Podere Rinascimento: Brunello Report

In southern Tuscany the tiny town of Montalcino sits upon an exposed ridge, its narrow stone streets act as accelerators, amplifying the frigid February winds, focusing their brutally cold, knife edge points into all who walk her streets. An occasional rain squall blows through just to add an unavoidable, horizontally moving accent to the cold humidity. Broken umbrellas litter the uncovered trash receptacles around the town, an ever-present reminder of the wind’s fury. This vivid picture of nature flexing her muscles is an excellent cue to this vintage’s beginning on a frozen Easter Sunday back in April 2001.

Montalcino’s elite gathered in its Medici Fortress to debut this much anticipated 2001 vintage, yet the scoop was already out. Brunello di Montalcino’s extremely long gestation period of more than four years allows wine aficionados to get many chances to watch the evolution of each vintage’s wine. The 2001 was no secret, aging quietly for years waiting for its release. James Suckling of the Wine Spectator was the first to release his scores starting with 98 points for the 2001 Valdicava Brunello di Montalcino, and 90-point scores are falling like crumbs from a loaf of stale, unsalted Tuscan bread. Most of the American journalists I have talked to see this as a great vintage. The Wine Enthusiast is releasing their scores now and the Wine Advocate to follow soon after, finally catching up to the vintage this year.

In my article last month I wrote about this 2001 vintage being a synthesis 1997 and 1999. The lush, ripe, thick, low-acid 1997 vintage that put Brunello di Montalcino into America’s wine lexicon and the classically elegant, long, graceful and fresher 1999 vintage that was the purists’ favorite. 2001 has the weight, texture and structure that anyone who tastes it will recognize its importance immediately. The wines’ dark, opaque character shows how this vintage’s concentration levels are unusual for Montalcino, where the difficult to grow Sangiovese grape rarely lends itself to this level of density. The vintage has fully ripened fruit without a hint of the over-ripeness that plagued many wines from 1997. When one gets fruit from over-ripe vintages they tend to be mono-flavored behemoths, and this tends to make the wines less complex in the long run. 2001’s fruit is truly special; the wines’ dark, opaque character shows how this vintage’s concentration levels are unusual for Montalcino, where the difficult to grow Sangiovese grape rarely lends itself to this level of density. The vintage has fully ripened fruit without a hint of the over-ripeness that plagued many wines from 1997. When one gets fruit from over-ripe vintages they tend to be mono-flavored behemoths, and this tends to make the wines less complex in the long run. 2001’s fruit is truly special; the long hang time let the grapes develop complex flavors not just high sugar levels. The supple warmth of this seasoned fruit gives an easy entry into the mouth, yet behind the fruit lays significant tannic structure. The key to sangiovese is always the acidity, and it is the acidity that gives the wine length, elegance, grace and that ever-elusive balance. In 2001 the linear characteristic of sangiovese’s acidity carries the powerful tannins into balance. Spice, fruit, structure, color, balance, complexity—everything one could want in a vintage! However, unlike the spectacularly balanced 1999 vintage where almost every producer’s Brunello was a textbook example. This vintage seems to have been harder to make for some. I can’t give a blanket stamp of approval for this vintage—the good and great producers have made outstanding wine, but there are still many wines out of balance. Fortunately the greatest number of these wines won’t be coming to America so you won’t have to worry. And, of course, we’ve tasted through 163 different wines and eliminated those which we think won’t be of interest to you. CONTINUED ON PAGE 20
In This Issue


April In France—Let the Hype Begin!

As you read this month’s newsletter, Ralph, Chip, Steve and I will be in Bordeaux, tasting the newest “vintage of the Century,” the much-heralded 2005 Bordeaux wines, already said to be better than 2003 and 2000, more of a combination of 1982, 1986 and 1996 ... great Cabernet year, etc, etc. We will beg for a few cases and we will be happy with what we get. It looks to be a sellers’ market, and you know that means high prices. Our report should be out by the end of April. Now’s the time to put your name on the waiting list for any wines you may want. There will be severe allocations for some of these wines. Meanwhile, the absolutely delicious 2003 Bordeaux wines are arriving daily. We have 6000 cases coming from Bordeaux, so please be patient while waiting for these to arrive. Our Pichon-Lalande dinner at Cetrella on March 2 was superb: great crowd (sellout), fabulous wines and delicious food. These are the best bargain dinners in the U.S.A.

—Clyde Beffa Jr

How about Bordeaux Tonight?

I’ve come across a great wine recently, the 1997 Clos du Marquis, St-Julien ($31.99). This second wine of the world-famous Léoville-Las-Cases is truly a superb wine for tonight. The succulent concentrated dark fruit is well integrated with the oak and offers great balance. I think this is one of the best second wines from the 1997 vintage. Enjoy it by itself or any cheese. One other great value now back in stock is the 2001 Haut-Vigneau, Pessac-Leognan ($13.99). Helped by the winemaking crew at Carbonnieux, Haut-Vigneau offers a solid wine. Showing sweet berries, cassis and little oak as well as good mineral tones, this wine can be enjoyed today (with decanting) and over the next five years. The 2002 Haut-Bergey, Pessac-Leognan ($19.99) is another great Pessac that can be enjoyed today. Bright cherry, slight red berry with good structure, but not hard, nice acidity is what makes this one of the most elegant wines of Pessac in 2002. It’s still young, but don’t be afraid to open it and let yourself be charmed. The 2003 St-Hilaire, Haut-Médoc ($14.99) is one of our better value wines of the 2003 vintage. As you might know, 2003 was an extremely hot vintage in Bordeaux. Plenty of ripe concentrated fruit, cassis and blackberry come to mind. The tannins are present but not aggressive. Still young, but with the warm weather coming and the charcoal already warming up, this will be great with any grilled beef from strip sirloin to burgers.

—Alexandre Brisoux

Bordeaux for April and Beyond

Tax time is here, and not many of us are in the mood to take a chance when it comes to spending money. But we still crave good wine, so what should we do? By sticking to the most consistent producers we get great value without feeling like we have to gamble with our tax return. 2002 Pagodes de Cos, St-Estèphe ($22.99) Cos d’Estournel is one of the best and most consistent producers we get great value without feeling like we have to gamble with our tax return. 2002 L’Eglise Clenet, Pomerol ($74.99) At a recent event in San Francisco the 2001 vintage of this wine was my choice for best of the 60 Bordeaux poured, beating out several First Growths and two super expensive Right Bank “garage” wines. Despite boasting some of the oldest vines in Pomerol, microscopic production (only 12,000 bottles) allows this château to fly under the radar. Yet it has one of the most consistent track records in all of Bordeaux. Super refined and complex, showing silky raspberries and mineral. This satin-textured wine is truly profound. 1998 Pichon-Lalande, Pauillac ($57.99) Our favorite Bordeaux hits the mark year after year, even in difficult vintages. The big firm cabernet shows in the aromatics with complex herb, cedar and smoke that leap from the glass. The high percentage of merlot shines on the palate giving this round, silky wine a lushness you won’t often find in 1998 Médocs. Pichon-Lalande is the closest thing to a slam dunk regardless of the vintage, and this is a shining example. Enjoy now or age 15 more years.

—Steve Bearden
See our Vintage Report and list of wines available on our website. A very fine vintage, classic style and well priced.

2004 BORDEAUX FUTURES

Alter Ego de Palmer, Margaux - Spectator: A lovely, silky wine.................$32.99
Angélus, St-Emilion (1.5L) ..................................................$179.99
Angélus, St-Emilion-92-94 points Parker and Spectator ..................$86.99
Auseve, St-Emilion-91-93 points Robert Parker .....................$229.99
Barde Haut, St-Emilion-91-93 points Robert Parker .................$27.99
Barnadotte, Haut-Médoc ................................................................$14.99
Branaire-Ducru, St-Julien (1.5L)-90-93 points Robert Parker .........$56.99
Branaire-Ducru, St-Julien ................................................................$28.99
Brane-Cantenac, Margaux (1.5L)-90-91 points Robert Parker .........$59.99
Brane-Cantenac, Margaux ................................................................$30.99
Calon Segur, St-Estéphe (1.5L)-90-93 points Robert Parker ..........$78.99
Calon Segur, St-Estéphe ................................................................$37.99
Cantemerle, Haut-Médoc ................................................................$17.99
Cantecan-Brown, Margaux .......................................................$24.99
Carruades de Lafite, Pauillac-87-90 points Tanzer .....................$34.99
Clerc-Milon, Pauillac-89-91 points Wine Spectator ......................$29.99
Climens, Sauternes ......................................................................$59.99
Climens, Sauternes (375ml) .......................................................$31.99
Clos du Marquis, St-Julien (1.5L) ...............................................$49.99
Clos du Marquis, St-Julien-89-91 points Wine Spectator ..............$24.99
Clos Marsalette, Pessac ................................................................$16.99
Cos d’Estournel, St-Étèphe-92-94 points Robert Parker and WS ...$69.99
Cos d’Estournel, St-Étèphe (1.5L) ..............................................$144.99
d’Aiguilhe, Côtes d’Castillon-88-90 points Stephen Tanzer .........$18.99
d’Angludet, Margaux-An outstanding value ............................$22.99
dermailliac, Pauillac-88-90 points Stephen Tanzer .....................$23.99
du Tertre, Margaux (1.5L $51.99)-90-92 points Robert Parker .......$24.99
Destieux, St-Emilion-Tanzer: sweet berry and dark chocolate flavors.$23.99
Doisy-Vedrines, Sauternes (375ml) ...........................................$14.99
Doisy-Vedrines, Sauternes-89-91 points Wine Spectator ..............$29.99
Domaine de Chevalier Rouge, Pessac-88-91 points Tanzer ..........$29.99
Ducru-Beaucaillou, St-Julien (1.5L)-92-94 points Robert Parker ......$129.00
Duhart Milon, Pauillac ................................................................$24.99
Fontinel, Fransac ..........................................................................$20.99
Gigault “Cuvee Viva” Côtes de Blaye .........................................$14.99
Giscours, Margaux-90-92 points Robert Parker .........................$29.99
Grand-Puy-Lacoste, Pauillac (1.5L $71.99)-88-91 points Tanzer ....$34.99
Grand Puy Ducasse, Pauillac .......................................................$24.99
Gruaud-Larose, St-Julien (1.5L) ..................................................$69.99
Gruaud-Larose, St-Julien-89-91 points Wine Spectator ...............$35.99
Haut Brion Blanc, Pessac ..........................................................$29.00
Haut-Brion, Pessac-Léognan-93-95 points Robert Parker ..........$139.99
La Fleur de Bouard, Lalande de Pomerol-88-90 points Tanzer ....$25.99
Lafon-Rochet, St-Éstèphe ................................................................$26.99
Lagrange, St-Julien-89-91 points Wine Spectator .........................$27.99
Langlot-Barton, St-Julien ................................................................$32.99
Langlot-Barton, St-Julien (1.5L)-89-91 points Spectator .................$66.99
Larisse-Ducasse, St-Emilion-90-93 points Robert Parker ............$27.99
Laville Haut Brion, Pessac ..........................................................$169.00
Léoville-Barton, St-Julien-92-94 points Robert Parker ...............$27.99
Léoville-Barton, St-Julien (1.5L)-92-94 points Robert Parker .........$27.99
Léoville-Las-Cases, St-Julien-95-100 points Wine Spectator .........$74.99
Léoville-Las-Cases, St-Julien (1.5L)-95-100 points Spectator .........$154.99
Léoville-Poyferré, St-Julien-90-93 points Robert Parker .............$35.99
Les Forts de Latour, Pauillac (1.5L) .............................................$89.99
Les Forts de Latour, Pauillac-89-93 points Stephen Tanzer ...........$46.99
Les Ormes de Pez, St-Éstèphe-Spectator: nice wine for the vintage ..$21.99
Lynch-Bages, Pauillac-89-91 points Wine Spectator and Tanzer ......$39.99
Lynch-Bages, Pauillac (1.5L) ......................................................$84.99
l’Evangile, Pomerol-90-93 points Tanzer ...................................$84.99
Malartic Lagraviere Blanc, Pessac .......................................... $34.99
Malescot St-Exupéry, Margaux (1.5L $58.99)-91-93 pts Parker ......$28.99
Meyney, St-Éstèphe-Excellent wine .......................................... $22.99
Monbousquet, St-Emilion ......................................................... $34.99
Mouton-Rothschild (1.5L $289.00)-92-94 points Spectator ...........$139.99
Nenin, Pomerol-89-91 points Spectator .....................................$29.99
Pagodes de Cos, St-Éstèphe ..................................................... $21.99
Pape Clement, Pauillac-92-94 points Robert Parker .................$66.99
Pavillon Rouge, Margaux (1.5L) ................................................$69.99
Pavillon Rouge, Margaux-87-90 points Stephen Tanzer ..............$79.99
Phelan-Ségur, St-Éstèphe-Tanzer: “supple and lush...” ...............$24.99
Pichon-Baron, Pauillac (1.5L $99.99)-90-93 points Robert Parker ..$51.99
Pichon-Lalande, Pauillac-91-94 points Robert Parker .................$59.99
Pichon Lalande, Pauillac (1.5L) .................................................$129.99
Pontet-Canet, Pauillac (1.5L)-92-94 points Robert Parker ..........$79.99
Poujeaux, Moulis .................................................................$21.99
Rieussec, Sauternes-92-94 points Wine Spectator .....................$39.99
Rieussec, Sauternes (375ml) ......................................................$20.99
Smith-Haut-Lafitte Rouge, Pessac-Léognan-91-93 points Parker ...$36.99
Sociando-Mallet, Haut-Médoc-90-92 points Parker .................$36.99
Troplong Mondot, St-Emilion (1.5L)-92-94 points Parker ..........$78.99

2003 BORDEAUX FUTURES

Exceptional vintage for collectors. Check out our Vintage Report. Scores are from The Wine Advocate. Wines are starting to arrive.

Brane-Cantenac, Margaux (90-93) .................................................$35.99
90-93 points Parker: “… sweet black currant, herby aromas with hints of earth, blue fruits, and some of the forest floor characteristics ...” (04/05)
Clos d’Oratoire, St-Emilion (89-92) ...............................................$36.99
d’Issan, Margaux (90-92) ..........................................................$30.99
90-92 points Robert Parker: “…Elegant, focused bouquet of floral notes intermixed with blueberry, black currants and some earth and spice, this wine reveals elegance, ripeness, good freshness, and a medium-bodied, attractive finish with low acidity, outstanding depth, and overall balance. ” (04/05)
Grand-Puy-Lacoste, Pauillac (91-94) ...........................................$44.99
Haut-Brion, Pessac (93-95+) ....................................................$279.99
Léoville-Las-Cases, St-Julien (93-95) ..........................................$169.99
95-100 points Wine Spectator: “…Very complex. Layers of caramelized tannins, turning to leather. Warm and inviting, yet rich and powerful; fantastic purity, yet voluptuous. This is what exciting wine is about.”
Margaux, Margaux (96-100) .....................................................$369.00
Mouton-Rothschild, Pauillac (95-96) ..........................................$114.99
95-100 points Wine Spectator: “Complex aromas of blackberries, citrus and tobacco. Currants. Subtle nose yet complex...”
Palmer, Margaux (88-91) .........................................................$64.99
Pichon-Lalande, Pauillac (93-95) ................................................$99.99
95-100 points 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.”
Sociando-Mallet, Haut-Médoc-87-92 points Parker .................$36.99

See our website www.klwines.com for tasting notes and accurate inventories.
2003 Bordeaux: Perfect for the American Palate!

The yearly unveiling of Bordeaux’s new vintage at the Union des Grand Crus tasting on the West Coast is usually a pretty serious event. Serious concentration on the faces of the American tasters, many tasting the wines for the very first time, and taking serious notes. The Bordeauxs pouring the wines are also a bit intense as they listen politely to comments about their wines and wonder if people really understand them. This year was completely different with 2003 Bordeaux; it was a lovefest! Smiles abounded from everyone’s faces. The wines showed fabulous ripe fruit, rich textures, and they tasted great, which solidified the fact that this vintage will be delicious now and can evolve over many years.

1961 Lynch Bages, Pauillac ....................$399.00
1961 Palmer, Margaux ............................$1799.00
Direct from Mahler-Besse cellar, best in Bordeaux.
1970 Léoville-Las-Cases, St-Julien .......$99.95
1970 La Lagune, Medoc ..........................$129.95
1975 Poujeaux, Moulis (1.5L) .............$169.99
Awesome value! Sweet fruit, lingering aftertaste. Old school wine-perfect with a rack of lamb.
1982 Cheval-Blanc (1.5L) .................$1699.00
1982 Canon, St-Emilion ......................Inquire
1982 Léoville-Poyferré, St-Julien ......$179.99
1988 L’Arrose, St-Emilion .................$79.95
1989 d’Armailhac, Pauillac (1.5L) ..$189.00
1990 Pichon-Lalande (1.5L) ..........$279.00
1993 Pichon-Lalande (1.5L) .............$139.99
4 stars Decanter magazine: “Good solid nose. Tannic fruit on the palate. Good, big and sound.”
1994 Haut-Bailly, Pessac .......................$42.99
According to Robert Parker: “One of the finest 1994s... The wine is rich yet ethereal in the mouth...” (02/97)
1994 Haut Brion, Pessac .......................$159.99
94 points Wine Spectator: “Has wonderful richness and suppleness, lovely fruit and harmony. A superb example of a graceful, balanced wine that is delicious now and can evolve over many years.”
1994 Latour, Pauillac ..........................$189.99
93 points Robert Parker: “It is a superbly rich, concentrated, full-bodied Latour with remarkable intensity. The wine exhibits fabulous intensity, excellent richness, a sweet inner-core of fruit, and a powerful, tannic but brilliantly well-defined, long finish.” (04/96).
1994 Pichon-Baron, Pauillac ..................$34.99
Robert Parker: “....sweet, smoky, cassis scented nose, supple, round tannin... excellent richness...”
1994 Pichon-Lalande (1.5L) .............$139.99
91 points Robert Parker: “One of the stars of the vintage, a gorgeously perfumed, exotic, smoky, blackcurrant, Asian spice, and sweet vanilla-scented bouquet. It is followed by thick, rich, moderately tannic flavors that exhibit medium to full body, good structure, outstanding purity, and a classically layered, long, pure finish.” (02/97)
1995 Pichon-Lalande (1.5L) .............$309.99
96 points and a Cellar Selection designation from the Wine Spectator: “...This powerhouse needs time. Best after 2003.” (01/98)
1995 Pichon-Baron (1.5L) ..................$149.00
1996 Palmer, Margaux .........................$129.99
1996 Phelan Segur, St-Estèphe .............$31.99
1996 Pichon-Baron, Pauillac ..................$54.99
92 points Spectator and $20 less than 2003.
1996 Pichon-Lalande (1.5L) .............$299.99
1997 Clos du Marquis, St-Julien ..........$31.99
1997 Ormes de Piz, St-Estèphe .............$17.99
1998 Carillon d’Angulas, St-Emil .........$24.99
Good minerality and lingering finish. Fine plus.
1998 Pichon-Lalande, Pauillac .............$57.99
According to Robert Parker: “Pontet-Canet’s dark ruby-purple-colored, closed 1998 (50% Cabernet Sauvignon and 50% Merlot) is undoubtedly a vin de garde.”
1998 St Georges Trilogie, St-Emilion$19.99
1998 St Georges Trilogie (1.5L) ..........$39.99
1999 d’Angludet, Margaux ....................$34.99
Super sweet and silky black fruit notes. Hints of orange zest. Really soft tannins and quite broad on the palate. Very similar to Palmer. Terrific length.
1999 Lalande Borie, St-Julien .............$18.99
65% cabernet sauvignon, 25% merlot and 10% cabernet franc. Elegant, perfect drinking right now.
1999 Phelan-Ségur, St-Étèphe ..............$26.99
Robert Parker: “The 1999 is charming. It exhibits strawberry, cherry, and black currant fruit, a touch of minerals, earth, and underbrush.” (04/01)
1999 Pichon-Baron, Pauillac .................$39.99
Black currant and spicy aromas, with nice thickness in the mouth. It has a tinge of coffee and vanilla on the palate. An exotic wine.
1999 Smith-Haut-Lafitte (1.5L) ..........$79.99
One of Clyde’s favorite ‘99s. Elegant-fruity.
1999 Talbot, St-Julien .........................$29.99
2000 Bellerose Figeac Reserve,
St-Emilion .....................................$27.99
The ripe round fruit is wrapped around a core of

Our 1999, 2000, 2001 and 2002 Bordeaux tasting notes are listed at www.klwines.com
K&L buys many imported wines directly from the producers or negociants. 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 middle-men taking a percentage while passing it through distribution.

France:
Alsace/Loire Valley

<table>
<thead>
<tr>
<th>Year</th>
<th>Name</th>
<th>Price</th>
</tr>
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<tbody>
<tr>
<td>2001</td>
<td>Gewürztraminer Grand Cru Froehn, J.P. Becker</td>
<td>$17.99</td>
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<tr>
<td>2001</td>
<td>Gewürztraminer Eichberg, Charles Baur</td>
<td>$19.99</td>
</tr>
<tr>
<td>2004</td>
<td>Muscadet, Ch La Moriniere</td>
<td>$9.99</td>
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2004 Sancerre Blanc, Franck Millet

2004 Quincy, Adele Rouze
-
Another great value!

2004 Savennières “Cuvee des Genets,” Domaine Laureau ....$15.99
- Delightful, mineral driven white.

2004 Sancerre Blanc, Franck Millet-Superb value ..............$12.99

2004 Sancerre Rouge, Franck Millet-Another great value!........$14.99

- Our best selling Sancerre-clean, balanced, earthy.

2004 Sancerre Chavignol Blanc, Gerard Boulay............$18.99
- These are wines of the soil, that echo the land with precision and delineation found in only the greatest of white wines.

2002 Quincy, Silice de Quincy ..................................$24.99

Bordeaux: White/Clairet/Red/Stickies

<table>
<thead>
<tr>
<th>Year</th>
<th>Name</th>
<th>Price</th>
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<tbody>
<tr>
<td>2004</td>
<td>Château Roquefort Blanc, Bordeaux</td>
<td>$9.99</td>
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<tr>
<td></td>
<td>Great balance with almost Alsatian Pinot Blanc richness. Lingering finish.</td>
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<tr>
<td>2004</td>
<td>Château St Jean des Graves, Graves</td>
<td>$10.99</td>
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<td>Clean, crisp, refreshing and a great value.</td>
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<tr>
<td>2004</td>
<td>Château Thieuley Blanc, Bordeaux</td>
<td>$10.99</td>
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<td></td>
<td>A bit richer style with plenty of semillon in blend.</td>
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<td>One of the best 2003 white wines from Bordeaux-perfect acidity.</td>
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<td></td>
<td>Superb elegance and refinement. Soft, fruity mid palate with very dry finish.</td>
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<tr>
<td>2002</td>
<td>Clos Floridene Blanc, Graves</td>
<td>$17.99</td>
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<tr>
<td></td>
<td>Very similar to Domaine de Chevalier. Richness and tons of mineral.</td>
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<tr>
<td>2004</td>
<td>La Peyrere du Tertre Clair</td>
<td>$12.99</td>
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<tr>
<td></td>
<td>A deep colored rosé style wine rich enough to serve with a beef course.</td>
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<tr>
<td>2003</td>
<td>Château Souvenir, Bordeaux</td>
<td>$9.99</td>
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<tr>
<td></td>
<td>Ripe and very fruity, forward red. Enjoy now.</td>
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<tr>
<td>2003</td>
<td>Château Peyraud, Premières Cotes de Blaye</td>
<td>$9.99</td>
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<tr>
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<td>90% merlot, 10% cabernet sauvignon, very aromatic and bright and perfect for consumption now and over the next three years. Sweet and lovely. Rough and lush on the palate. Tastes great right now. Long finish. (Clyde Beffa, K&amp;L Bordeaux buyer)</td>
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<tr>
<td>2000</td>
<td>Château Trebiac, Graves</td>
<td>$13.99</td>
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<td>Tons of crushed berries. Enjoy now.</td>
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<tr>
<td>2003</td>
<td>Haut Vigneau, Pessac</td>
<td>$13.99</td>
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<tr>
<td></td>
<td>From the Perin family of Carbonnax fame. Fabulous value!</td>
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2004 Gavi

3004 Barbaresco, Bartolo Mascarello .............$34.99

Rich, chocolatey, round, this is classic Barbaresco.


2002 Barolo, “La Morra” ..........................$31.99


Red Burgundy


2003 Gevrey-Chambertin, Vieilles Vignes, Maison Champy ..$29.99

The nose shows licorice and earthy notes, followed by lovely, bright Cherry fruit, with teh characteristic size and meatiness of Gevrey. The tannins are plentiful, but so beautifully fine in character that they are unobtrusive.

2001 Volnay, “Ronceret,” 1er Cru, Domaine N. Rossignol ..$49.99

2002 Volnay, “Taillepieds,” 1er Cru, Nicolas Rossignol ....$51.99

Clive Coates writes: “65 year old vines which belong to his grandfather. 29 hl/ha. Medium-full body. ripe, ceramy and sophisticated. good tannins. Long. Intense. Very classy. ...”

2002 Volnay, “Caillerets,” 1er Cru, Nicolas Rossignol ....$51.99


Rich, chocolatey, round, this is classic Beauneums.

Southern France/Rhône

2004 Provence Domaine de l’Atilon (Marselan) .............$8.99

Marselan is cross of cabernet and grenache. Organic and delicious.


2002 Garrigues Rouge, Jean Louis Denois-Great value! ......$9.99

2004 Côtes du Rhône, Domaine de la Maurelle ..............$9.99

Meaty and spicy aromas follow to the palate. Good sweet middle palate fruit.
2004 VdT Coteaux du Languedoc Domaine Beau Thorey “Patus” Pic St Loup (ORGANIC) ..............................................................................$11.99
NV Brut Rosé Pinot Noir, Jean Louis Denois .........................$12.99
Here is the last of this sparkling beauty.

2003 Coteaux du Languedoc Domaine Beau Thorey “Danse des Ceps” (ORGANIC) .................................................................$15.99
New vintage, but same great wine. Packed with spicy fruit.

Sold out quickly last time—last 50 cases have arrived.

2002 “La Riviere” Chenin Blanc, Jean Louis Denois ...............$16.99
Two new arrivals from the great Jean Louis Denois.

2004 Gigondas, Domaine de la Maurelle ..................................$16.99
Spicy, rich, mineraly. Lots of black fruit on the palate. Decant.

2003 Les Baux de Provence Château d’Estoublon Rouge .....$17.99
2004 Les Baux de Provence Château d’Estoublon Blanc .......$19.99
Fabulous wines—just arrived.

2003 Gigondas Tradition, Moulin de Gardette .......................$18.99
Black fruit, spicy, and a bit peppery. Long finish.

89 points Robert Parker: “The black/purple-colored 2001 Gigondas Ventabren possesses enormous concentration in addition to high tannin (some of it rustic), but a rich, full-bodied, muscular personality with abundant fruit and structure.”

2004 Château Simone Palette Rose, Provence ......................$31.99
2003 Château Simone Palette Blanc, Provence .......................$31.99
Champagne

Ariston Carte Blanche Brut .....................................................$22.99
Our best deal in bubbles! Powerful!

Franck Bonville Brut Selection Blanc de Blancs ......................$24.99
Launois “Cuvee Reserve” Brut Blanc de Blanc ........................$25.99
Marguet-Bonnerave Brut Rosé-Fantastical ............................$25.99
Tarlant Brut Reserve .................................................................$26.99
Quality obsessedgrowers, direct pricing!

Tarlant Brut Zero ......................................................................$26.99
Our driest. No sugar added.

De Merci Sous Bois Brut—Rich style .....................................$27.99
Philippe Gonet Brut Reserve Champagne .............................$27.99
Ariston Brut Rosé .................................................................$28.99
1998 Franck Bonville Brut Millesime Blanc de Blanc ...........$28.99
Leclerc-Briant “La Croisette” Single Vineyard Brut .............$29.99
1998 Ariston Vintage Brut ......................................................$29.99
Ariston Aspasie Brut Prestige .................................................$34.99
De Merci Grande Sous Bois Bouzy Rose Brut ......................$34.99
Philippe Gonet Brut Roy Soleil Blanc de Blancs .................$39.99
Rene Collard Brut Carte d’Or .................................................$39.99

Our top ten recommendations are listed at our website www.klwines.com
**RHÔNE VALLEY**

2003 Cotes du Rhone Jean-Luc Colombo, Forots $18.99
2003 Cotes du Rhone Montfaucon “Baron Louis” $14.99
2004 Crozes-Hermitage Blanc Domaine Combier (Organic) $17.99
2004 Côtes de Ventoux Domaine de Fondreche “O’Sud” $11.99
2004 Costieres de Nimes Château Grande Cassagne Blanc $9.99
2004 Châteauneuf-du-Pape Blanc, Senechaux $36.99
2003 Châteauneuf-du-Pape, Monpértuis “Classique” $31.99
2003 Châteauneuf-du-Pape, Patrick Lesec “Pierres Dorees” $36.99
2003 Châteauneuf du Pape, Domaine Bois de Boursan $39.99
2001 Gigondas Moulin de la Gardette “Ventabren” $26.99
2003 Gigondas Domaine Santa Duc $36.99
2003 Gigondas Montirius (Bio-dynamic) $29.99
2004 Cairanne Domaine Richaud $23.99
2001 Cairanne Domaine Richaud “l’Ebrescade” $36.99
2003 Cairanne Feraud-Brunel $14.99
2002 Côte Rotie Clusel Roch (Organic) $62.99
2003 Côte Rotie, Patrick Jasmin $21.99
2003 Cornas Eric et Joel Durand $39.99
2001 Crozes Hermitage Albert Belle “Cuvee Louis Belle” $28.99
2003 Crozes Hermitage Tann Chave “Tete de Cuvee” $24.99
2003 Hermitage Domain du Colombier $69.99

**SOUTHERN HEMISPHERE-COMMONWEALTH**

**South Africa**

2004 Excelsior Cabernet Sauvignon $7.99
2005 Le Bonheur Cabernet Sauvignon $7.99
2004 Porcupine Ridge Syrah $10.99
2004 Glen Carlou Chardonnay $12.99
2005 Mulderbosch Sauvignon Blanc $18.99
2003 Fairview “Caldera” $22.99

**New Zealand**

2005 Matua Valley Marlborough Sauvignon Blanc $7.99
2004 Griffin Marlborough Sauvignon Blanc-Delicious $11.99
2004 Pencarrow (Palliser) Martinborough Sauvignon Blanc $11.99
2005 Whitehaven Marlborough Sauvignon Blanc $13.99
2004 Nautilus Marlborough Pinot Gris $15.99
2004 Seven Terraces Marlborough Pinot Noir $15.99

**Australia**

2004 Water Wheel “Memsie”, 90 points Parker and Spectator $9.99
2004 Thorn-Clarke “Terra Barossa” VS Cabernet $10.99
2001 Mitchelton “Cresent” SMG, Victoria $10.99
2001 Reynella “Old Cave” Tawny Port (500ml) $13.99
2004 The Black Chook Shiraz-Vignier 91 points Spectator $15.99
2004 Three Rings Barossa Valley Shiraz $15.99
2004 Longwood Estate “Sheep Shearer” Shiraz, McLaren $16.99
2004 “Ephram Clarke” Sauvignon Bl/Semillon $17.99
2004 Winetons “Miss Harry” GSM $17.99
2003 d’Arenberg Laughing Magpie Shiraz-Vignier $19.99
2003 Longwood Estate Shiraz, McLaren Vale $27.99
2003 Henry’s Drive Shiraz Padthaway $31.99
2004 Oliverhill “Jimmy Section” Shiraz, McLaren Vale $31.99
2003 d’Arenberg “The Dead Arm” Shiraz $49.99

**Jim C’s View Down Under**

While you are hopefully reading this, my cohort in Southern Hemispheric interests, Shaun Green, will be on his way to South Africa for the first time. So, I’m going to share a couple of those wines with you now as I have a feeling he will be waxing poetic about the wines of South Africa upon his return.

2003 Fairview “Caldera” Swartland South Africa ($22.99) This wine is made by Charles Back, the man who produces Goats do Roam, the biggest selling South African wine in the States. With this effort, he has blended 47% grenache from 61-year-old bushvines with 29% mourvèdre and 24% shiraz. The grapes are hand sorted and fermented in open-top barrels and then basket pressed. The bouquet has notes of dusty raspberry, earth, red licorice, smoke and pepper. On the palate the wine has silky tannins with hints of cedar and chocolate.

2004 Glen Carlou Chardonnay Paarl South Africa ($12.99) The Glen Carlou Chardonnay has got to be one of the great bargains in the wine business. The wine is barrel aged for 10 months in assorted French oak with 5% of the final blend in American. The nose is bright and fresh with notes of citrus, spiced pear, apple, light toasty oak and nuts. All of these elements are enhanced by a Burgundian minerality and supported by fine acidity giving a juicy mouth feel with a long finish. I like to think of this wine as a mini Meursault, so take note Francophiles and give it a shot. Cheers! —Jimmy C

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**Moulin de la Gardette**

Ecoutez s’il vous plaît! The 2003s from Moulin de la Gardette have arrived! These Gigondas beauties from Jean-Baptiste Meunier have been on our list of favorites here at K&L for the last several vintages now, and boy are we stoked about the recent arrival of these Rhones from the very sunny and warm 2003 vintage. Meunier’s small domaine encompasses approximately 17.5 acres from clay and limestone soils located on both the terraced vineyards as well as the lower plateaus of Gigondas. The average vine age here is around 60 years, and from very low yields, Meunier crafts a range of powerful yet fine grenache-based reds. Are you curious about all of the hoopla over these wines? Then read on!

The 2003 Moulin de la Gardette Gigondas “Tradition” ($18.99) is a lovely southern Rhone with super bright cherry notes, along with hints of sassafras, lavender and cocoa power. This southern Rhone possesses very nice balance, with juicy fruit and medium-fine tannins that make the finish on this wine elegant rather than coarse and chewy. Crack open a bottle of the Tradition and enjoy with grilled chicken and fig sausages or a homemade wild mushroom pizza!

Think of the 2003 Moulin de la Gardette Gigondas “Cuvee Ventabren” ($27.99) as the “Traditions” big brother, which hails from the estates oldest vines, some of them being nearly 100 years in age! Notes of Provencal garrigue and black olive come to mind, along with lush black cherry and boysenberry fruits. The “Ventabren” is a step up as far as depth, focus and age-worthiness are concerned. Best from 2008, or decant for a couple hours and enjoy with heartier fare like a grilled rib-eye steak slathered in black olive butter! Enjoy! —Mulan Chan
French Regional: Corsica, Isle of Wine

Yes that is right, Corsica! This month I am pleased to be able to make this guest appearance here and talk about some of the wines that I really love to drink. Along with all the Riesling, Grüner Veltliner and funky Loire and Alsace wines that I drink, I am also keenly interested in the South of France. Granted the South of France is a large area. I cannot comment on everything in such a short space but let me say that after traveling there briefly last summer I was impressed with the energy and passion of the quality growers. I predict that in the next few years we will be hearing much more about these dynamic and evolving growing regions that are now producing wines that can now hold their own on the world stage. Now on to Corsica!!

We are now importing one of the real stars of the Corsican wine scene, Yves Canarelli who produces wines near Figari on the ferociously windy southern tip of the Island. The soils are granitic in base with alluvial material and, of course, they are very poor, making for vines that must reach deep for sustenance. Corsica though the southern-most growing region in France is not by any means its highest. It is essentially a mountain rising from the sea to heights of over 8500 feet with peaks where the snow never melts and winds that never quiet. The potential for Corsican wine is only limited by the producer’s dedication to the incredible terrior their home possesses. The 2003 Clos Canarelli “Le Petit Clos” ($14.99), a blend of syrah, nielluccio (sangiovese) and sciaccarello is friendly and easy with ripe round flavors, a juicy bright mouth feel and an intriguing nose of floral and sage brush notes with hints of sandalwood and earth. Can you say lamb!!

The top wine of the domaine is the 2003 Clos Canarelli ($24.99). This blend of old-vine syrah and nielluccio aged in wood is one of the great wines of the island and of Southern France. It is dense and powerful with a strong mineral component even in a hot year like ‘03, yet it is still fresh and very supple due to the cooling winds of Figari. The nose is exotic in the way you would imagine a Sultan’s tent to smell with incense and dates, smoke from a fire roasting meats and that elusive term, garrigue, the sweet, warm smell of herbs and soil and brush. You can drink this now if you decant it, but the wine will be at its best from 2008-2015+

—Jeff Vierra
### CABERNET SAUVIGNON

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**Is it Spring? Is it Fall?**

Well, it’s both for me this month! I’ll be spending the first half of the month in South Africa tasting my way through the Cape Wine Expo. Of course, I could never forget my home wines of California, and I have some delicious wines for you this month!

I do love the wines of Honig, and the 2005 Honig Napa Sauvignon Blanc ($11.99) is another winner in a long line of great SBs. Tropical fruits abound, papaya, guava, sweet grapefruit and a nice light mineral feel. Finishing fine and crisp, my mouth waters just thinking about it.

Honig cabs have been improving year after year, and the 2003 Honig Napa Cabernet Sauvignon ($29.99) is now available. Rich and bright black raspberry with a Rutherford dust nose is quite a bargain. This has it all, approachable depth of fruit.

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If you’re in the mood for a New Zealand style Sauvignon Blanc, you must try the 2005 Pomelo Sauvignon Blanc ($9.99). This is a perfect name for the wine. It has a spectacularly juicy exotic tangy grapefruit nose and a palate of exciting and mouthwatering tropical and citrus fruits laced with lemon zest. A zippy acidity keeps the whole thing bright and lively. This little beauty screams for seafood and a warm spring afternoon.

Tom Renaldi (of Duckhorn fame) is making fantastic wines at Provenance, and the 2003 Provenance Rutherford Cabernet ($29.99) is quite a bargain. This has it all, approachable pretty dense rich black fruits, Rutherford dust, cocoa, black spices, sweet oak, vanilla, with plenty of structure wrapped in velvety goodness! A big deal Napa Cab at a great price!

—Shaun Green
Spotlight on Divine Droplets

Here’s a bit of irony for you: I was reading an article from UC Davis Dept of Ampelography last month and discovered something incredibly interesting. Studies on wine residues in clay pots in Haifa (known as Galilee in Biblical times), shows surprising genetic matches with what’s believed to be none other than our much-maligned merlot grape! Apparently, this seemed to be the wine of choice for those settlements along what is now called the Holy Land. According to the article, there was more than a good chance the wine created from water in that very famous Canaan wedding was merlot (or some form of it)! While this data is not 100% conclusive, the way I see it, if merlot was good enough for heavenly consumption, it’s good enough for me. So, who’s laughing now, Miles?

2003 Cloverdale Ranch Alexander Valley Merlot ($19.99) Consistently one of the more impressive Merlots we carry every year. This year, it’s still stylishly seductive, but adds an extra element of soft, ripe tannins and subtle earthy tones that keep its posture straight and hair combed just right. What a great, full-bodied effort, and the most striking to date.

2003 Burgess Napa Merlot ($14.99) You’ve got to love these guys. Besides being just killer nice people, their wines are remarkable and affordable. You don’t often see serious Merlot this flat-out good at prices that can be considered “everyday.” Yet this Merlot will never fail you in times of either friendly get-togethers or important dinners. Way to go!

And why not, let’s throw in Merlot’s friendly rival, Pinot Noir. Though not divinely inspired, the ever-consistent 2004 Olivet Lane Russian River Pinot Noir ($23.99), loads up on the velvety, seductive sensory heaven that is Russian River Pinot Noir. Each new release, just like every new Mardi Gras, reminds you how good life is. It’s foolish not to drink it on the first day of April, too. Oh wait, there’s no Davis Department of Ampelography, you say? Fine, but the joke’s on you. Enjoy anyway!

—Martin Reyes
Premier Napa Auction

Last month I spent a few days in the Napa Valley, attending the Premier Napa Valley Auction. Premier Napa Valley is a mid-winter barrel auction for the trade. This is one of the two auctions put together by the Napa Valley Vintners Association. The other auction is the Napa Valley Wine Auction, which is held in the summer. The weather was perfect, the food was great, and the 2004s showed surprisingly well. The auction itself is actually on Saturday, but many of the wineries have open houses, tasting events and parties on the days that lead up to the auction. One nice thing about the events that the wineries have is that all the older vintages that they pour. Corison had a vertical tasting of 1989 through 1994. Shafer was pouring Hillsides Select from ’86, ’91, ’95 and ’02. Duckhorn poured the oldest wine of the day, an ’83 Three Palms Merlot, which was served from 6 liter. The main event is on Saturday. First there is a barrel tasting. Here you get a chance to taste the lots that will be auctioned off later in the day. Every winery does something special. The lots they auction off are unique and come from a specific barrel that will be bottled separately for the individual who buys it. So when you taste Silver Oak at the tasting, it is not the wine that will be released in a couple of years. It may be a component of or something totally different. It is still a good chance to get an idea of the fruit that 2004 produced. One thing for sure is that it was a small crop, and production will be down on most wines. I have heard mixed things about 2004’s quality but the wines showed pretty well across the board.

Everyone we talked to was very excited about 2005s. After the tasting the auction starts. It is held in a packed room, there is very little oxygen, and it is loud. The bidders who are smart get pre-orders from their customers and bid accordingly. However, if you want to get a lot from a big name, Lewis, Shafer or even Rombauer, be prepared to pay for it. These lots can sell from $30k to $80k. For five cases that could be around $1000 per bottle! The good news is it all goes to charity.

—Trey Beffa

See our internet site for more accurate inventories: www.klwines.com
San Francisco Focus

Woodenhead Winery: If you have read my article before, you might remember me mentioning them in the past. In March, they released their long-awaited zinfandels. I'm a big supporter of this winery and great wines are just part of the reason. Owners Nikolai and Zina are wine lovers and have a great passion for making the best wine possible. They are also very nice people who always have a smile for everyone. They continue to have “day jobs” and can be found at the winery most weekends. If you’re planning a trip to Sonoma, give them a call (707) 887-2703 and maybe you can drop by. We currently have the following wines in stock:

The 2003 Zinfandel, Martinelli Road Old Vine, Russian River Valley ($36.99) is a big, bright and attractive with a little chocolate and soft tannin, which adds great structure. That structure sets this wine apart from other wines from this vineyard. It’s like biting into a big slice of berry pie. 182 cases made. The 2003 Woodenhead Sonoma Zinfandel ($26.99) shows dark raspberry and cherry in the mouth with hints of clove and vanilla. 333 cases made. The 2003 Woodenhead Anderson Valley Pinot Noir ($44.99) is a super smooth, plush and powerful pinot. This wine shows great balance and is one of the best Anderson wines you could ever try. 310 cases made.

See you in the City...

—Mike Jordan
**Big Points, No Whammies…Plus 1!**

As I put this column together, I am preparing for a buying trip to Spain! Look for an update in the May newsletter!

2004 *Las Rocas de San Alejandro*, Garnacha, Calatayud ($7.99)

89 points Stephen Tanzer: “...Perfumed aromas of liqueur-like dark berries and black cherry, licorice and spicy oak. Smooth, ripe, fat and full, with an enticing dark cherry flavor. This is wonderfully lush and plant for a red wine under $10. Finishes with big, mouthdusting tannins and lingering sweetness. Exceptional value.”

2004 *Bodegas Y Vinedos Maurodos Prima, Toro* ($14.99)

Wow! An awesome wine for an awesome price! Made by famous Spanish winemaker, Mariano Garcia, this tempranillo packs a punch with loads of ripe cherry/blackberry fruit, a lush mid-palate, and a long spicy finish. The plush mouth feel is balanced with bright acidity and a little kick of tannin. Enjoy this red with grilled leg of lamb!

2003 *Celler de Capcanes Mas Donis Barrica* ($10.99)

92 points Robert Parker: “...aged ten months in both American and French oak. Its dense ruby/purple color is followed by sumptuous aromas of blueberries, black currants, cold steel, and minerals. Evocative of a baby Priorat, it possesses an amazing fragrance, considerable nobility as well as complexity, medium to full body, and a long, concentrated, heady finish. Enjoy it over the next 5-7 years.”

2003 *Bodegas Castano Solanera, Yecla* ($11.99)

91 points Robert Parker: “...a beautiful blend of 75% Mourvedre and the rest Cabernet Sauvignon and Grenache. A dense ruby/purple color is accompanied by a smoky, scorched earth-scented nose displaying notions of black cherry jam, licorice, and truffles. Ripe and medium to full-bodied, with wonderful sweetness, it possesses purity, suppleness, and balance…another example of why Spain is beating virtually every other viticultural area in the world when it comes to high quality wines that sell for a song.” Saludos! —Anne Pickett, anne@klwines.com

**Spanish Reds for Dinner**

The Spanish dish that I most closely associate with wine is paella. When we recently tried the 2004 *Bodegas Mustiguillo Mestizaje* ($13.99), I immediately imagined myself in the countryside enjoying this wine while waiting for and then eating paella. Fifty percent of this wine is bobal, a grape that Bodega Mustiguillo seems to single-handedly put into the category of fine wine grapes (The remaining proportion is cabernet sauvignon, merlot, syrah and grenache). Dark cherries, and a lot of them, on the nose and the palate. Spiced and accentuated with oak, flowers and minerals. Medium bodied, supple and elegant, it has soft tannins and a fresh long finish. Also try it alongside roast chicken, pork, veal or simply jamon y quesa.

The next two wines’ structure and size makes them cry out for meat! Roasted, broiled, braised and grilled. The 2001 *Cillar de Silos, Ribera del Duero Crianza* ($24.99) has a delicious Graves-like note of minerality to it. This is not a shy wine, with plenty of ripe, dark fruits and toasty oak on the nose. On the palate it is big, with concentrated red and dark fruits, chewy tannins, spicy oak and a considerable finish.

Drink tonight with about an hour of decanting or cellar for a few more years. The 2001 *Bodegas Balbas, Ribera del Duero Crianza* ($21.99) has more of a Crus Bourgeois Exceptionnels character, think Poujeaux with American oak. Dark cherries, berries, earth and sweet oak dominate the nose. On the palate this has more dark fruits that are accented with a pleasant tobacco earthy spice. Medium to full-bodied with good structure, there is a seamless quality to this wine that makes it a pleasure to drink.

—Kirk Walker

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For prices of our old wines, see our award-winning website at www.klwines.com
A Lily of a Wine!

This month, dear reader, I have stumbled (no, flitted) my way onto Jeff Vierra’s German wine page in order to talk about one of my favorite, and in my opinion, most beautiful wines in the world: riesling! Now don’t get me wrong, I do love wines from my old stomping ground of, say, Corbieres, Cornas and Cahors. On the palate these hearty reds can encourage the following: When you have only two pennies left in the bank, buy a loaf of bread with one, and a lily with the other. Well I must tell you, guys, riesling is my lily, and my world is certainly more rich and beautiful for drinking it.

All About The Focus

Let us concentrate on a winery that concentrates on red wine, and red wine only. Yes, we will need some concentration from you also! In the Mittelburgenland region of Austria you will find the village of Horitschon and within this village you will find Rotweingut Iby (Red winery Iby). Yes, this wine house grows and produces only red wines of the highest quality possible. There is no outside sourcing of fruit and the vineyard and cellar practices are extremely rigorous. At Iby the goal is a simple one: to produce wines that rich, full and harmonious. Since the beginning of the 20th century Iby has been naturally cultivating vines on there 20 hectares of vineyards. They make multiple passes during the growing season in order to thin and concentrate the yields that will eventually be harvested completely by hand. Depending on the varietal, some will be aged in oak some will not. The following two are un-oaked wines that are great examples.

2004 Iby Blaufränkisch Hochäcker ($14.99) A clean, full bodied wine with ripe tannin and a soft, juicy acidity. The dark ruby color will lead you into a world of fully ripened cherries and dark berries and then linger on your palate teasing you palate into wanting more. I’m sure Jim Barr would be willing to give this nine doggies!!

2003 Iby Zweigelt Classic ($11.99) If you are wanting something that has a bit more weight and concentration, this could be right up your alley. Some even say this could be the Austrian equivalent to a spicy Cotes du Rhone. A perfect springtime BBQ wine, I think Jim would give this one eight kitty faces!! —Eric Story

Eric Story

Mulan Chan
**The April Fools Of K&L**

Sometimes it’s really hard to tell where the truth ends and unreality begins at this establishment. The saying “truth is stranger than fiction” is never more true than within these walls. In the spirit of the month of fooling, I invite you to play the April True or False game with me.

Our Champagne buyer Gary Westby has introduced all of us to the great Champagnes of Rene Collard. Mr. Collard is a perfectionist to the point of producing a grand total of three vintage-designated wines in the last 26 years. The 1990 Rene Collard Cuvee Reservee Millesime ($49.99) is the third of the latest of the triumvirate. Collard Champagnes show abundant breed and finesse. This bottling, consisting of 90% meunier and 10% chardonnay, is focused and fresh. As no secondary fermentation is induced, the Cuvee Reservee is crisp and intense with notes of melons and peaches. Fresh as a daisy at the sweet age of sixteen.

Westby once went dumpster diving for a bottle of Thomas Kruse non vintage Sauvignon Vert that I tossed out. He drank it! True or false? 1996 was a watershed vintage in Bordeaux, producing wines of great power and longevity. A prolific vintage such as this presents the opportunity for additional bottlings, or “second” wines. The 1996 Pagodes de Cos ($29.99) is such a wine, the little brother to the world-class Cos d’Estournel. The Pagodes carries the house style of exotic ripe black and red fruits and allspice. The quality is absolutely superb, better than many chateaux produced with their flagship bottlings. A great value.

Jim Barr once mistook a plastic decoy owl for a real one, and claimed it. A great value.

**Jim’s April Gems**

There has been some new and interesting wine terminology that has evolved the last several years; for instance, the term “Vintnervous: to worry that wine comes from a non-prestigious winery.” With that in mind, I am extremely happy that our group of wine buyers at K&L are not vintnervous when they are scurrying around Europe, South Africa, South America, New Zealand and Australia, finding wonderful wines of incredible quality from some very talented, and, in some cases, obscure producers. I am also extremely happy that our ever-expanding customers have come to respect our buyers’ wine-buying decisions and are not afraid to venture where many vintnervous customers will not, and experience some truly remarkable productions. The first case in point is the fabulous 2004 Maison Chamy Bourgogne Chardonnay “Signature” ($14.99) that Keith discovered on one of his buying trips to Burgundy last year. The 2004 whites from Burgundy are breathtaking, wondrous creatures. As one of the oldest houses in Beaune (founded in 1720), this very fine production from Maison Champy is a blend of barrel-fermented (80% new French oak) chardonnay from vineyards from Puligny-Montrachet, Meursault and Rully, and is a pure statement as to the greatness of this vintage. With just a touch of toasty oak, the bouquet erupts with wet-stone minerality intermingled with white peach and hints of honeysuckle. Your tongue will be rewarded with lush, complex, finely honed fruit flavors that offer incredible structure and backbone, and a mouthwatering finish that goes on forever. This is the perfect, everyday chardonnay, and Eby has told me it will be our house white for the month or else (put the claws away, girl; it will be!).

The second case in point is the 2004 Chateau Marjose Entre-Deux-Mers Bordeaux Blanc ($9.99) that Clyde and Ralph discovered on one of their buying trips to Bordeaux last year. Under the leadership of Pierre Lurton (Cheval Blanc), this new property’s 2004 production is a blend of semillon (85%) and sauvignon blanc. Providing a lovely aroma of lime zest, lanolin and fig, in the mouth, this pretty white offers a nicely framed wine that is clean and crisp, yet with an underlying richness that carries into the finish.

The third case in point is the 2003 Chateau Peyraud Premiers Cotes de Blaye ($9.99), another Clyde and Ralph discovery. This deeply colored wine is vinifed to drink now. Aged in tank only with no small barrel aging, it is mostly merlot (90%) with the balance being cabernet. Lush, ripe cassis to currant-like fruit on the nose and in the mouth, this drinking Bordeaux is soft and silky and is perfect to consume for the next three-plus years while you wait for your classified growths to pick up some bottle age in your cellar. Anderson says this will be one of our two house reds for the month.

Finally, the fourth case in point is the 2004 Domaine Phillipe Alliet Chinon ($16.99), a Jeff Vierra Loire Valley discovery from one of his buying trips last year. This is one of my favorite red wines in our massive inventory. Deep ruby in color, this exhilarating cabernet franc is flashy and bold on the nose, yet not over-the-top. There is an uncompromising purity on the tongue with this wine showing complete balance, fleshiness, focused dark fruits, terroir, complexity, tons of structure, soft tannins, and a silky, sleek finish. This is a Gem of la Gams, and Anderson and I both agree it will be our house red for however long it is available.

If you have any questions, you can email me at jimbarr@klwines.com. Enjoy this month’s selection or else! —Jim, Anderson, & Eby

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**Time for dessert: 1997 was not a year for greatness in Sauternes. Yet it is an important one, as these are the wines to enjoy while the longer-lived wines mature. The restaurants of France are so adept at selecting and showcasing wines from years like ’97, as the wines are more evolved and marry with the food sooner. Here in the states we go for the great vintages, disregarding where the wine may be in its aging cycle. The better houses produced wines of balance in ’97, but with the plump, forthcoming fruitiness that suggests early enjoyment. The sweet 1997 Guiraud ($47.99) has two faces: A lovely drink now with warm, buttery fruitiness, and the potential to age gracefully for a number of years.**

Clyde Beffa once drove through an outdoor restaurant in the Rhone valley, scattering diners. True or false?

O.K. Two more: Jim Barr is the only K&L employee to throw up on the vines of Chateau Latour. True or false?

Trey Beffa once listed the city of an Iowa-based customer as Cedar Rabbits. True or false?

Answer: All true of course. —Joe Zugelder
Marne Valley Star!

After an all-to-long absence the Champagnes of Michel Dervin are back. These are exciting and unique Champagnes from a little-known and very tiny village called Cuchery. They are made by Michel Dervin, who is also the wine maker for Domaine J. Laurens in Limoux. The **Michel Dervin Brut Champagne** ($24.99) has a wonderful brioche and subtle fruit nose. The flavors are quite concentrated and complex. The Champagne has a great toastiness balanced by lightness on its refreshing and long finish. The cuvee is a blend of 85% 2002 and 15% 2001 vintages. It is made out of 95% estate fruit from small plots in the villages of Cuchery, Damery, Reuil and Chapelle Monthadon in the picturesque valley of the Marne. The **1999 Michel Dervin Brut** ($29.99) is a step up in length and balance. With more pinot noir and chardonnay in the blend (70% pinot noir, 30% meunier), this wine has more intense aromas. The flavors are big, broad and very unique. For lovers of a rich style this wine will not let you down. If you have never had a valley of the Marne meunier-based Champagne, these two are a great place to start. Please feel free to contact me at 1 (800) 247-5987 ex 728, or at garyw@klwines.com with any of your champagne (or sherry!) needs. Please also drop me a line if you would like to be on my list of Champagne customers. A toast to you! —Gary Westby

Jewels from the Valley of the Marne!

This area of Champagne is famous for being one of the most extensively harvested for Champagne production. It is also home to some of the best pinot noir and pinot meunier grapes grown in Champagne. For April, I am pleased to present two red grape-based Champagnes. Many of you are familiar with the **Philippe Gonet Brut Reserve** ($27.99), a masterful blend of 60% pinot noir, 30% chardonnay and 10% pinot meunier. I have a soft spot for this producer because the vintner and his associates are some of the best people in the business. It takes more than an amiable personality to make a good wine, however! All grapes for the Brut Reserve are estate grown, Gonet fruit. The current release is a particular blend from the 2000 (30%) and 2001 vintages (70%). The 2000 stock is from reserve wine. A flavorful, slightly toasty character with a nose of vanilla, fresh-baked bread and citrus fruit. Nectarine fruit in the mouth, with subtle vanilla and a leaner character than the nose suggests. Perfection with lobster soup!

Wine number two is somewhat of an oddity. In the case of the **Michel Dervin Brut** ($24.99), this is not a bad thing! A blend of 60% pinot meunier, 35% pinot noir and 5% chardonnay, this one’s unusual due to the high percentage of meunier used. Those of you who have come to our Champagne tastings know that pinot meunier lends an almost caramel/cognac aspect to Champagne. This results in a nose of brioche, crème caramel and delicate red fruits. In the mouth, there is a distinct toastiness with roasted nuts, dried cherry notes and a hint of lemon curd. An excellent choice for those who like toasty and yeasty Champagnes. The price makes it a MUST have! —Scott Beckerley

**Taste of Sonoma in San Francisco**

An evening of fine wines, bubbles and food!

More than 50 wineries will pour their latest releases and local chefs will showcase the culinary bounty of the county. K&L is the exclusive retail sponsor for this fantastic event to be held Monday, May 8 from 6 to 9 p.m. at Yerba Buena Center for the Arts, 701 Mission St. at 3rd in San Francisco. Cost is $45 per person. Tickets can be purchased at www.YBCA.org or by calling 415.978.ARTS (2787).
WHITE BURGUNDY

NY Plaisir des Princes-Our favorite, a declassified ’04 Mâcon ..........$6.99
2002 Bourgogne Aligoté, Domaine Rollin ..............................$12.99
2003 St-Veran, Maison Drouhin .............................................$12.99
2004 St-Veran, Denis Baudraux .............................................$13.99
2003 St-Veran, Domaine de la Croix Senaillet ..........................$14.99
Rich and toasty, with nice minerality. From Meursault, Puligny and Rully.
2004 Bourgogne Blanc, Thierry & Pascale Matrot .................$14.99
Lovely white from a grower in Meursault, with richness and length.
2003 Bourgogne Chardonnay, Domaine Dujac .........................$15.99
2003 Bourgogne Aligoté, 1902, Alice & Olivier de Moor .........$16.99
2004 Givry 1er Cru, La Plante, Deaunjean-Berthoux .................$16.99
Made by Veronique Drouhin. Old World Chardonnay with New World appeal.
2004 Bourgogne Blanc, Domaine Paul Pernot ......................$18.99
Lovely Puligny-Montrachet character at a great price.
2004 Bourgogne Blanc, Domaine Bernard Morey ...................$18.99
2004 Pouilly Fuissé, Les Chataigniers, Denis Baudraux ...........$18.99
Focused minerality, rich palate and charm. Only our Direct Import makes this price possible.
2004 Bourgogne Blanc, Domaine Paul Pernot ..........................$18.99
2003 St. Romain, Maison Champy-Great, with bright minerality ....$19.99
2002 Meursault, Maison Maurice Chenu .................................$19.99
An unbelievable value on a Meursault, thanks to an airline backing out.
1999 Meursault, Chartron & Trebuchet-Was $36.99 elsewhere ....$19.99
2003 Pernard Vergelesse Blanc, Maison Champy ....................$20.99
A mini Corton-Charlemagne for a song!
2002 Bourgogne Blanc, Domaine Tollot-Beaut ..........................$23.99
Lovely floral nose and beautiful balance, with Pernand/Savigny character.
2004 Pouilly-Fuissé “La Roche” V.V., Denis Baudraux ............$23.99
Rich, concentrated single-vineyard Pouilly with weight, charm and minerality.
2003 Chablis, Rosette, Domaine Alice & Olivier DeMoor .........$24.99
Bright and concentrated, from very old vines. Classic Chablis flintiness.
2002 Cote de Beaune, Grande Chatelaine, Dom. Giboulot .........$24.99
2004 St-Aubin “Murgers Dent de Chien,” 1er, V. Girardin .........$29.99
2004 St-Aubin “Les Charmois,” 1er Cru, Marc Colin ...............$29.99
2004 St-Aubin “En Remilly,” 1er Cru, Domaine Marc Colin .......$29.99
2004 Auxey-Duresses, La Canée, Deux Montilles ....................$31.99
2004 St-Aubin “Murgers Dent de Chien,” 1er, Deux Montilles $34.99
2004 St-Aubin “Sur Gamay,” 1er Cru, Deux Montilles .......... $34.99
Two fabulous St-Aubins, pure and focused, from the emerging star, Alix de Montille.
2004 Chassagne-Montrachet “Clos St. Jean,” 1er, B. Morey .......$37.99
2003 Chassagne-Mont 1er, “Macharelles,” J-C Bachelet .........$38.99
2004 Puligny-Montrachet, Domaine Paul Pernot .................$39.99
Classic Puligny minerality, very bright, long and alive. Lovely!
2004 Chass-Montrachet, Vieilles Vignes, Bernard Morey .......$43.99
2004 Puligny-Montrachet, Domaine Bernard Morey ..............$43.99
2004 Puligny-Montrachet, Les Enseignières, V. Girardin .......$46.99
2003 Puligny-Montrachet, Château de Puligny Montrachet . $48.99

Loire, Alsace and Beyond: A Revolution!!!

I am declaring a sauvignon blanc revolution!!! The world-class grape is consistently overshadowed by that thing we call chardonnay, and I, for one, am not going to stand for it anymore!!!

Here in the Loire Valley you can find some of the world’s best sauvignon blancs, from racey, sharp-edged wines to rich and succulent ones. If I was to pick one place (in the wine world, that is... let’s face it, Hawaii is pretty nice), to be surrounded by everything I needed, it would be here. Take, for instance, the region of Quincy, second in France to receive AOC status in 1936, just behind Châteauneuf-du-Pape. Quincy is only allowed to produce white wines. Growing in these soils of clay, sand and chalk come wines that are typically harvested a full week earlier than those in Sancerre, with softer acidity levels and a bit more richness.

The 2002 Silice de Quincy, Quincy ($24.99) is a powerful, textured wine coming from 100-year-old vines that are farmed following the biodynamic model. Bright citrus fruits and stone are just the tip of the iceberg of the complexity this wine has. Jim Barr would say it is a must have and give it 27 kitties. You want something a little more quaffable? Then step into the 2004 Adèle Rouzé Quincy ($14.99), a fresh, zippy expression of the sauvignon grape. Filled with gooseberries and a wet mineral edge, this would be great with that fish you just caught (or pointed to and asked you fish monger to wrap up), which you then simply threw on a hot grill, with some of those herbs from the garden, along with early spring vegetables, also grilled, that are placed atop of a goat cheese crostini. Jim Barr would give this, I’m sure, at least 17 wagging dogs. I have to leave you know, I just made myself hungry. BUT, there are more Loire Valley wines out there that need our help. Don’t just stop at Quincy. What about the Menetou? They, too, could

—Eric Story
## RED BURGUNDY

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<td>2003</td>
<td>Julienes, Domaine Pascal Granger</td>
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<td>Chiroubles, Clos Le Farge, Domaine Chrysson</td>
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<td>2003</td>
<td>Moulin-a-Vent, Château des Jacques (Domaine Jadot)</td>
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**Pour Votre Plaisir**

**A First Look at the 2004 Vintage**

As I write this, I am getting ready to depart for Burgundy for my annual trip to evaluate the vintage. As you read it, I have just returned from that trip. Such are the time lags of writing for the newsletter a full month in advance. But, in the last month, I have had the chance to taste about one hundred 2004 red Burgundies, and I want to give you a report on what I have seen.

It is not a vintage that is easy to generalize about. The thing I like the most about the 2004s is their sense of place. It is a vintage where the terroir shows through extremely clearly. For those of us who love Burgundy, that is a very good thing to see.

The vintage started out a difficult one, and the skill of the grower was critical. A cool damp spring resulted in problems with powdery mildew, so controlling it quickly was critical. One grower lost all of their fruit in the lower portion of Clos Vougeot, where the dampness can be a problem, due to a well-known neighbor, who refused to intervene at all, and had terrible powdery mildew that escaped to affect others’ vines. A cool summer led to many worried growers. But fair weather and the North wind in September permitted a miracle, ripened the fruit, and led to a good vintage.

Some of the wines are very much like the 2000s, with supple fruit and charming forward character. Others are more like the classic 2001s, with higher acidity and more structure. Even within a single producer’s portfolio, the character of the wines is not uniform, so dealing with a merchant you know, like K&L, is an important thing to do in this vintage. But overall, I like the vintage a great deal, and the recent improvement in the dollar should result in some lower prices than we saw for the 2003 vintage. I’ll have more to report next month, and a complete version of our vintage report will be available online and in the stores by the end of the month. Á Santé.

—Keith Wollenberg

Visit our award-winning website www.klwines.com for the latest in great wine.
If you wish to be ahead of the game and get e-mail updates on things that don’t make it into the newsletter or to be the first with an opportunity to buy, get on Greg’s Italian Wine Update email list by contacting Greg at greg@klwines.com or call 800-247-5987 ext 2713.

Pre-Arrivals

2001 Castelgiocondo .............................................$59.99
2001 Valdicava .......................................................$34.99
2001 Siro Pacenti .....................................................$33.99
2001 La Rasina “Il Divasco” ........................................$79.95

2001 Terralsole ........................................................................$59.99
2001 Banfi Poggio alle Mura .............................................$19.95
2001 Casanova di Neri ..................................................$16.99
2001 Pogiarellino ......................................................................$29.99
2001 Gorelli Le Potazzine ..................................................$39.99
2001 Lisini ................................................................................$39.99
2001 Pian dell’Orino ..............................................................$35.99
2001 Le Gode ............................................................................$39.99
2001 Gorelli Le Potazzine-93 points Wine Spectator ..............$47.95
2001 Sesta di Sopra-95 points Wine Spectator ..........................$49.99
2001 Casanova di Neri “Tenuta Nuova”-97 points Wine Spectator $49.99
2001 Banfi Poggio alle Mura-94 points Wine Spectator .........$53.95
2001 Terralsole-95 points Wine Spectator ..............................$34.99
2001 Le Gode ............................................................................$39.99
2001 Piancornello ..................................................................$39.99
2001 Le Gode ............................................................................$39.99
2001 Siro Pacenti-97 points Wine Spectator .............................$69.99
2001 Valdiciava-98 points Wine Spectator ..............................$79.95

Brunello Report con’t

The Wines: One ultimate word of caution: Don’t buy the numbers! I received an email from a client who isn’t familiar with Brunello. He’s a self-proclaimed Burgundy/Pinot Noir nut who doesn’t enjoy heavily oaked wines that hide the terroir or give a manipulated feel to the wines. He then asked to buy some well-known, oaky, manipulated wines from Montalcino because they got high scores. Know what it is you want to drink. Ask the questions. Fame and points are not the truest path to finding what you like.

The Valdiciava is ...in a word, wonderful. I don’t always agree with James Suckling’s ratings. And truthfully, I don’t ever remember agreeing with his top pick as the wine of any vintage. But it would be hard to argue that this wine isn’t anything but superb. Casanova di Neri “Tenuta Nuova” has the feel of the new world, while not laden with obtrusive oak. It is extraordinarily well made, and with the 97-point rating it will be getting a lot of attention and will be in short supply. We at K&L decided several years ago that the only way to really sell Brunello was to import directly so we could offer you the best prices on less well-known wines. Sesta di Sopra is one of those. This year this tiny winery (333 case production of Brunello) garnered 95 points from James Suckling. Needless to say, we think he got this one correct. Since their debut vintage in 1999 they have made nothing but seriously good wine. By the time that you read this, the rest of our comments and some new surprise discoveries will be on the website for your perusal. This vintage will be selling out rapidly. The best way to keep up is for me to have your email address, and you’ll be amongst the first to know. Send it to me at greg@klwines.com. Enjoy!

—Greg St. Clair

In Stock

Tuscany

2004 Maritma Sangiovese “4 Old Guys” .................................$7.49
2004 Poliziano Rosso di Montepulciano .................................$11.95
2002 Villa Antinori Toscano Rosso ........................................$15.95
2002 Felsina Chianti Classico .............................................$16.99
2002 Antinori Chianti Classico “Peppoli” ................................$19.95
2003 Querciabella Chianti Classico ......................................$23.99
2001 Poliziano Vino Nobile di Montepulciano “Asinone” ...........$33.99
2002 Querciabella “Batar”-2 Blue Glasses Gambero Rosso .......$74.99

Montalcino

2001 Castelgiocondo .............................................$59.99
2001 Valdicava .......................................................$34.99
2001 Siro Pacenti-97 points Wine Spectator .............................$69.99
2001 Gorelli Le Potazzine-93 points Wine Spectator ..............$47.95
2001 Sesta di Sopra-95 points Wine Spectator ..........................$49.99
2001 Casanova di Neri “Tenuta Nuova”-97 points Wine Spectator $49.99
2001 Banfi Poggio alle Mura-94 points Wine Spectator .........$53.95
2001 Terralsole-95 points Wine Spectator ..............................$34.99
2001 Le Gode ............................................................................$39.99
2001 Piancornello ..................................................................$39.99
2001 Le Gode ............................................................................$39.99
2001 Gorelli Le Potazzine-93 points Wine Spectator ..............$47.95
2001 Sesta di Sopra-95 points Wine Spectator ..........................$49.99
2001 Casanova di Neri “Tenuta Nuova”-97 points Wine Spectator $49.99
2001 Banfi Poggio alle Mura-94 points Wine Spectator .........$53.95
2001 Terralsole-95 points Wine Spectator ..............................$34.99
2001 La Rasina “Il Divasco”-96 points Wine Spectator .......... $59.99
2001 Siro Pacenti-97 points Wine Spectator .............................$69.99
2001 Valdiciava-98 points Wine Spectator ..............................$79.95

Tasting Bar Schedule for April, 2006.

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. Tasting prices TBA.

Saturday, April 1: International Old Vine Tasting.
We will feature wines grown from old vines (30 years plus) from California, France, Spain and other countries. We will pour both red and white but, will emphasize old-vine reds. Twelve wines to be poured.

Saturday, April 8: New Arrivals from Italy.
Mike Parres and Jeff Garneau highlight new arrivals from Italy. Mike will be on hand to discuss upcoming releases that he tasted during a February/March trip to Italy. Ten wines to be poured.

Saturday, April 15: Wines from Alsace & the Loire.
Prepare for your Easter Sunday with the delicious wines of Alsace/Loire. Jeff Vierra and Eric Story pick their favorite red and white wines to make this holiday weekend all the more special. Ten wines to be poured.

Saturday, April 22: Bordeaux.
Clyde, Ralph, Steve and Alexandra tour the 2003 vintage. Steve and Ralph, just back from Bordeaux, will be on hand to discuss tasting notes from the 2005 vintage. Ten wines to be poured, including eight red, one white and one Sauterne.

Saturday, April 29: Cabernets from California.
Trey, Mike Jordan and Martin Reyes will finish the month with a tasting highlighting 2003 California Cabernets, featuring boutique wineries and some well-known vineyards. Ten wines to be poured.

—Scott Beckerley
2003 La Fortuna Sant’Antimo Rosso .................................................$28.99
2000 Baricci Brunello- 2 Glasses Gambero Rosso ..............................$36.99
That classic Montosoli nose, elegantly spicy, full of cinnamon, cardamom, anise and leather. The wine exudes a feminine mystique, lithe, supple, delicate, giving then taking, hinting not demanding, complex. (Greg St. Clair, K&L Italian buyer)
2000 La Fortuna Brunello- 2 Glasses Gambero Rosso ..............................$36.99
A warm, sweet ripeness, full of dark and intense plum aromatics rise from the glass and give you an immediate sense of density, weight, and richness. The wine is supple on the palate, complex, chocolaty amarena. (Greg St. Clair, K&L Italian buyer)
2000 Pian dell’Orino Brunello ............................................................$39.99
Chocolaty, plummy, spicy array of complex wild fruits that just envelop you. On the palate the wine is bold, dramatic, lots of mid palate structure, like someone with powerful, muscular shoulders, a real depth of flavor flows from the chocolate, plummy nose to more, herb, leather, a taste of the earth but finish with more ripe, yet very focused and structured plummy fruit. (Greg St. Clair, K&L Italian buyer)
2000 Sesta di Sopra Brunello-92 points Wine Spectator ..................$42.99
The nose just jumps out at you spicy, complex, wild cherry fruit, with hints of sage, 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. (Greg St. Clair, K&L Italian buyer) 2 Blue Glasses Gambero Rosso.
1997 Casisano Colombaio Brunello Riserva-92 points Spectator $54.99
1997 Caparzo La Casa Brunello-94 points Wine Spectator ............$84.99
Piedmont
2002 Ruggeri Corsini Nebbiolo delle Langhe ........................................$14.99
This is the poor man’s Barolo I went crazy over when I first tasted it, the classic nebbiolo nose of rose and earth, yet soft and rich in the mouth at an unbelievable price! (Greg St. Clair, K&L Italian buyer)
2002 Ruggeri Corsini Barbera d’Alba “Armujan” ............................$17.99
Vibrant fruit, incredibly balanced, great finish, drinking beautifully now!
Barolo/Barbaresco
2001 Paitin di Pasquero Elio Barbaresco “Serra Boella” ..............$25.99
2001 Ruggeri Corsini Barolo-90 points Wine Spectator ...............$31.99
There is a seductive elegance in this wine, it seems as if a feminine touch has softened the powerful structure of the nebbiolo grape,
2001 Paitin di Pasquero Elio Barbaresco “Sori Paitin” ..................$32.99
2000 Famiglia Anselma Barolo-92 points Wine Spectator ..................$43.99
2001 Azelia Barolo “San Rocco”-95 points Wine Spectator ............$59.95
1997 Famiglia Anselma Barolo “Adasi” .................................................$59.99
2001 Einaudi Barolo “Nei Cannubi”-91 points Wine Spectator ........$69.99
2000 Scavino Barolo “Carobric”-94 points Wine Spectator ...........$78.95
Trentino- Alto Adige and Friuli
SILVANO FOLLADOR PROSECCO IS BACK!
NV Silvano Follador Brut Prosecco Valdobbiadene ($10.99)
Stunning quality! This will be your new house sparkler!
NV Silvano Follador Extra Dry Prosecco Valdobbiadene ($10.99)
Slightly off dry, the “classic” style for Prosecco.
April’s Picks
Greg and I just got back from our visit to Italy, and I’m still waiting for my notes and luggage to catch up with me. In future articles (in this corner of the Italian page) you will be able to read about our GREAT finds this year!
2004 Ermacora Merlot ($14.99) This Merlot is just delicious, ripe chocolaty dark fruits, soft and fleshy in the mouth with smooth, fine grain tannins, dense but easy on the palate. A pleasure to drink, more Pomerol in style than Californian. Lamb and this wine were meant for each other!
Simply sensational! Perfect balance of acidity and tremendous aromatics, loaded with pear, apple, citrus and tropical fruit in an elegant, concentrated and superbly balanced wine. This wine will work well for your springtime entertaining.
2004 Ermacora Tocai Friulano ($14.99) 2 Glasses Gambero Rosso. If there was any one varietal that showed better in Friuli in the glorious vintage, it is the often misunderstood Tocai Friulano. The wonderful balance, coupled with a depth of concentration you don’t see often in Tocai is followed by hints of tarragon and layers of mineral. Balanced with delicate acidity and scintillating aromas of bitter almonds, apple and ripe pear highlighted by a very long finish, this is the perfect accompaniment to fish or crab.
This is the wine Ermacora is known for most in Italy. It has tremendous focus and concentration, rich and creamy, with custard like flavors and hints of apples and bergamot. It is majestic on the palate, with balance, complexity and character. Age this wine for 2-3 years, and you won’t believe the incredible wine it will evolve into! Perfect for halibut, swordfish or cocktailng. Salute!
—Mike Parres
SPECIALTY SPIRITS

There is nothing like a nice glass of Bourbon or Rye on a fine Spring day. Of course my father loved Wild Turkey, thank you Jimmy Russell! Here is a list of the few outstanding U.S. whiskies that we have available. Happy Birthday Pop! —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 Pennsylvanian 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), Hirsch Reserve whiskies are the only example of their type available today. These rare Bourbon whiskies were distilled in the time-honored Kentucky pot-still tradition - a slower, more work intensive, more expensive relic of a bygone era. The whiskies show the benefits traditional cask aging gives to Bourbon. 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.....................................$49.99
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. Cask #147, 47.5 alc.вол. Spirits Journal Rating: 4 Stars.

Blanton’s Bourbon ............................................................................$46.99
The nose is very deep and satisfying. The taste has a masterful start with powerful dry vanilla notes in perfect harmony with hints of honey mid the 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 bourbon that should suit all tastes and one to keep the discerning whiskey drinker almost purring with delight.

Bulleit Bourbon Frontier Whiskey ..................................................$19.99
This 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!

Eagle Rare 17-year-old Bourbon .....................................................$49.99
Distilled spring of 1988, released fall of 2005. Made out of Kentucky corn, Minnesota rye, North Dakota malted barley. Double distilled, beer still and doubler, barrel made out of new white oak, #4 char, charred for 55 seconds. 36 barrels selected to make this bottling. 90 proof.

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 colour is a very deep amber with a burnt orange tone 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
Medium gold in color; the nose brings notes of butterscotch, clover, vanilla, and old leather. The big 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. 91 points Wine Enthusiast.

Evan Williams Single Barrel Bourbon .............................................$24.99
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 care to quality is what really makes this bottle shine! 92 points The Malt Advocate.

Michter’s 10 Year Single Barrel Straight Rye.....................................$54.99

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. The balance and complexity of this vintage Old Forester make it a rare treat.

Old Potrero Single Malt Straight Rye Whiskey.................................$56.99
Old Potrero re-creates 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.вол.

Pappy Van Winkle Family Reserve 20 Year Bourbon.......................$78.99
The nose is intensely fruited but also bears a tantalizing citrus zest note. The body is huge and almost chewable, and the palate is tremendously buttery with some sherry notes, a dash of dried fruits and some rich, creamy vanilla. 99 points Wine Enthusiast magazine.

W. L. Weller 12-year-old Bourbon...............................................$16.99
"The deep bronze color beautifully reflects the light, perfect purity! The initial nosing pass finds fully nature aromas of lanolin, almond oil, and creamed corn, in the middle stage sniffings, following several minutes of air contact, a toasty oaky/vanilla perfume takes the aromatic helm. The fourth and last whiff highlights the oily grainy quality that’s firm and pungent, a high-spirited, lusciously toasty, 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," Paul Pacult, The Spirit Journal.

Wild Turkey Russell Reserve Bourbon ............................................$29.99
Russell’s Reserve is deep amber in color with a nose that is rich in vanilla, oak, toffee and a touch of old leather. The body is huge, and the palate is very spicy with notes of chili peppers, tamarind, almonds and cumin.

William Larue Weller Cask Strength Bourbon...............................$49.99
Distilled fall of 1993, released fall of 2005. Made out of Kentucky corn, North Dakota wheat and malted barley, double distilled, beer still and doubler, barrel made out of new white oak, #4 char. Charred for 55 seconds. 41 barrels selected to make this bottling. Aged 12 years and 2 months. 121.9 proof.

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. 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 11 to 6. The store is located at 638-4th St, between Brannan and Bluxome. Private parking is south of the store on 4th St.

Redwood City hours: Monday–Saturday 9 to 7. Sunday 10 to 6. Wine lockers 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 weeks from the time the newsletter is written to the time you receive it.

Sale Dates: End April 30, 2006. Prices subject to change without notice. We reserve the right to correct errors in pricing.

Will Call/Hold Policy: We will gladly keep your wines at any of our locations for up to 90 days. If you still need to store your wines after 90 days, we have both short-term and long-term storage available in our San Carlos facility. Please contact us for details.

We accept American Express, Discover, Visa and Mastercard.
NEW!
Vinotheque Reservoir Series Wine Cabinet

Vinotheque has a new Wine Cabinet for those looking for function and price performance: The Reservoir. These cabinets hold 224 bottles in fixed wire racking and have 1000 BTU cooling units with humidity recirculation for perfect storage. No need to worry about options and accessories; these are turn-key cabinets. The units are ready to ship in black or can be ordered with a wood stain.

Standard Cabinet $1575.00
Window Cabinet $1995.00

Plus shipping and tax if applicable.

Lockers Coming Soon!

New temperature-controlled lockers are coming soon to K&L’s San Carlos facility. Please visit www.klwines.com to add yourself to a waiting list for notification. We will use your entry to contact you when lockers have been completed. We expect the lockers to be ready in May. You will have the option to rent at that time, pending availability within your desired size.

Whisperkool Cooling Units
Sale Prices!

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

- Whisperkool 1600 (300 cu ft) $1049
- Whisperkool 3000 (650 cu ft) $1249
- Whisperkool 4200 (1000 cu ft) $1349
- Whisperkool 6000 (1,500 cu ft) $1749
- Whisperkool 8000 (2,000 cu ft) $1895

The above prices include the new digital PDT thermostat. Prices do not include shipping.

LOWER PRICES!
Vinotheque Storage Cabinets

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

- Models | BOTTLES | RETAIL | K&L
- Vinotheque 320 | 264 | $3650 | $2179
- Vinotheque 500 | 368 | $3975 | $2489
- Vinotheque 550 | 428 | $4325 | $2689
- Vinotheque 700 | 528 | $4675 | $2789
- QT Models | | | |
- Vinotheque 320 | 264 | $4750 | $2689
- Vinotheque 500 | 368 | $5295 | $3189
- Vinotheque 550 | 428 | $6225 | $3489
- Vinotheque 700 | 528 | $6850 | $3789

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

WINE OPENERS

Screwpull Lever Pull $69.95
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.

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

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

Order your glasses via the internet at www.klwines.com
Why Join One of Our “Wine of the Month” Clubs?

1. Education: K&L’s Wine Clubs provide an educational opportunity that surpasses simply buying a bottle at the store. The wines in each Club are only limited to this planet. We consider any wine from anywhere in the world that fine wine is produced. Each month, a newsletter is sent along with the monthly selections that offers a description of the wine and information on the winery, the winemaker, the history of the region in which the grapes were grown and food pairing.

2. Savings: We do our best to ensure that any wine offered as one of our monthly selections will be less expensive than anywhere else in the country. Often, particularly in our Signature Red collection, we are not allowed to advertise the Club price because it is so low. For those of you who buy by the case, there have been certain wines that would essentially pay for nearly a full year’s subscription with the savings offered compared to other retailers.

3. Convenience: This has to be just about the easiest way of buying wine. Each month two bottles of carefully selected wine will show up at your house. All you have to do is open and enjoy!

4. Quality: While our Wine Clubs offer spectacular value, it is the quality of the wines that determine whether they become a Club selection. Unlike many wine clubs, who make large deals based on price, we taste through a huge amount of wine each year and only pick the wines that we can put our reputation behind. We have many staff members taste potential choices so that we may get a variety of opinion. Our staff has very diverse palates and that is a huge benefit in choosing a wine. As always at K&L, quality matters.

Cheers!
—Dave Rosenzweig

SIGNATURE RED COLLECTION
This is a Club for the connoisseur and passionate wine lover. Two bottles of red will arrive each month. 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): 1999 Oakford Estate Cabernet Sauvignon ($100), 1999 Casisano Brunello di Montalcino ($40), 2001 Morlanda “Crianca,” Priorat ($48).

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): 2001 Blackford Chardonnay, Sonoma ($30), 2000 Waterford Cabernet Sauvignon, South Africa ($25), 2000 Cloud 9 “Composition” ($70).

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) 2003 Nugan Chardonnay, Australia ($12) and 2003 Langwerth Von Simmern, Reisling ($13).