February 2007

151 Wines Direct from Europe!
K&L does the importing, leaving out the middleman and providing you with values galore from France and Italy. See pages 6-7.

The Barossa's Thorn Clarke
The lineup is impressive for this Aussie overachiever, and the prices are insane. See Jimmy C's article on page 8.

Rioja, a Primer
Anne Pickett's got the low down on Rioja. See page 14.

Malescot and Great '03 Bordeaux Values

Robert Parker: "I can unequivocally say that the 1994 and 1995 offerings are the two most impressive back to back efforts I have ever tasted from Malescot St.-Exupery. The 1994 possesses a dense, dark ruby/purple color, a pure nose of blackcurrants, spice, vanillin, herbs, and minerals, excellent richness, considerable power, as well as the stylish, graceful Margaux suppleness and elegance- it will evolve easily for another 10-15. Malescot St.-Exupery's 1994 is one of the finest wines of the appellation."

1999 Château Malescot Ste-Exupery, Margaux.........................$58.99
90 points Robert Parker: "This 1999 is one of the finest efforts of the vintage. It offers up complex aromatics consisting of herbs, red and black fruits, minerals, acacia flowers, and licorice. The dark plum color does not possess the saturation of a vintage such as 2000, but this is pure seduction in a medium-bodied, beautifully balanced, nicely-textured effort. It is virtually impossible to duplicate such a wine anywhere else in the world. Anticipated maturity: now-2012."

2003 Château Malescot Ste-Exupery, Margaux.........................$48.99
92 points Robert Parker: "Its dark ruby/purple color is followed by sumptuous aromas of truffles, underbrush, plums, cassis, and a hint of figs. The tannin is sweet, and the texture is multilayered. This full-bodied, chewy, round, sensual Margaux should evolve gracefully for 15+ years. Bravo!"

2003 Château Smith-Haut-Lafitte, Pessac................................$49.99
#58 in the Spectator’s Top 100 Wines of 2006! 93 points Wine Spectator:

2003 Château Gruaud-Larose, St-Julien .................................$57.99
92 points Wine Spectator: "Aromas of blackberry, toasted oak, sweet tobacco and espresso. Full-bodied, with velvety tannins and a long, fruity finish. I like the texture. Best after 2010."

2003 Château Pontet-Canet, Pauillac .................................$69.99
#39 in the Spectator's Top 100 Wines of 2006! 94 points Wine Spectator:
Brick’s Bordeaux Picks: Four Superb Values

This month I present to you four of my favorite new values in K&L’s never ending vault of Bordeaux. The 1996 Château Lanessan, Haut-Médoc ($19.99) is a perfect example of Bordeaux that does not play the points game. This is what I imagine Bordeaux tasted like in the 19th century. More spice than fruit here. There is a bit of barnyard, true, but as a component of spice rather than a feature presentation. Add some tart red plum fruit to hold it all together and you have a great wine for beef stew.

The 2001 Château la Mission, Lalande de Pomerol ($19.99) is another rustic gem of a Bordeaux, a diamond in the rough perhaps? With its cedar, thyme and red currant nose this wine screams clot. Plum, boysenberry and a mushroom-like quality pack the mid palate, but where this wine really shines is the finish. Plenty of gravelly earth and an Alderwood smoke like spice are both persistent and lengthy. Drinkable now but could age well over the next 6-8 years.

In an opposite style, but every bit as enjoyable is the 2003 Hauts de Pontet-Canet, Pauillac ($21.99). This is perfect for lovers of new world styled wines. Better than 99% of the domestic Cab based wines, this bottle will surely convert many to the values of Bordeaux. A bottomless pit of black cherry and pomegranate, this wine is creamy and coating, all the while being lively and fresh. In two words: absolutely delicious.

But the real show stopper of the month is the 2003 Domaine de Chevalier, Pessac-Legnan ($33.99). This is pure Bordeaux through and through. From its herbaceous nose, to the pure silky texture, to a perfect acid/tannin balance this has it all. This could truly be the best value of the entire 2003 vintage, not only in Bordeaux but in all of France. This is wonderful now and will only continue to get better over the next 8-12 years. A must for any fan of wine, period.

Bearden’s Bordeaux Picks

By the time you read this most of the 2003 vintage Bordeaux will have arrived and the 2004 will have begun hitting our shelves. The following four wines give a good snapshot of the affordable quality that can be found in these two very good but very different vintages.

2003 La Tour de Mons, Margaux ($19.99) Here is a well-made and crowd-pleasing value to buy by the case. This round, rich wine has beautiful flowery aromas that lead to a smooth middle of sweet berries and an elegant finish showing ripe, round tannins. Super easy to drink but with the structure to stand up to hearty food, this is not to be missed.

2003 de Frans “Les Cerisiers,” Cotes de Frans ($16.99) This gem from the unheralded appellation of Cotes de Frans is one of the best bargains in the store and always sells out quickly. Drinking far more seriously than the price would suggest, this has tons of deep, dark blackberry fruit in the substantial middle. The finish is smooth, rich and elegant with very fine tannin. 90 points from Wine Spectator.

2004 Gigault “Cuvee Viva,” Cotes de Blay ($15.99) The 2003 version of this amazing bargain flew off our shelves and the 2004 is every bit as good. This merlot-based wine is bright and smoky with lively dark currant aromas and gobs of round, dark, herb-tinged fruit in the plump middle. The finish is smooth, complex and spicy with just a touch of licorice.

2004 La Confession, St-Emilion ($24.99) This is only the 4th vintage of this sumptuous ‘garage wine’ to be produced, and they make a mere 9000 bottles. Given the microscopic production and artisan quality here it’s hard to understand the low price—but hey, who’s complaining? This is deep purple, firm and tight at first, but with air opens up to reveal heady aromas of flowers and oak. With more aeration we get very sweet fruit, vanilla, allspice and subtle herb showing density, richness, power and elegance. This is an under-priced classic!

—Bryan Brick

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

Angelus, St-Emilion-96-98 points Robert Parker $244.99
Barde-Haut, St-Emilion-90-93 points Robert Parker $36.99
Beaujour, Pomerol-89-91 points Parker and Wine Spectator $38.99
Bellevue Mondotte, St-Emilion-95-100 points Wine Spectator $279.99
Bernadotte, Médoc-Spice on the nose. Elegant wine. $17.99
Beychevelle, St-Julien-91-93 points Robert Parker $52.99
Bourgneuf, Pomerol-92-94 points Wine Spectator $36.99
Brane Cantenac, Margaux-91-93 points Robert Parker $49.99
Brown Rouge, Pessac-88-90 points Robert Parker $23.99
Brun, St-Emilion-Spicy, black cherries. Good richness. Great value. $12.99
Canon, St-Emilion-90-93 points Robert Parker $79.99
Cantemerle, Haut-Médoc-89-91 points Robert Parker $28.99
Carruades de Lafite, Pauillac-89-91 points Wine Spectator $55.99
Certan de May, Pomerol-95-100 points Wine Spectator Inquire
Chasse Spleen, Moulis-89-91 points Wine Spectator $26.99
Chavin, St-Emilion-90-92 points Robert Parker $34.99
Clarke, Listrac-90-92 points Robert Parker $21.99
Clerc Milon, Pauillac-92-94 points Wine Spectator $45.99
Clinet, Pomerol-94-96 points Robert Parker $109.99
Clos du Marquis, St-Julien-92-94 points Wine Spectator $49.99
Clos Fourtet, St-Emilion-94-96 points Robert Parker $79.99
Clos des Jacobins, St-Emilion-92-94 points Wine Spectator $39.99
Clos l'Eglise, Pomerol $55.99
Clos des Jacobins, St-Emilion-92-94 points Robert Parker $55.99
Duhart-Milon, Pauillac-92-94 points Wine Spectator $45.99
Ferrand Artigue, St-Emilion-89-91 points Robert Parker $21.99
Gigault “Cuvee Viva” Cotes de Blaye $17.99
Goulee, Mouton-89-91 points Robert Parker $25.99
Grand-Puy-Ducasse, Pauillac Parker: “Sleeper of the vintage.” $29.99
Grand-Puy-Lacoste, Pauillac-92-94 points Robert Parker $72.99
Guiraud, Sauternes (375ml $26.99) $49.99
Haut Bergey Rouge, Pessac-91-93 points Robert Parker $29.99
Haut-Brion, Pessac-96-100 points Robert Parker Inquire
Haut-Bailly, Pessac-93-95 points Robert Parker $74.99
Haut-Marbuzet, St-Estèphe-90-92 points Robert Parker $39.99
Haut-Bages-Libéral, Pauillac-92-94 points Wine Spectator $41.99
Joanin Becot, Cotes de Castillon-92-94 points Robert Parker $29.99
La Cour d'Argent, Bordeaux-Parker: “Sleeper of the vintage.” $10.99
La Croix de Beauchassou, St-Julien-89-91 points Wine Spectator $29.99
Lafleur, Pomerol-95-100 points Wine Spectator Inquire
La Fleur de Bouard, Lalande de Pomerol-90-92 points Parker $33.99
La Tour Carnet, Médoc-89-91 points Wine Spectator $29.99
Lafite-Rothschild, Pauillac-95-100 points Wine Spectator Inquire
Lafon-Rochet, St-Estèphe-91-93 points Robert Parker $39.99
Lanessen, Médoc-89-91 points Wine Spectator $15.99
La Mondotte, St-Emilion-95-100 points Wine Spectator $349.00
Langoa-Barton, St-Julien-92-94 points Wine Spectator $73.99
La Grave a Pomerol, Pomerol-92-94 points Wine Spectator $39.99
Lascombes, Margaux-94-96 points Robert Parker $74.99
Le Fer, St-Emilion-Great concentration. Sweet and lush. $29.99
Léoville-Las-Cases, St-Julien-95-100 points Wine Spectator $279.99
Les Gravières, St-Emilion-Spectator: “silty tannins…Balanced.” $24.99
Lucia, St-Emilion-Parker 92-94 points $46.99
Lynch Bages, Pauillac-92-94 points Wine Spectator $79.99
Lynsolence, St-Emilion-92-94 points Robert Parker $64.99
Malartic Lagraviere, Pessac-90-93 points Robert Parker $39.99
Malmaison, Moulis-92-94 points Wine Spectator $20.99
Margaux, Margaux-96-100 points Robert Parker $769.99
Marjosse, Bordeaux-Parker: “Sleeper of the vintage.” $12.99
Mouton Rothschild, Pauillac-94-96 points Robert Parker $549.99
Mylord, Bordeaux-Parker: “Sleeper of the vintage.” $8.99
Nenin, Pomerol-92-94 points Wine Spectator $59.99
Pagodes de Constance, St-Emilion-89-91 points Wine Spectator $37.99
Pape Clement Blanc, Pessac-95-100 points Wine Spectator $159.99
Pavie, St-Emilion-98-100 points Robert Parker $329.99
Pavillon Rouge, Margaux-92-94 points Wine Spectator $76.99
Petit Mouton, Pauillac-88-90 points Robert Parker $64.99
Petit Village, Pomerol-90-92 points Robert Parker $52.99
Phelan Segur, St-Emilion-89-91 points Wine Spectator $34.99
Picard, St-Emilion-Sweet ripe with a full, round palate impression. $17.99
Pichon Baron, Pauillac-92-95 points Robert Parker $119.99
Pichon Lalande, Pauillac-92-94 points Wine Spectator $119.99
Pierre de Lune, St-Emilion-92-94 points Robert Parker $44.99
Potensac, Médoc-Spectator: “…well done.” $22.99
Poujeaux, Moulis-89-91 points Wine Spectator $26.99
Petrus, Pomerol-96-100 points Robert Parker Inquire
Quinaud l’Enclos, St-Emilion-Parker 92-95 points $41.99
Rauzan Gassies, Margaux-90-93 points Robert Parker $39.99
Rieussec, Sauternes (375ml $34.99) 95-100 points Spectator $69.99
Roc de Cambes, Cotes de Bourg-87-90 points Stephen Tanzer $45.99
Rochefolle, St-Emilion-Exceptional palate with great sweetness. $44.99
Rouget, Pomerol-92-94 points Wine Spectator $39.99
Senejac, Haut-Médoc-90-92 points Robert Parker $22.99
Sran, Margaux-89-91 points Wine Spectator $27.99
Sociando Mallet, Haut-Médoc-92-94 points Robert Parker $42.99
St-Pierre, St-Julien-92-94 points Robert Parker $55.99
Telbot, St-Julien-92-94 points Wine Spectator $51.99
Trotanoy, Pomerol-95-100 points Wine Spectator $139.99
Tour de Mons, Margaux-89-91 points Wine Spectator $19.99

2004 BORDEAUX FUTURES

Angelus, St-Emilion-92-94 points Parker and Spectator $96.99
Braanaire-Ducru, St-Julien-90-92 points Robert Parker $36.99
Clos du Marquis, St-Julien-89-91 points Wine Spectator $26.99
Cos d’Estournel, St-Étèphe-90-93 points Robert Parker $74.99
d’Armailhac, Pauillac-WS: Gorgeous aromas of blackberry $24.99
Grand-Puy-Lacoste, Pauillac-89-91 points Wine Spectator $34.99
Gruaud-Larose, St-Julien-89-91 points Wine Spectator $35.99
Langoa Barton, St-Julien-89-91 points Spectator $32.99
Léoville-Poyferré, St-Julien-90-93 points Robert Parker $36.99
Les Forts de Latour, Pauillac-91-93 points Robert Parker $48.99
Lynch Bages, Pauillac-89-91 points Wine Spectator $48.99
Mouton Rothschild, Pauillac-92-94 points Wine Spectator $189.99
Nenin, Pomerol-89-91 points Wine Spectator $29.99
Pavillon Rouge, Margaux-89-91 Points Robert Parker $36.99
Pichon Baron, Pauillac-89-92 points Robert Parker $54.99
Pichon Lalande, Pauillac-90-92 points Robert Parker $64.99

See our website www.klwines.com for tasting notes and accurate inventories.
The Sandman’s Sweetest Selections!

Let’s be honest, when you have 7,891 wine selections to choose from it can be a bit overwhelming. Everyone has their favorites from their area of expertise, and I surely have mine. So, let’s start with some thoughts on Bordeaux and then move around the wine world. Always remember, the duty of every wine is to taste good; and wine does not have to be outrageously expensive or highly rated to taste good.

One of the greatest quotes I heard last year was made by a supremely confident friend of ours, Anthony Barton, owner of Léoville and Langoa-Barton. “I hope my wine doesn’t get too many sive or highly rated to taste good. If it does, everyone will want it, the price will go sky high, and nobody will drink it!”

Anthony Barton, owner of Léoville and Langoa-Barton. “I hope my wine doesn’t get too many

Moral of this story, Barton is the wine you buy first in every Bordeaux vintage—a great wine points! If it does, everyone will want it, the price will go sky high, and nobody will drink it!”

Anthony Barton, owner of Léoville and Langoa-Barton. “I hope my wine doesn’t get too many

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Moral of this story, Barton is the wine you buy first in every Bordeaux vintage—a great wine and always reasonably priced.

The 2003 Bordeaux vintage is loaded with tasty wines, and a few really stand out, including the killer trio of second wines from the great 2nd growths: 2003 Clos du Marquis ($39.99) from Léoville-Las-Cases, 2003 Pagodes de Cos ($31.99) from Cos d’Estournel and 2003 Reserve de La Comtesse ($31.99) from Pichon Longueville Comtesse de Lalande. There is no question in my mind that the very best wine of greatness from 2003 for the money is the ancient estate of 2003 Malescot-St-Exupery ($48.99). This 3rd growth is the third best wine in the commune of Margaux today after Ch. Margaux and Ch. Palmer. Very rich and deep textured, regal, serious and supple at the same time. Outrageously good. 2003 Ch. Lynch Bages ($64.99) and 2003 Ch. Poujeaux ($27.99) are close behind for value, and the quality of wine made today at 5th growth 2003 Ch. Pontet Canet ($69.99) rivals or betters every famous wine in Bordeaux today! Buy these wines, and you will thank me later.

In my opinion, the 2003 vintage was the best ever from Lafon Rochet, Duhart-Milon, and Domaine de Chevalier. Don’t miss the 2005 Rosé de Chevalier ($10.99) my favorite pre-dinner appetizer wine along with the 2005 Domaine de Pape “Vielles Vignes” Clos de Briords Muscadet ($12.99), which is amazingly brisk and lively.

After a long drive south in April to Limoux, we sat in the dining room of winemaker Jean Louis Denois. Dead tired and very hungry, we went through his lineup of wines. When I tasted the 2000 Denios Chardonnay Sainte Marie ($14.99) and looked at the cost, my heart rate sky rocketed! Seriously, I had to control my emotions, I calmly looked up at Clyde and whispered “Buy everything he’s got of this, it’s incredible. I’ll sell it all, this taste like great Meursault!”

Also, the 2001 Brunellos are the real deal, and every well-rounded wine collection should have a cross section. Fine red wines and well priced. And I can’t leave out the fat, lush and ultra-sweet 2003 Sauternes! Another fantastic vintage that flew under the radar of the monumental press generated by 2001; a little less acid and more creamy sweetness is the difference! Buy some for your sweety!

Please feel free to contact me anytime at ex 2723 or Ralph@klwines.com with any questions or advice on the wines of Bordeaux.

Cheers and Toujours Bordeaux!

—Ralph Sands

See our award-winning website www.klwines.com for new arrivals and K&L top ten picks.
2001 La Mission de 2001 Lafite-Rothschild, Pauillac .......................... $189.99
2001 Franc Perat, Bordeaux ........................................... $7.99
2001 La Roche Amavin ..................$18.99
2001 Lafite-Rothschild, Pauillac ...$189.99
2001 La Mission de Lalande de Pomerol ........................... $19.99
2001 Lafleur, Pomerol ............................$279.00
2001 Larrivet Haut Brion, Pessac ......$29.99
2001 Margaux, Margaux ............. $219.99
93 points Robert Parker.
2001 Reserve Léoville-Barton .......$25.99
2002 Cos d’Estournel, St-Estèphe Inquire
2002 de Sales, Pomerol ................. $24.99
Wine Spectator: “...medium body, fine tannins and a delicate finish.”
2002 Eglise-Clinet, Pomerol ....... $59.99
2002 Eglise-Clinet, Pomerol (1.5L)... $119.99
90-92 points Robert Parker.
2002 Haut Bailly, Pessac .............. $37.99
2002 Lafleur, Pomerol .................. $189.00
93 points Wine Spectator.
2002 Léoville-Barton, St-Julien ....... $46.99
2002 Léoville-Barton, St-Julien (1.5L)...$119.99
2002 Mouton-Rothschild, Pauillac $159.99
2002 Pagodes de Cos ...................... $25.99
2002 Reserve de Comtesse Lalande ..$24.99
Bright and deep with blackberry and cherry, hints of herb and mineral and plump merlot juiciness.
2003 Alter Ego de Palmer, Margaux $44.99
2003 Angelus, St-Emilion ............. $144.99
2003 Bellegrave, Pauillac ............... $29.99
2003 Callac Prestige, Graves .............$14.99
2003 Canon-la Gaffeliere, St-Emilion ......................................$49.99
Robert Parker writes: “Clarke’s 2003 may be a sleeper of the vintage.” Clyde says it is a steal. Affordable Rothschild wine.
2003 Clement-Pichon, Médoc ........ $15.99
2003 Clerc Milon, Pauillac .......... $49.99
2003 Clos d’Oratoire, St-Emilion ....$34.99
89-91 points Wine Spectator: “A sweet and delicious wine with blackberry and cherry aromas.”
2003 Clos Marsalette, Pessac ........ $18.99
2003 Clos les Lunelles, Castillon .......$32.99
2003 Dame de Montrose, St-Estèphe $34.95
2003 d’Aiguilhe, Castillon ............. $28.99
2003 de (Les Cerisiers) ..................$16.99
2003 de Pez, St-Estèphe .............. $27.99
2003 de Sales, Pomerol ................ $24.99
2003 Duhart Milon, Pauillac .......... $41.99
2003 Fonbadet, Pauillac ............... $23.99
91 points Wine Spectator.
2003 Haut Bailly, Pessac ............... $36.99
Very sweet aromas of violets and undertones of black licorice. Sweet palate entry-substantial. 300
2003 Haut-Beausejour, St-Estèphe $18.99
2003 Hauts de Pontet, Pauillac ......$21.99
2003 La Gatte, Bordeaux ............... $10.99
2003 La Cousspaude, St-Emilion ........$39.99
2003 La Cousspaude St-Emilion (1.5L) ..................................$79.99
2003 La Fleur de Bouard .............. $28.99
2003 La Grave a Pomerol, Pomerol ..$39.99
2003 Lascombes, Margaux ............. $48.99
2003 Latour Martillac, Pessac ........ $23.99
2003 La Tour de Mons, Margaux ...$19.99
2003 La Parde de Haut Bailly, .........$23.99
2003 Carmes Haut-Brion .................$43.99
2003 Gruaud Larose, St-Julien .........$57.99
2003 Haut-Bages-Liberal, Pauillac ...$32.99
2003 Haut Brion, Pessac ............... $294.99
2003 La Fleur, St-Emilion ............. $26.99
2003 Louvie, St-Emilion ............... $21.99
2003 Léoville-Las-Cases, St-Julien ...$174.99
2003 Lynch Bages, Pauillac .......... $64.99
2003 Malaric Lagraviere Rouge ....... $29.99
2003 Malescot Ste Exupery, Margaux $48.99
Fabulous wine.
2003 Marnoir de Gravouls, Castillon $10.95
2003 Marquis de Calon, St-Estèphe ..$19.99
2003 Mouton-Rothschild, Pauillac $264.99
2003 Nenin, Pomerol ...................... $36.99
2003 Ormes de Pez, St-Estèphe .......... $24.99
2003 Pagodes de Cos ....................... $31.99
2003 Palmer, Margaux ................... $119.99
2003 Pibran, Pauillac ...................... $29.99
2003 Pichon-Lalande, Pauillac ........ $119.99
2003 Pontet Canet, Pauillac .......... $69.99
2003 Pontet Canet (1.5L) ................. $149.99
2003 Potensac, Medoc ................... $22.99
2003 Poujeaux, Moulis ................. $27.99
2003 Puy Arnaud Maureze, Castillon $13.99
2003 Reignac, Bordeaux Superiore ..$22.99
2003 Reserve de Comtesse, Pauillac ..$31.99
2003 Siran, Margaux (1.5L) ...............$59.99
2003 Smith-Haut-Lafitte, Pessac .......$49.99
2003 Talbot, St-Julien ..................... $37.99
2003 Teyssier, St-Emilion .............. $24.99
2004 d’Angludet, Margaux ............. $23.99
2004 Duhart-Milon, Pauillac .......... $27.99
2004 Lascombes, Margaux ............. $46.99
2004 Gigault “Cuvee Viva” ............. $15.99
2004 La Confession, St-Emilion ........$24.99
2004 Seigneurs d’Aiguilhe, Castillon $12.99
2005 Malescot Ste Exupery, Margaux $48.99
2005 Château “Y” Yquem ................. $139.99
2005 Mbabouquet, St-Emilion ......... $49.99
2005 Château “Y” Yquem ................. $89.99
2005 Lynch Bages, Bordeaux .......... $33.99
2005 Trochard Sauvignon Blanc ....... $9.99
2005 Reynon Blanc, Dubourdieu ...... $11.99
2005 Rosé de Chevalier .................. $10.99
2005 Calcaire de Peay, Pessac .......... $22.99
2005 Cos d’Estournel, St-Estèphe ....Inquire
**DIRECT BUYS FROM FRANCE AND ITALY**

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

### Alsace/Loire Valley-France

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<th>Year</th>
<th>Wine Name</th>
<th>Seller</th>
<th>Price</th>
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<td>Sancerre Blanc, Charles Baur</td>
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<td>2004</td>
<td>Muscat Grand Cru Froehn, J.P. Becker</td>
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<td>$17.99</td>
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<td>2004</td>
<td>Riesling Grand Cru Froehn, J.P. Becker</td>
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<td>$18.99</td>
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<td>2004</td>
<td>Rosé de Loire, Château Soucherie</td>
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<td>2005</td>
<td>Touraine Rosé Riage, Grange Tiphaine</td>
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<td>$9.99</td>
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<td>2005</td>
<td>Muscadet, Château la Moriniere VV</td>
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<td>2005</td>
<td>St Nicolas de Bourgueil Expression, Joel Talau</td>
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<td>2005</td>
<td>St-Emilion, Domaine Marcoux</td>
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<tr>
<td>2005</td>
<td>Sancerre Mont Damnes, Gerard Boulay</td>
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### Bordeaux: White/Red/Stickies

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine Name</th>
<th>Seller</th>
<th>Price</th>
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<tr>
<td>2005</td>
<td>Château St Jean des Grapes Blanc, Pessac</td>
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<td>$11.99</td>
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<tr>
<td>2005</td>
<td>Château Reynon Blanc, Dubourdieu</td>
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<td>$11.99</td>
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<tr>
<td>2005</td>
<td>Rosé de Domaine de Chevalier, Bordeaux</td>
<td></td>
<td>$10.99</td>
</tr>
<tr>
<td>2005</td>
<td>Rosé de Calon Segur, Bordeaux</td>
<td>First time on the market! Very limited.</td>
<td>$12.99</td>
</tr>
<tr>
<td>2003</td>
<td>Château de Callac Cuvee Prestige, Graves</td>
<td></td>
<td>$14.99</td>
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<tr>
<td>2003</td>
<td>Etoiles de Mondorion, St-Emilion</td>
<td>Second wine of Mondorion-fruity and forward. Enjoy now.</td>
<td>$15.99</td>
</tr>
<tr>
<td>2003</td>
<td>Château de Francis &quot;Gersiers&quot;</td>
<td>Made by Hubert Bourd of Angles fame.</td>
<td>$16.99</td>
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<tr>
<td>2003</td>
<td>Château Saransot Dupre, Listrac</td>
<td>Quite lush!</td>
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<tr>
<td>2003</td>
<td>Château Le Doyenne, Premier Cotes de Bordeaux</td>
<td></td>
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<td>2001</td>
<td>Château La Mission de Lalande de Pomerol</td>
<td></td>
<td>$19.99</td>
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<tr>
<td>2003</td>
<td>Château Serilhan, St-Émilion</td>
<td>Rip and rich!</td>
<td>$19.99</td>
</tr>
<tr>
<td>2003</td>
<td>Château Leonie, Graves</td>
<td>Tons of upfront fruit.</td>
<td>$21.99</td>
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<tr>
<td>2000</td>
<td>Grand Enclos de Château Cerons Blanc (375ml)</td>
<td></td>
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<tr>
<td>2001</td>
<td>Château Dudon, Sauternes</td>
<td>Serious stickie!</td>
<td>$25.99</td>
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</table>

### White Burgundy/Red Burgundy

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine Name</th>
<th>Seller</th>
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<tbody>
<tr>
<td>2004</td>
<td>Meursaults, “Cromin/Chavlères” Jean Monnier</td>
<td>Inquire</td>
<td>$10.99</td>
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<tr>
<td>2005</td>
<td>Macon Solutre, Domaine Renaud</td>
<td></td>
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<td>2004</td>
<td>Pouilly-Fuisse, Noe Leprince</td>
<td></td>
<td>$13.99</td>
</tr>
<tr>
<td>2005</td>
<td>St-Veran, Domaine des Nembrets, Denis Barraud</td>
<td></td>
<td>$13.99</td>
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<tr>
<td>2004</td>
<td>Bourgogne Chardonnay “Signature,” Champy</td>
<td></td>
<td>$15.99</td>
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<tr>
<td>2004</td>
<td>St-Romain Blanc, Champy</td>
<td></td>
<td>$20.99</td>
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<tr>
<td>2004</td>
<td>Pernand-Vergeless Blanc, Maison Champy</td>
<td></td>
<td>$21.99</td>
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<tr>
<td>2004</td>
<td>St-Aubin “Murgers Dents de Chien” 1er Cru, Champy</td>
<td>$29.99</td>
<td></td>
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<tr>
<td>2004</td>
<td>St-Aubin “Murgers Dents de Chien” Maroslavac</td>
<td></td>
<td>$29.99</td>
</tr>
<tr>
<td>2004</td>
<td>Meursaults, “Charmes/Genevrieres” 1er C, Monnier</td>
<td></td>
<td>$41.99</td>
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<tr>
<td>2004</td>
<td>Corton-Bressandes, Grand Cru, Prince de Mérode</td>
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<td>2004</td>
<td>Vosne-Romanee “Suchots” Champy</td>
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<td>$59.99</td>
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<tr>
<td>2004</td>
<td>Corton Clos du Roi, Grand Cru, Prince de Mérode</td>
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<td>$59.99</td>
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### Southern France

<table>
<thead>
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<tbody>
<tr>
<td>2005</td>
<td>Sauvignon Blanc, Felines Jourdan</td>
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<tr>
<td>2004</td>
<td>Grenache-Syrah, Felines Jourdan</td>
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</tr>
<tr>
<td>2004</td>
<td>Marselis, Domaine L’Attillon (Organic)</td>
<td></td>
<td>$8.99</td>
</tr>
<tr>
<td>2004</td>
<td>Cremant de Limoux, Aimery Sieur d’Arques “1531”</td>
<td></td>
<td>$9.99</td>
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<tr>
<td>2004</td>
<td>Coteaux de Languedoc, Domaine Beau Thorey “Patus,”</td>
<td></td>
<td>$11.99</td>
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<tr>
<td>2005</td>
<td>St Chinian Blanc, Rimbert</td>
<td></td>
<td>$11.99</td>
</tr>
<tr>
<td>2004</td>
<td>NV Tradition Brut Sparkling, Denois</td>
<td></td>
<td>$14.99</td>
</tr>
<tr>
<td>2004</td>
<td>St Chinian “Le Mas au Schiste,” Rimbert</td>
<td></td>
<td>$14.99</td>
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<tr>
<td>2004</td>
<td>NV Cerdon de Bugey, Caveau de Mont St July</td>
<td></td>
<td>$14.99</td>
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<tr>
<td>2003</td>
<td>Vin de Pays d’Oc, Denois “Chloe”</td>
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<td>$19.99</td>
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<tr>
<td>2003</td>
<td>Les Baux de Provence, Château d’Estoublon Rouge</td>
<td></td>
<td>$17.99</td>
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<tr>
<td>2004</td>
<td>Coteaux de Languedoc Faugeres, Hecht &amp; Bannier</td>
<td></td>
<td>$22.99</td>
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<tr>
<td>2003</td>
<td>St Chinian, Rimbert “Le Mas au Schiste” (1.5L)</td>
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<td>$29.99</td>
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<tr>
<td>2004</td>
<td>Palette Blanc, Château Simone</td>
<td></td>
<td>$33.99</td>
</tr>
<tr>
<td>2005</td>
<td>Palette Rosé, Château Simone</td>
<td></td>
<td>$33.99</td>
</tr>
<tr>
<td>2003</td>
<td>Palette Rouge, Château Simone</td>
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<td>$33.99</td>
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### Corsica

<table>
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<tr>
<th>Year</th>
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<tbody>
<tr>
<td>2003</td>
<td>Corse-Figari Clos Canarelli “Le Petit clos” (Organic)</td>
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<td>$11.99</td>
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<tr>
<td>2004</td>
<td>Côtes du Rhône, Cécile Chassagne</td>
<td></td>
<td>$9.99</td>
</tr>
<tr>
<td>2004</td>
<td>Clairette de Die Cave Carod</td>
<td></td>
<td>$12.99</td>
</tr>
<tr>
<td>2004</td>
<td>Beaume-de-Veronne, Ferme St Martin “Terres“</td>
<td></td>
<td>$12.99</td>
</tr>
<tr>
<td>2003</td>
<td>Cabernet Sauvignon, Domaine Soumade-Fine value!</td>
<td></td>
<td>$13.99</td>
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<tr>
<td>2004</td>
<td>Beaume-de-Veronne, Ferme St Martin “Cuvee St Mar“</td>
<td></td>
<td>$16.99</td>
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<tr>
<td>2004</td>
<td>Rasteau Prestige, Domaine Soumade</td>
<td></td>
<td>$17.99</td>
</tr>
<tr>
<td>2005</td>
<td>Côtes du Rhône, Domaine Marcoux</td>
<td></td>
<td>$22.99</td>
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### DIRECT BUYS FROM FRANCE AND ITALY

<table>
<thead>
<tr>
<th>Year</th>
<th>Name</th>
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<tr>
<td>2004</td>
<td>Cornas, Vincent paris “Granit 60”</td>
<td>$34.99</td>
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<td>2004</td>
<td>Côtes-Rôtie, Joel Champet “La Villiere”</td>
<td>$34.99</td>
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<tr>
<td>2000</td>
<td>Châteauneuf-du-Pape, Montfaucon “Baron Louis” (1.5L)</td>
<td>$39.99</td>
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<tr>
<td>2003</td>
<td>Châteauneuf-du-Pape, Ch Vaudieu “Val de Dieu”</td>
<td>$49.99</td>
</tr>
<tr>
<td>2004</td>
<td>Châteauneuf-du-Pape, Domaine Marcoux</td>
<td>$49.99</td>
</tr>
<tr>
<td></td>
<td>90-93 points Robert Parker.</td>
<td></td>
</tr>
<tr>
<td>2004</td>
<td>Châteauneuf-du-Pape, Domaine Marcoux VV</td>
<td>$159.99</td>
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<tr>
<td></td>
<td>93-95 points Robert Parker.</td>
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### Champagne

<table>
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<th>Year</th>
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<tbody>
<tr>
<td>1999</td>
<td>Launois “Cuvee Reserve” Brut Blanc de Blanc</td>
<td>$25.99</td>
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<tr>
<td></td>
<td>Launois Blanc de blanc</td>
<td>$32.99</td>
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<tr>
<td></td>
<td>Franck Bonville Brut Selection Blanc de Blanc</td>
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<tr>
<td></td>
<td>Michel Arnould Verzenay Brut Reserve</td>
<td>$25.99</td>
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<tr>
<td></td>
<td>Tarlant Brut Reserve-Quality obsessed grower, direct pricing!</td>
<td>$27.99</td>
</tr>
<tr>
<td></td>
<td>de Merci Sous Bois Brut-Rich style</td>
<td>$27.99</td>
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<tr>
<td></td>
<td>Philippe Goinet Brut Reserve</td>
<td>$27.99</td>
</tr>
<tr>
<td></td>
<td>Hubert Paulet Brut Tradition</td>
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<td>Michel Arnould Grand Reserve Brut</td>
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<td>Philippe Goinet Brut Rosé Reserve</td>
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<td>Bruno Michel Brut</td>
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<td></td>
<td>Launois “Quartz” Brut Blanc de Blanc</td>
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<td></td>
<td>Marguet-Pere Cuvee Reserve Brut</td>
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<tr>
<td></td>
<td>Leclerc-Briant “Les Cheves Pierreuse” Brut</td>
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</tr>
<tr>
<td></td>
<td>Fleury Rouge</td>
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</tr>
<tr>
<td>1999</td>
<td>Launois Blanc de blanc</td>
<td>$32.99</td>
</tr>
<tr>
<td></td>
<td>Hubert Paulet Brut</td>
<td>$32.99</td>
</tr>
<tr>
<td>2000</td>
<td>Launois Cuve Maxime Blanc de Blanc</td>
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<td></td>
<td>Fleury Brut Rosé</td>
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<tr>
<td></td>
<td>de Merc Blanc de Blanc Sous Bois Brut</td>
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<tr>
<td></td>
<td>Rene Collard Cuvee Ultime Ultra Brut</td>
<td>$39.99</td>
</tr>
<tr>
<td>1999</td>
<td>de Merci Sous Bois Brut</td>
<td>$44.99</td>
</tr>
<tr>
<td>1990</td>
<td>Rene Collard Reserve</td>
<td>$49.99</td>
</tr>
<tr>
<td></td>
<td>Tarlant Single Vineyard Blanc de Blancs</td>
<td>$49.99</td>
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### Tuscany/Montalcino-Italy

<table>
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<th>Year</th>
<th>Name</th>
<th>Price</th>
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<tr>
<td>2004</td>
<td>Poggio piano Chianti Classico</td>
<td>$13.99</td>
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<tr>
<td>2003</td>
<td>Rocca di Montegrossi Chianti Classic</td>
<td>$17.99</td>
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<tr>
<td>2001</td>
<td>Casisano Columbajo Rosso di Montalcino</td>
<td>$16.99</td>
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<td>2004</td>
<td>La Fortuna Rosso di Montalcino</td>
<td>$17.99</td>
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<td>2004</td>
<td>Sesta di Sopra Rosso di Montalcino</td>
<td>$19.99</td>
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<td>2001</td>
<td>Poggiarello Brunello Ultradilento</td>
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<td>2001</td>
<td>Baricci “Colombia di Montesoli” Brunello</td>
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<tr>
<td>2001</td>
<td>Pian dell’Orino Brunello di Montalcino</td>
<td>$39.99</td>
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<tr>
<td>2001</td>
<td>Lisini Brunello di Montalcino</td>
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<tr>
<td>2004</td>
<td>Poggio piano Rosso di Sera IGT</td>
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### Piedmont/Friuli/Etc

<table>
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<th>Year</th>
<th>Name</th>
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<tr>
<td>2004</td>
<td>Lucchetti Lacrima</td>
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<td>2005</td>
<td>Ruggeri Corsini Dolcetto</td>
<td>$12.99</td>
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<tr>
<td>2004</td>
<td>Ruggeri Corsini Nebbiolo</td>
<td>$16.99</td>
</tr>
<tr>
<td>2002</td>
<td>Ruggeri Corsini Barolo</td>
<td>$29.99</td>
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<tr>
<td>2003</td>
<td>Aldo Conterno Barbara d’Alba “Conca tre Pile”</td>
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<tr>
<td>2001</td>
<td>Aldo Conterno Barolo “Cicala” (1.5L)</td>
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<tr>
<td>2004</td>
<td>Blason Cabernet Franc or Pinot Grigio</td>
<td>$8.99</td>
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<tr>
<td>2005</td>
<td>Blason Toci Friulino</td>
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<tr>
<td>2005</td>
<td>Blason Chardonnay “Bruma” or Sauvignon</td>
<td>$9.99</td>
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<td>2005</td>
<td>Ermacora</td>
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### A Feast for the Senses!

It always seems that there is something new to discover in Italian wines. These new wines are, however, rarely new, just small regional wines made from indigenous varietals that have been local favorites for years but are just now finding their way to international markets. For me, half of the fun of Italian wine is finding these treasures, the other half is drinking them!

### Sauternes in Stock

<table>
<thead>
<tr>
<th>Year</th>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1991</td>
<td>Yquem-91 points Robert Parker</td>
<td>$159.99</td>
</tr>
<tr>
<td>1996</td>
<td>Rieussec</td>
<td>$59.99</td>
</tr>
<tr>
<td>2000</td>
<td>Grand Enclos de Cérons Blanc (375ml)</td>
<td>$12.99</td>
</tr>
<tr>
<td></td>
<td>Super delicious bargain. Creamy, rich, perfectly balanced.</td>
<td></td>
</tr>
<tr>
<td>2001</td>
<td>Dudon-Delicious stickie-great value!</td>
<td>$25.99</td>
</tr>
<tr>
<td>2002</td>
<td>de Fargues (375ml $34.99)</td>
<td>$69.99</td>
</tr>
<tr>
<td></td>
<td>92-94 points Robert Parker (04/05) Five Stars from Decanter magazine: “Tight and youthful and biding its time, this has a nose of citrus and mandarins, while the wine is concentrated, full bodied, with ripe citrus tones and fine acidity…”</td>
<td></td>
</tr>
<tr>
<td>2002</td>
<td>Rieussec-92-94 points Wine Spectator</td>
<td>$54.99</td>
</tr>
<tr>
<td>2002</td>
<td>Yquem (375ml $109.99, 1.5L $399.99)</td>
<td>$209.99</td>
</tr>
<tr>
<td></td>
<td>A beautiful wine, all purity and finesse, very long with incredible balance. 96 points and a Collectibles designation from the Wine Spectator.</td>
<td></td>
</tr>
<tr>
<td>2003</td>
<td>La Tour Blanche</td>
<td>$57.99</td>
</tr>
<tr>
<td></td>
<td>97 points and a Highly Recommended designation from the Wine Spectator: “Full-bodied, with lovely sweetness and a long, creamy peach tart, tobacco, honey aftertaste. This is pure botrytis. Best ever from here.”</td>
<td></td>
</tr>
<tr>
<td>2003</td>
<td>Sigalas Rabaud-92 points Robert Parker</td>
<td>$35.99</td>
</tr>
</tbody>
</table>

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*Kirk Walker*
RHÔNE VALLEY

2004 Beaumes de Venise Domaine de la Ferme Saint Martin
“Terres Jaunes” ..................................................................................................................$12.99
2004 Beaumes de Venise Domaine de la Ferme Saint Martin
“Cuvee Saint Martin” ............................................................................................................$16.99
2003 Châteauneuf-du-Pâpe Château Vaudieu “Vale de Dieu” $49.99
2003 Châteauneuf-du-Pâpe Clos du Mont Olivet “Cuvee des Papet” ....$49.99
2004 Châteauneuf-du-Pape Bosquets des Pape Tradition .....$32.99
2004 Châteauneuf-du-Pape Château Fortia Cuvée Baron .....$32.99
2004 Châteauneuf-du-Pape Clos du Mont Olivet “Cuvee des Papet” ....$46.99
2004 Châteauneuf-du-Pape Mas de Boislauzon “Cuvee de Quet” ........$49.99
2004 Châteauneuf-du-Pape Bosquet des Pape “Chantemerle” $49.99
2004 Châteauneuf-du-Pape Domaine de Marcoux …………$54.99
2003 Côtes du Rhône Villages Rasteau Domaine La Soumaine
“Prestige” .........................................................................................................................$17.99
2004 Côtes du Rhône de Segries “Clos de l’Hermitage” ..............................................$18.99
2005 Côtes du Rhône Blanc La Bastide Saint Dominique ...........................................$12.99
2004 Côtes du Rhône Villages Rasteau Domaine La Soumaine
“Les Violettes” ..................................................................................................................$29.99
2004 Lirac Alain Jaume “Clos de Sixte” ........................................................................$16.99
2003 Cornas Robert Michel “Cuvee des Coteaux” ................................................................$44.99
2004 Cornas Vincent Paris “Granit 30” .............................................................................$29.99
2004 Cornas Vincent Paris “Granit 60” .............................................................................$34.99
2004 Côte Rôtie Joel Champet “La Vialliere” ......................................................................$34.99
2003 Côte Rôtie Bernard Levet “La Chavaroche” .........................................................$59.99
2004 Crozes Hermitage du Colombier “Cuvee Gaby” ..................................................$24.99
2004 Hermitage Yann Chave ..............................................................................................$54.99
2004 Lirac Domaine Duseigneur “Angelique” ..................................................................$12.99
2005 Vacqueyras Domaine Montvac ..................................................................................$15.99

Mas de Boislauzon
The 2004 vintage marked a return to classicism where once again the wines are balanced with good vibrant acidity, pretty aromatics and firm structure. It is a heartening thing when a producer captures the beauty of such a classic vintage as the Chaussy family of Mas de Boislauzon has. Their two traditional styled Châteauneuf-du-Papes avoid the heaviness that is all too often taken as the norm in the appellation. True to tradition, both wines are vinified with the stems on, aged in primarily old oak, and unfiltered. Both wines garnered 92-94 points by Parker to boot!

2004 Châteauneuf-du-Pape Mas de Boislauzon ($24.99) A blend of 90% grenache and 10% mourvèdre, Mas de Boislauzon is a pure expression of Grenache from the northern border of Châteauneuf-du-Pape. This charmer is redolent of pepper, spice and blackberry. Peppercorns, licorice and a lovely mineralty dominate the palate. Refreshingly buoyant, this wine maintains good acidity and finesse throughout. Approachable now, I would pop the cork and enjoy with a steak au poivre. However, for the patient, it will also benefit from a few more years of ageing.

2004 Châteauneuf-du-Pape Mas de Boislauzon “Cuvée du Quet” ($49.99) A gorgeous nose of kirsch, violet and an underlying meatiness will draw you in to this beautifully complex and multi-layered Châteauneuf-du-Pape. The palate reveals nuances of bittersweet chocolate, bramblely fruit, earth and leather. A fine, stony mineralty lends to the overall structure. Still swathed in a firm cloak of tannins, this dark and dense beauty needs time to mature. —Nadia Dmytriw

S. AFRICA/NEW ZEALAND/AUSTRALIA

South Africa

2005 Stormhoek Pinotage or Sauvignon Blanc .................................................................$8.99
2004 Porcupine Ridge Syrah .............................................................................................$10.99
2005 Buitenverwachting “Beyond” Sauvignon Blanc .....................................................$10.99
2004 Glen Carlou Chardonnay ..........................................................................................$10.99
2003 Black Pearl “Oro” Shiraz-Cabernet, Paarl ................................................................$16.99
2005 Rustenberg Chardonnay Stellenbosch ......................................................................$17.99
2006 Mulderbosch Sauvignon Blanc, Stellenbosch ..........................................................$18.99
2003 Fairview “Caldera” ....................................................................................................$22.99
2005 Anwilka, Constantia ..................................................................................................$35.99

Robert Parker: “…the finest red wine I have ever had from South Africa…”

New Zealand

2006 Oyster Bay Sauvignon Blanc Marlborough ...............................................................$9.99
2006 Kim Crawford Sauvignon Blanc Marlborough ..........................................................$12.99
2006 Bird “Old Schoolhouse” Sauv Blanc Marlborough ...................................................$13.99
2006 St. Clair Sauvignon Blanc Marlborough ....................................................................$13.99
2006 Huia Sauvignon Blanc Marlborough .........................................................................$14.99
2005 Sacred Hill Sauvignon Blanc Marlborough ................................................................$14.99
2005 Isabel Sauvignon Blanc Marlborough ........................................................................$15.99
2006 Cloudy Bay Sauvignon Blanc Marlborough .............................................................$21.99

Australia

2004 Richmond Grove “Black Cat” Shiraz ...........................................................................$8.99
2004 Craneford Private Selection Cabernet Sauvignon .....................................................$9.99
2004 Craneford Private Selection Chardonnay .................................................................$9.99
2005 Water Wheel “Memsie”SCM ......................................................................................$11.99
2005 Three Rings Barossa Shiraz .........................................................................................$15.99
2005 The Black Chook Shiraz-Vignier ..............................................................................$15.99
2004 Kirkham Peak McLaren Vale Shiraz ............................................................................$15.99
2005 Mr Riggs “The Gaffer” Shiraz .....................................................................................$16.99
2005 Grant Burge Eden Valley Pinot Gris Reserve ............................................................$16.99
2004 Grant Burge Barossa Miamba Shiraz .........................................................................$18.99
2005 Hewitson ‘Private Cellar’ Shiraz-Mourvèdre .............................................................$29.99
2004 Kilikanoon “Convent” Shiraz .....................................................................................$31.99

Jim C’s View Down Under

2005 Milton Park Shiraz Barossa Valley South Australia ($6.99) 90 points Parker. This is a beautiful wine, with blackberry, licorice, dark cherry and a hint of oak. Full bodied with good texture.
2005 Thorn Clarke “Terra Barossa” Shiraz Barossa Valley South Australia ($9.99) 91 points Parker, who writes: ‘‘Another unreal bargain with amazing QPR. Inky purple with blackberry liqueur, camphor, grilled meat and toasty oak.
2005 Thorn Clarke “Terra Barossa” Cuvee Barossa Valley South Australia ($9.99) The 2004 got 90 points, and while not yet rated, the greatness of the 2005 vintage will no doubt shine in this blend that includes shiraz, cabernet sauvignon and petite verdot.
2005 Thorn Clarke “Shotfire Ridge” Shiraz Barossa Valley South Australia ($13.99) 92 points Parker. This is richer with black and blueberry fruit and chocolate notes woven seamlessly together.
2005 Thorn Clarke “Shotfire Ridge” Cuvee Barossa Valley ($13.99) This recently took the trophy for best blend and best wine at the Hobart Wine Show in Australia. A Bordeaux blend from Down Under.
2004 Thorn Clarke William Randell “Kabininge Vineyard” Shiraz Barossa Valley ($34.99) 92+ points Parker. This is a big boy with mint, blackberry, black cherry, licorice and bittersweet chocolate. Cheers!

—Jimmy C

See our new-arrival Cabernets with tasting notes on our website at www.klwines.com
Château La Canorgue

I suspect that the Côtes du Luberon has been a memorable pit stop for many travelers who’ve ever visited Provence. Located one hour south of Châteauneuf-du-Pape, the Côtes du Luberon is for purposes of vinous administration linked to the Rhone. However culturally it is 100% Provence. Along with breathtaking scenery and quaint little towns, the Côtes du Luberon is also home to Château La Canorgue. This beautiful property’s 30 hectares of isolated vineyards are completely organic, and winemaking proceeds with minimal oak or human intervention.

2005 Côtes du Luberon Blanc Château La Canorgue (Biodynamic) ($13.99) This exuberant and vibrant white exhibits beautiful nuances of white peach, Meyer lemon and creamy pear. Juicy, forward fruit coupled with plenty of balancing acid make this Provencal white clean and polished. It will excel as a fine everyday sipper, or will pair very appropriately with a variety of Mediterranean-based entrees.

2004 Côtes du Luberon Rouge Château La Canorgue (Biodynamic) ($13.99) A blend of 30% grenache and 70% syrah, this unfiltered beauty sings of Provence. The nose is full of pepper, anis, leather and dark berries with just a hint of the wild herbs (thyme, rosemary and savory) that grow abundantly around the vineyards. Try this Provencal red with pastas, grilled lamb, hearty stews and just about anything else that screams for a big, bold wine that has plenty of finesse.

—Mulan Chan
## CABERNET SAUVIGNON & BLENDS

2002 Amici, Napa $39.99
2002 Arrowood, Sonoma $34.99
2002 Burgess, Napa $29.99
2002 Cooper Garrod Cab Franc, Napa $21.99
2002 Corison, Napa $59.99
2002 Cornerstone, Napa $49.99
2002 Franciscan “Magnificat” $36.99
2002 Frank Family, Napa $37.99
2002 Griggs Hills, Napa $44.98
2002 Guillard’s, Spring Mnt $39.99
2002 Heitz, Napa $34.99
2002 Hess Collection, Napa $36.99
2002 Jordan, Alexander Valley $41.99
2002 Napanook $36.98
2002 Schweiger, Spring Mnt $41.99
2002 Sequoia Grove Reserve $49.99
2002 Smith Madrone, Napa $34.99
2002 Spring Mountain “Elivette” $69.98
2002 Spring Mountain Vineyards $39.99
2002 Stella Maris Red, Walla Walla $29.99
2002 Trefethen, Napa $34.99
2002 Vine Cliff, Oakville $39.99
2003 Aia, Oakville $22.99
2003 Baron Herzog (Kosher) $12.99
2003 Beringer Knights Valley $16.98
2003 BV “Georges de Latour” $69.98
2003 BV “Tapestry” $36.98
2003 Cain Concept, Napa $49.99
2003 Ch. Montelena, Napa $32.98
2003 Cloverdale Ranch, Alex $19.99
2003 Cuivaison, Mount Veeder $29.99
2003 Dynamite, North Coast $11.99
2003 Estancia Paso “Meritage” $19.98
2003 Etude, Napa $79.99
2003 Far Niente, Oakville $89.99
2003 Forth, Dry Creek $18.99
2003 Franciscan, Oakville $19.99
2003 Frank Family Reserve, Napa $64.99
2003 Frei Brothers, Alexander Valley $14.99
2003 Groth, Napa $39.98
2003 Hess Estate, Napa $16.99
2003 Honig, Napa $29.99
2003 Joseph Phelps “Insignia” $114.99
2003 Kalinda, Alexander Vly $16.99
2003 L’Aventure “Optimus” $34.99
2003 Lewelling, Napa $44.99
2003 Mount Eden Estate SC $34.99
2003 Mount Veeder, Napa $29.99
2003 Pine Ridge, Oakville $59.98
2003 Provenance, Rutherford $29.99
2003 Purisima Canyon, Alex Vly $16.99
2003 Quintessa, Rutherford $99.98

2003 Raymond Reserve, Napa $24.99
2003 Robert Mondavi, Oakville $29.98
2003 Robert Mondavi Reserve $99.98
2003 Rombauer, Napa $29.99
2003 Sequoia Grove, Napa $27.99
2003 Simi “Landslide” $24.98
2003 Spottswoode, Napa $109.00
2003 Stag’s Leap Fyl/SLV/23 $39.98
2003 Terra Valentine, Napa $27.99
2003 Veraison, Napa $49.99
2003 Veraison “Synchrony” $64.99
2003 Verite $49.99
2004 Alexander Valley Vineyards $13.99
2004 Avalon, Napa $9.99
2004 B.R. Cohn “Silver Label” $14.98
2004 Beringer Founders’ $7.98
2004 Bogle, California $9.99
2004 Caymus, Napa $64.99
2004 Caymus Special Select $129.00
2004 Chappellet “Signature” $39.98
2004 Chimney Rock, Stag’s Leap $44.98
2004 Cliff Lede Claret $29.99
2004 Darioush, Napa $59.99
2004 Decoy, Napa $25.99
2004 Edge, Napa $16.99
2004 Elizabeth Spencer, Napa $29.99
2004 Francis Coppola “Claret” $12.99
2004 Hawk Crest, California $9.99
2004 Hess Select, California $10.99

2004 J. Lohr “Seven Oaks” $10.99
2004 Joseph Phelps, Napa $44.98
2004 Justin, Paso Robles $21.99
2004 Kapcansky “State Lane” $104.99
95 points Robert Parker: “Its dense ruby/purple color is accompanied by lovely, evolved aromas of blueberries, black currants, white chocolate, licorice, and pain grille.” (12/06)
2004 Larkmead, Napa $44.98
2004 Philip Togni, Spring Mnt $85.99
2004 Ramey Claret $29.98
2004 Robert Mondavi, Napa $19.99
2004 Screw Kappa, Napa $10.99
2004 Spring Valley “Uriah” $44.99
2004 Stag’s Leap Cellers “Artemis” $39.98
2004 Tamber Bay “Two Rivers” $26.99
2004 Turnbull, Napa $36.98
2004 Twenty Bench, Napa $14.99
2004 Two Tone Farm, Napa $8.99
2004 Von Strasser “Diam Dist Ser” $49.99
2004 Wild Horse, Paso Robles $15.99
This 2004 Paso Robles Cabernet Sauvignon is a rich and vibrant wine, blended with traditional Bordeaux varietals and a touch of Syrah.
2004 ZD, Napa $39.98
2005 Esser, California $7.99
2005 McManis, California $8.99

## CABERNET PICK OF THE MONTH!

2003 Silverado, Napa $27.99
Intense, rich, penetrating flavors suggesting sweet Bing cherries and chocolate, espresso coffee and dark tobacco; well-balanced and full-bodied with classic Cabernet richness and complexity. A robust and beautiful wine.

### Trey’s Chardonnay Picks!

I always get a kick when I read quotes from wine professionals who say how out of fashion Chardonnay is. It is true that Rieslings and other white varietals have become more popular than ever before but Chardonnay still out sells them all 10 to 1. If Cabernet is King than Chardonnay is Queen! Here are a few of my current favorites:

- **2005 Silverado Napa Chardonnay ($14.98)** Excellent richness, depth of fruit and balance between toasty vanilla oak and acidity, lead the palate to a clean, bright finish. Rich and full upfront but still refreshing. Great with seafood!

- **2004 Marimar Torres Estate “Don Miguel Vineyard” Chardonnay ($19.99)** This Russian River vineyard is roughly 30 acres planted with three different clones. The wine goes through 100% malolactic fermentation and is then aged on its lees for nine months. This was bottled in June 2004 and was held for two years. This allows the wine to fill out in the mid-palate and helps soften the acidity, which is naturally high in grapes from this vineyard. Delicious!

- **2004 Trefethen Oak Knoll District Chardonnay ($21.99)** One of our favorites from Napa! The marine influence which is strong in Oak Knoll gives cooler than average temperatures and higher humidity than most of the rest of Napa Valley. The wine is lively, racy and fresh, with hints of almonds, pear and pineapple.

- **2005 Frank Family Napa Chardonnay ($28.99)** Aromas of a freshly baked apple pie, old fashioned vanilla cream soda, and roasted almonds. Finely textured, fleshy and smooth on the palate this wine has seamlessly integrated toasty oak and concentrated fruit flavors leading to a long elegant finish.

—Trey Beffa
### Chardonnay

2003 Chalk Hill, Sonoma ..........$29.99  
2003 James Henry "Woolsey Rd" ...$39.99  
2003 Simi, R.R Reserve .............$19.99  
2003 Stony Hill, Napa..............$34.99  
2004 Beron Herzog (Kosher) ........$12.99  
2004 Beringer Private Reserve ......$29.99  
2004 Beringer “Sbragia” .............$39.98  
2004 Beringer, Napa..................$9.98  
2004 Bernardus, Monterey ...........$14.99  
2004 Cakebread Reserve, Napa ....$49.99  
2004 Cambria “Katherine’s” ...... $12.98  
2004 Carmel Road, Monterey ......$11.99  
2004 Chalone Estate .................$19.99  
2004 Clos La Chance, Santa Cruz ..$16.99  
2004 El Molino, Napa.................$45.99  
2004 Ferrari Carano, Alexander Vly...$23.99  
2004 Foley “Rancho Santa Rosa” ....$23.99  
2004 Franciscan “Cuvee Sauvage” ..$29.99  
2004 Franciscan, Napa...............$12.99  
2004 Gary Farrell “Cresta Ridge” ...$36.99  
2004 Grgich Hills, Napa..............$22.98  
2004 Handley, Dry Creek ................$17.99  
2004 Hanzell, Sonoma ...............$59.99  
2004 Landmark “Overlook” ...........$21.99  
2004 Marimar Estate “D. Mig” .... $19.99  
2004 Mark West, Central Coast .... $8.99  
2004 Mer Soleil, Central Coast .... $34.99  
2004 Newton “Unfiltered” ...........$39.98  
2004 Ojai Vineyards “Clos Pepe” ....$36.99  
2004 Olivet Lane, Russian River .... $19.99  
2004 Point Concepcion “Caponera” ..$14.99  
2004 Ramey “Hyde” .................$47.99  
2004 Robert Mondavi, Carneros .... $14.99  
2004 Rusack, Santa Barbara .........$15.99  
2004 Sanford, Santa Barbara ... .. $13.99  
  A blend of grapes from La Rinconada, Sanford & Benedict, and Bien Nacido Vineyards. The wine has bright tropical fruit notes with underlying minerality.  
2004 Sonoma Coast Vineyards .......... $34.99  
2004 Tolosa, Edna Valley ............$16.99  
2004 Trefethen Oak Knoll .......... $21.99  
2004 Trinchero, California ..........$6.99  
2004 Two Tone Farm, Napa .......... $7.99  
2004 Varner “Bee Block” .............$31.99  
2004 Walter Hansel, “Cahill Lane” ...$29.99  
2005 A by Acacia, California .......$9.99  
2005 Acacia, Carneros ...............$15.99  
2005 Babcock, Santa Rita Hills ......$16.99  
2005 Beringer Founders’ ............$7.99  
2005 Bogle, California ...............$7.99  
2005 Cakebread, Napa ...............$34.99  
2005 Cartlidge & Browne, Ca. ......$8.99  
2005 Cinnabar, Monterey ............$15.99  
2005 Chalone, Monterey ............$9.99  
2005 Chappellet, Napa ...............$26.99  
2005 Crocker, Calaveras .............$17.99  
2005 Eby, Russian River .............$19.99  
2005 Echenol, California .......... $6.99  
2005 Edna Valley Vineyards .. .... $9.98  
2005 Esser, California ...............$7.99  
2005 Far Niente, Napa ...............$41.99  
2005 Four Vines “Naked” ............$10.99  
2005 Foxglove, Edna Valley .........$10.99  
90 points Robert Parker: “A combination of estate grown fruit blended with Edna Valley grapes. The result is an outstanding white wine possessing attractive aromas of lemon oil, white corn, crushed rocks, and white currants as well as a steely crispness reminiscent of a top-notch Chablis.”
  
2005 Francis Coppola “Diamond” ...$11.99  
2005 Frank Family, Napa ...........$28.99  
2005 Groth, Napa .....................$22.98  
2005 Heitz, Napa ......................$14.99  
2005 Heron, California ..............$7.99  
2005 Hess, Monterey ..................$8.99  
2005 Hess “Su’skol” ...................$19.98  
2005 J. Lohr, Arroyo Seco ............$10.99  
2005 Kali Hart, Monterey ............$9.99  
2005 Kalinda Los Carneros ..........$12.99  
2005 Kalinda, Anderson Valley ....$12.99  
90 points Robert Parker: “This is unquestionably one of the world’s finest Chardonnay bargains. It is almost too serious for its price point.”
  
2005 Kendall Jackson Vint Res ........$9.98  
2005 La Crema, Sonoma .............$14.99  
2005 Lioco “Stuhlmuller Vine” .......$19.99  
2005 Logan “Sleepy Hollow” ........$11.99  
2005 MacRostie, Carneros .......... $16.99  
2005 Margaret’s Vineyard, CA .......$6.99  
2005 Matanzas Creek, Sonoma ......$19.99  
2005 McManis, California ...........$7.99  
2005 Melville, Santa Rita ............$21.99  
2005 Mer Soleil “Silver” .............$37.99  
2005 Merryvale “Starmont” ..........$12.99  
2005 Miner Family, Napa ............$27.99  
2005 Napa Cellars, Napa .......... $15.99  
2005 Neyers Carm & Napa .......... $24.98  
2005 Nickel & Nickel “Searby” ......$34.99  
2005 Nickel & Nickel “Truchard” ...$34.99  
2005 Patz & Hall, Napa ...............$31.99  
2005 Silverado, Napa .................$14.98  
2005 Siqueira, Clarksburg ............$14.99  
2005 Smith Madrone, Napa ...........$24.99  
2005 Sonoma Cutrer, Sonoma Cst ... $21.99  
2005 Storrs, Santa Cruz ..............$18.99  
2005 Stuhlmuller, Alexander Vly ...$21.99  
2005 Talley Estate Arroyo Grande ...$24.99  
2005 Testarossa “Castello” ...........$27.99  
2005 Toasted Head ....................$10.99  
2005 ZD, California ...................$26.98

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### Pure Wine

Life is a constant state of change. Throughout the history of farming, grape growers have discovered which varieties grew best in their individual regions, and developed new ways to handle vines, often resulting in better wine. This process of discovery and development followed a pretty natural curve for quite a while, but World Wars I & II changed the nature of farming in a radical way. It’s a bit redundant to point out how drastically both the World Wars lowered a pretty natural curve for quite a while, but World Wars I & II changed the nature of farming in a radical way. It’s a bit redundant to point out how drastically both the World Wars

"——Paul Courtright"
A Trio from the Northern Rhone

2004 St-Joseph Les Vins de Vienne "l'Arzelle" ($22.99) Bright, black cherry-matics, lavender and sweet tobacco endow this with lots of class and immediate accessibility. The wine's name is a reference to the highly unusual and diverse terroir of Saint-Joseph. With its Massif Central origins, the granite breaks up easily as it wears over time. This decomposed granite is known as "les Chirats de Saint Christophe." The wine's name is a reference to the highly unusual and diverse terroir of Saint-Joseph. With its Massif Central origins, the granite breaks up easily as it wears over time. This decomposed granite is known as "les Chirats de Saint Christophe."

2004 Hermitage Les Vins de Vienne "Les Chirats de Saint Christophe" ($49.99) This 100% syrah is aged for 18 months in 60% new oak. Although more plush in style than other wines from Hermitage, Les Chirats still maintains a gorgeous mineral back note and excellent acidity to boot. Black fruits, and bittersweet chocolate, are balance with subtle notes of smoke and espresso nib. Best from 2008-2014.

2004 Cote-Rotie Joel Champet "La Viallière" ($34.99) Joel Champet employs all the traditional wine-making processes. The grapes are never destemmed and they are fermented and macerated for three weeks in open concrete vats. The wine is aged in cask and foudre for 15-18 months, and then is bottled without filtration. In the mouth this wine executes elegance, exudes profuse aromatics, and has been said, vintage after vintage, to be the most Burgundian of all Cote-Roties. There is the feathery essence of earth, melding with a subtle element of spicy cherry fruit. This is refined, sophisticated, and dare I say, delicate.

—Keelyn Healy and Mulan Chan
### Domestic White

<table>
<thead>
<tr>
<th>2002 Treana White Blend</th>
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<tr>
<td>2004 Bocce California Pinot Grigio</td>
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<td>2004 Graff Chalone Pinot Blanc</td>
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<td>2005 Alban Central Coast Viognier</td>
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<td>2005 Clos Saron Carte Blanche</td>
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<td>2005 Conundrum White Blend</td>
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<td>2005 Esterlina Dry Riesling</td>
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<td>2005 Fish Eye Pinot Grigio</td>
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<td>2005 Fortitude Napa Semillon</td>
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<td>2005 Palmina SB Tocai Friulano</td>
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<td>2005 Thomas Fogarty Gewurt</td>
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<td>2005 Trefethen Napa Dry Riesling</td>
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<tr>
<td>2005 Vinum Cellars CNW Chenin</td>
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</tr>
</tbody>
</table>

### Domestic Red

| 2005 Fess Parker “Frontier Red” | $7.99 |
| 2003 Altamura Napa Sangiovese | $31.99 |
| 2003 Palmina “Stolpman” Nebbiolo | $31.99 |
| 2003 Spencer Rolson Tempranillo | $29.99 |
| 2003 Tablas Creek “Cote de Tabls” | $19.99 |
| 2004 Bonny Doon Clos du Gilroy | $9.99 |
| 2004 Fortitude Napa Field Blend | $26.99 |
| 2004 Graff Family Mourvèdre | $18.99 |
| 2004 Paraduxx, Napa Red | $39.99 |
| 2004 Rabid Red California Red | $11.99 |
| 2005 Vino Noceto Sangiovese | $14.99 |
| 2005 Bucklin Mixed Blacks | $22.99 |
| 2005 Margerum “M5” Rhone Red | $26.99 |
| 2005 Owen Roe “Abbot’s Table” | $24.99 |
| 2005 Palmina “Zotovich” Dolcetto | $17.99 |

### Syrah/Petite Sirah

| 2002 Project 3000 | $26.99 |
| 2003 Kalinda Los Carneros | $17.99 |
| 2003 Rock Block, Seven Hills | $36.99 |
| 2003 Van Enos Santa Ynez Syrah | $18.99 |
| 2004 Bogle California Petite Sirah | $8.99 |
| 2004 David Bruce CC Petite Sirah | $14.99 |
| 2004 K Vintners “Milbrandt” | $27.99 |
| 2004 Girard Napa Petite Sirah | $17.99 |
| 2004 Hahn, Central Coast | $10.99 |
| 2004 JC Cellars California Cuvee | $24.99 |
| 2004 Ojai, Santa Barbara | $26.99 |
| 2004 Rocinante “Palindrome” | $29.99 |
| 2004 Sobon Estate Syrah | $9.99 |
| 2005 Hocus Pocus, SB Syrah | $17.99 |
| 2005 Lazy Creek, Anderson Vly | $34.99 |
| 2005 Margerum “Purisma Mnt” | $39.99 |
| 2005 McManis Petite Sirah | $9.99 |

### Merlot

| 2001 Schweiger, Spring Mnt | $24.99 |
| 2001 St. Francis, Sonoma | $11.99 |
| 2002 Atalon, Napa | $24.98 |

89 points Robert Parker: “It is hard to find good, classic Merlot from California selling at a realistic price, but Atalon delivers the goods.”

| 2002 Havens, Napa | $19.99 |
| 2002 Silverado, Napa | $19.99 |
| 2003 Burgess, Napa | $14.99 |
| 2003 Dynamite, North Coast | $11.99 |
| 2003 Etude, Napa | $44.99 |
| 2003 Keenan “Mailbox Res” | $49.99 |
| 2003 Keenan, Napa | $27.99 |
| 2003 L’Ecole No. 41, Wash | $29.99 |
| 2003 Markham, Napa | $15.99 |
| 2003 Matanzas Creek, Sonoma | $19.98 |
| 2003 Paradigm, Napa | $41.99 |
| 2003 Provenance, Napa | $24.99 |
| 2003 Rombauer, Napa | $24.99 |
| 2003 Stags’ Leap Winery, Napa | $19.99 |
| 2003 Swanson, Napa | $24.99 |
| 2003 Twomey, Napa | $64.99 |

91-93 points Robert Parker: “Notes of pepper, dried herbs, damp earth, sweet cherry liqueur, and chocolate-infused coffee jump from the glass.”

| 2004 Chappellet, Napa | $29.99 |
| 2004 Duckhorn, Napa | $44.99 |
| 2004 Echelon, California | $8.99 |
| 2004 Francis Coppola “Diamond” | $12.99 |
| 2004 Frei Brothers, Dry Creek | $13.99 |
| 2004 Parcel 41, Napa | $15.99 |
| 2005 Bogle, California | $6.98 |
| 2005 McManis, California | $7.99 |

### Boutique Corner

This month we have some new releases from some of my favorite producers. The production on all three of these wines is limited, but they should be available for a couple of months.

| 2004 Storybook Mountain “Mayacamas Range” Napa Zinfandel | $27.95 |

This is another winner from Jerry Sepp. The 2004 shows more mineral and floral-ness than the previous vintage. The wine has bright concentration and complexity with great balance. This is what Zinfandel should be. Even at 15.2% alcohol, this wine is perfectly balanced. 92 points from Parker.

| 2004 Storybook Mountain “Mayacamas Range” Napa Zinfandel | $27.95 |

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## ARGENTINA/CHILE/PORTUGAL/Spain

### Argentine/Portugal

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine Description</th>
<th>Price</th>
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<td>2005</td>
<td>Bodegas Lurton Torrontes (Argentina)</td>
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<td>Elsa Malbec (Argentina)</td>
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<tr>
<td>2005</td>
<td>Luis Felipe Edwards Cabernet Sauvignon (Chile)</td>
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<td>2004</td>
<td>Alamos Malbec or Chard (Argentina)</td>
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<tr>
<td>2005</td>
<td>Apaltagua Cabernet Sauvignon (Chile)</td>
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<td>Bodega Weinert Carascal Red (Argentina)</td>
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<td>2004</td>
<td>Navarro Correas Colec. Privada Malbec (Argentina)</td>
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<td>2003</td>
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### Portugal/Spain

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### Poland/Spain

<table>
<thead>
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<td>1995</td>
<td>Campo Viejo Crianza Rioja ($8.99)</td>
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### A Return to Tradition

Spain has a history of producing very singular wines that speak uniquely of their provenance. Rioja is one of the benchmarks for traditional Spanish wine, or perhaps it’s necessary to say “was” since many producers have turned to making modern wines that taste like they could come from anywhere in the world. An example of that phenomenon is Bodegas Muga. Isaac Muga started the winery in 1932, making wines that were a benchmark of quality and tradition in Rioja. In recent years, younger generations of the Muga family have taken over, and to my taste there is a noticeable shift towards fruit-driven wines. The holdout in their line-up is the 1998 Muga Gran Reserva, Prado Enca ($46.99). The wine is fruitier than most Gran Reservas, but there’s a nice core of cinnamon and nutmeg. Ironic that a small, family-owned winery changed their style, when a larger winery, owned by the huge corporation, Pernod/Ricard, is still making traditionally styled wines. The 1999 Campo Viejo Gran Reserva Rioja ($17.99) is a reference to classic Rioja. There’s no mistaking where this wine comes from. The perfume of American oak, which lends a nutty quality to the wine, is balanced with tightly wound tart cherry flavors. It’s still a baby, and I suspect that an open bottle will taste best on the third or fourth day. The last great bastion of super traditional Rioja is Lopez de Heredia. Not only do they hold their reds for extended age, but they apply the same regime to their whites and rosé. The 1995 Lopez de Heredia “Vina Gravonia, Crianza ($22.99) is a nutty and rich white. The extended barrel aging gives the wine an almost sherry-like character, without the fire. It’s a must for anyone looking for traditional wines. –Paul Courtright

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For prices of our old wines, see our award-winning website at [www.klwines.com](http://www.klwines.com)
Austria and Germany: Special Tasting

Later this month we will be having one of our first evening tastings in our hopefully finished, much larger tasting room in Redwood City. Sadly as I write this in early January I don’t have the date nailed down, but here is what I can tell you: The tasting will feature two growers at the top of their games one Mr. Willi Bründlmayer of Weingut Bründlmayer in Langenlois roundly considered the top estate in Austria and Germany, and Mr. Johannes Leitz of Weingut Josef Leitz in Rüdesheim, my vote for the top estate in the Rheingau and an all around great guy.

We will highlight the 2005 vintage and show a wide range from each producer but throw in some older bottles as well for good measure. The boys are in town for the Masters of Food and Wine at the Highlands Inn in Carmel February 22-25, where they will be doing a couple events. Therefore, the tasting will be either right before or after that. You will need to purchase tickets in advance, and it will cost you a few dollars but nothing like going to the Carmel events, and you won’t have to wear a tie!

We are also trying to put together a little wine dinner after the tasting featuring their wines and Thai food at Bangkok Bay Thai Restaurant down the street in Redwood City, a great opportunity to see these most versatile wines at work with food. The best way to proceed if you are interested is to check the website or drop me an email at jeffvierra@klwines.com. I can also put you on my personal list to periodically receive updates on exciting new wines, information about tastings and events and hot deals from Germany and Austria. Hope to see you there…Live in the light.

—Jeff Vierra

Jump The River

It was just a couple of years ago when François Chidaine was considered to be one of the winemakers to “keep an eye on” in the Loire. This was based on his excellent vineyard holdings in Montlouis, an appellation, planted with chenin blanc, that is on the rise just across the river from famed Vouvray, and his commitment to biodynamic farming and his non-intervention winemaking style. Today he is considered to be one of the great winemakers in the Loire. The wines often ferment very slowly, sometimes taking all winter, in Chidaine’s usual, anti-oxidant blanket of CO2 produced, which in turn lowers the pH. The wines ferment very slowly, sometimes taking all winter, in Chidaine’s

—Eric Story
Dear Godmother,

I am writing to thank you for the special gift you sent me over the holidays. This gesture was very thoughtful of you, but quite unexpected as I have never heard from you until now. Heck, that’s ok. I’m only 48 and plan to live awhile longer, so it’s not like there was any rush or anything.

The lovely box of chocolates was very generous. Although I am allergic to chocolate, I thought ‘what the heck, my very own Godmother would never harm me, so I ate a few pieces. Please forgive the hospital stationary I am writing on. I hadn’t time to pack.

In no way are you to blame for my present condition. Chocolate just makes me feel funny, so I robbed a bank in the hopes of paying for the psychoanalysis that I need to deal with the lack of a maternal Godparen. Three shrinks and shock therapy costs a lot of money, wow.

But that’s my weakness, and I apologize.

Anyway, I needed a car to get away from the bank, so I pushed an old lady out of her Lexus (gently, I might add) but she was kind of brittle and it was a mistake on my part but I hear hip operations are pretty routine now. I told her I was sorry and that I had no experience with that maternal presence that gives one a little something extra in dealing with life’s ups and downs. No reflection on you, of course. You have a life to live; why should I expect a call or a letter?

So I’m driving the car at a breakneck speed, and wouldn’t you know it I hit a deer. I didn’t mind so much as I never developed an affinity for animals. When the other kids were going to the petting zoo or to Bambi with their Godmothers and such, I was pulling the wings off of moths. “Idle hands” and all that, you know?

I’m in the wine business now Godmother. I sell lots of cool wine like gigantic bottles of Beaulieu Vineyards Private Reserve Cabernet. The ’87 (6L, $899.00) is really delicious, one of the best they ever made. We have the 2000 Beaulieu Vineyards Rutherford Cabernet Sauvignon (3L $99.95) and the 1986 Sterling Cabernet 1.5L, a real good deal for $49.95. I like the 3L B.V. the best. It’s so lush and drinkable. I try to keep it to one of those a day.

So anyway, I’m driving the getaway car, and the darn seat cushion spring pops out and cuts a gash in my leg. I swear, people are so lax with auto maintenance. Since the spring was rusty, my leg got infected, and they might have to amputate it. I don’t mention this for you to take pity on me. I’m sure you have a million things going on. Anyway, get well cards take up valuable paper resources, and lord knows my Godmother is good at saving trees!

I’m so silly sometimes, I tried to cook the deer meat on the carburetor of the getaway car (waste not, want not, as you would have taught me, had you known me) but I didn’t leave it on long enough and now I have mad deer disease. I’m a positive person so I think of stomach pumping as a cleansing kind of thing.

Thanks again for the chocolates, Godmother. As you can see, it was the gift that keeps on giving.

Your Godson Joey

(The true part of this story is that my Godmother really did not know that she was, indeed, my Godmother! Pat, please take this as a spoof. We’ll laugh about it, when we finally meet…)

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**A Special Hello To My Godmother in Enumclaw Washington**

Dear Godmother,

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**Jim’s Happy Birthday February Gems**

February is a very special month, in that Anderson turns five on February 14, Valentine’s Day. He has very high expectations, as most Brittanys do, from all of you. He expects lots of treats to be sent his way. After all, he has recommended some outstanding wines to you! As I am writing this (December 31), Greg St.Clair and Mike Parres (aka Guido) are on one of their many buying trips to Italy and always seem to come back with some exciting new discoveries. Several years ago they found a small producer (Ermacora) from the Friuli region of Northern Italy. Owned by two brothers, Ermacora’s wines seem to come back with some exciting new discoveries. Several years ago they found a small producer (Ermacora) from the Friuli region of Northern Italy. Owned by two brothers, Ermacora’s wines seem to be improving with each vintage. The newly arrived 2005s are remarkable, along with life’s ups and downs. No reflection on you, of course. You have a life to live; why should I expect a call or a letter?

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

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<tr>
<td>Tarlant Brut Zero-Our driest. No sugar added</td>
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<td>Michel Arnauld Verzenay Brut Reserve</td>
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<td>De Meric Sous Bois Brut-Delicious</td>
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<td>Hubert Paulet Brut Tradition</td>
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<td>Philippe Gonet Brut Reserve</td>
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<td>Launois “Cuvee Reserve” Brut Blanc de Blanc - New Package!</td>
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<tr>
<td>Fleury Brut Rosé</td>
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<td>Fleury Brut Rosé -Now direct!</td>
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<td>Launois “Quartz” Brut Blanc de Blancs-New name and package!</td>
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<td>Laurent Perrier Brut</td>
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<td>Michel Arnauld Grand Cuvee Brut</td>
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<td>Louis Roederer Brut-One of Clyde’s favorites</td>
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<td>Tarlant La Vigne d’Antan Blanc de Blancs-Ungrafted vines!</td>
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**Domestic Sparkling Wine**

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<td>2000 Domaine Carneros “Le Reve” Blanc de Blanc</td>
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**K&L Champagne Club: a Perfect Valentine!**

Once every two months, members of our new Champagne Club will receive two bottles of great Champagne for $69.95 a shipment. Usually members will receive one bottle from a big house (like Laurent Perrier, for example) and one direct import gem from a small producer. Like our other Clubs we will use our bulk purchasing power and secret prices (often times producers don’t want their wines selling for a low retail, but a club is different!), so you can be sure that you will be getting a fantastic deal. Even more importantly, you will be getting the best quality in Champagne! Also like our other Clubs, members will be able to reorder bottles at a discount. Depending on the pace of enrolment we will either start the Club shipments in April or June.

To tide your sweetheart over until then, I suggest a bottle of **De Meric Grande Reserve Sous Bois Brut Champagne ($27.99)** to drink on Valentines night. Order it at the same time you are signing up for the Club. It is a big, romantic style of Champagne composed of 80% pinot noir from Ay, Mareuil-Sur-Ay and Mutigny, 15% chardonnay from Cramant, Avize and Oger and 5% meunier from Cumières. It is vinified half in old oak barrels and half in stainless steel tanks for the perfect balance of rounded richness and zesty refreshment. Please feel free to contact me, (garywestby@klwines.com | 877-559-4637 ex 2728) or Thornton Jacobs, Wine Clubs Director, (thorntonjacobs@klwines.com | 877-559-4697 ex 2766) if you have any questions.

One more thing: Do you like caviar? We are having a special caviar and Champagne event just before Valentines Day... Drop me a line if you are interested in learning more! A toast to you!

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**The Finest Bubbles for February!**

This month, I have two perfect Champagnes to celebrate Valentine’s Day. The **NV Laurent-Perrier Brut ($27.99)** is THE perfect wine to start an evening. A blend of 45% chardonnay, 40% pinot noir and 15% pinot meunier, it opens with a citrus nose of ginger and minerals. In the mouth, a toasty style that is never heavy but retains the delicacy of the nose. Flavors of lime, pear and lightly toasted nuts. LP uses 10-20% of their reserve stock in this sparkler and a very light dosage (12 grams per liter). It is also aged for three months on the lees and is cellarable for three months prior to shipping. It is no wonder that both the Wine Spectator and Robert Parker gave this Champagne 90 points!

The **NV Fleury Brut Rosé ($34.99)** is 100% pinot noir and 125% delicious! Fleury is located in Couteron, which is very close to Burgundy. The influence of that region carries over into the style of winemaking at Fleury, which is often referred to as Burgundian. This offers a fantastic nose of strawberries, red currants and orange peel. On the palate, the strawberry fruit carries over to be joined by tart raspberries, a touch of cranberry and nougat flavors. All of the fruit is from the 1999 vintage. What makes the Fleury Rosé stand out the most of all is its unusual texture. It is a concentrated rosé that is rich and flavorful yet delicate and complex. This domaine has been completely bio-dynamic since 1989. This is the perfect rosé to enjoy by itself on Valentine’s Day with the one that you love.

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**K&L Staff**


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Find accurate inventories at our web site at [www.klwines.com](http://www.klwines.com)
## WHITE BURGUNDY/BEAULJOALIS

2003 Bourgogne Aligoté, Domaine Jean Monnier .................$10.99  
2004 Bourgogne Aligoté, V.V., Domaine G & J-H Goisot ......$11.99  
2005 Macon Charnay, Domaine Renaud ................................$11.99  
2005 Macon Solutré, Domaine Renaud ................................$11.99  
2004 St.-Veran, Domaine des Nembrets ............................$13.99  
Bright, attractive and extraordinarily well-priced!

2004 Bourgogne Hautes Cotes de Beaune, Domaine Arnoux ...$14.99  
2004 Bourgogne Chardonnay, Signature, Maison Champy ...$15.99  
2005 Bourgogne Blanc, Château Laboure Roi (Meursault) ...$16.99  
2005 Chablis, Vieilles Vignes, Roger Roblot .......................$17.99  
2005 Chablis, Domaine Vocoret .......................................$17.99  
2004 St.-Romain, Champy ..............................................$20.99  
Prince de Mérode Right next to Corton Charlemagne at a low cost!

2004 Pernand-Vergelesses Blanc, Maison Champy ...............$21.99  
2004 Meursault, Meix Chavaux, Domaine Roulot ..................$58.99
This is a baby Corton-Charlemagne, with lovely minerality.

2004 Chablis 1er Cru, Montée de Tonnerre, Dom. Vocoret ....$24.99  
2004 Hautes Cotes de Nuits, Cuvée Marine, Anne Gros .......$25.99  
2003 Marsannay Blanc, Domaine Joseph Roty .....................$27.99  
2004 Monthelie Blanc, Château de Puligny Montrachet .......$27.99  
2004 Meursault, Chevalières, Domaine Jean Monnier ..........$29.99  
2004 Meursault, Clos du Cromin, Domaine Jean Monnier ...$29.99
Extraordinary values, our Direct Import. Both are delightful. The Clos du Cromin is more forward and very rich, while the Chevalières shows lime blossoms, minerality and focus.

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

2004 St. Aubin 1er Cru, Murgers Dent de Chien, Domaine Maroslavic ...............................................................$29.99
Restrained and extremely elegant with lovely minerality.

2004 Chablis "Monte de Tonnerre," 1er Cru, Long-Depaquit ...$32.99  
2004 Chassagne-Montrachet, Château de Puligny Montrachet $41.99  
2004 Chassagne-Montrachet, V.V., Domaine Fontaine Gagnard $41.99  
2004 Chassagne-Montrachet, V.V., Domaine Fontaine Gagnard $41.99
Chassagne-Montrachet, Château de Puligny Montrachet

2004 Chassagne-Montrachet, V.V., Domaine Fontaine Gagnard $41.99  
2004 Chassagne-Montrachet, "Clos Murees," 1er Cru, Domaine Fontaine Gagnard ......................................................$59.99  
2004 Chassagne-Montrachet, 1er Cru, Marquis Laguiche ...$63.99  
2002 Chablis "La Moutonne," Grand Cru, Long-Depaquit ......$64.99  
2004 Beaune Clos des Mouches Blanc, Domaine J Drouhin ...$64.99  
2004 Chassagne-Montrachet "Caillerets," 1er Cru, Domaine Fontaine Gagnard ......................................................$65.99  
2004 Meursault "Perrières," 1er Cru, Château De Puligny Montrachet .................................................................$68.99  
2004 Corton-Charlemagne Grand Cru, Domaine Moillard ...$74.99  
2004 Puligny-Montrachet “Folatieres,” 1er Cru, Château de Puligny Montrachet ..........................................................$76.99  
2004 Meursault "Charmes," 1er Cru, P-Y Colin-Morey ........$78.99  
2003 Chassagne-Montrachet “Champs Gain,” 1er Cru, Niellon .............................................................................$81.99  
2004 Chassagne-Montrachet “Clos Maltoie,” 1er Cru, Niellon .............................................................................$82.99  
2004 Corton-Charlemagne Grand Cru, Joseph Drouhin ....$89.99  
2004 Corton-Charlemagne Grand Cru, Girardin ..................$99.00
Also available in half bottles for $47.99

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

## Beaujolais

2006 Beaujolais Nouveau, Louis Tête-Was $10.49 ..................$7.49  
2006 Beaujolais Villages Nouveau, Duboeuf-Was $10.99 ....$7.99  
2005 Juliénas, Domaine Millereanche, Terres et Vins $11.99  
2005 Moulin-à-Vent, Domaine des Gandelins, Terres et Vins $13.99  
2005 Brouilly, Louis Tête .....................................................$13.99  
2005 Beaujolais, l’Ancienne, Vieilles Vignes, Jean-Paul Brun $15.99  
2005 Fleurie, Clos de la Roilette ...........................................$19.99  

#### Tasting Bar Schedule for February, 2007

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

**Saturday, February 3:** Special Rhone Valley Winemakers Tasting in San Francisco. Fête du Burgundy in Redwood City at Chantilly Restaurant. The San Francisco store hosts a tasting with winemakers/owners Rudolphe des Pins of Ch. Montfaucon, Cécile Chassagne of Le Camassot and Jean Baptise Meunier of Moulin de Gardette in the San Francisco store. A very special event that is not to be missed. Keith Wollenberg presents a Burgundy Tasting in Redwood City. Representatives such as Nicholas Potel and Christian Moreau will be on hand to answer your questions about their wines. Tickets must be purchased in advance for this event.

**Saturday, February 10:** Annual Valentine’s Day Champagne Tasting in S.F. and R.C. Both stores host our 7th annual Valentine’s Day Champagne tasting. Gary, Scott and Paul pick the latest arrivals from Champagne to tempt your palate and to give you a head start on this very special holiday.

**Saturday, February 17:** Bordeaux in S.F., Hollywood and R.C. All three stores will host a Bordeaux tasting with picks from Clyde, Ralph, Chip, Steve and Bryan. The 2004s are coming in quickly, so now is the time to taste the new releases. One white, eight red and one Sauternes to be poured.

**Saturday, February 24:** Australian Wines in San Francisco. Italian wines in Redwood City and Hollywood. Paul hosts a tasting of wines from “down under” in S.F. He will focus upon Shiraz to chase the chill during those long winter nights. In Redwood City and Hollywood, Greg and Mike will host a tasting of Italy’s best. We welcome them back from their trip to Italy.

—Scott Beckerley, Jeff Garneau
2003 Bourgogne Passetoutgrain, Domaine Jean Tardy .............$12.99
2002 Bourgogne Rouge, Domaine Desertaux Ferrand .............$13.99
2004 Bourgogne Rouge, Domaine Mongeard-Mugneret ............$14.99
2002 Marsannay Rouge, Louis Labour ..................................$15.99
2004 Bourgogne Rouge, Domaine Camus Bruchon .................$16.99
2004 Bourgogne Rouge, Domaine Michel Gros .......................$19.99
2005 Savigny-lès-Beaune, Domaine Denis Carré .....................$20.99
2004 Pernand-Vergelesses “Fichots” 1er Cru, Champy ..............$21.99
Lovely Marsannay from the master, also available in 375ml at $13.99!
2004 Savigny-lès-Beaune, Grands Liards, Camus Bruchon .......$26.99
2004 Bourgogne Rouge, Lucien Le Moine ............................$27.99
2001 Beaune “Clos des Mouches,” 1er Cru, Domaine J Drouhin (375ml) .........................................................$28.99
2000 Nuits-St-Georges, Charmois, Domaine Jean Grivot .......$28.99
2004 Gevrey-Chambertin, Vieilles Vignes, Maison Champy .......$29.99
2004 Volnay-Santenots, 1er Cru, Domaine J Matrot .........$37.99
2004 Morey-St-Denis, Rue de Vergy, Domaine Bruno Clair ....$37.99
2003 Gevrey-Chambertin, Clos Village V.V., Heresztyn ........$42.99
2004 Nuits-St-Georges, Domaine Michel Gros .......................$44.99
2004 Morey-St-Denis, Rue Vergy, Domaine Michel Gros ..........$44.99
2004 Volnay, Domaine Michel Gros ......................................$44.99
2004 Bourgogne Rouge, Domaine Michel Gros .....................$47.99
2003 Gevrey-Chambertin, Champs Chenys, Domaine Roty ....$49.99
2003 Chambolle-Musigny, Domaine Roty .......................$49.99
2003 Gevrey-Chambertin, Brunelle, Domaine Roty ...............$49.99
2003 Volnay, Domaine Lafarge ...........................................$49.99
2002 Pommard Perrieres, Vignes Centenaires, Chas Viot ........$52.99
2002 Monthelie “Les Duresses,” 1er Cru, Comtes Lafon .......$53.99
2004 Gevrey-Chambertin Petite Chapelle, 1er Cru, Domaine Bruno Clair .................................................................$54.99
2004 Corton-Bressandes, Grand Cru, Prince de Mérodé ………$54.99
2000 Corton-Bressandes Grand Cru, Tollot Beaum .......................$54.99
2002 Corton-Bressandes, Grand Cru, Domaine Thevenot ......$59.99
2004 Volnay, Domaine Camus Bruchon, 1er Cru ...............$59.99
2003 Beaune “Clos des Ursules,” 1er Cru, Domaine Jadot .......$60.99
2004 Ruchottes-Chambertin Grand Cru, F. Esmonin .........$63.99
2004 Mazy-Chambertin Grand Cru, Frederic Esmonin ..........$63.99
2003 Gevrey-Chambertin “Champonnets,” 1er Cru, Heresztyn ..........................................................$65.99
2003 Gevrey-Chambertin “Goulots,” 1er Cru, Heresztyn ..........$66.99
2003 Chambolle-Musigny “Gruenchers,” 1er Cru, Domaine Fourrier .................................................................$69.99
2003 Pommard “Premiers,” 1er Cru, Louis Boillot ...................$79.99
2003 Volnay, Domaine Camus Bruchon “Clos des Reas,” 1er Cru, Michel Gros ...................................................$79.99
2003 Morey-St-Denis “Millandes,” 1er Cru, Heresztyn ........$79.99
2004 Gevrey-Chambertin “Clos St. Jacques,” 1er Cru, Domaine Bruno Clair .................................................................$84.99
2003 Nuits-St-Georges “Roncieres,” 1er Cru, Jean Grivot ....$84.99
2004 Echézeaux, Grand Cru, Maison Champy .................$84.99
2004 Volnay, Domaine Camus Bruchon “Petits Monts,” 1er Cru, Domaine J Drouhin .................................................................$88.99
2003 Clos Vougeot Grand Cru, Domaine Moillard ..............$89.95
2003 Chambolle-Musigny “Hauts Doix,” 1er Cru, Groffier ....$89.99
2001 Chambolle-Chambertin Grand Cru, Domaine Damoy ....$89.99
2004 Mazis-Chambertin, Grand Cru, Maison Champy ..........$89.99
2004 Chambolle-Musigny “Hauts Doix,” 1er Cru, M. Gros ....$93.99
2004 Chambertin Grand Cru, F. Esmonin ............................$94.99
2004 Chambertin-Clos de Beze, Grand Cru, F. Esmonin .......$94.99
2003 Clos de la Roche Grand Cru, Domaine Olivier Guyot ......$97.99
2001 Morey-St-Denis, 1er Cru, Domaine Hubert Lugnier ........$99.95
2003 Gevrey-Chambertin “Fontenys,” 1er Cru, Domaine Roty ..................................................................................$104.99
2004 Clos Vougeot Grand Maupertuis, Anne Gros ..............$114.99
2003 Clos-St-Denis Grand Cru, Domaine Heresztyn .............$116.99
2004 Chambolle-Musigny “Amoureuses,” 1er Cru, Lucien Le Moine ..........................................................$126.99
2004 Grands Echézeaux Grand Cru, Joseph Drouhin .........$143.99
2003 Charmes-Chambertin Grand Cru, Très V.V., Domaine Roty ..........................................................$174.99
2004 Musigny, Grand Cru, Joseph Drouhin ...........................$175.99
2003 Musigny, Grand Cru, J-F Mugnier ................................$335.00

Pour Votre Plaisir

Hello to Hollywood

It’s February, and we are finally on track to welcome all of you Southern California folks in person at our new store, located in the heart of Hollywood, on Vine Street just off Sunset. It is exciting to finally be opening that store. So, to say Hooray for Hollywood, we have some special prices on Burgundies. These will go quickly, so our apologies if some have vanished by the time you get the newsletter.

The 2001 Chassagne Montrachet Rouge, Domaine Gagnard-Delagrange ($19.99), $38.99 elsewhere, has an interesting earthy note characteristic of reds from this village, known more for its whites. And it shows a pretty cherry character, along with an elegant finish. At about ½ the original cost, this is a bargain. The 2000 Savigny Les Beaune, Domaine Antonin Guyon ($14.99) was $26.99 elsewhere. This delightful, mature, somewhat earthy Savigny is a ridiculously good value for lovers of classic Burgundy. Roast a chicken, pop a cork, and you’ll be happy!

Finally, for you white Burgundy fans, we have the 2003 Bourgogne Aligoté, Domaine Ramonet ($19.99). For those of you who have never had the fresh, bright, classic flavors of this ancient Burgundian grape, this is a great chance to try one from a top domaine. Thanks to the warm growing season, this is a bit richer and nuttier than some vintages. Allen Meadows writes: “Very fresh and bright Aligoté aromas with the typical spice notes that complement the rich, dense, fat and sweet flavors. This is easy drinking and can be enjoyed immediately.” Á Sante!

—Keith Wollenberg

Visit our award-winning website www.klwines.com for the latest in great wine.
Sul Tappeto Rosso

For those of you who read my column on a regular basis you’ll have noticed a series of name changes to it culminating in the latest “Sul Tappeto Rosso.” Why this change? I’ve moved to Los Angeles, a dramatic change for a San Francisco Bay Area native, and I have really loved the speed and diversity and sheer number of things to do here in L.A.! “Sul Tappeto Rosso” is “On the Red Carpet” in Italian, and being that our store is in Hollywood, what better way to manifest my move.

I’d like to explain a little about how we at K&L look at Italian wines. We travel to Italy two or three times a year visiting up-and-coming as well as storied producers. We import directly from thirteen wineries in Italy from well known, to unheard of but all with a tremendous quality-to-price ratio. In Tuscany we import many wineries, two in Chianti Classico: Rocca di Montegrossi and Poggioiano, and six in Montalcino: Sesta di Sopra, Baricci, La Fortuna, Pian dell’Orino, Poggiarello and Ferrero. All of these wineries focus on growing the best quality grapes their soil can produce with the least amount of winemaking possible, letting the grapes make their own statement. From Emilia Romagna we now import Ca’ Berti who produces Lambrusco. No, not that fizzy soda pop you remember from the ’70s this is real wine, yet with a bit of bubbles grown on hillside vineyards and harvested by hand! Our longest relationship has been with Ermacora, the brothers Dario and Luciano, whose much heralded white and red wines from Friuli offer some of the best wines of the Colli Orientali del Friuli. Not far away in Isonzo another young Friulian winery, Blason, is making white and red wines with outstanding price-to-quality ratios snuggled up against the Slovenian border. They are one of our largest suppliers; we buy more than 30% of their production. Silvano Follador is one of most popular new imports. Everyone loves Prosecco, and this Prosecco is really something to crow about! At $10.99 there isn’t another Prosecco that can compare. Lastly in Piedmont, one of the region’s rising stars is Ruggeri Corsini. Nicola Argamante is a vineyard consultant for many of the big names in Barolo. His tiny estate in Monforte d’Alba is making superb wines, with classic expressions of the grape varietals.

All of our wineries produce excellent quality wines but many are from “newer” wineries that don’t often get the press that the more famous wines do. A lot of times this has more to do with understanding how to get your wine in front of some famous critic than whether your wine is good or not. Some critics don’t like to review wines that aren’t imported nationally to all markets or with small productions. Some of our wineries are so small you wouldn’t believe it; Poggiarello produces a total of less than 500 cases a year! For those of you in Southern California, we’d love you to drop by our new Hollywood store and let us show you some of these wines!

—Greg St. Clair
**ITALIAN WINES**

**Piedmont**

2004 Ruggeri Corsini Barbera d'Alba-1 Glass Gambero Rosso...........$12.99
2005 Ermacora Barbera d’Alba “Bricco Cichetta” ......................$15.99
2005 Ermacora Pinot Grigio ......................................................$9.99
2005 Blason Sauvignon .............................................................$8.99
2005 Blason Cabernet Franc .....................................................$8.99

**Tuscany - Addendum - Olive Oil**

2005 Rocca di Montegrossi Chianti Classico Extra Virgin (500ml) .............................................................................$17.99

The quality of this oil is truly stupendous: bright, focused, peppery butunctuous, balanced and has an unbelievably length. This is truly a treasure and something you need to experience. Drizzle over bruschetta or in the classic Tuscan manner over your grilled meat. I like it with tuscan white beans, a hint of pepper and fresh rosemary. DIRECT IMPORT.

2005 Sesta di Sopra Extra Virgin di Montalcino (750ml).............$19.99

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

**Barolo/Barbaresco**

2005 Bologna Brachetto d'Acqui ..................................................$22.95
2002 Ruggeri Corsini Barolo ......................................................$29.99
2001 Paitin di Pasquero Elia Barbaresco “Vecchie Vigne” ............$55.99
1999 Aldo Conterno Barolo “Bussia”-95+ points Stephen Tanzer ..$59.95
2001 Aldo Conterno Barolo “Bussia” ..........................................$59.95

92 points Stephen Tanzer's International Wine Cellar: “Medium red. Classic, pure aromas of minerals, white truffle, tobacco and damp earth, lifted by a floral nuance. Offers terrific energy and verve in the mouth, with its sweetness nicely leavened by sappy, harmonious acidity. Finishes very long and juicy, with wonderfully smooth, silky tannins and vibrant notes of fruits and minerals.”

2001 Einaudi Barolo “Nei Cannubi”-91 points Wine Spectator.....$69.99
1996 Famiglia Anselma Barolo “Adasi” .......................................$74.99
1997 Famiglia Anselma Barolo “Adasi” .......................................$74.99
1998 Famiglia Anselma Barolo “Adasi” .......................................$74.99
2001 Aldo Conterno Barolo “Cicala” (1.5L)-95 points Tanzer ......$174.95

**Trentino-Alto Adige and Friuli**

2005 Blason Pinot Grigio ..........................................................$8.99

Don’t wait to try this absolutely stunning Pinot Grigio! DIRECT IMPORT!

2005 Blason Tocai Friulano-1 Glass Gambero Rosso .................$8.99

Last chance to buy a Blason Tocai Friulano, the law changes next vintage making it just Friulano!

2005 Blason Cabernet Franc ......................................................$8.99

Looking for a flavor bargain? This is your wine. Once you try it you’re hooked!

2005 Blason Chardonnay...........................................................$9.99

Un-oaked chardonnay that is REALLY good! Perfect for cocktail or meals!


2005 Ermacora Refosco .............................................................$14.99
2005 Ermacora Schioppettino .....................................................$15.99
2005 Santa Margherita Pinot Grigio ..........................................$17.95

**Sicily, Umbria, Campania and Lazio**

2005 Arancio Grillo ..................................................................$5.99
2004 Arancio Nero d’Avola ..........................................................$5.99
2004 Falesco Vitiano ...................................................................$7.95
2004 Planeta La Segreta Bianco & Rosso ....................................$11.99
2003 Valle del Acate Poggio Bidini Nero d’Avola .......................$12.99
2004 Pallavicini “Amarasco” .....................................................$14.99
2004 Valle dell’Acate “Il Frappato”-2 Glasses Gambero Rosso ....$17.99
2004 Planeta Syrah-2 RED Glasses Gambero Rosso .................$34.95
2004 Planeta Nero d’Avola Santa Cecilia-2 RED Glasses G Rosso ..$34.95
2004 Planeta Chardonnay-2 RED Glasses Gambero Rosso .........$36.99

**Emilia Romagna, Marche, Veneto and Lombardia**

Ca Berti Lambrusco Grasp. di Castelvetro “Amabile”-Sweet......$8.99
2003 Corte Rugolin Valpolicella Classico-1 Glass Gambero Rosso..$8.99
Ca Berti Lambrusco Grasp. di Castelvetro “Classico”-Semi-dry ...$8.99
Ca Berti Lambrusco Grasparossa di Castelvetro “Tipico”-Dry .....$8.99
Silvano Follador Prosecco Extra Dry-2 Glasses Gambero Rosso ..$10.99
Ca Berti Grasparossa di Castelvetro “Robusco”-Semi-dry ............$10.99
Silvano Follador Prosecco Brut-1 Glass Gambero Rosso ..........$10.99
2004 Lucchetti Lacrima di Morro d’Alba ....................................$11.99

If you’ve never tasted a Lacrima di Morro d’Alba, it is a hold-onto-your-socks fruit bomb!

2003 Corte Rugolin Valpolicella Ripasso-2 RED Glasses GR ......$16.99
Bellavista Franciacorta Brut .....................................................$27.95
2001 Allegrini Amarone ..........................................................$59.95

**February’s Picks!**

2005 Ermacora Tocai Friulano ($14.99) As most of you know these wines from past vintages let me just put it plain and simple: 2005 ROCKed in Friuli! The “Friulano” is medium to full bodied with ripe black cherry, blackberry and a touch of black pepper. This no is another indigenous Friulian variety and is one of our favorites. It tastes like a Pinot Noir with structure and spicy black pepper. This 2005 has a long middle focus that slowly unwinds across the palate. An extraordinary wine for the price. When serving this, think game or roast beef.

—Mike Parres
### SPECIALTY SPIRITS

**American Bourbon/Rye**
- 1792 Ridgemont Reserve Bourbon ........................................ $29.99
- Woodford Four Grain Whiskey ............................................. $75.99
- A.H. Hirsch 16-year-old Bourbon ......................................... $79.99
- Old Potrero Single Malt 18th Century Style Whiskey ............... $69.99
- Black Maple Hill, 18-year-old Rye, Single Barrel ................. $72.99
- Hirsch Selection 21-year-old Kentucky Straight Rye ............. $114.99
- Rittenhouse 21-year-old Rye ............................................... $149.99

**Armagnac**
- Dartigalongue VSOP 10-year-old ......................................... $35.99
- Castarede VSOP .................................................................... $39.99
- Château de Pellehaut Reserve .............................................. $49.99
- Darroze Armagnac Reserve Speciale ..................................... $69.99
- 1986 Veuve Goudoulin Bas-Armagnac ................................... $69.99
- Château du Busca Hor d’Age Tenareze ................................... $79.99
- 1973 Marie Duffau Bas-Armagnac ......................................... $99.99

**Cognac**
- Balzac VSOP by Fillioux ...................................................... $27.99
- Deret VS, 5 year old, Petite Champagne ................................. $27.99
- Deret VSOP, 10 year old, Petite Champagne ........................... $32.99
- Brillot Selection Petite Champagne VSOP .............................. $39.99
- Francois Peyrot Reserve ..................................................... $47.99
- Frapin VSOP ........................................................................ $51.99
- Jean Fillioux La Pouchad Grand Champagne ........................... $53.99
- Ferrand Reserve Grande Champagne ...................................... $55.99
- Francois Peyrot 18-year-old Extra Reserve ............................. $57.99
- Leopold Gourmel Age du Fruit “10 Carats” ............................ $63.99
- Jean Fillioux Cep D’Or Grande Champagne ............................. $64.99
- Francois Peyrot XO 25-year-old ............................................ $67.99
- Deret XO, 30-year-old, Estate Bottled Petite Champagne ........ $69.99
- Leopold Gourmel Age des Fleurs “15 Carats” ........................ $76.99
- Tesseron “Tradition” Lot No. 76, XO Grande Champagne......... $81.99
- Jean Fillioux Tres Vieux Grande Champagne .......................... $82.99
- Ferrand Selection Des Anges Grande Champagne .................. $99.99
- Tesseron “Perfection” Lot No. 53, Grande Champagne .......... $129.99
- Tesseron “Exception” Lot No. 29 Grande Champagne ............. $279.99

**Whisky**
- Benromach Traditional, Distillery Bottling .......................... $39.99
- Glenrothes Select Reserve Distillery Bottle .......................... $44.99
- Compass Box Oak Cross Vatted Malt Whisky ......................... $46.99
- Clynelish 14-year-old, Distillery Bottling .............................. $47.99
- Mortlach 12 yr, Murray McDavid Bourbon/Cotes Rotie .......... $47.99
- Glenlivet “Nadurra” 16-year-old, Non-Chilled Filtered .......... $49.99
- Ellenstown 10-year-old, Cask Strength, Islay Single Malt ....... $51.99
- BenRiach 10-year-old “Curiositas” Heavily Peated ............... $58.99
- Highland Park 18-year-old, Distillery Bottling ..................... $59.99
- 1989 Imperial, 15 year old, Un-Chillfiltered Signatory .......... $59.99
- Bruichladdich 3D Peat 2nd Edition “Mòine Mhòr” .................. $64.99
- Laphroaig 15-year-old ....................................................... $64.99
- Caol Ila 18-year-old, Distillery Bottling ............................... $69.99
- Talisker 18-year-old Isle of Skye ......................................... $69.99
- 1991 Bruichladdich WMD II - Yellow Submarine ................... $72.99
- Mortlach 15 year, Gordon & MacPhail ................................. $74.99
- Bruichladdich “Infinity” ..................................................... $76.99
- Compass Box Hedonism Vatted Grain Whisky ....................... $77.99
- Arran Gonzalez Byass Cream Sherry or Lepanto Finish .......... $79.99
- Bruichladdich 14-year-old “Links Series” Turnberry .......... $79.99
- Ardbeg Uigeadail Traditional Strength ................................. $84.99
- Macallan “Fine Oak” 17-year-old Distillery Bottling ............ $85.99
- Macallan 18 year, Murray McDavid Bourbon/Madeira .......... $89.99
- 1989 Bowmore 16-year-old, Cask Strength ........................... $94.99
- 1991 Mannochmore 13 yr Un-Chill filtered, Cask Strength .... $97.99
- Bunnahabhain 18-year-old, Distillery Bottle ......................... $99.99
- 1985 Cragganmore 21 year, Murray McDavid Mission ......... $104.99
- 1974 Glen Grant 31-year-old, Lonach ................................ $104.99
- 1990 Ardbeg Airigh Nam Beist Islay Single Malt ................. $109.99
- 1972 Caperdonich 33-year-old, Lonach ............................... $109.99
- Edradour Ballechin Heavily Peated Burgundy Cask ............... $109.99
- Macallan 18-year-old, Distillery Bottle ............................... $124.99
- BenRiach 21-year-old “Authenticus” Heavily Peated ........... $145.99
- Benromach 24-year-old, Cask Strength ............................... $169.99
- 1977 Glenugie, 27 year, Jim McEwan’s Celtic Heartland ....... $199.99
- 1985 Edradour 22 year, Port Wood Finish, Cask Strength .... $205.99
- Bunnahabhain 25-year-old, Distillery Bottle ....................... $274.99
- Bruichladdich Legacy Series Four 32-year-old .................... $469.99
- 1968 Macallan, 38-year-old, Duncan Taylor ......................... $499.99

### 8th Annual Whiskies Of The World Expo!
K&L is proud to be the on-site retail exhibitor for the 8th Annual Whiskies Of The World Expo, held on Saturday April 14 at the Palace Hotel in San Francisco. Tickets can be purchased at www.celticmalt.co.uk or give Susan Purnell at 800-247-5987, ex 2727 or email her at susanpurnell@klwines.com. Purchase tickets for this outstanding event before March and receive the discount price! Become a Dram Club Member and save even more!

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

**Hours:**
- **San Francisco,** Monday-Friday 10 to 7, Saturday 9 to 7, Sunday 11 to 6.
- **Redwood City,** Monday-Friday 10 to 7, Saturday 9 to 7, Sunday 10 to 6.
- **Lockers,** Monday-Saturday 10 to 6 and Sunday 11 to 5.

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

**Sale Dates:** End February 28, 2007. Prices subject to change without notice. We reserve the right to correct errors in pricing.

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

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

Vinotheque has a new Wine Cabinet for Those looking for function and price performance: The Reservoir. These cabinets hold 224 bottles in fixed wire racking and have 1000 BTU cooling units with humidity recirculation for perfect storage.

No need to worry about options and accessories; these are turn-key cabinets. The units are ready to ship in black or can be ordered with a wood stain.

Standard Cabinet $1575.00
Window Cabinet $1995.00

Plus shipping and tax if applicable.

Tritan Titanium Crystal Lead Free!

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

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

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

LOWER PRICES!
VINO THEQUE STORAGE CABINETS

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

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

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

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

Le Cache Wine Cellars

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

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

San Carlos Wine Storage Lockers

Plenty of lockers available!
24-case locker, $35.00 per month

San Francisco Wine Storage Lockers

24-case locker, $35.00 per month

Wine Storage Lockers! New Rental Rates

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

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

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

The minimum rental period is six months.

Shipping Information

ALL ALCOHOLIC BEVERAGES ARE SOLD IN CALIFORNIA AND TITLE PASSES TO THE BUYER IN CALIFORNIA. We make no representation to the legal rights of anyone to ship or import wines into any state outside of California. The buyer is solely responsible for shipment of alcoholic beverage products. By placing an order, you authorize us to act on your behalf to engage a common carrier to deliver your order to you. ALCOHOLIC BEVERAGES MAY BE SOLD AND DELIVERED ONLY TO PERSONS WHO ARE AT LEAST 21 YEARS OLD. IN PLACING YOUR ORDER, YOU REPRESENT TO US THAT YOU ARE AT LEAST 21 YEARS OLD AND THAT THE PERSON TO WHOM YOU ARE DIRECTING DELIVERY IS AT LEAST 21 YEARS OLD. When your alcoholic beverages are delivered, the person receiving delivery may be required to show identification proving that he or she is at least 21 years old. If, between date of order and date of arrival, the laws of your state change so as to make it illegal to receive the shipment, you can return the order for a full refund.

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

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

The K&L Wine Clubs are pleased to announce that we are forming a fourth Club dedicated exclusively to the finest Champagne. The Champagne Club will send you two bottles of incredible Champagne bi-monthly for only $69.95. Each shipment will usually (not always) combine one bottle from an artisanal grower producer and one bottle from a grand marque producer. We hope to begin shipping in the late spring or early summer. Call or email us (thornton@klwines.com) to reserve your place on the waiting list. We will keep you posted as this exciting opportunity progresses. We don’t have a name for this Club yet so send us your suggestion when you sign up! There will be a free year subscription if we use your name suggestion.

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

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

—Thornton Jacobs

Wine Lockers in K&L’s San Carlos Location

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

Bruichladdich - First Born K&L Exclusive (Pre-Arrival) $39.99

Due in Spring 2007! Special Pre-Arrival Price of $39.99! Are you ready to be part of history? On Friday, July 21, 2006, while on holiday visiting Islay, Jim McEwan and myself drove up to Bruichladdich Warehouse #13. We were looking for that special cask of 2001 Bruichladdich to have as a K&L Wine Merchant exclusive. What we found was this fantastic Bourbon Cask. We pulled out the bung, plunged in the valinch and poured the whisky into a glass. WOW! Even with all its youthfulness the whisky displayed classic Bruichladdich characteristics. It had the color of fine Champagne. On the nose aromatics of vibrant citrus fruit almost like lemon sherbet with a layer of warm golden honey and a touch of sea breeze saltiness. On the palate it was creamy with lovely weight and a length that lingered very nicely. Jim and I were thrilled. The next step would be ACEing (Additional Cask Enhancement) in a Ridge Zinfandel Wine Cask. The 54 barrels that were shipped to Bruichladdich had held two estate zinfandel blends from Geyserville and Lytton Springs. The barrels were coopered in the year 1999. I talked with Jim on Thursday, August 17, 2006. He said “It’s Done, Our Baby Is Born!” He then continued by saying, “Now, Susan you have to realize that your cask is the first thing we have done with our ‘New’ whisky since the distillery reopened in 2001!” Hence the name: BRUICHLADDICH - FIRST BORN