beychevelle, St-Julien (88-90) .........................................................$32.99
Branc-Cantenac, Margaux (85-88) ..................................................$34.99
Canon-La-Gaffelière, St-Emilion (87-89) ..........................................$49.99
Cantemerle, Médoc .........................................................................$19.99
Carbonniers Rouge, Pessac-Léognan .............................................$19.99
Carruades de Lafite, Pauillac (90-92) ..............................................$49.99
Chavin, St-Emilion (90-92) .............................................................$27.99

Robert Parker: "Impeccably well-made by Madame Ondet, the inky/ruby/purple-colored 2003 offers up beautiful aromas of jammy black fruits intertwined with licorice, smoke, and graphite." VALUE!!

Chasse-Spleen, Moulis .................................................................$23.99

According to the Wine Spectator: "A pretty Moulis with raspberry, cherry and berry character. Medium body and silky tannins..."

Clos du Marquis, St-Julien (90-92) ....................................................$37.99

VALUE!! Don't miss this.

Destieux, St-Emilion (90-92) ..........................................................$27.99
d'Issan, Margaux (88-90+) ............................................................$29.99

daiguilhe, Cotes du Castillon ..........................................................$19.99
Domaine de Chevalier Rouge, Pessac-Léognan (88-90) ...............$29.99
du Tertre, Margaux .......................................................................$26.99

Ducru-Beaucaillou, St-Julien (93-95) .............................................$104.99
Ferriere, Margaux .........................................................................$27.99
Figeac, St-Emilion .........................................................................$59.99
Fombrauge, St-Emilion (90-92) .....................................................$24.99
Gigaut "Cuvee Viva," Blaye (87-89) ..............................................$14.99

Goulee, Médoc (87-89) .................................................................$26.99
Grand-Puy-Lacoste, Pauillac (91-94) .............................................$43.99

Gruaud-Larose, St-Julien (86-88?) ..................................................$44.99
Haut-Marbuzet, St-estèphe (89-91) ...............................................$33.99
Haut-Bages-Libéral, Pauillac ..........................................................$25.99
Haut-Bailly, Pessac-Léognan (87-89) .............................................$37.99

Robert Parker: "...with racy, noble, restrained aromas of sweet cherries, black currants, damp earth, and new wood. Medium-bodied, with spicy oak, low acidity, and clean, refreshing fruit..."

Haut-Brion, Pessac (95-98) ............................................................$279.99
Joanin Becot, Cotes du Castillon (90-92) .......................................$20.99

Robert Parker: "A brilliant effort from the Cotes de Castillon, a sleeper of the vintage..." VALUE!!

La Couspaude, St-Emilion (90-92) ..................................................$45.99
La Fleur de Bouard, Lalande-de-Pomerol (88-91) .........................$26.99

89-91 points Wine Spectator: "Bright blackberry and wet earth, with hints of crushed currants. Full-bodied and chewy, with plenty of tannins and a medium finish. Impressive."

La Lagune, Médoc ..........................................................................$32.99
LaFite-Rothschild, Pauillac (98-100) .............................................$35.99
Langoa-Barton, St-Julien (88-90) ...................................................$35.99
Larcis-Ducasse, St-Emilion (88-91) - Super VALUE!! .................$29.99
Lascombes, Margaux (91-93) .........................................................$36.95
Léoville-Las-Cases, St-Julien (94-96+) ...........................................$169.99

95-100 points Wine Spectator: "...Very complex. Layers of cashmerelike tannins, turning to leather. Warm and inviting, yet rich and powerful; fantastic purity, yet voluptuous. This is what exciting wine is about."

Les Carmes Haut-Brion, Pessac-Léognan (88-91) .......................$39.99
Malartic-Lagravière, Pessac-Léognan (88-91) .............................$29.99
Malescot St-Exupéry, Margaux (90-93) - VALUE!! ....................$34.99

92-94 points Wine Spectator: "Wonderful aromas of blackberries, dark chocolate, meat and other yummy decadent things... Full-bodied, with very well-integrated tannins and a long, fresh finish. Silky backbone of tannins."

Margaux, Margaux (96-100) ..........................................................Inquire
Monbousquet Rouge, St-Emilion (90-92) ....................................$29.99
Montlisse, St-Emilion (88-90) ........................................................$24.99

Robert Parker: "...Perhaps the finest wine this estate has yet made..."

Mouton Rothschild, Pauillac (95-98) .............................................$259.99

95-100 points Wine Spectator: "Complex aromas of blackberries, citrus and tobacco. Currants. Subtle nose yet complex..."

Pagodes de Cos, St-estèphe ..........................................................$29.99
Palmer, Margaux (88-91) .............................................................$114.99
Pape-Clément Rouge, Pessac (92-94) ...........................................$69.99

Phélip-Ségur, St-estèphe (87-89) ...................................................$26.99
Pichon-Lalande, Pauillac (93-95) ..................................................$98.99
Pichon-Lalande, Pauillac 1.5L (93-95) ...........................................$199.99

95-100 points Wine Spectator: "This tastes like crushed grapes and red fruits. It's big and rich, full-bodied, with velvety tannins and a long, long finish. Juicy wine. A cross between the 1995 and 1996. In fact, it could be better than 2000. Wonderful."

Potensac, Médoc (88-90) ...............................................................$19.99
Poujeaux, Moulis (88-90 sleeper) ..................................................$22.99
Rausan-Segla, Margaux (88-90) ...................................................$49.99

Rouget, Pomerol (87-90) ...............................................................$24.99
Sociando-Mallet, Médoc (91-94) ...................................................$39.99
St. Pierre, St-Julien (90-92) ............................................................$29.99
Talbot, St-Julien (88-90) ...............................................................$32.99

Sauternes: voluptuous like the 1990s

Climens, Barsac (375ml $37.99) ....................................................Inquire

Doisy-Védrines, Sauternes (89-92) (375ml $14.99) ......................$29.99

Guiraud, Sauternes (90-93) ..........................................................$21.99

Lafaurie-Peyraguey, Sauternes (89-93) ........................................$39.99

Lafleur, Graves (90-91) ...............................................................$26.99

Lafite-Rothschild, Pauillac (92-93) ...............................................$29.99

Lafite, Pauillac (92-93) ...............................................................$29.99

Lafite-Rothschild, Pauillac (93-95) ...............................................$29.99

Lafite, Pauillac (90-92) ...............................................................$29.99

Lafite-Rothschild, Pauillac (92-93) ...............................................$39.99

Léoville-Las-Cases, St-Julien (94-96+) ...........................................$169.99

95-100 points Wine Spectator: "...Very complex. Layers of cashmerelike tannins, turning to leather. Warm and inviting, yet rich and powerful; fantastic purity, yet voluptuous. This is what exciting wine is about."

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. If you are receiving multiple newsletters, please let us know. Please note: Some wines may be available in only one of the stores. We do not sell our mailing list nor our email list.

San Francisco hours: Monday-Friday 9 to 7. Saturday 9 to 6. Sunday 10 to 6. The store is located at 638-4th Street, between Brannan and Bluxome. A private parking lot is south of the store on 4th Street.

Redwood City hours: Monday-Saturday 9 to 7. Sunday 10 to 6. Wine locker area open Monday-Saturday 10 to 6 and Sunday 11 to 5.

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

Sale Dates: End April 30, 2005. Prices are subject to change without notice. We reserve the right to correct typographical errors in pricing.

We accept American Express, Discover Card, Visa and Mastercard.
It's April: We're in Bordeaux and at the Crossroads!

Already the questions start: What's the scoop on the new vintage of 2004? Well, it’s a little early to tell, but what we do know is that 2004 was a very abundant crop. This is an important factor that figures into the pricing. For example, the 2002 and 2003 vintages produced 50% of normal.

Three different people (all good sources) from Bordeaux have told me that the wines will be very good and a return to the classic style of Bordeaux. Our dilemma in 2004 is the weak American dollar vs the Euro. This situation is not unique, and we have dealt with it before and from both sides. In 1984 it was 10 Francs to the dollar and lots of happy American buyers. In 1990 it was 4.3 Francs to the dollar. We were in a position of power when the now famous 2000 vintage was released and on the opposite end when the 2003s were released. For most fans of Bordeaux it really did not matter, as both of these vintages were crazily hyped and had tremendous world wide demand. That is not the case in 2004, and that is why we are at the crossroads.

At a recent dinner, I was lucky enough to have the ears of over a dozen château owners. I asked them how important the U.S. market was and where (numerically) in terms of the world marketplace the U.S. ranked. Every one answered extremely important: first or second in the world.

I asked them to please remember this fact when pricing the 2004 vintage. I also warned them that if the wines are too expensive, it could crash the marketplace for the third time in 30 years (as it did in 1973 and 1998). We all want to do good business and offer value to our customers. When you read this, we will be in Bordeaux as we are every year, tasting over 1,000 wines and making our selections. But for now it is time to issue last call on 2002 pre-arrivals, as the wines are arriving this year. We liked many, and we were tough on the selections. Fine values include:

- **2002 Ch. Cantemerle ($16.99)** Medium bodied, soft and floral with hints of chocolate and minerals. Will drink well young.
- **2002 Ch. d'Armailliac (Inquire)** A very serious wine is made here, dark with full tannins and good ripe fruit. An exceptional wine for the $8 to age.
- **2002 Ch. Lagrange ($28.99)** I was taken by this wine at every tasting. A big rich wine with good ripe fruit. An exceptional wine for the $$ to age. Well worth a try.
- **2002 Haut-Bailly ($31.99)** Another wine that wowed us at every tasting. A floral nose of roses, sweet fruit and purity, round enough to drink young.
- **2002 Ch. Gruaud-Larose ($29.99)** This estate is on a big roll of outstanding quality since 1999 and has been on the top of my list since then. This wine has a good deal of complexity; lush round fruit. A touch herbal, spicy and exotic.
- **2002 Ch. Palmer (Inquire)** It always amazes me that Palmer can make such a masculine wine loaded with deep fruit but with great fragrance and class. The 2002 is a perfect combination of power, elegance and harmony.

Please feel free to contact me with any questions on the wines of Bordeaux at ex 2723 or Ralph@klwines.com. Cheers and Go Giants! —Ralph Sands

Bordeaux for Spring Drinking

The days are getting longer and the weather is drying up. Here are three tasty whites (and one delicious red) Bordeaux to help you enjoy the Spring!

- **003 Marjosse Blanc, Bordeaux ($9.99)** Pierre Lurton of Château Cheval Blanc has made this outstanding blend of 85% semillon and 15% sauvignon blanc from the Entre deux Mer region of Bordeaux. Round, bright and juicy, this will work equally well with food or simply on its own. Tasty white Bordeaux for $10. WOW!
- **2002 Grand L'Enclos du Cérons blanc ($13.99, 375ml)** Cérons is an area just to the North of Sauternes and Barsac known for producing value-priced sweet wines. This 100% semillon is sweet, fairly complex, lively and a great match for foie gras, cheese or fruit-based desserts.
- **2002 Pavillon Blanc, Margaux ($45.99)** Lovers of white Bordeaux need no introduction to this 100% sauvignon blanc sourced from a 29.6-acre vineyard planted at Château Margaux. 90 points from the Wine Spectator, which had this to say about what is arguably the best white in the Médoc: “Pretty lemon, dried flowers and dried fruits on the nose. Full-bodied with medium acidity and a lemony, white pepper and fruit finish.” Act fast as this will sell out.
- **2000 Bellerose Figeac Reserve, St-Emilion ($29.99)** This delicious, low acid, rich fruit bomb is drinking terrifically. Here is a flashy, soft and seductive wine for those looking to satisfy their hedonistic side right NOW. There is no reason to wait. Dive right in! —Steve Bearden

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**Bordeaux 1995-2002**

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See our award-winning website [www.klwines.com](http://www.klwines.com) for new arrivals and Ke-L top ten picks.
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<tr>
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<td>Grand-Puy-Lacoste, Pauillac</td>
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</tbody>
</table>

**K&L Staff**


**In San Carlos:** Sal C, Don D, Peter D, Kevin I, Brian K, Frank M, Rick N, Kit O, Victor R, Julio S and Sal S.

**In San Francisco:** Darryl B, Scott B, Steve B, Gregory C, Muan L, Jeff J, Michael J, Mike P, David R, Eric S and Elisabeth S.

**In Los Angeles:** Chip H and Tommy M.

**In Phoenix:** Kerri B.
Red Bordeaux
1962 Haut-Brion, Pessac $239.00
1967 Haut-Brion, Pessac $129.95
1970 La Lagune, Médoc $120.00
1970 La Mission-Haut-Brion $169.00
1970 Mouton-Rothschild $199.00
1970 Palmer, Margaux $299.99
95 points Parker. Direct from the château.
1970 Pichon-Lalande (1.5L) $399.00
1975 Haut-Brion, Pessac $279.00
1975 Palmer, Margaux $149.00
90 points Parker: “...consistently been one of the top wines of the vintage.” Direct from château.
1975 Pichon-Lalande (1.5L) $279.00
Direct from the property. 92 points Parker: “Big-boned, full-bodied Pichon-Lalande...” Just tasted by Clyde-perfect right now!
1976 Latour, Paulliac $199.00
1978 Gloria, St-Julien $59.95
1978 Pétrus, Pomerol $599.00
1979 Latour, Paulliac $229.00
1979 Margaux, Margaux $229.00
1982 Cheval Blanc, St-Emilion $749.00
1982 Lafleur, Pomerol $1399.00
1983 l’Evangile, Pomerol $119.00
1985 Palmer, Margaux $159.99
***** Broadbent. Château direct.

Pre-Arrival
1986 Château Cos d’Estournel $139.99
95 points Parker: “...exhibits massive, huge, ripe, extremely concentrated flavors with impressive depth and richness. Anticipated maturity: 1996-2010.” Due in end of April.
1986 Chasse-Spleen, Médoc $69.99
1986 Grand-Puy-Lacoste (1.5L) $189.99
1986 Haut-Brion, Pessac $199.00
93 points Robert Parker: “...highly concentrated, powerful wine.”
1986 Lafon-Rochet, St-Éstephe $59.99
Robert Parker 88 points: “...one of the estate’s best wines made during the eighties.”
1988 Haut-Brion, Pessac $179.99
Excellent wine and half the price of 1989.
1988 Latour, Paulliac $249.00
91 points Robert Parker.
1988 Montrose, St-Éstephe $99.00
1989 Beausejour-Duffau (1.5L) $169.00
88 points Robert Parker: “This spicy, tannic, medium to full-bodied 1989 is promising...” This wine is perfect right now.
1989 Gruaud-Larose, St-Julien $64.99
91 points Wine Spectator: “...firm tannins and long, silky-textured, minty, berry finish...”

Sauternes
1991 d’Yquem $159.00
1997 d’Yquem (.375ml) $139.00
2000 d’Yquem $279.99

Champagne
1969 Rene Collard Cuvee Reserve $139.00
1976 Rene Collard Cuvee Reserve $74.99
1991 Philimonnat Clos Goisses $109.00
1995 Laurent Perrier Vintage $34.99
1996 Dom Pérignon $1399.00
1997 Laurent Perrier Grand Siecle Cuvee Alexandre Rosé $89.99

Tokaji
1995 Tokaji Aszu 5 puttonyos, Disznoko $28.99
1995 Tokaji Aszu 6 puttonyos, Hetszolzo $34.99
1996 Tokaji Aszu 5 puttonyos, Hetszolzo $27.99
1998 Tokaj Classic Tokaji Aszu 5 puttonyos $39.99
1999 Tokaji Aszu 3 puttonyos, Hetszolzo $15.99

Port
1958 Warre $179.00
1960 Krohn Colheita $84.95
1963 Cockburn $169.00
1963 Dow $219.00
1963 Graham $299.99
1963 Taylor $269.00
1963 Warre $209.00
1966 Krohn Colheita $79.99
1970 Dow $139.00
1970 Fonseca $179.00

Old & Rare Imports
Check our website for up-to-date inventory. All old wine sales are final. Very limited availability. Call us if you have properly stored wines for sale.

Sherry/Makeira
Hidalgo La Gitana Manzanilla (.500ml) $8.99
Antonio Barbadillo Manzanilla $9.99
Antonio Barbadillo Amontillado $9.99
Hidalgo Napoleon Cream $11.99
Cossart Gordon Rainwater $11.99
Tio Pepe Fino $13.99
Barbeito 5 year Verdelho “Rainwater” Madeira $16.99
Hidalgo Pedro Ximenez Viejo $18.99
A Barbadillo “San Rafael” Oloroso $22.99
A Barbadillo “Laura” Mosc Muscat $22.99
Gonzalez Byass Apostles Muy Viejo Palo Cortado (.375ml) $24.99
Gonzalez Byass del Duque Muy Viejo Amontillado (.375ml) $24.99
Gonzales Byass Matusalem Muy Viejo Oloroso Dulce (.375ml) $24.99
Lustau “Pata de Gallina” Oloroso $27.95
Hidalgo Jerez Cortado Palo Cortado $28.99
Hidalgo “Pastrana” Amont Viejo $29.99
A Barbadillo “Principie” Amont $30.99
Henriques & Henriques 10 yr Sercial $33.99
A Barbadillo “Obispo” Palo Cortado $39.99
Sacrística de Garvey “Museo” Cream $34.99
Sacrística de Garvey Onana Amont $54.99
Garvey Grd Orden Pedro Ximén $54.99

**** Wine Spectator.
**Direct Buys from France**

K&L buys many imported wines directly from the producers or negociants. The advantages are twofold: We taste the wines at the property and negotiate with the seller, often finding wines that are not available in the U.S. market. And we get the wines to our customers for less. There are no middlemen taking a percentage while passing it through distribution. You reap the benefits of direct buying by getting outstanding, hand-picked, best-value wines.

**Alsace/Loire Valley**

**NV Cremant d'Alsace, Charles Baur** $13.99
**2002 J.P. Becker Muscat Grand Cru Froehn** $16.99
**2002 J.P. Becker Gewürztraminer Grand Cru** $18.99
**2001 J.P. Becker Riesling Grand Cru Froehn** $18.99

Check our website for notes on these three new arrivals.


Nuances of peach, Kaffir lime, and guayaba are absolutely intoxicating. This is a spectacular example of Alsatian Riesling.


Very racy and so clean! Ruby grapefruit, jasmine blossom and lychee are popular descriptors for the varietal, and this one's got them in spades.

**2003 Sauvignon Blanc Haut Poitou, Demoiselles de Brizay** $9.99

**2001 Sancerre Grand Pichot, Pierre Cherrier** $15.99

**2003 Sancerre Blanc, Franck Millet** - The best value in the Loire $12.99

**2002 Sancerre “Cuvee Insolite” Franck Millet** $19.99

**Red Bordeaux/Sweet Wines**

**2002 Château Souvenir, Bordeaux** $9.99

After decanting, the blackberry aromas and flavors really come through.

**2001 Château Delord, Première Cotes de Bordeaux** $9.99

“Provides fresh cherry-like fruit, soft tannins, and is just a joy to consume on a regular basis at a great price,” Jim Barr

**2000 Château de Biot, Première Cotes de Bordeaux** $10.99

Lots of structure, with broad fruit and complexity, with a roasted coffee bean to cassis nose, soft tannins, moderate complexity and near-term drinkability.

**2000 Château de Viaud, Lalande-de-Pomerol** $14.99

Spicy, lively wine. Rich and ripe. Enjoy over the next ten years.

**2000 Fournas de Bernadotte, Paulliac** $14.99

This special cuvée is delicious. Made by the Pichon-Lalande crew.

**2001 Château Haut Vigneau, Pessac** $15.99

Soft and fruity on the palate with some underlying mineral notes. Owned by Eric Perrin (son of Anthony Perrin of Carbonnieux fame).

**2000 Château Caronne St Gemme, Haut-Médoc** $15.99

Absolutely delicious 2000-superb value. Enjoy now.

**2001 L’Enclos du Lezongars, Côtes de Bordeaux** $15.99

Superb value with good extraction and forward fruit. Fine balance.

**2001 Château Bois Martin, Pessac** $17.99

From the Perrin family of Carbonnieux fame. Toasty, elegant, good stuffing.

**2002 Grand Enclos de Château Cerons Rouge, Graves** $19.99

Elegant, with mineral notes and red fruit aromas, this wine has ripe berry flavors and smooth, velvety tannins.

**2000 Château Pressac, St-Emilion** $26.99

Quite rich and full-bodied wine. Decant one hour or cellar a few years.

**2002 Petit Védrines, Sauternes (.375ml) **$10.99

**2001 Petit Védrines, Sauterne** - Second wine of Doisy-Védrines $22.99

**Southern France/Rhône**


Aromas of very ripe blackberries with notes of peppers and garrigue. It is subtle in the mouth with a good structure, finishing with soft and ripe tannins.


Inquire

2001 Côtes du Rhône, Domaine Montfaucon $9.99

Bold, ripe and rich with tons of berry fruit and smooth, integrated tannin.

**2003 Vacqueyras, Domaine Mas du Bouquet** $10.99

Bright raspberry flavors meshed with underlying spiciness.

**2003 Côtes du Rhône, Château Malijay** $10.99

Made from a small selection of syrah that was thought enough of to be vinified separately. The palate is lush and dense, with savory fruit and delectable spice.

**2003 Rasteau Rosé, Domaine Girasols** $10.99

The rosé is a lighter, fresher version of the reds with pink fruit flavors.


Syrah rather than grenache is the dominant varietal. The moderately rich palate is focused with bright red and dark berry fruit, earth and a touch of spice.

**2000 Vacqueyras, Cecile Chassagne** $11.99

Very ripe and spicy with jammy raspberry flavors. Delightful and affordable.

**2001 Corbieres Domaine Serres “Cuvee Henri Serres”** $13.99

A blend of old-vine syrah and carignan aged for one year in barrique. A serious wine, with dark fruit backed by chewy tannins, hints of oak and herbal spice.

**2001 Côtes du Rhône “Baron Louis” Domaine Montfaucon** $14.99

**2001 Rasteau, Domaine Girasols** $15.99


**White/Red Burgundy**

**2003 Bourgogne Chardonnay, Signature, Champery** $16.99

This offers a bit more toasty oak than is typical in Burgundy.

**2002 Marsannay Rouge, Maison Champy** $17.99

Lovely weight, good balance spiciness are hallmarks of this classic Marsannay.

**2002 St-Aubin, Murgers Dent de Chien, 1er Cru, Champy** $29.99

A nose of toasty oak, slate and minerals. On the palate it has nice richness, great length and finishes with a nice spiciness, balance and minerality.

**April Bordeaux**

**2002 Doisy-Védrines, Sauternes** ($25.99)

One of our better deals in Sauternes, this is full and concentrated, with the botrytis taking center stage. Round with plenty of citrus and honey tones on the nose and baked yellow fruits on the palate. Drink now or hold for a decade.

**2000 Lynch Moussas, Paulliac** ($30.99)

This is just another example of the spectacular nature of the 2000 vintage. This wine is appealing on all levels, showing ripe crushed fruits and dark berries with a touch of oaksy spice on the nose. The palate is rich and layered with dark fruits, soft tannins, spice and great length. Great for the dyed-in-the-wool Bordeaux fan or the Bordeaux novice.

**1998 Poujeaux, Médoc** ($19.99)

This is consistently one of our favorite Médoc wines. It always over performs for a very reasonable price point, and this vintage is true to form. The nose is full of ripe sweet fruit with toasty oak and minerals. Medium to full bodied, good depth and ripe tannins accompany the berry and spice notes that are found in the nose. This is drinking so well right now that I doubt you can keep it in the cellar for another 5 to 10 years.

**2002 Grand Enclos du Cerons Rouge, Graves** ($19.99)

This estate might be best known for its sweet white wine, but this is a Graves red to keep your eyes on. It is a fifty/fifty blend of cabernet sauvignon and merlot that is aged in barriques, half of which are new, for 12 to 18 months. Bright red fruits are delightfully underpinned with mineralty. Medium to full bodied with ripe tannins and deep fruit tones. Ideal for medium-term cellaring, or it will open up nicely with 45 minutes to an hour of decanting.

— Kirk Walker

Our top ten recommendations are listed at our website www.klwines.com
### Rhône Valley

<table>
<thead>
<tr>
<th>Wine Name</th>
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<th>Cost</th>
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<td>2003 Côtes du Rhône, Domaine de la Mordoree</td>
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<td>2002 Côtes du Luberon, Dom Citadelle “Cataignier”</td>
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<tr>
<td>2000 Domaine Grangeneuve “VV” Bour</td>
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<tr>
<td>2003 Rasteau, Côtes du Rhône, Domaine Verquier</td>
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Outstanding value-spicy and full-flavored red for under $10.

<table>
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<td>2003 Côtes du Rhône, de Segries - Serious wine</td>
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<td>2002 Cabernet, Domaine Soumade</td>
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<tr>
<td>2002 Merlot, Domaine Soumade</td>
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<tr>
<td>2003 Côtes du Rhône, Château Malijay</td>
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Spicy, full flavored and totally delicious.

<table>
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<td>2002 St-Peray, Domaine de la Fauterie</td>
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<td>2003 Rasteau, Coteaux du Travers</td>
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<td>2003 Côtes du Rhône, Oriel</td>
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<td>2003 Viognier, Domaine Grand Veneur</td>
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<td>2001 Rasteau Prestige, Domaine Soumade-90 points, Parker</td>
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<tr>
<td>2002 Rasteau Prestige, Domaine Soumade</td>
<td>$19.99</td>
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<tr>
<td>2002 Châteauneuf-du-Pape, Domaine Seneaux</td>
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See Scott’s write-up on this beauty. Superb Value!

<table>
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<td>2001 Châteauneuf-du-Pape, La Gardine</td>
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<td>2000 Côte-Rôtie, Domaine Duclaux</td>
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<td>2002 Châteauneuf-du-Pape, Domaine Marcoux</td>
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<tr>
<td>2001 Châteauneuf-du-Pape, Domaine Marcoux</td>
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92 points Stephen Tanzer and 90 points Parker.

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<td>2001 Châteauneuf, Charbonnière “VV”</td>
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<td>1999 Cornas “La Geynale” Robert Michel</td>
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<td>2001 Cornas “VV,” A Voge</td>
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<td>2001 Châteauneuf-du-Pape, “Cuvee Arnaud” (1.5L)</td>
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<td>92-94 points Robert Parker.</td>
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<td>2001 Gigondas “Ventabren” Moulin de Gardette (1.5L)</td>
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<tr>
<td>2001 Châteauneuf, Bosquet des Papes “Chante Merle”</td>
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91-94 points Robert Parker.

### Southern Hemisphere—Commonwealth

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<td>South Africa</td>
<td>2003 Kanu Chenin Blanc</td>
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<td>2003 Goats do Roam Red</td>
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<td>2004 Neil Ellis “Sincerely” Sauvignon Blanc</td>
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<tr>
<td>2003 Porcupine Ridge Syrah</td>
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<tr>
<td>2002 Brampton Shiraz</td>
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<td>2003 Glen Carlou Chardonnay</td>
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<tr>
<td>2001 Mischa Estate Shiraz</td>
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<tr>
<td>2004 Warwick “Professor Black” Sauvignon Blanc, Stellen</td>
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<td>2003 Rudera Chenin Blanc</td>
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<tr>
<td>2004 Mulderbosch Sauvignon Blanc-91 points Wine Spectator</td>
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<tr>
<td>2001 Rustenberg John X Merriman-91 points Wine Spectator</td>
<td>$26.99</td>
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<tr>
<td>2001 Kevin Arnold Shiraz, Stellenbosch</td>
<td>$29.99</td>
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<tr>
<td>2001 Rust en Vrede Estate Red</td>
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<tr>
<td>New Zealand</td>
<td>2004 Babich Unwooded Chardonnay, Hawke Bay</td>
<td>$8.99</td>
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<tr>
<td>2004 Kirkham Peak Sauvignon Blanc, Marlborough</td>
<td>$10.99</td>
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<tr>
<td>Delicious, dry, crisp Sauvignon Blanc. Very focused with lime undertones.</td>
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<tr>
<td>2004 Lawson’s Marlborough Sauvignon Blanc</td>
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<tr>
<td>2004 Huia Pinot Gris or Sauvignon Blanc</td>
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<tr>
<td>2004 Kim Crawford Sauvignon Blanc, Marl-91 points Spectator</td>
<td>$14.99</td>
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<tr>
<td>2002 Griffin Estate Pinot Noir</td>
<td>$14.99</td>
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</tbody>
</table>

Smoky dark plum and ripe strawberry fruit enhanced by notes of toffee, clove, earth and a hint of bacon.

<table>
<thead>
<tr>
<th>Country</th>
<th>Wine Name</th>
<th>Year</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Australia</td>
<td>2003 Sherwood Marlborough Pinot Noir</td>
<td>$14.99</td>
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<tr>
<td>2003 Kumeu River Chardonnay-91 points Wine Spectator</td>
<td>$27.99</td>
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</table>

### Rhône Bargains for the Month of April

Here are four outstanding, very affordable Rhône wines that are perfect for any meal and any occasion.

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Year</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>2003 Vacqueyras, Domaine Mas de Bouquet ($10.99)</td>
<td>$10.99</td>
<td></td>
</tr>
<tr>
<td>A blend of 65% grenache and 35% syrah, this Vacqueras has tons of bright raspberry fruit that wafts out of the glass gracefully to the nose. Rich, earthy and round, it has fullness on the palate and red fruits of impressive depth. A perfect foil for duck or goose.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>An old favorite finally returns! Located across the river from Châteauneuf-du-Pape, this 88-acre estate produces wines that are rich and focused. A marvelous nose of violets and rosemary. In the mouth, very full black fruits with plum and white pepper flavors. A blend of 59% grenache, 15% cinsault, 10% syrah and 16% miscellaneous varietals. The richness of this wine will allow it to be paired with lamb or venison.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2001 Rasteau, Domaine Girasols ($15.99)</td>
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<td>One of our most popular producers from the Rhône. An intriguing blend of 65% grenache, 10% syrah, 12% cinsault and 13% mourvèdre. Assertive black pepper in both the nose and the mouth. However, the richness of the syrah fruit shines through on the palate. Black cherries, boysenberries and nuanced spices make for a really superb wine. Lush, rich, long finish. Serve with barbecued chicken or pork.</td>
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</tbody>
</table>

—Scott Beckerley
Tasting Bar Schedule for April, 2005.

The following is our tasting bar schedule for the month of April. All tastings are from noon to 3 p.m. in San Francisco and 1 to 4 p.m. in Redwood City. For further information about other special monthly tastings and dinners, please see our website at www.klwines.com and click on the “local events” bar.

Saturday, April 2:

Grand Italian Tasting at Chantilly Restaurant in Redwood City
California and Oregon Pinot Noirs in San Francisco

Greg St. Clair presents his annual Grand Italian Tasting at Chantilly restaurant (adjacent to the Redwood City store). This tasting will be from noon to 3 p.m. and will feature more than 50 outstanding wines from Italy. Light appetizers to be served. Special one-day pricing will be available on some of the wines being poured. Space is limited, and tickets must be purchased in advance. $60.00 per person (no shared tastings, please). Mike Jordan will pour some of the staff’s favorite Pinot Noirs from California and Oregon in the San Francisco store. Ten wines to be poured. Tasting price TBA.

Saturday, April 9:

Wines from Alsace/Loire

Mulan Chan and Jeff Vierra’s picks from the Alsace/Loire region for the Spring. Interesting varietals native to region will be looked at with some not so traditional picks as well. Ten wines to be poured.

OLD & RARE CALIFORNIA CABERNET SAUVIGNON

1958 Beaulieu Vineyards PR ..........$699.00
97 points Wine Spectator: “This big, Port-like wine is a blockbuster that betters the ’51.
1958 Charles Krug VS .................$449.00
From one of the greatest vintages in California history.
1967 Beaulieu Private Reserve ......$89.00
1974 Robert Mondavi Res (3L) ......$549.00
1979 Jordan Alexander Valley .......$69.95
1980 Opus One Napa .................$249.00
1982 Beringer Private Reserve (1.5L) .................$275.00
1983 Dunn Howell Mountain (5L) ..$899.00
1983 Opus One Napa (1.5L) ........$399.00
1985 Groth Napa .....................$99.95
1985 Jordan Alexander Valley .......$89.95
According to the Wine Spectator: “Ripe and floral with touches of herb, bell pepper, currant and plum flavors that are enticingly supple and complex. Mouthfilling, concentrated, broad and delicious.” (09/89)
1986 Jordan Alexander Valley ......$79.95
According to the Wine Spectator: “Ripe, smooth, rich, complex and wonderfully proportioned, with currant, plum, nutmeg and cedar flavors that are agile and balanced. (11/90)
1986 Ridge York Creek Napa ........$69.00
1986 Silver Oak Alex Valley ..........$129.95
1987 Caymus Special Selection .....$199.00
1988 Heitz “Martha’s” Napa .........$99.95
According to the Wine Spectator: “Firm and focused .... nicely turned-out currant and black cherry flavors.”
1988 Montelena Napa ...............$89.00
1988 Robert Mondavi Reserve ......$59.00
1989 Jordan, Alexander Valley ......$59.95
1989 Philip Togni Napa ............$79.95
1989 Robert Mondavi Reserve Napa $59.00
1990 Silver Oak Alex Valley ..........$125.00
1991 Heitz “Trailside” ..............$89.95
1992 Heitz “Trailside” ..............$69.00
1993 Beaulieu Private Reserve .......$79.95
1993 Silver Oak Alexander Valley ..$110.00
90 points Wine Spectator: “The currant, plum and cedar oak flavors are outstanding. Should be softer in a year or two, likely best in 2001.”
1993 Spottswode Napa ..............$99.95
1994 Heitz “Trailside” ..............$79.99
1994 Groth Reserve Napa ..........$199.00
96 points and a Cellar Selection designation from the Wine Spectator: “Enormously complex, firm and tightly wound, with ripe, firm tannins and a wide range of rich, concentrated flavors... Best from 2001 through 2009.”

Dominus Estate Winemaker Dinner

7 p.m. Tuesday, May 3 at The Ritz Carlton San Francisco, The Private Dining Room. $225 per guest, including tax & gratuity.

Join Christian Moueix, of Dominus Estate in Yountville, for an intimate six-course tasting menu prepared by Dining Room Chef Ron Siegel complemented by a vertical tasting of some of the finest vintages produced by Dominus Estate. For information and reservations, please call (415) 773-6198

Saturday, April 16:

Bordeaux!

Our monthly Bordeaux tasting with picks from Clyde, Ralph and Steve. Ralph, fresh off the plane from France, will discuss his impressions of the upcoming 2004 vintage. Ten wines to be poured with one Sauterne and one older vintage red Bordeaux. Tasting price TBA.

Saturday, April 23:

Wines from “Down Under”

Jim Chanteloup brings us his latest and greatest picks from Australia, New Zealand and South Africa. Look for new releases, staff picks and cellar selections. Ten wines to be poured. Tasting price TBA.

Saturday, April 30:

French Burgundy in Redwood City
International Syrah Tasting in San Francisco

In Redwood City, Keith shows us some awesome new arrivals from Burgundy. A luscious combination of red and white Burgundies. Ten wines to be poured. Tasting price TBA. In San Francisco, we will be pouring Syrahs from countries such as the United States, Australia and France. Ten wines to be poured.

—Scott Beckerley
CABERNET SAUVIGNON

2000 Dominus, Napa .......................... $64.99
2000 Heitz, Napa ......................... $29.99
2000 Silver Oak, Napa ................... $99.00
2000 St Clement, Napa ................. $17.99
2001 Altamura, Napa .................. $54.99
2001 Amici, Napa ...................... $34.99

2001 Rombauer, Napa ...................... $29.98
2001 Robert Craig “Affinity” ............. $32.99
2001 Romer, Napa .......................... $29.98

2001 Seavey, Napa .......................... $54.99
2001 Silverado, Napa ................. $32.99
2001 Simi Reserve, Alexander Vly ... $49.99
2001 Spring Mountain “Elivette” ....... $69.98
2001 Spring Mountain “Orpopas” ..... $42.99
2001 St Clement “Oroppas” .............. $39.98
2001 Stags’ Leap Winery, Napa .......... $34.99

This wine shows layers of flavors of blackberry, black cherry, anise, black tea and dark chocolate.

2001 Sterling Reserve, Napa ............ $54.98
2001 Stonestreet “Legacy” ............... $49.98
2001 Stuhlmuller, Alexander Vly .... $27.99
2001 Turnbull, Napa ....................... $29.99
2001 Vine Cliff, Napa ..................... $34.99
2001 Volker Eisele Estate, Napa .... $34.99
2001 Von Strasser, Diamond Mnt ... $54.99
2001 ZD, Napa ............................... $29.99
2002 Anders Conn Vly Right Bank ... $34.99
2002 Avalon, Napa ........................ $9.99
2002 Bacio Divino “Pazzo” ............... $24.99

Sangiovese and cabernet blend.

2002 Barnett, Spring Mountain ........ $54.99
2002 Beringer Founders’ ................. $6.99
2002 Buehler Estate Napa .......... $29.99
2002 Cakebread, Napa ................... $49.98
2002 Caymus, Napa ....................... Inquire
2002 Caymus “Special Select” ......... Inquire
2002 Chappellet, Napa ................. $39.99
2002 Chimney Rock “SLD” ............. $44.99
2002 Dynamite, North Coast .......... $10.99
2002 Francis Coppola Claret ........... $49.99
2002 Franciscan, Oakville .............. $21.99
2002 Fritz, Dry Creek ...................... $23.99
2002 Hawk Crest, California ....... $9.99
2002 Hess Estate, Napa ................. $16.99
2002 Hess Select, California .......... $12.99

A blend of 56% merlot, 42% syrah and 2% cabernet sauvignon, this wine is deeply colored, rich and shows tons of fruit forward.

2002 Hyde de Villaine “Hdv” .......... $49.99
2002 J. Lohr “Seven Oaks” ............. $10.99
2002 Justin, Paso Robles ............... $18.99
2002 Kenefick Ranch, Napa ........... $59.99
2002 L’Aventure Optimus ............... $41.99
2002 Lewis Reserve Napa ............... $89.99

Don’t wait for this wine to get a write up. It will be long gone by then. Take it from us, it’s good!

2002 Liberty School, California .... $11.99
2002 Sebastiani, Alexander ........... $19.98
2002 Simi, Alexander .................... $17.99
2002 Stag’s Leap “Artemisia” .......... $39.98
2002 Twenty Bench, Napa ............. $14.99
2002 Veraison “Synchrony” .......... $64.99

2002 Viader, Napa .......................... $69.98
2002 Whispering Dove, Oakville ...... $29.99
2002 Whitehall Lane, Napa .......... $34.98
2002 X Winery, Napa ................. $17.99
2003 Avila, Santa Barbara ............. $9.99
2003 Esser, California ................. $7.99
2003 Kirkham Peak, Napa .......... $18.99

SYRAH/PIETTE SIRAH

2001 Clos Mimi “Bunny Slope” ...... $49.99
2001 EXP Dunnigan Hills ............... $10.99
2001 K Vintners “Milbrandt” ....... $27.99

This small production wine out of Washington will knock your socks off! Classic smoky spicy fruit.

2001 Martella “Hammer” ............... $19.99
2002 Bogle California Petite Sirah .... $7.98
2002 Bonny Doon “Le Poussieur” ...... $11.99
2002 Chalone, Estate .................... $27.99
2002 Echelon, California ............. $7.99
2002 J. Runquist Paso Robles ........ $23.99
2002 K Vintners “Morrison” ......... $41.99
2002 Mcdowell California Syrah ....... $10.99
2002 Melville, Santa Rita Hills ....... $19.99
2002 Ojai, Santa Barbara .............. $22.99
2002 Rock Rabbit, Central Coast ....... $9.99
2002 Rosenblum “AbbaVineyard” .... $14.99
2002 Seven Hills, Columbia Vly ... $16.99
2002 Stolpman, Santa Barbara ....... $19.99
2002 T Vine Napa Petite Sirah ...... $30.99
2002 Unti, Dry Creek .................... $24.99
2002 Viader Napa ......................... $59.99
2003 Earthquake Petite Sirah .......... $29.99

Monstorous wine! Not for the timid.

2003 Hahn, Central Coast ............. $8.99

DOMESTIC WHITES

Sokol Blosser “Evolution No. 9” ........ $13.99
2002 Alban Estate Roussanne .......... $36.99
2002 Brandborg Umpqua Riesling ..... $11.99
2002 Estrelina Dry Riesling .......... $11.99
2002 Gregory Graham KV Viognier .... $26.99
2003 Alban Estate Viognier .......... $32.99
2003 Chehalem Pinot Gris ............. $13.99
2003 Cold Heaven Viognier ........... $22.99
2003 Conundrum ......................... $22.99
2003 Erath Pinot Gris .................... $10.99
2003 Ethan Central Coast Viognier ... $17.99
2003 Poet's Leap Riesling ............. $21.99
2003 St. Innocent Pinot Blanc ....... $16.99
2003 Tablas Creek Cote de Tablas ... Inquire
2003 Thomas Fogarty Gewurz ........ $11.99
2003 Vinum Cellars “CNW” Chenin ... $7.99

Apples ripening in the summer sun, honeysuckle and cool melon balanced by a naturally high acid.
2003 Bogle, California ..................................$7.99
2003 Benziger, Carneros ............................$9.99
2003 Beringer Founders' .........................$6.98

2003 Ambullneo, “Big Paw” ..............$46.99
2002 Wente “Riva Ranch, ” Montery ..$12.99
2002 Thomas Fogarty, Santa Cruz ....$19.99
2002 Testarossa “Castello” .............$12.99
2002 Ridge “Home Ranch” .................$36.99
2002 Solitude, Carneros .................$23.99
2002 Sonoma Cutrer “Cutrer” ..........$29.99
2002 Sterling Reserve, Napa ..........$29.99

93 points Wine Spectator: “Beautifully crafted, sleek, rich and elegant, with creamy pear, nutmeg and hazelnut aromatics.” (12/04)

2002 Steven Kent “Merrillie” ..............$19.99
2002 Taylor Family, Stag’s Leap ........$16.99

4 points Jim Barr’s!”
2002 Testarossa “Castello” .............$21.99
2002 Thomas Fogarty, Santa Cruz ....$19.99
2002 Toasted Head Dunnigan Hills ..$10.99
2002 Wente “Riva Ranch,” Montery ...$12.99
2002 ZD, California .........................$21.98
2003 Acacia, Carneros .................$15.99
2003 Ambullneo, “Big Paw” .............$46.99

Lush, tropical fruit balanced by a bright, clean acidity and hints of toast, this wine will knock your socks off!
2003 Beringer Founders’ .................$6.98
2003 Benziger, Carneros .................$9.99
2003 Bogle, California ......................$7.99

2003 Cakebread, Napa .......................$34.99
2003 Cambria Katherine’s Vineyard $12.98
2003 Cartlidge & Browne, CA ..........$8.99
2003 Ch Souverain, Sonoma ............$12.99
2003 Ch St. Jean, Sonoma ...............$9.98
2003 Clos du Bois, California ..........$8.99
2003 Edna Valley Vineyards ..............$10.99
2003 Esser, California ......................$7.99
2003 Far Niente, Napa .................$31.98
2003 Forman, Napa ..........................$31.99
2003 Foglave, Edna Valley ..............$9.99

Plenty of crisp, rich chardonnay fruit with a silky and spicy finish! Great Buy in Chardonnay!
2003 Frog’s Leap, Napa ..................$19.98
2003 Grand Cru, California ............$4.99
2003 Groth, Napa .............................$19.98
2003 Hahn, Monterey ......................$8.99
2003 Hartford Court “Three Jacks” ...$34.99
2003 Hawkcrest, California .............$7.99
2003 Heitz, Napa ..............................$12.99

Heitz’ 2003 Chardonnay is another in a line of balanced, crisp, food-friendly whites
2003 Heron, California .................$7.99
2003 Hess Collection, Napa ............$16.99
2003 Hess Select, California ......$8.99
2003 J. Lohr, Arroyo Seco ..............$10.99
2003 Kali Hart, Monterey ...............$9.99
2003 Keller “La Cruz” .....................$23.99
2003 Kendall Jackson Vint Res ...$9.98
2003 La Crema, Sonoma Coast ...........$12.98
2003 Lewis Barcaglia Lane & Res ....$49.99

Very limited! Flat out great Chard’s!
2003 MacRostie, Carneros .............$15.99
2003 Margaret’s Vineyard, Cal ......$5.99
2003 Merryvale “Starmont” ..............$11.99
2003 Miner Family, Napa .............$24.99

Decadent, richly woven fruit flavors are the result of carefully chosen vineyard sites throughout Napa.
2003 Morgan “Metallico” ...............$15.99
2003 Newton “Red Label” ...............$17.98
2003 Neyers, Napa ..........................$22.99
2003 Patz & Hall “Hye” ....................$46.99
2003 Round Hill, California ..........$5.99

Graceful orange blossom, Fuji apple and citrus notes highlight this appealingly crisp white wine!
2003 Simi, Sonoma .........................$12.99
2003 Talley “Oliver’s Vineyard” ....$19.99
2003 Taz, Santa Barbara ...................$16.99
2003 Trefethen, Oak Knoll ..............$21.99

100% estate-grown grapes from the Trefethen family’s vineyard located in the Oak Knoll District of Napa Valley! Great balance and richness of fruit!
2003 Villa Mnt. Eden Bien Nacido ..$12.99
2003 Wild Horse, Central Coast ......$11.99
2004 Keller “Oro de Plata” ..........$17.99

For accurate, daily listings of our Burgundy inventory check our website at www.klwines.com
### Merlot

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<td>Havens, Napa</td>
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<td></td>
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<td>Rich, lush and drinking excellent!</td>
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<tr>
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<td>ripe black fruits surrounded by complex oak tones of spice and vanilla.</td>
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<td>Sineann “Hillside” Wash</td>
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### Pinot Noir

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<td>Oliveet, Russian River</td>
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<td>Willakenzie “Pierre Leon”</td>
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<td>91 points from the Wine Spectator!</td>
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<td>Amici, Mendocino</td>
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<td>Anapamu, Monterey</td>
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<td>Elk Cove, Willamette</td>
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<td>Esser Cellars, California</td>
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<tr>
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<td>This great value Pinot shows flavors of strawber- ries and spicy herbal notes.</td>
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<td>Etude, Carneros</td>
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<td>Flying Goat “Dierberg Vineyard”</td>
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<td>Ponzi Reserve, Willamette</td>
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<td>Porter Creek “Fiona Hill”</td>
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<td>This meticulously planted, steep hillside vineyard has an average 20% grade but climbs up to a 40% grade. The fruit from the Fiona Hill is intense and delicate at the same time.</td>
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<td>A to Z, Willamette Valley</td>
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<td>Avila, Son Luis Obispo</td>
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<td>Cambria “Julia’s”</td>
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<td>$14.99</td>
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<tr>
<td></td>
<td></td>
<td>92 points from the Wine Spectator Insider!</td>
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<td>2003</td>
<td>David Bruce, Central Coast</td>
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<td>2003</td>
<td>Drew “Gatekeeper’s,” St Rita</td>
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<td>Edna Valley “Paragon”</td>
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<td>Elk Cove “Mt. Richmond”</td>
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<td>La Crema, Sonoma Coast</td>
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<td>2003</td>
<td>Lachini “Si,” Willamette Valley</td>
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<td>$31.99</td>
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<tr>
<td>2003</td>
<td>McKinlay, Willamette Valley</td>
<td></td>
<td>$13.99</td>
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<tr>
<td>2003</td>
<td>Migration, Anderson Valley</td>
<td></td>
<td>$26.99</td>
</tr>
<tr>
<td></td>
<td></td>
<td>The Migration is the second wine from the Gold- eneye Winery, which is owed by Duckhorn.</td>
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<tr>
<td>2003</td>
<td>Parker Station Santa Barbara</td>
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<td>2003</td>
<td>Roessler Cellars “Bluejay”</td>
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<td></td>
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<td>This Anderson Valley Pinot shows complex layers of fruit and spice displayed in this wine are indicative of the vineyards in this special region.</td>
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### Misc Domestic Reds

<table>
<thead>
<tr>
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<th>Vintner</th>
<th>Region</th>
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<td>2001</td>
<td>Palmina Stolpman Nebbiolo</td>
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<td>2002</td>
<td>Boeger El Dorado Barbera</td>
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<tr>
<td>2002</td>
<td>Decoy Napa Red Blend</td>
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<td></td>
<td></td>
<td>A heavy-duty blend of syrah (42%), zinfandel (29%) and mourvèdre (29%).</td>
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<td>2002</td>
<td>Griff Family Mourvèdre</td>
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<td>2002</td>
<td>Palmina “Alisos”</td>
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<td>$17.99</td>
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<td>2002</td>
<td>Tablas Creek “Cote de Tab”</td>
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<td>Vino Noceto Sangiovese</td>
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<td>2003</td>
<td>Bonny Doon Big House Red</td>
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<td>Brick House Gamay</td>
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<td>2003</td>
<td>Cline “A.V.” Mourvèdre</td>
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<td>2003</td>
<td>Porter Creek Carignan</td>
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<td>$14.99</td>
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<td>2003</td>
<td>UNTI Dry Creek Barbera</td>
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<tr>
<td></td>
<td></td>
<td>From a low-yielding 2-acre vineyard, this wine shows deep color, exotic fruit aromas, juicy mouthfeel and zippy acidity.</td>
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<tr>
<td>2001</td>
<td>Route Vintage Char. Port (.375ml)</td>
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<td>$9.99</td>
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See our internet site for more accurate inventories: www.klwines.com
Trey’s Easter Picks
Last month I attended the Premier Napa Barrel Auction in St. Helena. The Barrel Tasting was mostly 2003s, which have not received favorable reviews so far from the wine critics. To me the wines showed well at this stage. There is definitely more variation between wineries than there was in 2001 and 2002. In 2003 a winery really had to do a lot of work in the vineyards to come up with a solid wine. We visited and tasted at Shafer, Duckhorn, Schramsberg, Chappellet, Kuleto, Spring Mountain and a St. Helena appellation tasting at the Hudson House. Schramsberg is a great stop if you are ever in Napa. With a history that dates back to the 19th century, Schramsberg has always been considered the benchmark for California sparkling wines. The 1998 Schramsberg Reserve was my favorite wine we tasted. It was rich, full and spicy in the mouth, with a long silky finish. The blend is 75% pinot noir and 25% chardonnay. This month we have some great buys in California Cab. The 2001 Silverado Napa Cabernet ($29.99) is a steal. This winery has consistently produced solid Cabs without ever going crazy on the price. The ’01 shows intense flavors of cassis, currants and dark mocha with a firm structure and ripe tannins. Another great buy is the 2001 Terra Valentine Spring Mountain Cabernet Sauvignon ($26.99). Spring Mountain Cab for well under $30 is almost unheard of these days. The ’01 shows that classic lead-pencil, spicy almost minty quality that you can get in some California Cabs. The 2001 Iron Horse “Proprietor Grown” Alexander Valley Cabernet Sauvignon ($26.99) is my last pick for this month. 90 points from Robert Parker, the Iron Horse is loaded with berry and cherry fruit, hints of toasty oak and a firm but ripe finish.

—Trey Beffa

Blockbuster “Cult Style” Wines from Lodi
Yes that’s right: Lodi. And don’t think we’re pushing gallon jugs of plonk on you; these wines are great raging monsters, from an overlooked wine region with tons of history and a winery you may not (yet) know about: Michael–David Vineyards. These guys are doing it all, making inky black, rich wines that somehow manage to avoid any portiness or VA notes. Future cult wines to be sure! Stock up on your toothpaste and take a big bite of these beauties! Drink enough of them and you might even understand the poetry on the back labels.

2003 Windmill Old Vines Zinfandel ($9.99) So, how did they get this much wine into a bottle for under $10? Who cares, this stuff is delicious! Big, bold and rich with lovely blackberry fruit, an outrageously lush and supple texture, yummy vanillin oak and a long mouth-coating finish. Incredible wine you can drink night after night without a big hit to your wallet. This wine is sure to be a K&L favorite.

2003 Sixth Sense Syrah ($14.99) A sixth sense is needed with this wine, since it seems to fill the other five nicely. Juicy and sweet plum and ripe black fruits mixed with dusty cocoa and dark chocolate, pretty chunky with a touch of sweet tar and telltale oak, this is a thick syrah with black inky thickness mingling with plump and juicy blue fruit.

2003 Earthquake Petite Sirah ($29.99) Shock and awe in a bottle, Earthquake is the right name for this wine! This is an enormous powerhouse, showing thick blackberry/blueberry syrup and cassis liqueur with full throttle and unctuously dense concentrated fruit. Plenty of tannins hold the core together, and lots of wood is matched by the huge quantity of fruit. This is absolutely black in the glass; don’t wear white when drinking this baby. Who needs Screaming Birds of Prey, when you can get this gem for $30?

—Shaun Green

San Francisco Focus
This month I want to tell you about a small producer in California. T-Vine Cellars is a one-man operation owned by Greg Brown. He only just hired his second employee a couple months ago after about 15 years in the business. A former finance man, he gave up the suit and tie for wine and yoga. Greg is one of the nicest people you will ever meet and has a talent for making balanced, ready-to-drink wines. I salute Greg and all he stands for.

2002 T-Vine Napa Zinfandel ($26.99) High tones of raspberries and cherries are found in this 2002 Zinfandel with notes of spice and a sweet melody that sticks with you, long after the bottle is empty. Richly layered and opulent but never out of focus, this one is just dying for a big fat T-bone. 624 cases produced.

2002 T-Vine Napa Petite Sirah ($30.99) A rich, ripe wine with lots of body and finish. Imagine you have just bitten into a slice of blueberry pie and the flavor just surrounds your taste buds and won’t let go. A must have for any Petite Sirah fan. 695 cases produced.

2002 T-Vine Napa Syrah Frediani ($30.99) “To fully relish the experience of wine you must wallow in it like a child in the mud…No pretensions, simply a joy ride of the senses. Wallow in my mud,” Greg Brown. With its hints of vanilla and cinnamon, it would not be out of place at your breakfast table! 624 cases produced.

See you in the City…

—Mike Jordan

Valleys, Creeks and Rivers
Russian River Valley is a great place to grow grapes. Kept relatively cool by the regular intrusion of evening coastal fog from the Pacific, the growing climate is perfect for Chardonnay and Pinot Noir. With tremendous soil diversity caused by million-year-old geographic influences, the setting is complete for outstanding and intriguing efforts by dedicated producers.

On a recent visit through Sonoma, Porter Creek Vineyards, named after a major tributary to the Russian River, stood out as a fantastic example of what can be done with Pinot Noir. The 2002 Porter Creek “Fiona Hill” Russian River Pinot Noir ($24.99) has a terrifically expressive nose—classic for the region, with a great balancing act of concentration and grace. A special treat to drink and enjoy with food, I can hardly ask for a more complete Pinot Noir.

Carignan, a little-known variety mainly used in Rhône blends and some parts of Spain for its pleasant, uncomplicated character, is rarely seen on its own. But wait! 2003 Porter Creek “Angeli Vineyard” Old Vine Carignan ($14.99) instantly struck me with its unusually tremendous depth and fruit gravity. Made from old vines, (no one knows how old) this was one of the more memorable wines of my trip. The great thing is, since carignan is never in high demand, it never sells for much, so it’s often a terrific value!

Dry Creek Valley is typically known as a hotbed for great Zins. In fact, we didn’t carry a Cabernet from this part of town until we stumbled on this beauty. I do mean that, you know. The 2002 Fritz Dry Creek Cabernet Sauvignon ($23.99) is a beautiful Cabernet. Produced from a terraced hillside vineyard 2000 feet above sea level on the northern end of the valley where hardly anything but rugged vines grows, this is unequivocally delicious. No, its not Napa or Bordeaux cab…this, my friends, is lip-smackingly good Cab from the middle of Zinfandel country. In fact, it’s the kind of Cabernet that’s just out to let loose, have a good time, and make everyone else head for cover.

—Martin Reyes
South of the Border

Here are a few gems from my recent trip to the land of beef, gauchos and tango: Argentina!

2004 Domínguez del Plata Crios Rosé de Malbec ($9.99) Spring has sprung, and it’s time to start thinking about great rosé. This unique offering is made from a saignee of malbec. Fresh and full of spice, enjoy this blockbuster pink with grilled salmon or roast chicken.

2004 Domínguez del Plata Crios Torrontes ($12.99) Susan Balbo is the master of Torrontes! Somewhat Viognier-like, this Torrontes is bright, fresh with good body on the palate and a long, crisp finish. I love this wine grilled sea bass or shrimp!

2003 Mapema Tempranillo ($14.99) Here’s the classic Spanish grape with Argentine flare. Full of black cherry fruit, hints of vanilla oak with a touch of spice, this Mapema red is a real crowd pleaser. This would be the perfect wine to serve with a garlicky pork roast.

2003 La Posta del Vinatiero Bonarda, Estela Armando Vineyard ($17.99) This lovely single-vineyard Bonarda is the cream of the crop! Planted in 1963, this family-owned vineyard produces high-quality fruit with deep, intense flavors. Full of ripe berry fruit and peppery spice, this wine would blow away most Zins from California. I love this wine with grilled lamb chops!

2002 Luca Syrah ($29.99) Laura Catena has made a big bold red that is world class. From the dark ripe blackberry fruit on the palate to the long, focused finish, the Luca Syrah has great depth and breed. The white pepper spice in this wine makes it a great match for your favorite steak! Buen Cata!

—Anne Pickett

P.S.: For a full report on Argentina, check out our website for a downloadable copy!

Jim C’s View Down Under

2003 Mad Fish Unwooded Chardonnay Western Australia ($10.99); 2004 Babich Unwooded Chardonnay Hawkes Bay New Zealand ($8.99) Here are two wonderful expressions of the chardonnay grape. These are anything but fat unfocused wines with no acidity. The Babich is crisp and snappy with notes of green apple and citrus giving it a “mini” Chablis character. The Mad Fish comes off richer with a bouquet of pear, nectarine, honey and (though unoaked) a spice note. On the palate the wine is creamy with fine supporting acidity and very good length.

2002 Grant Burge Barossa Vines Shiraz South Australia ($14.99) The Grant Burge Shiraz delivers the classic Barossa Valley flavor profile of black fruits, pepper, licorice and a meaty note. The wine is tank fermented and matured in American and French oak. Good acidity keeps the wine juicy and persistent on the palate. Adam’s Road is a new tier in the Vasse Felix portfolio offering great value from this top-notch Margaret River producer. Showing the elegance that Margaret River is famous for, this Shiraz has aromas of blueberry and blackberry fruit with a hint of violets. On the palate there is good structure with fine chalky tannins and good length.

2003 Possums Vineyard Shiraz McLaren Vale South Australia ($27.99) The fruit for this wine comes from the Blewitt Springs region of McLaren Vale, which is a little higher in altitude and gives more lifted aromas of blueberry, black raspberry, violets and a wisp of lavender. The wine is lush with fine supple tannins on the palate and notes of vanilla, earth and a trace of minerals. Try it with grilled beef or lamb. Good stuff! Cheers!

—Jim Chanteloup
For our complete inventory go to www.klwines.com.

2003 Langwerth Von Simmern Riesling Qba ..........................$9.99
2003 Josef Leitz Rüdesheimer Drachenstein "Dragonstone"
Riesling ...............................................................................$14.99
Rippling with zingy grapefruit and currant aromas with a haunting wiff of spice.

2003 Zilliken Saarburger Rausch Kabinett ...........................................$16.99
2003 Carl Schmitt Wagner Longuicher Maximiner Herrenberg
Spätlease ...............................................................................$18.99
2003 Spreitzer Oestricher Lenchen Kabinett .............................................$19.99

The 15th Page Man: The Ericstone!!

There is little new to say about the man and his wine that has become somewhat of an institution here at K&L, yet my friends, the story this year has a bit of a twist you may enjoy knowing. The Man is Johannes Leitz. The Wine is the Dragonstone, and this year the lackey behind the scenes is none other than our own Eric Story. He had the distinct privilege of working the entire harvest last year at Weingut Josef Leitz in Rüdesheimer and from what I have been told has left his mark not only on the wines but on the grass in the courtyard where he would sleep in between the arrival of the morning and evening pickings. Legend has it that never a more capable press washer has been seen in the Rheingau. What he can do with pressurized water is pure art, so much so that the villagers would gather everyday to watch him rise from the grass and assume his position behind the nozzle. Men and women alike were compelled to stop and admire the fine figure he cut in rubber boots and overalls wielding all that pressure with such ease and style. Eric is now fittingly stationed in our more "fashionable" store in San Francisco, and yes ladies, he is single. If you would like to view him or get him to pose for pictures with the bottles of Dragonstone I am sure he would be happy to accommodate.

Now on to the important stuff…In a very small way our Eric along with the immensely talented, dedicated and insightful Johannes Leitz have turned what nature gave them into my favorite Dragonstone to date. As I mentioned in last month’s column, if you found the ’03 just a bit too rich for your taste or you were looking for just a little more zip, this is your wine. I predict this year’s wine will be a runaway success and will again be called “the greatest Riesling value on the planet.” So we have decided to sell some on Pre-Arrival starting this month for 2003 Nigl Riesling Senftenberger Piri......................................$34.99
2003 Mantlerhof Grüner Veltliner Spiegel ..............................$25.99
2002 Peter Schandl Pinot Blanc..................................................$14.99
Delicate and spicy, strong on the palate, muscular yet balanced.

2002 Peter Schandl Pinot Noir ..................................................$32.99
2000 Prager Grüner Veltliner Smaragd “Achleiten” ..................$22.99
2001 Prager Riesling Smaragd Wachstum Bodenstein............$39.99
2003 Nigl Riesling Senftenberger Piri......................................$34.99

Austria: A Tribute, Marco DeFreitas

Last month you read the last article to be written by our dear friend Marco DeFreitas. He has left for Connecticut with his expecting wife to raise a family and live happily ever after in a place where you can actually buy a house for under 700K. Marco has been an advocate of the wines of Austria from day one, and his passion and enthusiasm will be missed, not to mention his wine collection, which we all happily drank. From wanting to saber champagne at a Saturday tasting to actually melting off the top of a port bottle with red hot tongs, he never ceased to add excitement to the store. He will be missed.

What you learn in this business is wine is about people, from the producers to the importers to the merchants and finally to you, the customers. When this works right, and we all pass on our love and enthusiasm, what happens is that we share in some of the most special wines in the world. Marco was always infecting others with his love for wine. And for this we wish him the best. Now on to the wines…

The 2003 Hiedler Grüner Veltliner Löss ($13.99) is one of the most versatile and intriguing wines in this store. If you have not experienced the pleasures of wonderfully spicy and rich Grüner Veltliner then you are missing out. This wine has it all: juicy vibrant citrus fruit laced with pepper and spice, a deep mineral core and a clear precise finish that is refreshing and long. The 2002 Thomas Leithner Grüner Veltliner "Privat" ($14.99) is relatively new to the U.S. market. Leithner has a long-established reputation in Austria, however, and his wines really showcase the complex, spicy nature of Grüner Veltliner when grown in the Kamptal’s loess rich vineyards. The Privat is a selection of the best grapes from his best parcels, some of which spend a little time in wood. This gives the wine the richness and texture that highlight the lentil, pea-pod, and pepper spice of the varietal. Until next time...

—Jeff Vierra
Wine Talk, with the Wine Guys, Clink and Drink (Zugelder and Barr)

From NPR to K&L. From Car Talk to Chianti. From Boston to Bordeaux—please welcome… Clink and Drink!

Clink: What a career change, drinking wine all day long. Shoulda thought this years ago.

Drink: No kidd’n. Talkin’ Pinot beats talking’ Pontiacs any day.

C: Let’s take a call. Hey, you’re on Wine Talk. What’s the problem?

Hello, my name is Mark Amara.

C: Hiya mark. Where ya callin’ from?

Moses Lake Washington.

D: Holy Moses! Warshington, eh? How long since ya lived in California?

How did you know I lived in California?

D: ’cause you demand brie with yer chawdonnay!

Drink recommended a couple of wines. I forgot the names.

The white had lovely floral, mineral and spice aromas, racy acidity and a lush wet-stone quality. It was bursting with apricot and citrus, and had an endless mineral laced finish. The red was all Bing cherries and cranberries. Tons of fruit with vanilla bean and soft, silky tannins. Great complexity. Sound familiar?

C: If Drink suggested them, it was probably the spit bucket!


C: Guy’s got a palate like an anvil. What about that Graves wine you were flogging? Isn’t it made by Peter Graves or sumthin’?

D: Naw, that’s the 2001 Château Bois Martin Pessac-Léognan/Graves ($17.99 and $12.99), which is situated between two great growths (Château Fieuzal and Château Malartic-Lagraviere) near the commune of Léognan. A blend of cabernet sauvignon (70%) and merlot (30%), this wine shows an opulent bouquet of cassis, minerals, and coffee bean. Although youthful in its presentation, this wine has loads of structure, moderate tannins, excellent complexity.

C: I’ll bet the wines taste like dumpster produce. But man, are they cheap! Let’s take another call. You’re on Wine Talk. What’s your name?

My name’s Cris. I live in Troutdale Oregon. I had a couple reds that Drink talked abewt on your progum yesterday. What were they again?

C: I didn’t know Château Spit Bucket came in white AND red! Ha-ha!

D: Go easy. Don’t want him cryin’ in his milk. Ever milk a cow Clyde?

Many times.

C: How is it? Udderly delightful? What’s on your mind Pilgrim?

Well, I really love shopping at K&L for old and rare wines, but sometimes your stock is so thin. What’s the deal?

C: Good question cowboy! That’s pretty impressive for Half Moon Bay! The answer is like this: The older the wine, the less there is available, as many of the stocks have been drunk up. Then there are collections that have not been stored properly, which we avoid like the plague. We have a reputation to consider!

D: Yeah, a bad one! But seriously folks, if youse are a customer of K&L you can add any wine to your personal waiting list. We’ll send you an email as soon as it arrives. Such soivice! Call for details this very moment. Heya Clyde, what’s yer last name?

Befoa.

D: Izzat Swiss? It don’t sound like it.

C: But it does ring a bell…

It should. I’m your boss.

D: Oh hi Clyde. What’s the word?

You guys are fired.

C: That’s four words. Are you serious?

Udderly.

C: Although wild horses may choose the glue factory rather than hear these words, you are listening to Wine Talk, brought to you from K&L Wine Merchants!

D: And thanks to our production staff: Wyda Longface, Amanda Reckonwith, Earl Leigh Byrd and Willy O’Wowntey. Till next time…

—Clink and Drink!
**CHAMPAGNE/SPARKLING WINE**

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<tr>
<th>Wine</th>
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<td>Eart Robert Plageoles Mauzac Nature Sparkling Wine</td>
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<td>Ariston Carte Blanche Brut</td>
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<td>Marguet-Bonnerave “Cuvee Reserve”</td>
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<td>Michel Dervin Brut</td>
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<td>Marguet-Bonnerave Brut Rosé</td>
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<td>A Margaine Demi-Sec</td>
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<tr>
<td>Krug Grand Cuvee</td>
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**Extraordinary Wines from Israel, Kosher for Passover**

We have done a lot of tasting over the past months to find the best wines available for the upcoming holidays. These three wines from the Barkan winery come from the Kibbutz Hulda in the northeast of Israel. All three share European elegance and new-world-style clean fruit. Not only are they the best Kosher wines we tasted in the mid-price range, they are very competitive with California or European non-Kosher wines at their price point. Even if you don’t celebrate Passover, they are worth trying. They are that good!

The 2000 Barkan Reserve Chardonnay ($14.99) is made of 100% chardonnay grapes grown in the vineyards of the Upper Galilee. It has been barrel fermented and aged in French oak for nine months and has a round, pear-like nose, which is framed but not dominated by oak. On the palate it is clean and elegant. The texture is pleasantly light and the wine should pair well with a variety of foods. The 1999 Barkan Reserve Merlot ($17.99) is a wonderfully round and soft Merlot that is easy to enjoy with or without food. The wine has a plummy, generous nose with a little bit of herbal complexity. On the palate it manages to have lots of soft fruit without becoming sweet or lopsided. This is a very easy wine to drink!

The 2000 Barkan Reserve Cabernet Sauvignon ($17.99) is a real charmer. It has a cool, curranty aroma and a clean purity of fruit. On the palate it is medium bodied and shows restraint with the oak. It is not overly tannic and would go very well with a variety of dishes, not just steak like so many overly muscled Cabs. Produced from 100% cabernet sauvignon grapes grown in the northeast of Israel, the Golan Heights, it is aged in 60% American and 40% French oak.

—Gary Westby

**Launois, Marguet Bonnerave and Leclerc!**

After a very long absence the Champagnes of Launois, Marguet-Bonnerave and Leclerc-Briant are finally returning to stock! If you would like to be added to my list of Champagne fans or if you would like more detailed information on any of these wines, please feel free to contact me at 1-800-247-5987 ext 728, or by email at garyw@klwines.com. A toast to you!

—Gary Westby

**The Queen of Southwestern Reds: Cahors**

Last month I told you about Madiran, the massive wines often considered the King of Southwestern reds. Well, this month we meet the Queen of Southwestern reds: the sultry “black wine” of Cahors. Winemaking in this region started with the Romans. By the 12th century the wines of Cahors had become famous in places as far away as London and Russia. So popular (and apparently delicious) were these wines of Cahors that many merchants in neighboring Bordeaux became concerned that their wines would not be able to compete. Therefore, from the Middle Ages to the Revolution, the Bordelais instituted a series of fiscal and commercial weapons in the form of high taxes and shipping restrictions, which seriously impaired winemakers from the haut-pays. The advent of phylloxera in the 10th century could easily have been the death knell for Cahors. A small but tenacious number of vignerons, however, re-planted and continued the winemaking tradition, albeit with often limited funds and pitiful resources. Thankfully, in the last 25 years Cahors has undergone a renaissance with a new generation of dedicated vignerons dramatically raising the bar on quality. The story of Cahors is truly the story of the underdog, and not only a story of overcoming but of triumph. There has never been a better time to try a “black wine” from Cahors. The Château du Cedre Cahors “Le Prestige” ($17.99) is a cracking, modern-styled Cahors composed of 90% malbec and 10% tannat from Pascal and Jean-Marc Verhaeghe of Château du Cedre, the leading estate of the region. The wine displays the classic black color of Cahors, along with aromatics of meaty black fruits, licorice and spicebox. The 2001 Prestige is a big wine…powerful yet sultry, with ripe tannins and lovely black cherry fruit to be enjoyed after 4-6 years of cellaring, or tonight after two hours of decanting.

—Mulan Chan
2002 St Bris (Sauvignon), Moreau & Fils-Chablis minerality $9.99
2002 Petit Chablis, Moreau & Fils $11.99
2003 Bourgogne Blanc, Domaine Matrot $14.99
2002 Bourgogne Aligoté, Domaine Pierre Morey $14.99
2002 Bourgogne Blanc, Etienne Sautet-Was $26.99 $15.99
2002 Bourgogne Blanc, Domaine Matrot $15.99
Rich an nutty Meursault character at a great price.
2002 Chablis, Domaine Barat-Mineral driven and classic $15.99
2002 Rully Blanc, Joseph Drouhin $15.99
2002 Bourgogne Chardonnay, Signature, Champy $16.99
From Puliginy, Meursault and Rully, with bright minerality and gentle tosatiness.
2002 Saint Bris (sauvignon), Dom. Alice & Olivier DeMoor $17.99
2001 Macon Villages, Les Bruyeres, Lapalus $17.99
2002 Bourgogne Blanc, Domaine Joseph Roty $17.99
2002 Bourgogne Blanc, Domain Marquis d’Angerville $18.99
2002 Chablis, Domaine Long Depaut $18.99
2002 Pouilly-Fuissé, Domaine Michel Delorme $18.99
2002 Bourgogne Blanc, Domaine François Mikulski $20.99
Bright, focused, with Meursault minerality. Very poised rather than rich and fat.
2002 St-Aubin, Domaine Patrick Miolane Was $25.99 elsewhere $20.99
2002 St-Aubin, “Chateniere,” 1er Cru, Olivier Leflaive $23.99
Burghound Key Buy. “Perfumed white flower & lovely peach & pear notes.”
2002 St-Aubin, “Murgers Dent de Chien,” 1er Cru, Champy $29.99
From the vineyard next to Puliginy 1er Cru. Concentrated and mineral-driven.
2003 Meursault, Domaine J. Matrot $32.99
2002 St-Aubin, “Charmois,” 1er, Dom Jean-Marc Morey $33.99
2002 Chassagne-Montrachet, Domaine Morey-Coffinet $34.99
2002 Morey-St-Denis Blanc, Domaine Amiot $35.99
2002 Meursault, Château de Puligny Montrachet $36.99
2001 Puligny-Montrachet, “Referts,” 1er Cru, Sauzet-Was $75 $36.99
2002 Puligny-Montrachet, Etienne Sautet-Was $65 $36.99
2002 Puligny-Montrachet, “Folatieres,” 1er Cru, G Chavy $41.99
2002 Meursault, Santenots, Dom Marquis d’Angerville $41.99
2002 Meursault, Rougeots, Domaine Deux Montilles $44.99
Rich, concentrated and a bit nutty. Lovely focus and balance.
2002 Chass Mont, Champs Gain, 1er, Dom. J-M Morey $47.99
2002 Meursault, Domaine François Mikulski $47.99
2002 Meursault, “Perrieres,” 1er Cru, Joseph Drouhin $52.99
2002 Meursault, Boucheres, Deux Montilles $54.99
2002 Meursault, “Perrieres,” 1 er, Domaine Albert Grivault $56.99
2002 Chass, Chenevottes or Vergers, 1er Cru, Colin-Deleger $57.99
1996 Meursault, “Meix Chavaux,” Domaine Guy Roulot $59.95
1996 Meursault, “Tillets,” Domaine Guy Roulot $59.95
2002 Chablis Moutonne, Grand Cru, Long Depaut $60.99
2002 Puligny-Montrachet, “Folatieres,” 1er, Olivier Leflaive $64.99
2002 Morey-St-Denis, “Mont Luissant,” 1er, Dom Dujac $64.99
2002 Puligny-Montrachet, “Pucelles,” 1er, Olivier Leflaive $69.99
2002 Meursault, “Poruzots,” 1er Cru, F. Mikulski $69.99
2002 NSG Blanc, Clos l’Arlot, 1er Cru, Dom l’Arlot $73.99
2002 Meursault, “Charmes,” 1er Cru, F. Mikulski $73.99
2002 Corton Blanc, Grand Cru, Chandon de Briailles $73.99
2002 Meursault, “Genevrieres,” 1er Cru, F. Mikulski $78.99
2002 Meursault, Clos de la Perrieres, Dom. Albert Grivault $79.99
2002 Puligny Montrachet, Caillerets, 1er Cru, De Montille $94.99
2002 Le Montrachet, Olivier Leflaive $260.00
2002 Bâtard-Montrachet, Grand Cru, Domaine Gagnard $279.95

2002 Pinot Blanc, Charles Baur $10.99
2002 Tokay-Pinot Gris Domaine Roland Schmitt $12.99
NV Charles Baur Cremant d’Alsace $13.99
An elegant and rich sparkler with a fine bead and fruity nose.
2002 Gewürztraminer, Domaine Roland Schmitt Glintzberg Cuvee Lucille $17.99
Very classy, lots of soil character. Properly dry, full of vibrant, refreshing acidity.
2002 Riesling, Domaine Weinbach Grand Cru Schlossberg Cuvee St. Catherine (.37ml) $24.99
2002 Riesling, Domaine Weinbach Cuvee St. Catherine $35.99
2000 Marcel Deiss Gruenspiel de Bergheim $55.99

2003 Muscadet Sèvre Maine Sur Lie, Domaine de la Pepiere $8.99
2002 Anjou Rouge, Domaine Vincent Ogereau $9.99
2003 Muscadet, VV, Clos des Briords, Domaine Pepiere $10.99
2002 Anjou Blanc, Domaine Vincent Ogereau $12.99
2003 Sancerre Blanc, Franck Millet $12.99
2003 Touraine Gamay, Clos Roche Blanche $12.99
2002 Vincent Raimbault Vouvray Sec $13.99
2002 Saumur Champigny, Rene Noel Legrand La Chaintre $13.99
Pure ripe expression of franc, showing chocolate and mineral.
2002 Saumur Champigny Domaine Filliatreau $15.99
La Grand Vignole $16.99
2002 Sancerre Domaine Dauvissat, Clos de Chassey VV $16.99
2003 Coteau du Layon, Chateau Soucherie Y. Tijou $16.99
2002 Montlouis “Les Choisilles,” François Chidaine $18.99
Dry long and intensely mineral, from distinct plots all left to ripen late and vini-
fied in a bold rich dry style. Chidaine is the top!
2002 Domaine Calbourdin Pouilly-Fume “Les Cris” $18.99
2003 Vouvray, Le Bouchet Demi-Sec François Chidaine $19.99
1994 Savennieres Roche Aux Moines, Domaine Aux Moines $19.99
2002 Montlouis, Clos Habert Demi Sec François Chidaine $21.99
60-year-old vines, earthy, mineral-scented, sweet, pear flavors and gripping acidity that fade into the long, rich finish.
The domaine’s masterpiece, the Clos de l’Etoile is a wine of grand proportion, complex, structured, and very age worthy.
2003 Château Hureau Saumur Champigny Cuv Lisagathe $24.99
2002 Sancerre Le Chen Marchand, R&M Crochet $26.99
1995 Philippe Foreau Vouvray Moelleux Clos Naudin $42.99
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**Pour Votre Plaisir**

**Rich Whites for a Song**

As I write this, I am preparing to leave for Burgundy. I’ll report on my trip next month. This month I wanted to list many 2002 Red Burgundies not usually shown in the newsletter, so my column will be very short. As always, a complete list is at www.klwines.com.

We are directly importing two spectacular wines from a tiny domaine in the hills of Mâcon in a town called Vergisson. Denis Barraud has a tiny estate called Domaine des Nembrets. His 2003 Domaine des Nembrets St. Veran ($13.99) has rich fruit, with lots of minerality, power and charm. The 2003 Domaine des Nembrets Pouilly Fuissé ($18.99) is also very rich and round but has a core of wonderful flintiness and length. À Santé.

—Keith Wollenberg
2000 Brunello di Montalcino

Pre Arrival

2000 Poggiarellino .............................................$29.99
2000 Baricci ..........................................................$36.99
2000 Pian dell’Orino ............................................$39.99
2000 Sesta di Sopra ...............................................$42.99
2000 Cupano ..........................................................Inquire
2000 Valdicava ........................................................Inquire
2000 Villa le Prata ...................................................Inquire
2000 Casanuova delle Cerbaiae ...............................Inquire
2000 Fuligni ...........................................................Inquire
2000 Il Poggione .....................................................Inquire
2000 Capanna ........................................................Inquire
2000 La Gerla ........................................................Inquire
2000 Piancornello ..................................................Inquire
2000 Collosorbo .....................................................Inquire
2000 Donatella Cinelli Colombini .............................Inquire
2000 Argiano ........................................................Inquire
2000 Camigliano ....................................................Inquire
2000 Lisini .............................................................Inquire

Tuscany

2003 Maritima Sangiovese “4 Old Guys” ......................$7.49
2003 Poliziano Rosso di Montepulciano ....................$11.95
2001 Isole e Olena Chianti Classico ..........................$16.99
2001 Carobbio Chianti Classico-2 Glasses Gambero Rosso ....$16.99

2000 Sesta di Sopra Brunello di Montalcino ($42.99)

Last year’s 95-point Wine Spectator surprise follows with another truly sensational wine. The nose just jumps out at you: spicy, complex, wild cherry fruit with hints of sage and leather, intriguing, seductive and inviting. On the palate the wine is broad, full-bodied and rich yet not heavy. It has an elegance, more like a lithe, muscular athlete, supple yet forceful, and is full of the complex character evident in the nose yet is slightly plumier, meatier, warmer, sweeter.

As the wine lies on your palate, its incredible length begins to blossom, as you follow its ever lengthening finish depositing its mineral character, iron-like, focused, powerful and very, very long. This wine will be able to be drunk now with a couple of hours in a decanter but will continue to improve for another decade plus.

2000 Baricci “Colombo di Montosoli” Brunello di Montalcino ($36.99)

“Sweet earth” were my first notes for this wine. That classic “Montosoli” nose, elegantly spicy, full of cinnamon, cardamom, anise and leather. The wine exudes a rather feminine mystique: lithe, supple, delicate, giving then taking, hinting not demanding, complex however simple, yet leaves you with a warm, round and complete feeling on the palate. The finish is a delicate reminder, not a forceful demonstration of power. It is intriguing, subtle and memorable. Drink now with a couple of hours in a decanter, or allow the wine to continue to evolve for another 4-5 years or more.

2000 Poggiarellino Brunello di Montalcino ($29.99)

There is a certain sweetness that emanates from the nose. It is the ripeness of the grapes, the plumy and chocolate cherry character, unstoppable, flowing powerfully from the glass, layering flavors across the palate like sedimentary deposits. Warmth, dense richness, lush thickness, a powerful pulsing pumps the ripe plumy character across the palate, pleasing, warming, enriching and filling the palate. The finish is sunny, warming, complete, balanced and lingering with more chokolaty intrigue. Drink now with a couple of hours in a decanter or let it continue to evolve for another 4-5 years, and then age gracefully.

2000 La Fortuna Brunello di Montalcino ($36.99)

A warm, sweet ripeness is found in this wine. Dark and intense plum aromatics rise from the glass and give you an immediate sense of density, weight and richness. The wine is so supple on the palate, easy like the first warm day of spring, comfortable, invigorating and relaxing. Complex, chocolate amarena (Italian wild cherry) flavors dance around your palate and come together for a long, graceful finish that would state with a rather clipped British accent “rather well-balanced.” Drink now with a couple of hours in a decanter, or allow this wine to improve and continue to evolve for another 4-5 years and then age gracefully.

—Greg St Clair

For a complete up-to-date listing, check our website at www.klwines.com
2003 Cascina Val de Prete Arneis “Luet” ........................................ $15.99
2003 Monchiero Carbone Arneis “Reci”........................................ $15.99
This is good so it doesn’t seem possible to be Arneis!
2002 Produttori del Barbaresco Nebbiolo delle Langhe ............ $16.99
2001 Cascina Castle’t Barbera d’Asti Superiore “Passum” .......... $24.99
Stunning Barbera from dried grapes, incredible richness and great drinking!
2001 Cascina Val de Prete Barbera d’Alba “Carolina” ............... $29.99
One of our favorite barrique-aged Barbera-supple, ripe and great concentration.

Barolo/Barbaresco
2000 Massolino Barolo-92 points Wine Spectator .................... $35.99
2000 Famiglia Anselma Barolo-92 points Wine Spectator .......... $43.99
1993 Famiglia Anselma Barolo-(Yes, 1993!) .......................... $47.99
Complex, balanced, drinkable Barolo at an excellent price. What a concept!
1998 Famiglia Anselma Barolo ................................................... $47.99
2000 Elio Grasso Barolo Ginestra “Casa Mate” ..................... $53.99
1995 Famiglia Anselma Barolo “Adasi” .................................. $53.99
1996 Famiglia Anselma Barolo “Adasi” .................................. $55.99
1997 Famiglia Anselma Barolo “Adasi” .................................. $59.99

Trentino-Alto Adige and Friuli
No better Pinot Grigio in this price range than the 2003 Blason, full, richly textured and full of flavor.
2003 Blason Merlot ................................................................. $8.99
Blason’s Merlot is chocolaty, ripe, super drinkable with considerable depth for a wine of this price range.
1999 Rotari Brut Riserva “Metodo Classico” ........................... $9.99
2002 Blason Chardonnay ......................................................... $9.99
This Chardonnay is partially barrel-fermented and the tank portion is all “sur lie.” A wonderful blend, balanced and drinkable, not woody but with some vanillin intrigue, and mineral finish. Closer to Mâcon than California.
2003 H. Lun Schiava-It’s sensational! ....................................... $13.99
Rich, balanced, with delicate acidity and scintillating aromas of bitter almonds, apple and ripe pear highlighted by hints of tarragon. No oak.
2003 H. Hun Lagrein Kretzer (Rosé) ........................................ $13.99
Anytime is good for rosé, and Lagrein makes it the best!
2000 Convento Muri-Gries Lagrein Scuro-1 Glass Gamb Rosso ... $13.99
This is Pinot Grigio worth looking for, powerful, complex and still easy drinking.
50% pinot bianco, 20% chardonnay both tank fermented and aged “sur lie,” and 30% barrel-fermented chardonnay. The nose is fascinating, alternating between flower and fruit with hints of hazelnut and vanilla.
Why drink Pinot Grigio when you can drink Friul’s best white: Pinot Bianco?
You won’t believe the quality, power and body of this un-open mastered piece!
2003 Cantina Terlan Pinot Grigio dell Alto Adige ..................... $19.99
2003 Niedrist Terlaner Sauvignon ............................................ $26.99
2001 H. Lun “Albertain” Lagrein Riserva ................................. $29.99
2002 Tenuta Waldgries Lagrein Riserva .................................. $32.99
2002 Tenuta Waldgries Cabernet “Laurenz”........................... $32.99
2000 Muri-Gries Lagrein “Abtei Riserva”-3 Glasses Gam Rosso .. $34.99
2002 Niedrist Blauburgunder (Pinot Noir) ............................... $34.99
2001 Tenuta Waldgries Lagrein “Mirell” ................................... $54.99

Sicily and Sardegna
2002 Arancio Grillo Bianco ...................................................... $5.99
2001 Arancio Nero d’Avola ...................................................... $5.99
2002 Arancio Syrah ................................................................. $5.99
2003 Colosi Bianco ................................................................ $7.99
2002 Colosi Rosso ................................................................ $7.99
2003 Cusumano Nero d’Avola .................................................. $8.99
2003 Mancini Vermentino di Gallura ..................................... $11.99
2003 Cantina di Gallura Vermentino di Gallura “Canayli” ....... $15.99
2001 Valle dell’Acate Cerasuolo di Vittoria ............................ $18.99
2003 Palari “Rosso Sopranu” ................................................... $24.99
1999 COS Nero d’Avola Contrade “Labirinto”-Stunning! ........... $54.99

Lombardia, Umbria, Veneto and Other
NV Ca’ de Medici “Terra Calda”-Staff favorite! .......................... $9.99
2002 Cataldi Madonna Montepulciano d’Abruzzo ................. $13.95
NV Col Sandago Prosecco Extra Dry Valdobiaddene ............... $13.99
Excellent quality! Clean, bright, crisp, it should be on your table tonight!
2000 D’Angelo Aglianico del Vulture ..................................... $14.99
1999 Corteforte Valpolicella Superiore, Ripasso ...................... $18.99
2000 Luigi Righetti Amaronne ................................................ $19.99
2000 Scacciaiavoli Sagrantino di Montefalco-91 points Parker $34.99
1999 Bruno Coati Amaronne .................................................... $29.99
2001 Antinori “Cervaro” ......................................................... $37.95

April’s Tailgaters
2003 Terizzi & Puthod Vernaccia di San Gimignano ($9.99) Vernaccia is believed to have been planted around the town of San Gimignano in the 13th century by Vieri di’ Bardi. This was one of Italy’s first DOC wines, later earning the even more esteemed DOCG designation. Now about the wine: lemony with hints of pear and faint peachy tones. Medium body with a crisp finish. Will work well with BBQ chicken or rabbit.
2003 Villa Sparina Gavi ($17.99) Too often light and inconsequential (and rarely cheap!), Gavi from the commune of Gavi is rarely something we at K&L get keyed-up about. But the Gavi from Villa Sparina really is exciting. Fashioned from the native cortese grape, this unoaked white is crisp and clean, with citrus and peach fruit and notes of herbs, but also presents considerable berth. This wine just feels good, and it is exemplary when paired with fish or vegetable antipasti.
2001 Carobbio Chianti Classico ($16.99) In the words of esteemed Italian wine importer Oliver McCrum: “The most famous vineyards in Panzano are in the ‘Conca d’Oro,’ the ‘golden slope’ just to the west of the village. Carobbio’s vineyards are on that slope, and the wines show the classic lush, velvety texture and plummy fruit typical of this area. When I was thinking of importing the wines two years ago I asked another winemaker from Panzano what he thought of Carobbio, and he said without hesitation ‘The best wines in the village! The best wines in the village!’ Good enough for me. At Carobbio the wines are made in a clean, modern style with very intelligent use of oak, which is to say that the oak complements the wine, even compliments the wine, and doesn’t obscure the flavor of the grapes. This is a good thing. The enologist is Gabriella Tani.” Go Giants or see you at the Park! Salute!
—Mike Parres
**MY FATHER USED TO TELL ME WONDERFUL STORIES ABOUT MAKING “CORN LIQUEUR” IN THE BACK HILLS OF WEST VIRGINIA WHEN HE WAS A BOY. IN HONOR OF HIS BIRTH MONTH, HERE ARE A FEW EXAMPLES OF SOME GREAT WHISKEY MADE HERE IN THE U.S.A. —SUSAN PURNELL**

A. H. Hirsch 16-year Bourbon ..................................................$79.99

Michter’s Distillery in Schaefferstown, Pennsylvania was the foster home of A. H. Hirsch Reserve bourbon. Dating back to the mid-eighteenth century, Michter’s was distilling whiskey. As early as 1753 there was a small distillery on this Pennsylvania farmstead, that’s long before Kentucky was even settled. Ranking with the world’s best whiskies, the A.H. Hirsch 16-year-old, is without question, one of the absolute highest quality available today. Distilled in the spring of 1974 (and no longer produced), this rare Bourbon whiskey was distilled in the time-honored Kentucky pot-still tradition, a slower, more work-intensive, more expensive relic of a bygone era. Hirsch Reserve stands in the class of top-flight single malt Scotch Whisky and Grand Champagne Cognac. Hirsch Reserve whiskies offer a unique taste experience showing silky smooth texture and perfectly balanced flavors of sweet oak, maple and spice. The aftertaste is round, rich, very long and mellow.

Black Maple Hill, 14-year-old, Single Barrel...........................................$44.99

4 Stars Spirits Journal rating. Black Maple Hill bourbons are incredibly smooth, with complex flavors that range from baked apple pie, to smoky and rich butterscotch. The 14-year-old is the sweetest and most floral of the Black Maple Hill Bourbons that we carry. Cass #147, 47.5 alc./vol.

Blanton’s Bourbon ..................................................................................$46.99

The nose is very deep and satisfying. That with powerful dry vanilla notes in perfect harmony with hints of honey and strong caramel. The long, creamy caramel holds the fort until some late soft peppers arrive to spice things up. The underlying dryness amid the spice and honey really makes for a bourbon that should suit all tastes.

Bulleit Bourbon Frontier Whiskey .......................................................$19.99

Bulleit is a small family distillery in Lawrenceburg. This whiskey has been aged seven years and has a high rye component in the mash, which gives the bourbon a rich, oak aroma with hints of vanilla. Made in small batches and very, very well balanced!

Elijah Craig 18-year-old Bourbon.......................................................$35.99

This is an outstanding hand-crafted, single-barrel bourbon at a wonderful price. Aged 18 years in new charred oak barrels. The color is a very deep amber with a burnt orange tones and ideal clarity. The mouth presence is divine, showing equal parts elegance and command. Layered flavors of cream, almonds, vanilla extract and smoke.

Elmer T. Lee Single Barrel Bourbon .....................................................$19.99

91 points Wine Enthusiast! Medium gold in color; the nose brings notes of butterscotch, clover, vanilla and old leather. The full body bears a palate with an almost wine-like character that balances intense fruits, honey and vanilla with a light spiciness that shows off the distiller's craft. The finish is long and warm.

Evan Williams Single Barrel Bourbon ..................................................$24.99

92 points from the Malt Advocate! Our staff loves master distillers Craig and Parker Beam. We believe that the Evan Williams Vintage Single Barrel is one of the best bourbons for its price on the market today. The craftsmanship and the quality is what really makes this bottle shine!

**SPECIALTY WHISKEYS**

Michter’s USA #1 Single Barrel Straight Rye Whiskey

Michter’s 10 Year Single Barrel Straight Rye Whiskey .............................................$47.99

Straight Rye distilled from select American rye. Single Barrel. Limited quantities. Fire-charred, new American oak barrels. 92.8 Proof (46.4% alc.)

Old Forester Birthday Bourbon Fall 1995.................................................$36.99

This Vintage release of Old Forester was chosen to honor the birthday of George Garvin Brown, the Bourbon industry's pioneer. Once bottled, its unique character will never be replicated again. This spicy complex bourbon was entered into the Old Forester brick Warehouse L during a cycling period. The interior temperature of the warehouse was warm and humid so the pores of the charred white oak barrel were open. This allowed the new bourbon to soak deeply into the barrel wood where it quickly began to absorb the perfect balance of wood, confectionary and spice character. The barrels were aged on the upper floors of Warehouse L and were exposed to sun from the east, west and south. It’s this heat and moisture combination that contributes to the interesting aroma, palate and finish.

Old Potrero Single Malt Straight Rye Whiskey...........................................$56.99

Old Potrero is the recreation of the original spirits produced from grain in early America. Distilled in a small copper pot still from a mash of 100% rye malt, this release was aged for two years in oak barrels at the distillery on Potrero Hill in San Francisco. 45% alc./vol.

Pappy Van Winkle Family Reserve 15 year Bourbon ................................$42.99

Julian P. “Pappy” Van Winkle, Sr., started working as a salesman for W.L. Weller & Sons wholesale in Louisville, KY in 1893 at the age of eighteen, just after he graduated from Centre College in Danville, KY. This bourbon represents a younger expression of the famous 20-year-old Pappy Van Winkle’s Family Reserve. The whiskey in this bottle was produced according to an exclusive family wheated recipe and was specially selected from barrels in the distillery’s warehouse in Kentucky. It has remained undisturbed for 15 years to age in deep-charred heavy oak…untouched by human hands; unhurried by time.

Pappy Van Winkle Family Reserve 20 year Bourbon ................................$78.99

99 points Wine Enthusiast. The nose is intensely fruited but also bears a tainting citrus zest note. The body is huge and almost chewable, and the palate is tremendously buttery with some dry spices and rich, creamy vanilla.

Sazerac 18-year-old Rye Whiskey ...........................................................$45.99

95 points Malt Advocate. “This is an amazing, truly unique whiskey. There is no rye whiskey on the market that is as old or perfectly balanced... For all who can’t get enough flavors and intensity in your whiskey, your search has ended.”

W. L. Weller 12-year-old Bourbon.........................................................$16.99

According to Paul Pacult, of The Spirit Journal: “The deep bronze color beautifully reflects the light showing perfect purity; the initial nosing pass finds fully natural aromas of lanolin, almond oil, and creamed corn—in the middle stage sniffings, following several minutes of air contact, a toasty oak/vanilla perfume takes the aromatic helm—the fourth and last whiff highlights the oily, grainy quality that’s firm and pungent—a high-splinted, lucidly toasted, and animated bouquet that has top-notch Bourbon written all over it; the dry, complex, and toasty palate entry is reminiscent of the Centennial 10 Year Old's grand entry — the mid-palate flavor profile is heavily wheated (like Wheat Thins crackers), oily, layer, moderately sweet, and sap-like; the finish is long, sweet, oaky, and intensely grainy all for an unbelievable price.”

**LOIRE, ALSACE AND BEYOND: TRINCH!!**

Trinch! is the sound in French of two glasses clinking together. There could not be a better name for this wine than that. Pierre and Cathérine Breton have rightfully earned their spot at the top of red wine production in the Loire and all of France for that matter. They are champions of organic agriculture and are at the forefront of making wines with the absolute minimum dosage of sulphur. For those of you not yet on the cabernet franc bandwagon, you must promise to take all of the ideas and notions you have about the grape and its wines from the Loire and throw them out the window. Next, pop a bottle of this wine in the fridge for 10-15 minutes, then pull out its synthetic cork (that’s right no “corked” bottles) and get ready for cabernet franc in its most luscious and sexy expression. The balmy vintage of 2003 has imparted a juiciness and texture rarely found here. Join me and the millions of others (I know for a fact there are at least 16 of us) that are “Gettin’ in to franc” this month and pop a bottle of Trinch!!

2003 Pierre and Catherine Breton Bourgueil Trinch! ($12.99) Sexy is one word for it, refreshing is another. How about fun, supple, rich, versatile, I could go on but the bottom line is that this is tasty stuff. You will rejoice in its ability to go with just about any food you can throw at it. You will revel in its rich currant-y fruit with hints of laverder. You will be in awe of how quickly the bottom of the bottle seems your search has ended. If I were Jim Barr I would give this 19.5 cat heads or whatever those are. I await your comments...Enjoy! —Jeff Vierra
**Warning:** Consumption of foods or beverages that have been kept or served in leaded crystal products will expose you to lead, a chemical known to the State of California to cause birth defects or other reproductive harm.

**Spiegelau Glasses**

These are excellent values for everyday use. Glasses must be shipped by the case (6 glasses per case).

<table>
<thead>
<tr>
<th>Product</th>
<th>Single Glass</th>
<th>Case of 6</th>
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<tbody>
<tr>
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<td>$41.94</td>
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<tr>
<td>Port</td>
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<tr>
<td>White Wine</td>
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</table>

Attention California residents. Proposition 65 WARNING: Consuming foods or beverages that have been kept or served in leaded crystal products will expose you to lead, a chemical known to the State of California to cause birth defects or other reproductive harm.

**LOW EVERYDAY PRICES!**

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

**WINE OPENERS**

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- **Instapull Wine Opener** $10.99

The world’s fastest and least expensive lever-style corkscrew. Includes foil cutter, extra worm and manufacturer warranty.

**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 to you. 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 identification 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.

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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.
Join One of Our “Wine of the Month” Clubs

I often hear from members of our Wine Clubs who are surprised that we offer certain wines at such low prices. Many of the wines we send out each month are well known and can be found in fine wine shops across the country. Sometimes the prices at your local wine shop can be three times or more what a Wine Club member pays. We are able to offer these gems for a number of reasons. It is ultimately the quality, however, that determines whether or not a wine becomes a monthly selection. We have many talented and specialized palates among our tremendous staff, and we use their abilities to help choose the winners. The employees at K&L can be quite vocal when a wine displeases them, and all comments are welcome. Those few wines chosen have certainly met the test.

We also often include some of our direct imports. With the Euro at an all-time high, import prices continue to rise. Each year, we send each of our buyers to the country and region of their specialty, and they come back with wonderful wines that we directly import, resulting in huge savings. As with our domestic purchases, the quality of the wine is of paramount importance.

Wine Club members are now able to take advantage of numerous special offers and Wine Club re-orders directly through our website. The benefits of being a Club member have dramatically increased, and we invite you to join one (or more) of our Clubs and see why we have so many happy, and oftentimes surprised, members. Cheers!

—Dave Rosenzweig

Prices are according to the Wine Spectator website listings as of 12/04.

SIGNATURE RED COLLECTION
This is a Club for the connoisseur and the passionate wine lover. Two magnificent bottles of red will arrive each month. Though drinkable now, they would benefit from cellaring. Wines in this Club normally sell for between $30 and $50 a bottle. Monthly Cost: Only $49.95 + Shipping (+ Tax for CA residents only). All reorders are $23.95 per bottle. Previous Signature selections (Wine Spectator-listed prices): 2000 Pine Ridge “Stags Leap” Cabernet ($70), 2000 Signorello Cabernet ($48) and 2002 Torbreck “The Steading.”

PREMIUM WINE CLUB
This Club features a tremendous selection of wines from around the world. These wines show complexity and true varietal character. See below for two of our past selections. Usually, but not always, we include a white and a red. Wines in this Club normally sell for between $18 and $30 a bottle. Monthly Cost: Only $29.95 + Shipping (+ Tax for CA residents only). All reorders are $13.99 per bottle. Previous Premium selections: (Wine Spectator-listed prices) 2000 Frazier “Lupine Hill” Cabernet ($45) and 2002 Torbreck “Juveniles” ($29).

BEST BUY WINE CLUB
A great way to learn about wines from around the world with a very high quality-to-price ratio. Usually we include a white and a red. Wines in this Club normally sell for between $10 and $15 a bottle. Monthly Cost: Only $17.95 + Shipping (+ Tax for CA residents only). All reorders are $8.49 per bottle. Previous Best Buy selections: (Wine Spectator-listed prices) 2000 Davis Bynum “Boar-doe” ($18) and 2002 McDowell Syrah ($16).