2003 Bordeaux Values

Yes, values. There still are many wines that can be considered a value from this tremendous vintage. What makes these wines exciting to me is that they are priced low enough that you can buy a case and not feel like you just spent your kid's college fund. I believe having a full case of a wine in your cellar is a great chance see how the wine evolves and changes over time. For me, I would take a case of any of these wines, as opposed to one bottle of any one of the first growths. —Trey Beffa

2003 Meyney, St-Estèphe ..........................................................$21.99
An absolute steal! It is by far the best wine I have tasted from this château. It shows ripe, racy fruit with hints of minerals and spice. The finish is long and the tannins are ripe. It should drink well upon release and will age over 5-8 years.

2003 Carbonnieux Rouge, Pessac-Léognan ............................$23.99
One of the most successful Pessacs in ’03! This wine is packed with flavors of lead pencil, minerals, spice, cedar and cassis. It is extracted and balanced at the same time. Should age very well in a cellar for 10+ years.

2003 d’Aiguilhe, Côtes d’Castillon............................................$24.99
89-91 points Robert Parker, this wine comes from the owner of Canon-La-Gaffelière. Ripe and juicy with flavors of blackberry jam and coffee. Lots of wine for the money.

2003 Haut-Bages-Libéral, Pauillac ..........................................$25.99
89-91 points from the Wine Spectator! This property sits next to Château Latour! Big, bold and firm, this wine will need a few years in a cellar to help round out; plenty of fruit and complexity to age gracefully. A sleeper!

Caymus Vineyards Dinner

Join us September 8 for a memorable evening with Chuck Wagner and his sons Charlie and Joseph and the outstanding wines from Caymus and the Wagner family holdings including Belle Glos and Mer Soleil. Six Cabernets from Caymus will be tasted including the not-yet-released 2002 Caymus Special Selection. This fabulous tasting and dinner will be held at the Ritz Carlton Hotel in Half Moon Bay. Make reservations on our website or call our stores. Limited to 100 people.

Passionate Portuguese

The Portuguese are passionate people. The three weeks I spent there this spring revealed this passion to me in two disparate areas: soccer and, of course, wine.

Few countries can claim the devotion to soccer the Portuguese have. At least three daily newspapers are dedicated to the sport, and they outsell their counterparts covering more “serious” news. The Portuguese like to play a “beautiful” style of game. Their gracefulness, dramatic ball handling, dazzling passes and creativity are world famous. Winning is critical, but playing beautifully seems to be more important. Perhaps this explains why their past international performances have been less successful than their talent would suggest.

On May 26th, however, a team from Portugal progressed to the finals of the Champion's League tournament, an event pitting the top clubs of Europe against one another. Soccer club F.C. Porto played Monaco, and all Portuguese eyes were glued to the game. I was in Lisbon that day and came across a rustic outdoor tavern with an antique black and white TV set, precariously perched on their patio, tuned to this important match. I ordered a plate of shrimp and a chilled bottle of vinho verde. The wine was perfect on this warm night: zesty, crisp, citrusy, low in alcohol and a perfect foil for shellfish. The wine's slight fizz made it dance across my palate in the most refreshing way. Is there a better value in wine than vinho verde? Try a bottle of the 2002 Encostas do Lima Vinho Verde ($6.99) with your favorite seafood dish and experience how delicately pleasurable this wine can be.

The talent-filled team from Porto would go on to win the game, becoming the top club in Europe. Even in Lisbon, where F.C. Porto is considered the archenemy of their local team Benfica, there were all-night celebrations. Horns were honking, voices singing, feet dancing on cobble-stoned streets and old ladies
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To celebrate their victory I went out on the town, and while I do not, aham, remember the particulars of the wine I drank that night, I recall it was made from the touriga nacional grape, one of the greatest grape varieties Portugal has to offer. It was a powerful wine, but all that power did not come at the expense of balance. Such a shame so few people are acquainted with the dry table wines of Portugal. A recent flood of investments have dramatically improved quality here and truly interesting world-class offerings are now available that are the antithesis of the cookie-cutter Cab/Merlot/Chard products that flood retail shelves. I urge you to try the 2001 Chryseia ($37.99), a joint venture from Bruno Prats (of Cos d’Estournel) and the Symington Family. Spectator ranked this blend of touriga nacional, touriga franca, tinta roriz and tinta cao as #19 in their top 100 wines of 2003 and tagged 94 points on this jewel. Perhaps these wines are getting noticed after all.

No discussion of Portugal would be complete without mention of their most famous export: Port wine. My favorite Port house is Quinta do Noval, and it was a thrill to drive into the Douro valley to visit this hallowed estate. I shook my head in awe as I tasted my way through the lineup of Ports presented. When Quinta do Noval nabs a vintage, uncommon beauty, power and class result. For a fine example from this estate, try the 1985 Quinta do Noval Vintage Port ($49.99), a full bodied, spicy, earthy, fig-y beauty that is fully mature and ridiculously priced for what you get.

As I drove away from the Douro valley, I watched the incredibly steep terraced vineyards pass by. What sort of dedication drives people to cultivate such difficult terrain? Who builds the retaining stone walls barely clinging to these precipitous slopes? Who farms the earth under this torrid heat? The Portuguese are indeed passionate people. —Marc DeFreitas

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**Mulan’s Musings**

My uncle Marcel and I were on a pilgrimage to pinkdom. Summer in Provence is the absolute perfect time to drink rosé, and both my uncle and I are fanatics of the pink. So at my suggestion, my uncle took the day off (he likes to take days off), and we decided to drive in search of the perfect rosé. With my mom and my aunt Edwige in the back seat, Marcel and I formalized our plans. We would stop at no fewer than ten different estates and taste, rate and purchase some fantastic rosés.

I considered myself pretty knowledgeable when it came to rosé. My uncle blew me out of the water. Being a Frenchman, born and raised in Provence, he was weened on the stuff. What I thought to be a fine example of rosé was my uncle’s absolutely perfect example. At the 2003 Château La Canorgue dinner, chef Loretta Keller paired this with fried bass and porcini risotto. What I considered a perfect rosé turned out to be the antithesis of my idea of a rosé. I considered myself pretty knowledgeable when it came to rosé. My uncle blew me out of the water. Being a Frenchman, born and raised in Provence, he was weened on the stuff. What I thought to be a fine example of rosé was my uncle’s absolutely perfect example. At the 2003 Château La Canorgue dinner, chef Loretta Keller paired this with fried bass and porcini risotto. What I considered a perfect rosé turned out to be the antithesis of my idea of a rosé. My uncle took the day off (he likes to take days off), and we decided to drive in search of the perfect rosé. With my mom and my aunt Edwige in the back seat, Marcel and I formalized our plans. We would stop at no fewer than ten different estates and taste, rate, and purchase some fantastic rosés.

The 2003 Château La Canorgue Rosé ($10.99) is composed of both grenache and cinsault and pressed at very low temperatures, which imparts a pale color and a delicate aroma to the wine. This bright and elegant rosé works well on its own or paired with grilled clamari and fresh anchovies. Pressed at very low temperatures, which imparts a pale color and a delicate aroma to the wine. This bright and elegant rosé works well on its own or paired with grilled clamari and fresh anchovies. The 2003 Château La Canorgue Rosé ($10.99) is composed of both grenache and cinsault and pressed at very low temperatures, which imparts a pale color and a delicate aroma to the wine. This bright and elegant rosé works well on its own or paired with grilled clamari and fresh anchovies.
What to Buy in Bordeaux these Days—Clyde’s Picks

I enjoy nothing more than to recommend a fine Bordeaux wine tailored to your individual tastes and interests. In order for me to suggest something perfect for you, however, I must first know a little bit about your typical likes and dislikes, your cellar conditions, your disposal income, your age, etc. I will concentrate on the vintages 1999-2003 for this article. For all of you in the “under 50” age group, you are lucky to be able to pick from any of these five vintages—from the very accessible 1999s and their big brother the 2001s to those big 2000s, the tannic 2002s and the latest, greatest 2003s. Since I fall into the “old baby boomers/war babies” group, I will tell you what I am stocking in my cellar. I love the elegantly styled, fine values from the Left Bank 1999 vintage. Enjoy the 1999 Poujeaux ($20.99) and the 1999 Potensac ($15.99) over the next few years and throw a few bottles of the 1999 Palmer (Inquire) into your cellar for enjoyment in five years. 2001 is a vintage I have always loved. It is a bit richer and fuller than 1999, and it is a vintage with great successes in all parts of Bordeaux. These wines are arriving daily, and they are exceptionally well-priced. For current enjoyment don’t miss 2001 d’Agassac ($18.99), 2001 Pagodes de Cos ($24.99) or 2001 Prieure-Lichine ($25.99). For 5-10 years of cellaring pick up some 2001 Lynch-Bages ($43.99), 2001 Haut-Bailly ($29.99), 2001 Langoa-Barton ($28.99) or 2001 Domaine de Chevalier Rouge ($33.99).


If you are young, have a great cellar and have lots of disposal income try the 2003 Cos d’Estournel ($139.99), 2003 Pichon-Lalande ($98.99), 2003 Léoville-Las-Cases ($169) and any of the first growths from 2000 or 2003. And, of course, buy them from K&L! —Clyde Beffa Jr

2003 Bordeaux: the Dust Settles after the Gold Rush

I can now see clearly once again, and I am sleeping well. No more talking in my sleep: “Montrose is sold out. Yes, I’m sure.” The business of selling real good wine at real good prices and knowing what you are buying has come back to us—and I can now see clearly once again, and I am sleeping well. No more talking in my sleep: “Montrose is sold out. Yes, I’m sure.” The business of selling real good wine at real good prices and knowing what you are buying has come back to us.

Let’s start at the top, the #1. A great wine and great value is without question Ch. Pontet-Canet: It was stunning at every tasting. Loaded with soft deep purple, incredibly pure, as well as very strong but not overdone. Thick and brisk at the same time with harmonious tannins, truly a great wine in my opinion.

#2. Ch. Lynch-Bages: After evaluating 16 vintages of this famous estate, its consistency just blows me away. In some vintages like ’89, ’90, ’95 and 2000 you know from the first sip it is a wine of greatness, and in other vintages like ’96, ’98, ’01 and 2003 it can be a slow developer. But when you taste the wine again in September or the following year, boom, there it is, right on the money. It is a firm well-defined wine of black-red fruit and lots of it with heavily toasted oak.

#3. Ch. Lafon-Rochet: This estate has undergone tremendous improvements, and it showed in the 2000 (small amounts left at $39.99) and the 2003. The old rustic style of Lafon is a thing of the past. Now, it’s a serious wine of purity and dark ripe fruit with fine perfume, a wine of elegance and power and a fantastic wine value. Very much like its sister château, Pontet Canet, it flies under the radar of the famous estates that have dominated this vintage.

#4. Ch. Lagrange: Also on a fantastic roll, maybe even making the perfect style of wine. Never too hard or tannic, loaded with silky red fruit, extremely ripe but not overdone in any way and perfectly balanced while having great taste. A wine you can drink anytime in its life, and you will love it, just like Ch. Margaux! The low price may scare some people, but not me!

#5. Ch Phelan-Segur: This Cru Bourgeois is also a shooting star under the radar in St-Estèphe. Stephane Gardinier poured five vintages of his wine in the store a few weeks back. This is a traditionally styled wine of ripe but firm fruit highlighted by an outstanding, classic nose that screams Bordeaux! We sold almost every bottle in the building, and he drew rave reviews as many folks were surprisingly taken by his wine. Further proof that the flashiness of the new world style and the strength of the supposed old world style are really not that far apart. A great tasting wine is a great tasting wine, and every style has its place and can be appreciated by everyone with an open mind and a thirsty palate.

Please feel free to contact me anytime with questions or advise on the wines of Bordeaux at my new extension #2723 or Ralph@klwines.com. Cheers and Go Giants! —Ralph Sands

See our website www.klwines.com for tasting notes and accurate inventories.
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**Fête de Bordeaux Dinners**

Friday Oct. 22 and Saturday Oct. 23

Bordeaux tastings with Jean Guillaume Prats of Château Cos d'Estournel.

We will taste the 2002 Cos, Lynch-Bages, Léoville-Barton, Langoa-Barton, Ormes de Pez and Marbuzet as well as older vintages from these châteaux including 1989 Cos d’Estournel and 1986 Cos d’Estournel. These 16 wines will accompany delicious five-course dinners. Friday at Spago in Palo Alto, ($175), and Saturday at the University Club in SF ($165). Coat and tie. Buy tickets on our website or in our stores.

Don’t miss these superb events!
Also check out our 16-page Vintage Report for insight into the vintage and tasting notes. Scores are from The Wine Advocate.

Beausejour Becot, St Emilion (90-92) .................................................$44.99
Beausejour-Duffau, St Emilion (89-91+) ..............................................$47.99
Bernadotte, Medoc (87-89) ...............................................................$18.99
Beychevelle, St Julien (88-90) .............................................................$32.99
Brane-Cantenac, Margaux (83-88) ......................................................$34.99
Cambon La Pelouse, Haut-Medoc (86-88) ..........................................$14.99
Canon La Gaffeliere, St Emilion (87-89) .............................................$55.99
Cantemerle, Medoc (86-88) ..............................................................$19.99
Carbonnieux Rouge, Pessac-Leognan .............................................$23.99
Carbonnieux Blanc, Pessac-Leognan (90-93) ..................................$24.99
Chavin, St Emilion (90-92) ...............................................................$27.99
Chasse Spleen, Moulis .................................................................$23.99
Chasse Spleen, Moulis (1.5L) ..........................................................$47.99
Clauzet, St Estephe (87-88 sleeper) ..................................................$18.99
Clement-Pichon, Haut Medoc ..........................................................$14.99
Clos de Oratoire, St Emilion (88-91) ..................................................$35.99
Cos d’Estournel, St Estephe (95-98) ...............................................$139.99
d’Armailhac, Paulliac (89-92) ..........................................................$27.99
d’Issan, Margaux (89-90+) ..............................................................$31.99
Domaine de Chevalier Rouge, Pessac-Leognan (88-90) ..................$31.99
Domaine de Chevalier Blanc, Pessac-Leognan (94-96) ....................$59.99
du Tertre, Margaux (90-92) ..............................................................$26.99
Ducru Beaucaillou, St Julien (93-95) ...............................................$104.99
Duhart Milon, Paulliac (90-93) ..........................................................$31.99
Fombrauge, St Emilion (90-92) ..........................................................$24.99
Gigaut “Cuvee Viva,” Blaye (87-89) ...............................................$14.99
Grand Puy Ducasse, Paulliac (88-90 sleeper) ..................................$24.99
Grand Puy Lacoste, Paulliac (91-94) .................................................$43.99
Gruaud Larose, St Julien ...............................................................$44.99
Haut Marbuzet, St Estephe (89-91) ..................................................$33.99
Haut Bailly, Pessac Leognan (87-89) ...............................................$37.99
Joanin Becot, Cotes de Castillon (90-92) .........................................$19.99
La Coupeauda, St Emilion (90-92) ......................................................$45.99
La Fleur de Bouard, Lalande de Pomerol (88-91) .........................$31.99
La Gomerie, St Emilion (91-94) .......................................................$72.99
La Lagune, Medoc (88-90) ...............................................................$32.99
Lafon-Rochet, St Estephe (89-91) ......................................................$26.99
Lafite, Margaux, Haut Brion, Mouton and Latour .........................Inquire
Lagrange, St Julien (89-91) ..............................................................$29.99
Langoa Barton, St Julien (88-90) ......................................................$35.99
Lascombes, Margaux (91-93) ...........................................................$36.95
Léoville Las Cases, St Julien (94-96+) .............................................$169.99
Léoville Poyferré, St Julien (94-96) ......................................................Inquire
Les Carmes Haut Brion, Pessac Leognan (88-91) .........................$44.99
Les Forts de Latour, Paulliac (91-93) ..................................................$49.99
Lynch Bages, Paulliac (88-90) ..........................................................$54.99
Malartic Lagraviere, Pessac Leognan (88-91) .................................$29.99
Malescot St Exupéry, Margaux (90-93) ............................................$34.99
Monbousquet Rouge, St Emilion (90-92)* .................................$39.99
Nenin, Pomerol (87-89) .................................................................$39.99
Pagodes de Cos, St Estphee ............................................................$29.99
Palmer, Margaux (88-91) ..............................................................$114.99
Pape Clément Rouge, Paulliac (92-94) .............................................$76.99
Pedesclaux, Paulliac .................................................................$19.99
Phelan Segur, St Estephe (87-89) ......................................................$26.99
Pichon Baron, Paulliac (92-94+) ......................................................$72.99
Pichon Lalande, Paulliac (93-95) ......................................................$98.99
Pontet Canet, Paulliac (92-94+) ......................................................$51.99
Potensac, Medoc (88-90) ...............................................................$19.99
Poujeaux, Moulis (88-90 sleeper) ...................................................$22.99
Rausan Segla, Margaux (88-90) .......................................................$49.99
Rouget, Pomerol (87-90 sleeper) ....................................................$28.99
Smith Haut Lafitte, Pessac Leognan (90-92) .................................$39.99
Smith Haut Lafitte Blanc, Pessac (92-94) ..................................$39.99
Sociando Mallet, Medoc (91-94) .....................................................$39.99
St Pierre, St Julien (90-92) ..............................................................$29.99
Talbot, St Julien (88-90) .................................................................$32.99
Troplong Mondot, St Emilion (90-92+) ..............................................$39.99

Sauternes: voluptuous like the 1990s

Climens, Barsac (375ml $37.99) .......................................................$74.99
Coutet, Sauternes (93-96) (375ml $18.49) .................................$34.95
Doisy Vedrines, Sauternes (89-92) ..................................................$29.99
Guiraud, Sauternes (90-93) (375ml $21.99) ..................................$41.99
Lafaurie Peyraguey, Sauternes (89-93) (375ml $19.99) .................$39.99
Rayne Vigneau, Sauternes (86-89) (375ml $16.99) .........................$32.99
Sigalas Rabaud, Sauternes (90-93) (375ml $16.99) .........................$33.99
Suduiraut, Sauternes (89-93) (375ml $23.99) ..................................$45.99

2002 Bordeaux Futures-Superb Values

Carruades de Lafite, Paulliac ..........................................................$34.99
Cos d’Estournel, St Estephe ............................................................$99.99
Ducru Beaucaillou, St Julien (1.5L $86.99) ....................................$42.99
Gruaud Larose, St Julien ..............................................................$29.99
Haut Bailly, Pessac Leognan ..........................................................$31.99
Haut Brion, Pessac Leognan ..........................................................$149.99
La Mission Haut Brion, Pessac ......................................................$77.99
Lafite Rothschild, Paulliac ...........................................................$149.99
Langoa Barton, St Julien (1.5L $53.99) ..........................................$27.99
Latour Martillac, Pessac ...............................................................$18.99
Latour, Paulliac ...........................................................................$179.99
L’Eglise Clenet, Pomerol (1.5L $159.99) .................................$89.99
Léoville Barton, St Julien ..............................................................$37.99
Les Forts de Latour, Paulliac ..........................................................$49.99
L’Evangile, Pomerol .................................................................$98.99
Lynch Bages, Paulliac .................................................................$39.99
Malartic Lagraviere, Pessac ..........................................................$22.99
Malescot St Exupéry, Margaux ......................................................$28.99
Margaux, Margaux .................................................................$119.99
Margaux, Margaux (1.5L) .........................................................$219.99
Mouton Rothschild, Paulliac ..........................................................$139.99
Pape Clément, Graves ...............................................................$49.99
Pavillon Rouge, Margaux (1.5L $55.99) ......................................$27.99
Pichon Lalande, Paulliac ..............................................................$58.99
Pichon Baron, Paulliac (1.5L $79.99) ...........................................$42.99
Pontet Canet, Paulliac .................................................................$29.99
Vieux Château Certan, Pomerol .....................................................$59.99

Sauternes

Climens, Barsac (375ml $24.99) .......................................................$49.99
Doisy Vedrines, Sauternes (375ml $12.99) .................................$22.99
Rueusse, Sauternes (375ml $20.99) ...............................................$39.99
Suduiraut, Sauternes (375ml $18.99) .............................................$37.99

Our 1999, 2000, 2001 and 2002 Bordeaux tasting notes are listed at www.klwines.com
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Note: Properly stored.

We specialize in old and rare wines, and the following pages contain a sampling of our stock. The number after the wine indicates how many bottles were available on July 5, 2004. Check our website for up-to-date inventories. All old wine sales are final. Call 2004. Check our website for up-to-date inventories. All old wine sales are final. Call 2004.
Our top ten recommendations are listed at our website www.klwines.com

**Alsace/Loire Valley**

2001 Pinot Noir, Charles Baur ...........................................$10.99
2001 Pinot Noir, Charles Baur ...........................................$11.99
Thanks to long maceration, this wine is harmonious and elegant, showing blackberry and soft fruit aromas. Light, spicy with bright aromatics.

Nouances of peach, Kaffir lime, and guava are absolutely intoxicating. This is a spectacular example of Alsation Riesling.

Very racy and so clean! Ruby grapefruit, jasmine blossom and lychee are popular descriptors for the varietal, and this one’s got them in spades. Crushed rock minerality and bright acidity make this gewürz one of the best and brightest.

2002 Cave du Haut-Poitou Sauv Blanc de Brizay ..................$9.99
A reserve cuvée that is fresh, zippy and palate refreshing. Citric tones.

Deeply colored and offers exceptional aromas of cassis and cherries.

2003 Sancerre Rosé, Franck Millet .......................................$11.99

2002 Sancerre Blanc, Franck Millet ......................................$12.99

2002 Sancerre Rouge, Franck Millet .....................................$13.99

These wines have just arrived.

**White Bordeaux/Red Bordeaux**

2002 Château Roquefort Blanc, Bordeaux ............................$9.99
This wine is bright with a ripe, grapefruit-to-lime quality on the nose. It finishes brisk, clean and crisp.

2002 Château Castres Blanc, Pessac ....................................$14.99
St Jean is a quite citrus-styled wine, and the Castres is creamy.

2002 Château Souvenir, Bordeaux .......................................$9.99
Even better than their superb 2000. Just arrived.

1999 Seigneurs d’Aiguilhe, Côtes de Castillon .....................$11.99
As smooth as glass with plenty of blackberry fruit.

2000 Château Trebiac, Graves ...........................................$14.99
60% cabernet and 40% merlot. Earthy aromas with red fruit and minerals.

2000 Château Brondelle, Graves .........................................$14.99
Good minerality on the nose. Earthy flavors.

The Tradition is old-style Bordeaux with fine terroir.

2000 Château Thieuley Reserve, Bordeaux ............................$17.99
An old favorite. We have sold out four times already.

2000 Fournas de Bernadotte, Pauliac ..................................$17.99
This special cuvee is delicious. Made by the Pichon-Lalande crew.

2000 Château Bois Martin, Pessac ......................................$17.99
From the Perrin family of Carbonnieres fame. Toasty, elegant, good stuffing.

2000 Château Haut-Paradiou, St-Éstèphe .........................$18.99
Very drinkable with decanting. Packed with red fruit flavors.

2000 Espirit de Cloucher, Pomerol ......................................$18.99
Nose of black licorice and blackberries. Jammy, lush style. Toasty oak nuances.

2000 Château Cantelys Rouge, Pessac-Léognan ...................$19.99
From the Cathiards of Smith-Haut-Lafitte fame.

2000 Château de Vlaud, Lalande-de-Pomerol ......................$21.99
Spicy, lively wine. Rich and ripe. Enjoy over the next ten years.

2000 La Parde de Haut-Bailly, Pessac ..................................$23.99
Superb value. Second wine of Haut-Bailly.

2000 Château Tour Grand Faurie, St-Emilion .....................$23.99
Toasty aromas and great mid-palate sweetness. A Great Right Bank value.

2000 Château Bellerose Figesac Reserve, St-Emilion ...........$29.99
Just arrived. New wave style. Quite ripe and sweet.

**Southern France/Rhône**

2000 Beaumes-de-Venise “Chapelle Notre Dame d’Aubune” ...$9.99
Back in again; super right now. Lots of red berry flavors and some spice.

2000 Corbières, Domaine de Trillol ..................................$9.99
Spectacular value. Tons of black pepper on the palate and nose. Lively, spicy.

2003 Vacqueyras “Mas Bouquet” .......................................$9.99
Just arrived. New vintage.

Wow! This wine will have devotees. Peppery on the nose and on the palate.

2000 Beaumes-de-Venise “Cuvée Trias” .............................$11.99
From mountain vineyards, this wine is quite rich and substantial.

1999 Corbières “Cuvée Sextant” .........................................$12.99
The Sextant is a K&L staple; oaky, spicy, delicious.

2002 Muscat Carte d’Or,Vignerons de Beaumes-de-Venise ...$13.99
Honeysuckle aromas that follow to the palate. Perfect balance, super price.

Good Blend of toasty oak and black fruit flavors.

**Burgundy**

2002 Bourgogne Chardonnay, Signature, Champy ...............$12.99
A bit of toasty oak, lovely fruit and a nice balance.

2002 St-Véran, Domaine Nembrets, Denis Barraud .............$12.99
Wonderful richness, bright fruit and an interesting minerality.

Balanced wine, with toasty oak and lovely fruit.

2002 Pouilly-Fuissé, Domaine Nembrets, Denis Barraud .......$17.99
Wonderful minerality combined with ripe, toasty oak notes and great length.

2002 St-Aubin, “Charmois,” 1er Cru, Marc Colin .................$27.99

2002 St-Aubin, “Murgers Dent de Chien,” 1er, M. Colin .......$27.99
Charmois is next to Chassagne-Montrachet and is rich and round, while Dents de Chien, next to Puligny-Montrachet, has richness and minerality.

Aromatic, finely detailed and powerful.

Fine and focused, with floral nose and lots of elegance.

**Club Tours International Presents:**

Tour a few of the finest properties in Australia with K&L’s own Jimmy Chanteloup, Australian wine buyer.

You will travel 15 days Down Under and visit seven of Australia’s top wine growing regions.

For more information on this tour departing from San Francisco October 23 and returning November 6, 2004 visit www.clubtours.com/klwines_aus.htm or call (415) 389-1826.
Clyde’s favorite, made by Emmanuel Bouchard of Valreas fame.

2002 Côtes Luberon, Dom Citadelle “Chataignier” ...........$9.99
2002 Côtes du Luberon Blanc, Ch La Canourgue ..........$10.99
2003 Côtes du Rhône, de Segries-Séries wine ..............$10.99
2001 Lirac Rouge “Cuvee Reserve” de Segries ...............$10.99
2001 Cabernet Sauvignon, Domaine de la Soumade ..........$11.99
One of the better value Cabernets in the store, will cellar well.

2001 Côtes du Rhône Mon Coeur, JL Chave ....................$15.99
2003 Viognier, Domaine Grand Veneur .........................$16.99
2000 Seguret, Domaine de Cabasse “La Casa Bassa” .......$18.99
Sweet with a lush mouthfeel, this Rhône red offers tremendous framboise fla-
nors and length on the palate. Tannins are round and very ripe.

2001 Châteauneuf, Maucol .............................................$19.99
2000 Châteauneuf, Cabrieres “Prestige” .......................$19.99
2000 Crozes-Hermitage “Thalabert,” Jaboulet ...............$22.95
2001 Gigondas, Domaine de Grapillon .........................$22.99
2001 Châteauneuf, Domaine de la Pinède-90 Parker points ..$22.99
2001 Châteauneuf, Domaine Grand Veneur ....................$22.99
2001 Châteauneuf, La Gardine .......................................$29.99
2000 Cornas “VV” Voge ..................................................$29.99
One of the best 70-year-old vines. Tons of fruit on the palate. Very peppery.

1998 Châteauneuf, Maucol “Privilege” ............................$29.99
90-92 points, Parker. Alain Cocius selection with no fining or filtration.

2001 Châteauneuf, Guigal ..............................................$30.99
2001 Châteauneuf, Domaine Marcoux ............................$39.95
1999/2000 Hermitage La Chapelle, Jaboulet ..................$49.99
2001 Rasteau “Fleur de Confiance,” Domaine Soumade ....$49.99
Exotic spice on nose and palate. Extremely ripe and port like. 92+ points Parker.

2001 Hermitage Blanc, JL Chave ....................................$99.99
2000 Côte Rôtie “Chateau d’Ampuis” Guigal .................$139.99

**Hot Stuff for August!**

2000 Crozes-Hermitage JC Fayolle “Le Grand Seguine” ($17.99)
This little gem from the northern Rhône is a 100% pure, unadulterat-
ed syrah pleasure. Spicy red and black fruits mix with peppery and rustic notes. Eminently drinkable, and will pair well with grilled meat.

2000 Côte-Rôtie, Domaine Duclaux ($34.99) Wine number two
from the north is an elegant contrast to the Crozes-Hermitage. More
delicate in style, the Domaine Duclaux is understated with raspberry,
currant and red cherry fruits, anise and a faint whiff of herbs.

2001 Gigondas, Raspail-Ay “Reserve” ($19.99) Over the past several
years, this wine has been at the top of our list not just as a wine from
Gigondas but as one of our top Rhône picks overall. No doubt that
many of you will recognize the label. A very ripe nose of boysenber-
rries, chocolate and violets. In the mouth, dark plums, currants, light
tobacco and a fine finish with minerality. 91 points Stephen Tanzer.

2002 Domaine La Sauvageonne “Les Ruffes” Coteaux du Langu-
doc ($10.99) This big, juicy wine has a nose of raspberries and subtle
nutmeg and cinnamon. In the mouth, red plum and cassis fruit that
coats the palate but still has a nice touch of acidity. A blend of 40%
syrah, 40% grenache, 15% cinsault and 5% carignan. Inexpensive
enough for everyday drinking! Cheers!

—Scott Beckerley
**FRENCH REGIONAL**

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**NEW PORT**

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* A forward style for Dominus! Drinks well now.

### Domestic Reds

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* Just arrived! Tons of wine for the price.

### Domestic Whites

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<td>2003</td>
<td>Smith Madrone Riesling</td>
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For accurate, daily listings of our Burgundy inventory check our website at www.klwines.com
### PINOT NOIR

- 2000 Benton Lane, Oregon .......... $14.99
- 2000 Domaine Drouhin “Laurelune” ... $44.99
- 2000 Hanzell, Sonoma ............... $59.99
- 2000 Mount Eden Estate, Sta Cruz .... $34.99
- 2000 Ponzi 30th Anniv Reserve ..... $42.99
- 2001 Anapamu, Monterey .......... $10.99
- 2001 Archery Summit Premier Cuv ... $29.99
- 2001 Au Bon Climate “La Bauche” ... $29.99
- 2001 Cambria “Julia’s Vineyard” ... $14.99
- 2001 Chehalem “3 Vineyards,” Ore ... $19.99
- 2001 Domaine Drouhin, Oregon ..... $36.99
- 2001 Dom Serene “Yamhill Cuv” .... $23.99
- 2001 Esterlina, Anderson Valley .... $21.99
- 2001 Gary Farrell, Sonoma/RR ...... $24.98
- 2001 Handley, Anderson Valley ...... $18.99
- 2001 Iron Horse, Russian River ...... $24.98
- 2001 Landmark “Grand Detour” ..... $26.99
- 2001 Lange, Willamette Valley ...... $14.99
- 2001 Morgan, Santa Lucia .......... $17.99
- 2001 Olivet Lane, Russian River ... $19.99
- 2001 Porter Creek “Creekside” .... $25.99
- 2001 Ramsay, North Coast Lot #16 ... $11.99
- 2001 Steele, Anderson Valley ...... $15.99

This delightful wine is delicate with strawberry and ripe red fruit aromas and a hint of smoke. Aromas of strawberry jam, vanilla and spice.

### ZINFANDEL

- NV Rosenblum Cuvee XXVI .......... $7.98
- 2001 Amphora “La Loma Block” .... $18.99
- 2001 Buehler, Napa.................. $10.99

A fresh, fruity and forward Zin that is soft and supple in the mouth!

### MERLOT

- 2000 Ch St Jean, Sonoma .......... $17.98
- 2000 CloS du Bois, California ...... $11.99
- 2000 Ferrari Carano, Sonoma ...... $19.99
- 2000 Lapis Luna, California ...... $8.99
- 2000 Ramsay, Napa Lot #6 ......... $11.99
- 2000 Rodney Strong, Sonoma ..... $11.99
- 2000 Stags’ Leap Winery, Napa ... $21.99
- 2000 Swanson, Napa ................. $21.99
- 2001 Atalon, Napa .................. $24.99
- 2001 Benziger, Sonoma .......... $12.99
- 2001 Beringer Founders’ Estate ... $6.99
- 2001 Blackstone, Napa ............... $11.99
- 2001 Cakebread, Napa ............... $49.99
- 2001 Chappellet, Napa .............. $26.99
- 2001 Ch St Jean, Sonoma ......... $17.98
- 2001 Cakebread, Napa ............... $49.99
- 2001 Chappellet, Napa .............. $26.99
- 2001 Etude, Napa ................... $44.99
- 2001 Franciscan, Napa ............. $16.99
- 2001 Frei Brothers, Dry Creek ... $13.99
- 2001 Frog’s Leap, Napa ............. $27.99
- 2001 Gainey, Santa Ynez ............ $13.99
- 2001 Gallo Sonoma ................. $8.99
- 2001 Hall Vineyards ................. $24.99
- 2001 Keltie Brook, Sonoma ...... $12.99
- 2001 Markham, Napa ............... $14.98
- 2001 Matanzas Creek, Sonoma ... $21.99
- 2001 Monticello Estate, Napa ... $18.99
- 2001 Nickel & Nickel “Harris” ... $34.99
- 2001 O’Brien Family, Napa ...... $34.99
- 2001 Provenance, Carneros .... $18.99
- 2001 Rutherford Hill, Napa .... $16.99
- 2001 Sebastiani, Sonoma ......... $19.99

Soft, elegant and balanced!

- 2001 Walter Hansel “Cahill Lane” ..... $27.99
- 2001 Willakenzie, Oregon ..... $17.98
- 2002 A to Z, Willamette Valley ... $16.99
- 2002 Acacia, Carneros ........ $19.99
- 2002 Ambullneo “Buldog Res” ..... $64.99
- 2002 Babcock “Tri-County” ...... $14.99
- 2002 David Bruce, Central Coast ... $16.99
- 2002 David Bruce, Sonoma ...... $21.99
- 2002 Edna Valley “Paragon” ...... $12.98
- 2002 Echelon, Central Coast ..... $7.98
- 2002 Elk Cove, Willamette .... $18.99
- 2002 Erath, Oregon ............... $12.99
- 2002 Frei Brothers, Russian River ... $16.99
- 2002 Hartford, Sonoma ........ $17.99
- 2002 Hatcher, Willamette Valley ... $32.99
- 2002 Joseph Swan “Cuv de Trois” ... Inquire

Lush, elegant, and supple!

See our internet site for more accurate inventories: www.klwines.com
**Trey’s August Picks!**

Chardonnay is back and in a big way. The *Wine Spectator* rates the 2002 Chardonnay vintage 99 points. I am not exactly sure how that works considering the highest rated wine was 97, but the point is well taken. Luckily, prices have been stable so far and should continue to be so at least for the remainder of the year. But before we get to the 2002s, there are still some tremendous 2001s in stock. Here at K&L we have a Chardonnay for just about everyone’s palate. For those of you who enjoy the leaner, higher acid style, I would highly recommend the following:

- **2001 Long Napa Chardonnay** ($24.99) Spicy ripe apple, white peach, lemon citrus and spice; **2001 Château Montelena Napa Chardonnay** ($25.98) Fresh, deep chardonnay fruit, creamy texture; **2001 Mayacamas Napa Chardonnay** ($29.99) Bright minerals, citrus, wet stone and melon; **2001 Hanzell Sonoma Chardonnay** ($46.99) Serious wine! Super rich, ripe fruit, with great balance and acidity.

For those the other side of the spectrum, that deep golden richness that coats the palate, here are a few from the ’02 vintage:

- **2002 Vine Cliff Napa Chardonnay** ($16.99) Golden color, rich and opulent; **2002 La Tour Napa Valley Chardonnay** ($21.99) Made by Randy Lewis, this wine is intensely fruity, ripe and layered with flavors of coconut and vanilla; **2002 Hartford Court ’Three Jacks’ Russian River Chardonnay** ($34.99) Huge fruit, flamboyant and exotic, this wine sings on the palate; **2002 Hartford Court ’Stone Cote’ Sonoma Coast Chardonnay** ($34.99) Rich yet racy with good acidity in the background, this cooler-climate Chardonnay shows tons of concentration and density. —Trey Beffa

**Notes from Camp**

Oregon has taken its place among the top wine producers in the world. In June, I spent three days at Oregon Pinot Camp tasting, learning, and exploring the wines of Oregon. I started this adventure with a broad tasting of 50 wineries, which left me very impressed with not only the 2002s, but with many other vintages over the last decade. Oregon Pinots certainly proved their ageability, with a number of 10-year-old Pinots showing a gorgeous range of purity of fruit, terroir, minerality, spice, elegance and smoothness of texture. An equally important observation is the utter joy, passion, dedication and comraderie that exists among this large and extremely talented band of winemakers and growers. Their joyful warmth shows in these wines. Winemakers will humbly tell us that the wine is made by Mother Nature in the vineyard. This may be partly true, but the life and soul of the wine is breathed into this noble juice by the winemaker, and one need not be an expert to detect a sense of the craftsmen in the glass.

Don’t think of these as Burgundy replacements, the wines do typically display the terroir associated with Burgundy, but they tend to show more ripe new world fruit and are usually more approachable in their youth. And yet they are not California Pinots either. The typical dense, fruit-dominated style is hinted at, but the typical Oregon acidity levels and balance are hard to find in California Pinots. No, these are their own category, and any serious cellar should have include a selection of them. Try some of these beauties on your own: the extraordinary deep and complex styled Domain Serene and Beaux Freres; the opulent and seductive Lange or Bergstrom; the perfectly balanced Ponzi; or the fantastic bright, fresh and value-priced Erath, Willakense or Benton Lane. Put some in your cellar and open a few now. I bet you will fall in love with Oregon Pinots, too. —Shaun Green

**San Francisco Focus**

Let’s make this month a sparkling month. Many people love Champagne and sparkling wine. California is a great place to look for something bubbly. Many of the top producers from France are also California’s top producers. Take a taste of a few of these, and let me know what you think.

- **NV Gloria Ferrer Blanc de Noirs** ($12.99) Owned by Spanish sparkling producer Freixenet, this wine is a fabulous value-priced wine. A great place to start your domestic sparkling adventure—elegant and balanced with a touch of strawberry.

- **1999 Iron Horse Classic Vintage Brut** ($24.99) A family owned winery in Sonoma County with no ties to the French. A wonderful, bold, rich and creamy sparkling with about 60% pinot noir, Bright fruit and a long finish make this wine a must try.

- **1998 Roederer L’Ermitage** ($31.99) This wine is produced in Mendocino County. Wholly owned by Champagne house Roederer. This tète de cuvee has been continually rated as one of the best California sparklers since its debut in 1993. Only the best lots of chardonnay and pinot noir go into this wine, which shows great finesse and complexity. This wine has a little more body and yeast than the blanc de blanc below. 90 points *Wine Spectator*.

- **1997 Domaine Carneros ”Le Reve”** ($39.99) This is the top wine from Domaine Carneros, a California property owned by Taittinger. The 1997 vintage in California was legendary, and this beauty shows it. 100% chardonnay, 100% estate fruit. Round and full bodied with a long clean finish. Very tiny bubbles show a real silky texture. Drink now and for the next five years. 91 points *Wine Spectator*.

See you in The City… —Mike Jordan

**Wallet Watchers**

Hello all, my name’s Martin…. I’m one of the new guys here, helping to keep the California section stocked for our guests. Here are some of the more recent wines that I’ve had to stock a bit more of than others!!

- **Folie à Deux Menage à Trois** ($9.99) A fun wine to try this summer with BBQ ribs or a well-seasoned steak is this extremely well-priced Zin blend. Sure the name’s risqué, but there’s nothing risky about taking a bottle home. An mix of zinfandel (49%), merlot (33%) and cabernet franc (18%), it hits your taste buds with a ripe berry flavors, pretty spice and a soft finish. It’s hard to find wines from California worth their weight under ten bucks, but this is certainly one of them.

I recommend tasting the following two terrific Chards side by side. They are similarly priced, yet highly contrasting efforts help illustrate the stylistic range Chardonnay can achieve. First, *Chehalem Willamette Valley “Inox” Chardonnay* ($14.99) offers up a beautiful expression of chardonnay in its purest, cleanest form. Vibrant acidity and compelling minerality pull you in for a second sip (especially on a hot day). Bright and refreshing, the wine hits your palate with intense fruit dimensions that few varietals like this can match.

- **Olivet Lane Russian River Chardonnay** ($14.99) smartly pulls off an equally affordable version of the popular California style everyone loves: a barrel-fermented, full-bodied white with a wonderful creamy texture, lush pear and melon flavors highlighted with enough acidity to keep it all fresh. And yes, with a hint of butterscotch and vanilla. And finally, a red: *Cloverdale Ranch Alexander Valley Merlot* ($16.99). From the same makers of Olivet Lane Chardonnay (Pellegrini Vineyards), these folks know how to price wine right! Loads and loads of plum and currant fruit, well-integrated oak flavors with subtle vanilla and cinnamon spice. Wonderful! —Martin Reyes
### Argentina/Chile/Portugal/Spain

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### Portugal/Spain

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**Relax, Kick Back, and Enjoy August**

2003 Artazuri Rosé ($7.99) One of our favorite rosés is back in stock! Made from 100% grenache, the Artazuri Rosé has plenty of ripe berry flavors and spice and a nice dry finish. A fraction of the price of its French counterparts, it’s perfect with grilled salmon.

2003 Campo Reales, La Mancha ($6.99) 86 points Robert Parker for this fun La Mancha red! Filled with ripe currant and berry flavors, perfect wine for pizza, pasta or panini!

2001 Finca Sobreno Tinto Crianza, Toro ($11.99) 90 points Robert Parker: “...exhibits a dense ruby/purple color in addition to elegant sweet, black cherry and currant fruit with subtle notes of oak and new saddle leather in the background. Nicely textured and medium bodied, with loads of fruit, it should be consumed over the next 2-3 years.”

2000 Finca Villacreces, Ribera del Duero ($17.99) 91 points Robert Parker: “One of the best kept secrets of Ribera del Duero, Finca Villacreces produces a seductive red from 75% Tempranillo and the rest Cabernet Sauvignon and Merlot...Drink it over the next 5-7 years.” With neighbors like Vega Sicilia, Villacreces is in a great section of the Ribera del Duero! It shows a lot of the style and breeding. Classic!

2001 Catena Alta Malbec ($36.99) Was $59.99 elsewhere! 92 points from the Wine Spectator and my top pick for that thick juicy steak! Their review: “...displays lovely notes of boysenberry and raspberry confiture, followed by lush milk and dark chocolate flavors. The racy, long, detailed finish leaves a remarkably elegant impression. Drink now through 2006.” Buen Cata!

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**Jimmy C’s View Down Under**

2003 Neudorf Sauvignon Blanc, Nelson, New Zealand ($17.99) Displaying less overt fruit-driven character than Sauvignon Blanc from Marlborough and more mineral nuance and texture, the bouquet has distinct floral notes with a hint of spice and minerals. On the palate the wine is citric with good acidity and a creamy texture.

2002 Devil’s Lair Chardonnay, Margaret River, Western Australia ($17.99) The nose offers honey-laced pineapple and tropical fruits with a hint of minerals. The wine is extremely well balanced with perfect acidity, judicious use of oak and a very persistent finish. The Wine Spectator gave this one 91 points. Don’t wait!

2003 Porcupine Ridge Syrah, South Africa ($10.99) Porcupine Ridge is a second label for Boekenhoutskloof located in Franschhoek. Winemaker Marc Kent uses the word Syrah rather than Shiraz for a very good reason. If you are a fan of Syrah, and love northern Rhône wines, this is not to be missed. The bouquet soars with notes of meat, lavender, ripe black fruits and a light herbal note. On the palate the wine is juicy with supple tannins and superb length. This wine is screamingly good for the money.

2001 Rust en Vrede Estate Red, Stellenbosch South Africa ($31.99) Rust en Vrede has established itself as one of the top South Africa estates, and has found its way to the Wine Spectator’s Top 100 list a number of times. Jean Engelbrecht’s commitment to quality and consistency is certainly evident in the final product. Made from 53% cabernet sauvignon, 35% shiraz and 12% merlot, this is the flagship of the estate. The nose offers aromas of mocha, black cherry, blueberry, herb and hints of tar, earth and coffee. The wine shows sensational balance with silky tannins and a long finish. The 2000 was rated 92 points in the Wine Spectator, and I would not be surprised to see the 2001 exceed that rating. Cheers!

—Anne Pickett

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**For prices of our old wines, see our award-winning website at www.klwines.com**

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**Cheers!**
For our complete inventory go to www.klwines.com.

Germany

2002 Freiherr Langwerth von Simmern Erbacher Marcobrunn Kabinett .................................................................$16.99
Regal, filled with apricot, dried flowers sweet plum and waxy honeyed richness.

2002 Sebacht Oster Zeltlinger Schlossberg Kabinett .............$18.99
Racy, structured and mineral.

Classy, filled with scents of slate and spice.

2002 Florian Weingart Bopparder Hamm Feuerlay Spätlesse..$23.99
One of the top wines of the vintage from this rising star in the Mittelrhein.

2002 JJ Prüm Graacher Himmelreich Spätlesse $23.99
2002 Bopparder Hamm Feuerlay Spätlesse ($23.99)

2002 Florian Weingart Bopparder Hamm Feuerlay Spätlesse..$23.99
Loaded with white pepper, nutmeg, lentil, smoke and mineral. Ethereal!

2001 Nigl Grüner Veltliner "Privat" ........................................$33.99
Elegant and lovely.

2002 Riesling, Grand Cru Eichberg, Charles Baur .........$18.99
The wine is full of blood orange, tangerine, and fresh herbs on the

2001 Alzinger Grüner Veltliner Smaragd Mühlpoint..............$31.99
Classy, filled with scents of slate and spice.

2002 Spreitzer Oestricher Lenchen Kabinett .........................$18.99


2002 Tokay-Pinot Gris Domaine Roland Schmitt ..............$12.99
Regal, filled with apricot, dried flowers sweet plum and waxy honeyed richness.

2000 Marcel Deiss Engelgarten ..................$22.99
Soft, flinty, and racy. The wine is simply delicious.

2001 Riesling, Mark Kreydenweiss Andlau ............$17.99
Classy, filled with scents of slate and spice.

2002 Riesling, Boeckel ..................................................$11.99

2002 Florian Weingart Bopparder Hamm Feuerlay Spätlesse..$23.99
2002 Spreitzer Oestricher Lenchen Kabinett .........................$18.99


2002 Florian Weingart Bopparder Hamm Feuerlay Spätlesse..$23.99
2002 Spreitzer Oestricher Lenchen Kabinett .........................$18.99

for our complete inventory go to www.klwines.com.

Great Wine from the Mittelrhein?
This is a set up I admit it, and I will tell you why. Florian Weingart is part of the next generation of elite producers in Germany. He is of the same ilk as Leitz and Spreitzer in the Rheingau, Wittmann in the Rheinhessen, and Schäfer-Fröhlich in the Nahe. He has been promoted to 4 stars by the Gault-Millau and is now alone as the top estate in the Mittelrhein. The family has 9 hectares of weathered slate with a touch of volcanic rock debris from eruptions past, on steep slopes that they happily work by hand. Wines are fermented at cooler temperatures now and left longer on the lees to add dimension and body while still retaining their almost Mosel-like drive and sheen. 2003 is going to be the breakthrough year for this estate and that is why I am setting you up. These are wines you must know while the availability is still good and the prices relatively low. We will offer almost his entire range of ‘03s on Pre-Arrival in the coming months but I want you to experience his 2002 Bopparder Hamm Feuerlay Spätlesse ($23.99) first so you can see what the excitement is about. This is hands down one of my favorite wines of the entire vintage, with a calm intensity, a slaty, herbal, Meyer-lemon scented nose and crackling ripe yet cool mouthfeel. This is the second shipment we have received, and it is bound to sell out fast. Weingart is a name to watch! —Jeff Vierra

Alsace/Loire

Alsace

NV Allimant Laugner Cremant d'Alsace Rosé ....................$16.99
1999 Domaines Schlumberger Riesling Saering Grand Cru ..$17.99
1999 Riesling, Trimbach Cuvee Frederic Emile ..............$32.99
2000 Gewürztraminer, Grand Cru Eichberg, Charles Baur ....$18.99
2000 Gewürztraminer, Mark Kreydenweiss Kritt .............$18.99
2001 Pinot Blanc, Charles Baur ......................................$10.99
2001 Riesling, Mark Kreydenweiss Andlau .............$17.99
2002 Riesling, Boeckel ..................................................$11.99
2002 Riesling, Grand Cru Eichberg, Charles Baur ...........$18.99
2002 Tokay-Pinot Gris Domaine Roland Schmitt ..............$12.99

Loire

Eric Bordelet Poiré “Granit” (pear) .................................$15.99
Eric Bordelet Syr “Doux” (apple) .....................................$9.99
NV Philippe Foreau Vouvray Brut .................................$17.99
1996 Vouvray Moelleux “Clos Naudin” Philippe Foreau ....$34.99
1999 Savennieres “Clos des Perrieres” Pierre Yves Tijou ....$19.99
2001 Anjou Villages Rouge Domaine des Rochelles ..........$13.99
2002 Saumur Champigny Domaine Fouet .......................$17.99
2002 Chinon, Chateau de Liege Pierre Ferrand ..............$9.99
2002 Muscadet Sur Lie, NV Chateau de la Ragotiere .......$9.99
2002 Muscadet Sèvre Maine Sur Lie,Domaine de la Pepiere ....$9.99
2002 Montlouis “Les Choisilles” Francois Chidaine .........$18.99
2002 Montlouis Moelleux, Francois Chidaine ..............$21.99
2002 Montlouis Les Tuffeaux, Francois Chidaine ...........$16.99
2002 Samur Champigny, Hautes Troglydyes, Plouzeau ........$13.99
2002 Sancerre, Franck Millet—our biggest selling Loire ....$11.99
2002 Vouvray Moelleux “Clos Naudin” Philippe Foreau ....$43.99
2002 Vouvray Sec “Clos Naudin” Philippe Foreau ...........$29.99
2002 Vouvray Le Bouchet Demi-Sec Francois Chidaine .........$19.99
2002 Vouvray “Cuvee Traditional” Francois Pinon ..............$15.99

Loire, Alsace and Beyond

This month I am happy to report the 2003 Patrick Coulbois Pouilly-Fumé ($14.99) is back in stock. The Pouilly-Fumé appellation lies about 10 miles south of Sancerre along the Loire River. Soils tend to have a high concentration of Silex (a form of flint), and the grape is always 100% sauvignon blanc. The family has been cultivating vines since the 17th century. They work at sustainable farming and minimal handling of the hand-picked grapes. Aging is in stainless steel for six months to preserve the fresh, expressive nature of their grapes and terroir. The wine is full of blood orange, tangerine, and fresh herbs on the nose with grapefruit and green apple in the mouth all set atop a taut, lithe structure that is racy and refreshing even in this riper vintage. An elegant, classy wine that you will love to sip.

From Alsace we have recently purchased a wonderful sparkling wine from a small producer. The NV Allimant Laugner Cremant d’Alsace Rosé ($16.99), 100% pinot noir made in the method traditional (champenois), is dry, expressive and absolutely a steal for the quality. It is hard to find subtle, elegant, rosé like this anywhere. Happy to be here!

—Jeff Vierra
Barrsky and Hutch... Together Again (in a non-speaking episode)

Mid ’70s Fords not to your liking? Not hip to “CHIPS” reruns? Can’t name the lead actor on “Macmillan and Wife”? Tough luck, sailor! Any opportunity to harass Jim Barr is a golden one, and I’d be more of a fool than usual to pass this one up. In this episode, the Dorknamic Duo set out to find the hood responsible for funneling fine wine into the heroin pipeline, creating a mass jones for Lafite on the Street! Jerry Mathers appears in a cameo as Huggy Bear! Have I lost you yet? Then jump in the Torino! Here, hold my exclamation point while I drive! Detective Jim Barrsky—all 5’ 2”, 140 pounds of him—was pissed. Really pissed. Both British and American pissed. Some joker had ripped off a humongous amount of unbelievably great grape juice, but that’s not the end of it. Wine was being substituted for street drugs across America, creating a whole subculture of wine junkies, Chard Sharks, and unrepentant Zinners. When the crash from the Heitz to the Mer- lows hit, it would be hell for the cops.

But Barrsky had help. Dover “Hutch” Soul, his partner of three episodes, was riding shotgun as well as holding one. Together they would barrel around, peeling the skins of the soft white underbelly of the city, stomping, crushing, and filtering out evildoers. As professionals, they had learned to bottle their rage. After all, they must.

Jim’s August Gems

The 2004 vintage in California is shaping up to be a potentially great one in the North Coast. We had virtually no frost problems with a warmer than standard spring causing bud break to take place several weeks earlier than normal, and flowering and berry-set occurring with ideal conditions. As of this writing (late June), vineyards appear healthy, responsive and even, due to warm days and cool nights. It would be very nice if this pattern continues and any ugly heat waves are at minimum, which would mean lots of “hang time” leading to a potentially great harvest with outstanding sugar/pH/acid specs.

We have two new outstanding wines that must be mentioned due to their shortness of supply and superb quality. First, we have the new 2003 Kalinda Anderson Valley Chardonnay ($9.99), which was produced from an old single southern ridge-top vineyard that is best known for its great Zins from a wine grape grower above Philo. More importantly, it was made by one of the top Anderson Valley wineries. This winery, although one of my neighbors, wishes to have the vineyard source and their name not revealed. Barrel-fermented in three-year-old French oak, with no follow-up ML, this wine offers white peach and pear fruit aromas with incredible structure, leading to a clean, dry, yet ripe finish. The K&L wine staff agrees this is the finest Kalinda Chardonnay ever produced. Ebby says it will be our house white for the month or for however long it last. (# # # # #)

Our new 2001 Purisima Canyon Dry Creek Valley Syrah ($9.99) is a stunning example of what this varietal can show in the North Coast, particularly in areas like Dry Creek Valley. Deep ruby in color, the nose oozes with white pepper spiciness, plums, and a preserve-type of quality. On the palate, you will be treated to a wine of lushness, richness, soft tannins, and layers of complex flavor interest. This has a long, warm, cuddly finish and, although enjoyable now, it will pick up more bottle bouquet and other flavor nuances as it ages. Enjoy! Anderson loves it and has told me this will be our house red for the month. (# # # # # # #)

Our dear Burgundy buyer, Keith Wollenberg, keeps negotiating great low prices for exceptionally high quality wine from obscure small producers from Burgundy. A case in point is the 2002 Denis Barraud St.-Véran, Domaine des Nembrets ($12.99), near Vergisson, which he discovered on his most recent buying trip. Here is a wine that offers exact, yet bright fruit of Arkansas Black apples with clean and crisp flavors, minerals and a lovely, rich finish. An excellent buy that Ebby says is worth at least one, maybe two cases. (# # # # # # # # #)

Finally, Anne Pickett, our Spanish wine buyer, keeps discovering wonderful wines from small producers at mu barato prices on her buying trips to Spain. When she returned with a sample of 2003 Bodegas Juan Gil Monastrell, “Wrongo Dongo” ($6.99) from the Jumilla region, I really thought that she had gone over the edge. Wrongo Dongo? Well, it turns out the wine is really exceptional. Medium deep ruby in color, this Monastrell (the Spanish term for mourvèdre) exhibits lush, ripe white pepper spiciness and plum-like fruit aromas that carry through to its broad, round, soft palate impressions and finish. (# # # # # # # #)

If you have any questions for us, e-mail us at jimbar@klwines.com. Enjoy this month’s selection of Gems! —Jim, Anderson, and Ebby
### CHAMPAGNE AND SPARKLING WINE

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Price</th>
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<tr>
<td>J Laurens Brut (Cremant de Limoux)</td>
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<td>Ariston Carte Blanche Brut</td>
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<td>Lancelot-Pienne Brut Selection</td>
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<td>Louis Roederer Brut-One of Clyde’s favorites</td>
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<td>A Margaine Demi-Sec</td>
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<td>Duval-Leroy Rosé de Saignée</td>
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<td>1996 Artimon Vintage Brut</td>
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<td>1996 Franck Bonville Brut Millesime Blanc de Blanc</td>
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<td>Veuve-Clicquot Brut-One of the nations best prices!</td>
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<td>Larrelet Brut</td>
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<td>1995 Laurent Perrier Brut</td>
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<td>Fleury “Carte Rouge” Brut-Biodynamic. Beyond organic!</td>
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<td>Fleury Brut Rosé</td>
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<td>Laurent Perrier Ultra Brut</td>
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<td>Tarlant Cuvee Louis Brut Prestige-One of our best</td>
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<tr>
<td>Laurent Perrier “Grand Siècle”</td>
<td>$64.99</td>
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<tr>
<td>NV Michel Dervin Brut Champagne</td>
<td>$24.99</td>
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#### Wonderful Champagne from the Marne

Mr. Michel Dervin owns 7.5 acres in the tiny village of Cuchery in the valley of the Marne. This is the land of the meunier grape, perhaps the most misunderstood variety in the world. All of the big negociants insist that it is a third-rate grape, far inferior to pinot noir and chardonnay. I believe that this is a self-fulfilling prophecy on the part of the negociants. They automatically pay less for meunier, so the growers who sell to them only plant it on the worst sites and then pay little mind to the vines, leaving them to over crop. When the negociants buy, they put this already low-quality ingredient through malolactic fermentation (which is inappropriate for such a low-acid variety) and kill the little interest that is left.

Fortunately, growers who make their own wine operate completely differently. Instead of looking at their property and planting it according to what grapes will sell for a high price, they plant the grapes most suited to the soil and aspect of the vineyard; so they can make the best wine possible. Dervin is one such grower, and he make some of the most gorgeous examples of meunier-based Champagne available.

The NV Michel Dervin Brut Champagne ($24.99) is based on the 1999 harvest with 1995 reserve wine. It is composed of 60% meunier, 35% pinot noir and 5% chardonnay. It has wonderful strawberry-like fruit that comes across subtly, a toasty aroma and a long finish that shows the concentration and good acidity that his low-yielding estate grapes are capable of. He never puts his wine through malolactic, and all the terroir and complexity is left for us to enjoy.

The 1998 Michel Dervin Brut Champagne ($29.99) is possibly the best buy in K&L’s entire selection of vintage Champagne. It is 60% meunier and 40% chardonnay exclusively from the estate. The flavors are big, broad and very unique on the entry, but the finish has class and poise that are the equal and even the better of many Champagnes four times the price. For lovers of a rich style, this wine will not let you down. The package is not at all attractive, but the wine! The wine is great! This has easily 10 years of development ahead of it. I just have trouble keeping my hands off of my bottles now.

Please drop me a line by e-mail at garywestby@klwines.com and say “add me to your list” so that you can be the first to know about any new offerings as well as general Champagne news. And feel free to contact me at 1-800-247-5987 ex 2728. A toast to you! — Gary Westby

## K&L Hours and Information

**Mailing list:** If you are not on our mailing list and would like to be, please call one of our stores. If you are receiving multiple newsletters, please let us know. Please note: some wines may be available in only one of the stores. We do not sell our mailing list nor our email list.

**San Francisco hours:** Monday–Friday 9 to 7, Saturday 9 to 6, Sunday 11 to 6. The store is located at 638–4th Street, between Brannan and Bluxome. A private parking lot is south of the store on 4th Street.

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

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

**Sale Dates:** Ends Aug 31, 2004. Prices are subject to change without notice. We reserve the right to correct typographical errors in pricing.

**We accept American Express, Discover Card, Visa and Mastercard.**
**WHITE BURGUNDY**

2000 Viré-Clessé, Rijckaert—(was $12.99) .......................... $7.99
2002 Poulilly Fuissé, Chateau Vitallis, Dutron ................. $8.99
Rich and round Chardonnay at a ridiculously good price. Was $19.99 elsewhere!
2002 St Bris (Sauvignon), Moreau Fils ......................... $9.99
Burgundy's newest appellation: Chablis minerality and sauvignon blanc fruit.
2002 Petit Chablis, Moreau Fils .................................. $11.99
2002 Petit Chablis, Prieure St Come (Jean-Marc Brocard) ... $11.99
2002 Bourgogne Chardonnay, Signature, Champy .......... $12.99
A bit of toasty oak, lovely fruit and a nice balance.
2002 Bourgogne Chardonnay, Signature, Champy .......... $12.99
A bit of toasty oak, lovely fruit and a nice balance.
2002 St Véran, Domaine Nembret, Denis Barraud ........... $12.99
Wonderful richness, bright fruit and an interesting minerality
2002 St Véran, Domaine de la Croix Senaillet .............. $13.99
Perennial favorite. Forward and rich with minerality and charm.
Extremely concentrated and rich, with minerality and length.
2000 Sauvignon de Saint Bris, Alice & Olivier deMoor ...... $14.99
2002 Chablis, Domaine Barat ..................................... $14.99
Mineral driven and classic, with bright ripe fruit as well.
2001 Bourgogne Blanc, Etiennette Sauzet ....................... $15.99
Balanced wine, with toasty oak and lovely fruit
2002 Poulilly Fuissé, Domaine Nembret, Denis Barraud ....... $17.99
Wonderful minerality combined with ripe, toasty oak notes and great length.
2002 Bourgogne, Domaine Paul Pernot—Puligny character— $17.99
2001 Chablis, Vielles Vignes, Domaine Gerard Tremblay ...... $18.99
2001 Poulilly—Fuissé, Domaine Michel Delorme ............. $19.99
Made from his albino pinot noir grapes! Floral and concentrated, fascinating.
2001 Bourgogne Aligoté Domaine Ramonet ...................... $20.99
2002 St-Aubin, “Charmois,” 1er Cru, Marc Colin ............... $27.99
Charmois is next to Chassagne-Montrachet and is rich and round, while Dents de Chien, next to Puligny-Montrachet, has richness and minerality.
Round, nutty and rich, this sings and yet costs only a song.
2001 Chassagne-Montrachet, Etienne Sauzet—($48 elsewhere) ... $29.99
1999 Bourgogne Aligoté Domaine Ramonet .......................... $20.99
2001 Meursault, Domaine Pierre Morey .......................... $49.99
Precise, focused and extremely beautiful wines from Leflaive's winemaker.
2001 Chass-Mont, “La Romanée,” 1er Cru, Bachelet-Ramonet .... $52.99
2001 Corton Blanc, Grand Cru, Dom Chandon de Brialles .... $57.99
2001 Chassagne-Mont, “La Boudriotte,” 1er Cru, Ramonet .... $57.99
Clive Coates calls this rich and profound, and long, complex and classy.
Coates says: “Ripe, concentrated, laid-back, harmonious and profound.”
2001 Chassagne-Montrachet, “Maltroie,” 1er Cru, Niellon .. $66.99
Maltroie is bigger, while Champs Gain is subtle, elegant and highly perfumed.
1999 Chass-Mont, “Maltroie,” 1er Cru, Niellon ................... $69.99
1999 Chass-Mont, “Clos St. Jean,” 1er Cru, Niellon ............ $69.99
2001 Chass-Mont, Ruchottes, 1er Cru, Domaine Ramonet .... $73.99
2002 Puligny-Montrachet, “Pucelles,” 1er Cru, Dom P Pernot ........ $73.99
Concentrated, mineral-laden, focused and intense.
2002 Meursault, “Perrieres,” 1er Cru, Pierre Morey .......... $82.99
2000 Puligny Montrachet, “Combettes,” 1er Cru, Sauzet ...... $84.99
2001 Puligny-Montrachet, “Caillerets,” 1er, de Montille ........ $87.99
2001 Puligny-Montrachet, “Folatières,” 1er, Dom Leflaive .. $119.95
2002 Bâtard-Montrachet, Grand Cru, Dom Paul Pernot ........ $129.99

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**2002 Bouchard Père & Fils**

Recently, Keith and I had the opportunity to meet and taste with Philippe Prost, Bouchard's amicable wine manager at the terrific Marche Restaurant in nearby Menlo Park. The turnout for this once underachieving, old-line producer has been widely publicized by the wine press, with Champagne maven Joseph Henriot giving Bouchard its new lifeblood. While we've definitely witnessed an improvement in the wines over the last few vintages (especially with their superb 2001s) it is the highly anticipated 2002s that have us almost giddy with excitement. Bouchard's entire lineup of 2002s is nothing short of stellar with precise flavors and beautiful balance across the board. Listed below are a few of our favorites with my notes just as they appear in my notebook:


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**K&L Staff**


In San Carlos: Stacy B, Don D, Peter D, Kevin I, Brian Keating, Brian Kelly, Rick N, Kit O, Victor R, Julio S, Sal S and Brad Z.

In San Francisco: Scott B, Steve B, Gregory C, Munal C, Marco D, Jeff J, Mark J, Michael J, Mike P, David R and Elisabeth S.

In Los Angeles: Tommy M.
2000 Bourgogne Rouge, Domaine Desertaux-Ferrand.........$12.99
2001 Bourgogne Rouge, Domaine Camus-Brochon..........$15.99
2001 Bourgogne Rouge, Domaine Heresztyn................$16.99
2000 Côte-de-Nuits-Villages “Perrieres,” Desertaux-Ferrand $18.99
2001 Meursault Rouge, Domaine Matrot ........................$24.99
2001 Marsannay, Domaine Joseph Roty ............................$24.99
Cherry fruit and elegant finish
2000 Morey-St-Denis, Domaine Regis Forey ...................$29.99
2000 Nuits-St-Georges, “Perrieres,” 1er, Domain Regis Forey.$36.99
2001 Chambolle-Musigny, Domaine Bouchard Père & Fils ...$36.99
2001 Morey-St-Denis, “En la Rue de Vergy,” Michel Gros ......$36.99
Fine and beautiful fruit from the vineyard next to Clos de Tart and Clos des Lambrays. This is an up and coming vineyard, and not to be missed!
Rich, juicy, oaky and concentrated, due to low yields.
Pretty and charming fruit with a long finish. Nice Vosne-Romanée plushness.
Gentle oak, Chambolle elegance and lovely fruit. Elegant and understated.
2001 Chambolle-Musigny, Domaine Georges Roumier ........$43.99
2001 Morey-St-Denis, “Clos Bussiere”, 1er Cru, Roumier ......$43.99
2001 Gevrey-Chambertin, “Corbeaux,” 1er Cru, Domain Heresztyn ..$43.99
2001 Gevrey-Chambertin, “Goulots,” 1er Cru, Domain Heresztyn ..................$43.99
The Corbeaux is dark, rich, spicy. The Goulots shows brambles and chocolate.
2001 Gevrey-Chambertin, “Champs Chenys,” Joseph Roty ......$43.99
2001 Volnay, “Taillepieds,” 1er Cru, Angerville ..................$44.99
2001 Morey-St-Denis, 1er, Dom Lambrays-($69 elsewhere) ......$47.99
2001 Gevrey-Chambertin, “Brunelles,” Joseph Roty .............$47.99
1999 Pommard, “Clos des Arvelets,” 1er Cru, Virely-Rougeot ........$49.99
Cherries on the nose, red and black fruits on the palate. Classic Pommard.
2001 Vosne-Romanée, “Les Chaumes,” 1er Cru, Jean Tardy ....$49.99
2002 Vosne Romanée, 1er Cru, Dom. Gros Frere & Soeur......$49.99
Depreciated Echezeaux, spicy and long.
2001 Nuits-St-Georges, “Boudots,” 1er Cru, Jean Tardy ......$52.99
Both from grapes Jean Tardy grows for Meo-Camuzet, at a much lower price.
2001 Nuits-St-Georges, “Boudots,” 1er Cru, Jean Grivot .........$53.99
2001 Morey-St-Denis, “Les Millandes,” 1er, Dom Heresztyn...$56.99
2000 Clos Vougeot, Grand Cru, Drouhin-Laroze ...................$57.99
2000 Volnay, “Fremiets,” 1er Cru, Comte Armand ...............$57.99
Beautiful black fruit with rich, extremely ripe, supple flavors yet good focus.
2001 Corton-Bressandes, Grand Cru, Chandon de Briailles ...$58.99
2002 Charmes-Chambertin, Grand Cru, F. Esmonin ...............$58.99
2000 Clos-St-Denis, Grand Cru, Dom Heresztyn-Was $74.99 ...$61.99
2002 Vosne Romanée, Chaumes, 1er, Gros Frere & Soeur ....$66.99
2000 Vosne-Romanée, Domaine E. Rouget ..........................$69.99
2000 Clos des Lambrays, Grand Cru ....................................$69.99
Lovely, aromatic, supple and showing elegantly well.
2001 Echézeaux, Grand Cru, Dom. Gros Frere & Soeur .........$74.99
2001 Clos-St-Denis, Grand Cru, Domaine Heresztyn ............$78.99
2001 Gevrey-Chambertin, Vielles Vignes, Dugat-Py ............$79.99
2001 Gevrey-Chambertin, “Fontenys,” 1er Cru, J. Roty ........$79.99
2002 Chambertin, Clos de Beze, Grand Cru, F. Esmonin ........$84.99
2001 Clos des Lambrays, Grand Cru....................................$89.99
92 points Steve Tanzer: “Complex...Rich, delicate...spicy and long.”
2002 Chambolle Musigny, “Sentiers,” 1er, Domain Groffier .................$91.99
2000 Chambolle-Musigny, “Gruenchers,” 1er Cru, Dujac ..........$99.95
2001 Chambertin, Grand Cru, Vincent Girardin ..................$105.00
2000 Mazy-Chambertin, Grand Cru, P. Charlopin...................$145.00
Powerful and concentrated, with a lingering finish and excellent balance.
2002 Bonnes Mares, Grand Cru, Domaine Groffier ............$159.99
2000 Romanée-St-Vivant, Domaine de la Romanée Conti...$320.00

Pour Votre Plaisir

Refreshing Whites

Well, once again I am writing mostly about white wines. Not because we do not have exciting reds coming, but since Jesse is writing about some of those on the previous page, it gives me a chance to talk about an up-and-coming Chablis producer.

Domaine Alice and Olivier De Moor is owned by a young couple in Chablis, both trained as enologists, who are committed to making the best Chablis they can. They prune severely in their small domainie to reduce yields, harvesting 20% less fruit than many of their neighbors. And, they refuse machine harvesting, since hand picking lets them select the best bunches and avoids damage to the grapes. The result is wines of individuality and richness, with a great sense of their terroir.

The 2002 Bourgogne Aligoté ($12.99) won rave reviews from Parker’s Wine Advocate, and is so rich and concentrated that it makes you rethink what an Aligoté should deliver. I liked it so much that I bought the entire allocation coming to our market! Their 2002 Chablis, Bel Air & Clardy ($20.99) has a charming floral note on the nose, followed by focused minerality on the palate. Very Chablis, but also quite forward. In contrast, the 2002 Chablis, Rosette ($25.99) startles you with a nose of smoke and flint, followed by a mineral-focused palate, with a long finish, sowing more flint and smoke. This is a fascinating wine, with more than a hint of citrus and concentrated minerality.

Finally, I get to talk about a red wine! The 2002 Domaine l’Arlot wines have just arrived. One of their top wines in this vintage, as it was last year, is the 2002 Nuits-St-Georges, Clos des Forets St. Georges, 1er Cru ($63.99). It is full, rich round, with lovely ripe fruit and a sappy, concentrated earthiness. This is lovely wine and a joy to savor. I am pleased to see such a great result from here, as I like the domaine and have been a bit puzzled by some of their wines in the last few years. A Sauté.    --Keith Wollenberg
ITALIAN WINES

For questions about Italian wines email Greg at greg@klwines.com or call at ex 2713. If you can’t get me directly I put tremendous faith in these Italian wine colleagues opinions, you should too! In Redwood City Jeff Vierra jeffv@klwines.com at ex 2736 or Kirk Walker kirkw@klwines.com or in San Francisco the one and only Mike Parres mikep@klwines.com. Or visit www.klwines.com.

1999 Brunello Pre-Arrivals: The first of many to come!
1999 Baricchi-K&L Direct Import bargain! .............................................$36.99
Long one of my favorites, available for the first time in th U.S.! Nello Baricchi is one of the first small producers to sell Brunello from his sensational exposure on Montalcino’s most famous vineyard site “Montosoli.” Decanter’s Best Brunello of the 1998 vintage and now the fabulous 1999 vintage. Traditional styling, pure, ripe fruit and terroir, extraordinary balance and grace.

1999 Pian dell’Orino-K&L Direct Import bargain! .................................$36.99
Jan Erbach and Caroline Probiter’s small vineyard with its tiny 500-case production overlooks the historic vineyards of Biondi Santi a bit to the southeast of the town of Montalcino. Jan adds a modern touch with a hint of barrique. With balance and power, this will drink now and through the next decade.

1999 Piancornello -92 points, Wine Spectator ...........................................$42.99
1999 La Togata -91 points, Wine Spectator .............................................$47.99
1999 Caprilli -90 points, Wine Spectator .............................................$49.99
1999 Casanova dei Neri “Tenuta Nuova”-94 points, Spectator .......$54.99
1999 Casanuova delle Cerbaie ...............................................................$57.99
1999 Villa Le Prata -93 points, Wine Spectator. WOW! ..................$71.99
1999 La Togata “La Togati”-95 points, Wine Spectator ...............$47.99

Tuscany

2002 Maritta Sangiovese “4 Old Guys” .................................................$6.99
2000 Castello di Monastero Chianti Classico .................................$13.99
2000 Castello di Volpaia Chianti Classico ........................................$13.99
2000 Villa Antinori Chianti Classico Riserva .................................$15.99
2000 Castello di Monsanto Chianti Classico Riserva .......................$16.99
2001 Isole e Olena Chianti Classico ....................................................$16.99

2001 Antinori Chianti Classico “Peppoli” .............................................$17.99
2000 Badia a Coltibuono Chianti Classico .................................$18.99
2001 San Vincenti Chianti Classico .................................................$21.99

2001 Isole e Olena Chianti Classico ..........................................................$16.99
2001 Antinori Chianti Classico “Peppoli” ..................................................$17.99
2000 Badia a Coltibuono Chianti Classico .................................$18.99
2001 San Vincenti Chianti Classico ....................................................$21.99

Truly wonderful Vino Nobile and drinking perfectly now!

1999 Castello di Volpaia Chianti Classico Riserva .........................$22.99
2001 Riccine Chianti Classico-Dynamic and concentrated \..............$23.99
2001 Felsina Chianti Classico-Best in a decade! .............................$23.99
2001 Fonterutoli Chianti Classico ......................................................$23.99
2001 Fontodi Chianti Classico ...............................................................$23.99
1999 Tenute Marchese Antinori Chianti Classico Riserva .............$27.99
1999 Poliziano Vino Nobile “Asinone”-90 points, Wine Spectator ....$32.99
2001 Castello di Volpaia Chianti Classico Ris. “Coltassala” ..$33.99
1999 Castello di Monsanto Chianti Riserva “Il Poggio” ..............$47.99

Montalcino

2001 La Togata Rosso di Montalcino .....................................................$23.99
One of the best Rossos Greg’s had! Superb balance, fruit, length, spectacular!

2002 Livio Sassetti “ Pertimali” Rosso di Montalcino ...................$23.99
2001 Costanti Rosso di Montalcino .....................................................$33.99
Andrea Costanti said his 2001 Brunello is the best he ever made. Get the preview here!

1999 Verrba-91 points, Wine Spectator ...............................................$39.99
1998 La Togata Brunello di Montalcino -91 points, Spectator .........$39.99
1999 Cinelli-Colombini Brunello-90 points, Wine Spectator ........$39.99
1999 Campogiovanni Brunello -91 points, Wine Spectator ...........$44.99
1999 Val di Suga-90 points, Wine Spectator ...............................$44.99
1999 Poggio San Polo-93 points, Wine Spectator ..............................$46.99
1999 Cinelli-Colombini Brunello “Prime Donne”-94 pts, WS .......$49.99
1999 Fossacolle Brunello di Montalcino-93 points, Spectator ........$54.99
1999 Antinori Pian delle Vigne-92 points, Wine Spectator ...........$54.99

Sotto la Pergola Inclinata

2000 Barolo, the Wine Spectator declares it a 100 Point Vintage, in fact “A Flawless Vintage!” I’m sure there are many skeptics among you, I certainly was. The greatest vintage on the face of the earth for all time? That seems a bit extravagant for me, however James Suckling, the Wine Spectator’s Italian reviewer, defends his choice by stating: “The sign of a perfect vintages is when just about every producer makes an outstanding wine, and 2000 easily achieves this standard.”

Last March Mike Parres and I spent a week in the Langhe Hills, where Barolo and Barbaresco come from, and tasted a tremendous amount of 2000 Barolo. We were both waiting to be overwhelmed by the greatness of the vintage a little bit with our tongue in our cheek. We were, however, were completely surprised by the overall quality, the balance, power, flavors and drinkability of so many wines. The string of truly great vintages in this area from 1996 through 2001 would make a lot of people wonder how you could pick 2000 out as “THE” vintage. Of all the wines I’ve tasted through all of these vintages (and I’ve tasted a lot of 2001s too), I’d actually have to agree with the Spectator’s take on the vintage.

If you are talking about great expressions of drinkable, fruit-filled wines, with balance and classic varietal character, 2000 is really a great vintage. I recently drank a 1964 Giacosa Barolo that was truly spectacular wine, I’m not sure that in 2044 many of these 2000 vintage Barolo will be as good as the Giacosa was. And if long, long term aging is a qualifier for you than perhaps this wouldn’t be the vintage for you. For me, I’ll be 91 years old in 2044, and I’m not worrying about buying wines for drinking then.

One of the main problems with any Barolo vintage is the quantity. The average production per wine is less than 1000 cases, so we decided to take control of our own destiny this year with our first Direct Import of Podere Ruggeri Corsini, a very small Barolo producer from the commune of Monforte d’Alba. Mike and I visited with the husband-and-wife-team of Nicola Argamante and Loredana Addari to taste their wines (he is the vineyard manager, she the wine maker). We were immediately impressed by the seductive elegance in the wines; it seemed as if a feminine touch had softened the powerful structure of the nebbiolo grape, relaxing its muscles, allowing the personality of the soil to gently state its character, coupled with the classic rose petal aromatics that make Barolo so famous. We weren’t surprised that the Wine Spectator scored it 91 points. The wine is really very good but the pre-arrival price for the 2000 Podere Ruggeri Corsini Barolo ($32.99) makes this wine an absolute must have. Buy a case!

—Greg St. Clair

For a complete up-to-date listing, check our website at www.klwines.com

Sotto la Pergola Inclinata
ITALIAN WINES

1997 Castello Banfi-94 points, Wine Spectator $54.99
1999 Le Macchio $54.99
1997 Canalicchio di Sopra Riserva (F. Pacenti)-90 pts, Parker $62.99
1997 Casisano-Colombano Brunello Ris-92 points, Spectator $78.99
1999 Valdicava-94 points, Wine Spectator $79.99
1997 Talenti Brunello Riserva-93 points, Wine Spectator $79.99
1999 Tenimenti Angelini “Sputanti” $84.99
1999 Pertimali Livio Sassetti Riserva-92 points, Parker $124.99
One of the unheralded stars of the vintage! Absolutely sensational.

Piedmont
2002 Bera Dolcetto d’Alba $9.99
2001 Agostino Pavia Barbera d’Asti Bricco Blina $10.99
2003 Bera Dolcetto d’Asti $11.99
Richly textured, bursting with flavor, Mike and I found this on our last trip!
2002 Virna Dolcetto d’Alba $11.99
2001 Virna Barbera d’Alba $11.99
2001 Convento dei Cappuccini Barbera d’Asti $12.99
Outstanding balance, dynamic fruit, complex character,
2003 Saracco Moscato d’Asti $13.99
2002 Cascina Val de Prete Arneis “Luet” $14.99
2001 Vietti Arneis $15.99
2001 San Romano Dolcetto di Dogliani “Vigna Pilone” $16.99
2002 Villa Sparina Gavi di Gavi “La Villa” $17.99
2001 Cascina Val de Prete Barbera d’Alba “Carolina” $29.99

Barolo/Barbaresco
2000 Marchese di Gresy Barbaresco “Martinenga” $34.99
2000 Segehesio Barolo “La Villa” $37.99
Stunning richness, balance, perfect harmony, a gorgeous Barolo, Great price!
1993 Famiglia Anselma Barolo -(Yes, 1993!) $47.99
Complex, balanced, drinkable Barolo at an excellent price, what a concept!
1997 Famiglia Anselma Barolo $47.99
1998 Famiglia Anselma Barolo $47.99
1995 Famiglia Anselma Barolo “Adasi” $53.99
2001 Albino Rocca Barbaresco “Loreto” $53.99
2001 Albino Rocca Barbaresco “Erc Ronchi” $53.99
1996 Famiglia Anselma Barolo “Adasi” $55.99
1997 Famiglia Anselma Barolo “Adasi” $59.99
2000 Altare Barolo “La Morra”-88-91 points, Tanzer $64.99
2000 Barolo & Barbaresco: Wine Spectator’s 100-point vintage!
2000 Barolo & 2001 Barbaresco Pre-Arrivals:
2000 Podere Ruggeri Corsini Barolo-91 points, Wine Spectator $32.99
Mike and I visited this producer in March and signed them up on the spot. We import this direct and pass the savings on to you!
2000 Scavino Barolo-94 points, Wine Spectator $36.99
In Piedmont they wonder how many points the incredible 2001 vintage can get? 101 points?
2000 Luigi Pira Barolo “Marenca”-91 points, Wine Spectator $59.99

Trentino-Alto Adige and Friuli
2002 Alois Lageder Pinot Bianco $7.99
2002 produced wonderful results, and this Tocai is a great example. Dry, with hints of anise, richly textured and mineral laden. The perfect summer quaffer!
New Zealand isn’t the only place making spectacular sauvignon! Grassy, stony and full-bodied with layers of spicy ripe fruit. Try it with grilled scampi!
2002 Cantina Terlan Pinot Grigio dell Alto Adige $15.99
2000 Lageder Pinot Nero “Krauss” $31.99

Lagrein-It’s a grape! Powerful, syrah-like and delicious!
2002 Cantina Produttori Gries Lagrein Rosato (rosé) $9.99
Tis the season to DRINK PINK, and Lagrein makes the BEST!
2000 Cantina Terlan Lagrein Riserva “Porphy” $39.99

Lombardia, Sicily, Umbria, Veneto and Other
2002 Arancio Grillo Bianco $5.99
2001 Arancio Nero d’Avola $5.99
2001 Arancio Syrah $5.99
2002 Zendotti Frascati $6.99
2002 Colosi Rosso $7.99
2001 Falesco Vitiano-Spectator’s #1 Value Red $7.99
2001 Dama Trebbiano d’Abruzzo $8.99
2001 Umani Ronchi Casal di Serra Verdicchio-Staff favorite $8.99
2000 Dama Montepulciano d’Abruzzo $9.99
Complexity, balance, rich fruit, great drinking now.

NV Col Sandago Prosecco Extra Dry Valdobbiadene $13.99
Excellent quality! Clean, bright, crisp, it should be on your table tonight!
2001 Lenotti Bardolino Superiore “Le Olle”-Greg’s favorite! $15.99
1999 Lenotti Amaronre $32.99
2000 Scaccialiavoli Sagrantino di Montefalco-91 points, Parker $34.99
1999 L'Ealette Amaronre “La Marega” $44.99
1998 Venturini Amaronre Classico-90 points, Parker $41.99
1998 Baltieri Amaronre “Sortilegio” $57.99

Mike’s August Picks
2003 Gini Soave Classico ($14.99) Soave is made from the grape garganega and is one of those great summer sippers. Dry, fresh and citrusy fragrance with notes of elderflowers. On the palate, elegant apricot flavors emerge with honey and clove. Full-bodied with a finish that’s so long it will bring you in to September. Enjoy.
2001 Jermann Capo Martino 2001 ($42.99) One of Italy’s finest white wines made primarily from old-vine tocai and pinot bianco with smaller amounts of malvasia, ribolla and picolit, fermented in Slavonian oak for 11 months. A velvety textured, complex combination of floral, lime, honey and citrus fruits flavors. (90 points Wine Spectator’s #1 Value Red)

—Mike Parres
**SPECIALTY SPIRITS**

**Armagnac**

1980 Baron de Lustrac, Bacco Bas Armagnac ................. $70.99

The bacco grape is getting harder and harder to find in Armagnac. If you haven’t had bacco before, this 1980 Baron de Lustrac would be a great one to try. Rich dried fruit flavors that are balanced out with nice amounts of spiciness. Round and full on the finish.

Château Pellehaut Reserve Bas Armagnac, Tenareze ............ $35.99

Another beautiful Armagnac from Charles Neal. This is a great place to start for someone just learning about Armagnac. Classic style from the Tenareze region made with a blend of folle blanche and ugni blanc.

**Bourbon**

Black Maple Hill, 11 year, Single Barrel .......................... $34.99

Our staff loves the bourbon and ryes that are being made at Black Maple Hill. The 11-year-old is a great introduction for someone just starting out with Bourbon. It is also a very high quality bourbon at a very nice price. Cask #300 47.5 alc./vol.

Old Rip Van Winkle 15 year ............................................. $39.99

A wonderful bourbon that is bottled as close to barrel proof as possible. The extra aging on this whiskey gives it a smooth charred flavor that blends well with the barrel proof. Rich, complex flavors that seem to go on and on. Very Limited!

**Calvados/Pommeau**

Coeur de Lion Pommeau De Normandie............................ $18.99

Pommeau is the Pineau Des Charentes of Calvados. Made with 2/3 unfermented apple juice and 1/3 Calvados, it is full of flavor and very refreshing. The Pommeau De Normandie has rich juicy apple flavors and would be delightful on these hot August nights.

Roger Grout 20-year-old Calvados Pay d'Auge .................. $76.99

It hurts to drink this wonderful 20-year-old Calvados from Grout because you never want it to end. Full of baked apple flavors with just the right amount of spiciness to balance the sweetness. Everything you want in a Calvados of this age. A great gift for any lover of apple brandy.

**Cognac**

Jean Fillioux Cep D'O Grande Champagne ....................... $59.99

The cognacs of Fillioux are all estate grown and distilling is done on the property in classic Charentais alambic stills. These are truly handcrafted cognacs of extraordinary quality. The Cep D’Or is aged an average of 12 years. It has a dark rich color with aromas of deep dried fruit and a touch of anise. Very rich and full on the palate. Wonderful!

Jean Fillioux Tres Vieux Grande Champagne .................... $74.99

The Tres Vieux from Fillioux is truly the nectar of the gods! Grande Champagne that has been aged twenty three years. Rich and full with flavors of orange marmalade, baked pears and butterscotch. It has a wonderful dry, deep finish.

Jean Fillioux XO Reserve Grande Champagne .................... $94.99

This XO Reserve has been aged in Limousin oak barrels for more than 30 years. It has a rich golden amber color. The powerful aromas and flavors intermingle on the nose and on the palate: vanilla, hot chocolate, honey, jammy fruits, mango and apricot. The finish has great intensity and complexity.

**Sherry**

Hidalgo La Gitana Manzan (500ml) ............................... $8.99

Antonio Barbadillo Manzanilla ....................................... $9.99

Antonio Barbadillo Amontillado ................................... $9.99

Garvey “San Patricio” Fino ......................................... $10.99

Hidalgo Napolean Cream Sherry ................................... $11.99

Hidalgo Pedro Ximenez Viejo ....................................... $18.99

A Barbadillo “Rafael” OlorDulce ................................. $22.99

A Barbadillo “Laura” Mosc Muscat ............................... $22.99

Lustau “Pata de Gallina” Oloroso ................................. $27.95

Hidalgo Jerez Cortado Palo Cortado .............................. $28.99

Hidalgo “Pastrana” Amont Viejo ................................. $29.99

A Barbadillo “Principie” Amont ................................. $30.99

A Barbadillo “Obispo” Palo Cortado ........................... $39.99

**Irish Whiskey**

Tyronnell Single Malt ....................................................... $26.99

Pot still whiskey is different than single malt in that the former uses both malted and unmalted barley, while the later uses just malted. This produces a heavier, more flavorful whiskey. This wonderful, elegant malt has complexity and length.

**Liqueur**

Prunier Liqueur d’Orange ............................................. $19.99

If you are looking for a step up from the Classic Grand Marnier, this Prunier Liqueur d’Orange fills the bill. What makes it special is that they use not only the peel of the orange but the blossoms and the fruit. Also, the use of cognac from the house of Prunier, which on its own is outstanding. These elements show in the complexity and flavors in this orange liqueur, and at a wonderful price!

**Single Malt Whisky**

Bladnoch, 11-year-old, Signatory .................................... $52.99

This un-chilled filtered lowland malt blew our staff away! Being the southern-most distillery in Scotland, it is light straw in color and filled with layers of flavors that linger on your palate. Hints of toasty wheat, touches of caramel, just a bit of peat and a finish that just won’t quit! Would make a beautiful aperitif.

Bruichladdich 1973 Vintage Islay ................................... $269.99

If I were on a desert island and could only have one whisky, it would be the 1973 Bruichladdich! The 1973 was selected by Jim McEwan from limited stock of old and rare casks lying in the Bruichladdich warehouse. Limited bottling without chill filtering, plus this is caramel free! Bottled at the distillery using Islay spring water.

Caol Ila 10-year-old, Rum Cask Dun Bheagan .................. $41.99

The rum cask and Caol Ila marry so well together. The rum helps to balance out the peat to make a really delightful malt. Elegant yet powerful!

Glen Grant 29 year, Cask Strength, Sherry Cask Hart Brs ... $169.99

If you enjoy deep, dark, heavily sherryed malts with a nice amount of age, this is the malt for you. Rich, sweet with hints of smoke and a finish that will not end. It is getting very difficult to find malts of this age and caliber at this kind of price.

Glennmorangie 12-year-old, Burgundy Wood .................... $46.99

One of the few bottles I was able to bring back from Scotland. At that time it was only available in duty free shops. It is a lovely malt. The Burgundy wood marries very well with the whisky, giving a well balanced sweetness and touches of smoke with a finish that just won’t end. I’m so happy it is available in the states!

**Tasting Bar Schedule for August, 2004.**

The following is our tasting bar schedule for both stores for August. All tastings are Noon-3 pm in San Francisco and 1-4 pm in Redwood City. Please see our “local events” section of our website for updates of Thursday evening tastings in the San Francisco store and for special dinners. They are several new dinner events planned for this Fall.

**Saturday, August 7:** Sparkling Wines/Champagines. Gary and Marco lead you through a tasting of the best value sparkling wines of France. They’ll be on hand to answer any (and all) questions about current and upcoming releases. Eight wines to be poured. Tasting price T.B.A.

**Saturday, August 14:** California and Oregon Pinot Noir. Trey and Michael Jordan come up with their favorites. We will be pouring wines from some well-known wineries and from smaller, more boutique upstart vineyards. Ten wines to be poured. Tasting price T.B.A.

**Saturday, August 21:** Bordeaux! Clyde, Ralph and Steve show us their new hot picks for the 2001 vintage. Ralph and Steve will be taking questions concerning the 2002 and the ultra hot 2003 vintage. As usual, we will be pouring mostly reds, but will include one white Bordeaux and one Sauternes. Ten wines to be poured. Tasting price T.B.A.

**Saturday, August 28:** Burgundy: White and Red. Keith and Mulan pick their favorite Burgundies. We will be serving excellent buys and some high quality wines from renowned vineyards. Ten wines to be poured. Tasting price T.B.A.

—Scott B.
**Riedel** Since 1756

We carry Riedel glassware, the finest glassware for drinking wines. Glasses can only be shipped in case quantities.

*Vinum Series—Machine-made, 24% lead crystal*

<table>
<thead>
<tr>
<th>Product</th>
<th>Per Glass</th>
<th>Per Case</th>
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<td>Burgundy (4 per case)</td>
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<td>Champagne Prestige (6 per case)</td>
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<tr>
<td>Port (6 per case)</td>
<td>$11.99</td>
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**Many other glasses—Call for prices**

### Spiegelau Glasses

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

<table>
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<th>Product</th>
<th>Per Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bordeaux glass (6 per case)</td>
<td>$6.99</td>
</tr>
<tr>
<td>Burgundy glass (6 per case)</td>
<td>$6.99</td>
</tr>
<tr>
<td>Port glass (6 per case)</td>
<td>$6.99</td>
</tr>
<tr>
<td>White wine glass (6 per case)</td>
<td>$6.99</td>
</tr>
</tbody>
</table>

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

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**Marvel Grotto Mini Wine Cooler**

Call Tom M in our Redwood City store at (650) 364-8544, ex 2721.

Marvel 50 bottle solid door $939+delivery
Marvel 50 bottle glass door $939+delivery

**Whisperkool Cooling Units Sale Prices!**

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

<table>
<thead>
<tr>
<th>Whisperkool 1600 (300 cu ft)</th>
<th>$979</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whisperkool 3000 (650 cu ft)</td>
<td>$1189</td>
</tr>
<tr>
<td>Whisperkool 4200 (1,000 cu ft)</td>
<td>$1289</td>
</tr>
<tr>
<td>Whisperkool 6000 (1,500 cu ft)</td>
<td>$1689</td>
</tr>
<tr>
<td>Whisperkool 8000 (2,000 cu ft)</td>
<td>$1829</td>
</tr>
</tbody>
</table>

The above prices include the new digital PDT thermostat.

Prices do not include shipping.

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**ORDER NOW!**

**WINOTEQUE STORAGE CABINETS**

It is extremely important to protect your wines from temperature fluctuation. The most convenient location for your collection is in an air-conditioned wine cellar at home. Unfortunately, most of us do not have the ability or space to build a home cellar that is cost-effective. We are pleased to offer you the next best alternative: a Vinoteque Wine Storage Cabinet.

A few prices are listed below. Please call our knowledgeable staff for additional details, a full-color brochure, pricing on all available options, and delivery charges. These prices are for custom orders.

<table>
<thead>
<tr>
<th>Models</th>
<th>Bottles</th>
<th>Retail</th>
<th>K&amp;L</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vinoteque 320</td>
<td>264</td>
<td>$3650</td>
<td>$2289</td>
</tr>
<tr>
<td>Vinoteque 500</td>
<td>368</td>
<td>$3975</td>
<td>$2955</td>
</tr>
<tr>
<td>Vinoteque 550</td>
<td>374</td>
<td>$4325</td>
<td>$2795</td>
</tr>
<tr>
<td>Vinoteque 700</td>
<td>528</td>
<td>$4675</td>
<td>$2895</td>
</tr>
</tbody>
</table>

**QT Models**

<table>
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<th>Retail</th>
<th>K&amp;L</th>
</tr>
</thead>
<tbody>
<tr>
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<td>$4750</td>
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<tr>
<td>Vinoteque 500</td>
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<td>$5295</td>
<td>$3295</td>
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</tr>
<tr>
<td>Vinoteque 700</td>
<td>528</td>
<td>$6850</td>
<td>$3895</td>
</tr>
</tbody>
</table>

**LOW EVERYDAY PRICES!**

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

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**Redwood City Wine Storage Lockers!**

Our Redwood City wine storage 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, $13.50 per month
- 16-case locker, $18.00 per month
- 20-case locker, $24.50 per month
- 32-case locker, $35.00 per month
- 40-case locker, $43.50 per month
- 60-case locker, $52.50 per month
- 70-case locker, $75.00 per month
- 80-case locker, $86.00 per month

The minimum rental period is six months.

Our 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.

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**WINE OPENERS**

**Screwpull Lever Pull**

$79.95

**Instapull Wine Opener**

$10.99

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

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**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.

WE CAN SHIP TO WESTERN EUROPE AND ASIA. 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.

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**Marvel Grotto 8000** (2,000 cu ft) $1829

**Whisperkool 1600** (300 cu ft) $979

**Whisperkool 3000** (650 cu ft) $1189

**Whisperkool 4200** (1,000 cu ft) $1289

**Whisperkool 6000** (1,500 cu ft) $1689

**Whisperkool 8000** (2,000 cu ft) $1829

The above prices include the new digital PDT thermostat.

Prices do not include shipping.

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

Our Wine Clubs are now better than ever with our new integrated database. Here are some of the new features:

1. All K&L activity, whether it is a Wine Club or retail/website purchase, will be reflected in your online account.
2. Wine Club selections will be available on our website in real-time inventory.
3. Wine Club members may combine retail wines with Wine Club wines for shipping.
4. Members of one of our Wine Clubs may purchase wine from either of the other Clubs. We will limit the current monthly selections to that Club’s members only for the first month, and then any wine in any Club will be available to all Club members.
5. Additional Wine Club member-only specials will be available, providing unbelievable value on these wines. These specials will only be offered to Wine Club members. Two current special offers include the 1999 Beaulieu George de Latour Private Reserve Cabernet Sauvignon and the 2000 Dominus Estate. Though I can’t indicate the price, they are spectacular values!

We want our members to taste wines they may otherwise not choose, as well as provide outstanding value. Recent selections have included Viognier from the Rhône, Cabernet from Argentina, Brunello di Montalcino, Sauvignon Blanc from New Zealand, as well as a variety of wine from California, including Cabernet Sauvignon and Chardonnay, but also Semillon and Syrah. We do everything possible to insure that any wine sent out as part of our Wine Clubs will be less expensive than anywhere else in the U.S. Join our new and improved Wine Clubs. You will be happy you did! —Dave Rosenzweig

SIGNATURE RED COLLECTION
This is a Club for the connoisseur and the passionate wine lover. Two magnificent bottles of red wine will arrive each month. Though drinkable now, they would also benefit from further cellaring. Wines in this Club normally sell for between $30 and $50 a bottle. Monthly Cost: Only $49.95 + Shipping (+ Tax for CA residents only). Reorder price: $144 for 6 bottles or $280 for 12 bottles. Previous Signature selections (Wine Spectator-listed prices): 2000 Dominus Napanook ($40), 2000 Signorello Cabernet Sauvignon, ($48).

PREMIUM WINE CLUB
This Club features a tremendous selection of wines from around the world. These wines show complexity and true varietal character and are a step up from the everyday table wine. See below for two of our past selections. Usually, but not always, we include a white and a red. Wines in this Club normally sell for between $18 and $30 a bottle. Monthly Cost: Only $29.95 + Shipping (+ Tax for CA residents only). Reorder price: $82 for 6 bottles or $162 for 12 bottles. Previous Premium selections: (Wine Spectator-listed prices) 1999 Buehler Estate Cabernet ($28), 2002 Bell Chardonnay, Napa ($22).

BEST BUY WINE CLUB
A great way to learn about wines from around the world with a very high quality-to-price ratio. Usually we include a white and a red. Wines in this Club normally sell for between $10 and $15 a bottle. Monthly Cost: Only $17.95 + Shipping (+ Tax for CA residents only). Reorder price: $52 for 6 bottles or $100 for 12 bottles. Previous Best Buy selections: (Wine Spectator-listed prices) 2000 Davis Bynum “Boar-doe” ($18), 2002 La Posta Cabernet, Argentina ($19).