Clyde’s Holiday Bordeaux Picks

1966 Château Siran, Margaux (1.5L) ..............................................$239.00
According to Parker: “Siran remains an underrated ... wine that frequently out-performs many of the Margaux appellation’s more prestigious wines...”

1985 Château Pape Clement, Pessac ..............................................$99.99
Clyde says: “Delicious wine-very elegant and earthy.” According to Robert Parker: “The 1985, the best Pape-Clement since the 1975, is a fragrant, supple, tasty wine with a great deal of finesse and charm. It is deeply concentrated, medium bodied, long, and complex. Last tasted, 3/89.”

1990 Château Rochebelle, St-Emilion ..............................................$49.99
Clyde says: “This unknown jewel of a château lies near Tertre Roteboeuf. Ch. La Mondotte was at one time part of this property. Sweet and long on the palate. Great structure and will cellar well for a few more years.”

1990 Château Chasse Spleen, Moulis ..............................................$119.99
Great terroir and outstanding old-school wine. Fabulous wine-sweet and lush.

1995 Château Coufran, Médoc ..........................................................$28.99
The best Coufran we’ve tasted in several years. And look at the price!

1995 Château Léoville-Poyferre, St-Julien .......................................$84.99
1995 Château Léoville-Poyferre, St-Julien (1.5L) ...............................$179.99
93 points Spectator: “Best Léoville-Poyferré ever. Big, mouth-puckering wine. Bubbling over with mint, blackberry and currant character. Full-bodied, with extremely full yet finely textured tannins and a long, silky texture.”

1996 Château Montrose, St-Estèphe ..............................................$84.99
This Montrose displays not only how exceptionally St-Estèphe performed in 1996, but also that they’re as good as anybody in the world when they get it right. 95 points Wine Spectator.

2003 Château Clarke Rothschild, Listac ..........................................$26.99
Robert Parker writes: “Clarke’s 2003 may be a sleeper of the vintage.” Clyde says it is a steal. Affordable Rothschild wine.

2003 Château Mouton-Rothschild, Pauillac ....................................$264.99
2003 Château Haut-Brion, Pessac ..................................................$294.99
Stunning 2003 first growths for those who have everything wine-wise.

For up-to-date inventories, check www.klwines.com

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

The Best of the Best!
Two Chards and three Cabs that are sure to please!

2004 Newton “Unfiltered” Napa Chardonnay ........................................$39.98
Just released! Typical Newton California Chard! Big, rich, buttery and thick in the mouth with hints of vanilla oak, cream and green apple on the finish.

2005 Lewis Sonoma Chardonnay .......................................................$41.99
From Dutton and Ritchie vineyards. Crisp and delicious, this has a distinctly toasty and tropical nose this year with aromas of custard and meringue. Framed in spicy oak and loaded with ripe citrus and apricot fruit flavors, the wine is balanced, rich, and refreshing, with trademark Meyer lemon zest on the finish.

2004 Lewis Cellars Napa Cabernet Sauvignon ....................................$74.99
Showcasing the unique personalities of small hillside vineyards from Fritch Hill, Rutherford and Calistoga, this delivers aromas of black currant and sweet oak spice. The wine is complex, rich and focused.

2004 Caymus Napa Cabernet Sauvignon ...........................................$64.99
A burst of black fruit aromas, the essence of perfect summer berries. Sweet, ripe blackberry flavors with an undertone of mocha and toasted oak.

2004 Caymus “Special Selection” Cabernet Sauvignon ..........$129.00
92-94 points Wine Spectator. Absolutely delicious! Congratulations to Caymus Vineyards, Voted #1 Cabernet by the Wine Spectator!
The Ultimate Wine Gift for 2006!

Just one case of wine for this year’s gift, but that case is the most famous Bordeaux from the 20th Century: **1945 Château Mouton-Rothschild**. Mr. Parker scores it 100 points and says: “A consistent 100 point wine (only because my point scale stops at that number), the 1945 Mouton is truly one of the immortal wines of the century… this remarkably youthful wine (only light amber at the edge) is mindboggling! Will it last another 50 years?”

And the cellar this wine will come from is the Mahler-Besse cellar in Bordeaux, the best wine cellar in Bordeaux! In fact, you will be able to go to the cellar (two of you) accompanied by me to pick out your case and have lunch at the Mahler-Besse property. See our website for the particulars!

The price is $150,000 which is 40% less than the wine just sold for at auction. Have a great holiday season.

—Clyde Beffa

### Brick’s Bordeaux Picks

We’ve just purchased a fantastic lot of older wines direct from Château Chasse Spleen. The **1990 Ch. Chasse Spleen, Moulis** ($119.00) is drinking wonderfully with its crystalline raspberry fruit and earthy qualities of grilled portobello mushrooms. It is amazingly youthful, perfectly ripe on entry with firm tannin in the finish. Pot roast anyone? Oh, and by the way, the **1989 Ch. Chasse Spleen, Moulis** ($129.00) may be even better. This zingy and lively number wows with its fresh core of acidity supporting roasted chestnuts, grilled plums and pencil lead. Alive and well, this is the kind of wine that dances on the tongue rather than clumsily stepping on it.

We all need values this time of year, and no deals in the world of Bordeaux are more exciting right now than this trio which, by the way, are all part of our Wine Club program. The **2003 Ch. Caronne St. Gemme, Haut-Médoc** ($17.99) is a big creamy number, luscious and packed with the glycerin that only the ’03 vintage can produce. This wine is reminiscent of those chocolate-covered cherries that are so popular as office gifts this time of year. But this might actually be appreciated as a gift! A more serious and structured effort, the **2001 Ch. Caronne St. Gemme, Haut-Médoc** ($17.99) is racy, pretty wine, the kind of wine that perks the mouth up and makes it take notice. Pomegranate and chanterelle mushroom notes make this wine perfect for any pork dish.

Last but not least (and actually one of the biggest surprises of the last couple of months), is the **2003 Ch. Clarke, Listrac** ($26.99). The nose alone is worth price of admission, flaunting violet, lavender and black currant candy. Good news is that it tastes just as good! A heck of a wine, and one which you can drink over the next seven years.

—Bryan Brick

### Bearden’s Bordeaux Picks

The holidays are upon us, and we’re all pressed for time so here are some suggestions to make your Bordeaux buying a little easier. Each of these drinks well above its price point.

#### 2005 Reynon Blanc, Bordeaux ($11.99)

This is rich and juicy yet still vibrant. In the middle the semillon shines with complex sweet grapefruit and white peach flavors. The lively, mineral laced finish has a striking smoke and gunflint aspect that adds freshness and complexity and really shows the greatness of the 2005 vintage.

#### 2002 La Louviere Blanc, Pessac-Léognan ($26.99)

This is a big, structured white for cellaring or enjoying now. The mid palate has loads of rich apple, citrus, mineral and lemon oil that stay covered cherries that are so popular as office gifts this time of year. But this might actually be appreciated as a gift! A more serious and structured effort, the **2001 Ch. Caronne St. Gemme, Haut-Médoc** ($17.99) is racy, pretty wine, the kind of wine that perks the mouth up and makes it take notice. Pomegranate and chanterelle mushroom notes make this wine perfect for any pork dish.

#### 2003 Malescot St-Exupéry, Margaux ($44.99)

Flowery aromas of coffee, raspberries and blackberries jump from this smooth and easy-to-drink wine. Super rich and almost flashy, this stays balanced and shows plenty of terroir in a dense and chewy style. The finish here is long and rich with plenty of ripe tannins. One of the stars of the appellation in this vintage.

#### 2001 Lafite-Rothschild, Pauillac (Inquire)

This starts out with beautiful aromas of dark berries, flowers, pencil lead and tobacco. The body is very concentrated and tight with seamless flavors of blackcurrant, currant, mineral and cedar all in harmony. This is amazingly elegant, long and classy and sells for about half of some other vintages of this wine.

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

Angelus, St-Emilion—96-98 points Robert Parker $244.99
Barde-Haut, St-Emilion—90-93 points Robert Parker $36.99
Beauregard, Pomerol—89-91 points Parker and Wine Spectator $38.99
Bellevue Mondotte, St-Emilion—95-100 points Wine Spectator $279.99
Bernadotte, Médoc—Spice on the nose. Elegant wine. $17.99
Bechevaille, St-Julien—91-93 points Robert Parker $52.99
Bourgneuf, Pomerol—92-94 points Wine Spectator $36.99
Brane Cantenac, Margaux—91-93 points Robert Parker $49.99
Brown Rouge, Pessac—88-90 points Robert Parker $23.99
Brun, St-Emilion—Spicy, black cherries. Good richness. Great value. $12.99
Calon-Ségur, St-Éstephe—93-96 points Robert Parker $81.99
Canon, St-Emilion—90-93 points Robert Parker $79.99
Cantemerle, Haut-Médoc—89-91 points Robert Parker $28.99
Carruades de Lafite, Pauillac—89-91 points Wine Spectator $55.99
Chasse Spleen, Moulis—89-91 points Wine Spectator $26.99
Chauvin, St-Emilion—90-92 points Robert Parker $34.99
Clarke, Listrac—90-92 points Robert Parker $21.99
Clerc Milon, Pauillac—92-94 points Wine Spectator $45.99
Cheval Blanc, St-Emilion—95-100 points Wine Spectator $699.00
Clinet, Pomerol—94-96 points Robert Parker $109.99
Clos du Marquis, St-Julien—92-94 points Wine Spectator $49.99
Clos Fourtet, St-Emilion—90-93 points Robert Parker $79.99
Duhart-Milon, Pessac—92-94 points Robert Parker $36.99
Ferrand Lartigue, St-Emilion—90-93 points Robert Parker $49.99
Giglau “Cuvee Viva” Cotes de Blaye $17.99

According to Robert Parker: “One of my favorite inexpensive offerings…”

Goulee, Médoc—89-91 points Robert Parker $25.99
Grand-Puy-Ducasse, Pauillac—Parker: “Sleeper of the vintage.” $29.99
Grand-Puy-Lacoste, Pauillac—92-94 points Robert Parker $72.99
Guiraud, Sauternes (375ml $26.99)—95-100 points Spectator $49.99
Haut Bergey Rouge, Pessac—91-93 points Robert Parker $29.99
Haut-Brion, Pessac—96-100 points Robert Parker $74.99
Haut-Bailly, Pessac—93-95 points Robert Parker $36.99
Haut-Marbuzet, St-Éstephe—90-92 points Robert Parker $39.99
Haut-Bages-Libéral, Pauillac—92-94 points Wine Spectator $41.99
Joanin Becot, Cotes de Castillon—92-94 points Robert Parker $29.99
La Cour d’Argent, Bordeaux—Parker: “Sleeper of the vintage.” $10.99
La Croix de Beaucaillou, St-Julien—89-91 points Wine Spectator $29.99
La Fleur de Bouard, Lalande de Pomerol—90-92 points Parker $33.99
La Fer, St-Emilion—Great concentration. Sweet and lush. $29.99
La Tour Carnet, Médoc—89-91 points Wine Spectator $29.99
Lafite-Rothschild, Pauillac—95-100 points Wine Spectator $73.99
Lafon-Rochet, St-Éstephe—91-93 points Robert Parker $39.99
Langoa-Barton, St-Julien—92-94 points Wine Spectator $73.99
La Grave a Pomerol, Pomerol—92-94 points Wine Spectator $39.99
Lascombes, Margaux—94-96 points Robert Parker $74.99
Léoville-Las-Cases, St-Julien—95-100 points Wine Spectator $279.99
Lucia, St-Emilion—92-94 points Robert Parker $46.99
Lynch Bages, Pauillac—92-94 points Wine Spectator $79.99
Lynsolescence, St-Emilion—92-94 points Robert Parker $64.99
Malartic Lagravière, Pessac—90-93 points Robert Parker $39.99
Malmaison, Moulis—92-94 points Wine Spectator $20.99
Margaux, Margaux—96-100 points Robert Parker $769.99
Marroje, Bordeaux—Parker: “Sleeper of the vintage.” $12.99
Mouton Rothschild, Pauillac—94-96 points Robert Parker $549.99
Mylord, Bordeaux—Parker: “Sleeper of the vintage.” $8.99
Nenin, Pomerol—92-94 points Wine Spectator $59.99
Pagodes de Cos, St-Éstephe—89-91 points Wine Spectator $37.99
Petrus, Pomerol—96-100 points Robert Parker $195.99
Pichon-Lalande, Pauillac—92-94 points Wine Spectator $119.99
Pierre de Lune, St-Éstephe—92-94 points Robert Parker $44.99
Potensac, Médoc—Spectator: “… well done.” $22.99
Poujeaux, Moulis—89-91 points Wine Spectator $26.99
Quinault l’Enclos, St-Emilion—92-95 points $41.99
Rauzan Gassies, Margaux—90-93 points Robert Parker $39.99
Rieussec, Sauternes (375ml $34.99)—95-100 points Spectator $69.99
Roc de Cambes, Cotes de Bourg—87-90 points Stephen Tanzer $45.99
Rochebelle, St-Emilion—Exceptional palate with great sweetness. $44.99
Roget, Pomerol—92-94 points Wine Spectator $39.99
Senejac, Haut-Médoc—90-92 points Robert Parker $22.99
Siriac, Margaux—89-91 points Wine Spectator $27.99
Sociando Mallet, Haut-Médoc—92-94 points Robert Parker $42.99
St-Pierre, St-Julien—92-94 points Robert Parker $35.99
Talbot, St-Julien—92-94 points Wine Spectator $51.99
Tour de Mons, Margaux—89-91 points Wine Spectator $19.99

2004 BORDEAUX FUTURES

Angélus, St-Emilion—92-94 points Parker and Spectator $96.99
Braire-ducru, St-Julien—90-92 points Robert Parker $36.99
Clos du Marquis, St-Julien—89-91 points Wine Spectator $26.99
Cos d’Estournel, St-Éstephe—90-93 points Robert Parker $74.99
d’Angludet, Margaux—An outstanding value $23.99
d’Armailhac, Pauillac—WS: Gorgeous aromas of blackberry $24.99
Grand-Puy-Lacoste, Pauillac—89-91 points Wine Spectator $34.99
Gruaud-Larose, St-Julien—89-91 points Wine Spectator $35.99
Lagrangé, St-Julien—89-91 points Wine Spectator $29.99
Langoa-Barton, St-Julien—89-91 points Spectator $32.99
Lascombes, Margaux—93-94 points Robert Parker $45.99
Léoville-Poyferré, St-Julien—90-93 points Robert Parker $36.99
Les Forts de Latour, Pauillac—91-93 points Robert Parker $48.99
Lynch Bages, Pauillac—89-91 points Wine Spectator $48.99
Mouton Rothschild, Pauillac—92-94 points Wine Spectator $189.99
Nenin, Pomerol—89-91 points Wine Spectator $29.99
Pavillon Rouge, Margaux—89-91 points Robert Parker $36.99
Phelan-Ségur, St-Éstephe— “… well done.” $22.99
Pichon-Baron, Pauillac—92-95 points Robert Parker $119.99
Pichon-Lalande, Pauillac—92-94 points Wine Spectator $119.99
Picard, St-Éstephe—Sweet ripe with a full, round palate impression. $17.99
Rieussec, Sauternes (375ml $26.99)—95-100 points Spectator $49.99
Rochebelle, St-Emilion—Exceptional palate with great sweetness. $44.99
Rouget, Pomerol—92-94 points Wine Spectator $39.99
Senejac, Haut-Médoc—90-92 points Robert Parker $22.99
Siriac, Margaux—89-91 points Wine Spectator $27.99
Sociando Mallet, Haut-Médoc—92-94 points Robert Parker $42.99
St-Pierre, St-Julien—92-94 points Robert Parker $35.99
Tanzer: “supple and lush…” $24.99
Tour de Mon, Margaux—89-91 points Wine Spectator $19.99

See our website www.klwines.com for tasting notes and accurate inventories.
2003 arrived, delicious wines like Pauillac's Haut-Bages-Libéral; and from St-Estèphe Lafon Rochet, Phelan Segur, Sociando Mal-Emilion/Pomerol, Ch. Rouget, Beauregard, Clos d'Oratoire and Fombrauge; from Pessac-Leogn wines at fair prices that will perform, not glorified dust collectors. Prime examples are: from St-Deaux that never get the limelight. Believe me, these wines are the future of Bordeaux, fine over the world this may end up to be a great blessing, as there are so many lovely wines in Bordeaux collectors will tolerate. There is your controversy. For the rest of Bordeaux and wine lovers all

Let's take a look back. The perfect weather in 2005 produced brilliant wines, classic in style, and firm backbone, built for the long haul and featuring the picture of the founder, Le Baron Nathaniel de Rothschild on the Special 150th Anniversary label.

Our auctioneer, one of our newest wine specialist, Nadia Dmytriw, “amazing it is so big but so elegant” (and she used to work at Lynch Bages and Pichon-Baron). The wine of the night, the 2002 Léoville-Las-Cases (1.5L) .........$119.99. This wine is stunning—full of life and flavor.

1982 Léoville-Las-Cases, St-Julien ..$329.95
95 points Wine Spectator.
1989 Léoville-Poyferre, St-Julien .......$149.00
90 points Wine Spectator.
1989 Léoville-Poyferre (1.5L) .......$289.00
90 points Wine Spectator.
1989 Chasse Spleen, Moulis ...........$129.00
1989 Chasse Spleen, Moulis (3.0L) .......$399.99
1989 Chasse Spleen, Mouillac (1.5L) .......$169.99
1989 Chasse Spleen, Mouillac (3.0L) .......$399.99
Awesome value! Old school style, lingering finish.

**Au Revoir à une Grand Année pour Le Bordeaux**

It has truly been a great year for the wines of Bordeaux here at K&L. Wine Merchants! This year was just loaded with excitement, controversy and amazing amounts of great wines!

Let’s take a look back. The perfect weather in 2005 produced brilliant wines, classic in style, which prompted a few famous estates to price themselves beyond what normal wine lovers and collectors will tolerate. There is your controversy. For the rest of Bordeaux and wine lovers all over the world this may end up to be a great blessing, as there are so many lovely wines in Bordeaux that never get the limelight. Believe me, these wines are the future of Bordeaux, fine wines at fair prices that will perform, not glorified dust collectors. Prime examples are: from St-Emilion/Pomerol, Ch. Rouget, Beauregard, Clos d’Oratoire and Fombrauge; from Pessac-Leognan, Ch. Brown, Malartic Lagraviere and Clos Marsalette; from Margaux Ch. Brane Cantenac and Lascombes, d’Issan and Ferriere; from St-Julien St-Pierre and Duhart Milon along with Paulliac’s Haut-Bages-Liberal; and from St-Estéphe Lafon Rochet, Phelan Segur, Sociando Mallet and Goulée. Our tasting notes on all of these are on the website. Check out the value!

Just as the dust was settling form the 2005 campaign the ripe, opulent and fantastic vintage of 2003 arrived, delicious wines like Ch. Mouton Rothschild ($269.99) with itsflashy ripe fruit and firm backbone, built for the long haul and featuring the picture of the founder, Le Baron Nathaniel de Rothschild on the Special 150th Anniversary label. Ch. Haut Brion ($299.99) with itsclassic layers of ripe fruit with hints of leather, stone and spice is flat out stunning as is Ch. Pichon Longueville Comtesse de Lalande ($109.99). This wine will surely rival the monumental 1982 with time, so cellar this and drink the delicious and forward second wine, 2003 Reserve de la Comtesse ($31.99) while the great wine sleeps.

We end every year here at K&L with a smell and sip of what will be arriving next year at our annual Fete de Bordeaux Dinner. What a great event, a glass of Champagne followed by 14 wines at dinner with 2004s from Lynch Bages, Cos d’Estournel, Langoa and Léoville-Barton flown over specially for the event. The 2004s certainly fly under the radar of the super hyped wines at dinner with 2004s from Lynch Bages, Cos dEstournel, Langoa and Léoville-Barton.

We miss you Jean Paul Valette! Worth a try.

1990 Chasse Spleen (1.5L) ..............$239.00
1990 Chasse Spleen, Moulis ..........$119.00
1990 Chasse Spleen, Mouillac (1.5L) .......$169.99
1990 Chasse Spleen, Mouillac (3.0L) .......$399.99
Right from the property. Perfect condition.

Write to us at ext# 2723 or Ralph@klwines.com. Cheers and Go Niners!

—Ralph Sands
K&L buys many imported wines directly from the producers or negociants. We taste the wines at the property and negotiate with the seller, often finding wines that are not available in the U.S. market. And we get the wines to our customers for less. No middlemen taking }

France:

Alsace/Loire Valley

Cremant d'Alsace, Charles Baur .................................$14.99
Delightful sparkle, clean and refreshing.

Cremant d'Alsace, Becker ......................................$14.99

2004 Muscat Grand Cru Froehn, J.P. Becker ......................$17.99

2004 Riesling Grand Cru Froehn, J.P. Becker .................$18.99


2004 Muscadet, Château la Morinière ............................$6.99

2005 Rosé de Loire, Château Soucherie .........................$7.99

2005 Touraine Rosé Riage, Grange Tiphaine ....................$9.99

2005 Touraine-Amboise Bel Air Sec, Grange Tiphaine ......$11.99

2005 Tissier Cheverny Rouge ....................................$12.99

2005 Touraine Cot Vielles Vignes, Grange Tiphaine ..........$13.99


2005 Sancerre Blanc, Franck Millet -Best ever .................$13.99

2005 Sancerre Rosé, Franck Millet ................................$13.99

2004 Sancerre Rouge, Franck Millet .............................$14.99

They are back in store-our biggest sellers!

2004 Menetou Salon Morogues, La Tour St Martin ..............$14.99

2004 Menetou Salon Rouge, La Tour St Martin .................$14.99


2002 St Nicholas de Bourgueil “de Domaine,” Joel Talau ....$14.99

2004 St Nicolas de Bourgueil VV, Joel Talau ....................$16.99

1999 Domaine du Viking Vouvry Tendre, Gauthier-Lhom ....$16.99

2005 Sancerre Rosé, Gerard Boulay ..............................$16.99

2005 Sancerre Blanc, Gerard Boulay .............................$18.99


2005 Sancerre Clos du Beaujeu, Gerard Boulay ..........$24.99

2005 Sancerre Mont Dames, Gerard Boulay ......................$26.99

Bordeaux: White/Red/Stickies

2005 Château St Jean des Graves, Pessac ......................$11.99

2005 Château Reynon, Dubourdieu .........................$11.99

These two delicious whites just arrived.

2005 Rosé de Domaine de Chevalier, Bordeaux ................$10.99

First time on the market! Very limited

2005 Rosé de Calon Segur, Bordeaux ..........................$12.99

One of the truly great values in Bordeaux Rosé. Delicious.

2003 Château Bois Malot, Bordeaux Superiore .................$9.99

Fruit forward, raspberry aromas and flavors-lush!

2003 Etoiles de Mondorion, St-Emilion .......................$15.99

Second wine of Mondorion-fruity and forward. Enjoy now.

2000 Château Lamothe Bergeron, Mèdoc .........................$17.99

It is back in stock-our last 25 cases.

2003 Château Perron, Lalande de Pomerol .......................$18.99

Black fruit aromas and flavors-spicy and round. Soft tannins.

2003 Château Le Doyenne, Premier Cotes de Bordeaux ....$18.99

Just arrived-toasty and fruity.

2003 Château Saransot Dupre, Listrac ..........................$18.99

Quite lush for a Listrac. Good stuffing.

2003 Château Serilhan, St-Estèphe ...............................$19.99

Ripe from the vintage and richness from the good terroir.

2003 Château Leonie, Graves ...............................$21.99

Earthy and mineral driven wine with tons of upfront fruit.

2000 Grand Enclos de Château Cérons Blanc (375ml) ....$12.99

Absolutely delicious stickie.

2001 Château Dubon, Sauternes-Serious stickie! ...............$25.99

White Burgundy/Red Burgundy

2004 Meursaults, Jean Monnier .........................................Inquire

2004 Bourgogne Aligote, Domaine Jean Monnier ..............$10.99

2005 Macon Solutre, Renaud ........................................$11.99

2005 Macon Charnay, Renaud ........................................$11.99

2004 Pouilly-Fuisse, Noel Leprince .................................$13.99

2005 St-Veran, Domaine des Nembrets, Denis Barraud ....$13.99

2005 Chablis, Château de Maligny ....................................$14.99

2004 Bourgogne Chardonnay “Signature,” Champy ............$15.99


2004 St-Romain Blanc, Champy ........................................$20.99

2004 Pernand-Vergelesses Blanc, Maison Champy .............$21.99


2004 St-Aubin “Murgers Dents de Chien” 1st Cru, Champy ...$29.99

2004 Bourgogne Pinot Noir “Signature,” Champy ..............$15.99

2004 Gevrey-Chambertin, VV, Maison Champy .................$29.99

1999 Pommard Les Grands Epenots, Jean Monnier ............$41.99

2004 Corton-Bressandes, Grand Cru, Prince de Mérode ........$54.99

2004 Volnay-Romanee “Suchots” Champy .........................$59.99

2004 Corton Clos du Roi, Grand Cru, Prince de Mérode ....$59.99

Southern France

2005 Sauvignon Blanc, Felines Jourdan .........................$7.99

2004 Grenache-Syrah, Felines Jourdan .................................$7.99

2004 Marselen, Domaine l’Attillon (Organic) ...................$8.99


Cremant de Limoux, Aimery Sieur d’Arques “1531” ...........$9.99

Back in stock-going fast!!

2004 Domaine Beau Thorey “Patus”, Coteaux of Languedoc ....$11.99

2005 St Chinian Blanc, Rimbert ........................................$11.99


Tastes like Meursault-super value!

NV Tradition Brut Sparkling, Denois .................................$14.99


2005 Cerdon de Bugey, Caveau de Mont St July .................$14.99

2003 Les Baux de Provence, Château d’Estoublon Rouge ....$17.99


Must try, and also try their olive oils.

2003 Coteaux of Languedoc Faugeres, Hecht & Bannier ......$22.99

2003 Palette Blanc, Château Simone ..................................$19.99

2003 Saint Chinian, Rimbert “Le Mas au Schiste” (1.5L) ...$29.99

2003 Palette Blanc, Château Simone-Just arrived! ..........$33.99

2004 Palette Rose, Château Simone-Just arrived! ..........$33.99

2003 Palette Rouge, Château Simone-Just arrived! ..........$33.99

Corsica

2003 Corse-Figari Clos Canarelli “Le Petit Clos” (Organic) ....$11.99

The red “Le Petit Clos” from Clos Canarelli is a blend of younger vine syrah, nielluoco and sciaccarello. It displays bright violet and hibiscus flora-matics along with juicy canberry and cassis fruit.
### DIRECT BUYS FROM AROUND THE WORLD CONTINUED

**Rhône**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
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<tbody>
<tr>
<td>2003 Côtes du Rhône, Château Montfaucon</td>
<td>$9.99</td>
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<tr>
<td>Back in stock-fruit-fruity, ripe and delicious.</td>
<td></td>
</tr>
<tr>
<td>Clairet de Die Cave Carod</td>
<td>$12.99</td>
</tr>
<tr>
<td>2004 Beaune de Venise, Ferme st Martin “Terres”</td>
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<td>2004 Beaune de Venise, Ferme st Martin “Cuvee St mar”</td>
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<td>2003 Rasteau Prestige, Soumade</td>
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<tr>
<td>Mature red-ready now. Good spice and structure.</td>
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<td>2004 Côtes du Rhone “Les Violettes,” Soumade</td>
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<td>2004 Côte Rôtie, Joel Champet “La Villiere”</td>
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**Champagne**

<table>
<thead>
<tr>
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</thead>
<tbody>
<tr>
<td>Ariston Carte Blanche Brun</td>
<td>$99.99</td>
</tr>
<tr>
<td>Our best deal in bubbles? Powerful!</td>
<td></td>
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<tr>
<td>Launois “Cuvee Reserve” Brun Blanc de Blanc</td>
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<tr>
<td>Launois “Quartz” Brun Blanc de Blanc</td>
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<tr>
<td>Michel Arnould Verzenay Brun Reserve</td>
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</tr>
<tr>
<td>Tarlant Brut Reserve-Beautiful wine, good grower, direct pricing!</td>
<td>$26.99</td>
</tr>
<tr>
<td>de Meric Sou Bois Brun-Rich style</td>
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<tr>
<td>Philippe Gonet Brun Reserve</td>
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<td>Hubert Paulet Brun Tradition</td>
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<td>Michel Arnould Grand Reserve Brun</td>
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<td>Philippe Gonet Brun Rose Reserve</td>
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<td>Ariston Blanc de Blanc Brun</td>
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<td>Marguet Pere Cuvee Reserve Brun</td>
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<td>2001 LeClerc Briant Cuvee Rubis Brun Rosé</td>
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<td>2000 Franck Bonville Brun Millesime Blanc de Blanc</td>
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<td>Leclerc-Briant “La Croisette” Single Vineyard Brun</td>
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<td>Leclerc-Briant “Les Crayeres” Brun</td>
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<td>Leclerc-Briant “Les Cheves Pierreuses” Brun</td>
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<td>Leclerc-Briant “Clos des Campions” Brun</td>
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<td>Fleury Carte Rouge</td>
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<td>de Meric Blanc de Blanc Sous Bois Brun</td>
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<td>Rene Collard Cuvee Utme Ultra Brun</td>
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<td>Tarlant Cuvee Louis Brut Prestige-2001</td>
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<td>1999 de Meric Sous Bois Brun</td>
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<td>1990 Rene Collard Reserve</td>
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<td>1996 Bruno Michel Cuvee Millesime</td>
<td>$59.99</td>
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<tr>
<td>1985 Rene Collard Rosé</td>
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### Sauternes in Stock

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<td>1995 Rieussece</td>
<td>$59.99</td>
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<tr>
<td>1996 Rieussece-95 points Robert Parker</td>
<td>$69.99</td>
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<tr>
<td>1997 Guiraud-93 points Wine Spectator</td>
<td>$46.99</td>
</tr>
<tr>
<td>2000 Yquem</td>
<td>$239.99</td>
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<tr>
<td>2001 Yquem-100 points from everyone</td>
<td>$25.99</td>
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<tr>
<td>2001 Guiraud-96 points Wine Spectator</td>
<td>$59.99</td>
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<tr>
<td>2002 de Fargues (375ml)</td>
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<tr>
<td>2002 de Fargues</td>
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<tr>
<td>92-94 points Robert Parker (04055) Five Stars from Decanter magazine: “Tight and youthful and biding its time, this has a nose of citrus and mandarins, while the wine is concentrated, full bodied, with ripe citrus tones and fine acidity…”</td>
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<tr>
<td>2002 Rieussece-92-94 points Wine Spectator</td>
<td>$54.99</td>
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<tr>
<td>2002 Yquem</td>
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<tr>
<td>2002 Yquem (1.5L)</td>
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<tr>
<td>2002 Yquem (375ml)</td>
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<tr>
<td>A beautiful wine, all purity and finesse, very long with incredible balance. 96 points and a Collectibles designation from the Wine Spectator.</td>
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<tr>
<td>2003 Guiraud (375ml)-95 points Wine Spectator</td>
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<tr>
<td>2003 Lafaurie Peyraguey-97 points Wine Spectator</td>
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<tr>
<td>2003 Rayne Vigneau-91 points Wine Spectator</td>
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<tr>
<td>2003 Sigalas Rabaud-92 points Robert Parker</td>
<td>$35.99</td>
</tr>
<tr>
<td>2003 Suduiraut-95 points Robert Parker</td>
<td>$46.99</td>
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### Tasting Bar Schedule

**All tastings are from noon to 3 p.m. in San Francisco and 1 p.m. to 4 p.m. in Redwood City. Prices TBA.**

**Saturday, December 2:** **Wines of Italy** in San Francisco and Redwood City. Both stores will feature the combined talents of Mike Parres, Kirk Walker and Greg St. Clair. Look for some great everyday wines and some outstanding cellar picks.

**Saturday, December 9:** **Champagne!** Last tasting of the year! In Redwood City and San Francisco, Gary, Paul and Scott pick their favorites for our final tasting of 2006. For those of you who missed our Fete du Champagne tasting in October, this will be a good opportunity to taste the hottest Champagnes of the season.

—Scott Beckerley & Jeff Garneau

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**Our top ten recommendations are listed at our website [www.klwines.com](http://www.klwines.com)**
No-Brainer Rhone Reds!

I realize that this last month of the year is a hectic one for most folks. There are just too many people, gifts and parties to remember (or to avoid, like in my case, the malls!) For these reasons (and because I care about your vinous wellbeing) I have made this months’ Rhones selections super easy. Both are red, $12.99 and organic! Both are in good supply. Each is distinctly delicious and will definitely make you the star of your next Mediterranean-themed dinner party!

2000 Hermitage Blanc Ferraton Pere et Fils “Le Reverdy” ......$49.99
2004 Côtes du Rhône Ch. de Segries “Clos de l’Hermitage” .......$18.99
2003 Châteauneuf-du-Pape, Domaine Bois de Boursan ..........$37.99
2004 Châteauneuf-du-Pape Bosquets des Pape Tradition ..........$32.99
2004 Châteauneuf-du-Pape, Grand Veneur .................................$25.99
2004 Châteauneuf-du-Pape (1.5L), Grand Veneur ..............$49.99
2004 Châteauneuf-du-Pape, Ch. Fortia Cuvée Baron ...............$32.99
2004 Châteauneuf-du-Pape Mas de Boislauzon “Cuvée de Quet” ..$49.99
2004 Châteauneuf-du-Pape Bosquet des Pape “Chantemerle” $59.99
2004 Châteauneuf-du-Pape Clos des Papes ..................$79.99
2004 Lieu Alain Jaume “Clos de Sixte” ..............................$16.99
2004 Lieu Domaine de la Mordoree “La Dame Rousse” ..........$14.99
2004 Beaumes de Venise Domaine de la Ferme Saint Martin “Terres Jaunes” (ORGANIC) ...........................................$12.99
2004 Beaumes de Venise Domaine de la Ferme Saint Martin “Cuvée Saint Martin” (ORGANIC) ..................................$16.99
2004 Gigondas Château de Saint Cosme ....................................$26.99
2004 Gigondas Château de Saint Cosme “Valbelle” .....................$42.99
2005 Vacqueyras Domaine Montvac .............................................$15.99
2004 Crozes Hermitage Domaine du Colombier “Cuvée Gaby” ..................................................$24.99
2004 Hermitage Yann Chave ..............................................$59.99
2003 Cornas Robert Michel “Cuvée des Coteaux” .......................$44.99
2003 Côte Rôtie Bernard Levet “La Chavaroche” ...............$59.99
2004 Côte Rôtie Joel Champet “La Viailliere” ................................$34.99
2004 St. Joseph Pierre Coursodon “l’Olivaine” ..............................$32.99

Jim C’s View Down Under

Judith Cullum and Barrie Smith have 29 hectares under vine in Frankland River, the coolest and most isolated area of Western Australia. The vineyards are organic and dry farmed with all harvesting done by hand. The 2005 Frankland Estate “Isolation Ridge” Riesling Frankland River Western Australia ($17.99) has soaring aromatics of stone fruit, lime and a wax note with hints of lanolin. There is fine balance with crystal clear fruit on the palate supported by great acidity and a long finish. The 2004 Frankland Estate “Isolation Ridge” Chardonnay Frankland River Western Australia ($19.99) is barrel fermented but goes through about 10% malolactic fermentation and spends nine months in French oak barriques of which are 20% are new. The wine has a bouquet of pear, citrus, mineral and hazelnut that follow on the palate with pristine clarity. The Rocky Gully is a less expensive tier from Frankland Estate that uses purchased fruit, but still has the commitment to quality. The 2004 Rocky Gully Shiraz-Viognier Frankland River Western Australia ($10.99) offers a beautiful aromatic lift with its bright boysenberry fruit and black pepper notes accented by a peach and floral component. The wine is a fine example of Aussie Shiraz that does not have knock you over the head with oak and alcohol but rather elegance and finesse. Happy Holidays —Jimmy C
Old & Rare Domestic Wines

Check our website for new arrival rare/old wines. Most of these are in very limited supply.

1990 Montelena Estate Napa ..........$149.95
1990 Grace Family Napa (1.5L)......$899.00
1989 Heitz Martha's Vineyard
1988 Montelena Napa  ......................$89.00
1988 Caymus Special Select Napa $169.95
1987 Silver Oak Alexander (3L) ......$599.00
1987 Beaulieu Vineyard PR Napa ....$89.95
1986 Stag's Leap Cask 23 Napa........$229.00
1986 Diamond Creek RR Terrace
1986 Beaulieu Vineyard PR Napa (1.5L) ...$199.95
1986 Le Bonjour Chabot...............$125.00
1985 Dunn Howell Mtn (5L) .........$1,099.00
1985 Caymus Spec Sel Napa ..........$225.00
1985 Beaulieu Vineyard (3L) ......$899.00
1984 Spottswoode Napa ..............$129.95
1984 Caymus Estate Napa (1.5L) ...$279.00
1984 Diamond Creek Volcanic Hill $129.00
1984 Beringer PR Napa ..................$129.95
1984 Beaulieu Vineyard PR Napa ....$99.00
1983 Caymus Spec Sel Napa ..........$225.00
1983 Silver Oak Napa Valley (3L) ..$849.00
1983 Dunn Howell Mountain ..........$199.00
1983 Beaulieu Vineyard PR Napa ....$64.99
1982 Mayacamas Napa (1.5L) ........$325.00
1982 Silver Oak Napa Valley ........$169.99
1982 Bryant Family Napa ..............$450.00
1982 Diamond Creek Red Rock Ter$125.00
1982 Diamond Creek Volcanic Hill $125.00
1982 Opus One (1.5L) .................$499.00
1982 Silver Oak Alexander Valley ..$110.00
1982 Silver Oak Napa Valley .........$129.00
1982 Beaulieu Vineyard PR Napa ....$64.99
1981 Beringer Reserve

Doux that I have ever tasted. Pineapple, roses, tangerine, guava nuances make this wine oh so

2003 Château Cos d'Estournel (2003) $1,100.00
2003 Château Lafite Rothschild (2003) $1,400.00
2003 Château Margaux (2003) ...$799.00
2003 Château Mouton-Rothschild (2003) $1,300.00
2003 Château Petrus (2003)...$3,500.00
2003 Château Latour (2003) ....$1,400.00
2003 Château Mouton-Rothschild (2003) $1,999.00


In Phoenix: Kerri B.

Old and Rare Sterling Vineyards

Direct from the property-great prices. Limited availability.

1977 Sterling Napa Cabernet (1.5L) ..$49.95
1992 Sterling “Diamond Mtn”
CABERNET ...$39.95
1993 Sterling “Diamond Mtn”
CABERNET ...$39.95

A Star Shines in Saint Jean de Minervois

This May I had the good fortune of visiting one of the smallest and least well known regions in the Languedoc: Saint Jean de Minervois (population: 50!). This is where I met Nicole and John Bojanowski who work 5 hectares of vines and produce a mere 1200 cases a year. Yields are kept low (around 20 hectolitres/hectare), and all vineyard work is done sa la main. All of this special attention is evidenced in the glass. Production is limited, so don’t wait long!

2003 Vins de Pays Cotes de Brian Clos du Gravillas “Le Rendez-Vous du Soleil” ($15.99)

From John Bojanowski: “Carignan, treated seriously and respectfully, returns the flavor. And like some famous Priorats, a touch of cabernet sauvignon puts a bit of extra oomph into this delicious Languedoc red... Blackberry, cherry cola, cocoa andhibiscus notes abound as its silky texture glides down the throat!” Perfect with roast guinea fowl, beef daube, or grilled tri-tip.

2005 Muscat de Saint Jean de Minervois Clos du Gravillas “Douce Providence” (500ml) ($13.99) Although Nicole and John consider the once very maligned carignan grape to be their passion, something must be said for their sweet wine. It is one of THE best muscat vin doux that I have ever tasted. Pineapple, roses, tangerine, guava nuances make this wine oh so pretty. An outstanding accompaniment to Roquefort, fruit tarts or holiday spice cookies. Also great if you just want to put a big ol’ smile on your face.

—Mulan Chan

K&L Staff


In Phoenix: Kerri B.
2002 Amici, Napa $39.99

2002 Arrowood, Sonoma $35.99

2002 Burgess, Napa $29.99
2002 Cooper Garrod Cab Franc $21.99
2002 Corison, Napa $59.99
2002 Jordan, Alexander Valley $41.99
2002 Keenan, Napa $34.99
2002 Kunde, Sonoma $15.99
2002 Mount Eden Santa Cruz $34.99
2002 Robert Mondavi, Napa .375ml $12.99
2002 Schweiger, Spring Mnt $41.99
2002 Silver Oak, Alexander Vly $59.99
2002 Spring Mountain “Elivet” $69.98
2002 Spring Mountain Vineyards $39.99
2003 Artesa Napa/Sonoma $15.99
2003 Baron Herzog (Kosher) $12.99
2003 BV “Georges de Latour” $69.98
2003 BV “Tapestry” $36.98
2003 Cain Concept, Napa $49.99
2003 Cakebread, Napa $54.98
2003 Ch. St. Jean, Sonoma $19.99
2003 Ch. Montelena, Napa $32.98
2003 Ch. Souverain, Sonoma $16.99
2003 Chimney Rock Stg Lp Dist $44.98
2003 Cliff Lede Stgs Lp Dist $47.99
2003 Cliff Lede Napa Claret $29.99
2003 Cloverdale Ranch, Alex $17.99
2003 Cuauvian “Mount Veeder” $29.99
2003 Dare “Viader” Napa $37.99
2003 Darioush, Napa $59.99
2003 Dominus, Napa $99.99
2003 Duckhorn, Napa $59.99
2003 Dynamite, North Coast $11.99
2003 Estancia Paso “Heritage” $19.98
2003 Etude, Napa $79.99
2003 Far Niente, Oakville $89.99
2003 Forth, Dry Creek $18.99

Bright, bountiful berries and cherries, toastly oak, and supple tannins combine to create a delightfully accessible Cabernet.

2003 Francisican, Oakville $19.99
2003 Frank Family Reserve, Napa $64.99
2003 Frei Brothers, Alexander Vly $14.99
2003 Groth, Napa $39.98
2003 Hess Estate, Napa $16.99
2003 Honig, Napa $29.99
2003 J. Runquist “Colina Poca” $23.99
2003 Joseph Phelps, Napa $36.98
2003 Joseph Phelps “Insignia” $114.99
2003 Kalinda, Alexander Vly $16.99
Ripe, spicy and lively. Great for BBQs!
2003 Kenefick Ranch, Napa $56.99

2003 La Sirena, Napa $119.00
2003 L’Aventure “Optimus” $34.99
2003 Ladera, Howell Mnt $59.99
2003 Larkmead “Firebelles”, Napa $36.98
2003 Larkmead, Napa $39.98
2003 Miner Family, Napa $49.99
2003 Mount Veeder, Napa $31.99
2003 Nickel & Nickel Inquire
2003 Opus One Inquire
2003 Pine Ridge, Oakvillle $59.98
2003 Purisima Canyon, Napa $16.99
2003 Purisima Canyon, Alex. Vly $16.99
Packed with fruit, ripe and lively. A crowd pleaser!
2003 Quintessa, Rutherford $99.98
2003 Raymond “R Collection” $14.99
2003 Revana, Napa $89.99
2003 Ridge Santa Cruz Mnts Red $29.99
2003 Robert Mondavi, Napa $19.99
2003 Robert Mondavi, Oakville $29.99
93 points from Robert Parker and still under $30! This has been our hottest deal for the last few months and it should be gone by December. Stock up for the holidays!
2003 Robert Mondavi Reserve $99.98
2003 Rombauer, Napa $29.99
2003 Sequoia Grove, Napa $27.99
2003 Simi, Alexander Valley $19.99
2003 Spottswoodo, Napa $109.00
2003 Stephen Vincent, California $8.99
2003 Stewart, Napa $59.99
2003 Terra Valentine, Napa $27.99
2003 Terra Valentine “Wurtele” $46.99
Two excellent ‘03s from one of our favorite producers in all of Napa. This Spring Mountain property is one to keep an eye on!
2003 Turnbull, Napa $34.99

CABERNET PICK OF THE MONTH!

2002 Arrowood, Sonoma $35.99
Classic Cabernet fruited. Packed with red currants, coffee, minerals, anise and hints of spicy oak, this fruit-driven Cabernet will be at its best with a few more years in the bottle.

The Soumade Wines from Rasteau

We are proud to welcome four unique wines from southern Rhone in the village of Rasteau. Domaine la Soumade has wooed us again with these wonderful rich wines. The self-taught Andre Romero is known for his highly extracted, powerful and dense wines. La Soumade has been in Romero’s family for 200 years. The vines are between 40-95 years old and take up around 5 hectares of land. Grenache is the dominate varietal grown and is the base grape for most of his wines as one would expect in the Southern Rhone.

The 2004 Soumade Côtes du Rhône “Les Violettes” ($29.99), 90 points from Parker, has a gregarious personality. Wafts of acacia flowers hits the olfactory, and the palate offers a lavish blueberry, blackberry and earth extravaganza. This blend is 80% syrah and 20% white grapes.

The 2003 Soumade Côtes du Rhône Villages, Rasteau “Prestige” ($17.99) is more restrained. According to Robert Parker, “...exhibits earthy, peppery, chocolatey, cassis notes, plenty of spice, moderately hard tannin, and medium to full body.”

The 2003 Soumade Côtes du Rhône Villages, Rasteau “Fleur de Confiante” ($54.99) got 95 points from Parker. This baby is very dense and intense. I picked up ripe plum liqueur notes, stewed figs, espresso and blue and blackberries.

Showing woody notes on the nose and palate, the 2003 Soumade Vin de Pays de la Principauté d’Orange Cabernet Sauvignon ($13.99) is for serious classic cab lovers. This is quite a deal, too. Definitely not a soft down pillow of a wine or a mere quaffer!

—Keelyn Healy
<table>
<thead>
<tr>
<th>Year</th>
<th>Vineyard</th>
<th>Price</th>
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<td>Hartford, Sonoma Coast</td>
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<td>2004</td>
<td>Landmark &quot;Overlook&quot;</td>
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<td>2004</td>
<td>Acacia, Carneros</td>
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<td>2004</td>
<td>Cambria &quot;Katherine’s&quot;</td>
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<td>2004</td>
<td>Cambria Road, Monterey</td>
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<td>2004</td>
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<td>Napa Valley Cellars</td>
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<td>2003</td>
<td>Talbott &quot;Rabbit&quot;</td>
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<td>2003</td>
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**CHARDONNAY PICK OF THE MONTH!**

*2004 Chardonnay, Sonoma* $17.99

A glorious melange of floral and fruit characteristics on the nose—melons, pineapples, nectarines and orange blossoms—leads to nicely balanced flavors of citrus and crème brûlée.

2004 Hanzell, Sonoma $59.99

2004 Hartford, Sonoma Coast $17.99

2005 ZD California $26.98

2005 Storrs, Santa Cruz $18.99

2005 Solitude, Carneros $26.99

2005 Storrs, Santa Cruz $18.99

2005 ZD California $26.98

**Lewis at the Ritz**

On October 28 I attended a tasting of Lewis Cellars at the Ritz Carlton in Half Moon Bay. It was very interesting to taste the progression of wines. Many of you may have these wines in your cellar, so I am sharing my tasting notes on the Reserves and the 2002 Cuvee L.


1997 *Lewis Reserve*: Big dark jammy nose, fat, sweet and thick in the mouth. A drinker now if you like them big. Low acid, ripe tannins.


2000 *Lewis Reserve*: A well balanced, fruity wine that is delicious now. More richness than ’98 and a fleshy finish. If I had to drink a vintage now this would be it! Delicious.


2002 *Cuvee L*: Big and thick with monster fruit and structure. Much bigger tannins, more for the cellar. Black fruits. Intense. Patience required.

——Trey Beffa
Table-Friendly Wines for the Holidays

I'm happy to introduce some holiday-friendly domestic wines. The 2004 Sutton Cellars Carignan ($15.99) is an austere beauty that shows vibrant, spicy berry fruit not laden with new oak. It's a wine with a good amount of acidity and structure, which is key when pairing wine with food. This wine will provide scintillate your palate, and there are less than 200 cases made, a fun fact for the enophiles at your table.

Another luscious, yet food-friendly wine is the 2004 T-Vine Grenache ($26.99). This little tootsie is sure to dazzle. This is an example of a full-figured wine dressed with finesse and always with a gentle hand in the cellar. This won't clobber your food, rather its structure and savory flavor profile will leave you wanting more and more.

—Keelyn Healy
2005 St. Supery, Napa........................$12.99
2005 Sonoma Coast Vineyards..........$23.99
2005 Sauvignon Blanc Republic........$14.99
2005 Robert Mondavi, Napa ............$13.99
2005 Matanzas Creek, Sonoma ........$15.99
2005 Kunde "Magnolia Lane" ..........$10.99
2005 Chehalem Pinot Gris ..............$16.99
2005 Cold Heaven St. Rita Viognier .....$16.99
2005 Cycles Gladiator Pinot Grigio ...$11.99
2005 Dry Creek Chenin Blanc ..........$9.99
2005 Fish Eye Pinot Grigio .............$5.99
2005 Fortitude Napa Semillon ..........$17.99
2005 Jana, Napa Riesling ...............$14.99
2005 Lange Willamette Pinot Gris ...$12.99
2005 Lazy Creek Gewurztraminer ......$21.99
2005 Margerum "Alisos" Pinot Gris ...$17.99
2005 Palmina SB Tocai Friuliano ......$21.99
2005 Ponzi Pinot Blanc ..................$13.99
2005 Rex Hill Oregon Pinot Gris ......$16.99
2005 Smoking Loom Viognier .........$5.99
2005 Sobon Amador Roussanne ......$14.99
2005 Spencer Rosolosn Gren. Blanc ...$16.99
2005 Trefethen Napa Dry Riesling ....$14.99
2005 Vinum Cellars CNW Chenin......$8.99
2004 Chance Creek, Redwood Vly....$12.99
2004 Bogle, California ..................$4.99
2004 Bould, California ..................$4.99
2004 Cycles Gladiator Pinot Grigio ...$11.99
2004 Dry Creek Chenin Blanc ..........$9.99
2004 Elk Cove Oregon Pinot Blanc ....$13.99
2004 Fish Eye Pinot Grigio .............$5.99
2004 Fortitude Napa Semillon ..........$17.99
2004 Jana, Napa Riesling ...............$14.99
2004 Lange Willamette Pinot Gris ...$12.99
2004 Lazy Creek Gewurztraminer ......$21.99
2004 Margerum "Alisos" Pinot Gris ...$17.99
2004 Palmina SB Tocai Friuliano ......$21.99
2004 Ponzi Pinot Blanc ..................$13.99
2004 Rex Hill Oregon Pinot Gris ......$16.99
2004 Smoking Loom Viognier .........$5.99
2004 Sobon Amador Roussanne ......$14.99
2004 Spencer Rosolosn Gren. Blanc ...$16.99
2004 Trefethen Napa Dry Riesling ....$14.99
2004 Vinum Cellars CNW Chenin......$8.99
2004 Change Creek, Redwood Vly...$12.99
2004 Mason, Napa .......................$12.98
2005 Bernardus, Monterey ..........$10.99
2005 Cakebread, Napa .................$23.99
2005 Ch. St. Jean, Sonoma ............$9.99
2005 Clift Lede, Napa .................$19.99
2005 DeSante, Napa .....................$16.99
2005 Duckhorn, Napa ...................$21.99
2005 Everett Ridge, Dry Creek ......$14.99
2005 Ferrari Carano, Sonoma .........$11.98
2005 Geyser Peak, California ......$7.99
2005 Girard, Napa .......................$12.99
2005 Grigg Hills, Napa .................$19.98
2005 Honig, Napa ..........................$12.99
2005 Husch, Mendocino .............$9.99
2005 Kalinda, Dry Creek ...............$9.99
2005 Kathryn Kennedy .................$16.99
2005 Kunde “Magnolia Lane” ..........$10.99
2005 Matanzas Creek, Sonoma ......$15.99
2005 Peter Franus, Napa ...............$18.99
2005 Provenance, Rutherford .........$15.99
2005 Rock Rabbit, Central Coast ......$7.99
2005 Sauvignon Blanc Republic ......$14.99
2005 Sonoma Coast Vineyards .......$23.99
2005 St. Supery, Napa .................$12.99
2005 Turnbull, Napa .................$12.99

Boutique Corner

Donati Family Vineyards is a small winery in Paicines. Paicines? The town of Paicines, population 204, consists of a country store, restaurant and post office, all in one convenient building, all 10 miles from Hollister. The Donati Family Vineyard is the only brand located in the Paicines appellation. Neighboring appellations are home to Calera Wine Company, Chalone Vineyard, Leal Vineyards and DeRose Vineyards. I never thought of the Central Coast as an area for growing Bordeaux varietals, but these wines have changed my mind.

2004 Donati Family Meritage, Estate Vineyard ($16.99) This wine consists of the younger vines that have just come on line. The wine is made up of 71% cabernet sauvignon 20% merlot and 9% cabernet franc. This wine has great balance, fantastic structure and beautiful hints of chocolate and dust, plus great finesse for such a great price. Let it breathe for an hour and drink it tonight. Only 1500 cases made.

2003 Donati Family Meritage, Estate Vineyard ($27.99) This is the king of the Donati Family wines. This Bordeaux blend consists of the best lots from the estate vineyard. The wine is big and broad with very soft tannins, solid structure and a very long finish. 64% cabernet sauvignon, 27% merlot, 7% cabernet franc and 2% malbec. This is accessible now or drink over the next couple of years. 1,100 cases produced.

See you in the City...

—Michael Jordan
Big Wines for the Holiday Fun!

2001 Finca Villacreces Reserva, Ribera de Duero ($31.99)  91 points Robert Parker: “A blend of 75% Tempranillo, 15% Cabernet Sauvignon, and 10% Merlot, the 2001 Reserva enjoyed malolactic in barrel and aging in French oak (much of it new) for 24 months prior to bottling. A complex nose of dried herbs, blueberries, black currants, licorice, and espresso is followed by a ripe, full-bodied, opulent, pure, elegant as well as nuanced wine.”

2001 Ramon Bilbao Mirto ($36.99) 90 points Wine Spectator: “This thick red is rich with ripe, black fruit flavors of plum and blackberry, backed by toasty, smoky oak notes and muscular tannins. Not showing much finesse now, but it’s solid and balanced.”

2001 Bodegas Ostatu Gloria de Ostatu ($49.99) Priced elsewhere for $64.99! 94 points from Robert Parker: “...This fabulous effort offers a saturated ruby/purple color as well as gorgeous aromas of cigar tobacco, smoke, black currants, blackberries, and cedar. Deep, full-bodied, and opulent, with a voluptuous mid-section, great intensity, and fine purity, this is a superb offering. Sadly, only 500 cases were produced. This is clearly a winery of which to take note, and the influence of the brilliant Hubert de Bouard can not be discounted.”

1995 La Rioja Alta Gran Reserva 904 ($51.99) 90 points from Robert Parker: “The current release of the estate's Rioja Gran Reserva 904, the 1995, is reminiscent of a Spanish version of a top-notch Graves from Bordeaux. Earthy mineral aromas intermixed with smoky tobacco, scorched earth, red currants, and cherry fruit. With good structure and tannin, this is a classic example of an old style Rioja.” Buen Provecho!

—Anne Pickett, anne@klwines.com

Argentine Malbec for Dark Winter Nights

I’d like to introduce two wines from Weinert, an excellent producer making Old World style wines from Bordeaux grapes in Mendoza. The 2003 Bodega Weinert Carascal Red ($10.99) is a blend of 50% malbec, 30% cabernet and 20% merlot and exhibits integrated tannins, balanced acidity, black fruit, and slight earthy aromas. Elegant and smooth, this is a fantastic wine so don’t let the price fool you. The second wine from Weinert is the 2002 Bodega Weinert Malbec ($18.99), and it’s a stunner from the rockin’ good 2002 vintage. 100% malbec and aged three years in French oak, this wine shows mature fruit, a lovely bouquet, slight gamy notes and a bit of spice. This would be a perfect pairing with roasted fowl or hearty beef stew and not to be missed as a ringer in your next blind Bordeaux tasting.

Would you like a bit more explosive fruit in your Malbec while still keeping it balanced and fresh? Look no further than the 2004 Felipe Rutini Malbec ($12.99) with a bright, red fruit nose and notes of vanilla and cherry tobacco. Richness and compact power makes this is winner paired with steak.

Rounding out the list is the beautiful Malbec for the darkest December nights. The 2004 Dominio del Plata, Susana Balbo Malbec ($25.99), is a top-notch wine every year, but as the 2004 vintage was particularly kind to Malbec, this is a true winner. The Wine Spectator gave it 91 points, an understatement for the finesse and purity of this 90% malbec/10% cabernet blend. With a luscious nose of dark chocolate and tobacco notes followed by a plush mouthful of perfectly ripe fruit. This wine is a must.

—Dan Buckler
AUSTRIA/GERMANY

Austria

2004 Stadlmann Zierfandler Classic .........................................$15.99
2004 Stadlmann Zierfandler Mandel-Höh .................................$25.99
2004 Berger Blauer Zweigelt (1L) ............................................$13.99
2005 Berger Grüner Veltliner (1L) ...........................................$10.99
2004 Weingut Pfaffl Grüner Veltliner Weinviertal DAC ..............$17.99
2005 Iby Zweigelt Classic ......................................................$11.99
2005 Bernhard Ott Grüner Veltliner Der Ott .........................$24.99
2005 Bernhard Ott Grüner Veltliner Rosenberg Reserve ..........$36.99
2005 Knoll Grüner Veltliner Federspiel .................................$21.99
2005 Hiedler Grüner Veltliner Löss .......................................$13.99

Germany

1969 Dr. Pauly Bergweiler Bernkasteler Badstube Spätlese ......$64.99
2003 August Kesseler Spätburgunder ...................................$22.99
2003 Bercher Burkheimer Feuerberg Spätburgunder ..............$19.99
2004 Schlossgut Diet Rosé de Diel .....................................$18.99
2004 Schmitt-Wagner Longuicher Maximiner Herrenb Kab ......$19.99
2004 Kalinda Hattenheimer Riesling Dry ................................$9.99
2005 Zilliken Saarburger Rausch Kabinett (375ml) .................$10.99
2005 Ökonomierat Rebholz Vom Rotliegenden Spätlese Dry ....$29.99
2005 Karthausendorf Eitelsbacher Karthausendorfberg Kab ....$21.99
2005 Fritz Haag Estate Riesling ............................................$16.99
2005 Josef Leitz Rüdesheimer Drachenstein "Dragonstone" ....$14.99

Power? I’ll Give You Power!

So, you’re one of those people who refuses to admit that Riesling is the most versatile varietal on the face of the planet. If you’re not, continue to the bottom portion*. But if you are, please continue to read on…

Riesling is a picky grape; it needs the proper climate, terroir and the tender loving touch of the grower and winemaker. This ain’t no Cab! When done right, Riesling is full of complexity, elegance and a powerful grace that is unmatched by any other varietal in the world. Yes, they can be dessert in a bottle, but have you ever had one from a producer who knows the varietal better than their own children? And yes, they do have quite a bit of acid, but have you ever tried them with the proper foods (which isn’t too hard as they pair up with almost anything). One of my most memorable food/wine experiences was at a restaurant in Germany, sauerbraten with an older eiswein. It was life changing! Want another? Sitting outside with a plate of freshly smoked trout while sipping down a dry (trocken) Riesling. Talk about a party!

*The Austrian region known as the Wachau has long been known for its powerful, dry Rieslings such as the 2005 Prager Riesling Smaragd Hollerin ($39.99). A wine filled with aromatic complexity and stunning mouth feel, this is definitely not one of your everyday sippers. The 2005 Josef Leitz Rüdesheimer Berg Rotland Spätlese Trocken Alte Reben ($39.99) is Germany’s answer to the powerful wines of the Wachau. Johannes has produced one of the biggest, most powerful dry wines I have ever had. I realize that it can be frustrating, but I find absolutely no reason why these wines should not be coveted and treated with the same patience—they need it—with which you would treat your own little sister or brother!!!

—Eric Story

ALSACE/LOIRE

Alsace

Charles Baur Cremant d’Alsace ...........................................$14.99
Jean Philippe & Francois Becker Cremant d’Alsace ...............$14.99
2004 Jean Becker Muscat Grand Cru Frobhn .......................$17.99
2004 Domaines Schlumberger Riesling Saering Grand Cru ....$18.99
2004 Boeckel Sylvaner Vieilles Vignes .................................$13.99

Loire

François Pinon Vouvray Pellillant Brut .................................$16.99
Domaine de l’Ecu, Bossard, Cuvée Ludwig Hahn Sparkling ...$13.99
2002 Joel Taluau St. Nicolas de Bourgueul Cuvee Domane .....$14.99
2003 Domaine Fouet Saumur Champigny ............................$18.99
2004 Jo Pithon Les Bergères Anjou Blanc .........................$19.99
2004 Joel Talau St. Nicolas de Bourgueul Vieilles Vignes .......$16.99
2004 Château du Hureau Saumur Champigny, Vatan ...........$13.99
2004 Didier Dagueneau Blanc Fumé de Pouilly ...................$42.99
2004 Didier Dagueneau Pouilly-Fume Silex .........................$79.99
2005 Franck Millet Sancerre Blanc ......................................$13.99
2005 Domaine Daunly Sancerre ...........................................$15.99
2005 Grange Tiphaine Touraine Côt Vieilles Vignes ..............$13.99
2005 Grange Tiphaine Touraine-Amboise Bel Air Sec .......... $11.99
2005 François Pinon Vouvray Cuvee Tradition ....................$15.99
2005 Domaine de la Pépiere Clos des Briords Muscadet ........$12.99
2005 Domaine de la Pépiere Cepage Côt .............................$12.99
2005 Domaine Patrick Coulbois Pouilly-Fume Les Charne .......$17.99

Loire, Alsace and Beyond: Boulay is Back

Our ship has finally landed, and we are again in the privileged position of having the one-of-a-kind Sancerres of Gerard Boulay in Chavignol on the shelves and ready for your discovery. This is my absolute favorite property in Sancerre, and the 2005s are stunning. This is one really great vintage here. Now a little about the estate: Gerard Boulay works the soil manually. The youngest vines at the domaine were planted by Mr. Boulay in 1972. The average vine age is about 45 years old. The wines ferment naturally; he adds no yeast and minimal amounts of SO2. He describes his role as one of surveillance to make sure nothing goes wrong. In general he works by instinct, au feeling, because he wants to let the wine live. In his words: "C'est la nature qui fait le vin," or nature makes the wine. These wines show aromas of candied grapefruit, mandarin orange, lime and wildflowers but what really sets them apart is their mineral infused personality. These are wines of the soil that echo the land with precision and delineation found in only the greatest of white wines. We have three cuvees of Sancerre Chavignol in stock and the delicious 2005 Boulay Sancerre Chavignol Rosé ($16.99) that is just opening up. Grab some and save it till spring!

2005 Boulay Sancerre Chavignol ...........................................$18.99
2005 Boulay Sancerre Chavignol Clos du Beaujeu .................$24.99
2005 Boulay Sancerre Chavignol Mont Damnés ....................$26.99

This comes from a plot inherited recently from Boulay's father-in-law. Deep, powerfully concentrated Sancerre with incredible purity.

—Jeff Vierra
**A Holiday Verse**

Twas the night before Cringle, and in this olde shoppe, Not a customer there, you could hear a pin drop. The corkscrews were ready and glasses were poised, When out of one corner came a burp of a noise, It was Jiminy Christmas, old Jimmy Barr. Drunk as a skunk, which of course is the par. Whilst waiting for Nick to show up on this night, Jim drank middle Mosel, then left and then right He drank Monte Bello, Petrus and Le Pin, He drank old Madeira, Solera and gin, He drank old wine, new wine, Merlot and Meyney But Jiminy kept it to only red, white and rosé. As he slumbered and snored in this olde shop of wine He dreamt of St Nick—it was quarter to nine. And outside the window as if it was sent A sleigh filled with presents began its descent. “On Wallace! On groomma! On Reagan and Nixon! Hurry up on it or it’s deer that I’m fixin’! And if you don’t want to end up on a plate Then move your white butts or Christmas is late!” And Jiminy snored, and he snarked and he whooshed And he dreamt him was Tiger—he puffed and swooshed. But he never woke up, That Jiminy Barr... Not hearing St Nick or when thieves stole his car. And Nick came down softly, a trick for his girth And spotting old Jiminy He chuckled with mirth And stooped to deposit a gift on Jim’s lap And drink some Champagne during Jiminy’s long nap. Back up through the chimney went Nick in a flash Leaving old Jiminy with his vinous stash. But lo and behold, old Jim woke right up And rubbed on his eyeballs and drank from his cup Twas then that he spied the lone gift by the tree And said “I weren’t dreaming, this present’s for me!” He tore at the wrapping, and untied the bow For everything wrong, there’s be no one to frame There’d be no one to hassle and no one to blame And Nick came down softly, a trick for his girth Not hearing St Nick or when thieves stole his car. And Nick came down softly, a trick for his girth And spotting old Jiminy He chuckled with mirth And stooped to deposit a gift on Jim’s lap And drink some Champagne during Jiminy’s long nap. Back up through the chimney went Nick in a flash Leaving old Jiminy with his vinous stash. But lo and behold, old Jim woke right up And rubbed on his eyeballs and drank from his cup Twas then that he spied the lone gift by the tree And said “I weren’t dreaming, this present’s for me!” He tore at the wrapping, and untied the bow For everything wrong, there’s be no one to frame There’d be no one to hassle and no one to blame

**Jim’s Holiday Gems**

October 29th: Two weeks ago, I received a wonderful email from Zac Robinson (one of the two owners of Husch Vineyards), who recently purchased my Anderson Valley vineyard/home. They had picked seven tons of Pinot Noir the previous week from the site and were extremely pleased with the quality of the fruit (Gosh, sometimes I think that I actually knew what I was doing). It took the picking crew nearly two days (fifteen hours total) to get the fruit in, the berries were small, but the juice smelled and looked very intense according to Zac. This is really exciting to me, even though I couldn’t see it through to its fruition. Based on all my previous research and vineyard locale, Husch should be making some absolutely incredible Pinots from that site.

The holidays are here and there is no better way to celebrate them than with bubbly. Our regional wine buyer, Mulan Chan, once again has purchased a “super-gem” for your holiday enjoyment with the NV Jean-Louis Denois Brut “Tradition” ($14.99), from the Languedoc. As Mulan points out, Jean-Louis makes exciting, world-class wines, and this little gem is a great representation of what comes from this small producer. This sparkler has incredible elegance, is dry and mouthwatering in the mid-palate and provides notes of almonds, red fruits and sourdough yeast. This is our house sparkler for the holidays according to Vanilla. (★★★★★)

Domestically, 99% percent of our Chardonnays are going to be as good as they are going to become the day that they are released. This has to do with climate, soil, vinification techniques and clones. So when an older chardonnay that comes from a much warmer, California style environment, as with the 2000 Jean-Louis Denois Vin Pays d’Oc Chardonnay “Sainte Marie” ($14.99), is as fresh, lively, and loaded with flavors as this gem, I have to ask myself, “What do I know about older Chardonnays?” This is incredible stuff, and you really shouldn’t miss it. Eby gives it countless cat faces and says this is our house white forever! (★★★★★ as high as it gets!)

Two years ago, our first ever Anderson Valley Chardonnay made its debut and was, in our estimation, the best Kalinda Chardonnay ever. That great producer of Chardonnay from my former neighbor has allowed us to put our label on a small quantity of their estate fruit, and it will become the greatest of all Kalinda Chardonnays. The 2005 Kalinda Anderson Valley Chardonnay ($12.99) is barrel fermented and is aged sur-lies for nine months. The aromas suggest that you are standing in a pear orchard, while in the mouth there is tons of structure, vibrant fruit that is supported by just a hint of French oak and a finish that will make you say “Wow!” Anderson does not usually consume white wine, but for this puppy/gem he says that it is our house white for the next x-amount of months or until we are sold out, which may be tomorrow. Jump on this gem! (★★★★★)

We hope everyone has a wonderful, safe and festive holiday season, and a special “Happy Holidays” to all of Anderson’s buddies, those that he plays and pals around with each day. —Jim, Anderson, Eby and Vanilla

**Pure Wines: Muscadet & Lirac**

I once heard François Chidaine, a winemaker in the Loire Valley, say that biodynamic winemakers need to approach their craft with “a peasant’s mentality.” It’s idealistic, but at heart it’s a sentiment that well describes the goals of most producers that use natural practices in the vineyard. Whatever it takes for a grower to pay attention to his or her vineyards and it becomes the greatest of all Kalinda Chardonnays. The 2005 Kalinda Anderson Valley Chardonnay ($12.99) is barrel fermented and is aged sur-lies for nine months. The aromas suggest that you are standing in a pear orchard, while in the mouth there is tons of structure, vibrant fruit that is supported by just a hint of French oak and a finish that will make you say “Wow!” Anderson does not usually consume white wine, but for this puppy/gem he says that it is our house white for the next x-amount of months or until we are sold out, which may be tomorrow. Jump on this gem! (★★★★★)

We hope everyone has a wonderful, safe and festive holiday season, and a special “Happy Holidays” to all of Anderson’s buddies, those that he plays and pals around with each day. —Jim, Anderson, Eby and Vanilla

—Joe Zegulder

—Paul Courtright

You can order directly from our award-winning website at www.klwin es.com
CHAMPAGNE/SPARKLING WINE

Ariston Carte Blanche Brut ..................................................$22.99
Franck Bonville Brut Selection Blanc de Blains (1.5L $49.99)$24.99
Launois “Cuvee Reserve” & “Quartz” Brut Blanc de Blanc ....$26.99
Laurent Perrier Brut & Demi-Sec .........................................$29.99
Tarlant Brut Reserve & Brut Zero .......................................$26.99
Michel Arnould Verzenay Brut Reserve ................................$27.99
De Meric Sous Bois Brut-Delicious ....................................$27.99
Hubert Paulot Brut Tradition ..............................................$27.99
Philippe Gonet Brut Reserve ..............................................$27.99

Ariston Brut Rosé ...............................................................$28.99
Ariston Aspasie Blanc de Blancs .......................................$29.99
2000 Franck Bonville Vintage ............................................$29.99
Fleury Brut Carte Rouge-Now direct! ...............................$29.99
Leclerc Briant Various Single Vineyard Bruts .......................$29.99
2001 Leclerc Briant Cuvee Rubis Brut Rosé-Barely legal! ....$29.99
Charles Heidsieck Brut Reserve .........................................$29.99
Philippe Gonet Brut Rosé-Exciting new pink! ......................$29.99
Ariston Aspasie Brut Prestige .............................................$34.99
Fleury Arnould Grand Cuvee Brut ....................................$34.99
Michel Arnould Grand Cuvee Brut ....................................$34.99
Louis Roederer Brut-One of Clyde’s favorites .....................$34.99
Fleury Brut Rosé-Now direct! ..........................................$34.99

Lallement Brut ........................................................................$39.99
Philippe Gonet Brut Roy Soleil Blanc de Blains ...............$39.99
René Collard Cuvee Ultime Brune ..................................$39.99
Tarlant Cuvee Louis Brut Prestige (1.5L $99.00) .................$39.99
1997 Laurent Perrier Brut ..................................................$44.99
Lallement Brut Reserve .....................................................$49.99
1990 Rene Collard ..............................................................$49.99
1999 Roederer Vintage Brut ..............................................$49.99
2000 Roederer Vintage Blanc de Blains .............................$49.99
Tarlant Vigne d’Or Meunier Single Vineyard ......................$49.99
1996 Bruno Paillard Brut .....................................................$54.99
Laurent-Perrier Brut Rosé ...................................................$54.99
2000 Roederer Vintage Brut Rose ...................................$54.99
1999 Veuve Clicquot Gold Label Reserve .........................$54.99
Franck Bonville Cuvee Belles Voyes .................................$59.99
1999 Veuve Clicquot Brut Rosé ..........................................$59.99
1985 René Collard Cuvee Speciale Rosé Brut ......................$69.99
Laurent Perrier “Grand Siècle” ..........................................$79.99
1997 Laurent Perrier Grand Siecle Alexandra Rosé .............$99.99
Krug Grand Cuvee Brut ......................................................$119.00
1996 Salon Blanc de Blains ...............................................Inquire
1996 Taittinger Comtes de Champagne Blanc de Blains ......Inquire
1998 Dom Perignon ............................................................Inquire
1992 Krug Clos de Mesnil .....................................................Inquire
Domestic Sparkling Wine
1999 Roederer “T’Ermitage” .................................................$32.99
2002 Schramsberg Blanc de Blanc ....................................$24.92
2002 Iron Horse “Wedding Cuvée” ....................................$26.99
2003 Schramsberg Blanc de Noir .....................................$24.98
NV Domaine Chandon Brut /Blanc de Noir .....................$14.99
NV Gloria Ferrer Brut/Blanc de Noir ...............................$14.99
NV Scharffenberger Brut ...................................................$13.99
NV Roederer Estate Anderson Valley Brut .....................$16.99

Pascal Leclerc Briant’s Oenotheque

Many of you met Mr. Pascal Leclerc when he visited us this February. He had a great time in the U.S. and was very impressed with K&L’s clientele. This helped him decide to open up his Oenotheque (old wine library) for a unique purchase of older vintages such as:

1981 Leclerc Briant Cuvee Divine Brut Champagne ($99.00) This has been stored in the 90-foot-deep cellars of Leclerc-Briant, disregored to order especially for K&L after 25 years on the lees. Only 48 bottles available in the U.S. Apple tart nose with a medium bodied impression on the palate. Velvety, textural with a quite potent!

1988 Leclerc Briant Cuvee Divine Brut Champagne ($79.00) Only 15 cases of this extraordinary rarity made it to U.S. soil. It is hard to believe that this is 16 years old; the color is still hay and white gold, and the nose is still full of minerals and fresh honey. Balanced and elegant in every way, this bottle achieves the complexity of aged wine without sacrificing the bracing refreshment of young Champagne.

1989 Leclerc Briant Cuvee Divine Brut Champagne ($79.00) Only 4 cases imported. It is 50% chardonnay and 50% pinot noir grown in estate vineyards. The color is deep golden hay, and the nose is full of developed pinot noir with big brioche and ripe apples. This wine is a powerhouse, full bodied and vinous next to the lithe and bright 1988.

1990 Leclerc Briant Cuvee Divine Brut Champagne ($79.00) 17 cases are available. Also half chardonnay and half pinot, this has an ultimately fresh and primary apple and white flower nose. On the palate it is full and elegant with finesse to spare. It is extraordinarily long finishing. I only wish we had many more bottles to offer!

1987 Leclerc Briant Cuvee Rubis Brut Rosé Champagne ($79.00) Only 10 cases imported. 100% pinot (from Cumieres) made using full skin contact (saignee) to achieve the salmon and copper color. This has strawberries and maraschino cherries on its pure and generous nose. A delicious bottle that has hardly aged at all over 19 years!

1985 Leclerc Briant Cuvee Rubis Brut Rosé Champagne (1.5L $179.00) 100% pinot noir (from Cumieres), the nose is one of the most complex I have ever encountered with violets, leather and dried cherry. Extraordinarily firm and full of mystery and intrigue. It is savory, has a slight touch of tannin and ultra long finish, plus potential for further cellaring. It has been aged on the cork.

—Gary Westby

Something for Everyone!

As Christmas approaches and things become more hectic, Champagne De Meric offers something for everyone, saving you precious shopping time. The NV Reserve Sous Bois Brut ($27.99) is 80% pinot noir and 15% chardonnay with a small bead, red and yellow fruits and light toast. Balanced, with medium-bubbles and just enough yeast. The 1999 Sous Bois Brut ($44.99), 70% pinot noir and 30% chardonnay, has a nose of fresh cream and brioche. On the palate, Bing cherries, oranges, vanilla and a nice hint of oak. The NV Blanc de Blanc Sous Bois ($34.99) is 100% chardonnay and received 90 points from the Wine Spectator. Made solely from the 2000 vintage, it is a richly styled Blanc de Blanc with cream, vanilla, nuts and minerals. The NV Sous Bois Rosé Brut ($34.99) has a classic nose of violet, rose petals and honeysuckle. In the mouth, it distinguishes itself with red cherry fruit and a dry, light finish. The “queen bee” from De Meric is the 1995/1996 Cuvee Catherine de Medicis Brut ($69.99). A classic blend of 50% chardonnay and 50% pinot noir, this wine was aged eight years on the lees. Dense black cherry fruit from the pinot noir while the chardonnay shines on the long finish, which is reminiscent of Salon. Happy holidays!

—Scott Beckerley

Find accurate inventories at our web site at www.klwines.com
NY Chardonnay Plaisir des Princes ..............................................$6.99
2004 Bourgogne Aligoté, V.V., Domaine A & A Goisot ..............$10.99
2003 Bourgogne Aligoté, Domaine Jean Monnier ......................$10.99
2005 Macon Charnay, Domaine Renaud.................................$11.99
2005 Macon Solutré, Domaine Renaud.................................$11.99
2004/05 St. Veran, Domaine des Nembrets .............................$13.99

Bright, attractive and extraordinarily well priced!

2004 Bourgogne Hautes Côtes de Beaune, Domaine Arnoux ......$14.99
2004 Chablis “Montmains,” 1er Cru, Vocoret (375ml) ..............$14.99
2004 Bourgogne Chardonnay, Signature, Maison Champy ...$15.99
2005 Bourgogne Blanc, Château Laboure Roit (Meursault) ....$16.99
2005 Chablis, Domaine Pinson ..............................................
2004/05 Pouilly-Fuisse, Domaine des Nembrets ......................$18.99
2004 St. Romain, Charmy ..................................................$20.99
2004 Pernand-Vergelesses Blanc, Maison Champy .................$21.99
This is a baby Corton Charlemagne, with lovely minerality.

2004 Hautes Côtes de Nuits, Cuvée Marine, Anne Gros..........$25.99
2004 St. Aubin “ Frionnes,” 1er Cru, Domaine Jomain ..........$27.99
2003 Marsannay Blanc, Domaine Joseph Roty .......................$27.99
2004 Monthelie Blanc, Château de Puligny Montrachet ........$27.99
2004 Meursault, Chevalières, Domaine Jean Monnier .........$29.99
2004 Meursault, Clos du Cromin, Domaine Jean Monnier....$29.99

Extraordinary values, our Direct Import. Both are delightful. The Clos du Cromin is more forward and very rich, while the Chevalières shows lime blossoms and focus.

2004 St. Aubin 1er Cru, Murgers Dent de Chien, Champy .....$29.99
Extraordinary value, this is essentially Puligny-Montrachet for a great price!

2004 Chablis “Monte de Tonnerre,” 1er Cru, Long-Depaquit ....$32.99
2004 Meursault, Grands Charrons, Deux Montille ..............$40.99
2004 Chassagne-Montrachet, Château de Puligny Mont ......$41.99
2004 Chassagne-Montrachet, V.V., Dom. Fontaine Gagnard . $41.99
2004 Puligny-Montrachet, Château de Puligny Montrachet ..$46.99
2004 Puligny-Montrachet “Perrières,” 1er Cru, Domain .......$49.99
2003 Meursault “Poruzots,” 1er, Château de Puligny Mont ....$53.99
2004 Puligny-Montrachet “Pucelles,” 1er, Domain Jomain ......$54.99
2004 Chass-Mont “Boudriotte,” 1er, Dom. Fontaine Gagnard $56.99
2004 Meursault, Meix Chavaux or Vireuils, Domaine Roulot $58.99
2004 Chassagne-Montrachet 1er, Clos Murees, Dom. Fontaine Gagnard .................................................$59.99
2004 Chassagne-Montrachet 1er, Chenevottes, Dom. Fontaine Gagnard .................................................$59.99
2004 Chassagne-Montrachet, 1er Cru, Marquis Laguiche ........$63.99
2002 Chablis “ La Moutonne,” Grand Cru, Long Depaquit ...$64.99
2004 Beaune Clos des Mouches, Blanc, Domaine J Drouhin ..$64.99
2004 Chassagne-Montrachet “Caillerets,” 1er, Dom. Fontaine Gagnard .................................................$65.99
2004 Meursault “Perrières,” 1er Cru, Ch. De Puligny Mont ....$68.99
2004 Corton Charlemagne, grand Cru, Domaine Moillard ..$74.99
2004 Puligny-Montrachet “Folatières,” 1er, Ch de P-Mont ....$76.99
2004 Meursault “Charmes,” 1er Cru, P-Y Colin-Morey ........$78.99
2003 Chassagne-Montrachet “Champs Gain,” 1er Cru, Niillon .........................................................$81.99
2004 Chassagne-Montrachet “Clos Maltoire,” 1er Cru, Niillon .........................................................$82.99

2004 Corton-Charlemagne Grand Cru, Joseph Drouhin .........$89.99
2004 Corton-Charlemagne Grand Cru, Girardin ..................$99.00
Also available in half bottles for $47.99

1999 Meursault “Goutte D’Or,” 1er Cru, Comtes Lafon ..........$119.95
2004 Bienvenues-Bâtard-Montrachet Grand Cru, P. Pernot $123.99
2004 Bâtard-Montrachet Grand Cru, Paul Pernot ...............$149.95
2004 Bâtard-Montrachet Grand Cru, Etienne Sauzet .............$199.95
2004 Chevalier Montrachet Grand Cru, Girardin ..................$240.00
2004 Montrachet, Grand Cru, Marquis Laguiche (Drouhin)$335.00
2003 Le Montrachet Grand Cru, Louis Latour ......................$549.95

Beaujolais
FRV100 (Method Ancienne) Sparkling Gamay, Domaine Terres Dorées, Jean-Paul Brun .................$14.99
This demi-sec, off-dry, low-alcohol sparkler is full of fun and a delight to drink.

2006 Beaujolais Nouveau, Louis Tete ......................................$10.49
2006 Beaujolais Villages Nouveau, Georges Duboeuf ..........$10.99
2005 Chiroubles, Maison Joseph Drouhin .........................$12.99
2006 Beaujolais Nouveau, Domaine Dominique Piron .........$12.99
2005 Moulin-à-Vent, Domaine des Gandelins, Terres et Vins.$13.99
2004 Chenas, Domaine Pascal Granger .................................$15.99

Domaine Barraud Shines in 2005

The Domaine des Nembrets is what Denis Barraud calls his estate on the slope of the Roche de Vergisson. The “Roche” are soils of highly folded and well-drained Limestone, and depending on the specific soils, the wines of Pouilly Fuisse, Saint Veran, or Macon Vergisson all call this home. 2005 has already been praised in the press, and after trying these wines you’ll see why. They have the poise and definition of the 2004s while possessing richer, riper fruit and more concentration. Denis does not like to capitalize, and in this vintage there was no need to. These wines have become some of the best values we have from Burgundy, and we proudly support this artisanal wine maker.

2005 Domaine des Nembrets Saint Veran ($14.99) A mixture of stainless steel and a small percentage of oak; only the oldest vines that are capable of handling the oak go into barrel. The wine exhibits good weight and length. More open than in previous vintages, with aromatics and flavors that range from bright citrus, soft floral, to soft pear. The fruit is framed with good acidity, and a soft minerality plays out on the surprisingly long finish.

2005 Domaine des Nembrets Pouilly Fuisse “Les Chataignieres” ($19.99) This is what Pouilly Fuisse should be! It sees more oak, bat-tonage and longer aging than the previous wine. The fruit is domin-antly citrus, with hints of vanilla and spice. On the palate the wine sparkles with a richer texture, crisp acidity and intense minerality.

2005 Pouilly Fuisse “Les Folles” Vieilles Vignes ($21.99) This wine has more drive and focus. Its juicy fruit balances the mouth-watering acidity, yet it has plenty of concentration so it is not tart nor lean just Chardonnay grown over Limestone!

2005 Pouilly Fuisse “La Roche,” Vieilles Vignes ($24.99) From the rockiest parcels of the estate, this is serious white Burgundy! It begs comparisons to more expensive wines from the Cote d’Or! It is rich, focused and elegant, with every facet—oak, fruit, leesiness and minerality enhancing the next. Seriously good wine!

—Kirk Walker
<table>
<thead>
<tr>
<th>Year</th>
<th>Wine</th>
<th>Producer, Location</th>
<th>Price</th>
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<td>Bourgogne Rouge, Domaine Vincent Sauvestre</td>
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<td>2004</td>
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<td>.....$47.99</td>
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<td>Beaune “Clos des Ursules,” 1er Cru, Domaine Jadot</td>
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<td>2004</td>
<td>Ruchottes-Chambertin Grand Cru, F. Esmonin</td>
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</table>

Sweet, delicious and aromatic, with a bit of toasty oak. This is a great value!

**Pour Votre Plaisir**

**Artisanal Cru Beaujolais, Hooray!**

The Beaujolais producers have a problem. Their great idea for Nouveau Beaujolais helps them sell a great deal of their production quickly. It is also light, fruity and just fun to drink. But it obscures the fact that the top Cru Beaujolais, from villages like Julienes, Chiroubles, Fleurie, Moulin à Vent and others, are complex wines with much more to recommend them than simply a forgettable fruity quaff. They are spicy, interesting, food-friendly wines with the ability to age and improve in your cellar. The good news is that due to the market neglecting these wines, they are available for extraordinarily reasonable prices. This is particularly true when we seek them out, and buy directly from the growers. You owe it to yourself to see what these fabulous artisanal wines are about.

We are working with an organization calling itself Terra Vitis. They are a group of winemakers who deal with low-impact viticulture to produce wines typical of their terroirs. We have two wines to offer at present: the 2005 **Terra Vitis Julienes, Domaine Millarance ($11.99)**, from Jerome Corsin, which has good weight on the mid-palate and a very lovely, bright and spicy finish; and the 2005 **Terra Vitis Moulin-a-Vent, Domaine des Gandelins ($13.99)**, from Nathalie & Patrick Thévenet. Their vines are 70 years old, and that old-vine concentration really shows. The nose shows girottes, or wild cherries, and on the palate it is concentrated, bright and long. Balanced and elegant in style, this reflects the granitic and quartz soil, with no clay, in which the vines grown. And it sells for a song, thanks to our Direct Import. Don’t miss it!

Á Sante!

—Keith Wollenberg
To be ahead of the game and get email updates on wines that don’t make it into the newsletter or to be the first with an opportunity to buy, get on Greg’s Italian Wine Update email list by contacting Greg at greg@klwines.com or call 800-247-5987 ex 2713.

Pre-Arrivals

Pre-Arrival Barolo!

1999 Aldo Conterno Barolo “Bussia” - 95+ points Stephen Tanzer $59.95
2001 Aldo Conterno Barolo “Bussia” - 95 points Stephen Tanzer $59.95
2001 Aldo Conterno Barolo “Cicala” (1.5L) - 95 points Tanzer $174.95

In Stock:

Tuscany

2005 Maritima Sangiovese “4 Old Guys” - A new cuvee $7.49
2003 Poggio Vino M’ama non M’ama - 1 Glass Gambro Rosso $9.99
2003 Poggioiano Chianti Classico - 2 Glasses Gambro Rosso $13.99
2003 Rocca di Montegrossi Chianti Classico $17.99
2 Glasses Gambro Rosso.

2004 Felsina Chianti Classico Chianti Classico $17.99
2 Glasses Gambro Rosso.

2004 Querciabella Chianti Classico - 2 Glasses Gambro Rosso $23.99
2001 Felsina Chianti Classico Riserva “Rancia” $26.99
2001 Rocca Montegrossi Chianti Classico Ris “Marcellino” $29.99
2003 Poggiochiano Rosso di Sera “IGT” - 3 Glasses Gambro Rosso $44.99

Montalcino

2004 Poggio Piovino Rosso di Montalcino $10.99
2004 Ferrero Rosso di Montalcino $15.99
2004 Casiano Colombo Rosso di Montalcino $16.99
1 Glass Gambro Rosso.

2004 La Fortuna Rosso di Montalcino - 1 Glass Gambro Rosso $17.99

Podere Rinascimento: Fattoria Poggio Piovino

We were stunned to have the opportunity to add this winery to the K&L Direct Import Portfolio, and we jumped at the chance. Fattoria Poggiopiano is a star in Italy yet almost unknown here in the U.S.A. For those who have tasted their incredible Super Tuscan Rosso di Sera, it is an unforgettable experience. Gambro Rosso has given this wine 3 Glasses (its highest rating) for eight of the last ten years, 1995-2004 (in 2002 it wasn’t made, and in 1996 it received 2 Glasses). Fattoria Poggiopiano hails from San Casciano, the home of Machiavelli and the northwestern portion of Chianti Classico. Here in this idyllic setting one of Tuscany’s most sensual wines is made. You didn’t misread that; I said sensual, because it is more than a wine. It is a physical experience that warms all of your senses.

The 2003 Fattoria Poggiopiano “Rosso di Sera” ($44.99), 3 Glasses Gambro Rosso, is luscious, balanced, full of red and black fruits, cassis, cardamom, saffron and hints of vanilla. The wine is warm and inviting. Its supple elegance veils its power, shimmering like a veil in a summer breeze. The wine is a series of alternating experiences that leads one to feel the pleasure but never quite understand all of the character. It is power and delicacy, bold and subtle, soft and structured all simultaneously. Rosso di Sera gives one the feeling of a large cat, a lioness, smooth, sculptured rippling muscles, grace, power and a certain inscrutable nature that beckons one’s curiosity. A siren’s song. The wine is a blend of 90% sangiovese and 10% colorino. The sangiovese provides the backbone and structure while the colorino adds color and texture. If you’ve ever liked Tignanello you’re going to love Rosso di Sera! I could think of nothing nicer on your holiday table, under your tree, in your stocking (or a case in your cellar!).

The 2003 Fattoria Poggiopiano Chianti Classico ($12.99), 2 Glasses Gambro Rosso, is an incredible deal! The wine has warm openness to it, balanced, fresh yet stimulating and inviting. It finishes well on the palate with a great blend of crispness and lush fruit. It is full of the classic Chianti flavors of violet, lilac and cherries, yet the mid-palate has hints of complex cassis and hints of the forest floor. The stunning quality for the price really highlights why our Direct Import program really delivers value. This is a great deal!

The 2004 Fattoria Poggiopiano “M’ama non M’ama” ($9.99), 1 Glass Gambro Rosso, is a superb drinking Super Tuscan blend of sangiovese, cabernet and merlot at a ridiculously low price. For those who aren’t familiar with the Italian language, this may be a puzzle. It means “she loves me, she loves me not.” Well this time she loves ya! The 2004 vintage is being hailed as a great year across Italy, and this wine shows it! The wine’s sangiovese backbone is met with, supple merlot and ripe cabernet filling up the middle. A wonderful wine to drink now and over the next few years.

—Greg St. Clair

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

2001 Collosorbo-2 Glasses Gambero Rosso ..................................................$39.95
92 points Wine Enthusiast: “A standout wine thanks to lush red apple and cinnamon, coffee, tobacco, cherry cola, spice and peach cobbler-like aromas. Tasty, long finish with firm tannins and a flavorful, fruity tail.”

2001 Pian dell’Orino Brunello ...............................................................$39.99
91 points Wine Spectator: “Impressive blackberry, floral and mineral character. Full-bodied, with with velvety tannins and beautiful berry, plum and vanilla flavors. Long and flavorful.”

2001 Lisini-90 points Wine Enthusiast ...............................................$39.99
Gorgeous fruit is packed up with young muscle and structure in a warm cloak of spicy, supple flowing fruit.

1999 La Fortuna Riserva .................................................................$44.99
92 points Wine Spectator: “Beautiful aromas of flowers, berry and light vanilla, with just a hint of coffee. Full-bodied, with bright fruit and a subtle tannin structure. Goes on for a long time. Best from 2006 through 2011. 330 cases made.”

2000 Casanova Nerl Brunello “Cerretalto”-93 points Spectator ..........$89.99

Tuscany - Addendum - Olive Oil

2005 Rocca di Montegrossi Chianti Classico Extra Virgin 500ml ................$17.99
The quality of this oil is truly stupendous: bright, focused, peppery but unctuous, balanced and has an unbelievable length. This is truly a treasure and something you need to experience. Drizzle over bruschetta or in the classic Tuscan manner over your grilled meat. I like it with tuscan white beans, a hint of pepper and fresh rosemary. DIRECT IMPORT.

2005 Sesta di Sopra Extra Virgin di Montalcino 750ml .............$19.99
The tiny olive grove at Sesta di Sopra is made up of trees too old to date. They produce minute quantities of this magnificent Extra Virgin Olive Oil. We brought in 10 cases of this oil, which is about a third of their production. It is truly a labor of love. The oil is broader, fuller and riper than the Rocca di Montegrossi and has a more unctuous feel. DIRECT IMPORT.

2004 Ruggeri Corsini Barbera d’Alba-1 Glass Gambero Rosso.......$12.99
Vibrant, incredibly balanced, great finish, all stainless steel, drinking beautifully! DIRECT IMPORT.

Intensely bold fruit, great balance in this exceptional vintage. The first time this winery has been imported, from winemaker Beppe Caviova.

Piedmont

2001 Paitin di Pasquero Elia Barbaresco “Serra Boella” ............$25.99
2001 Paitin di Pasquero Elia Barbaresco “Sori Paitin” .............$32.99
2001 Alessandria Barolo “San Giovanni” .................................$54.99
3 Glasses Gambero Rosso.

2001 Elio Grasso Barolo Gavarini “Chinera” ..............................$55.99
2001 Einaudi Barolo “Nei Cannubi”-91 points Wine Spectator .......$69.99
1996 Famiglia Anselma Barolo “Adasi” ......................................$74.99
1997 Famiglia Anselma Barolo “Adasi” ......................................$74.99
1998 Famiglia Anselma Barolo “Adasi” ......................................$74.99

Trebbiano-Alto Adige and Friuli

2005 Blason Pinot Grigio .................................................................$8.99
Don’t wait to try this absolutely stunning Pinot Grigio! DIRECT IMPORT.

2005 Blason Toci Friulano-1 Glass Gambero Rosso ...............$8.99
Last chance to buy a Blason Toci Friulano, the law changes next vintage making it just Friulano!

2005 Blason Cabernet Franc .........................................................$8.99
Looking for a flavor bargain? This is your wine, once you try it you’re hooked!

2005 Blason Chardonnay ...............................................................$9.99
Un-oaked chardonnay that is REALLY good! Perfect for cocktail or meals!

2003 Ermacora Refosco ...............................................................$15.99

Sicily, Campania, Lazio and Umbria

2004 Arancio Grillo ..........................................................$5.99
2004 Arancio Nero d’Avola ..................................................$5.99
2004 Falesco Vitiano ...........................................................$7.95
2004 Planeta La Segreta Bianco & Rosso .....................$11.95
2003 Feudi di San Gregorio Rubrato Aglianico ...............$11.99
2004 Pallavicini “Amarasco” .....................................................$14.99
2004 d’Antiche Terre Fiano d’Avellino .........................$16.99
2004 Valle dell’Acate “Il Frappato”-2 Glasses Gambero Rosso ...$17.99
2003 Valle dell’Acate Cerasuolo di Vittoria .........................$17.99
2 Soft, supple, elegant, very easy to drink and wonderful with food.

2003 Feudi di San Gregorio Fiano di Avellina “Pietra Calda” ........$23.99
2003 Feudi di San Gregorio Greco di Tufo “Cutizzii” .................$23.99

2004 Planeta Syrah-2 RED Glasses Gambero Rosso .............$34.95
2004 Planeta Nero d’Avola Santa Cecilia .........................$34.95
2 RED Glasses Gambero Rosso.

2004 Planeta Chardonnay-2 RED Glasses Gambero Rosso .........$36.99

Emilia-Romagna, Lombardia and Veneto

Ca Berti Lambrusco Grasp. di Castelvetro “Amabile”-Semi-dry ......$8.99
2003 Corte Rugolin Valpolicella Classico-1 Glass Gambero Rosso ..$8.99
2 Ca Berti Lambrusco Grasp. di Castelvetro “Classico”-Semi-dry ..$8.99
2 Ca Berti Lambrusco Grasparossa di Castelvetro “Tipico”-Dry ..$8.99
Silvano Follador Prosecco Extra Dry-2 Glasses Gambero Rosso ....$10.99
Ca Berti Grasparossa di Castelvetro “Robusco”-Semi-dry .......$10.99
Silvano Follador Prosecco Brut-1 Glass Gambero Rosso ..........$10.99
2003 Corte Rugolin Valpolicella Ripasso-2 RED Glasses GR ......$16.99
2001 Luigi Righetti Amarone ..................................................$24.95
Bellavista Franciacorta Brut .....................................................$27.95

December’s Picks

2005 Cantina Terlan Pinot Grigio ($17.99) From a hillside in the town of Terlano in the Alto Adige where the soil is sandy, gravelly and calcareous, this wine is aged on the lees for six months in stainless steel with 30% aged in big oak casks. Full bodied, delicately fragrant and mildly floral, ripe honeydew melon and Bartlett pear and lots of minerality. This will keep very easily over the next five years, but you will want to drinks lots of this during the holiday season.

2003 Poggioipano Chianti Classico ($13.99) Awarded two glasses in Gambero Rosso. Here you will find a spicier sangiovese with lots of cinnamon and vanilla, black cherries and ripe strawberries with fine tannins that give this good balance, and a long finish. A great gift for your neighbors or co-workers.

2003 Poggioipano Rosso di Sera IGT ($44.99) Recieved Three Full glasses in this year’s Gambero Rosso. 90% sangiovese and 10% colorino. Very intense, rich and full-bodied, you will find cassis, roasted coffee, blueberries, red currant and a dash of spiciness with well intergrated tannins and good length on the finish. Enjoy now and over the next few years.

2005 Rocca di Montegrossi Extra Vergine Olive Oil 500ml ($19.99) This comes from one of the rising wine stars of Tuscany, an estate now directly imported by K&L. Who would have guessed that they’d be equally as talented with olives as with grapes! This green-flecked extra virgin oil is perfect to douse atop salads and for bread dipping (too good to cooking with). Also a great gift idea. Salute! —Mike Parres
**SPECIALTY SPIRITS**

There is no better way to spend the holiday season then by enjoying a wonderful glass of an outstanding armagnac, calvados, cognac or single malt whisky with family and friends. I thank you all for supporting K&L this year. May the new year bring only happiness, health and peace!

—Susan Purnell

**Whisky**

BenRiach 10-year-old “Curiositas” Heavily Peated .................. $58.99
Highland Park 18-year-old, Distillery Bottling ................. $59.99
1996 Ardbeg 9 year, Gordon & MacPhail Conn. Choice .......... $64.99
Bruichladdich 3D Peat 2nd Edition “Mòine Mhòr” ............... $64.99
Laphroaig 15-year-old ....................................................... $64.99
Coa Ila 18-year-old, Distillery Bottling .......................... $69.99
Taïsker 18-year-old Isle of Skye ...................................... $69.99
1991 Bruichladdich WMD II - Yellow Submarine ................. $72.99
Taïsker Distillers Edition Isle of Skye ............................. $73.99
Mortlach 15 year, Gordon & MacPhail ........................... $74.99
Bruichladdich “Infinity” .................................................. $76.99
Compass Box Hedonism Vatted Grain Whisky ...................... $77.99
Bruichladdich 14-year-old “Links Series” Turnberry .......... $79.99

**Macallan Fine Oak** 17-year-old Distillery Bottling ........ $84.99
Macallan 18 year, Murray McDavid Bourbon/Madeira .......... $89.99
Macallan Speymalt 17-year-old, Gordon & MacPhail .......... $89.99
1989 Bowmore 16-year-old, Cask Strength ....................... $94.99
1991 Mannochmore 13 yr Un-Chillfiltered, Cask Strength ... $97.99
Bunnahabhain 18-year-old, Distillery Bottle ..................... $99.99
1985 Cragganmore 21 year, Murray McDavid Mission .......... $104.99
1974 Glen Grant 31-year-old, Lonach ................................ $104.99
1974 Braes of Glenlivet 30 year, Signatory, Cask Strength .... $109.99
1972 Capertonic 33-year-old, Lonach .............................. $109.99
1993 Laphroaig 12-year-old, Cask Strength, Signatory ....... $109.99
Macallan 18-year-old, Distillery Bottle ........................... $124.99
1980 Glen Turret 26 year, Murray McDavid Mission ............ $126.99
Balvenie 21 year Port Wood ............................................. $135.99
1974 Glen Spey, 30-year-old, Murray McDavid Mission ...... $139.99
BenRiach 21-year-old “Authenticus” Heavily Peated .......... $145.99
1980 Banff 23-year-old, Duncan Taylor Rarest of the Rare ... $159.99
Benromach 24-year-old, Cask Strength, ......................... $169.99
Bruichladdich 20-year-old “Flirtation” ............................ $179.99
Tomatin, 37-year-old, 1965, Duncan Taylor ...................... $179.99
1977 Glenugie, 27 year, Jim McEwan’s Celtic Heartland ..... $199.99
1981 Glenugie 22 year, Duncan Taylor Rarest of the Rare ... $199.99
1985 Edradour 22 year, Port Wood Finish, Cask Strength .......... $205.99
1967 Bunnahabhain, 36-year-old, Duncan Taylor .............. $209.99
Bruichladdich 37-year-old, 1969, Duncan Taylor .............. $229.99
Bunnahabhain 25-year-old, Distillery Bottle ................... $274.99
Highland Park 37-year-old, 1966 Duncan Taylor ............... $265.99
Bruichladdich Legacy Series Four 32-year-old ................. $469.99
Macallan 25-year-old, Distillery Bottle .......................... $479.99
1968 Macallan, 38-year-old, Duncan Taylor .................... $499.99
Macallan “Fine Oak” 30-year-old Distillery Bottling ........ $699.99

**Armagnac**

1986 Veuve Goudoulin Bas Armagnac ................................ $69.99
1979 Château de Pellehaut Bas Armagnac from Tenareze ....... $94.99
1973 Marie Duffau Bas Armagnac ....................................... $99.99
1976 Veuve Goudoulin Bas-Armagnac .............................. $99.99
1976 Darroze Bas Armagnac Domaine de Petit Lassies .......... $115.99
1973 Château de Pellehaut Bas Armagnac from Tenareze ...... $129.99
1978 Château du Busca Tenareze Armagnac ....................... $139.99
1966 Veuve Goudoulin Bas-Armagnac .............................. $139.99
1966 Castarede Armagnac ................................................ $164.99
1956 Dartigalongue Armagnac .......................................... $399.99
1946 Dartigalongue Armagnac .......................................... $499.99

**Cognac**

Frapin Cognac VSOP .......................................................... $51.99
Jean Fillioux La Pouyade Grand Champagne ...................... $53.99
Ferrand Reserve Grande Champagne ............................... $55.99
François Peyrot 18-year-old Extra Reserve ....................... $57.99
Leopold Gourmet Cognac Age du Fruit “10 Carats” ............ $63.99
Jean Fillioux Cep D’Or Grande Champagne ....................... $64.99
François Peyrot XO 25-year-old ....................................... $67.99
Leopold Gourmet Cognac Age des Fleurs “15 Carats” ......... $76.99
Tesseron “Tradition” Lot No. 76, XO Grande Champagne ...... $81.99
Jean Fillioux Tres Vieux Grande Champagne Cognac ......... $82.99
Frapin Chateau Fontpinot, Grande Champagne Cognac ....... $87.99
Brillet Tres Vieille Reserve XO Grande Champagne .......... $89.99
Derot XO, 30-year-old, Estate Bottled Petite Champagne .... $99.99
Ferrand Selection Des Anges Grande Champagne ............... $99.99
Leopold Gourmet Cognac Age de Epees “20 Carats” ......... $124.99
Tesseron “Perfection” Lot No. 53, Grande Champagne ....... $129.99
Tesseron “Exception” Lot No. 29 Grande Champagne ......... $279.99

**Calvados/Pommeau**

LeMorton Reserve 6-year-old Calvados Domfrontais .......... $45.99
Bernery Blend Number 18, Calvados ................................ $49.99
Roger Groult 15-year-old Calvados Pay d’Auge ................. $73.99
Camut 12-year-old Calvados Pay d’Auge ......................... $83.99
1984 LeMorton Calvados Domfrontais .............................. $94.99
1976 Coeur de Lion Pays d’Auge Calvados ......................... $199.99

**K&L Hours and Information**

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

Hours: San Francisco, Monday-Friday 10 to 7. Saturday 9 to 6. Sunday 11 to 6. The store is located at 638-4th St, between Brannan and Bluxome. Private parking is south of the store on 4th St.; Redwood City, Monday-Friday 10 to 7, Saturday 9 to 7, Sunday 10 to 6. Lockers Monday-Saturday 10 to 6 and Sunday 11 to 5.

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

Sale Dates: End December 31, 2006. Prices subject to change without notice. We reserve the right to correct errors in pricing.

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

We accept American Express, Discover, Visa and Mastercard.
NEW!

Vinotheque Reservoir Series Wine Cabinet

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

Order your glasses via the internet at www.klwines.com

ORDER YOUR GLASSES VIA THE INTERNET AT

Window Cabinet $1995.00
Standard Cabinet $1575.00
or can be ordered with a wood stain.

The units are ready to ship in black accessories; these are turn-key cabinets. No need to worry about options and for perfect storage.

cooling units with humidity recirculation fixed wire racking and have 1000 BTU

These cabinets hold 224 bottles in

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

WK Models
Vinotheque 320 264 $3402 $2679
Vinotheque 500 368 $3876 $2925
Vinotheque 550 428 $4126 $3115
Vinotheque 700 528 $4267 $3219

QT Models
Vinotheque 320 264 $3544 $2689
Vinotheque 500 368 $4229 $3189
Vinotheque 550 428 $4608 $3489
Vinotheque 700 528 $4994 $3789

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

Le Cache Wine Cellars

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

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

VINO THEQUE
STORAGE CABINETS

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

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

LOW PRICES!

Lower Prices!

San Carlos
Wine Storage Lockers
Plenty of lockers available!
24-case locker, $35.00 per month

San Francisco
Wine Storage Lockers
24-case locker, $35.00 per month

Wine Storage Lockers!
New Rental Rates

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

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

10-case locker, $15.00 per month
16-case locker, $22.00 per month
20-case locker, $28.00 per month
32-case locker, $42.00 per month
40-case locker, $49.00 per month
60-case locker, $62.00 per month
70-case locker, $85.00 per month
80-case locker, $95.00 per month

The minimum rental period is six months.

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

Shipping Information

ALL ALCOHOLIC BEVERAGES ARE SOLD IN CALIFORNIA AND TITLE PASSES TO THE BUYER IN CALIFORNIA. We make no representation to the legal rights of anyone to ship or import wines into any state outside of California. The buyer is solely responsible for shipment of alcoholic beverage products. By placing an order, you authorize us to act on your behalf to engage a common carrier to deliver your order to you.

ALCOHOLIC BEVERAGES MAY BE SOLD AND DELIVERED ONLY TO PERSONS WHO ARE AT LEAST 21 YEARS OLD. IN PLACING YOUR ORDER, YOU REPRESENT TO US THAT YOU ARE AT LEAST 21 YEARS OLD AND THAT THE PERSON TO WHOM YOU ARE DIRECTING DELIVERY IS AT LEAST 21 YEARS OLD.

When your alcoholic beverages are delivered, the person receiving delivery may be required to show identification proving that he or she is at least 21 years old. If, between date of order and date of arrival, the laws of your state change so as to make it illegal to receive the shipment, you can return the order for a full refund.

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

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

Tritan Titanium Crystal Lead Free!

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

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

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

Whisperkool Cooling Units...Sale Prices!

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

Whisperkool 1600 (300 cu ft) $1149
Whisperkool 3000 (650 cu ft) $1299
Whisperkool 4200 (1,000 cu ft) $1459
Whisperkool 6000 (1,500 cu ft) $1895
Whisperkool 8000 (2,000 cu ft) $1995

The above prices include the new digital PDT thermostat.

Prices do not include shipping.

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For billing, call Sharon at ex 2733.
Join one of K&L’s Wine Clubs for a fun and easy way to explore the wide world of fine wine. Whatever your price point, we offer a broad range of high quality wines at exceptional savings.

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

The K&L Wine Clubs are also easy and convenient. Just sign-up and every month and your selections will be sent to you. If you are traveling or unable to receive a shipment, let us know and we will hold the wines until you return or send them to one of our retail stores for pick-up at your convenience. Club members are encouraged to reorder their favorites and a member of any Club may purchase wine from any of the other Clubs. Just give us a call, send us an email or go online to place your order. Buying a case of certain wines at a Club discount can often pay for several months’ Club membership.

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

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

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

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

—Thornton Jacobs