Some Favorite Bordeaux-Old and New
All represent great values vis-à-vis the 2005 prices.

1989 Château Gruaud-Larose, St-Julien $94.99
92 points Wine Spectator: “This has lovely lead pencil and berry character, with hints of tobacco. Medium body, with fine tannins and fresh finish.”

1995 Château Gruaud-Larose, St-Julien $59.99
According to Robert Parker: “…Rich, with medium to full body, high tannin, and subtle oak in the background.”

1999 Château Gruaud-Larose, St-Julien $49.99
89-91 points from Robert Parker.

2003 Château Gruaud-Larose, St-Julien $57.99
92 points Wine Spectator: “Aromas of blackberry, toasted oak, sweet tobacco and espresso. Full-bodied, with velvety tannins and a long, fruity finish…”

1998 Château Margaux, Margaux $189.99
91 points Robert Parker: “…Subtle, rich, nicely-textured, and medium-bodied, it is built for the long haul. Anticipated maturity: 2006-2030.”

2001 Château Ducru-Beaucaillou, St-Julien $64.99

2001 Château Branaire-Ducru, St-Julien $39.99
91 points Robert Parker: “…The complex aromatics are followed by a medium to full-bodied, seamless St.-Julian displaying velvety tannin, medium body, and sweet concentrated fruit in a stylish, well-constructed, elegant style…”

2003 Château Pichon-Lalande, Pauillac $114.95
95 points Robert Parker: “…Fleshy, full-bodied, and intense, displaying a seamless integration of wood, acidity, tannin, and alcohol, this beauty can be drunk now or cellared for 20 years or more.”

Old and Rare Vintage Port In Stock

1955 Taylor-Spectator: “sweet berry flavors and a lovely finish.” ……$599.00
1960 Taylor ………………………………………………………………$199.00
1963 Taylor-97 points Wine Spectator …………$349.00
1966 Taylor-C. Coates: “lovely concentrated, velvety-rich, stylish wine $289.00
1977 Taylor-5 stars from Broadbent! 98 points Wine Spectator …………$179.00
1963 Croft-91 points Wine Spectator ………………………………..$179.00
1966 Graham-5 stars from Broadbent! 93 points Spectator …………$239.00
1980 Graham-90 points Wine Spectator ………………………………..$99.99
1983 Graham-93 points Wine Spectator ………………………………..$89.99
1983 Dow-94 points Wine Spectator ………………………………..$84.99
1985 Dow-5 Stars from Broadbent ………………………………..$89.99
1985 Fonseca ………………………………………………………………..$109.99

5 stars from Broadbent: “Deep, intense; malty; powerful, great potential. My style of wine. Magnificent.”
**It is Traveling Time at K&L**

Now that we have finally opened (after 22 months of preparation) our Hollywood store at 1400 North Vine Street (just south of Sunset Blvd), we can resume our travel to the best vineyard areas in the world. In fact, as you receive this April newsletter, our gang will be in Bordeaux (Trey, Ralph, Alex and I) tasting the 2006 Bordeaux vintage. I predict the wines will be less expensive than the 2005s, not such a bold statement on my part. Keith has just returned from Burgundy, Jim Chanteloup from Australia, Greg and Mike Parres from Italy, Jeff Vierra and Paul from the Loire, and Gary leaves for Bubbly land on April 10. Anne goes to Spain, Mulan to the South of France, Susan to St. Lot and Joe Z to Pescadero! All this so we can find the best wine values in the world for our loyal customers. See you soon.

—Clyde Beffa Jr

**Brick’s Bordeaux Picks: The ’90s Weren’t All That Bad**

With all the poor taste that was thrown around in the decade that brought us Pauly Shore, Vanilla Ice and Hootie and the Blowfish, at least we can drink some amazing wines to blur those horrible memories. Take for example the 1995 Gruaud-Larose, St-Julien ($59.99). This beauty has been polished slowly to a shine. Just coming into its own now, this shows pretty dried plum fruit, with some warm asphalt notes and spiced hazelnuts. All of a sudden memories of Alanis Morissette are fading.

From 1997, an underrated and over-priced (at opening) year of wines in Bordeaux, the 1997 du Tertre, Margaux ($32.99) and the 1997 Domaine de Chevalier, Pessac-Leognan ($32.99) are two great choices. Full of minted raspberry coulis, the du Tertre is a pleasure to drink now. This wine will melt away all the sorrows of the Backstreet Boys. And if that doesn’t work, you have the Chevalier, a rustic, earthy effort that also has some lovely Rainer cherry fruit and touches of roasted beets. This is Bordeaux, pure and simple, just the way I like it.

At the close of the decade comes the 1999 Lalande Borie, St-Julien ($119.99). This generous, dense effort is still quite youthful, but at the same time is completely drinkable. Packed with plum black plum fruit and a touch of pastille candy, it is hard to keep your hands off this one. Sort of like the dreams of every teenage boy of pre-shaved-head Britney.

After all of that reminiscing, we must move on to the 21st century. The 2001 Bastor La Montagne, Sauternes ($31.99), is a full-throttle sticky with plenty of banana-like sweetness and a rich crème brulee note. A must with foie gras, something we will hopefully can remember for decades to come.

—Bryan Brick

**Bearden’s Bordeaux Picks**

This month, as we bid farewell to the ripe, fruity 2003 Bordeaux vintage and get ready to greet the stylish, fresh and lively 2004s, we take a breath to taste some beautifully aged stars from vintages past.

1991 Pichon-Lalande, Pauillac ($119.00) One of the stars of the vintage and surprisingly rich, this was a standout at a recent tasting in the SF store. The severe selection employed by the winemaker paid off, resulting in a ripe, round plumy wine with sweet fruit and a long, persistent finish. Seductive aromas of cedar and herbs lead to a soft middle of nicely concentrated fruit that is generous, elegant and drinking beautifully now.

1998 Léoville-Las-Cases, St-Julien ($94.99) Here is a classic claret displaying power and finesse. The aromas of red and black fruit, pencil lead and smoke are tight and pure in this structured and elegant wine. The long, complex finish still shows considerable tannin, but the exceptional balance and structure lend a sense of overall harmony that make this enjoyable even at such a relatively young age. Decant and enjoy with food or age this classic another decade.

1988 Léoville-Las-Cases, St-Julien ($149.95) This starts with mature and alluring aromas of cedar, dusty cherry and smoky olives. The dense, round mid-palate is rich with plums, cherries and dark currants and displays an exotic touch of baking spice. The very long, gentle finish is lively and lends a surprising freshness to this plum and luscious beauty.

And a new bargain sticky to finish things off!

2003 La Clotte Cazalis, Sauternes ($17.99 375ml) This well-priced gem from a good vintage for Sauternes has been a huge hit. This is very fresh with citrus and tropical aromas and a rich, full body of coconut, spice, pineapple and a hint of honey on the finish. 90 points from Robert Parker and a tremendous value to boot.

—Steve Bearden
**2005 BORDEAUX FUTURES-SEE TASTING NOTES ON KLWINES.COM**

One of the greatest vintages of the last 100 years!

Angélus, St-Emilion-96-98 points Robert Parker ......................................$244.99
Barde-Haut, St-Emilion-90-93 points Robert Parker ......................................$36.99
Bellevue Mondotte, St-Emilion-95-100 points Wine Spectator ...$279.99
Bernadotte, Médoc-Spice on the nose. Elegant wine. ....................................$17.99
Beychevelle, St-Julien-91-93 points Robert Parker ......................................Inquire
Bourgueuf, Pomerol-92-94 points Wine Spectator ......................................$36.99
Brane Canacan, Margaux-91-93 points Robert Parker ......................................$49.99
Brown Rouge, Pessac-88-90 points Robert Parker ......................................$23.99
Brun, St-Emilion- .................................................................$12.99
Spicy, black cherries. Good richness. The palate is intense with earth and minerals on the finish. Great value.

Canon, St-Emilion-90-93 points Robert Parker ......................................$79.99
Carruades de Lafite, Pauillac-89-91 points Wine Spectator .................................$55.99
Chasse Spleen, Moulis-89-91 points Wine Spectator ......................................$26.99
Chavin, St-Emilion-90-92 points Robert Parker ......................................$34.99
Clerc Milon, Pauillac-92-94 points Wine Spectator ......................................$45.99
Climens, Sauternes-Jancis Robinson: “unusually sweet, rich...” ..............................$59.99
Clinet, Pomerol-94-96 points Robert Parker ......................................$109.99
Clos du Marquis, St-Julien-92-94 points Wine Spectator ......................................$49.99
Clos Marsalette, Pessac-90-92 points Robert Parker ......................................$25.99
Cos d’Estournel, St-Éstèphe-95-100 points Wine Spectator ..............................$189.99
Couhins Lurton, Pessac-89-91 points Wine Spectator ......................................$34.99
daiguilhe, Cotes de Castillon-89-91 points Parker and Spectator ......................................$27.99
d’Armailhac, Pauillac-90-93 points Robert Parker ......................................$39.99
d’Angludet, Margaux-90-92 points Robert Parker ......................................$29.99
Dauzac, Margaux-90-92 points Robert Parker ......................................$39.99
Desmirail, Margaux-Elegant, from Brane Canacan owners ......................................$27.99
Doisy Vedrines, Sauternes-92-94 points Wine Spectator ......................................$34.99
Domaine de Chevalier Rouge, Pessac-91-94 points Robert Parker ..............$51.99
Ducru-Beaucaillou, St-Julien-95-100 points Wine Spectator .....$169.99
Duhart-Milon, Pauillac-92-94 points Wine Spectator ......................................$45.99
Ferrand Lartigue, St-Emilion-89-91 points Robert Parker ......................................$21.99
Ferriere, Margaux-89-91 points Wine Spectator ......................................$31.99
Figeac, St-Emilion-92-94 points Wine Spectator ......................................$109.99
Fonbraughe, St-Emilion-90-92 points Robert Parker ......................................$33.99
Franc Mayne, St-Emilion-90-92 points Robert Parker ......................................$34.99
Goulee, Médoc-89-91 points Robert Parker ......................................$25.99
Grand-Puy-Ducasse, Pauillac-Parker: “Sleeper of the vintage.” ......................$29.99
Grand-Puy-Lacoste, Pauillac-92-94 points Robert Parker ......................................$72.99
Gruaud-Larose, St-Julien-89-91 points Wine Spectator ......................................$56.99
Guiraud, Sauternes (375ml $26.99)-95-100 points Spectator ..............$49.99
Haut Bergey Rouge, Pessac-91-93 points Robert Parker ......................................$29.99
Haut-Brion, Pessac-96-100 points Robert Parker ......................................Inquire
Haut-Bailly, Pessac-93-95 points Robert Parker ......................................$74.99
Haut-Marbuzet, St-Éstèphe-90-92 points Robert Parker ......................................$39.99
la Cour d’Argent, Bordeaux-Parker: “Sleeper of the vintage.” .......$10.99
la Croix de Beauplaillou, St-Julien-89-91 points Wine Spectator ......................................$29.99
Lafleur, Pomerol-95-100 points Wine Spectator ......................................$1299.00
la Fleur de Bouard, Lalande de Pomerol-90-92 points Parker ......................................$33.99
La Tour Carnet, Médoc-89-91 points Wine Spectator ......................................$29.99
Lafite-Rothschild, Pauillac-95-100 points Wine Spectator ..............................Inquire
Lafon-Rochet, St-Éstèphe-91-93 points Robert Parker ......................................$39.99
La Mondotte, St-Émilion-95-100 points Wine Spectator ......................................$349.00
Langoa-Barton, St-Julien-92-94 points Wine Spectator ......................................$73.99
la Grave a Pomerol, Pomerol-92-94 points Wine Spectator ......................................$39.99

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**2004 BORDEAUX FUTURES-GREAT VALUES**

Alter Ego de Palmer, Margaux-88-90 points Robert Parker ..................$34.99
Angelus, St-Emilion-92-94 points Parker and Spectator ..........................$99.99
Cos d’Estournel, St-Éstèphe (1.5L $159.99)-90-93 points Parker ......................$79.99
d’Armailhac, Pauillac-Spectator: Gorgeous aromas of blackberry ..................$24.99
Grand-Puy-Lacoste, Pauillac-89-91 points Wine Spectator ..........................$34.99
Langoa-Barton, St-Julien-89-91 points Spectator ..........................$34.99
Léoville-Poyferré, St-Julien-90-93 points Robert Parker ..........................$38.99
Lynch Bages, Pauillac- ..................................$48.99
Mouton-Rothschild, Pauillac-92-94 points Wine Spectator ..........................$189.99
Nenin, Pomerol-89-91 points Wine Spectator ..........................$29.99
Pavillon Rouge, Margaux-89-91 Points Robert Parker ..........................$36.99
Pichon-Baron, Pauillac-89-92 points Robert Parker ..........................$54.99
Pichon-Lalande, Pauillac-90-92 points Robert Parker ..........................$64.99

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See our website www.klwines.com for tasting notes and accurate inventories.
1945 Mouton Rothschild, Pauillac.....Inquire

1949 Cantemerle, Haut-Médoc ..........$899.00

1950 Talbot, St-Julien (1.5L) ...........$599.00

1952 Talbot, St-Julien (1.5L) ..........$549.00

1959 Braane Ducru, St-Julien ..........$299.00

1961 Beychevelle, St-Julien ...........$499.00

1961 Palmer, Margaux ..................$299.00

1966 Beychevelle, St-Julien ..........$299.00

Four wines are in perfect condition-from Mahler Besse celler.

1966 Siran, Margaux (1.5L) ...........$239.00

1970 Beychevelle, St-Julien ..........$159.00

1970 Palmer, Margaux .................$499.00

1970 La Lagune, Mèdoc .................$129.00

1975 Chasse Spleen, Moulis ............$129.00

These five wines are in perfect condition.

1975 Pavie-Decesse (1.5L) ..............$119.99

We miss you Jean Paul Valette! Worth a try.

1975 Palmer, Margaux .................$219.00

1975 Poujeaux, Moulis (1.5L) ..........$169.99

Old-school style, lingering finish. Excellent.

1976 Latour, Pauillac (1.5L) ..........$629.00

A bargain in the Latour world!

1976 Palmer, Margaux .................$249.00

1976 Pichon Lalande (6L) ..............$1499.00

Made by Michel Delon of Las Cases fame.

The Store and the Bar are Open! Come Visit!

Happy Spring and baseball season everyone! April is always an exciting time here at K&L, and this year it’s even more exciting with the opening of our Hollywood location. By the time you have this in hand we will be in Bordeaux to do our yearly evaluation of the new baby, the 2006 vintage. I’m personally very excited about the work this year as there is not a tornado of hype surrounding this vintage (yet), which insures all the cherry pickers (most of the world) will stay home. Of course, our full vintage report will follow.

Also exciting is our newly remodeled tasting bar in Redwood City. Seriously, I was not sure I would live long enough to see this happen. So, just in case I had passed away before this project was completed, I asked a few of the employees to make sure they named the bar after me! Now it’s done and it can rightfully be called (unofficially) the office of Jacques Chanty Chanteloup. The new bar is big, bright and very comfortable. People are loving it, and the Bordeaux tastings have been outstanding. Here are a few of the great wines we have tasted recently:

We featured a fantastic comparison between a wine of greatness and a wine that had to deal with terrible weather conditions. The 2003 Ch. Pichon Lalande ($114.99) shows regal layers of round delicious fruit with hints of cedar and spicy wild herbs. The hallmark qualities of balance and elegance are mirrored by the exact same qualities in the horrific frost vintage of 1991. People were blown away by the similarities of the 1991 Ch. Pichon Lalande ($119.00), which is ready to drink and a true testament to the great winemaking, selection of fruit and the terroir of the vineyard of Pichon COMTESSE de Lalande. And one more thing about PCL: Whatever you do, buy some 2004. I firmly believe this will be the last PCL of this high quality to ever sell anywhere near this price in the future. The wine is classis PCL and classic Pauillac! While you are shopping, also buy 2004 Cos d’Estournel ($79.99), and you will laugh at the price later.

Bravo to James Suckling in the Wine Spectator for highlighting the 50 best for below $50 great value reds. These wines are the real deal quality wise, and you should be all over them if you love Bordeaux, as they will give you great pleasure over the years. We regularly pour many of these. Recently we poured the 2004 Ch. d’Angludet ($23.99), a K&L favorite for decades now that is not your soft and easy style Margaux, but has a deep core of tight fruit that is precisely focused and ages unbelievably well, as the recently tasted 1982 and 1983 can attest. Another wine I’m loving is 2003 Ch. Goulee ($31.99), a new venture form J.G. Prats, the director of Cos and the Domaines Reybier, the owners of Cos. Located north of St-Estèphe, this wine has all the earmarks of greatness. Deep, dark, rich and supple, this wine has a chance to become a great success, just as long as the price does not get out in front of the success.

I told Stephane Von Neipperg at the UGC tasting how lovely and focused his 2004 Cannon La Gaffeliere was. I also told him that I don’t buy it for my collection any more. I now buy his Cotes de Castillon, the 2003 Ch. d’Aiguilhe ($28.99), pronounced day-gwee. I took me years to say this correctly and to recognize the quality of this super-pure red-fruit-driven beauty.

For those of you who are regular readers of this column, it’s time to say goodbye to my usual signoff of 18 years... Go Giants! With a store in Hollywood, that would be very bad karma. So Tousjour Bordeaux to all of you, and feel free to contact me with any questions or advice on the wines of Bordeaux at ext 2723 or Ralph@klwines.com. Cheers!

—Ralph Sands

See our award-winning website www.klwines.com for new arrivals and K&L top ten picks.
**DIRECT BUYS FROM AROUND THE WORLD**

*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. No middlemen!

**France: Alsace/Loire Valley**

- 2005 Pinot Blanc, Charles Baur ..............................................$11.99
- 2005 Touraine Rosé Riage, Grange Tiphaine ..........................................$9.99
- 2005 Muscadet, Château la Morinière VV ..............................................$11.99
- 2005 Côtes du Rhône, Domaine des Girasols ........................................$16.99

**Bordeaux: White/Red/Stickies/Rosé**

- 2005 Château St Jean des Grands Blanc, Pessac .............................................$11.99
- 2004 Menetou Salon Morogues, La Tour St Martin ...........................................$14.99
- 2004 St Nicholas de Bourgueil “Cuvée de Domaine,” Talau ....................................$14.99
- 2005 Sancerre Rouge, Franck Millet-Our biggest sellers! ..................................$13.99
- 2005 Coteaux de Loire Blanc, Benedicte de Ryke ...........................................$14.99
- 2005 Rosé de Domaine de Chevalier, Bordeaux ..............................................$10.99
- 2005 Rosé de Calon Segur, Bordeaux One of the truly great values in Bordeaux Rosé. Delicious ..............................................$12.99
- 2005 Château Jouanin Prestige, Cotes Castillon-Just arrived! ....................................$11.99
- 2003 Château de Callac Cuvee Prestige, Graves .............................................$14.99
- 2003 Etoiles de Mondorion, St-Emilion ......................................................$15.99
- 2005 Château Roland La Garde, Cotes de Blaye-New .............................................$15.99
- 2003 Château Saransot Dupre, Listrac-Quite lush! .............................................$17.99
- 2003 Château Le Dooyenne, Premier Côtes de Bordeaux ....................................$18.99
- 2001 Château La Mission de Lalande de Pomerol .............................................$19.99
- 2003 Château Serilhan, St-Éstephe-Ripe and rich! ...........................................$19.99
- 2003 Château Leonie, Graves-Tons of upfront fruit ...........................................$21.99
- 2001 Château Dudon, Sauternes-Serious stickie! ..............................................$25.99

**Burgundy**

- 2004 Meursaults, “Cromin/Chevalières” Jean Monnier – Inquire
- 2004 Bourgogne Aligoté, Domaine Jean Monnier ...........................................$10.99
- 2005 Macon Charnay, Domaine Renaud .......................................................$11.99
- 2005 St-Veran, Domaine des Nembrets, Denis Barraud .........................................$13.99
- 2004 Bourgogne Chardonnay “Signature,” Champy ...........................................$15.99

**Rhône**

- 2005 Côtes du Rhône, Cécile Chassagne ......................................................$10.99
- 2004 Beaune-De-Venise, Ferme St Martin “Terres” ...........................................$12.99
- 2004 Lirac, Domaine Duseigneur “Angélus” ....................................................$12.99
- 2003 Cabernet Sauvignon, Domaine Soumade-Fine value! ....................................$12.99
- 2003 Côtes du Rhône Villages-Rasteau Domaine Girasols ..................................$15.99
- 2004 Beaune-De-Venise, Ferme St Martin “Cuvée St Mar” .....................................$16.99
- 2003 Rasteau Prestige, Domme Soumade .......................................................$17.99
- 2004 Châteauneuf-du-Pape, Cécile Chassagne (K&L Cuvee) ..................................$19.99
- 2005 Côtes du Rhône, Domaine Marcoux ......................................................$22.99

**Champagne**

- 2004 Côte Rôtie, Joel Champey “La Villiere” .................................................$34.99
- 2003 Châteauneuf-du-Pape, Ch Vaudieu “Val de Dieu” .......................................$49.99
- 2004 Châteauneuf-du-Pape, Domaine Marcoux ................................................$49.99

- 90-93 points Robert Parker.
**Tasting Bar Schedule for April, 2007**

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

**Saturday, April 7:** Champagne in San Francisco, Redwood City and Hollywood. A perfect way to celebrate your Easter Sunday! Gary and crew pick out our newest Champagne arrivals. Our ship has finally docked! Tasting price TBA.

**Saturday, April 14:** Wines of Spain in San Francisco and Redwood City. Italian Wines in Hollywood. Spanish wine buyer Anne Pickett picks her favorites from our ever-popular selection of wines from Spain for Northern California. Drink your Rioja! Greg will feature another batch of great Italian wines in Hollywood Tasting prices TBA.

**Saturday, April 21:** Bordeaux in San Francisco, Hollywood and Redwood City. All three stores host a Bordeaux tasting with picks from Clyde, Ralph, Steve and Bryan. Château Gruaud-Larose will be our featured winery, among others. The director of Gruaud-Larose will be in our Hollywood store pouring a variety of selections from his estate. Bring your autograph book! Tasting price is $20.00.

**Saturday, April 28:** Boutique Pinot Noir from California and Oregon in San Francisco, Redwood City and Hollywood. A great way to end the month! Trey, Bryan Brick, Chip Hammack, and Mike Jordan pick hot, hot, hot small-estate Pinots from California and Oregon. A tasting that is not to be missed! Tasting price TBA.

—Scott Beckerly, Jeff Garneau and Kerri Conlon

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**Sauternes in Stock**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
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<tr>
<td>Ch. d’Yquem Vertical sets (12 bottles)</td>
<td>$4999.00</td>
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**Our top ten recommendations are listed at our website** www.klwines.com
2005 Côtes du Rhône Blanc La Bastide Saint Dominique ..............................................$12.99
2001 Côtes du Rhône Villages Saint Maurice Domaine Viret
“Renaissance” (Biodynamic)..................................................................................$21.99
2003 Châteauneuf du Pape Château Vaudieu ..............................................................$26.99
2003 Châteauneuf du Pape Château Vaudieu “Vale de Dieu” ......................................$49.99
2003 Châteauneuf du Pape Clos du Mont Olivet “Cuvee des Papet” .........................$49.99
2004 Châteauneuf du Pape Bosquets des Pape Tradition ............................................$32.99
2004 Châteauneuf du Pape Bosquet “Cuvee de Quet” ..............................................$49.99
2004 Châteauneuf du Pape Bosquet des Pape “Chantemerle” $49.99
2004 Châteauneuf du Pape Clos du Mont Olivet “Cuvee des Papet” .........................$46.99
2004 Châteauneuf du Pape Domaine de Marcoux .....................................................$49.99
2004 Gigondas Perrin & Fils “La Gille” ......................................................................$22.99
2004 Lirac Alain Jaume “Clos de Sixte” ....................................................................$16.99
2004 Lirac Domaine Duseigneur “Angelique” .............................................................$12.99
2005 Vacqueyras Domaine Montvac ...........................................................................$15.99
2004 Beaumes de Venise Domaine de la Ferme Saint Martin
“Cuvee Saint Martin” ...............................................................................................$16.99
2004 Beaumes de Venise Domaine de la Ferme Saint Martin
“Terres Jaunes” ........................................................................................................$12.99
2003 Côtes du Rhône Villages Rasteau Soumades “Prestige” ......................................$17.99
2004 Côtes du Rhône Villages Rasteau Soumades “Violetttes” ....................................$29.99
2004 Hermitage Yann Chave .......................................................................................$54.99
2003 Cornas Robert Michel “Cuvee des Coteaux” ......................................................$44.99
2003 Côte Rôtie Bernard Levet “La Chavaroche” .........................................................$59.99
2004 Côte Rôtie Joel Champet “La Vialliere” ...............................................................$34.99
2004 Côte Rôtie Château de Saint Cosme .....................................................................$59.99

\textbf{Finalement Fondreche!}

We are finally starting to see some of the much anticipated and truly awesome 2005 Rhones roll in, with a few selections this month from the superstar in the Cotes de Ventoux, Domaine de Fondreche. If you have already tasted Fondreche you know what all the hype is about. If you have not, then I would suggest that you get your hands on several bottles asap and then ask questions later. They are that good.

2005 Côtes du Ventoux Domaine de Fondrèche “O’Sud” ($12.99)
This entry-level wine from Fondreche is year in year out one of THE best deals going in the Rhone Valley. The 2005 O’Sud Cotes de Ventoux is bright, fleshy and supple with tons of black cherry, raspberry and hints of roasted herb and sweet meat.

2005 Cotes de Ventoux Domaine de Fondrèche “Nadal” ($22.99)
This blend of 50% syrah and 50% old-vine grenache offers fullness, balance and tremendous elegance. Barrique aging (one year) for the syrah component adds a richness and hint of vanilla, whereas the grenache is kept in tank only, to maintain the floral attributes of the grape and its freshness. Insiders know this Fondreche cuvee well and it always quickly disappears from our shelves into collectors cellars.

2005 Cotes de Ventoux Domaine de Fondrèche “Persia” ($24.99)
This intense and powerful number is awash in blackberries, blueberries, plums and minerals. The Persia is a blend of 90% syrah and 10% mouvedre, given a long cuvaison and aged partially in barriques for one year (sur lies, bien sur!). A tremendous mouthful of a wine, this offers tremendous value! Parker gave the 2004 Persia 93 points and had this to say: “This wine is fabulous, with a superb nose of blackberry, blueberry, crushed rocks, white flowers, and licorice. The wine has sweet tannin, huge fruit, a voluptuous attack and mid-palate, and a stunning finish. Drink it over the next 5-7 years.” —Mulan Chan

\textbf{Jim C’s View Down Under}

2005 Rustenberg Chardonnay Stellenbosch South Africa ($17.99)
The fruit for this wine comes from vines on the slopes of Helderberg and Simonsberg mountains. Grapes were hand harvested and whole-bunch pressed. The wine went through 70% malolactic fermentation with lees stirring and then 11 months in 40% new French oak. There is a gorgeous bouquet of peach, pineapple, spiced apple, honey and mineral notes. On the palate the wine is rich with a Burgundian sense of acidity and integration of oak. There is superb balance and a long finish. 90 points from the Wine Spectator!

2006 Drylands Sauvignon Blanc Marlborough New Zealand ($12.99) I remember trying this a few years back at a trade tasting when it first came into the market place, and it was a stand out then. They have continued to produce a fine wine and great value with classic Marlborough character. Silt-rich soil gives the racy and aromatic character, the gravel giving more texture and mineral nuance. The nose is bursting with gooseberry, grapefruit, passion fruit and lime peel. The palate reveals all this fruit with vibrant acidity, minerals, a powdery texture and a long lingering finish. This got 91 points and a Smart Buy from the Wine Spectator. —Jimmy C

\textbf{South Africa}
2005 Stormhoek Pinotage or Sauvignon Blanc .........................................................$8.99
2004 Porcupine Ridge Syrah ...................................................................................$10.99
2005 Buitenverwachting “Beyond” Sauvignon Blanc ...............................................$10.99
2006 Mulderbosch Chenin Blanc, Stellenbosch .......................................................$12.99
2003 Black Pearl “Oro” Shiraz-Cabernet, Paarl .....................................................$16.99
2005 Rustenberg Chardonnay Stellenbosch ...............................................................$17.99
2006 Mulderbosch Sauvignon Blanc, Stellenbosch ...............................................$18.99
2004 de Toren “Z” Bordeaux Blend ...........................................................................$28.99
2005 Anwilka, Constantia Stellenbosch .....................................................................$35.99

\textbf{New Zealand}
2006 Spinyback Sauvignon Blanc Nelson .................................................................$8.99
2006 Matua Sauvignon Blanc, Marlborough .........................................................$9.99
2006 Oyster Bay Sauvignon Blanc, Marlborough ....................................................$9.99
2006 Lawson's Dry Hills Riesling Marlborough .......................................................$11.99
2006 Kim Crawford Sauvignon Blanc Marlborough ...............................................$12.99
2006 Allan Scott Sauvignon Blanc, Marlborough ....................................................$13.99
2005 Sacred Hill Sauvignon Blanc Marlborough .......................................................$14.99
2005 Seresin Sauvignon Blanc, Marlborough ...........................................................$16.99
2004 Murdock James Pinot Noir, Martinborough ....................................................$17.99
2006 Cloudy Bay Sauvignon Blanc Marlborough .....................................................$21.99

\textbf{Australia}
2005 Ferngrove Vineyards Sauvignon Blanc, Estate ..............................................$6.99
2005 Black Wing (Step Road) Shiraz, South Australia .............................................$8.99
2004 Craneford Private Selection Cabernet Sauvignon ...........................................$9.99
2005 Richmond Grove French Cask Chardonnay .....................................................$10.99
2004 Water Wheel Shiraz, Benigo .............................................................................$13.99
2005 Step Road Shiraz, Langhorne Creek ...............................................................$13.99
2005 Three Rings Barossa Valley Shiraz ....................................................................$15.99
2005 Grant Burge Eden Valley Pinot Gris Reserve .................................................$16.99
2005 d'Arenberg “Laughing Maggie” Shiraz Viognier ............................................$19.99
2005 Schild Estate Shiraz, Barossa ..........................................................................$23.99
2005 Hewitson “Private Cellar” Shiraz-Mourvedre ....................................................$29.99

See our new-arrival Cabernets with tasting notes on our website at www.klwines.com
Roc of Ages

This Domaine Le Roc des Anges was created in 2001 by Marjorie Gallet, hailed by the French wine press as one of France's young wine phenoms. K&L is proud to offer wines from this young and dynamic vignerone.

2005 Côtes du Roussillon Domaine Le Roc des Anges “Segna de Cor” ($14.99) Made of 50% grenache with 30% carignan and 20% syrah, rich and extracted with sweet blackberries and spicy black pepper. This broad-textured red is full of finesse and beauty. A fantastic value!

2004 Côtes du Roussillon Domaine Le Roc des Anges “Vieilles Vignes” ($19.99) Composed of 40% carignan, 40% grenache and 20% syrah from vines averaging 75 years! The vineyards are worked manually, and no chemicals are used. This wine is rich and deep, exhibiting a phenomenal pulverized rock kind of minerality on the finish. It too retains a cool elegance that seems to be a recurring theme with Gallet's wines!

2004 Côtes du Roussillon Domaine Le Roc des Anges “1903” ($34.99) Extremely limited. Gallet’s ’1903’ refers to the year in which these low-yielding carignan vines were planted. If you are one of those skeptics who doubt carignan can make a great, strapping and yet elegant red, this wine is guaranteed to cause a change of heart! Cassis, blackcurrant and black pepper notes make for a deep, complex yet thoroughly enjoyable red.

—Mulan Chan

Her Highness and the Shaman

This month I am presenting an unlikely pair: a lithe wine from a rather obscure AOC in the Savoie and an indulgent, sexy rouge that is, yes (gasp!) a Vin de Table.

2005 Côtes du Roussillon Domaine Frederic Giachino “Altelse” ($9.99) Domaine Giachino has been completely organic since 1988. This wine is 100% altesse fermented in tank with no malo-lactic and spends eight months in tank on its fine lees for added complexity. The result is a strikingly aromatic and snappy white. This is a great aperitif wine and also pairs perfectly with cream of asparagus soup.

2003 Vin de Table de France Domaine de Chamans “Hegarty No. 3” ($13.99) Since purchasing the property in 2002, John Hegarty and Philippa Crane have farmed using a non-interventionist philosophy. Hegarty No. 3 blends the carnal and herbal into a heady and seductive brew. Shamanistic indeed, like a magic potion this wine spills out dark tarry fruits, blueberries, garrigue, dusty floral scents, juniper berries and musk. According to Mulan, the wine can only be described as “come hither.” Need we say more?

—Nadia Dmytriw
| 2001 Beringer “Steinhaur”       | $69.99 |
| 2001 Beringer “Marston”         | $69.99 |
| 2001 White Rock Claret          | $38.99 |
| 2002 Amici, Napa                 | $39.99 |
| 2002 Arrowood, Sonoma            | $34.99 |
| 2002 Conigli Spring Mnt          | $44.99 |
| 2002 Corison, Napa               | $59.99 |
| 2002 Franciscan “Magnificat”     | $36.99 |
| 2002 Guilliams, Spring Mnt       | $39.99 |
| 2002 Heitz, Napa                 | $34.99 |
| 2002 Lancaster Estate Red       | $41.99 |
| 2002 Laurel Glen, Sonoma         | $44.99 |
| 2002 Schweiger, Spring Mnt       | $41.99 |
| 2002 Silver Oak, Napa            | $99.99 |
| 2003 Aia, Oakville               | $22.99 |
| A blend of 44% cabernet sauvignon, 39% cabernet franc and 17% merlot, this wine is great food wine! |
| 2003 BV “Georges de Latour”      | $69.98 |
| 2003 BV “Tapestry”               | $36.98 |
| 2003 Cain Concept, Napa          | $49.99 |
| 2003 Clos du Val, Napa           | $24.99 |
| 2003 Cloverdale Ranch, Alex      | $19.99 |
| 2003 Dynamite, North Coast       | $11.99 |
| 2003 Echelon, California         | $8.99 |
| 2003 Etude, Napa                 | $79.99 |
| 2003 Forth, Dry Creek            | $18.99 |
| 2003 Franciscan, Oakville        | $19.99 |
| 2003 Groth, Napa                 | $39.98 |
| 2003 Hess Estate, Napa           | $16.99 |
| 2003 Husic “Dos Palmas”          | $99.00 |
| 2003 Hyde de Villaine “HdV” Red  | $54.99 |
| 2003 Jordan, Alexander Vly       | $44.99 |
| 2003 Joseph Phelps “Insignia”    | $114.99 |
| 2003 Lewelling, Napa             | $44.99 |
| 2003 Miner Family “Oracle”       | $54.99 |
| 2003 Mount Eden Estate SC         | $34.99 |
| 2003 Mount Veeder, Napa          | $29.99 |
| 2003 Paradigm, Napa              | $53.99 |
| 2003 Quintessa, Rutherford       | $99.98 |
| 2003 Raymond Reserve, Napa       | $24.99 |
| 2003 Robert Mondavi Reserve      | $99.98 |
| 2003 Rombauer, Napa              | $29.99 |
| 2003 Rubicon Estate “Cask”       | $62.99 |
| 2003 Slaughterhouse Cellars, Ruth| $62.99 |
| 2003 Stag’s Leap “Fay”           | $69.99 |
| 2003 Sequoia Grove, Napa         | $27.99 |
| 2003 Trefethen, Napa             | $36.99 |
| 2003 Terra Valentine, Napa       | $27.99 |
| 2004 Alexander Valley Vineyards  | $13.99 |
| 2004 Avalon, Napa                | $9.99 |
| 2004 Beringer Founders’          | $7.98  |
| 2004 Bogle, California           | $9.99  |
| 2004 Bridesmaid Napa Red         | $38.99 |

Proponents Drew Neiman and Pam Starr have melded Napa Valley Cabernet Sauvignon, Merlot and a small quantity of Syrah for this sumptuous red that practically explodes with berries.

### CABERNET SAUVIGNON & BLENDS

| 2004 Bridesmaid Napa Red          | $38.99 |
| 2004 Beringer "Marston"           | $69.99 |
| 2004 Chappellet “Signature”       | $39.98 |
| 2004 Chimney Rock, Stag’s Leap    | $44.98 |
| 2004 Durisich, Napa               | $62.99 |
| 2004 Desert Wind "Ruah" Wash      | $12.99 |
| 2004 Donati Family Claret         | $17.99 |
| 2004 Edge, Napa                   | $16.99 |
| 2004 Elizabeth Spencer, Napa      | $29.99 |
| 2004 Far Niente, Oakville         | $94.99 |
| 2004 Francis Coppola “Claret”     | $12.99 |
| 2004 Frog’s Leap, Napa            | $32.99 |
| 2004 Hawk Crest, California       | $9.99  |
| 2004 Hess Select, California      | $10.99 |
| 2004 J. Lohr “Seven Oaks”         | $10.99 |
| 2004 Joseph Phelps, Napa          | $44.98 |
| 2004 Justin, Paso Robles          | $21.99 |
| 2004 Kapcsandy “State Lane”       | $99.99 |
| 2004 Moon Mountain, Sonoma        | $12.99 |

Planted at 2,600 feet on volcanic obsidian laced soils in the new Red Hills of Lake County AVA. Without the slick, overly manipulated feel of so many wines these days, this shines because the natural material of the grapes and soil is allowed to shine through.

| 2004 Palazzo, Napa Red             | $39.98 |
| 2004 Philip Togni, Spring Mnt     | $85.99 |
| 2004 Provenance, Rutherford       | $29.99 |
| 2004 Ramey Claret                  | $29.98 |

### CABERNET PICK OF THE MONTH!

**2004 Honig, Napa**

**$29.99**

Ripe red and black fruits with underlying cedar, cocoa and spice. Rich, supple mid-palate, with moderately firm tannins. Long, balanced, flavorful finish with well integrated oak. This Napa Valley Cabernet Sauvignon perfectly complements lamb, duck, beef and wild game.

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**Trey’s Picks for May!**

**2005 Miner Family Napa Chardonnay** ($27.99)

Malolactic-fermentation is kept in moderation, which keeps this Chardonnay brisk and sleek on the palate. Hints of tropical fruit, pears, coconut and a touch of lime help make this wine a pleasure to drink. Rich but not heavy in the mouth, this wine is well suited to a wide range of foods.

**2003 Clos du Val Napa Cabernet Sauvignon** ($24.99)

Classic Cabernet! Not overdone in any sense, this wine shows finesse and elegance, helped by bright acidity and freshness, which make it easy to pair with food. Hints of cedar, lead-pencil and earthy undertones add complexity and intrigue.

**2003 Rubicon Estate “Cask” Napa Cabernet Sauvignon** ($62.99)

The Cask Cabernet from Rubicon Estate is a tribute to the classic Cabs made by Inglenook Winery. It’s 100% grown at the Rutherford estate, and the wine is 100% cabernet sauvignon. The nose shows toasty vanilla and mocha aromas, which are followed with a firm structure, dark berry, coco and cherry flavors that linger on the finish. Best with a few more years in the cellar but enjoyable now.

**2004 Four Vines “Anarchy”** ($26.99)

A blend of 40% syrah, 29% zinfandel and 31% mourvèdre, this wine is not overdone or over-extracted. It has lots of bright, ripe fruit, finesse, crisp acidity and an underlying meaty note from the syrah. This should be your pick for a springtime BBQ wine. Great with ribs!

—Trey Beffa
For accurate, daily listings of our Burgundy inventory check our website at www.klwines.com

Pure Wine: Fashionably French
You see it all over Paris, fashionable wine bars with their shelves full of off-dry sparklers, juicy reds, and bright crisp whites—all produced as naturally as possible. The idea is that vigneron for the most part make wine that will appeal to a French public that is drinking less wine. It’s ironic that the French thinking these days is to make wines that are easier to drink and drink lots of, since most Americans attribute the French with a certain cultural snobbery. French wine labels are confusing, the wines need to age or maybe they need to be served with food—it can all be very confusing. It’s easy to miss the real point: Wine is for drinking, no matter where it’s from. Since making wine a part of everyday life is so new to many of us in the “new world,” it ends up being kind of stressful. The rites and rituals associated with everything from buying a bottle to finishing a glass obscure the basic fact that wine should be enjoyable. We’re lucky to have access to a whole world of wine. We have choices, but that wealth of choices can often make choosing a wine more difficult. The current trend in France counters that. By making wines fun again, the whole win naturel scene attempts to demystify wine and make it fun for everyone. Wines like the 2004 Domaine Beau Thorey Coteaux du Languedoc “Patus” ($11.99) and the 2004 Domaine de la Ferme Saint Martin Beaumes de Venise “Terres Jaunes” ($12.99) fit that new way of thinking. These are organically produced country reds that are fun and easy to drink. Equally at home with a meal or an evening in sipping with friends, they’re simple, honest wines that don’t need the ritual—just a glass and a thirsty drinker.

—Paul Courtright

CHARDONNAY

2003 Chalk Hill, Sonoma .................$29.99
2003 James Henry “Woolsey Road” ...$39.99
2003 Talbott “Cuvee Cynthia” .........$39.99
2004 Beron Herzog (Kosher) .........$12.99
2004 Beringer “Sbragia” .............$39.98
2004 Beringer, Napa .....................$9.98
2004 Bernardus, Monterey .............$14.99
2004 Cakebread Reserve, Napa ........$49.99
2004 Cambria “Katherine’s” ...........$12.98
2004 Carmel Road, Monterey ........$12.99
2004 Chalone Estate ....................$19.99
2004 Cuaison, Carneros ...............$14.99
2004 DR Stephens, Carneros ..........$44.99
2004 Echelon, California ..............$7.99
2004 El Molino, Napa ....................$45.99
2004 Eric K James “Bernache Blk” ...$14.99
2004 Ferrari Carano, Alexander Vly ...$23.99
2004 Foley “Rancho Santa Rosa” ......$23.99
2004 Franciscan “Cuvee Sauvage” ...$29.99
2004 Handley, Dry Creek ...............$17.99
2004 Hanzell, Sonoma ...................$59.99
2004 Hyde de Villaine, Carneros ......$49.99
2004 Moreau, Sonoma ...................$32.99
2004 Mark West, Central Coast ........$8.99
2004 Marimar Estate “Don Miguel” ....$19.99
2004 Newton “Unfiltered” ..............$39.98
2004 Ojai Vineyards “Clos Pepe” ......$36.99
2004 Point Concepcion “Caponera” ...$14.99
2004 Robert Mondavi, Carneros ......$14.99
2004 Roessler “Alder Springs” .......$31.99
2004 Sanford, Santa Barbara ..........$13.99
2004 Sonoma Coast Vineyards .........$34.99
2004 Tolosa, Edna Valley ...............$15.99
2004 Trefethen Oak Knoll ..............$21.99
2004 Two Tone Farm, Napa .......... $7.99
2004 Walter Hansel “Cahill Lane” ...$29.99
2005 A by Acacia, California ...........$9.99
2005 A Donkey and a Goat ............$34.99
2005 Acacia, Carneros .................$15.99
2005 Babcock, Santa Rita Hills ......$16.99
2005 Beringer Founders’ ...............$7.99
2005 Beringer Private Reserve ...$29.98
2005 Bogle, California ..................$7.99
2005 Cakebread, Napa ..................$34.99
2005 Cartlidge & Browne, CA ..........$8.99
2005 Chalone, Monterey ..............$9.99
2005 Chappellet, Napa .................$26.99
2005 Ch. Souverain, Sonoma ..........$12.98
2005 Ch. St. Jean, Sonoma ............$10.99
2005 Cima Collina “Chula Vina” ......$31.99
2005 Cinnabar, Monterey ..............$15.99
2005 Darioush, Napa ...................$37.99
2005 Demetria Estate ...................$25.99
2005 Edna Valley Vineyards ...........$9.98
2005 Esser, California ..................$7.99
2005 Far Niente, Napa ..................$41.99
2005 Four Vines “Naked” ..............$10.99
90 points Robert Parker: “It is a combination of estate grown fruit blended with Edna Valley grapes. About 15% is barrel fermented in old oak.”
2005 Francis Coppola “Diamond” ......$11.99
2005 Francisican, Napa .................$12.98
2005 Frog’s Leap, Napa ...............$19.98
2005 Groth, Napa .......................$22.98
2005 Heitz, Napa .........................$14.99
2005 Heron, California ................$.7.99
2005 Hess, Monterey .....................$8.99
2005 J. Lohr, Arroyo Seco .............$10.99
2005 Kali Hart, Monterey ..............$9.99
2005 Kalinda, Anderson Valley ......$12.99
2005 Keller “Oro de Plata” ...........$18.99
2005 Kendall Jackson Vint Res ......$9.98
2005 La Crema, Sonoma ...............$14.99
2005 Lily, Sonoma .......................$17.99
2005 Lioco “Stuhlmuller Vine” .......$19.99
2005 Logan “Sleepy Hollow” ...........$11.99
2005 MacRostie, Carneros .............$16.99
2005 Marimar Torres “Acero” ......$21.99
2005 Matanzas Creek, Sonoma ......$19.99
2005 McManis, California .............$7.99
2005 Melville, Santa Rita ..............$21.99
2005 Mer Soleil “Silver” ...............$37.99
2005 Merryvale “Starmont” ............$12.99
2005 Miner Family, Napa ..............$27.99
2005 Molnar Biaize “Poseidon’s” ....$21.99
2005 Napa Cellars, Napa ..............$15.99
2005 Neyers Carn & Napa ..............$24.98
2005 Nickel & Nickel “Searby” ........$34.99
2005 Nickel & Nickel “Truchard” ......$34.99
2005 Patz & Hall “Dutton” ..........$34.99
2005 Patz & Hall, Napa .................$31.99
2005 Silverado, Napa ..................$14.98
2005 Siqueira, Clarksburg .............$14.99
2005 Smith Madrone, Napa ...........$24.99
2005 Solitude, Carneros ...............$21.98
2005 Sonoma Cutrer, Sonoma Cst ....$21.99
2005 Storrs, Santa Cruz ...............$18.99
2005 Stuhlmuller, Alexander Vly ....$21.99
2005 Testarossa “Castello” ..........$27.99
2005 ZD California .....................$26.98

CHARDONNAY PICK OF THE MONTH!
2004 Domaine Alfred “Chamisal” ....$18.99
91 points Spectator: “Rich and full-bodied, with a firm, intense tasty mix of ripe pear, fig, apricot, anise and hazelnut, finishing with a complex aftertaste that should only get better with time in the bottle. Drink now through 2008.”
### PINOT NOIR

- 2003 Mount Eden Vineyards Estate $34.99
- 2003 Stoller Estate, Willamette Vly $32.99
- 2004 Campion, Central Coast $19.99

One Puff from the Connoisseurs' Guide!

- 2004 Chehalem “3 Vineyards” $21.99
- 2004 Daedalus, Willamette Vly $23.99
- 2004 Domaine Drouhin Will Vly $39.99
- 2004 Domaine Serene “Evanstad” $46.99
- 2004 Gainey, Santa Rita Hills $24.99
- 2004 Joseph Swan “Cuvée de Trois” $22.99
- 2004 La Bete “Meredith Mitch” $24.99
- 2004 Londer, Anderson Vly $43.99
- 2004 Patton Valley, Willamette $27.99
- 2004 Roessler Cellars “Savoy” $39.98
- 2004 Sonoma Coast Vineyards $44.99
- 2004 Woodenhead “Wiley” $44.99
- 2005 A by Acacia, California $14.99
- 2005 A to Z, Oregon $16.99
- 2005 Ambullneo “Mastiff” $74.99
- 2002 Archery Summit “Premier Cuvée” $36.98
- 2005 ABC, Santa Barbara $15.99

This is just pure Pinot, bright and juicy at its core and perfectly fruity. Add a little Central Coast spice and you have one great wine that is easy to drink on a daily basis.

- 2005 Bearboat, Russian River $15.99
- 2005 Belle Glos “Clark & Telé” $39.99
- 2005 Bethel Heights, Ore $24.99
- 2005 Broadley, Willamette Vly $24.99
- 2005 Cambria “Julia’s” $17.98
- 2005 Capiaux Cellars “Chimera” $26.99
- 2005 Carmel Road, Monterey $14.98
- 2005 Cartlidge & Browne, Calif $9.99
- 2005 Chalone Estate $26.99
- 2005 Chalone, Monterey $13.99
- 2005 David Bruce, Central Coast $19.99
- 2005 Esser Vineyards, Calif $12.99
- 2005 Foley, Santa Rita Hills $29.99
- 2005 Hahn Estates, Monterey $15.99
- 2005 Harrington “Iund” Carneros $29.99
- 2005 Hartford Court “Land’s Edge” $29.99
- 2005 Lily, Sonoma $17.99
- 2005 Lioco “Michaud” Chalone $34.99
- 2005 Loring—Many vineyards available Inquire
- 2005 Lutea, Russian River $31.99
- 2005 Mark West, Central Coast $9.99
- 2005 Melville, Santa Rita $23.99
- 2005 Morgan “Double L” $44.99
- 2005 Morgan ‘Twill Clones’ $24.99
- 2005 Orogeny, Green Valley $26.99
- 2005 Parker Station, Santa Barb $10.99
- 2005 Patz & Hall “Hyde” $54.99
- 2005 Penner Ash, Willamette Vly $42.99
- 2005 Ponzi, Willamette Vly $29.99
- 2005 Poppy, Monterey $12.99
- 2005 Raptor Ridge Willamette $25.99
- 2005 Rex Hill Oregon $17.99
- 2005 Robert Sinskey, Carneros $35.99
- 2005 Roessler “Red Label” $24.99

This delicious blend of Pinot Noir from several Sonoma County vineyards exhibits classic aromatic qualities of Russian River Pinot along with subtle toasty oak and earth tones.

- 2005 Samsara “Ampelos” Snt Rita $44.99
- 2005 Sanford, Santa Barbara $21.99
- 2005 Soter, North Valley $31.99
- 2005 Stephen Ross, Central Coast $16.99
- 2005 Wild Hog “Saralee’s” $24.99

### CHIP’S QUIPS

**2004 W.H. Smith Piedra Hill “Purple Label” Red ($49.99)**

Joan and Bill Smith’s success with Sonoma Pinot Noir may make people forget that back in the day they founded the La Jota winery and produced some of Howell Mountains deepest and most intense Cabernets. They’ve returned to their roots, so to speak, and K&L is proud to make the journey with them.

**2006 Honig Sauvignon Blanc ($12.99)**

The name Honig is synonymous with California Sauvignon Blanc, and their track record with this grape variety is a long and remarkable one. Always fresh and lively, the ’06 is no exception. Fresh clean flavors of citrus and grapefruit layer out in the aromas and body of this wine. The finish has a classic note of minerality adding to the texture of this zippy little wine.

**2004 Honig Cabernet Sauvignon ($29.99)**

Blackberries, black currants and cherries form a rich tapestry of flavors on the palate of Honig’s Napa Valley Cab. The tannins are moderate making it completely accessible now. Drink it on its own or have it with some steak or lamb chops and enjoy a perfect wine and food match.

—Chip Hammack

### Zinfandel

- 2003 Amici “Panek” $26.99
- 2003 Ch. Montelena $24.99
- 2003 Coro Mendo “Eaglepoint Ra” $33.99
- 2003 Hendry “Block 28” $28.99
- 2004 Acorn “Alegria” Hert Vines $28.99

An exciting blend of 78% zinfandel, 10% petite sirah, 10% alicante and 2% mixed varietals.

- 2004 Blockheada “Ringnossi” $18.99
- 2004 Dashe, Dry Creek $17.99
- 2004 Downing Fam. “Fly By Night” $22.98
- 2004 Elyse “Morisol” $29.99
- 2004 Green & Red “Chiles Mill” $22.99
- 2004 J. Runquist “Z” $18.99
- 2004 JC Cellars “Arrowhead Mnt” $32.99
- 2004 Lolonis, Redwood Valley $16.99
- 2004 Pezzi King Old Vine $17.99
- 2004 Preston, Dry Creek $21.99
- 2004 Ridge “Geyersville” $29.99
- 2004 Rosenblum “Carla’s” $22.99
- 2004 Sobon “Rocky Top” $12.99

A big, rich, ripe Zin that is lively and perfect with food!

- 2004 T Vine, Napa $30.99
- 2004 Unti, Dry Creek $19.99
- 2004 Valdez “Rockpile Road” $36.99
- 2005 Bogle Old Vines $9.99
- 2005 Brown Estate, Napa $35.99
- 2005 Dashe Mt Harvest (375ml) $24.99
- 2005 David Coffaro Est. Dry Crk $19.99
- 2005 Edmead, Mendocino $14.99

Focused aromas of cherries, spice, roasted coffee, and oak vanillin lead way to more funky aromas of earth and minerals.

- 2005 Esser Vineyards, Calif $9.99
- 2005 Folie à Deux “Menage à Trois” $8.99
- 2005 Gamba “Old Vine” RR $38.99
- 2005 Hartford, Russian River $27.99
- 2005 Joel Gott, California $12.99
- 2004 Michael & David 7Deadly Zins $13.99
- 2005 Neyers “Tofanelli” $29.99
- 2005 Roshambo, SF Bay or Paso $13.99
- 2005 Seghesio Sonoma $16.98
- 2005 Seghesio “Home Ranch” $16.98
- 2005 Shenandoah Amador Spec Res $7.99
- 2005 Sobon Fiddletown $15.99
- 2005 Storybook Mayacamas Range $29.99
- 2005 Toucan Estate $28.99
- 2005 Windmill Old Vine $9.99
- Rosenblumm Cuvee XXIX $7.98

See our internet site for more accurate inventories: www.klwines.com
### Domestic White
- 2004 Graff Chalone Pinot Blanc .............................. $18.99
- 2005 A to Z Pinot Gris .......................................... $11.99
- 2005 Alban Central Coast Viognier .................. $23.99
- 2005 ABC Pinot/Gris/Pinot Blanc ................. $14.99
- 2005 Conundrum White Blend ................................. $21.99
- 2005 Dry Creek Chenin Blanc ................................. $9.99
- 2005 Fish Eye Pinot Grigio .................................... $5.99
- 2005 Fortitude Napa Semillon .................. $17.99
- 2005 Graff Chenin Blanc ........................................ $18.99
- 2005 Lazy Creek, Riesling ................................. $21.99
- 2005 Pine Ridge Chenin/Viog ................................. $11.99
- 2005 Sobon Amador Roussanne ..................... $14.99
- 2005 Thomas Fogarty Gewurt ......................... $12.99
- 2005 Trefethen Napa Dry Riesling .............. $14.99
- 2006 Sobon Estate Viognier ................................. $12.99

### Sauvignon Blanc
- 2004 Chalk Hill, Sonoma ................................. $21.99
- 2005 Bernardus, Monterey ....................... $10.99

### Domestic Red
- 2003 Nonno Zito Teroldego ................. $34.99
- 2003 Spencer Roloson Tempranillo ....... $29.99
- 2004 Bacio Divino “Pazzo” ......................... $24.99
- 2004 Bonny Doon C du Gilroy .............. $9.99
- 2004 Four Vines “Anarchy” ......................... $26.99
- 2004 Graff Family Mourvèdre ................. $18.99
- 2004 McCrea Cellars Grenache ........... $27.99
- 2004 Paraduxx, Napa Red .................. $44.99
- 2004 Vino Noceto Sangiovese ............ $14.99
- 2005 Bucklin Mixed Blacks ................ $22.99
- 2005 Margerum “M5” Rhone Red ........ $26.99
- 2005 Owen Roe “Abbot’s Table” ........... $24.99
- 2005 Palmina Zolotvich Dolcetto .......................... $17.99
- 2005 Porter Creek Carignan .................. $23.99

### Syrah/Petite Sirah
- 2004 Kendrick “Shenandoah” Syrah ........ $15.99
- 2004 Kenneth Crawford “Bluefin” .... $32.99
- 2004 Hahn, Central Coast ......................... $10.99
- 2004 Ojai, Santa Barbara ...................... $26.99
- 2004 Rocinante “Palindrome” ................. $29.99
- 2004 Sobon Estate Syrah ......................... $9.99
- 2005 A Donkey & A Goat “Brk Leg” .......... $35.98
- 2005 Hocus Pocus, SB Syrah ................ $16.99
- 2005 Joel Gott California Syrah .......... $12.99
- 2005 McManis, California .................. $9.99
- 2005 Red Car “Shake, Rattle & Roll” .... $54.99
- 2005 Rosenblum “Heritage Clone” ........ $13.98

### Merlot
- 2002 Atalon, Napa ........................................ $24.98
- 2002 Havens, Napa ........................................ $19.99
- 2003 Burgess, Napa ........................................ $14.99
- 2003 Duckhorn “Estate Grown” ........... $84.99
- 2003 Dynamite, North Coast ................ $11.99
- 2003 Etude, Napa ........................................ $44.99
- 2003 Ferrari Carano, Sonoma ............... $19.99
- 2003 Keenan, Napa ........................................ $27.99
- 2003 Markham, Napa ................................ $15.99
- 2003 Paradigm, Napa ............................. $41.99
- 2003 Rombauer, Napa ................................ $24.99
- 2003 Stags’ Leap Winery, Napa ........ $21.98
- 2003 Swanson, Napa ........................................ $24.99
- 2003 Twomey, Napa ........................................ $64.99
- 2004 Chappellet, Napa ................................ $29.99
- 2004 Echelon, California ......................... $8.99
- 2004 Francis Coppola “Diamond” ........ $12.99
- 2004 Frei Brothers, Dry Creek ............ $13.99
- 2004 Nickel & Nickel “Suscol” .......... $44.98
- 2004 Parcel 41, Napa ............................. $15.99
- 2004 Provenance, Napa ........................ $24.98
- 2004 Robert Mondavi, Napa ............... $16.98
- 2004 Screw Kappa, Napa ......................... $11.99
- 2004 Shafer, Napa ........................................ $39.98
- 2004 T-Vine Cellars, Napa ................. $31.99
- 2005 Bogle, California ......................... $7.99
- 2005 McManis, California ................ $6.98

## Boutique Corner

This month I want to share a few of my favorite wines that have just arrived. The Tor Kenward wines have been favorites of mine for the last couple of years. The Toucan Zinfandel is a new wine for me and made several of us smile when we tasted it. Enjoy!

2004 Tor Kenward ROCK Napa Cabernet Sauvignon ($69.99) 95% Cimarossa Vineyard and 5% Mast Vineyard. Cimarossa is at 2,100 feet above the valley floor and had close to a foot of snow in early 2006. Mast Vineyard is only a few hundred feet above sea level. Soils, climates, facings, everything about these two vineyards is different but their broader appellation, Napa Valley. Yet together they can sing, and they did in 2004. This Cab is rich and full throttle with layers of berries, black fruit and tobacco all held together with a seamless structure.

2004 Tor Kenward “Mast Vineyard” Oak Knoll Cabernet Sauvignon ($69.99) The bigger and riper of the two wines. Medium ruby. Cool, bright aromas of rocks, minerals and aromatic spearmint. Dense but bright, with a distinct eucalyptus character. Juicy, firmly built and persistent. This seems to rely more on its acidity than on its tannins for structure.

2005 Tor Kenward Wines Estate Zinfandel ($28.99) This wine first got my attention by the flavor imparted by Hungarian oak. Deep garnet/purple, the nose is ripe, bright wild cherry and darker berry fruit, spice and a forward elegance of fruit and oak. This is a big wine that tastes of intense cherry. The wine was placed in a variety of barrels including 70% new French, Hungarian and American oak, and 30% second-year French and American barrels for one year. See you in the City...

—Michael Jordan
Unusual Reds From El Mundo Hispano!

2003 Biurko Rioja Graciano ($9.99) 89 points Robert Parker: “A knock-out effort, the 2003 Graciano exhibits a dense ruby/purple color along with sweet, floral, black cherry and currant aromas as well as flavors. Enjoy it over the next 1-2 years.”

2005 Poesia Pasodoble, Argentina ($11.99) The dynamic and talented Helene Garzin-Leveque (of Clos L’Eglise, Barde Haut, Haut Bergey and Branon in Bordeaux), is busy making great wine at her place in Argentina, Poesia. She produces awesome wines with style, substance and rich flavors. The Pasodoble is a blend 34% cabernet sauvignon, 33% malbec and 33% syrah. Big and full, this red shows all of the quality of the top-notch 2005 vintage. Enjoy it with any of your favorite grilled foods!

2003 Escudo Rojo, Chile ($12.99) Baby Almaviva? Well, the Escudo Rojo is a wine from Chile from Baron Philippe de Rothschild. This red shows all the power of the fine 2003 vintage as well as being the first vintage to reap the benefits of their new plantings in the Maipo Valley. Made from a blend of cabernet sauvignon, carmenere, syrah and cabernet franc, the Escudo Rojo has plenty of ripe “new world” fruit tempered with “old world” style and elegance. I like this wine with a variety of grilled meats like lamb or beef. If you feel adventurous, try making the traditional Chilean asado al disco.

To be Franc...

2005 Vin de Pays d’Oc Domaine de Coussergues (Cabernet Franc) ($9.99) Domaine de Coussergues, an ancient Baronne founded in 1495 by a land grant from Charles VIII, is owned by the Baron Arnould de Bertier and his family. Arnould represents the thirteenth generation of the Sarret de Coussergues family to run the estate. The proud Baron has 600 hectares of land (1,482 acres), 210 hectares in grapes and the rest in woodland. This domain is located in the Languedoc, where the soil in this particular area is quite chalky, with flinty red clay that is very much volcanic in nature. This little mouth-full of joy was imported by the very reliable Kysela Pere et Fils, LTD.

Most impressive about this busty and girthy cabernet franc is its barrel aged in French oak from the Cotes du Rhone. The result is a wine rich and full of joy, wrapped in ripe cassis, plum and currant fruit flavors. —Anne Pickett, anne@klwines.com

May and June Events!

The viticulture. If you love the wines of Alsace, you will also love Becker. Grand Cru. They are moving the entire estate over to certified organic yard work and is a very charming and happy fellow. The Beckers can at any cost. Finally Jean-Francois, the youngest, handles all the vine-maker whose shy smile and character hide his intense drive for quality seven languages. Brother Jean Philippe is the quiet, reflective wine-resenting the domaine all over the world and doing so in an impressive energetic and dynamic siblings. Martine Becker is the sales force, rep-}
The Lion In Winter

Faerie tales take many shapes. Man working with (and against) nature is a familiar theme. It is a direct link to survival. Forest, orchard or vineyard, the source of the sustenance matters not. Every harvest is calendrical. It is beginning and end. Despite the advancing technologies of harvesting and genetics, we still till the soil. We reap and we sow out of necessity.

What can be more romantic than tending rows of grapevines in the golden California sun, picking under a once blue sky now littered with packs of watchdog clouds that threaten to pounce at any moment? Making the wine under a tin roof that rings with the fingertips of a nascent storm? Tasting, the intrusion on slumbering barrels? And finally, capturing the juice in little glass cells? This is the year’s bounty—the harvest. This is the faerie tale.

It is and it isn’t. Duane Cronin knew that. He began his second career as a winemaker in the 1970s, that sweet patch of the past that has a roothold in the present. Duane came to California as a computer consultant. He left a vigneron.

Don’t call Duane Cronin a gentleman farmer or a millionaire who wished to make wine. He made the choice to leave the high-tech world of IBM and planted a couple of acres in his yard in Woodside (the “Estate” vineyard). He hit the books and talked to the growers and the local winemakers. Soil replaced the Silicon Valley. Computers morphed into Cronin Vineyards. Duane learned the craft.

He got his Chardonnay cuttings from Ridge and Cabernet from Caymus, but his first wine was Zinfandel from the D’Agostini vineyard in the gold country. Bonded winery status was secured in the small town of Woodside. The city gave Cronin Vineyards the green light for production of roughly 2000 cases a year.

Duane made wine that reflected his passion, notably Pinot Noir and Chardonnay. His focus on the Burgundian style of understatement and compatibility with food was a unique concept in California at the time. Cronin wines are as rustic and long lived as they are unique. The Chardonnays from the Santa Cruz Mountains, all lemons and stones and damp hay, are as worthy as they are demanding of bottle age. The Pinot Noirs and Provence-style blends are as arresting as they are interesting. All of the wines received Old World treatment, and demanded Old World patience. These are artisan wines, made with visionary hands: Duane’s hands, with a pureness that is rarely found today. Winemaking properties are too big now, more mindful of the bottom line than top quality.

Duane Cronin has a rich history with K&L. My colleague Keith Wellenberg made his pilgrimage to the winery on a regular basis and has vivid memories rather than vintage memorization. My colleague Jim Barr was a friend of Duane’s and helped him at the winery. An excerpt from “Wines And Winemakers Of The Santa Cruz Mountains: An Oral History” by Charles Sullivan: “…I went to see my old buddy Jim Barr… And he said he’d buy all that I’d sell him.”

Well well. Hate to say it, but Jim Barr was right as rain this time. (Duane would call me once in a while to tell me how much he enjoyed my columns dismantling Jim in this publication).

Duane Cronin passed away at the young age of 61. He expressed a desire for K&L to handle what will be the last offering of Duane Cronin wines. We are proud to offer these unique, living pieces of his vision. Duane Cronin wines. We are proud to offer these unique, living pieces of his desire for K&L to handle what will be the last offering of Duane Cronin wines. We are proud to offer these unique, living pieces of his vision. Duane Cronin wines. We are proud to offer these unique, living pieces of his desire for K&L to handle what will be the last offering of Duane Cronin wines. We are proud to offer these unique, living pieces of his vision.


I do not want to waste too much space in this column to tell you what wonderful buys these are because of the magnitude of the Cronin wine available in Joe’s column. But just accept the fact that all of them will be our house wines for the month of April. The reds will receive eight (შ შ შ შ შ შ შ შ) and the whites, seven (შ შ შ შ შ შ შ), if that is important to you.

If you have any questions about these choices, you can contact us at jimbarr@klwines.com. Enjoy the wines, and we will back in May on a limited basis.

—Jim, Anderson, Eby and Vanilla

Jim’s April Gems

Joe and I usually do an April Fool’s column together as a spoof on a popular media figure. This year we had planned to do a column on the Stephen Colbert’s The Colbert Report’s “The Word,” but a dear winemaking friend of ours (Duane Cronin) died recently (see Joe’s column), and it made doing a spoof absolutely unimportant (maybe a belated one for May). Also, some of the K&L wine staff (one or two of them, who have extremely low standards), feel that it is important that they wish to make wine. He made the choice to leave the high-tech world of IBM and planted a couple of acres in his yard in Woodside (the “Estate” vineyard). He hit the books and talked to the growers and the local winemakers. Soil replaced the Silicon Valley. Computers morphed into Cronin Vineyards. Duane learned the craft.

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—Jim, Anderson, Eby and Vanilla

K&L Staff

### CHAMPAGNE/SPARKLING WINE

<table>
<thead>
<tr>
<th>Champagne/Sparkling Wine</th>
<th>Price</th>
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<tbody>
<tr>
<td>Ariston Carte Blanche Brut</td>
<td>$22.99</td>
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<tr>
<td>Franck Bonville Brut Selection Blanc de Blancs</td>
<td>Inquire</td>
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<tr>
<td>Tarlant Brut Reserve</td>
<td>$26.99</td>
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<tr>
<td>Tarlant Brut Zero-Our driest. No sugar added</td>
<td>$26.99</td>
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<tr>
<td>Michel Arnould Verzenay Brut Reserve</td>
<td>$27.99</td>
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<td>De Meric Sous Bois Brut-Delicious</td>
<td>$27.99</td>
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<td>Hubert Paulot Brut Tradition</td>
<td>$27.99</td>
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<td>Philippe Gonet Brut Reserve</td>
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<td>Ariston Aspasie Blanc de Blancs</td>
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<td>Launois “Cuvee Reserve” Brut Blanc de Blanc</td>
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<td>Launois “Quartz” Brut Blanc de Blancs</td>
<td>$29.99</td>
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<td>Laurent Perrier Brut</td>
<td>$29.99</td>
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<tr>
<td>Laurent Perrier Demi-Sec</td>
<td>$29.99</td>
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<tr>
<td>Fleury Brut Carte Rouge-Now direct!</td>
<td>$29.99</td>
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<tr>
<td>Leclerc Briant “La Croisette” Single Vineyard Brut</td>
<td>$29.99</td>
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<tr>
<td>Charles Heidsieck Brut Reserve</td>
<td>$29.99</td>
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<tr>
<td>Philippe Gonet Brut Rosé-Exciting pink!</td>
<td>$29.99</td>
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<tr>
<td>2000 Franck Bonville Blanc de Blancs</td>
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<td>Ariston Aspasie Brut Prestige</td>
<td>$34.99</td>
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<td>Fleury Brut Rosé</td>
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<tr>
<td>Michel Arnauld Grand Cuvee Brut</td>
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<tr>
<td>Louis Roederer Brut-One of Clyde’s favorites</td>
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<tr>
<td>Fleury Brut Rosé-Now direct!</td>
<td>$34.99</td>
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<td>Lallement Brut</td>
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<tr>
<td>Tarlant Cuvee Louis Brut Prestige</td>
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<td>1997 Laurent Perrier Brut</td>
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<td>Lallement Brut Reserve</td>
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<td>2000 Roederer Vintage Brut</td>
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<td>2000 Roederer Vintage Blanc de Blancs</td>
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<tr>
<td>Tarlant La Vigne d’Antan Blanc de Blance-Ungrafted vines!</td>
<td>$49.99</td>
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<td>Laurent-Perrier Brut Rosé</td>
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<td>2000 Roederer Vintage Brut Rosé</td>
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<td>1999 Veuve Cliquot Gold Label Reserve</td>
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<td>1999 Veuve Cliquot Gold Reserve</td>
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<td>Franck Bonville Cuvee Les Belles Voyes</td>
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<td>Laurent Perrier “Grand Siècle”</td>
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<td>1997 Laurent Perrier Grand Siècle Alexandre Rosé</td>
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<tr>
<td>Krug Grand Cuvee Brut</td>
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<tr>
<td>1996 Salon Blanc de Blans</td>
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<tr>
<td>1998 Dom Perignon</td>
<td>Inquire</td>
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<tr>
<td>1995 Krug Clos de Mesnil</td>
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**Domestic Sparkling Wine**

<table>
<thead>
<tr>
<th>Domestic Sparkling Wine</th>
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</thead>
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<tr>
<td>1999 Roederer “L’Ermitage”</td>
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<tr>
<td>2002 Schramsberg Blanc de Blanc</td>
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<tr>
<td>2002 Iron Horse “Wedding Cuvee”</td>
<td>$26.99</td>
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<tr>
<td>2003 Schramsberg Blanc de Noir</td>
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<tr>
<td>NV Domaine Chandon Brut/Blanc de Noir</td>
<td>$14.99</td>
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<tr>
<td>NV Gloria Ferrer Brut/Blanc de Noir</td>
<td>$14.99</td>
</tr>
<tr>
<td>NV Scharffenberger Brut</td>
<td>$13.99</td>
</tr>
<tr>
<td>NV Roederer Estate Anderson Valley Brut</td>
<td>$16.99</td>
</tr>
<tr>
<td>2000 Domaine Carneros “Le Reve” Blanc de Blanc</td>
<td>$49.99</td>
</tr>
</tbody>
</table>

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### Back In The Champagne Business!

The beginning of 2007 has been a little rough for me. We have been sold out of everything in out direct import Champagne program! I am pleased that my ship has come in, and we are back in the Champagne business. Please take a moment to look over our list. A lot of old favorites are back in stock. Champagnes from producers like Ariston, Michel Arnould, Bonville, Fleury, Gonet, Launois, Leclerc-Briant and Bruno Michel. I will endeavor to avoid long periods of shortage in the future, but I encourage anyone with favorites to purchase now to avoid disappointment. One Champagne that I am looking forward to buying myself is the **2000 Launois Cuvee Maxime ($34.99)**. I was only able to acquire an additional 17 cases of this very special Champagne. It was made to celebrate the birth of Maxime Marguet-Launois who was born in 2000. This is Champagne the way the Launois like to drink it, very low in dosage, shimmering with minerality and promising almost limitless longevity. It is made exclusively from estate-grown, grand cru chardonnay and has breed and poise rare at any price.

Please contact me anytime at garywestby@klwines.com or 877-KLWines (877-559-4637) extension 2728. Ask about our new Champagne Club; the first shipment goes out this month!  

—Gary Westby

### Our Ship Has Arrived!

Yes, it is true. Or newest shipment of Champagne has arrived, and our selection of Champagnes has virtually doubled. So, enjoy! It is now my turn to enjoy writing up one of my favorite producers, Franck Bonville. The "entry-level" Champagne from this estate is the **NV Bonville Blanc de Blancs (Inquire)**. Like all of the Franck Bonville Champagnes, this wine is all Grand Cru fruit and 100% chardonnay. In this case the fruit is solely from Avize. It has a nose of fresh apples, wet stones and spicebox aromas. On the palate, green apples, pears, zesty acidity and a subtle creamy mousse. A fantastic buy that also comes in half-bottles and magnums. I brought a magnum to a dinner with “non-Champagne drinkers,” and it lasted less than 15 minutes! A step up from the non-vintage is the **2000 Bonville Millesime Blanc de Blancs (Inquire)**. Fruit sourcing for the vintage juice is from Avize, Cramant and Oger. A fairly rich style, with a nutty, pear and (slightly) yeasty nose. Rich, round and full bodied in the mouth with pear fruit, toast and almonds. Complex, with a nice bit of acidity on the finish. Will age far better than the 1998, so feel free to cellar this one for 4-6 years.

The top-of-the-line Champagne from Franck Bonville is the venerable **Bonnevile Cuvee Les Belle Voyes (Inquire)**. I can say, in all honesty (and have said so before), that this Champagne is one of my favorites and well worth twice the price. All of the fruit is from Oger from vines that were planted in 1938. This bottling is entirely from 1998, though it is not labeled as such. A lovely, delicate floral nose with peaches, stone fruits and brioche. All oak kasm ageing lends toastiness in the mouth. This does not detract from the extremely rich mouthfeel with ripe pears, vanilla and an exquisite richness. I am always surprised that this Champagne is 100% chardonnay because of the richness of this effort. A serious Champagne that begs to be paired with Brie or lobster. Compare it to Krug or Salon (with age). Celebrate Easter with any of these Champagnes and don’t forget that we are having an in-store Champagne tasting on Saturday, April 7!  

—Scott Beckerley

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### Wine Lockers in Our San Carlos Location

Temperature-controlled lockers are located at our San Carlos distribution center on Bing Street. All hold 24 wood cases or 30 cardboard cases (28 cases total). For information visit www.klwines.com.

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**Find accurate inventories at our web site at [www.klwines.com](http://www.klwines.com)**
2003 Bourgogne Aligoté, Domaine Jean Monnier .................$10.99
2004 St. Bris, (Sauvignon), Domaine Anne & Arnaud Goisot $10.99
2004 Bourgogne Aligoté, V.V., Domaine G & J-H Goisot ......$11.99
2005 Macon Charnay, Domaine Renaud ................................$11.99
2005 Bourgogne Blanc, Domaine Matrot ............................$13.99
Crisp and delightful Chablis character from limestone-rich Kimmeridgian soil.
2006 St-Veran, Domaine des Nembrets ..............................$13.99
2004 Bourgogne Hautes Cotes de Beaune, Domaine Arnaux $14.99
2004 Bourgogne Chardonnay, Signature, Maison Champy ....$15.99
Rich and lovely, with fruit from Puligny and Meursault, and a bit of new oak.
2005 Bourgogne Blanc, Domaine Bernard Morey ..............$15.99
2005 Rully, St. Jacques, Domaine Jean-Marc Boillot ...........$17.99
2005 Chablis, Domaine Louis Michel ...............................$17.99
2005 Chablis, Domaine St. Claire, J-M Brocard ...................$17.99
2005 Chablis, Vieilles Vignes, Roger Roblot .......................$17.99
2005 Chablis, Domaine Vocoret .......................................$17.99
2005 Chablis, Domaine Daniel Dampierre .........................$18.99
2005 Pouilly Fuissé, Domaine des Nembrets ......................$18.99
2004 Bourgogne Blanc, Domaine Paul Pernot ..................$18.99
Bright and rich, with classic Puligny character. Grown on estate vineyards in Puligny.
2004 Bourgogne Aligoté, Domaine Ramonet .....................$19.99
With a combination of bright acidity and great richness, this is a delight!
2004 Ladoix “Hautes Moulottes,” 1er Cru, Domaine Prince de Mérode .........................................................$21.99
2004 Pernand-Vergelesses Blanc, Maison Champy ............$21.99
2005 Chablis “Montée de Tonnerre,” 1er Cru, Domaine Brocard .................................................................$24.99
2005 Chablis “Montée de Tonnerre,” 1er Cru, Domaine Brocard .................................................................$24.99
2004 Bourgogne Blanc, Lucien LeMoine ..........................$27.99
2004 Monthélie Blanc, Château de Puligny Montrachet .......$27.99
2004 Meursault, Chevalières, Domaine Jean Monnier .........$29.99
2004 Meursault, Clos du Cromin, Domaine Jean Monnier ...$29.99
Extraordinary values, our Direct Import. Both are delightful. The Clos du Cromin is more forward and very rich, while the Chevalières shows lime blossoms, minerality and focus.
2004 Chablis “La Forêts,” 1er Cru, Domaine Louis Michel ....$34.99
2005 St-Aubin “Charmois,” 1er Cru, Dom. Bernard Morey . $29.99
2004 St-Aubin “Murgers Dent de Chien,” 1er Cru, Champy ..$29.99
Extraordinary value, this is essentially Puligny-Montrachet for a great price!
2004 St-Aubin “Murgers Dent de Chien,” 1er Cru, Domaine Marsolais-Leger ....................................................$29.99
Restrainted and extremely elegant with lovely minerality.
2004 Meursault, Tillets, Domaine Denis Carré ..................$30.99
2005 St-Aubin “Murgers Dent de Chien,” 1er Cru, Domaine Marsolais-Leger ....................................................$31.99
2004 Chassagne-Mont. “Clos Maltrioze,” 1er, Niellon ........$82.99
2004 Chassagne-Montrachet “Romanée,” 1er, Le Moine .......$83.99
2004 Corton-Chalamegne Grand Cru, Louis Latour .............$86.99
2003 Corton-Chalamegne Grand Cru, Bonneau de Martray ..$89.95
2004 Corton-Chalamegne Grand Cru, Joseph Drouhin .........$89.99
2004 Corton-Chalamegne Grand Cru, Girardin ..................$99.00
Also available in half bottles for $47.99.

1999 Meursault “Goutte D’Or,” 1er Cru, Comtes Lafon ..........$119.99
2004 Bienvenues-Bâtard-Montrachet Grand Cru, Paul Pernot ...........................................................$123.99
2004 Bâtard-Montrachet Grand Cru, Paul Pernot ................$149.95
2005 Bâtard-Montrachet Grand Cru, Paul Pernot ...............$154.99
2004 Bâtard-Montrachet Grand Cru, Ch. De Puligny M ......$225.00
2004 Montrachet Grand Cru, Marquis Laguiche (Drouhin) $335.00

Beaujolais
2005 Juliénas, Domaine Milleranche, Terres et Vins ............$11.99
2005 Moulin-à-Vent, Domaine des Gandelins, Terres et Vins ...$13.99
2005 Brouilly, Louis Tête ......................................................$13.99
2005 Beaujolais, Ancienne, Vieilles Vignes, Jean-Paul Brun $15.99
2005 Fleurie, clos de la Roilette .........................................$19.99

Esoterica from Italy
For me one of the greatest aspects of Italian wine is the variety. There are so many varietals, blends, styles and philosophies that you would have to really try to become bored with the bounty of Italian wines. One of the many varietals I have fallen head over heals for is schiava. Indigenous to the Alto Adige, where it is the most widely planted red varietal, it produces what some people think of as Italian Beaujolais. The 2005 Cortaccia Schiava Grigia ($14.99) is a perfect example of how charming and wonderful a wine from this varietal can be. The nose is full of bright red fruits and berries with a very subtle hint of earthiness. On the palate it is medium-light bodied, bright and fresh. It almost drinks like a white wine with juicy acidity. The fruit tones echo those on the nose and are accented with a soft earthy/mineral tone and a faint bitter note to the all but non-present tannins. It is mouth-wateringly good wine! The first sip leaves you begging for more. This is a super versatile wine at the dinner table as well, amazing with a simple soup of chicken stock and tortellini, cure meats and cheese, or even the spicy and savory cuisines of North Africa and the Middle East.

Also available in half bottles for $47.99

—Kirk Walker
## RED BURGUNDY

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<th>Year</th>
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| 2005          | Bourgogne Passetoutgrain, Domaine Denis Bace
ITALIAN WINES

Sul Tappeto Rosso

As I write this article, the volatility of the 2001 Brunello market makes it too difficult to put anything in writing, and the best way to keep ahead of that game is to be on my Italian Advance email list. So, to start, here are some pre-arrival wines (due end of May 2007) to tickle your fancy! I will tempt you with some of Italy’s best Sangiovese! This, however, comes from Chianti. Rocca di Montegrossi is one of Chianti Classico’s finest producers and one of my personal favorites. The 2003 vintage in Italy is one of the most misunderstood vintages in recent history. Predictions like that from James Suckling of the Wine Spectator: “The 2002 vintage was insipid in Tuscany and, unfortunately, vintage 2003 is not going to be a huge improvement. Although a handful of extraordinary wines were produced in ‘03, the vintage is extremely inconsistent,” will not inspire many to purchase. It is who needs to coerce, cajole and charm you into believing that Rocca di Montegrossi’s (RdM for the rest of the article) altitude, site, terroir, vineyard age and vineyard work made their wines amongst the extraordinary! Mike P and I visited with Marco Ricasoli Firidolfi, the hands-on owner and direction behind this small winery. Monti in Chianti, a small town in Gaiole in the central highlands of Chianti Classico, is home to RdM. We knew the reputation of the 2003 vintage, but we also knew Marco. He reduced his production of the 2003s by 50% to be able to make a wine up to his standards. The 2003 Rocca di Montegrossi Chianti Classico San Marcellino ($32.99, 1.5L $79.99) is beyond doubt a magnificent wine, while different from the serious 2001. The 2003 is richer, has deeper flavors now and gives a lushness to the mouth rarely seen in Chianti! Because we were shorted so much of the 2003 due to the lesser quantities, Marco dipped into his cellar to re-release some of the incredibly powerful 2001 Rocca di Montegrossi Chianti Classico San Marcellino ($34.99) and the ridiculously sublime 1999 Rocca di Montegrossi Chianti Classico San Marcellino (1.5L $79.99). To go along with the sangiovese-based wine, Marco also produces a 60% merlot 40% cabernet sauvignon blend, the 2003 Rocca di Montegrossi Greffesia ($34.99, 1.5L $79.99 1.5L). While I thought the 2003 would be a bit flaccid with these varietals, we were both thrilled with the quality. Aged only in French Tonneaux, this is subtle, rich, spicy, more comfortable and less austere perhaps than the 93 point Robert Parker 2001 version but just as tasty! Very small quantities...don’t miss out!

I would be remiss not to mention in the same article the same story for our Barolo producer, Ruggeri Corsini, whose 2002 is really good, from a vintage most everyone has written off before tasting! These pre-arrival prices are truly PRe, and they will go up substantially upon arrival. The 2003 Ruggeri Corsini Barolo ($28.99) comes from their oldest vineyards (30- to 40-years old) and offers stunning concentration and balance, with no over-ripeness at all! The 2003 Ruggeri Corsini Barolo “San Pietro” ($23.99) carries a ridiculous price for the quality, excellent concentration, aromatics…truly amazing at the price. Saluti!

—Greg St.Clair

For a complete up-to-date listing, check our website at www.klwines.com
2004 Falesco Vitiano ................................................................. $7.95
2005 Arancio Grillo .................................................................... $5.99
2005 Ermacora Verduzzo Friulano
2005 Ermacora Sauvignon........................................................ $14.99
2004 Cortaccia Schiava Grigia “Sonntaler”
2005 Ermacora Pinot Bianco....................................................$14.99
2005 Blason Sauvignon
2005 Blason Cabernet Franc ......................................................$8.99
2005 Ermacora Pinot Grigio ........................................................ $8.99
2003 De Conciliis Naima.......................................................... $49.99

Emilia Romagna, Marche, Veneto and Lombardia
Ca Berti Lambrusco Grasp. di Castelvetro “Amabile”-Semi-dry... $7.99
2005 Vallele Montepulciano d’Abruzzo .................................. $5.99
2003 Corte Rugolin Valpolicella Classico-1 Glass Gambero Rosso... $8.99
Ca Berti Lambrusco Grasp. di Castelvetro “Classico”-Semi-dry... $8.99
Ca Berti Lambrusco Graspalossa di Castelvetro “Tipico”-Dry... $8.99
Silvano Follador Prosecco Extra Dry-2 Glasses Gambero Rosso... $10.99
Ca Berti Graspalossa di Castelvetro “Robuso”-Semi-dry ............$10.99
Silvano Follador Prosecco Brut-1 Glass Gambero Rosso ............$10.99
2004 Lucchetti Lacrima di Morro d’Alba................................. $11.99
This is a hold-on-to-your-socks fruit bomb!
2005 Corte Rugolin Valpolicella Ripasso ................................ $16.99
2 Glasses Gambero Rosso.
Silvano Follador Prosecco “Cartizze” ......................................$19.99
2 Glasses Gambero Rosso.
2 Glasses Gambero Rosso.
2001 Allegrini Amarone .......................................................... $59.95

April’s Picks!
2005 Bucco Verdicchio Classico dei Castelli di Jesi ($16.95) After many vintages of this wine, I particularly love this 2005. You will find zippy acidity and apricot with a floral-ness on the finish, lots of power and depth on this mineral-driven wine. Here is a perfect wine for sushi, risotto or a spring picnic.
2005 Valle dell’Acate “Il Frappato” ($17.99) Frappato is an indigenous grape from the commune of Vittoria in Sicily. This is a wine you will want to drink young, with its blueberry and raspberry tones, this is a fresh, crisp light red. Showing its best with prosciutto and melon or with a fish course.
2005 Anna Maria Abbona Dolcetto di Dogliani “Sori dij But” ($13.99) A lot of name for this little wine from the village of Dogliani in Piedmont. I have always been a huge fan of this winery, and 2005 is a GREAT year for Dolcetto. I love the ripe cherries, plum and chocolate tones, balanced with good acidity. Think a grilled portabella mushroom or pasta primavera.
2004 Vietti Barbera d’asti “Tre Vigne” ($15.99) Greg and I had the chance to visit this winery last January, and we are looking forward to bringing in many of their wines over the next year. Starting with the Tre Vigne, this is a big, rich and full-bodied Barbera. On the palate you will find red fruit, blackberries and cassis with a touch of Asti minerals and a long and lingering finish. Put on a movie, gab some salami, cheese and crackers, and don't invite anyone over! Salute!

—Mike Parres
We have many new spirits that have arrived to our stores. There are also hundreds of items that can't fit on the shelves but are available for special order. Check out our website at www.klwines.com for more information. If you are interested in joining my “Whisky Core Group” contact me at susanpurnell@klwines.com.

As Jim McEwan says, “The Oloroso sherry cask give this malt a dusty, vintage sherry color. The body is extremely viscous, warm, rich and responsive. A spiritual pleasure in its prime with the congenial heart warming unique marriage of Islay and Spain.”

Bruichladdich 125th Anniversary Islay Single Malt.............$299.99
This has been ACE’d (Additional Cask Enhancement) in Zind Humbrecht Selection de Grain Nobles Pinot Gris wine casks.

Bruichladdich Legacy Five Islay Single Malt Whisky ..........$259.99
Benromach Sassicaia Wood Finish Single Malt Whisky.............$55.99
Since reopening in 1998 Benromach Distillery has produced a more traditional style of Speyside single malt whisky. This has richer, fuller flavors with a distinctive smoky edge. After finishing in Sassicaia wine casks for 27 months, the whisky has developed a deep ruby color, with vibrant red berry fruitiness fused with spices and peat smoke. 45% ABV.

El Dorado 12-year-old Demerara Guyana Rum ....................$25.99
Formerly King of Diamonds, this distinctive spirit, aged in oak casks for 12 years and blended to achieve a smooth strength and rich, full-bodied taste, is a rum of superb color, full and fragrant aroma. A sure delight to the most discerning drinker, The El Dorado 12-year-old rum was allotted 95 out of a possible 100 points at the Chicago Beverage Tasting Institute and awarded the gold medal. In describing the El Dorado 12-year-old, the judges said, “Copper. Lush tropical fruit and spice nose. Round, mellow, full bodied palate with powerful fruit, tobacco, and orange peel. Leather and toasty and oak flavors. Hedonistic and well balanced.”

El Dorado 15-year-old Demerara Guyana Rum ......................$33.99
This premium product of great distinction is a blend of specially selected aged rums, some as old as 25 years, blended to perfection by the company’s master blenders and aged in oak casks. To complement this fine product, the rum is packaged in a gold embossed presentation box illustrated with a maritime design, underlying Demerara Distillers’ association with ancient maritime traditions. The bottle, a unique custom designed glass, was inspired by the shape of the old hand-blown flasks used on the banks of the Demerara river, centuries ago, by the sugar planters. The Gold Medal was awarded to the El Dorado 15 year at the International Wine and Spirit Competition of London and the International Rum Festival, in the Super Premium Category.

Flor De Cana Rum 12 Year Centenario Rum ......................$28.99
A superior, award-winning full-bodied 12-year-old rum offering a rich amber color and a distinctively smooth taste loaded with flavors of butter, toffee and baked apple. It is a pleasure to sip hand-warm in a brandy glass, neat or on the rocks. Five Stars, Highest Recommendation from the Spirits Journal.

Hazelburn 8-year-old Triple Distilled Campbeltown............$81.99
Hazelburn is a triple-distilled, completely unpeated single malt produced at the Springbank Distillery. It has not been chilled filtered and no caramel has been added. Wood Type - 60% Bourbon/40% Sherry 46% ABV. Color: pale gold; Nose: light and delicate. Hazelburn has subtle nuances of raspberry coulis, shortbread and sherbert. Sweet vanilla, malt and white oak are also in evidence; Palate: elegantly sweet and malt. Loads of vanilla flavour combines well with toasty oak notes leading to a spicy aftertaste. No smokiness in triple distilled Hazelburn; Finish: A slightly peppery finish to a refined and elegant dram.

1991 Mortlach Signatory Speyside Single Malt Whisky ...........$61.99
Mortlach is a very important blending Speysider that contributes to Johnnie Walker blends. Because of the complexity of flavors developed at an early age, this single is a prize blender. Mortlach is not available as a single malt under its own label and is only available from independent bottlers. This version is a second fill sherry butt that has left the malt softened down with the sherry influence. Still firm in the palate, this malt has rounded out very nicely with good spice and a single trace of peat that lingers at the end.

1977 Scapa 28 year, Duncan Taylor Single Malt Whisky ......$204.99
It is very rare to find outstanding independent merchant bottles of Scapa. This Duncan Taylor is stunning. The refill sherry cask gives the whisky just the right amount of sweet oak, toasted nuts and hints of tobacco to highlight the whiffs of smoke in the malt. It is extremely youthful for a 28-year-old whisky. A perfect gift for someone celebrating his or her 30th anniversary or birthday.

Springbank 9-year-old Marsala Wood, Campbeltown ..........Inquire
Wood type: 7 years in Re-fill Bourbon, 2 years in fresh Marsala Casks; distilled: October 1996; Bottled - August 2006; Strength: 58% ABV; Color: Russet; Nose: Sugar and spice and all things nice! Rich, sweet and syrupy. Crème caramel, coffee creams and rum and raisin. Forget dessert, just have this instead; Palate: Thick and rich on the palate, the sweetness from the nose develops and stays at the front of your tongue. Hints of fruit, nut and chocolate.

Wasmund’s Single Malt Whisky From Virginia .................$57.99
There is nothing as wonderful as an innovation in the world of whiskey! Here is the skinny from Rick Wasmund: “The foundation of our product is thoroughbred barley from our own private grower and used by no other distillery. We malt our own, in small batches, using a traditional floor malting the way it’s been done for centuries in Scotland. When the malt is ready to be dried, we don’t use peat! Instead we use the smoke of an apple wood, cherry wood and oak wood fire that is kept at a slow burn for a night and a day. This is another first for single malt whisky that adds to the cascade of finishing flavors. When the malt is ready, it is milled here and mixed with hot water to make a sweet smoky mash that is pumped over to the fermenter where yeast is added and it is fermented out to a distiller’s beer. The beer goes through our double pot still and comes out in one-barrel batches. It is said that the smaller the better the whisky, by that standard this may well be the best whisky on the market today! The next step is our secret chip and barrel aging process (patent pending). We can only tell you that it involves apple wood, cherry wood and oak chips, special selection and toasting techniques, and more time and passion than could be expected from a larger operation. Our process results in a deep, rich range of finish flavors that is unique.”

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 our locations up to 90 days. If you need to store your wines after March 31, 2007, 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 our locations up to 90 days. If you need to store your wines after March 31, 2007, 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 our locations up to 90 days. If you need to store your wines after March 31, 2007, 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 our locations up to 90 days. If you need to store your wines after March 31, 2007, 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 our locations up to 90 days. If you need to store your wines after March 31, 2007, 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 our locations up to 90 days. If you need to store your wines after March 31, 2007, 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 our locations up to 90 days. If you need to store your wines after March 31, 2007, 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 our locations up to 90 days. If you need to store your wines after March 31, 2007, 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 our locations up to 90 days. If you need to store your wines after March 31, 2007, 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 our locations up to 90 days. If you need to store your wines after March 31, 2007, 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 our locations up to 90 days. If you need to store your wines after March 31, 2007, 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 our locations up to 90 days. If you need to store your wines after March 31, 2007, 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 our locations up to 90 days. If you need to store your wines after March 31, 2007, 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 our locations up to 90 days. If you need to store your wines after March 31, 2007, 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 our locations up to 90 days.
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.

For additional details, a full-color brochure, pricing on all available options, and delivery charges. These prices are for custom orders.

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**LOW EVERYDAY PRICES!**

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

**Whisperkool Cooling Units**

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) | $1149 |
| Whisperkool 3000 (650 cu ft) | $1299 |
| Whisperkool 4200 (1,000 cu ft) | $1459 |
| Whisperkool 6000 (1,500 cu ft) | $1895 |
| Whisperkool 8000 (2,000 cu ft) | $1995 |

The above prices include the new digital PDT thermostat.

Prices do not include shipping.

**Tritan Titanium Crystal Lead Free!**

We now carry the world’s most break-resistant glassware, Tritan “Forte” by Schott Zwiesel.

Made with titanium and zirconium instead of lead, this glassware is dishwasher safe and strong while still brilliant and clear. Specialized wineglass shapes are specifically created to enhance your wine-drinking pleasure. If you love wine and you love entertaining, you need this stemware.

We now carry Bordeaux, Burgundy, Chardonnay, Chianti/Zinfandel and Champagne all $8.99 per stem.

**Le Cache Wine Cellars**

The easy way to buy a cellar. Sized from 160 to 622 bottles. Ready to ship, the Le Cache cellars come with most options included and usually ship within 2 days.

Cherry or Maple finishes, glass doors, top venting, digital display, light, lock, universal-sized wood racking with bulk storage and a 2 year/5 year warranty are all included. No need to add in all the options to the price. Priced from $2799.00 to $4299.00 plus tax and shipping. Call for more information.

**San Carlos Wine Storage Lockers**

Plenty of lockers available!

24-case locker, $35.00 per month

**Redwood City Wine Storage Lockers**

Our Redwood City wine locker facility is temperature-controlled and very secure.

We have six sizes for your convenience: 10-case, 16-case, 20-case, 32-case, 40-case, and 60-case. The size designations are based on the assumption that your wine collection includes a combination of both cardboard and wooden cases.

- 10-case locker, $15.00 per month
- 16-case locker, $22.00 per month
- 20-case locker, $28.00 per month
- 32-case locker, $42.00 per month
- 40-case locker, $49.00 per month
- 60-case locker, $62.00 per month

The minimum rental period is six months.

Our R.W.C. lockers are temporarily full. To get on the waiting list, please call Sharon at (650) 364-8544, ex 2733.

For billing, call Sharon at ex 2733.

**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. Please note, there is a 5% restocking fee for returned or cancelled orders.

Order your glasses via the internet at www.klwines.com
Our Champagne Club Begins this Month. Join Now!

The K&L Wine Clubs are pleased to announce that our fourth Club, dedicated exclusively to the finest Champagne, begins this month. The Champagne Club sends you two bottles of incredible Champagne bi-monthly for only $69.95. Each shipment will usually (not always) combine one bottle from an artisanal grower producer and one bottle from a grand marque producer. Call or email us (thornton@klwines.com) to reserve your place in this exciting Club and receive April’s great selections.

One of the great advantages of belonging to a K&L Wine Club is the breadth of the selections. In recent months, we have offered wines from California, France, Italy, Australia, Spain and Germany. Many of our customers have been members of winery wine clubs but dropped them after a while because it seemed to just be more of the same every month. You will never get that feeling with the K&L Wine Clubs because we provide a variety of wines that no other wine club can match. Let us surprise you every month with our amazing finds from the multi-faceted world of fine wine. What differentiates the K&L Wines Clubs is our staff and their expertise. Our wine buyers are dedicated professionals with years of experience, an extraordinary depth of knowledge and a 100% commitment to excellence.

So what are you waiting for? Give us a call or go to our award-winning website to sign up for one of our Clubs, and you will soon be off on your guided tour of the world’s finest wines.

—Thornton Jacobs

SIGNATURE RED COLLECTION
The Signature Red Club is conceived expressly for those who believe the first duty of a great wine is to be red. The wines in this Club hail from the finest wine regions in the world. The cost per month for two bottles is $49.95 + shipping (tax for CA residents only). All reorders are only $23.95 per bottle. Previous Signature selections have included: 1999 Oakford Estate Cabernet Sauvignon ($100) and 1999 Casisano Brunello di Montalcino ($40) (Wine Spectator prices).

PREMIUM WINE CLUB
The Premium Wine Club is usually a combination of one white and one red chosen for their varietal tipicity. The cost per month for two bottles is $29.95 + shipping (tax for CA residents only). All reorders are only $13.99 per bottle. Previous Premium selections have included: 2000 Waterford Cabernet Sauvignon, South Africa ($25) and 2000 Cloud 9 "Composition" ($70) (Wine Spectator prices).

BEST BUY WINE CLUB
The Best Buy Wine Club is both a great way for novices to discover a wide range of wines as well as a great source of high-quality everyday drinkers for the savvy old pro. Many of our customers subscribe to multiple Clubs, often adding in a Best Buy Club for the astounding values we deliver every month. The cost per month for two bottles is $17.95 + shipping (tax for CA residents only). All reorders are only $8.49 per bottle. Previous Best Buy selections have included: 2003 Nugan Chardonnay, Australia ($12) and 2003 Langwerth von Simmern, Riesling ($13) (Wine Spectator prices).