Château Pichon-Lalande, Of Course
In preparation for our dinner March 2 with the wines of Pichon-Lalande, we offer these outstanding vintages and formats—all directly from the property.

1981 Château Pichon-Lalande, Pauillac $149.00
According to Robert Parker: “The 1981 is a very successful wine... Unlike many 1981s, Pichon Lalande achieved wonderful ripeness, and the result is a medium-bodied, richly fruity, fragrant wine...” (08/92)

1994 Château Pichon-Lalande, Pauillac (1.5L) $159.99
91 points Robert Parker: “One of the stars of the vintage, a gorgeously perfumed, exotic, smoky, blackcurrant, Asian spice, and sweet vanillin-scented bouquet. It is followed by thick, rich, tannic flavors that exhibit medium to full body, good structure, outstanding purity, and a classically layered, long, pure finish.” (02/97)

1995 Château Pichon-Lalande, Pauillac (1.5L) $309.99
96 points and a Cellar Selection designation from the Wine Spectator: “A megawine, with layers of fruit and various levels of character. This exceptional Bordeaux is full-bodied and very tannic, with masses of rich fruit, berry and tobacco. Very velvety. This powerhouse needs time. Best after 2003.” (01/98)

1996 Château Pichon-Lalande, Pauillac $129.99
1996 Château Pichon-Lalande, Pauillac (1.5L) $299.99
96 points Robert Parker: “The 1996 Pichon-Lalande is just as awesome from bottle as it was from multiple cask tastings. ... Its blueberry/blackberry/cassis scents intermixed with high quality, subtle, toasty new oak. Deep and full-bodied, with fabulous concentration and a sweet, opulent texture. Anticipated maturity: 2004-2025.” (04/99)

1998 Château Pichon-Lalande, Pauillac $57.99
This is a more elegant-styled wine, a bit atypical for the ’98 vintage. This wine has more red fruit aromas of raspberry and red licorice. Pichon-Lalande was especially proud of the quality of the merlot fruit in 1998.

2001 Château Pichon-Lalande, Pauillac $66.99
93 points Robert Parker: “A distinctive bouquet of violets, soy, pepper, blackberries, cassis, and tree bark gives this 2001 a singular style. It exhibits plenty of structure, wonderful sweetness, a closed style, but a rich, textured, persistent character. This beauty needs some time in the cellar. Anticipated maturity: 2007-2018.” (06/04)

Olivet Lane
A top-flight Chardonnay and Pinot Noir from California, both priced under $20 and both absolutely delicious. See page 10.

From Las-Cases to Your Valentine!
Special cases for every budget and every Léoville-Las-Cases nut! See page 2.

Spain for Dessert
Big Parker scores for these Spanish stickies. See Anne’s article on page 14.

More Wine Storage Lockers Coming Soon!
New temperature-controlled lockers are coming soon to K&L’s San Carlos facility.
If you are interested in renting one, please visit www.klwines.com to add yourself to a waiting list for notification. We will call you when the lockers have been completed.
We expect the lockers to be ready in March. You will have the option to rent at that time, pending availability within your desired size.

Dinner and Tasting with Pichon-Lalande
Reserve your spot at an exciting Bordeaux tasting and dinner at the outstanding Cetrella Restaurant in Half Moon Bay.
We will have Gildas d’Ollone, Managing Director of Château Pichon-Lalande here to discuss his terrific wines.
We will taste in Magnum format 1994, 1995, 1996 and a mystery older vintage of Pichon as well as 2001 Pichon and Reserve Comtesse 1995 and 2002 with a five-course dinner.
Reception at 6:30 p.m. and dinner at 7:15 on Thursday March 2. Special room rates available at Half Moon Bay Lodge.
Dinner cost is $150 per person inclusive of tax and tip. Don’t miss this one!
Year 2006-K&L Buyers on the Road Again

It is time for our buyers to start scouring the far corners of the wine world finding great value wines for our stores and our loyal customers. First, Jim Chanteloup, Elisabeth Schriber and myself visited Australia in January. We focused mainly on the Barossa Valley and McLaren Vale areas. February sees Jeff Vierra off to the Loire while Greg St. Clair and Mike Parres head to Tuscany. In March, Keith Wollenberg goes to Burgundy, and Anne Pickett travels to Spain. A big contingent (Clyde Beffa Jr, Ralph Sands, Chip Hammack and Steve Bearden) goes to Bordeaux in April to taste the “superb” 2005 vintage and then travels to the Southern Rhône. Late April sees Gary Westby tasting in Champagne. That’s over 150,000 miles, and we are only into April. Many more trips after April! All in the name of finding special wines for our special customers. —Clyde Beffa Jr

Clyde Recommends: Direct from Château to Your Valentine!

Château Léoville-Las-Cases, St-Julien “Special Vertical Case” ($4999.99)


Château Léoville-Las-Cases, St-Julien “Best Value Case” ($1399.00)


Château Léoville-Las-Cases, St-Julien “100-point Dream Case, Magnums” ($4999.00)

A set direct from the château containing two magnums (1.5L) each of the best six vintages of Léoville-Las-Cases from the last 35 years: one bottle each of 1982, 1986, 1996, 2000 and 2006 vintages. All wines rated 95-100 points by Robert Parker. A serious addition to a wine collector’s cellar. Only five sets left. Special wood box.


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

Saturday, February 4: Bordeaux. Clyde, Ralph, Steve and Alexandre take us on a further exploration into the renowned 2003 vintage. Come on by to taste the latest and greatest Bordeaux that are sure to brighten your dreary winter days. Ten wines to be poured, including eight red, one white and one Sauterne. Tasting price TBA.

Saturday, February 11: Champagne for Valentine’s Day. Gary, Scott and Alexandre pick the best Champagnes for Valentine’s Day. We will explore newly released small estate Champagnes and a few larger producers. Look for GREAT bargains! Ten sparklers to be poured. Price TBA.

Saturday February 18: Hola! Wines of Spain. Anne Pickett and Kirk Walker present newest releases from Spain. We had a huge run on Spanish wines during the 2005 holiday season. Come in and see what all the fuss is all about! Twelve wines to be poured. Tasting price TBA.

Saturday February 25: Burgundy for Any Occasion. Keith Wollenberg and Kirk Walker show off some hot new wines from Burgundy, a combination of red and white wines that are versatile for any occasion. Twelve wines to be poured. Tasting price TBA.

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

**2004 BORDEAUX FUTURES**

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Price</th>
</tr>
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<tbody>
<tr>
<td>Pavillon Rouge, Margaux</td>
<td>$69.99</td>
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<tr>
<td>Pavillon Rouge, Margaux 87-90</td>
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<td>Phelan-Ségur, St-Émilion</td>
<td>$29.99</td>
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<tr>
<td>Pichon-Baron, Pauillac 90-93</td>
<td>$24.99</td>
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<tr>
<td>Pichon-Lalande, Margaux 91-94</td>
<td>$59.99</td>
</tr>
<tr>
<td>Pichon Lalande, Pauillac 1.5L</td>
<td>$129.99</td>
</tr>
<tr>
<td>Pontet-Canet, Pauillac 92-94</td>
<td>$39.99</td>
</tr>
<tr>
<td>Poujeaux, Moulis</td>
<td>$69.99</td>
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<tr>
<td>Quinault L’Enclos, St-Emilion</td>
<td>$24.99</td>
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<tr>
<td>Smith-Haut-Lafitite Blanc, Pessac-Léognan 91-92</td>
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<tr>
<td>Smith-Haut-Lafitite Rouge, Pessac-Léognan 91-93</td>
<td>$36.99</td>
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<tr>
<td>Sociando-Mallet, Haut-Médoc 90-92</td>
<td>$36.99</td>
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</table>

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**2003 BORDEAUX FUTURES**

*Exceptional vintage for collectors. Check out our 16-page Vintage Report. Scores are from The Wine Advocate. These wines are starting to arrive.*

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Price</th>
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<tbody>
<tr>
<td>Brane-Cantenac, Margaux 90-93</td>
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<td>Mouton-Rothschild, Pauillac 96-100</td>
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<td>Grand-Puy-Lacoste, Pauillac 91-94</td>
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<td>Haut-Marbuzet, St-Étienne 90-92</td>
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<td>Haut-Bailly, Pessac-Léognan 90-92</td>
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<td>Gruaud-Larose, St-Julien 91.5L</td>
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<tr>
<td>Haut-Brion, Pessac 93-95+</td>
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<td>Lafite-Rothschild, Pauillac 96-100</td>
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<td>Léoville-Las-Cases, St-Julien 93-95</td>
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<tr>
<td>Margaux, Margaux 96-100</td>
<td>$369.00</td>
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<tr>
<td>Mouton-Rothschild, Pauillac 95-96</td>
<td>$239.99</td>
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<tr>
<td>Palmiers, Margaux 88-91</td>
<td>$114.99</td>
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<tr>
<td>Pichon-Lalande, Pauillac 93-95</td>
<td>$98.99</td>
</tr>
<tr>
<td>Potensac, Moulis 88-90 sleeper</td>
<td>$21.99</td>
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**2004 BORDEAUX FUTURES**

See our website www.klwines.com for tasting notes and accurate inventories.

**Early Closing on February 12th**

Sunday February 12 both stores will close at 5 p.m. for K&L's Company Party in celebration of our 30th year of business.
**Ch. Pontet-Canet: A Ride Back to the Top of Wine!**

I remember it like it was yesterday: a very cold and crisp morning in the first days of April 1995, and we were just getting warmed up after tasting at Lynch Bages at 8:30 a.m. and then Mouton-Rothschild at 9 a.m. As our leader Bill Blatch drove slightly uphill past vines and white gravel less than a minute from Mouton I could not see the château hidden behind the large trees. I asked Bill where are we going next, and he said Pontet-Canet. I was very excited. I had never been to the historic 5th growth. I then asked Bill why we were going there for the first time. His answer was that the 1994 Pontet-Canet was the finest wine made there in a long time and warranted the visit. Of course, he was right; the 1994 Pontet is one of the great successes of the difficult vintage, and the estate has improved every year since.

The name of Pontet-Canet is well known as vines have been in the ground there since before 1725. The estate had a fine reputation before dropping in quality in the years just prior to the 1855 classification of Bordeaux. The classification itself was based solely upon the track record of quality and price, hence Pontet was placed as a 5th growth. The quality rose to the point where the wine was selling at 2nd growth prices. The 1929 was a legendary wine. Unfortunately, as for most of Bordeaux, tough times were ahead. Ponet-Canet did in fact become very well known as a “brand” but for all the wrong reasons—for being the non-vintage, barely drinkable wine served in the French railroad cars.

In 1975 the estate was sold to the Tesseron family, and today the wines are outstanding under the direction of Alfred Tesseron. Alfred’s quiet revolution started in the winery with a more strict selection in the ‘80s and in the last 15 years in the vineyard. The style of Pontet-Canet is masculine, loaded with dark purple fruit, and in today’s wines it is very pure, long and elegant. Many customers are newcomers to Pontet and can feel the conviction in my voice when I recommend it in orders along with the greats like Cos, the Pichons and the Léovilles. For me, Pontet-Canet’s style is like Léoville-Barton: dark serious wines of longevity, quality and value personified. And now you can add consistency!

The proof of Pontet-Canet’s great success of late is easily seen and expected in the famous vintages of 2000 Ch. Pontet-Canet ($49.99) and 2003 Ch. Pontet-Canet ($59.99). But the real proof is in the stunning 2002 Ch. Pontet-Canet ($29.99), 2004 Ch. Pontet-Canet ($39.99) and 1998 Ch. Pontet-Canet ($26.99), from years when mother nature made it difficult to make a fine wine.

Please feel free to call me anytime with questions or advice on the wines of Bordeaux at ex 2723 or Ralph@klwines.com. Cheers and Toujours Bordeaux!

—**Ralph Sands**

**Bordeaux Bargains!**

Let’s start the month with one delicious white from the classic 2004 vintage and three outstanding reds from the near perfect 2000 vintage in Bordeaux.

1997 Ch. Pontet-Canet: A Ride Back to the Top of Wine!

- **2004 Thieuley Blanc, Bordeaux** ($10.99) This property has been turning out high quality white and red wines that sell for prices much lower than you would expect. This is a blend of 60% sauvignon blanc and 40% semillon with a round, soft middle showing grapefruit, shy melon and apple. The finish is fresh and citrusy, with a touch of Meyer lemon and a fine dusting of mineral. An amazing bargain!

- **2000 Thieuley Rouge, Bordeaux** ($16.99) This property also crafted our best selling wine from the legendary 2000 Bordeaux vintage. From the aromas of black currants and cigar box to the ripe merlot fruit, this is a satisfying glass of wine. Lush and ample with flashy tobacco and coffee nuances.

- **2000 Poujeaux, Moulis** ($29.99) Probably the most consistent value-priced château we carry. The 50% cabernet sauvignon in the blend shows here with aromatic herbs adding complexity to the sweet black currants. This is supple, round and earthy with a long, rich, tobacco-laced finish that invites another taste. 40% merlot rounds out the mid palate and makes this traditionally crafted beauty a wine that can age but also drinks perfectly now.

- **2000 Phelan-Ségur, St-Estèphe** ($26.99) This K&L favorite seems to fly under the radar vintage after vintage, yet always produces some of the best values in Bordeaux. Here is a big wine with ample structure and an intriguing meaty quality that contrasts nicely with the bright dark berry fruit. Although big and chewy in the beginning, the spicy, mineral-laced finish is elegant, silky and long. This will age well but can be decanted and enjoyed now. —**Steve Bearden**
<table>
<thead>
<tr>
<th>Year</th>
<th>Wine Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2000</td>
<td>Destieux, St-Emilion</td>
<td>$29.99</td>
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<tr>
<td>2000</td>
<td>Feytit Clinet, Pomerol</td>
<td>$34.99</td>
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</tbody>
</table>

- Great value Pomerol from 2000 vintage with plenty of dark fruits, toasty oak, hints of spice and earth. The palate is round and quite juicy.

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine Name</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>2000</td>
<td>La Cardonne, Médoc</td>
<td>$14.99</td>
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</table>

- Superb value from a great vintage and property.

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine Name</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>2000</td>
<td>Lynch-Moussas, Pauillac</td>
<td>$31.99</td>
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- 91 points Wine Spectator: "...full-bodied, yet fine and silky, with a long, delicious finish."

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<thead>
<tr>
<th>Year</th>
<th>Wine Name</th>
<th>Price</th>
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<tbody>
<tr>
<td>2000</td>
<td>Mouton-Rothschild (5L)</td>
<td>$499.00</td>
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</table>

- 97 points Robert Parker. Special box and bottle-collector's item.

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine Name</th>
<th>Price</th>
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<tbody>
<tr>
<td>2000</td>
<td>Palmer, Margaux</td>
<td>$169.99</td>
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- If you are not on our mailing list and would like to be, please call one of our Mailing list:

- Will Call/Hold Policy:

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<th>Year</th>
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<tr>
<td>2000</td>
<td>Phelan-Ségur, St-Éstèphe</td>
<td>$26.99</td>
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</table>

- Will be available in only one of the stores. We do not sell our mailing list nor our email list.

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2000</td>
<td>Pontet Canet, Pauillac</td>
<td>$49.99</td>
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</tbody>
</table>

- 89 points Wine Spectator: "Refined and silky."

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<thead>
<tr>
<th>Year</th>
<th>Wine Name</th>
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<tbody>
<tr>
<td>2000</td>
<td>Poumey, Pessac</td>
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<table>
<thead>
<tr>
<th>Year</th>
<th>Wine Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2000</td>
<td>Pressac, St-Émilion</td>
<td>$24.99</td>
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</tbody>
</table>

- 90 points Robert Parker: "An exceptionally strong effort from a vignerons, Denis Durantou..."

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2001</td>
<td>Mouton Rothschild</td>
<td>$24.99</td>
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</table>

- 90-92 points Robert Parker: "An exceptionally well-constructed effort with a deep ruby/purple color as well as a sweet nose of melted asphalt, cedar wood, black currants, gravel and tar."
1995 Angélus, St-Emilion ................$159.99
1994 Pichon-Baron, Pauillac ............$34.99
1994 Haut Brion, Pessac ..................$159.99
1994 Haut-Bailly, Pessac....................$42.99
1994 Gruaud-Larose, St-Julien ........$29.99
1990 Domaine de Chevalier Rouge $125.00
1989 Grand Puy Lacoste, Pauillac ....$89.00
1989 Calon Segur, St-Estèphe ..........$99.95
1988 l'Arrosee, St-Emilion ................$79.95
1988 Beychevelle, St-Julien ..............$69.95
1987 Pichon Lalande, Pauillac ........$149.00
1986 Palmer, Margaux ..................$139.99
95 points Robert Parker: “Highly extracted wine, with a black/ruby color and plenty of toasty, smoky notes in its bouquet that suggest ripe plums and licorice.” Decant one hour.
1985 Rene Collard Reserve................$59.99
1984 d’Yquem ..................................$159.99
1984 Pichon Lalande, Pauillac ..........$149.00
1983 Pichon Lalande, Pauillac ..........$149.00
1983 Calon (1.5L) ..........................$199.95
1983 l’Evangile, Pomerol ................$139.99
1982 Leoville Poyferre, St-Julien ...$225.00
1982 Cheval Blanc (1.5L) ................Inquire
1982 Ducru-Beaucaillou, St-Julien $219.00
1981 Pichon Lalande, Pauillac ..........$149.00
1981 Chateau d’Yquem Vertical Case ..$4,499.00
1979 Latour, Pauillac ......................$199.95
1978 Trotanoy, Pomerol..................$119.00
1978 Cheval Blanc, St-Emilion ........$159.99
1978 Pichon Lalande, Pauillac ........$149.00
1978 Pichon Lalande, Pauillac ........$149.00
1978 Rieussec ................................$69.99
1978 Colonial Segur, St-Estèphe .......$99.95
1978 Fonseca ....................................$54.99
1978 Palmer, Margaux ..................$1899.00
95 points Robert Parker: “Has wonderful rich-
eux…The sweet, blackcurrant, earthy, and min-
opineapple nuances and coconut undertones. Fabulous buy for the cellar-perfect acidity with pineapple nuances and coconut undertones.
2000 Castelbajac de Suduiraut ..........$29.99
2000 Cypres de Climens (500ml) ......$26.99
2000 de Faugeres.............................$99.99
2000 de Faugeres (375ml) ..............$49.99
2000 Lamothe-Guignard .................$29.99
2001 Rayne-Vigneau .........................$37.99
2002 Climens ..................................$54.99
Best price in the world?? Close to 2001 in quality.
2002 Doisy-Védèrines ......................$29.99
2002 Doisy-Védèrines (375ml) ...........$16.99
2002 Dauphin de Guiraud (375ml) ........$13.99
2002 Petit-Védèrines (375ml) ............$10.99
2002 Rieussec ..................................$Inquire
Almost as good as their 100-point 2001 vintage.
Champagne
1985 Rene Collard Reserve...............$59.99
1990 Rene Collard Reserve ...............$49.99
1995 Taittinger Comtes de Champagne........................................Inquire
1995 Heidsieck Blanc de Millenieres $79.99
1995 Salon Blanc de Blancs ..............$159.00
1996 Veuve Clicquot Grande Dame ..$89.99
1997 Laurent Perrier Rosé “Alex” ......$89.95
1998 Ariston Brut............................$32.99
1998 Dom Perignon .........................Inquire
1998 Perrier Jouet “Fleur” ...............$89.99
French Artisan Tasting in S.F.
March 25 we’ll be hosting an event in San Francisco featuring at least ten growers from France, all from under the loving umbrella that is Louis/Dressner Selections. For info go to www.klwines.com.
**Direct Buys from France**

K&L buys many imported wines directly from the producers or negociants. We taste the wines at the property and negotiate with the seller, often finding wines that are not available in the U.S. market. And we get the wines to our customers for less. There are no middle-men taking a percentage while passing it through distribution.

### Alsace/Loire Valley

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine Description</th>
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<tbody>
<tr>
<td>2001</td>
<td>Gewürztraminer Grand Cru Fоehn, J.P. Becker</td>
<td>$17.99</td>
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<tr>
<td>2001</td>
<td>Gewürztraminer Eichberg, Charles Baur</td>
<td>$19.99</td>
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<tr>
<td>2004</td>
<td>Riesling Eichberg, Charles Baur</td>
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<td>2004</td>
<td>Muscadet, Ch La Moriniere</td>
<td>$9.99</td>
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<td>2004</td>
<td>Cour Cheverny, Tessier</td>
<td>$12.99</td>
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<tr>
<td>2003</td>
<td>Menatou Salon Rouge, La Tour St Martin</td>
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<td>2004</td>
<td>Menatou Salon Blanc, La Tour St Martin</td>
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<td>Sancerre Blanc, Franck Millet</td>
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### Bordeaux/White/Clair/Red/Stickies

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<th>Wine Description</th>
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<td>2004</td>
<td>Château Roquefort Blanc, Bordeaux</td>
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<td>2004</td>
<td>Château St Jean des Graves, Graves</td>
<td>$10.99</td>
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<tr>
<td>2004</td>
<td>Château Thieuley Blanc, Bordeaux</td>
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<td>2002</td>
<td>Clos Floridene Blanc, Graves</td>
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<td>La Peyrere du Tertre Clairet</td>
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<td>2003</td>
<td>Château Souvenir, Bordeaux</td>
<td>$9.99</td>
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<td>2003</td>
<td>Château Peyraud, Premieres Cotes de Blaye</td>
<td>$9.99</td>
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<tr>
<td>2003</td>
<td>Château Les Gravettes, Cotes de Bourg</td>
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<td>2000</td>
<td>Château Trebiac, Graves</td>
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<td>2003</td>
<td>Petit Manou, Médoc</td>
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<td>Château Rasteau, Domaine de la Maurelle</td>
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<td>2003</td>
<td>&quot;La Riviere&quot; Chenin Blanc, Jean Louis Denois</td>
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<td>2003</td>
<td>Côtes du Rhône &quot;Baron Louis&quot; Ch Montfaucon</td>
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<td>Gigondas, Domaine de la Maurelle</td>
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<td>Les Baux de Provence Château d’Estoublon Rouge</td>
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<tr>
<td>2003</td>
<td>Gigondas Tradition, Moulin de Gardette</td>
<td>$18.99</td>
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</tbody>
</table>

### It’s February “Y”…

Château d’Yquem has delivered its Bordeaux Superiore, rarely produced and only the 23rd vintage since its first introduction in 1959.

2000 Château d’Yquem “Y” ($139.99) is a dry white wine showing delicate aromas of gardenia and jasmine, which mingle with clover, honey and light brioche. The fruit of the nose is carried to the palate, with a pleasant stony finish. This wine offers a perfect long finish. I would recommend this wine with any customary sauternes paring (foie gras) but strongly suggest lobster thermidor.

On a sweeter note, the 2002 Le Dauphin de Guiraud, Sauternes (375ml) ($13.99) has a more exotic nose offering a refreshing honey and citrus finish. The bright, crisp and clean flavor makes this wine a great everyday sauterne that will be light enough to drink with any fruity dessert.

Another great everyday drinker is the 1998 Reserve St. Julien, St-Julien ($14.99), from the great Saint-Emilion wine maker Hubert de Bourd (Angelus). A deep rich purple color and plenty of fruit to the nose, medium bodied with good structure. Will improve with some cellaring over the next 2-3 years.

The 2002 Pagodes de Cos, St-Éstèphe ($22.99) offers good value for the cellar. With plenty of sweet concentrated black fruit and cassis on the nose leading to a meaty more delicate finish. This wine should be drunk over the next 10 years.

Last but not least, the 2000 Feytit Clinet, Pomerol ($34.99), is a merlot-based wine offering a black cherry and dark earthy nose. With tannins still very present, I would keep this wine in my cellar for another couple of years before opening. It will drink well for the next five years after that.

—Alexandre Brissoux

Our top ten recommendations are listed at our website [www.klwines.com](http://www.klwines.com)
<table>
<thead>
<tr>
<th>Cabernet Sauvignon/Meritage</th>
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<tbody>
<tr>
<td>1977 Ch. Montelena (1.5L) .................................. $299.95</td>
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<tr>
<td>1978 Robert Mondavi Reserve ................................... $109.99</td>
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<tr>
<td>1980 Caymus “Special Select” ..... $269.00</td>
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<tr>
<td>1980 Heitz “Bella Oaks” ........................................ $89.95</td>
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<tr>
<td>1982 Beringer Private Res (9L) .................. $1,499.00</td>
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<td>1984 Heitz “Bella Oaks” ........................................ $79.95</td>
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<td>1984 Stag’s Leap “Cask 23” .................................... $229.00</td>
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<td>1985 Dunn Howell Mount (5L) ............................... $1,299.00</td>
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<td>1985 Heitz “Martha’s” ........................................... $299.00</td>
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<td>1987 Kenwood Artist (3L) .... $349.95</td>
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<td>1991 Abreu ........................................ $269.00</td>
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<tr>
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<td>1992 Caymus “Special Select” ........ $199.95</td>
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<td>1992 Corison .......................................... $79.95</td>
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<td>1993 Beaulieu Vineyard P Reserve....$74.99</td>
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<tr>
<td>1993 Burgess Vintage Select ........ $44.99</td>
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<td>1993 Katherine Kennedy ............ $119.00</td>
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<td>1993 Silverado Res Napa .............. $99.00</td>
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<td>1993 Stag’s Leap “Cask 23” ................ $149.00</td>
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<tr>
<td>1994 Anderson’s Conn Valley....... $89.95</td>
</tr>
<tr>
<td>1994 Beaulieu Vineyard P Reserve...$94.99</td>
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</tbody>
</table>

Greetings from Basque Country!

Actually, I should clarify that I am not actually in BasqueLand. My travel plans for the month of February include a comfortable armchair, a copy of Mark Kurlansky’s A Basque History of the World and a few tasty bottles of wine from this breathtakingly beautiful and rugged country. Below are two selections from the Basque appellations of Iroulleugy and the Jurançon, located at the base of the Pyrenees in southwest France. I am sure you will appreciate them, both for their sense of terroir and for being dang tasty. Please read on!

Clos Lapeyre in Jurançon is a 12-hectare domaine owned by the Larrieu family. The goal of owner/winemaker Jean-Bernard Larrieu is to produce wines that express the specificity of the grape varieties (namely gros and petit manseng) and the soils (clay/limestone and silex) found on his steeply planted vines (250 meters!). The 2004 Domaine Lapeyre Jurancon Sec ORGANIC ($13.99) comes in a nifty screw cap, and oh how fun it is to drink! Comprised of 100% gros manseng, this is a firm, mineral-driven white with notes of fresh herbs, green apple and quince. This Basque white is delicate and refreshing, however its complexity and concentration will undoubtedly impress you. Enjoy a glass while cooking dinner, or pair with Basque style sizzling garlic shrimp!

One of the most picturesque and breathtaking villages in all of France MUST be Irouleugy! Rustically inspired Basque-style architecture as well as amazing wine and food lend a uniqueness to this village. The 2003 Irouleugy Rouge Domaine Iklaria ORGANIC ($13.99), from winemaker Peio Espil is a blend of cabernet sauvignon, tannat and cabernet franc. This is not a massive, oak-laden fruit bomb but rather a medium-bodied red with notes of crunchy cherry, plum and black currant. A perfect match for hearty dishes like roast lamb in rosemary sauce or a traditional Basque-inspired grilled filet mignon with roasted red peppers. Enjoy a glass of this delicious and authentic red and take a trip to Basque country!

—Mulan Chan

K&L Staff


In San Carlos: Gary A, Scott B, Sal C, Randy C, Don D, Peter D, William E, Andy G, Kevin I, Brian K, Rick N, Kit O, Julio S and Sal S.


In Los Angeles: Chip H, Tommy M and Elisabeth S.

In Phoenix: Kerri B.
2001 Trefethen, Napa .........................$29.99
2001 Terra Valentine, Spring Mnt ........$26.99
2001 Stonestreet “Legacy” .................$49.99
2001 St. Clement, Napa ......................$24.99
2001 Paradigm, Napa ........................$49.99
2001 Mount Eden, Santa Cruz ..............$29.99
2001 Mount Veeder Res. Meritage ..........$49.99
2001 Paradigm, Napa ........................$49.99
2001 Spring Mountain Vineyards ..........$36.99
2001 St. Clement “Oropos” .................$37.99
2001 Stags’ Leap Wine Cellars “Fay” ......$74.99
2001 Stags’ Leap Winery, Napa ..........$32.99
2001 Veraison, Napa .........................$46.99
2001 Viader, Napa ............................$74.99
2001 Vine Cliff, Napa ........................$34.99
2001 Alexander Valley .......................$14.99
2001 Avalon, Napa ............................$9.99
2001 Beringer Founders ......................$7.99

New release! Brimming with fruit aromas and flavors biased to the black fruit end of the cabernet spectrum: plums, blackberry, black currant.

Was $32! A steal for under $20!

Lush and full, the use of oak is masterfully integrated so as to provide perfect spice without an overshadowing influence.

The 2002 Concept emphasizes the lush fruit and supple tannins of grapes grown on the alluvial fans lining the edges of the Napa Valley and the hillsides of Carneros.

Was $65—Shaun Green

A Wine to Love

Olivet Lane vineyard is an incredibly desirable source of Pinot Noir and Chardonnay fruit in the Russian River appellation of Sonoma. The grapes are highly sought after by wineries such as Williams Selyem and Merry Edwards, but the way to buy is directly from the owners of the vineyard under their own Olivet Lane label. Pellegrini Family owns this vineyard, and under the astute direction of Robert Pellegrini these wines are truly world class. Both wines are wonderful values and have proven themselves with our staff and our customers. Give each a try and see for yourself how you can buy cultivated wines at great prices.

The 2002 Olivet Lane Pinot Noir ($19.99) is wonderfully opulent with nice dark cherry fruit filling the palate, accented by delicate notes of sweet spices, blackberry, integrated oak and a long plush finish. Good tannins provide structure, but the velvety texture of the wine smooths these out into a wine that is hard to resist right now. This is luxury in a bottle, and at a price we all can afford. This is truly new world-style Pinot Noir at its best and avoids the ultra-extraction crutch that hides the true character of Pinot while exhibiting the unctuous ripeness that the Russian River appellation uniquely adds to the world of Pinot styles.

The 2003 Olivet Lane Chardonnay ($14.99) also shows how great the Russian River can be for the production of world-class Chardonnay, with a wonderful offering of ripe pear to apple fruit with notes of stone, cinnamon and a touch of vanillin oak. With all this ripe fruit, you might expect a lack of acidity or structure, but it comes through here in this great food wine. This is a Chardonnay to please everyone! Consistent year after year, this has been a favorite of our customers (and staff) consistently.

—Shaun Green
2003 Mer Soleil, Central Coast ........$34.99
2003 Matanzas Creek, Sonoma ........$17.98
2003 Margarett’s Vineyard, Cal...........$5.99
2003 Logan, Monterey ......................$12.99
2003 Jordan, Russian River ..............$21.98
2003 Hanzell, Sonoma ......................$54.99
2003 Gainey, Santa Barbara ..............$12.99
2003 Gary Farrell, Russian River .......$29.99
2003 Grand Cru, California ..............$4.99
2003 Grgich Hills, Napa............... $29.99
2003 Handleby, Dry Creek ...............$16.99
2003 Hanzell, Sonoma .....................$54.99
2003 Logan, Monterey .....................$12.99
2003 Margaret’s Vineyard, Cal......... $5.99
2003 Mark West, Central Coast ..........$9.99
2003 Matanzas Creek, Sonoma ..........$17.98
2003 Mer Soleil, Central Coast ........ $34.99
2003 Mi Sueno, Los Carneros ..........$32.99
2003 Miner Family “Wild Yeast” ......$44.99
2003 Olivet Lane, Russian River .......$14.99
2003 Qupe “Block Eleven” ...............$23.99
2003 Ramey “Hyde Vineyard” ............$49.99
2003 Ramey, RR and Carneros ..........$29.98
2003 Robert Young Estate ...............$27.99
2003 Solitude, Carneros .................$23.99
2003 Sonoma Cutrer RRR (375ml) ......$9.99
2003 Villa Mt Eden Bien Nacido .......$12.99
2003 Walter Hansel “Cahill Ln” .......$29.99
2003 West Slope, Edna Valley ..........$11.99
2004 Acacia, Carneros ....................$15.99
2004 Ambullneo, “Big Paw” ..............$54.99
2004 Beringer “Founders” ...............$7.99
2004 Beringer “Private Reserve” ......$29.99
2004 Bogle, California ....................$7.99
2004 Cakebread, Napa ......................$34.99
2004 Cambria “Katherine’s” ............$12.99
2004 Chalone, Monterey .................$10.99

Spotlight on Terra Valentine

I can't believe I haven't written about Terra Valentine yet, considering how great these wines are and how much the entire Redwood City staff loves them. It's been over a year since I desperately asked Trey if we could carry the 2001s and now with the rip-roaringly good 2002s just released, it's a perfect time to introduce them now, and not just because it's February! Terra Valentine is a family-owned, small-production winery that sits deep and high inside the spectacular Spring Mountain Appellation, truly one of the best regions for growing Cabernet in all of Napa Valley. Eighteen hundred feet above the drums of the winery divas below, this extraordinary 14-year-old, 35-acre vineyard produces wines of profound character and intensity, displaying amazing personality and a chiseled, age-worthy structure. The true masterpiece, however, is owner Angus Wurtele's choice to price these stunners at absurdly reasonable levels. For such magnificent quality, you can easily pay a lot more (and trust me, you mostly do!). In fact, I performed a little experiment a couple weeks ago when I had glass of 2002 Terra Valentine Spring Mountain District Cabernet Sauvignon ($26.99) next to that of an ultra-prestigious winery whose focus one might say is its famous white label. There was, sitting on the patio sipping Terra Valentine next to a $100+ dollar bottle thinking to myself, "In all fairness I can't say that T.V. is better (or worse) than this luxury brand next to it. Wow!" The kicker was that it had all the depth and elegance of greatness, but none of the price tag. As if that wasn't enough, the 2001 Terra Valentine "Wurtele Vineyard" Spring Mountain Cabernet Sauvignon ($44.99) is something else!! Winemaker Sam Baxter selects fruit from two exceptional, volcanic-soil blocks within this killer vineyard to make a truly special wine that turns up the muscle and concentration, demonstrating astonishing fruit and refinement that'll make your mind salivate. I'm going to be blunt about this. There is no California Cabernet under $50 that will make it flinch. Not one. If you find one, you email me at mreyes@klwines.com and tell me, because I want to buy it. Enjoy! —Martin Reyes

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

2002 Baileyana “Firepeak Cuv” $29.99
2002 Chehalem “Stoller” $34.99
2002 Domaine Drouhin, Ore $34.98
2002 Domaine Drouhin “Laurene” $54.99
2002 Donum, Carneros $59.99

92 points Wine Spectator: “An impressive wine that combines ripe, rich character with a sense of elegance and finesse.”

2002 El Molino, Napa $49.99
2002 Mount Eden Estate $32.99
2002 Oak Aboour “Toulouse” $29.99
2003 A to Z, Willamette Valley $14.99
2003 Amici, Mendocino $39.99
2003 Anapamu, Monterey $10.99
2003 Archer Summit “Prem Cuv” $29.98
2003 Auteur “Hyland Vineyard” $42.99
2003 BearBoat, Russian River $13.99
2003 Brandborg, Umpqua Valley $16.99
2003 Chehalem “3 Vineyards” $21.99
2003 Cristom “Mnt Jefferson” $25.99
2003 Domaine Serene “Yamhill” $29.99
2003 Elk Cove, Willamette Valley $18.99
2003 Etude, Carneros $36.99
2003 Handle, Anderson Vly $19.99
2003 Hatcher, Willamette Valley $32.99
2003 Keller “La Cruz” $27.99
2003 Londer, Anderson Vly $27.99
2003 Morgan “Double I” $46.99
2003 Porter Creek “Fiona Hill” $29.99
2003 Rex Hill, Oregon $19.99
2003 Tandem “Keefer Ranch” $39.99
2003 Taz, Santa Barbara $17.99
2003 Varner “Hid B Ick,” Snt C rz $36.99
2003 Woodenhead, Russian Rvr $31.99
2004 Acacia, Carneros $19.99
2004 Adelsheim, Willamette Vly $24.99
2004 Ambulnneo “Buldog Res” $76.99
2004 Au Bon Climate, Santa Barb $17.99
2004 Cambria “Julia’s” $16.98
2004 Chalone Monterey $14.99
2004 Chalone Estate $21.99
2004 David Bruce Central Coast $18.99
2004 Esser, California $9.99

Great value and delicious!

2004 Hartford, Sonoma $19.99
2004 Kenwood, Sonoma $14.99
2004 La Crema, Sonoma $14.98
2004 Laetitia, Arroyo Grande $17.99
2004 Lutea, Russian River $27.99
2004 Mark West, Central Coast $9.99
2004 Melville, Santa Rita $24.99
2004 Morgan “Twelve Clones” $24.99

Aromas of black cherry, minerals, hard spices and toast.

2004 Parker Station, Santa Barbara $10.99
2004 Patz & Hall, Sonoma $29.99

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Trey’s California Greats!

The 2002 Flora Springs Napa “Trilogy” ($49.99) is another winner in a long line of top California Bordeaux blends. The 2002 Trilogy is comprised of 50% cabernet sauvignon, 29% merlot, 13% cabernet franc, 4% malbec and 4% petit verdot. The majority of the fruit used in this wine comes from the Komes Ranch Estate vineyards, which surround the winery in Rutherford. The wine is vibrant, rich and dark. Flavors of red currants, blackberries and mocha are followed a full, lush and well-structured finish. A few more years in the bottle will help to round out the ripe, firm tannins.

The 2002 Cabernets continue to impress us. The 2002 Vine Cliff Napa Cabernet Sauvignon ($34.99) is a blend of 86% cabernet sauvignon, 10% cabernet franc and 4% petit verdot. This wine really shows the fleshy, ripe fruit that is typical of many great 2002’s. Hints of mocha, ripe cherry and black currants jump from the glass! Switching gears to Pinot Noir and Chardonnay, Taz Vineyards is a winery to watch. The 2004 Taz Santa Barbara Chardonnay ($12.99) is a well focused, rich-fruity driven wine. Eighty percent of this wine comes from a southwest-facing slope on the inland side of the Cat Canyon Vineyard in Los Alamos. Their current Pinot Noir is the 2003 Taz Santa Barbara Pinot Noir ($17.99). In blending this 2003 Santa Barbara County Pinot Noir, the folks at Taz pulled together fruit from Santa Maria Valley and the Santa Rita Hills—two very different sites with contrasting signatures. The final product shows a blackberry burst in the wine with cola spice and juicy jammy berry notes, supported by a balancing act of tannins and structure. Another value in Santa Barbara Pinot Noir would be the 2004 Au Bon Climat Santa Barbara Pinot Noir ($17.99). This wine is just easy to drink. Whether with fresh grilled salmon or left-over roast chicken or just in a glass by itself, the pretty plum and spring strawberry flavors of ABC’s Santa Barbara Pinot are simply delicious.

—Trey Beffa

ZINFANDEL

2002 Amici “Panek” $26.99
2002 Ch. Montelena, Napa $24.99
2002 D Cuded, Napa $22.99
2002 Dry Creek “Old Vine” Sonoma $24.99
2002 Howell Mountain, Black Sears $34.99
2002 Montevina Terra d’Oro $19.99
2002 Renwood “Sierra Series” $9.99
2002 Ridge “Geyserville” $27.99
2002 St. Francis “Old Vine” $13.99
2002 Sobon Estate ReZerve $19.99
2002 Storrs “Rusty Ridge” $24.99
2002 Storybook “Mayacamas’” $25.99
2002 Storybook Estate Reserve $44.99
2003 Artezin, California $11.99

90 points Wine Enthusiast: “This is a new brand from Hess Collection, and a very good wine. Winemaker Randall Jouhson calls it a field blend, with small amounts of Syrah and Petite Sirah.”

2003 August Briggs, Napa $27.99
2003 Bogle Old Vine $8.98
2003 Brown Estate, Napa $32.99
2003 Carol Shelton “Rocky Res” $32.99
2003 Four Vines Old Vine Cuvee $10.99
2003 Hendry “Block 7,” Napa $27.99
2003 Klinker Brick “Old Ghost” $34.99
2003 Marietta, Sonoma $14.99
2003 MD Phillips “7 Deadly Zins” $12.99
2003 Ravenswood Single Vinyards Inquire
2003 Ridge “Three Valley’s” $16.99
2003 Rombauer $21.99
2003 Scott Harvey Old Vn, Amador $19.99

Super spicy entry, generous mouth feel, blueberry, sweet integrated vanilla, cherry berry Zinfindel, chocolate, blackberries, briary, full-flavored Zinfindel components.

2003 Sobon “Rocky Top” $12.99
2003 Storybook Mt “Eastern Ex” $36.99

93 points Robert Parker: “A deep, ruby/purple color is accompanied by an exceptionally floral, black cherry, raspberry, and blueberry-scented bouquet.”

2003 Tin Barn “Gilsson” $24.99
2004 Balleto, Russian River $14.99
2004 Cline, California $7.99
2004 David Coffaro, Dry Creek $19.99
2004 Earthquake, Lodi $23.99
2004 Folie à Deux “Menage à Trois” $8.99
2004 Joel Gott, California $13.99
2004 Four Vines Old Vine Cuvee $14.99
2004 Lodi, Zinfandel $18.99
2004 Shenandoah Spec Rs. Amador $7.99
2004 Windmill Estates Old Vine $9.99
2004 Rosenblum Vintners Cuvee XXIII $7.98

See our internet site for more accurate inventories: www.klwines.com
**Domestic White**

2001 Corazon Gewürztraminer...........$19.99
2003 Concannon “Stampmakers” ...$10.99
2004 A to Z Pinot Gris (Ore) ...............$10.99
2004 Conundrum White Blend .......$21.99
2004 Cold Heaven “S&B” Viognier ..$32.99
2004 Dry Creek Chenin Blanc ..............$9.99
2004 Edmund St. John Shell & Bone $24.99
2004 FishEye CA Pinot Grigio .............$5.99
2004 Londer Gewurztraminer .............$19.99
2004 Luna Napa Pinot Grigio ............$16.99
2004 Mergerum “Alisos” Ptn Gris ...$17.99
2004 Michael Austin Viognier .........$16.99
2004 Pine Ridge Chenin/Viognier ...$11.99
2004 Ponzi Will. Valley Pinot Gris ...$13.99
2004 Smoking Loon Viognier .......... $6.99
2004 Trefethen Napa Dry Riesling ...$14.99
2004 Willakenzie Pinot Blanc/Gris ..$17.99

**Sauvignon Blanc**

2003 Bernardus, Monterey .......... $10.99
2003 Gainey “Limited Select” ...... $15.99
Tasted blind, one would guess white Bordeaux!
2003 Source “Heart Block” ........... $46.99
2004 Wattle Creek, Mendocino ....... $16.99
2004 Chance Creek, Redwood Vly ..$12.99
2004 Clos Pegase, Carneros .......... $17.99
2004 DeSante, Napa .............. $16.99
Fresh citrus-like fruit that is lively and zippy.
2004 Duckhorn, Napa ............ $21.99
2004 Ferrari Carano, Sonoma ....... $14.99
2004 Geyser Peak, California ....... $7.99
2004 Grgich Hills, Napa .............. $19.98
2004 Hanna, Russian River ........ $11.99
2004 Honig, Napa .................. $11.99
2004 Husch, Mendocino .......... $19.99
2004 Joel Gott, California ........... $9.99
2004 Kalinda, Mendocino ............. $9.99
2004 Kathryn Kennedy ............... $18.99
2004 Kenwood, Sonoma ............... $9.99
2004 Mason, Napa .............. $12.98
2004 Matanzas Creek, Sonoma ....... $14.99
2004 Morgan, Monterey .............. $10.99
2004 Murphy Goode “Tim Roof” ...... $6.98
2004 Paige 23, Santa Barbara ...... $13.99
2004 Palmina “Sisquoc,” St Maria ..$14.99
A favorite of Martin’s in Redwood City!
2004 Rock Rabbit, Central Coast ......$7.99
2004 Sauvignon Republic, RR ....... $12.99
2004 Source “Gamble” .............. $22.99
2004 St. Supéry, Napa ............. $13.99
2004 Sterling, Napa ............. $10.99
2005 Girard, Napa .............. $12.99

**Merlot**

1999 Newton Unfiltered (375ml) ......$14.99
Originally $22. 90 points Robert Parker!
A full-bodied, rich Merlot that is drinking great right now!
2002 Ch. Souverain, Sonoma ............$13.99
2002 Cloverdale Ranch, Alex ...... $16.99
2002 Echelon, California ............. $8.99
2002 Ferrari Carano, Sonoma .......... $19.99
2002 Flora Springs, Napa ............. $19.98
2002 Franciscean, Napa .............. $17.99
2002 Markham, Napa ............... $15.98
2002 Matanzas Creek, Sonoma ....... $19.98
2002 Paradigm, Napa ................ $14.99
2002 Rombauer, Napa ............... $27.99
2002 Simi, Sonoma .................. $16.99
2002 Stags’ Leap Winery, Napa .... $19.99
2002 Swanson, Napa ............... $22.99
90 points Wine Spectator: “Intense and concentrated, with a firm, vivid band of spice, currant, black cherry and wild berry.”
2002 Whitehall Lane, Napa .............$22.98
2003 Bogle, California ...............$6.98
2003 Chappellet, Napa ............... $27.99
2003 Duckhorn, Napa ............... $44.99
2003 L’Eco No. 41, Columbia Vly ..$29.99
2003 McManis, California .......... $8.99

**Domestic Red**

2002 Altamura Sangiovese .......... $32.99
2002 Palmina “Stolpman” Nebbiolo ..$31.99
2003 Cline Anc Vines Mourvèdre ...$12.99
2003 Edmund St. John “Rck & Gr” ..$17.99
A blend of grenache, mourvèdre and syrah.
2003 Garretson G Red ............... $17.99
2003 Shypoke Napa Charbono ....... $19.99

**Syrah/Petite Sirah**

2002 Chalone Estate Syrah .......... $27.99
2002 Kahn, Santa Ynez .......... $27.99
2002 Stags’ Leap Winery Petite Sir ...$29.99
2003 Bonny Doon “Pousseur” ........ $12.99
2003 Concannon CC Petite Sirah ......$11.99
2003 David Bruce CC Pet Sirah .... $14.99
2003 EXP, Dunnigan Hills .............$9.99
2003 Girard Napa Petite Sirah ....... $17.99
2003 Hahn Central Coast ............. $9.99
2003 JC Cellars California Cuvee ..$24.99
2003 Jelly Roll, Santa Barbara Syr ...$34.99
2003 K Vintners “Milbrandt” ...... $27.99
2003 Melville, Santa Rita .......... $18.99
2003 Ojai, Santa Barbara .......... $23.99
2003 Piedrasassi California ........ $49.99
2003 Rock Rabbit, Central Coast ...$9.99
2004 Earthquake Lodi Petite Sirah ...$28.99
2004 Mergerum “Purismis Mt” ...... $29.99
Intense, concentrated fruit, spicy, with hints of vanilla bean and dark blackberries! WOW!
2004 Vinum Cellars “PETS” Petite Sr $9.99

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**San Francisco Focus**

This month, I want to tell you about Buehler Vineyards. I’ve written about them before and continue to enjoy the quality of wine being produced from the winery. Located 6 miles east of St. Helena above Conn Valley, the Buehler estate is 300 total acres with 65 under vine. The Buehler Family, along with wine maker David Cronin, continues to produce high quality, balanced wines at reasonable prices. Tours at the beautiful estate are by appointment only. Call (707) 963-2155. The following wines are now available at K&L:

2002 Buehler Napa Valley Estate Cabernet Sauvignon ($29.99) The grapes are a combination of hillside fruit with grapes from the valley floor. The wine sees 18 months in oak, 20 % new, which adds just a taste of vanilla. A very rich and full bodied wine with great balance. It is approachable now, but I would recommend 2-3 years of aging.

2003 Buehler Napa Valley Cabernet Sauvignon ($21.99) This wine is ready to pop and pour. Full of bright black fruit and soft tannins, this wine sees 18 months of oak as well.

2003 Buehler Chardonnay ($9.99) A crisp, balanced wine with a nice creamy mouth feel, hints of mineral and floral on the nose with just enough acidity to make it great. This is the glass you want at the end of a hard day at work.

See you in the City…

—Mike Jordan
**ARGENTINA/CHILE/PORTUGAL/SPAIN**

**Chile/Argentina**
- 2003 Elsa Syrah (Argentina) ........................................ $5.99
- 2004 Alamos Chadonny (Argentina) .............................. $7.99
- 2004 Elsa Malbec (Argentina) ........................................ $7.99
- 2004 Terrazas de los Andes Malbec (Argentina) ............... $7.99
- 2004 Altos Las Hormigas Malbec (Argentina) ..................... $8.99
- 2002 Budini Cabernet (Argentina) .................................. $8.99
- 2004 Casa Lapostolle Rapel Valley Merlot (Chile) .......... $9.99
- 2003 Fin del Mundo, Postales Cab/Malbec (Argentina) ...... $9.99
- 2003 Valentin Bianchi Famiglia Malbec (Argentina) ......... $12.99
- 2003 Terrazas de los Andes Reserve Cabernet Sauvignon (Argentina)-90 points Wine Spectator .......................... $13.99
- 2003 Fin del Mundo, Malbec, Patagonia (Argentina) ......... $14.99
- 2004 Bodegas Caro, Amancaya, Malbec/Cabernet (Arg) ..... $15.99
- 2003 Casa Lapostolle, Cuvée Alexandre, Cabernet (Chile) .. $16.99
- 2003 La Posta Bonarda or Malbec (Argentina) ................. $17.99
- 2003 Luca Syrah (Argentina) ........................................... $31.99

**Portugal/Spain**
- 2004 Marques de Riscal Rueda Verdejo ............................ $6.99
- 2003 Candela Carro, Murcia ........................................... $7.99
- 2004 Yasa Garnacha, Calatayud ....................................... $7.99
- 2003 Marco Real Tempranillo, Navarra .......................... $8.49
- NV Broadbent Vinho Verde (Portugal) ............................ $8.99
- 2004 Cuevas de Castilla “Con Clase” Rueda, Blanco .......... $8.99
- 2003 Mano a Mano, La Mancha...................................... $8.99
- 2003 Casa Castillo, Monastrell Jumilla ........................... $9.99
- 2001 Conde de Valdemar Crianza Rioja ........................... $9.99
- 2001 Casa Ferreirinha Esteva (Portugal) ......................... $9.99
- 2004 Naia Rueda Blanc ................................................. $9.99
- 2002 Castell del Remel Gotim Bru .................................. $10.99
- 2004 El Quintanal, Ribera del Duero ............................... $10.99
- 2000 Mont Marcal Cava .................................................. $11.99
- 2004 Valminor Albariño, Rias Baixas ................................ $11.99
- 2004 Bodegas Y Vinedos Luna Beberide, Mencia ............ $12.99
- 2004 Bodegas Arrocal, Arrocal ....................................... $13.99
- 2003 Vinas del Cenuit, Venta Mazzaron, VDT de Zamora...$13.99
  90 points Robert Parker: “A superb discovery by broker Jorge Ordonez...”
- 2003 Domino de Tares, Bierzo ........................................ $14.99
- 2001 Viña Izadi, Rioja, Crianza ....................................... $14.99
- 2001 Bodegas Montebaco, Pago Sendra Misa Crianza ....... $16.99
- 2004 Fefiñanes Albariño ................................................. $16.99
- 2003 Pago Florentino, La Mancha ................................... $16.99
- 2001 Bodegas Garanza Cyn, Crianza, Toro ...................... $19.99
- 2001 Casa Castillo, Las Gravas, Jumilla ........................... $24.99
- 2001 Remondo Palacios, Propiedad, Rioja ....................... $26.99
- 2000 Bodegas Muga Reserva Selección Especial Rioja ...... $29.99
- 2001 Hacienda Monasterio, Ribero del Duero .................... $34.99
- 2002 Bodegas Y Vinedos Maurodos San Roman, Toro ....... $41.99
- 2003 Dos Victorias Gran Elias Mora Daniel ...................... $41.99
- 1999 Arzuaga, Ribera del Duero, Reserva ....................... $44.99
- 2000 Viña Izadi, Rioja, Selección .................................... $46.99

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**Like Dessert Wine for Chocolate...**

Enjoy these wines with desserts, chocolates, cheeses or your sweetie!

- 2004 Bodegas Silvano Garcia Monastrell Dulce, Jumilla (500ml) ($21.99) 93 points Robert Parker: “It is produced from 50-year old Mourvedre, vinified, then fortified with alcohol ... The superbly concentrated 2004 displays blue fruits, violet, and campohar aromas, followed by a full-bodied, enormously-endowed palate with more residual sugar than its taste reveals.”

- 2004 Bodegas Silvano Garcia Moscatel, Jumilla (500ml) ($29.99) 92 points Robert Parker: “Silvano Garcia fashions some intoxicating, heady, sweet reds, with the Moscatel resembling a French Beaumes de Venise. With loads of exotic tropical fruits intermixed with apricots, this honeyed sweetie possesses a light gold color as well as plenty of alcohol and glycerin.”

- 2003 Candela Bellum, El Remate, Valencia (500ml) ($29.99) 93 points Robert Parker: “…an Amarone-styled offering produced from late harvested Monastrell. It possesses a dense ruby/purple color, a fig and raisin-like character in its perfume of blackberries, chocolate, and scorched earth, moderate sweetness, and wonderful purity as well as intensity ... one of the top discoveries of all my tastings.”

- 2004 Vinos Piñol Mistela Blanca, Terra Alta (500ml) ($29.99) 95 points Robert Parker: “The 2004 Mistela Blanca is a rich, sweet elixir made from White Grenache. Its amber color is followed by copious quantities of honeysuckle, creme brulee, coffee, licorice, and cherry scents in its overpowering yet complex aromatics.”

- 2004 Vinos Piñol Mistela Red, Terra Alta (500ml) ($29.99) 92 points Stephen Tanzer: “(90% garnacha and 10% syrah) Bright dark ruby. Pungent, wild aromas of dark cherry liqueur, smoked bacon, truffle and maple syrup. Supersweet and highly concentrated but with a surprising light touch for such a powerful, velvety drink.”

Happy Valentine’s Day! —Anne Pickett, anne@klwines.com

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**Slow Cooked and Savory**

That is the food I want this time of year. There are plenty of wines that pair wonderfully with these foods. A few of my favorites are:

- 2004 Vina Y Tia De Lozar, Ribera del Duero ($10.99) A charmer! Dark, ripe fruit immediately jumps out of glass at you. It is backed with more subtle hints of its oak, cedar, smoke and spice. On the palate the wine is similar to the nose; it greets you with dark, pure almost juicy fruits then fleshy soft tannins and behind the fruit and tannins the unmistakable savour earthiness of tempranillo. Think braised short-ribs!

- 2004 Bodegas Arrocal, Ribera del Duero ($12.99) This is bigger, more complex wine. The fruit is multidimensional; dark juicy berries and crunchy red fruits all tossed together. The palate is round, plush and long, the perfect showcase for all those fruit tones. Almost hidden behind the fruit are hints of oak and spicy earth that linger on the finish. Stylish, clean and modern, this is a heck of a deal. Great with Persian herb stew!

- 2004 Bodegas Quinta de la Quietud “Corral de Canamas,” Toro ($21.99) Dark, vibrant and bold, looking at this wine you would think it was a monster, an opaque violet bruiser. The nose offers dense dark fruits and berries that slowly revealed tarry earth and exotic spices. The big surprise is the palate: structured and long with ripe supple tannins, reminding me of a forward right bank wine. Decant and enjoy this seriously indulgent wine. —Kirk Walker

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For prices of our old wines, see our award-winning website at www.klwines.com
Ahh, February, without a doubt one of my favorite months of the year, and it has nothing to do with that Valentine’s Day stuff. It’s cold, windy and rainy/snowy, some would say miserable. Not me. It makes me feel alive! It truly brings the kid back into my soul, when I used to jump into puddles just for the fun or it build a snow fort with an arsenal of snowballs to ambush your friends from, since you just called them to come over. The beautiful thing is that I still do this, although I get tired within ten minutes and have to go back inside. BUT THE SPARK IS STILL THERE BABY!!! At least now I can go inside and drink adult beverages, instead of some juice box, start a fire, pour some soul warming wine, cook good food all while making fun of my friends and how old THEY are getting. Let the spark ignite something this winter, even if it only lasts ten minutes, and then enjoy good wine with good people!

2003 Buchegger Grüner Veltliner Pfarrweingarten ($19.99) How can you say no to a wine coming from the Pfarrweingarten, or preist’s vineyard? A rich, tropical wine that reminds me of fresh mango, not yet fully ripened, drizzled with a beautiful, unfiltered Spanish olive oil and then dusted with a small cracking of white pepper.

2004 Schloss Gobelsburg Grüner Veltliner Steinsetz ($21.99) This 2004 Grüner, planted in alpine pebbles that were transported by the prmeval Danube and then covered by black and loamy soil, loess and gravel, gives birth to a wine that exudes full-bodied minerality with spikes of peppery acidity that are held together by a creamy core of fruit.

2003 Heidi Schrock St. Laurent Kraxner ($39.99) Are you ready for one of the finest reds in all the land? This is, without question, one of the best expressions of the St. Laurent varietal that I have ever had! Only two words can described this wine: power and grace. A silky caress of sweet tobacco and rich fruits compacted by a core iron depth and mineral salinity that leaves you sitting if you were standing and standing if you were sitting. —Eric Story

The 15th Page Man: Funky New Wines

We are going to push the envelope a bit this month as we have just received some wines that don’t necessarily fit comfortably into our perceptions of German wine, but damn are they tasty! From the Nahe we have a weisser burgunder (pinot blanc) from Paul Anheuser that is simple, fresh and lip smacking. Try the 2004 Paul Anheuser Weisser Burgunder Classic ($10.99) with a salad of lump crab meat lightly tossed with peas, tarragon and fennel for refreshing and invigorating lunch. Keep a stock of this delicious bottle for unexpected guests and those nights when you just need a glass of wine. Fingers crossed, I have submitted this to Jim Barr and his crack staff and hope to get at least 63 cat heads and possibly a house wine designation from the master. Speaking of Jim Barr this next wine is as quirky as he is, though I believe it can hear a little better…

In the Rheingau there are some plantings of red grapes, mostly pinot noir and some bits of st. laurent, which Mr. Molitor crafts into this expressive, cheery red. The 2003 Molitor St. Laurent Qba Trocken ($11.99) reminds me a bit of pineau d’aunis, another individualistic wine with its spicy nose of pepper, crushed black raspberries and hints of smoked sweet meats. Like most northern reds it is bright, focused, elegant and subtle, not a blockbuster, a wine best enjoyed with a fork in your hand. I suggest Asian-inspired meat dishes such as Kalbi Kui, Korean short ribs with sweet chili paste, garlic and soy.

—Jeff Vierra, lover of Marginal Things
**Jim Barr...Destiny or Curse?**

That headline has nothing to do with anything, but it looks dramatic, don't you think? Anyway, in my case he is both.

I'm not about to say that Jim has lost the dynamic that has made him a legend in this business, but... well heck, you may as well know: He has a grand total of three customers left. Three who trust him. Three who take his advice. Three blind friggin’ mice. Shemp must be close, cause apparently Larry, Moe and Curly shop with Master Barr.

There is Don (not his real middle name). Don reads lips, and that helps their relationship immensely. Don is so busy that he rarely finds the time to see Jim in person, another sterling silver plus sign. Don must be a priest, as he has forgiven Barr all of his wine suggestion sins.

One wine that Barr got right was the 1933 Justino Henriches Malmsey Madeira ($249.95), sweetish and rich and sporting an orange peel tang on the one hand, bittersweet chocolate on the other. In cold weather, Madeira makes easy friends. A real rarity.

There is David. David makes wine with Jim, another mistake. David is a lawyer. If I were David, I’d file a class action suit against every recommendation Jim has ever made. Except the 1979 Latour ($199.95). Elegant, restrained, classy, and perfectly stored. A true claret.

And there is C.T. I think C.T. has the ears of an elephant, because he can understand every word Jim says. C.T. is even o.k. with Jim’s voice-mail message (“I will ATTEMPT to get back to you as soon as possible.” Like, how hard can it be to dial seven &!!@#$! numbers?) but has yet to actually speak with Barr on the phone. Fancy that.

Take care of your health gentlemen. You are the last of the Barrhicans.

Welcome The Newest K&L Team Members! Some have been here a bit. I should have introduced them before. But better late than never!

Jorge Valencia: A prince of a man. And a fabulous cook as well. Panfried Marlin pancreas, sardine gazpacho, head cheese jello mold (or just plain mold), he does it all, and with panache, but you can have that on the side. Multi lingual, speaks Spanish when he wishes to say rude things about me. What does embecil de la aldea mean?

Dan Buckler: Fresh from the Katrina catastrophe (only partly responsible) and looking for another. Found K&L immediately. Fits right in, never a good sign. Hobbies: traveling, placekicking and left wing extremism. Loves long walks on the beach. When he wishes to say rude things about me, he stays silent. I’ve never heard him speak.

Jeff Garneau: Almost didn’t take the job because there was no resident chef (hadn’t met Jorge). Thank God he made the right decision (did we?). Jeff can (and will) discuss the global ramifications of ‘T vine trel- lising, or maybe the effect the Norwegian whaling industry has on the uptick of Mondeuse consumption in the Pacific Northwest. Speaks impeccable English when he wishes to say rude things about me.

Thornton Jacobs: We share an affinity for smuggling water bottles filled with Sauvignon Blanc onto airplanes. Hey, it’s a long trip. Or a short one (whatever). Used to work for a competitor, but when I Googled him all I got was a mug shot of former Phillies slugger Greg Luzinski. Maybe that’s why he looks up when a ballpark vendor yells “hey Polish!” Speaks German when he wishes to say rude things about me. What does was fur ein dorftrotteln mean anyway? —Joe Zugelder

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**Jim’s February Gems**

We (Clyde, to be more precise) are still finding an occasional 2000 Bordeaux (mostly of the Cru Bourgeois level) floating around from our sources both here and in France, and, in some cases, at very reasonable prices. One positive aspect of these classified lesser growths is that in exceptional vintages like 2000, they will be ready to drink at a much earlier date than the major growths. A perfect example of this comes from a 150-acre, northern Médoc estate, the 2000 Château La Cardonne Blaignan, Médoc ($14.99). Comprised of merlot (50%), cabernet sauvignon (45%) and cabernet franc, this puppy is deeply colored and exhibits lovely, opulent aromatics of black cherries to blueberries with just a touch of cedar oak as a back note. In the mouth, this well-balanced, medium-full bodied Médoc offers tons of ripe fruit, upfront and on through to the finish, soft integrated tannins, good complexity and a warm lengthy finish. ( ★★★★★★)

Along the same thought patterns as the above, we have just received our third shipment of 2003 Château Souvenir, Bordeaux Superieur ($9.99), also from a very serious vintage. This excellent Bordeaux from Saint-Medard-De-Guizieres, just northwest of the city of Bordeaux, is totally vinifed to drink now. A blend of merlot (60%) and equal amounts of cabernet sauvignon and franc, you will discover a wonderful wine that is lush, round and soft, loaded with cassis to blackberry fruit, good length and a very forward appeal. Buy this to drink near-term while you wait for your 2003 classified growths to evolve. ( ★★★★★)

One of the most unique and compelling red wines that I can recall tasting of late is the 2004 Domaine L’Attilon Marselan Rouge

ORGANIC ($8.99). Marselan is a new grape that is a cross between cabernet sauvignon and grenache, and is being planted in southern France around Aude and Bouches du Rhone. This 2004 organically produced wine from Domaine L’Attilon explodes with currant to blackberry fruit with spicy undertones on the nose and in the mouth. There is a hint of floral tones reminiscent of jasmine, too, with excellent acid structure, excellent firmness and depth of character, and with a long, delicious finish. Anderson has told me that this is most definitely our house red for the month, with the other two in strong contention. ( ★★★★★★)

Our Burgundy wine buyer, Keith Wollenberg, discovered the Mâcons of Denis Barraud, an extremely small but super-high-quality producer, in 2002. His estate productions have been exceptional, and the 2004 Domaine des Nembrets St-Veran ($13.99) from Barraud is, without a doubt, one of the finest village Mâcons that I have ever put in my mouth. It is very broad, very rich, almost creamy on the palate, yet bright and vibrant and has that classic minerality that comes from the hills of Roche De Vergisson. This is a must buy for those of you who are looking for excellent white Burgundy to buy but do not want to take a second mortgage out on the homestead to be able to afford to do so. ( ★★★★★★)

If you have any questions regarding these wines, you can email me at jimbarr@klwines.com. Enjoy this month’s selection or else!

—Jim, Anderson, & Eby
CHAMPAGNE/SPARKLING WINE

French Sparkling Wine/Champagne

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Domestic Sparkling Wine

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<tr>
<td>NV Roederer Estate Anderson Valley Brut</td>
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The Best 1996 Vintage Yet!

I am extraordinarily excited to report that my favorite 1996 vintage Champagne yet has arrived at K&L. From Leclerc-Briant, the producer that brought us the (now sold out) single vineyard Champagnes Clos des Champions, Les Crayères and Les Chèvres Pierreuses is finally releasing their tete de cuvee. The Leclerc-Briant Cuvee Divine ($39.99) is being released at ten years old, a properly luxurious time in the family’s 90 foot-deep cellar for a luxury cuvee. This Champagne is the color of straw, with just the right amount of compact, streaming bubbles. It is composed of 50% chardonnay and 50% pinot noir, blended from estate vineyards in the prime valley of the Marne villages Dizy (home of Jacquesson), Cumières (where their single vineyard offerings are from), Damery (where Mr. Rene Collard has vines) and Hautvillers (home of the monk Dom Perignon). Aromatically, the pinot noir is at the forefront, with plenty of black cherry, a very high quality, pure nose indeed! After spending nine years on the lees it is surprising how little toast is evident, and I think this is a testament to the organic farming of Mr. Pascal Leclerc-Briant. Because of the lower yields and greater concentration, there is just lots of wine in front of the yeasts! In the mouth, the wine is rich and full bodied, with all the flavors present that the nose promised. The finish is where the chardonnay takes over, with zippy, subtly citrusy freshness and a very persistent minerality. The Divine is dosed at only six grams per liter, making it quite dry. After having the 1988 at dinner with Scott Beckerley, I am convinced that this will provide fantastic drinking until at least 2021—starting today! Please don’t miss this fantastic Champagne; I am sure it won’t last long. We also received a very small amount of the Leclerc-Briant “La Croisette“ Brut ($29.99) from a less-than-one-acre vineyard in Epernay directly above the winery! This blanc de blancs shows the cantaloupe style fruit of a valley of the Marne blanc de blancs and finishes very, very dry. Quantity is limited. Feel free to contact me at 1-800-247-5987 ex 2728. A toast to you!

—Gary Westby

Two Perfect Sparklers for Valentine’s Day

While you are looking for the perfect gift for Valentine’s Day, consider the following two Champagnes for enjoying a romantic dinner or for presenting as a memorable gift.

For those of you on a budget (hey, you’re giving diamonds as well), the Launois “Cuvee Reserve“ Brut Blanc de Blancs ($25.99) is a perfect choice. This bubbly comes from Mesnil, the home of Krug’s Clos de Mesnil and the world-renowned house of Salon. So, obviously, quality is the trademark of this southernmost Grand Cru village. The Launois is made entirely of chardonnay with 90% of the juice from the 2000 vintage and 10% from the 1998 reserve. Stainless steel vinification makes for clean fruit with a hint of minerality. A nose of pastry dough and wet stones. Rich pear fruit with a touch of key lime are the principal flavors with a finish of crème brulee and toasted almonds. Four years ageing on the lees brings richness and length.

The Franck Bonville Cuvee Les Belles Voyes ($59.99) is a top of the line bubbly from Olivier Bonville. The Belles Voyes vineyard is in Oger and is miniscule, at 1 3/4 acres. Like the Launois, this wine is all chardonnay (in this case, from the 1997 harvest). All fermentation and ageing is done in old oak casks. A wonderful nose of vanilla and subtle yeast. Flavors of golden pears, cream, brioche and pine nuts. Creamy and full-bodied with a slight, elegant hint of toasted oak on the finish. One of the most lush and rich Champagnes that we currently have in stock. A great effort of winemaking, and tough competition for wines selling at three times the price!

—Scott Beckerley

Find accurate inventories at our web site at [www.klwines.com](http://www.klwines.com)
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Rich and concentrated, lovely and intense. Good mineral and acidity.

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**Loire, Alsace and Beyond: Sancerre & Such**

March 25 we will be hosting an event in S.F. featuring at least ten artisans growers from France, all from under the loving umbrella that is Louis/Dressner Selections. Confirmed so far are Marc Olivier from Pêpinière, Cathérine Russell from Clos Roche Blanche, François Pinon, Isare de Pontbriand of Domaine Closel, Éric Nicolas of Bellivière, Jean-Paul Brun from Beautjolais, Claude Maréchal from Burgundy, Franck Peillot of the Jura, André Iché of Chateau Oupia in the South and more. For info go to www.klwines.com. Now on to the wines…

Recent arrivals include a much better supply of the wildly popular Sancerre of Gerard Boulay in Chavignol. The 2004 Gerard Boulay Sancerre Chavignol ($18.99), a hand-harvested, tank-fermented stunner that is brilliant and racy with intensity and length to match. The flavors unfold like improvisational Jazz. There are small amounts of 2004 Gerard Boulay Sancerre Chavignol Rouge ($18.99), which is luscious, supple and, dare I say, a great find for pinot noir. There are also limited quantities of 2004 Gerard Boulay Sancerre Chavignol Clos du Beaujeu ($24.99), the old-vine cuvee, vinified in neutral wood, and to me one of the great wines of the region. If you tasted or bought the 2002 you will know what I mean. Then, and please act fast if you want them, we have direct from the domaine some Clos du Beaujeu ’96, ’97, ’99 and a bit more 2002. I asked for these specifically to show to you how this wine improves with age, so please only a bottle or two per person so we can all enjoy these gems. Also, finally in stock again is the 2004 La Tour St. Martin Menetou Salon Blanc ($14.99), which is fresh, vibrant and bright with great cut and mineral quality and a zesty tanginess that invites another sip. There is hardly a better sauvignon in the store right now for this price. The 2004 La Tour St. Martin Menetou Salon Rouge ($14.99) is elegant with delicate flavors of earth and tea leaves, hints of sweet plums and woodruff. Drink over the next 7-8 years. Live in the Light! —Jeff Vierra
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ITALIAN WINES

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

Pre-Arrivals
1996 Casisano Colombo Brunello - 1 Glass Camberlo Rosso ...........$24.99
I just tasted this wine, and it is classic, beautiful, drinkable Brunello. It is also limited and will go fast! (Greg St. Clair, K&L Italian buyer)
2000 Il Poggione Brunello di Montalcino - 90 points Spectator ....$29.99
1999 Caparzo Brunello di Montalcino - 91 points Wine Spectator ..$29.99
1997 Casisano Colombo Brunello Ris - 92 pts Wine Spectator ....$54.99
1999 Casisano Colombo Brunello Ris - 95 pts Wine Spectator ....$54.99
2001 Azelia Barolo “San Rocco” - 95 points Wine Spectator ..........$59.95
2001 Clerico Barolo “Pajana” - 95 points Wine Spectator ...........$69.95
2001 Clerico Barolo “Ginestra” - 96 points Wine Spectator ..........$69.95
1999 Clerico Barolo “Pajana” - 95 points Wine Spectator ...........$69.99
2000 Scavino Barolo “Carobric” - 94 points Wine Spectator ..........$78.95
1999 Lisini “Ugolaia” Brunello - 95 pts Wine Spectator ............$84.99
1997 Caparzo La Casa Brunello - 94 points Wine Spectator ........$84.99

Tuscany
2004 Maritma Sangiovese “4 Old Guys” .............................$7.49
2004 Poliziano Rosso di Montepulciano ................................$11.95
2002 Villa Antinori Toscano Rosso .....................................$15.95
2002 Felsina Chianti Classico ..............................................$16.99
2002 Antinori Chianti Classico “Peppoli” ..............................$19.95
2003 Le Cinciole Chianti Classico - 1 Glass Gambero Rosso ......$19.99
2 Glasses Gambero Rosso.

Podere Rinascimento
Seven vintages ago we started importing wines from Ermacora, a small family winery (pronounced er-MA-ko-ra. It took me two years to get it right). They were always much better known within Italy where they’d been awarded multiple Gambero Rosso awards. We began to slowly build the brand here, year after year our sales staff suggesting these wines until now Ermacora is one of K&L’s most sought after label. The brothers Ermacora (Dario & Luciano) live amongst the vines at their small winery in the Colli Orientali del Friuli, just a few miles from the Slovenian border. Although they have all the most modern technology, their motto states: “Do little, in order to do better.” True farmers at heart, they believe wine is made in the vineyard. I visited with them in Iplis, the tiny village where they live, this past April to taste their 2004 vintage. I had just been to Vinitaly and was stunned by the quality of almost everything I tasted from 2004—red, white, Trentino, Sicily, Tuscany, Piedmont, Friuli, everywhere it seemed to be an amazing vintage. Ermacora didn’t disappoint.

Ermacora’s wines are unoaked and very concentrated, so much so that the wines need 6-9 months after release to really blossom and show all of their potential. This year’s wines were so fantastic I asked Dario if we could delay the arrival so they could show their complete array of potential. In Italy it is the exact opposite; all the restaurants and their customers want the wine the first day it is available, mostly from a historical perspective where there was little refrigeration, and at the end of the vintage the wine was….well not as good. Dario was very pleased that his wines would be arriving here in their best condition!

If there was any one varietal that showed better in Friuli in this glorious vintage it is the often misunderstood Tocai Friulano. The wonderful balance, coupled with a depth of concentration you don’t see in Tocai is followed by hints of tarragon and layers of mineral that give way to a richness that is balanced with delicate acidity and scintillating aromas of bitter almonds, apple and ripe pear highlighted by a very long finish. The perfect accompaniment to fish or crab. 2004 Ermacora Pinot Grigio ($14.99), winner of 2 Glasses Gambero Rosso, is simply sensational. Perfect balance of acidity and tremendous aromatics, loaded with pear, apple, citrus and tropical fruits in an elegant, concentrated and superbly balanced wine! 2004 Ermacora Pinot Bianco ($14.99) 2 Blue Glasses Gambero Rosso.
This is the wine Ermacora is known for most in Italy. It has tremendous focus and concentration, rich and creamy, with custard like flavors and hints of apples and bergamot. It is majestic on the palate, with balance, complexity and character. Age this wine for 2-3 years and you won’t believe the incredible wine it will evolve into. Perfect for halibut, swordfish or cocktails!

—Greg St.Clair

For a complete up-to-date listing, check our website at www.klwines.com
2002 Sesta di Sopra Brunello-92 points Wine Spectator $42.99
The nose just jumps out at you spicy, complex, wild cherry fruit, with hints of sage, leather, intriguing, seductive and inviting. On the palate the wine is broad, full-bodied and rich yet not heavy, it has an elegance, more like a lithe, muscular athlete, supple yet forceful and is full of the complex character. (Greg St. Clair, K&L Italian buyer)

2000 Sestola di Sopra Brunello-92 points...$42.99

2001 Paitin di Pasquero Elia Barbaresco “Sori Paitin”...$32.99
2002 Ruggeri Corsini Barolo...$17.99
2001 Ruggeri Corsini Barolo...$14.99
2002 Ruggeri Corsini Barbera d'Alba “Armujan”...$17.99
2002 Ruggeri Corsini Nebbiolo delle Langhe...$14.99

2004 Volpe P Zuc di Volpe Sauvignon-3 Glasses Gambero Rosso...$21.99
2003 Vie di Romans Pinot Grigio...$23.99
2004 Jermann Pinot Grigio...$24.99
2004 Jermann “Red Angel on the Moonlight” Pinot Noir...$25.99

Silvano Follador Prosecco...Inquire

2002 Vencjar Rosso DOC Isonzo...$19.99

2001 Elio Grasso Barolo Gavarini “Vigna Chiniera”...$55.99

Piedmont

2002 Ruggeri Corsini Nebbiolo delle Langhe...$14.99
This is the poor man's Barolo I went crazy over when I first tasted it, the classic nebbiolo nose of rose and earth, yet soft and rich in the mouth at an unbelievable price! (Greg St. Clair, K&L Italian buyer)

2002 Ruggeri Corsini Barbera d'Alba “Armujan”-91 points Wine Spectator...$17.99
Vibrant fruit, incredibly balanced, richness, great finish, drinking beautifully now!

Barolo/Barbaresco


2001 Ruggeri Corsini Barolo-90 points Wine Spectator...$31.99
There is a seductive elegance in this wine, it seems as if a feminine touch has softened the powerful structure of the nebbiolo grape, relaxing its muscles, allowing the personality of the soil to gently state its character, coupled with the classic rose petal aromatics that make Barolo so famous. (Greg St. Clair, K&L Italian buyer)

2001 Paitin di Pasquero Elia Barbaresco “Sori Paitin”...$32.99

2000 Familia Anselma Barolo-92 points Wine Spectator...$43.99

2001 Seghesio Barolo “La Villa”...$47.68

2001 Elio Grassi Barolo Gavarni “Vigna Chiniera”...$55.99


2001 Einaudi Barolo “Nei Cannubi”-91 points Wine Spectator...$69.99

Barolo/Barbaresco


2000 Familia Anselma Barolo-92 points Wine Spectator...$43.99

2001 Seghesio Barolo “La Villa”...$47.68

2001 Elio Grassi Barolo Gavarni “Vigna Chiniera”...$55.99


2001 Einaudi Barolo “Nei Cannubi”-91 points Wine Spectator...$69.99

Silvano Follador Prosecco...Inquire

Arrived and departed too quickly, more on the water!

Blason is Back!!!!
Giovanni Blason's tremendous Friulian bargains have arrived.
The sensational 2004 vintage is really evident in each and every wine, and the prices are incredible enough to make them everyday drinking wines!

2004 Blason Merlot DOC Isonzo...$7.99

The incredible backlash from the film “Sideways” has shortened Merlot to a four letter word, and rightfully so for much of the simplistic plonk passed off as a drinkable wine. However if you are unsure of what “real” Merlot tastes like, this is it. Complex fruit, balance, length and medium body, this is such an incredible bargain you won't believe your luck!

2004 Blason Chardonnay DOC Isonzo...$8.99

Un-oaked, balanced, mineral, pure chardonnay flavors, a steal!

2003 Blason Venc Bianco DOC Isonzo-1 Glass Gambero Rosso...$14.99

The Venc Bianco is pinot bianco, tocai fruliano and 5% sauvignon both tank fermented and aged “sur lie,” and part of the pinot bianco is barrel-fermented in Taransaud barriques. The nose is fascinating, alternating between flower and fruit with hints of hazelnut and vanilla. Try it with sashimi!

2002 Vencjar Rosso DOC Isonzo...$19.99

This wine comes from a tiny 3.7-acre vineyard planted in 1950. This is a blend of cabernet franc, cabernet sauvignon and merlot in equal parts that is layered with spicy red fruits, walnut, leather and whose sweet fine grain tannins come together in a supple, richly textured finish. If you like Bordeaux you’ll love this!

Trentino-Alto Adige and Friuli

2003 Convento Muri-Gries Pinot Grigio-1 Glass Gambero Rosso...$14.99

2004 Volpe Pasini Chardonnay...$12.99

2004 Santa Margherita Pinot Grigio...$15.95

2004 Volpe P Zuc Volpe Ribolla Gialla-2 Glasses Gambero Rosso...$18.99

February's Picks

Big wines for a short month! Five generations and almost a hundred years ago, the Zannoni family arrived at La Fortuna back in 1907. The estate, wine cellar and business center, has been designed in such a way to preserve the originally beauty of the renovated Tuscan farm-house and to respect traditions while adapting to the modern needs of winemaking. You can contact them at info@tenutalafortuna.it if you would like schedule a tasting or tour.

2003 La Fortuna Rosso di Montalcino ($17.99)
100% sangiovese, this “baby Brunello” is a steal at this price. Black cherries and plum with sweet tobacco mingle with a nice mineral component. This medium-bodied wine shows very good acidity. Think Mom's best lasagna recipe.

2002 La Fortuna Brunello di Montalcino ($36.99)
Not a misprint, Brunello under $40.00 with lush black cherry and ripe strawberries, vanilla and chocolate character and fine integrated tannins. This user-friendly Brunello drinks very well right now with a couple hours of decanting and will evolve over the next couple of years. Pork tenderloin's a must with this sangiovese!

2003 La Fortuna IGT Sant’Antimo ($27.99)
This Super Tuscan is a blend of 40% sangiovese and 60% cabernet sauvignon and sees 10 months in French oak barrels (Allier). Extremely elegant on the palate with blackberries, blueberries and a touch of coco powder, there is great length thanks to its fine-grained tannins and rich glycerine at the end. With perfect balance through the long finish, this is something special to share with your valentine.

—Mike Parres
We are extremely fortunate here at K&L to have developed wonderful relationships with some outstanding importers. Charles Neal Selections, Preiss Imports and Winebow to name a few, are bringing in fabulous artisanal, handcrafted spirits made by independent, small producers. Because of this we have a variety of Armagnac, Cognac and Single Malts that are exclusive to K&L in the U.S., on the West Coast or in California. Give each of these a try and you will understand that craftsmanship is still alive and well in the spirit world.

For a more complete listing with descriptions and tasting notes, check out our website at klwines.com. —Susan Purnell

**Armagnac**

Château de Pellehaut: Exclusive to K&L in the U.S!

On a beautifully situated property overlooking the town of Montréal-du-Gers lies the Château de Pellehaut. Purchased by Gaston Bérault shortly after the Second World War, he has slowly developed one of the largest single properties in the region. Bérault’s sons Mathieu and Martin take care of winemaking (the red, white and rosé are all big sellers at K&L) and the élevage of Armagnac.

Both are intelligent and enthusiastic about their product, and between them have studied enology in Toulouse and apprenticed at Château de Tanquet in Eauze, Château Beychevelle in Bordeaux and Au Bon Climat in California. Pellehaut is located in the Tenareze section of Armagnac; the soil here contains more chalk and limestone than in the Bas-Armagnac, and the spirits generally take longer to develop and begin to bloom around their 15th birthday. Both the 1973 and 1979 vintages are made with pure Ugni Blanc, distilled one time by a traveling distiller, and aged in a combination of local and Limousin oak on two properties, about four miles apart. The youngest spend their first five years on the upper level of one chai next to the house, and then are transferred to the other chai during their intermediate years. The older vintages finally make their way back to the lower level of the initial chai.

1979 Château de Pellehaut, Tenareze ......................................$94.99

Rich, golden amber in color. The nose is filled with notes of dried fruit, toffee and crème brûlée. On the palate it has a wonderful balance of fruit, spice and just a hint of chocolate. A lingering, long finish that doesn’t want to let your palate go! (Susan Purnell)

1973 Château de Pellehaut, Tenareze ......................................$129.99

Golden amber in color. Wow, the vibrant, lively nose on the 1973 is just amazing! Orange marmalade, dried apricot, custard with hints of pepper and toasted nuts. Elegant, smooth, yet very creamy, rich and full on the palate. There is loads of fruit on the finish that seems to coat your palate and moves slowly down your throat to fill your chest with glowing warmth. (Susan Purnell)

**Veuf Goudoulin**

This relatively small negociant firm is located just outside Courrensan, just within the Bas-Armagnac limits. The firm was started in 1935 Madame Jeanne Goudoulin who, following the unexpected death of her husband Joseph from injuries sustained during the first world war, began selling his Armagnacs directly from the family property the Domaine de Bigor. As the years passed, the Goudoulin Armagnacs began reaching a larger audience, making their way to the Basque coast and Bordeaux. In 1964, Jeanne’s grandson Christian Faure entered the business and began expanding the negociant side, establishing contracts with growers and marketing their products under the Veuf Goudoulin name. In 1977, the Veue (widow in French) died, and in 1983, Faure constructed a new chai to house his Armagnacs, now called the Clos du Presbytère. (Charles Neal)

1986 Veuf Goudoulin Bas-Armagnac ...........................................$69.99

Light golden amber in color. The nose is like strolling through a farmers’ market on a summer morning. It is all peaches and plums with whiffs of bouquets of flowers. It is very elegant and round with a lush fruitiness that lingers on your palate. This would be a prefect place to start for someone just learning about the world of Bas-Armagnac. (Susan Purnell)

1976 Veuf Goudoulin Bas-Armagnac ...........................................$99.99

Amber color with gold highlights. The 1976 is the most vibrant of the three. Juicy oranges and hints of spice on the nose. It explodes in your mouth with a great balance of fruit, toasted nuts and just a touch of cinnamon. A bit drier on the palate, leaving you with a nice warming finish. (Susan Purnell)

1966 Veuf Goudoulin Bas-Armagnac ...........................................$139.99

Medium amber in color. The long time spent in the barrel really reflects on the richness of the 1966 from Goudoulin. There are loads of maple syrup, deep dried prunes and raisins. But the freshness of the fruit still shines through and gives it incredible balance and unbelievable length. Simply stunning! Beautiful gift for anyone celebrating a 40th anniversary or birthday! (Susan Purnell)

**Cognac**

Deret: Exclusive to K&L on the West Coast!

The Vallet family is careful to bring out the distinctive regional characteristics in their brandies. While Deret Cognac is similar to the Château Montfaucon line, the ageing and marriage of casks differ, creating distinctively rich and elegant cognacs without any bitterness or heaviness of a woody nature. Coloring never added, so these Cognacs have no telltale mahogany tones. (Preiss Imports)

Deret VS, 5 year, Petite Champagne ...........................................$32.99


Deret VSOP, 10 year, Petite Champagne Cognac ...........................$32.99


Deret XO, 30 year, Petite Champagne Cognac .............................$39.99

A Luxury Cognac with no excess tannins resulting in an extra aged Cognac that retains its freshness and delicacy. A fully matured brandy with several waves of aromas. Color: Copper. Nose: Intensely mineral initially, then showing a trace of iodine followed by summery, floral fragrances. Palate: Luscious flavors of dried fruit and toasted almond. Lots of rancio. Strength and fire without heaviness. 40% ABV (Preiss Imports)

**Single Malt Whisky**

Bruichladdich, Isle of Islay: Exclusive to K&L in California!

I have always been a supporter of the small, independent spirit producers either here in the U.S. or abroad. But after attending the Bruichladdich Single Malt Academy at the end of August 2005, I truly understand what makes Bruichladdich so special. The goal of the Bruichladdich Academy is to give participants hands-on experience working at a distillery using Victorian equipment dating back to 1881. Not a technical school, the students shadow actual whisky craftsmen and share in their vast amount of experience. Participants experience the entire process of whisky making: Milling, Mashing, Fermentation, Distillation, Maturation and Bottling. I will certainly never look at another bottle of whisky in the same way! And I recommend this experience to anyone who is a lover of whisky and of life. Art is art, whether it lies on a piece of canvass or in a bottle! (Susan Purnell)

Bruichladdich 12-year-old Islay Single Malt Whisky ..............................$59.99

The 12-year-old had been aged in Bourbon and refill Spanish oak casks. What really stands out is the weight of the whisky. It is extremely creamy, rich and full on the palate. It has an incredible balance of pretty fruit, citrus notes, custard and hints of sea saltiness. It is my favorite everyday dram in the Bruichladdich line up! (Susan Purnell) Tasting Notes From Jim McEwan: “The toasted sweet oak flavors bust onto the palate, confident in their quality, strong and flavorful, flooding the palate with Islay character and warmth. You have to wait just a little for the richness and fruitiness to emerge. Look for lip-smacking black cherries towards the finish. An absolute thoroughbred; Finish: The interplay of oak and spirit plus its youth provide a finish of depth and finesse.” Silver Metal Winner - International Wine & Spirit Competition 2004.
Riedel + Since 1756

Glasses must be shipped in case quantities.

Vinum Series—Machine-made, 24% lead crystal

- Bordeaux (6 per case) $17.49 $107.94
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- Chardonnay (6 per case) $13.99 $89.94
- Champagne Prestige (6 per case) $15.99 $101.94
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- Single Malt (6 per case) $13.99 $89.94

Many other glasses—Call for prices.

Spiegelau Glasses

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

- Bordeaux glass (6 per case) $6.99
- Burgundy glass (6 per case) $6.99
- Port glass (6 per case) $6.99
- White wine glass (6 per case) $6.99

Attention California residents. Proposition 65

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

Lower Prices!

Vinotheque Storage Cabinets

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

Models

- Vinotheque 320 264 $3650 $2179
- Vinotheque 500 368 $3975 $2489
- Vinotheque 550 428 $4325 $2689
- Vinotheque 700 528 $4675 $2789

QT Models

- Vinotheque 320 264 $4750 $2689
- Vinotheque 500 368 $5295 $3189
- Vinotheque 550 428 $6225 $3489
- Vinotheque 700 528 $6850 $3789

Low Everyday Prices!

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

Wine Storage Lockers in San Francisco

We now have wine storage lockers in our San Francisco store. These lockers have a capacity of between 24-30 cases. Cost is $180 for six-months rental. 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 REPE- sent 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.
Why Join a Wine Club?

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

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

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

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

Cheers!  
—Dave Rosenzweig

**SIGNATURE RED COLLECTION**

This is a Club for the connoisseur and passionate wine lover. Two bottles of red will arrive each month. Wines in this Club normally sell for between $30 and $50 a bottle. Monthly Cost: only $49.95 + Shipping (+ Tax for CA residents only). All reorders are $23.95 per bottle. Previous Signature selections (Wine Spectator-listed prices): 1999 Oakford Estate Cabernet Sauvignon ($100), 1999 Casisano Brunello di Montalcino ($40), 2001 Morlenda “Crianca,” Priorat ($48).

**PREMIUM WINE CLUB**

This Club features a tremendous selection of wines from around the world. These wines show complexity and true varietal character. See below for two of our past selections. Usually, but not always, we include a white and a red. Wines in this Club normally sell for between $18 and $30 a bottle. Monthly Cost: only $29.95 + Shipping (+ Tax for CA residents only). All reorders are $13.99 per bottle. Previous Premium selections: (Wine Spectator-listed prices): 2001 Blackford Chardonnay, Sonoma ($30), 2000 Waterford Cabernet Sauvignon, South Africa ($25), 2000 Cloud 9 “Composition” ($70).

**BEST BUY WINE CLUB**

A great way to learn about wines from around the world with a very high quality-to-price ratio. Usually we include a white and a red. Wines in this Club normally sell for between $10 and $15 a bottle. Monthly Cost: only $17.95 + Shipping (+ Tax for CA residents only). All reorders are $8.49 per bottle. Previous Best Buy selections: (Wine Spectator-listed prices) 2003 Nugan Chardonnay, Australia ($12) and 2003 Langwerth Von Simmern, Reisling ($13).