Champagne For Valentines

**Bruno Michel Blanche Brut (29.99)** This very romantic Champagne comes from the villages of Pierry and Moussy in the sud-Epernay sub-region of Champagne. Bruno Michel has been farming organic since 1999 and five of his 37.5 acres are farmed biodynamic. This Champagne is composed of 53% meunier and 47% chardonnay; 70% comes from the 2004 harvest, 14% from the 2003 harvest and 16% from 2002. This Champagne is one of the most balanced in our stock, with an effortless quality that is almost impossible to describe or resist. It has great toast and spiced apple aromas and flavors and a crisp, dry finish.

**1999 Laurent-Perrier Vintage Brut (44.99)** 90 points Wine Spectator: “This is sumptuous and delicate, offering peach, beeswax and ginger notes. Firmly structured, with a chalk-like sensation underneath that emerges on the finish. Drink now through 2015.” This Laurent-Perrier Brut is composed of roughly equal parts chardonnay and pinot noir, from the very best crus or villages. Historically, most of these crus have formed the basis of Laurent-Perrier’s champagnes, including: Mesnil-sur-Oger, Oger, Avize, Cramant, Chouilly, Ambonnay, Bouzy, Tours-sur-Marne and Louvois. Only the the best juice is used from these growths. The wine is bottle-aged for a minimum of seven years.

Trey’s Top California Picks

**2005 Ambullneo “Bulldog” Santa Maria Pinot Noir—Was $75—(34.99)** Over half price and the wine rocks! 92 points Robert Parker: “The dark ruby/purple-colored 2005 Pinot Noir Bulldog Reserve (65% from the Solomon Hills Vineyard and the rest from Bien Nacido and a handful of other small plots) is a 500-case cuvée offering beautiful black cherry, tapenade, strawberry and loamy soil aromas, medium-to full body and superb structure and length. With good acidity and moderate alcohol (by Californian standards) of 13%, this Burgundian-styled pinot should evolve nicely for a decade.”

**2004 Lancaster Estate Alexander Valley Red (59.99)** A Bordeaux blend using all five varietals, the ’04 Lancaster is the finest wine to come from this estate. It shows rich black cherry fruit and cedar flavors that are focused and balanced in the mouth. It is a big, dense wine with ripe tannins and a lengthy finish. Supplies of this wine are limited, especially after the Wine Enthusiast gave it 97 points and picked it as an Editor’s Choice!

**2004 Hess Collection, Mount Veeder, Mountain Cuvée (29.99)** 94 points from Wine & Spirits and named in the 100 Best Wines of 2007: “Ineffably luscious and cool, this wine has mountain-grown fruit intensity without feeling pushed to extremes of ripeness or extract. It’s gentle and delicious, offering earthy spice and a hint of anise to heighten the saturation of fruit. Built from cabernet sauvignon, syrah, merlot, malbec and cabernet franc, this is the juice for braised lamb.” The 2004 Mount Veeder Cuvée has complex aromas of cassis, cedar and mint. Black cherry on the palate is expressive of mountain fruit, while finished tannins provide an underlying structure that will continue to evolve with proper cellaring. This wine complements a wide variety of main dishes, from grilled meats to baked dishes with tomato-based sauces.

—Trey Beffa

**Château Margaux Dinner at Masa’s**

Bordeaux’s highly-acclaimed, first-growth Château Margaux has not presented their wines in San Francisco since the mid-1990s. Don’t miss this opportunity to taste their fabulous wines with managing director Paul Pontallier, including Pavillon Blanc, Pavillon Rouge, as well as Château Margaux 1983, 1989, 1999 and 2004. The tasting and dinner will be held at the incomparable Masa’s, San Francisco, Sunday, March 16, 2008. Champagne reception at 6 p.m.; dinner at 7 p.m... There is very limited seating for this event. Tickets are $550 plus tax. Call 800-247-5987 or go to: klwines.com.

—Gary Westby

See our website www.klwines.com
Clyde Picks Superb 2006 Bordeaux!

These wines are sold on a futures basis—buy now and receive the wine when it is released from the property! I think the wines listed below are better values than their 2005 counterparts.

2006 Château Calon-Ségur, St-Éstephe -92-94 pts WS $54.99
The perfect wine for Valentine’s Day. It even has a heart on the label.

2006 Château Branaire-Ducru, St-Julien -92-94 pts RP $49.99
Alex Brusoux: “Sweet red fruit, soft, sexy, lush wine, balanced tannins, very elegant, opens up well.”

50% cabernet sauvignon, 42% merlot, 8% petit verdot. At Joanne: Boysenberry nose with spice. Full-bodied. Harmonious. Lovely wine—better than 2005.

2006 Clos Fouret, St-Emilion -90-93 pts RP $58.99

2006 Château Cos d’Estournel, St-Éstephe -92-94 pts RP $128.99

2006 Château d’Angludet, Margaux -89-91 pts WS $27.99
K&L’s notes: At the property this was very good. It might be as good as 2005—maybe better. Sweet red berry aromas. Elegant cranberry flavors. Impressive.

2006 Château Langoa Barton, St-Julien -90-92 pts RP $54.99
At property: Some cranberry flavors. Good texture and mouthfeel. Solid wine with balanced tannins.

2006 Château Malescot-St-Exupéry, Margaux -92-94 WS $46.99
Black fruit, dark creamy texture, spicy oak, nice weight, great finish, delicious; one of my favorite Margauxs in 2006.

2006 Château Pichon-Lalande, Paulliac -94-96 pts RP $118.99

2006 Château Pontet-Canet, Paulliac -93-95 pts RP $69.99
At Joanne: Our own bottle labeled “for K&L” at the tasting. Super sweet wine from nose to finish. Fabulous wine. Will sell well and fast.

—Clyde Beffa Jr

Château d’Angludet from Margaux: We Love it Now More Than Ever!

Legendary Bordeaux negociant Peter Sichel fell in love with this ancient estate on a rainy afternoon walk with his wife in 1961. Peter sadly passed away in 1998, but I can guarantee you that as he gazes upon his beloved d’Angludet from upstairs today, it is with great pride and a big smile. His sons Ben (winemaker and viticulturist), Charles (director of domestic marketing) and James (director of export marketing) have continued his hard work and elevated d’Angludet to its highest quality in its history.

The style of wine made at d’Angludet has always been very classic: dark wine with strong fruit and firm tannins, a bit more St-Julien-like than softer Margaux and the wines age fantastically. Vintages like ’75, ’81, ’82, ’83, ’85, ’88, ’89 and ’90 are in my collection and all have more than stood the test of time and turned into very fine clarets. In today’s Bordeaux marketplace there are very few, if any, wines better than d’Angludet when you consider price!

Very few people know the d’Angludet wine better than our team. We have visited the estate every year since the mid-’80s to taste and discuss the wine. We also sample it at the UGC (Union des Grand Crus) tasting, where every other Margaux wine in the commune (with the exception of Châteaux Margaux and Palmer) is poured side by side. It is here that you taste the huge overall improvement in the recent vintages. The wine now stands toe to toe with all those famous estates and sells for far less money. It is also here where you realize that Ben’s talent in the vineyard continues to shine through, as he produces more polished wines with better purity. He also makes very fine wines in difficult weather vintages that don’t particularly fit the traditional d’Angludet style. The 1999, 2001 and 2003 are outstanding examples. The 1999 (1.5L) ($89.99) (hugely underrated vintage for drinking young) is ripe and plump with nice mulberry flavors and drinks well now with an hour-plus decanting, and we have it in magnum. The 2001 ($44.99) is a wine we have loved from the first taste. A huge success in this elegant, consistent and, again, underrated vintage; fresh and focused red fruits, flat out great tasting wine coming into its own right now! The 2003 ($49.99) does in fact show you the ripeness from the vintage’s incredible heat, but has focus, structure and balance missing in so many ‘03s. Hold until at least its tenth birthday. The 2000 ($49.99) is big wine, very broad and rich with strong tannins, that requires patience—15-20 years from vintage date easy. The 2004 ($39.99) is not quite as big/bulky as 2000 but it is also loaded with a tight core of solid sweet fruit and lively acidity that will keep it happy in the cellar for quite a while, 10-15, even 20 years.

On the phone lines from coast to coast I hear complaints every day that Bordeaux went crazy in 2005, and for 15 or so estates this is absolutely true. Outside of those; it is an absolute pleasure to promote and sell great wines like d’Angludet that offer value to loyal customers. Try some of these other great values just arriving from 2005 and you will taste the quality, too; they include: Ch. Birot ($12.99), Clos Floridene ($19.99), Ch. Plaisance ($14.99) and Sarsanot-Dupre ($19.99).

Please feel free to contact me with any questions or if you need advice on the wines of Bordeaux at x2723 or Ralph@klwines.com.

Cheers and Happy Valentines Day!

—Ralph Sands
Getting To Know: Scott Beckerley

What do you do and how long have you done it?
I wear a number of “hats,” so to speak (covers my bald head well). I am an assistant manager at the SF store. I also manage the SF tasting bar and work sales as well. Working the sales floor allows me to explore different vineyards and regions. Luckily, there are opportunities at K&L to bounce around a lot. I have been with the company for about 10 years now. Possibly longer, I forget. Getting into my dotage, you know.

What did you do before you started working here?
I worked at a nursery (for plants, that is) and also worked with homeless and runaway children and teens.

What do you like to do in your spare time?
I like to read, take long walks around San Francisco, hike and camp.

What’s your favorite movie?
If we’re hard-pressed to choose it would be The Grapes of Wrath followed closely by East of Eden—the James Dean version, that is.

What was your “epiphany wine?”
I can’t quite remember which wine got me interested in wine but, I do remember that it was a white Burgundy from Louis Jadot that my mom and stepfather kept in the basement. Also, German Spätlese was a favorite in high school. As far as “epiphany wine,” that would definitely be the 1982 Krug Brut that I had many years ago. The 1996 vintage Krug that I tasted last fall was brilliant, but still in its infancy.

Describe your perfect meal. What wine(s) would you pair with it?
My perfect meal would most likely be seafood or fowl with a light, cream-based sauce and grilled vegetables and a nice blanc de blanc Champagne. Alternatively, once in a while, a nice cut of beef sliced thinly and cooked medium-rare with either an older red Bordeaux or red Rhône wine. I’ve developed a preference for wines that are drier, more tart and more complex. Fruit bombs are not my thing like they were when I was, ahem, younger. I definitely prefer more terrior and wines that are “earthy,” particularly with some age on them.

What do you like to drink?
Champagne, of course! I have always loved Châteauneuf-du-Pape and I really appreciate the wines of Spain and Burgundy. There are only a couple of regions/varietals that I really don’t like.

What advice do you have to offer people just getting into wine?
Trust yourself and try to keep track of what you have had that you like. Everyone has a different palate and that’s what makes this business interesting.

If you could have dinner with anyone in history, who would you invite? What wine would you serve each of them?
Charles de Gaulle, FDR and Georgia O’Keeffe. I would serve Champagne to celebrate their lives and accomplishments. The 1982 Krug would be preferable but, in a pinch, the Taltant Cuvée Louis out of the magnum would be great.
**Unpredictably Romantic**

With Valentine’s Day fast-approaching, here is some advice we could all benefit from: Predictability and consistency are NOT romantic—in fact they’re boring. Variety is the spice of life and unpredictability the spice of romance! With this in mind, it could be said that the 2003 through 2006 vintages in Bordeaux, while not necessarily glamorous, were definitely not boring. So if the romantic in you is looking for a bottle to share with your sweetie, here are a variety of styles from a variety of very different vintages.

**2006 Raynon “Old Vines” Bordeaux Blanc ($13.99)** 2006 was an outstanding year for the dry whites of Bordeaux and this wine, from a vineyard planted to 70% sauvignon blanc and 30% sémillon, drinks well beyond its modest price point. With a citrus nose, a fresh lemon-lime character, bright, snappy fruit and hints of mineral on the finish, this is refreshing and food-friendly. For lovers of Kiwi sauvignon blanc.

**2005 Clos Floridene Rouge, Graves ($19.99)** Our customers bought cases and cases of the outstanding ’03 vintage of this wine and the ’05 is even better. This has aromas of hot gravel, toast, coffee and earth that practically jump from the glass. Medium-bodied, elegant and quite complex, this fruity, aromatic wine has a long, detailed finish showing very fine tannin. This is already delicious!

**2004 Caronne Ste-Gemme, Haut-Médoc ($15.99)** Located on the fringe of St-Julien, this 20,000-case property made a somewhat more structured wine in the classic ’04 vintage. This shows plenty of flowers and berries on the nose and lots of crisp, black fruit in the middle. Structured and almost Pauillac-like, this is tight and clean with hints of graphite, mineral and more dark fruit and berries on the finish. This is “old school” Bordeaux to decant now or cellar for a few years.

**2003 Closerie de Clos Fourtet, St-Emilion ($29.99)** This is the second label of Clos Fourtet, a value-packed, very highly-reputable château located next door to the famed Château Ausone. This is sumptuous, rich and velvety with cherry, mocha, vanilla and even a touch of blueberry in the smooth yet supple body. The finish is persistent and toasty with traces of limestone and mineral all wrapped in the warmth of the great ’03 vintage. Not to be missed.

—Steve Bearden

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**See our award-winning website [www.klwines.com](http://www.klwines.com) for new arrivals and K&L top ten picks.**
**Chip’s Quips: Love Those Values**

There are still some wonderful Bordeaux out there that don’t cost an arm and a leg—you’ll need to save those for hugging your sweetie this month anyway. So I’d like to feature a few gems that are big on charm and are sure to please your wallet as well as your palate.

**2004 Pipeau, St-Emilion ($28.99)** This is a wine with real character. It’s about 90% merlot, which gives it a soft, silky texture. Black currant and smoky cherries inform the palate with some real focus and richness. With some time in the decanter you could drink this wonderfully balanced St-Emilion now, but certainly 2-3 years in the bottle will round it out into a complexly layered beauty.

**2002 Sociando-Mallet, Haut-Médoc ($32.99)** Herbs and spices jazz up the flavors of this perennial favorite. Sociando-Mallet is always structured at its core. This is a big mouthful of wine with anise on the finish. The nose is all toasty black currant and the mid-palate is dense and firm. Have it with a nice steak and life will be full of simple pleasure.

**2005 Vieux Clos, St-Emilion ($21.99)** This wine reflects the great extraction and voluptuousness of the ’05 vintage. It’s primarily merlot, making it accessible to drink right now. It’s brimming with blackberry fruit and dusty cherries. I love the intensity of this wine. Any red meat will do as an excellent accompaniment. Make sure to let it breathe a little and then sit back and enjoy.

—Chip Hammack

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**Looking for your favorite Direct Import?**

Our buyers travel abroad several times a year to buy direct from producers or negociants. Buying wines direct cuts out the middlemen, allowing us to get you special wines, previously unavailable in the U.S., at great prices! Asterisks * throughout the newsletter denote a K&L Direct Import. For a sneak peak at our current DIs, flip to page 7 or visit klwines.com.
The Perfect Month for Champagne!

Well, nearly perfect. Not quite as perfect as New Years—but what better way to celebrate a loved one than to raise a glass of bubbly regardless of the month? February is all about amour, so celebrate it with Champagne. I have picked the following sparklers because they pair well with food, dessert or can simply be enjoyed by themselves.

For starters, any of the wines from Launois are perfect to have with oysters, subtle creamy cheeses and fowl. The half-pressure Quartz ($32.99), the Cuvée Reserve ($31.99) and the 2000 vintage Blanc de Blanc ($36.99) are three brilliant 100% chardonnay sparkling wines. Launois is based in Mesnil and Oger and has that classic Mesnil minerality and citrus. It also has a delicacy that makes it stand out. All three wines have miniscule bubbles, cream and a slight hint of Key lime pie. The bubbles in these wines go on forever! Just watch them speed their way to the top of your glass without letting up until you’re finished. It’s like watching a fountain!

Although the NV Franck Bonville Cuvée Belles Voyes ($64.99) is also 100% chardonnay, it is a different animal altogether. From Franck Bonville’s top vineyard, the vines date from the late 1920s and early 1930s. The vineyard is a miniscule 1.75 acres, so the production is very limited. Olivier Bonville ages this wine in old oak, which results in a very complex bubbly that is full and rich with golden apples, vanilla and brioche. This is easily one of the best Champagnes in the store regardless of price. It’s perfect by itself or with chicken in a light cream sauce.

For dessert, the NV Ariston Brut Rosé ($32.99) is simply a must. Made from all estate-grown fruit from Brouillet, this wine is composed of 50% pinot noir and 50% pinot meunier. Twelve percent of the pinot meunier is vinified as red wine. The wine is aged for five years on its lees. The first thing that is striking about this Champagne is its salmon color and its small, small bead. On the palate, dry red Bing cherry and raspberry fruit lead to a crisp, mineral-driven finish that makes this an ideal Champagne to pair with rich chocolate desserts. I had this wine at the Ariston estate with a chocolate torte that was brilliant.

Happy Valentine’s Day to everyone!

—Scott Beckerley

Champagne for Valentines

A bottle of Champagne for Valentine’s is much better than flowers or candy! Often times the most romantic thing one can do is cook for that special someone and pick a wonderful bottle of bubbles to accompany the meal. On a night when restaurants often offer their worst at exorbitant prix fixe prices, it is a night that many of us here at K&L prefer to stay at home and put in that little extra effort to do it ourselves. My personal winter favorite is the noble crustacean, the crab. I like to prepare crab cakes for my Valentine so we don’t have to get bibbed up on a romantic evening. The key to my crab cakes is using good, fresh crab and only enough “other stuff” to hold them together, usually just a little bit of toasted bread crumbs. One egg per Dungeness and shallots cooked in butter for flavor. The ultimate pairing for this is the 2002 Franck Bonville Brut Millesime Blanc de Blancs Champagne ($34.99)—a great Champagne to drink the whole meal through! The 2002 vintage looks to be very promising for the Côtes de Blancs wines, with much in common with the great 1990 harvest. The Bonville family owns 50 acres of Grand Cru vineyards and uses exclusively estate fruit in this wine. This Champagne is a great example of how far you can go for less money than a big name non-vintage when the export brokers, import companies and distributors are taken out of the deal. This is 100% Grand Cru chardonnay from Avize, Oger and Cramant and one hell of a wine. It is nervy, complex and has a clean, elusive toastiness that is hard to put a finger on, but extremely easy to drink! This wine just has it all: concentration, length and richness.

—Gary Westby

Sparkling Dinner for Two (or More)

Whether you buy into the whole Valentine’s Day romance thing or not—it’s a great excuse to gather those close to you and show them you care by cooking up some love. As both Gary and Scott have mentioned, Champagne is amazingly (and to some, surprisingly) able to pair with a variety of foods, from sweet to savory. Here’s a quick menu that should go wonderfully with all of the Brut and Blanc de Blanc style sparklers mentioned throughout our Romance Issue. I’ve included the Dungeness Crab and Fennel Salad recipe here, for the remaining recipes, check out the K&L blog at blog.klwines.com.

Crab & Fennel Salad

Organic Brined Chicken with Long-Cooked Broccoli and Polenta Cheese Plate

Happy Valentine’s Day!

—Leah Greenstein

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Our lives are busy enough, so our leisure shouldn’t be. Let K&L’s experienced wine buyers keep you in the loop regarding new arrivals, specials, events and more! With K&L’s email alerts YOU get to choose what we tell you about. So opt in to expertise and ease by choosing which emails you’d like to receive. K&L respects your privacy and will not sell your information to third parties. To sign up, follow the “Email Alert” link from K&L’s home page.
K&L buys many imported wines directly from the producers or negociants, often finding wines that are not available in the U.S. market, getting them for less. No middlemen! Other K&L Direct Imports are indicated by an asterisk* throughout this newsletter.

**ITALY – Just arrived**

2006 Ermacora Tocai Friulano* ................................................................. $15.99

The wonderful balance, coupled with a depth of concentration you don’t see often in Tocai is followed by hints of tarragon and layers of minerality that give way to a divine richness. Balanced with delicate acidity and scintillating aromas of bitter almonds, apple and ripe pear highlighted by a very long finish, this is the perfect accompaniment to fish or crab.

2006 Ermacora Pinot Bianco* ................................................................. $15.99

This is the wine Ermacora is most known for in Italy. It has tremendous focus and concentration, rich and creamy, with custard-like flavors and hints of apples and bergamot. It is majestic on the palate, with balance, complexity and character.

2004 Rocca di Montegrossi Chianti Classico* ........................................ $19.99

88 pts RP: “The estate’s 2004 Chianti Classico (90% sangiovese, 10% colorino), a dark ruby, is a potent expression of sangiovese. It offers earthiness, tar, black cherries and tobacco on a medium-bodied frame. This plump, soft-textured Chianti should drink well over the next several years.”

**SOUTH AFRICA**

2006 Anwilka Constantia Stellenbosch, South Africa* ....................... $37.99

Abundant black currant and blackberry fruit aromas with exotic spiciness add to the wine’s aromatic complexity. Linear, concentrated dark berry and plum fruit flavors are perfectly balanced by the supple tannins and fresh acidity, evident through to the positive, flavorful finish.

**CHILE**

2004 Neyen Espíritu de Apalta, Colchagua Valley, Chile* .............. $39.99

92 pts RP: “...70% carmenere and 30% cabernet sauvignon. Opaque purple-colored, it reveals a superb bouquet of pain grille, spice box, leather, blueberry, black currants, and blackberry liqueur. On the palate the wine has plenty of grip, oodles of layered black and blue fruits, ripe tannins and terrific balance.”

**Bordeaux**

2006 Château Roquefort Blanc, Bordeaux* ........................................ $11.99

RP: “Thanks to the talented oenological team of Denis Dubourdieu, Roquefort is generally one of the most interesting generic white Bordeaux.” Made from 80% sauvignon blanc (the base of the wine is zippy and herbaceous) and 20% sémillon (for body and structure).


Outstanding dry white from vineyards consisting of flinty stones over gravely subsoil.


Delicious, snappy, citric aromas and flavors. Great balance.

2005 Le Rochemorin Blanc, Pessac* ...................................................... $17.99


2006 Le Cygne de Fonreaud, Bordeaux* .............................................. $17.99

Slight pear aromas that follow to the palate. Perfect balance and structure with a creamy mouthfeel and crisp finish. Stunning wine.

2004 Château Cantelys Blanc, Pessac* ................................................... $19.99

88-91 points WS: “Rich and powerful, with lots of lemon, vanilla and honey character. Full-bodied, with a medium finish.”

2005 Clos Floridene Blanc, Graves* ..................................................... $19.99

According to RP: “One taste of the wonderful wines he [proprietor-winemaker, Denis Dubourdieu] makes reveals the Clos Floridene as a superb white Graves, nearly matching the quality of such legends as Laville Haut-Brion, Haut-Brion-Blanc, and Domaine de Chevalier.”

2005 Château La Louvière Blanc, Pessac* ............................................ $35.99

17.5 of 20 Decanter: “Fine, elegant and balanced. Citrus notes. Palate full and round but with lingering acidity. Drink 2008-2018.” Denis Dubourdieu is the consultant, so you know it must be good.

2005 Château Couhins-Luron Blanc, Pessac* ..................................... $39.99

88-90 pts RP: “I have always adored this small estate’s 100% sauvignon blanc...” Aged for 12 months in 50% new oak on full lees. Denis Dubourdieu is the consultant.

2005 Château Cos d’Estournel Blanc, Bordeaux* ................................ $199.00

Only 250 cases produced. 80% sauvignon blanc and 20% sémillon. After decanting, this wine blossoms forth. Touch of oak on the nose, but the fruit is dominant with some citrus flavors and a round, rich palate impression. Lingering finish.

**Burgundy**

2005 St-Veran, Domaine de la Croix Senaillot* .................................. $14.99

St-Veran, if you are unfamiliar, is an appellation that is literally a stone’s throw away from Pouilly-Fuissé and several of the more esteemed Mâcon villages. This wine speaks to wine lovers, both Old World and New World. The nose is bright and citrusy with floral and yellow fruit tones.

2006 Mâcon Solutre, Domaine Renaud* ............................................. $11.99

Once in a great while, you find wines from the Mâcon so good that tasting them blind you are forced to apply some much higher (and more expensive) appellation to it. This is such a wine.

**Rhone/French Regional**

2004 Châteauneuf-du-Pape, Château Vaudieu* .................................... $29.99

According to RP: “The 2004 Châteauneuf-du-Pape has a dark ruby color in addition to plenty of rich fruit with hints of overripeness (peach and apricots) along with peppy herbs and kirsch liqueur.”

2005 Côtes du Rhône, Château Montfaucon* ..................................... $10.99

One of our all-time favorite producers and the 2005 vintage is stunning. This 2005 Côtes du Rhône is comprised of 50% grenache, 15% cinsault, 15% syrah, 10% carignan and 10% counoise. Viols and plum are followed by an explosion of red fruit jams on the palate.

2005 Cremant de Limoux Aimeyr "1531"* ............................................ $10.99

It drinks like an expensive French Champagne with a rich yeasty nose and body to match. It’s called “Cremant de Limoux,” the official name for a sparkling wine from Limoux (that meets certain production and quality requirements).
Jim C’s View Down Under: Heart, Passion & Grace

For the first time in the U.S., we are excited to be able present the wines of New Zealand’s Pyramid Valley Vineyards. These artisan wines are the result of the heart, passion, dedication, focus and hard work of husband and wife, Mike and Claudia Weersing.

When I first got in touch with the Weersings (and Mike’s Dad, Jim, a customer) who are American, they were getting ready to launch the wines in the States. When Mike and Claudia came to seek out the wine shops and restaurants that would “get” what they were doing, they came by K&L to taste the wines with me. It was a revelation. These were some of the most beautiful and interesting wines that we had tasted in some time. All of them were graceful, clear, precise examples of their varietal character with exceptional balance and purity of flavor. Without a doubt, these wines created the greatest response ever from our “Euro” oriented staff for wines in my category.

Mike’s spent time working at Domaine de Montille and Pousse d’Or in Volnay, Jean-Michel Deiss and Marc Kreydenweiss in Alsace and Ernst Loosen in Germany, and his wines reflect these influences: Traditional, Old World-style with a minimum of intervention. All of the work is done by hand—from pruning, fruit thinning to hand sorting the crop. In the winery, the same holds true. There is little or no sulfur added, the wine is allowed to settle naturally, no enzymes are added and fermentation is done exclusively with yeasts cultured from each vineyard source. The malolactic occurs naturally, there is no fining and the wines are filtered only when necessary.

In this first release, Mike and Claudia are presenting the “Growers Collection.” They lease specific parts of friends’ vineyards and work them organically, by hand, carefully managing the canopy. Keep your eyes peeled for their “Home Vineyard” pinots from Canterbury, which come from a biodynamically farmed site—they are set to arrive sometime in the next few months.

I will keep my notes brief as the wines speak for themselves. In fact, they scream: MUST TRY.

2006 PVV “Kerner Estate” Pinot Blanc ($24.99) Fresh and floral, with hints of honeydew and a nutty note. Good texture and concentration.

2006 PVV “Hillé” Sémillon ($25.99) Aromas of lemon blossom, light honey, lime pith, herbs and a waxy note. Quite racy with great persistence.


—Jim C

Du Pape’s Secret

Located directly east of the village of Châteauneuf-du-Pape, at the base of the plateau of Mont Redon, lies one of the grandest, although perhaps relatively unknown, estates in the appellation. Château Vaudieu (originally named Val de Dieu by the Archbishop of Avignon in 1767 who blessed “his property of vines and groves”) is one of the few estates in the appellation that has consistently produced wine since the 18th century. Today the domaine is owned and managed by the Brechet family, with Laurent Brechet firmly in charge. Vaudieu currently has 70 hectares under vine, divided into 32 contiguous plots located around the château. The estate is directly adjacent to Château Rayas and shares with it finer, sandy red soils and few of the large boulder size “galets” found throughout other areas of Châteauneuf. At harvest, grapes are 100% destemmed and vinification (save a tiny amount of roussanne and syrah) is carried out in temperature-controlled stainless steel tanks. Maturation for the red wine takes place over 18 months (in epoxy-lined concrete vats), while the white CDP undergoes six months élevage before bottling. There is one bottling only for both cuvées. Below are fantastic Vaudieu selections that you should not miss.

The 2006 Châteauneuf-du-Pape Blanc Château Vaudieu ($34.99) is composed of 80% grenache, 15% roussanne and 5% picardin. This Rhône white displays richness or “sucrosite,” though not at the expense of elegance. Sumptuous notes of white peach, honeysuckle and mandarin orange offset just the slightest nuance of vanilla bean. Although rich and fleshy up front, it maintains a great underlying acidity. Château Vaudieu is recognized throughout the appellation as producing one of the most outstanding CDP blancs year after year. It is truly one of the unsung great wines of the region. This 2006 is delicious now; however, it will reward the patient drinker with several years of cellar time.

Laurent Brechet concedes that the 2004 Châteauneuf-du-Pape Château Vaudieu ($29.99) is “a l’image de Vaudieu” as it exemplifies exactly what the estate is trying to achieve stylistically. It is composed of 80% grenache (from several parcels right next to Rayas), 15% syrah and 5% mourvèdre. The 2004 displays seductive notes of red cherry and raspberry, complemented by hints of lavender and dark cocoa. On the palate a lively spiciness peeks through, which adds dimension and complexity to this rich and harmonious wine. Fine tannins and a lively acidity make this an ideal candidate for drinking now and over the next five years.

—Mulan Chan

Mike Weersing Visits K&L

Don’t miss the opportunity to meet Pyramid Valley Vineyards winemaker Mike Weersing and taste these fabulous New Zealand wines! Mike will be pouring at Redwood City, Friday, February 29, 2008 from 5-6:30 p.m. See you there!

SOSA

See our new-arrival cabernets with tasting notes on our website at www.klwines.com
Pure Unadultered Pleasure

The qualities of wine, like the qualities of love, are many. It can offer the sweetness of prolonged anticipation or the vertiginous urgency of immediate gratification. When the desire strikes to seize the moment and act spontaneously, I suggest the following easy-drinking, no-commitment wines. There’s no need to feel pressured by preparation, meeting expectations, or performing; just pop the cork, pour your honey and yourself a glass and go with it…

The 2006 Beaumes de Venise Rouge Domaine de la Ferme Saint Martin “Terres Jaunes” ($15.99) is an inviting blend of organic grenache and syrah. It offers tons of sweet berry fruit with a mineral touch. This is a simple, yet intensely satisfying wine. It goes down so easy and finishes so smooth.

The 2006 Muscat de Saint Jean de Minervois Clos du Gravillais “Douce Providence” (500ml) ($14.99) is pure unadulterated pleasure. Heady scents of orange blossom, wild roses and pineapple are sure to make you and yours swoon. Accented by a bright minerality, this dessert wine is heavenly sweet yet energizing. “Sweet Providence” is the name of this wine and once you’ve had a taste, you will indeed have surrendered to the moment.

—Nadia Dmytryw

Nature’s Love

2006 Vin de Pays d’ Oc Rouge Domaine Beau Thorey “Bogus” ($14.99) Domaine Beau Thorey is a biodynamic winery located in the Coteaux du Languedoc appellation of Pic Saint Loup. For those of you who are unfamiliar with this term, biodynamic farming utilizes all the parameters of organic farming, then goes beyond not using synthetic fertilizers and pesticides. With biodynamic agriculture, there is more of an emphasis on the interrelationship between the soil, plants and animals as a self-nourishing system. Winemakers use manure and composts and the astronomical calendar as a guide to determine times of planting and harvesting. This attention to nature shows in this earthy wine consisting of mostly carignan, although vigneron (wine-maker) Christophe Beau does grow an assortment of other obscure and esoteric varietals on his estate, such as oeillade and aramon.

Beau views this Vin de Pays “Bogus” more as a Vine de Soif, a wine of thirst, a quaffing wine, if you will. He calls this wine an anti-terroir wine, in that it’s more about enjoyment than anything terribly over-intellectualized. The fruit comes from several different lots, ultimately creating a very herbaceous and aromatic wine with solid character. Being a carignan freak, I can’t say enough about the brooding well of dark fruits, the hints of leather and lavender and the aromatic tickle of a garrigue-like glory. This is a pleasant, low alcohol, medium-bodied wine with an easy-going mouthfeel that’s supported by balanced acidity and fine tannins. In an environmentally conscious world, this is your guilt-free, green, everyday, bistro red wine, packed with flavor and Old World elegance.

—Keelyn Heeley

Saturday Wine Tastings, February 2008

All tastings are from noon-3 p.m. in San Francisco, 1-4 p.m. in Redwood City and 2-5 p.m. in Hollywood and are the same in all three stores unless noted. Ticket prices TBA unless listed. For more information about special monthly tastings and dinners, please see our website at www.klwines.com and click on “local events.”

February 2: Wines of Spain and Portugal. One of our fastest growing regions for quality wines. Fantastic new arrivals and best buys.

February 9: Valentine’s Champagne Preview. Come in and taste the season’s best new sparkling wines. A perfect opportunity to shop for Valentine’s Day—impress the one you love.

February 16: Bordeaux. The time has come to delve deeper into the 2004/2005 vintages. Clyde and Ralph wave their magic wands, serving up some of the best Bordeaux in the store.

February 23: California Rhône Ranger Tastings in SF and RWC ($20). Domestic red and white boutique selections in Hollywood. Just ahead of the big Rhône Ranger weekend in March, Edmunds St. John, Terre Rouge and Unti will show their wines in SF and Ridge, Qupe and Tablas Creek will show in RWC. Hollywood will taste outstanding, small-production domestic wines.

Thursday/Friday Night Tastings

Please call the stores for more information on upcoming tastings.

In San Francisco, Thursdays from 4:30-6:30 p.m.
Feb 7: TBA; Feb 14: Roederer and Roederer Estate; Feb 21: TBA; Feb 28: Cain Vineyards

In Redwood City, Fridays from 5-6:30 p.m.
Feb 1: Laurent-Perrier; Feb 8: Premium Sakes w/ Vine Connections; Feb 15: TBA; Feb 22: Mount Eden Vineyards w/ Jeffrey Patterson; Feb 29: Pyramid Valley Vineyards w/ Mike Weersing

In Hollywood, Thursdays from 5-7 p.m.
Feb 7: Premium Sakes w/ Vine Connections; Feb 14: Schramsberg; Feb 21: Northwest Wines; Feb 28: TGINC presents Australia
**Trey’s February Picks!**

**2005 Green Lion Napa Valley Merlot ($13.99)** Sometimes there are wines that find me. I had so many requests for this item that we had no choice but to bring it in! There’s just a splash of cabernet sauvignon added to this juicy and delicious merlot from winemakers Douglas Danielak and Chris Ringland, contributing nice structural tannins to balance the ripe 2005 fruit. Fresh-picked raspberry and sweet chocolate notes characterize the nose and palate; this is a versatile dinner wine, light enough in style to enjoy with heavier chicken dishes but sturdy enough to hold up to steak frites.

**2005 Provenance Rutherford Cabernet Sauvignon ($29.99)** The majority of the grapes for this wine come from outstanding Rutherford vineyards, including Beckstoffer George III on the east side of the appellation and the Provenance and Hewitt estate vineyards on the west. Aged in a combination of new and used American and French oak barrels, the wine shows that classic “Rutherford Dust” quality found in so many wines from this appellation. Winemaker Tom Rinaldi is really allowing the fruit to speak for itself with his wines. The ’05 is a great follow up to the tremendous ’04. It shows flavors of mocha, Bing cherry, spicy mint, sweet herbs and blackberries. It is balanced and shows excellent finesse. Enjoy this one with some air tonight.

**2005 Turnbull Napa Cabernet Sauvignon ($39.99)** We sold a ton of the ’04 and the ’05 is just as delicious! The fruit comes from the Oakville appellation in Napa. The wine sees 17 months in 50% new French oak barrels. Its firm, tannic structure is overshadowed by a big dose of black cherry and blackberry fruit. Hints of mocha, cedar and cloves linger on the palate—the tannins are firm but ripe and the finish is lengthy. For cab fans this one is hard to pass up.

—Trey Beffa
For accurate, daily listings of our Burgundy inventory check our website at www.klwines.com
Brick’s Backyard Picks: Pinot in “The Ocho”

2006 Capiaux “Chimera” Sonoma County Pinot Noir ($26.99) Chimera, definition: “a mythological, fire-breathing monster, commonly represented with a lion’s head, a goat’s body, and a serpent’s tail.” What does that have to do with this wine? Not much, but it’s pretty cool. I bet that monster could whoop-up on many of the lesser mythical animals like the Liger. Sean Capiaux, owner and winemaker, thought that it would be a cool name for his wine that is made up of fruit from the Sonoma Coast, Russian River Valley and the Santa Lucia Highlands. This is deep, rich pinot with notes of lingonberry and orange zest on the nose. Backed up with lasting notes of roast game, black cherry and mouth-watering acidity this is one bitchin’ wine.

2006 Et Fille “Palmer Creek Vineyard” Eola-Amity Hills, Oregon Pinot Noir ($34.99) This winery was in the running for my favorite new find of 2007, and their winter releases in “The Ocho” are just as good, if not better. Pleasing crushed cherry and underbrush are sure to please the nostrils. Immediately you know you have something serious, something built with passion. The intensity here is special; this shows tremendous balance of fruit, oak, tannin and acid. The undercurrent of thyme and bay leaf are a solid base for the zippy, red-fruited, core. A true find and a must try.

2005 Alexander Valley Vineyards “Wetzel Family Estate” Alexander Valley Pinot Noir—$28 elsewhere—($19.99) Alexander Valley isn’t the heart of pinot country by any means, but in cool years like 2005 pinot can do decently. This overachieves, to the point that it shocked all of us hardened, stubborn, snobby wine vets. Even Jim Barr liked it (no word from Anderson yet though). The rosemary, Rainier cherry and white raspberry aromas that burst from the glass are the first indication that this is something special. Vibrant flavors abound here with rhubarb, strawberry and sweet backyard-grown cherry tomatoes fleshing out a tangy finish. Take advantage.

—Bryan Brick
**Hollywood Hot Pix:**

**Sparkling Wine For Lovers!**

Just because it has bubbles doesn’t mean it has to be Champagne. There are several outstanding sparkling wines from California’s North Coast regions that will be satisfying for you and your sweetheart on Valentine’s Day.

**NV Roederer Estate Anderson Valley Brut** ($16.99) Still one of California’s finest sparkling wines, this is produced from the estate’s own vineyards in Anderson Valley. Creamy, rich and full-flavored, it is the perfect sparkler for that surprise breakfast in bed.

**2004 Schramsberg Blanc de Blancs Sparkling Wine** ($27.98) This 100% chardonnay cuvée is one of the most generously flavored examples I have tasted from California. There are great apple and citrus notes with an underlying richness beneath the vibrant acidity. The wine finishes with tropical notes that express the ripeness of this vintage. Make this part of a romantic dinner for two.

**2004 Iron Horse Sonoma “Wedding Cuvée”** ($26.99) The “Wedding Cuvée” is Iron Horse’s best-known sparkling wine. It is predominately pinot noir with a splash of chardonnay. It has a robust, creamy mousse with lots of dough and baked bread aromas. There is a subtle floral note that complements the well-balanced finish. No wonder it’s a favorite of Cupid’s.

—Keith Mabry

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**OTHER DOMESTIC WINES**

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<td>92 pts WE and picked as an Editor’s Choice!</td>
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<td>2004 Jaffurs “Verna’s” Syrah ........................ $37.99</td>
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<td>2005 JC Cellars “Fess Parker” ......................... $25.99</td>
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<td>2005 Melville “Verna’s” Syrah ........................ $17.99</td>
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<td>2005 Neyers “Old Lakeville Road” ..................... $25.99</td>
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<td>2006 Qupe, Central Coast ............................. $14.99</td>
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<td>2006 Red Car “Boxcar” Syrah .......................... $21.99</td>
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<td>91 pts and a “Smart Buy” from WS: Firm, ripe and intense, with a complex range of mineral, wild berry and blackberry flavors that lean toward jammy without being excessive.</td>
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<th>Domestic Red</th>
<th>Domestic Sparkling Wine</th>
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<td>2005 McPrice Myers Grenache ........................ $29.99</td>
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<td>2005 Palmina Barbera ................................. $19.99</td>
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<td>(375ml) ............................................... $14.99</td>
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<td>2005 Rosenblum Mourvèdre ............................ $14.99</td>
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<td>2005 Turnbull Old Bull Red ........................... $18.99</td>
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<td>2005 T Vine Grenache ................................. $28.99</td>
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<td>2006 Hey Mambo Saltry Red ........................... $8.99</td>
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<td>2006 Kunin “Paper Star” CC Red ..................... $17.99</td>
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<td>2006 Owen Roe “Sinister Hand” ....................... $21.99</td>
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<td>2003 Corison “Corazon” Gewürz .................... $23.99</td>
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<td>2005 Beringer Alibium Blanc ....................... $11.99</td>
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<td>2006 Cambiali Albarino .............................. $18.99</td>
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<td>2006 Celadon Grenache Blanc ....................... $17.99</td>
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<td>2006 Chehalem Pinot Gris ......................... $15.99</td>
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<td>2006 Conundrum White Blend ........................ $21.99</td>
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<td>2006 Kung Fu Girl Riesling ....................... $14.99</td>
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<td>2006 Lazy Creek Gewürztraminer .................... $23.99</td>
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<td>2006 Luna Napa Pinot Grigio ........................ $14.99</td>
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<td>2006 Ponzi Willamette Pinot Gris ................... $15.99</td>
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<td>2006 Qupe “Ibarra-Yng” Viognier ................... $27.99</td>
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<td>2006 Sobon Estate Amador Viognier ............... $12.99</td>
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<td>2006 Tu Tu California Pinot Grigio ................. $11.99</td>
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<td>2006 Vinum Chellars CNW Chenin .................... $8.99</td>
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<td>2006 SoloRosa California Rosé ..................... $11.99</td>
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<td>2007 Pine Ridge Chenin/Viognier ................... $10.99</td>
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**NV Domaine Carneros Brut/BdN ........................ $14.98 |
| NV Domaine Mumm Brut/BdN ....................... $13.98 |
| NV Gloria Ferrer Brut/Blanc de Noir ............... $14.99 |
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| NV Roederer Estate Anderson Valley ............... $16.99 |
| NV Roederer Estate Rosé ......................... $24.99 |
| NV Scharffenberger Brut ......................... $14.99 |

**K&L Hours and Information**

**Mailing list:** If you are not on our mailing list and would like to be, please call one of our stores or visit our website, kwines.com. 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 or our email list.


**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 29, 2008. Prices are 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.
**Brick’s Latin Picks: What I Love**

When our newsletter editor, Leah Greenstein, e-mailed me and said that our theme for the February newsletter was “romance,” I had the dry heaves for about five minutes. But Leah is cool and I’ll play along, by my rules. So I’ll tell you what I really love.

MEAT! Yep that’s right I’m a full-blown carnivore. None of this healthy, hippie-food stuff for me. I love meat. I’m the kind of guy that thinks that the salad that came with the steak I had for dinner last night was just a waste of meat space. I’m a member of the “Bacon of the Month Club” three years running and I can’t think of a day that I’m happier than when that pound of bacon shows up on my doorstep. My love of meat started young, my dad being an avid hunter. What was I supposed to do, say no to those perfectly rare venison steaks?

So last year my other love, Kara, and I came up with an event to honor this one true love. MEATCAKE! Held on Valentine’s Day, we invited all of our carnivore friends, and our veggie friends as well (for some reason they didn’t show), for the first annual Meatcake. This idol of carnage was built from a combined eight pounds of beef, pork, and lamb each dedicated to its own layer in the style of a three-layer wedding cake. But that is not all. The icing was made of mashed potatoes that included a pound each of butter and Gorgonzola. And yes and lamb each dedicated to its own layer in the style of a three-layer wedding cake. But that is not all. The icing was made of mashed potatoes that included a pound each of butter and Gorgonzola. And yes there was bacon, florets that were designed by our friend’s eight-year old daughter. An amazing, and loving, tribute to our love of meat, pictures available on request.

Kara and I haven’t quite decided what the design is this year, there has been some talk of meat-cupcakes, but we’ll see. I do know that I’ll be having these meat-friendly wines with whatever we come up with.

**2001 Bodegas Balbón “Partal 1” Bullas, Spain ($19.99)**
90 pts RP: “Dark ruby-colored, it offers up an excellent nose of forest floor, mushroom, pepper, black currant, and blackberry. Full-bodied, the wine has gobs of fruit, well-concealed ripe tannin, and is seamless on the palate.”

**2006 Descendientes de Jose Palacios “Petalos” Bierzo, Spain ($17.99)**
91 pts WE: “Ruby-red. Vibrant red berry and cherry aromas are underscored by pungent minerality and rose; this smells like a great Chambolle-Musigny. Sweet raspberry and floral pastille flavors are enlivened by brisk acidity and gain sweetness with air. Very suave, focused and strikingly pure wine with superb complexity and poise.”

**2004 Finca Sobreño Toro, Spain ($11.99)**
Toro sits high a top a plateau in Castilla-Leon. The red clay soils, dotted with bush-trained vines, stretch beneath a wide clear sky. From this stark and dramatic climate, comes a red wine that is big and bold in flavor and structure. Finca Sobreño is a classic example of a red made from tinto de toro, the local clone of tempranillo. From the aromas of vanilla oak to the deep blackberry fruit on the palate, this red packs a real punch. The full flavors compliment the long spicy finish and ripe tannins.

—Bryan Brick

**A South American Romance: Chilean & Argentinean Beauties for Valentine’s Day**

**2005 Matetic Equilibrio “EQ” Chardonnay San Antonio, Chile ($19.99)**
Light up your significant other’s soul with this rich, satisfyingly oaky chardonnay that still maintains a sense of brightness. Pineapple and butterscotch dance together in lock step, leading to a long, citrus-tinged finish. Fans of big chardonnay produced in sunny Napa and Sonoma will really enjoy this Chilean chard.

**2005 Mauricio Lecar “Ópalo” Malbec Uco Valley, Argentina ($19.99)**
Delicious, unoaked, edgy malbec. A nose of cherries and damp leaves leads to a snappy mouthful of red wine that would be a perfect accompaniment to a wide range of homemade dishes. My pick, though, would be an herb-roasted chicken with your favorite mac ‘n’ cheese recipe. Accompanied by a bottle of the Opalo, it’s a perfect way to spend the evening with a loved one.

**2005 Benvenuto de la Serna “Blend” Valle de Uco, Argentina ($17.99)**
This blend of 60% malbec and 40% merlot seduces with red plums and violet on the nose. It is ripe and opulent, and reminiscent of Dolcetto, just with a touch more forward fruit. Enjoy this beauty with rack of lamb, steak, or perhaps a homemade mushroom risotto. Risotto + Benvenuto de la Serna = a perfectly romantic Valentine’s Day!

—Joe Manekin

**El Mundo Latino**

**2006 Can Feixes Blanco Penedes, Spain ($11.99)**
This unusual white wine comes from Penedes, which is the region just outside of Barcelona. Made from a blend of parellada, macabeo, chardonnay and malvasia, the Can Feixes has aromas of orange blossoms, apple and spice. The exotic aromatics are fresh—almost spring-like—followed by an ample palate and a long crisp finish. Enjoy this white wine before a meal or with light seafood dishes like tuna tartare.

**2005 Tikal Patriota, Mendoza, Argentina ($20.99)**
Ernesto Catena, scion of the famous Nicolas Catena, has been creating stunning red wines under his own label, Tikal. He has three different cuvées, each emphasizing a different aspect of his philosophy of Argentine wine. The Patriota features the grapes malbec and bonarda, which are the favorite grapes of this South American country. Big and bold, this red wine is full of ripe blackberry fruit and spice. Enjoy the Patriota with any item off the grill or perhaps braised beef short ribs.

**2005 Almaviva, Chile ($64.99)**
94 pts RP. The first time that I tried this wine last year, I knew it was going to get a big score. It has all of the flashy fruit of the ’03 but better structure. Aromas of black cherry, currants, tobacco and vanilla oak are complemented by ripe, rich fruit on the palate. The intense flavors on the palate continue on with a finish that lasts and lasts. The 2005 Almaviva is a wine to keep in your cellar for a long while. Given time, I really think that this 2005 will surpass the 2003. Buen Provecho.

—Anne Pickett

For prices of our old wines, see our award-winning website at [www.klwines.com](http://www.klwines.com)
Love Vs Lust

Ahhh February at last! The end of the holiday season has finally arrived and it couldn’t have come soon enough—at least for me, that is. For me, the “holiday season” starts the week before Halloween and comes to a well-anticipated end the day after Valentine’s Day. Think about all we’ve been through. On second thought, don’t! It’s too much! Now the Month of Love is upon us, the final act if you will. This could be the one holiday that can make or break the rest of your year. This day, evening and night can, and will, set the tone for the upcoming 9 1/2 months.

They (still not sure who “they” are) say that there is a fine line between love and lust. They say it’s always fun and exciting in the beginning, but is this something that is going to last? Will it be a long and meaningful relationship that will pay off over time? Or, will it be an over-exhilarating, whirlwind adventure that leaves you dizzy, wondering what happened and will it ever happen again? What about both you ask? Ha ha…many people have tried my friend, but they say you must choose one over the other, that you can’t have both. You must pick love or lust, there is no wavering, no teetering.

Commitment to quality, conscientious work in the vineyards and care for the cellar have no political boundaries; there are growers and winemakers in every corner of the world who have trained in the most prestigious enology programs, worked in the cellars and among the vines of established icons and have taken the knowledge back to their homes to give it a go. Croatia is just one of these spots.

Croatia is roughly divided into two main regions, the coastal, along the Adriatic, which enjoys a Mediterranean climate, and the continental inland along the Drava and Sava rivers, which is slightly warmer. I encourage you to try the following selections and begin your discovery of new and exciting wines, regions and the people who produce them.

2005 Kozlovic Malvasija Istria ($18.99) This is gorgeous malvasia from Istria, right up near the Italian border, that just sings. The wines here are very modern, clean and bright, yet still retain something very Old World about them. This beauty is full of white flowers, honeysuckle and stone fruit; it is full and roundish in the mouth and finishes dry with a tang of citrus.

2005 Dingac Vinarija, Plavac Mali, Coastal Region ($10.99) Grapevines have been adorning the southern slopes of the Peljesac Peninsula on the Dalmatian Coast since the beginning of mankind. The plavac mali grape variety thrives remarkably well in such sunny Karst soil and this is where the king of Croatian red wines, Dingac, dwells. Plavac is an ancestor to our zinfandel and a hint of that spicy, brambly fruit is evident here with touch of pepper and mineral.

K&L Recommends

Did you know that you can easily share your K&L finds with your friends? Just click on the “Recommend this item to a friend” link on your favorite wine and K&L sends an email to one or more of your pals or loved ones with a direct link to the wine! No more trying to figure out how to type a grave accent mark or hoping a gift-giver gets it right.

—Eric Story

2004 Plenkovic Zlatan Plavac Barrique, Island of Hvar, Croatia ($34.99) On Hvar, known as Europe’s sunniest island, the foundations of viticulture were established as far back as the 5th Century BC by the ancient Greeks. The vineyards of the Plenkovic Winery occupies slopes with up to a 40-60% incline on the southern coast of the island. The Zlatan Plavac is one of the most sought after wines in Croatia, made from plavac mali grown in the Sv. Nedjelja locality. This is strong wine with 13-14% alcohol, total acids of 5-6 g/l and rich in extract. Put this in the cellar for five years, or enjoy now with hearty meat-based dish.

Please see the website for other Croatian wines in stock.

—I Jeff Vierra
Jim's February Gems

It is with a heavy heart and lots of sadness and questioning that I must report to you the loss of someone who had become very dear to me. My father-in-law, Roy Amara, died New Year’s Eve morning after a very short illness. He was an incredibly intelligent, analytical, giving person that expected the absolute best from those around him. Only five people (my father and mother, my older brother and Chris) ever knew me, understood me, influenced me and touched me as much as he did. Anderson, Eby, The Beaner, Chris (and her mother and two brothers) and I miss him and realize the many people that he touched and influenced will, too. “The Piper is calling you to join him… your stairway lies on the whispering wind,” Roy. We love you.

Sorry to burden you with that. He was an incredible person and I needed to do it.

We have imported one of the finest dry white Bordeaux that I have tasted to date. The **2006 Le Cygne de Fonreaud Listrac Blanc** ($17.99) is a blend of sauvignon, sémillon and muscadelle. Vibrant, exotic aromas of pear and mango with undertones of lime zest are evident from the get-go, leading to a perfectly balanced white with incredible structure and a creamy mid-palate, yet with a crisp, mouthwatering finish. This is an amazing white that The Beaner has told me will be our house white wine for the month. (*/*/*/*/*/*/*/*)

The next installment of the **Aimery Sieur D’Arques Cremant De Limoux** ("1531" ($10.99)) has arrived and may be this producer’s best cuvée to date. On the nose are heaps of green apple, pear and lemony fruit with just a hint of almond nuttiness. In the mouth, this Gem is clean, dry, crisp and well-mannered. Eby says that once again this will be our house sparkler for the month and, even though she is on kitty prozac to control her temper, she will claw you if you disagree with her about this wine. (*/*/*/*/*/*/*/*)

An old, familiar, wonderfully drinking Gem has appeared at our house of vino worship with the arrival of the **2003 Château Greysec Begadan, Médoc ($16.99)**. Anderson has referred to this as deserving nine dog tail wags and a whole lot of “Anderson Hoots.” Medium-deep ruby in color, the nose throws tons cranberry to plummy fruit at you, with roasted coffee tones and chocolate. Rich, broad flavors with integrated tannins are richly presented in a highly-structured, full-bodied, complex wine that drinks well today but will age another five to ten years, easily. This will be our house wine for drinking and cel-laring for the month of February according to Anderson. (*/*/*/*/*/*/*/*)

Some of my favorite everyday drinking wines, other than Kalinda and what I Make, are those coming from the south of France, especially from the Languedoc area. The **2003 Clos Du Gravillas Cotes De Brian,** "Le Rendez-Vous Du Soleil,** Vin De Pays ($15.99) represents a pure example of a red wine with incredible backbone and soul, as well as a great value. Produced primarily from carignan, with just a touch of cabernet, this is a wine designed to drink now with such things as wild game and red meat. Deep ruby in color, this wine is loaded with currents, chocolate and dried rose petal notes on the nose that lead to a viscous, silken mouthfeel of excellent depth, complexity and length. Anderson has said this will be our other house red for the month. (*/*/*/*/*/*/*/*)

If you have any questions about these wines, e-mail me at: jimbarr@klwines.com.

—Jim, Anderson, Eby and The Beaner

The Adventures of Joe Berg, Private Eye

The Case of the Mystery Tasting

The relentless sun seared my eyeballs like a piece of tuna. That globe of mass destruction was carrying out its preemptive strike with a combination of napalm, pepper spray and bleach. My head pounded in time with my pulse, which was weaker than a shoplifter’s alibi. My ears rung with the bells of Notre Dame as played by Quasimoto. So this is what hell is like.

As I blurred into focus, the ball of burning sun became my table lamp, its planets a siren wail alarm clock and a bottle of Scotch emptied. I pulled myself up, pulled my pants on and continued northerly winds. 

I kept looking for signs of the Mad Counterfeiter. But he was well hid-den—I knew it. The Mad Counterfeiter had gotten away. I had won him—I knew it.

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If you have any questions about these wines, e-mail me at: jimbarr@klwines.com.

—Jim, Anderson, Eby and The Beaner

The Marylander: “Cedar, allspice and currently curranty currants. Plum, rum and scrum. A finish that lasts until Valentine’s Day. 96 points.”

What a bunch of hooey. I knew the wine: **1997 Langoa Barton** ($39.99)—Solid as a priest’s promise, with cherry notes at once as rich as a triftica and win as and balanced as Karl Wallenda. This is a better value than Manhattan for beads and almost as much a steal.

I kept looking for signs of the Mad Counterfeiter. But he was well hidden. The next wine was poured.

I quote the Brit thusly: “A white wine, tasted seven times with consistent whiteness. Sweet, plump and an obstinately forthcoming ‘pollo du mer’ finish.”

The Marylander: “No cedar, allspice or currently curranty currants. Sweet, ripe, ripe and sweet. 83.7 points celsius with scattered showers and continued northerly winds.”

C’mon guys. It’s obviously **‘82 Suduiraut (375 ml) ($49.99),** a great success in ‘82: Lush as W.C. Fields, Bold as Captain Kirk and sweeter than a dyslexic bank teller.

I spun around to see a door closing at the back of the theater. It was him—I knew it. The Mad Counterfeiter had gotten away. I had won the tasting, but the crime remained as unsolved as a Rubik's cube in a chicken coop…

—Joe Zugelder
White Burgundy for Everyday or a Special Occasion

The 2006 Mâcon Solutré, Domaine Renaud ($11.99) is really refreshing. It comes from the slopes of the second largest monolith in Europe, Solutré. With the cool nights and the rocky soil, the wine has a snap that is missing from many of the Mâcons from further down the slope, where the vines have their feet in clay, instead of fractured rock. It is a personal favorite for everyday drinking.

For a romantic bottle to share with your loved one for Valentine’s Day, without totally breaking the bank, let me recommend the 2005 St-Aubin 1er Cru, Les Charmois, Maison Champy ($29.99). It comes from a lovely vineyard located right next to Chassagne-Montrachet Premier Cru vineyards. You can literally stand with one foot in this vineyard and the other in Chassagne-Montrachet, Chaumées, 1er Cru. It is supple and rich with an interesting note of toasty oak and sweet Chassagne-like fruit on the nose.

A Santé!
—Keith Wollenberg

This is just a smattering of K&E’s White Burgundies—check our website at www.klcores.com for up-to-the-minute inventory information. Direct Imports indicated by an asterisk*.

Chablis
2005 Chablis, Domaine Gerard Tremblay* (375ml) ............$8.99
2005 Chablis 1er, Fourchaumes, Dom. Tremblay* (375ml) ....$13.99
2005 Petit Chablis, Domaine Louis Michel .....................$17.99
2005 Chablis, St-Victoire, Domaine Seguinot-Bordet ..........$17.99
2005 Chablis, V.V., Grand Rsv. du Domaine, P. Bouchard ...*$18.99
2004 Chablis Grand Cru, Bougros, Côte Bougerots, Wm. Fevre$69.99

Mâcon & Côte d’Or
2005 Mâcon-Villages, V.V., Domaine Rhédon-Marin* .........$11.99
2006 Mâcon-Charnay, Domaine Renaud* .......................$11.99
2006 Mâcon-Solutré, Domaine Renaud* .........................$11.99
2006 St-Véran, Domaine des Nembret* .........................$14.99

We are directly importing several spectacular wines from a tiny domaine in the hills of Mâcon in a town called Vergisson. This St-Véran is rich and focused, with good length. Although very appealing and open, this is also pure and shows a lovely finish. Wow!

2005 St-Véran, Domaine de la Croix Senaille* ..................$14.99
2005 Bourgogne Aligoté, Raisin Dorée, Michel Lafarge .........$18.99
2006 Bourgogne Blanc, Domaine Paul Pernot ..................$18.99
2005 Bourgogne Chardonnay, Emotion Terroirs, Girardin $18.99
2004 Bourgogne Aligoté, Domaine Benoît Ente ..................$18.99
2006 Pouilly-Fuissé, Les Chataigniers, Domaine Nembret* ....$20.99
2005 Ladoix 1er Cru Blanc, Hautes Moutrottes, Mérodé* .......$23.99
2004 Bourgogne Blanc, Domaine Benoît Ente ..................$24.99
2005 Pouilly-Fuissé, La Roche, Domaine Nembret* ............$25.99
2005 Haute Côte de Nuits Blanc, Cuvée Marine, Anne Gros ....$29.99
2005 St-Aubin “Charmois,” 1er Cru, Champy* ..................$29.99

2005 Meursault, Chevalières, Domaine Matrot ..................$29.99
2005 Bourgogne Blanc, Lucien Le Moine .........................$31.99
2004 Pernand-Verg. “Sous Frettilles,” 1er, Deux Montille ......$37.99
2005 Puligny-Montrachet, Domaine Bachelet-Monnot .........$42.99
2004 Puligny-Montrachet, Domaine Château de Puligny .........$46.99
2005 Chassagne-Mont. “Clos St. Jean,” 1er, Paul Pillot* .........$46.99
2005 Chassagne-Mont., V.V., Dom. Fontaine Gagnard ..........$46.99
2005 Puligny-Montrachet 1er Cru, Chalumeaux, Ch de P.M. ...$61.99
2005 Chassagne-Montrachet “Blancots Dessus,” 1er, Deleger ....$63.99
2005 Chass-Mont. 1er, Clos des Murées, Fontaine Gagnard ......$63.99
2005 Chassagne-Mont. 1er, Chenevottes, Fontaine Gagnard .....$63.99

2005 Puligny Montrachet, 1er Cru, Chalumeaux, Champy* ......$64.99
2006 Puligny Montrachet 1er Cru, Clos Garenne, Pernot .......$73.99
2004 Puligny Montrachet “Referts,” 1er, Dom. Benoît Ente .....$78.99
2004 Puligny Montrachet “Champs Gain,” 1er, Benoît Ente .......$81.99
2005 Corton-Charlemagne, Maison Champy* .....................$99.95

2006 Morgon, Louis Tête ..............................................$14.99
2005 Moulin-à-Vent, Maison Louis Tête ...........................$15.99
2005 Morgon, Côte du Py, Domaine Dominique Piron ........$16.99

We cannot get enough of the artisanal wines from this small, quality conscious Beaujolais producer. This Côte du Py hails from the very heart of the appellation. Quite structured with fine minerality and excellent length.

2005 St-Amour, En Rontey, Michel Cheveau ........................$19.99

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.

Find accurate inventories at our website at www.klwin.com
Pour Votre Plaisir
A New Face Emerges

One of my favorite things to do in Burgundy is to visit new, lesser-known domains. It is fascinating to meet the proprietors and winegrowers and to taste their wines. Often it is apparent why the domain has not found representation in the marketplace, unfortunately. But every once in a while, you taste in a cellar and find yourself thinking: “This guy makes great wines. This is my Lucky Day!” Well, I had that experience this year, and want to introduce you to a new producer: Domaine Jean-Paul Magnien. This is not one of the Magniens in the market already, although in Burgundy, everybody is related in some fashion.

Their wines are pure, bright and rather more Chambolle-like than is the norm for Morey-St-Denis. Since I love Chambolle, I hardly think of that as a negative. The 2005 Morey-St-Denis* ($31.99) comes from the Aux Petite Nois vineyard; it has very bright, round, red fruits and a thread of minerality running through it. Delicate with red fruit notes like a Chambolle. The 2005 Morey-St-Denis 1er Cru, Faconnieres* ($49.99) shows more weight and size, an expressive mouthfeel and lovely minerality, as you might expect from this vineyard next to Les Millandes. The 2005 Morey-St-Denis 1er Cru, Mont Luiisants* ($51.99) comes from high on the hillside, above Clos de la Roche, and has deeper, darker fruit on the nose then the Faconnieres. It is also a bit plumpermier on the palate, with very rich, round, ripe fruit. This is more powerful and bigger than the Faconnieres, but not as fine and elegant. The 2005 Chambolle-Musigny 1er Cru, Sentiers* ($56.99) comes from the vineyard on the border with Morey, just below Bonnes Mares, Grand Cru. It shows red fruit notes and elegance, with some Morey earthiness on the finish. There are also a few bottles available of 2005 Clos St-Denis* and Charmes-Chambertin* ($84.99 each). If you try some of these wines, I suspect you will see why my excitement meter went “tilt” when I tasted at this tiny domaine. À Sante!

—Keith Wollenberg

This is just a smattering of K&L’s Red Burgundies—check our website at www.klwines.com for up-to-the-minute inventory information.
**Sul Tappeto Rosso**

One of our favorite wineries is surely Rocca di Montegrossi; the vibrant, innovative Marco Ricasoli Firidolfi is such a warm human being and focuses so much of his efforts on quality, balance, tradition as well as the environment. This year, in addition to already having chosen to go completely organic in their grape growing, they are now using 100% entirely renewable energies (Aeolian, hydroelectric, solar energy, etc). Their wines will now carry the ECO EMMEPIE 100% MPE Energia as certified clean energy and will receive the internationally recognized “R.E.C.S,” (Renewable Energy Certificate System).

Marco’s pride and joy is always the San Marcellino vineyard where he produces his much regaled single-vineyard Chianti Classico. The 2005 vintage produced very good sangiovese grapes in the San Marcellino (by the way St. Marcellino is the patron saint for grape growers protecting them from hail!). Marco made the very difficult decision not to make a 2005 vineyard-designate Chianti. He told me that his cellar master pleaded with him to make the San Marcellino but Marco only makes the San Marcellino when he thinks it is great! While the grapes from the San Marcellino almost created a great wine they actually went into the **2005 Rocca di Montegrossi Chianti Classico** ($19.99). The 2005 “flagship” wine is stupendous, even deeper, richer and more structured than the awesome 2004 Chianti. We also got the last of our allocation of the **2004 Rocca di Montegrossi Chianti Classico** ($19.99), which is now developing wonderful aromatics and softening its structure a bit, but is still easily capable of another five-plus years in your cellar. It will really reward your patience. Along with the spectacular 2004 and 2005, we have a bit more of the beautifully drinking half bottles of the **2003 Rocca di Montegrossi Chianti Classico** ($75/ml) ($11.99) for those weekday nights when you don’t want a whole bottle! We also got in the last bits of the **1999 Rocca di Montegrossi Chianti Classico “San Marcellino”** ($59.99), which garnered three glasses in Gambero Rosso and is an absolutely stunning wine. The **2001 Rocca di Montegrossi Chianti Classico “San Marcellino”** ($44.99), which made its debut with the K&L Signature Wine Club, is simply an awesome statement of sangiovese. And the **2003 Rocca di Montegrossi Chianti Classico “San Marcellino”** ($34.99) is rich, complex and lush on the palate. Time for a vertical!

K&L Club Italiano is something I’ve been looking forward to for some time and it is now coming to fruition. The Club launches March 1 and for only $39.95 per month! The buying power of the Club allows me to get distinctively better deals than standard buying does. I plan to make some purchases that will offer a few “unusual” wines that you might not ordinarily buy and some classics! I’m off in the middle of this month to Italy dragging Guido Parres from our Redwood City store and Enzo “Kirk” Walker from our San Francisco store. We will be visiting an array of wineries trying to line up “special selections” for the Club Italiano and getting a head start on the 2003 Brunello of Montalcino and the 2004 Barolo releases. Join up and let me thrill you!

—Greg St.Clair

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**To get email updates on wines that don’t make it into the newsletter, or to be the first with an opportunity to buy, get on Greg’s Italian Wine Update email list by contacting Greg at greg@klwines.com or call 877-559-4637 x1413**

**Misc Tuscany**

2006 Maritma Sangiovese “4 Old Guys”- A new cuvée ..................$7.99
2005 La Mozza I Perazzi Morellino di Scansano ..........................$14.95
2005 Felsina Chianti Classico-2 Glasses GR ..............................$16.99
2006 Campo al Mare Vermentino di Toscana ..............................$16.99
2005 Antinori Chianti Classico “Peppoli” .................................$21.95
2005 Fontodi Chianti Classico ........................................$26.95
2005 Bibi Graetz Soffocone di Vincigliata IG T .........................$29.99
2004 La Mozza “Aragonese” -92 pts RP ..................................$34.95
2004 Felsina Chianti Classico Riserva “Rancia”-95 pts ST ............$34.99
2004 Felsina “Fontalloro” 100% Sangiovese-94 pts ST ..............$34.99
1999 Fontodi Flaccianello-92 pts RP ......................................$69.99
2004 Fontodi Flaccianello-96 pts RP ......................................$99.95

**Montalcino**

2005 Ferrrero Rosso di Montalcino .................................$17.99
2005 Baricci Rosso di Montalcino* .....................................$18.99
2002 Baricci Brunello di Montalcino* .................................$26.99
2002 Ferrero Brunello di Montalcino* ..................................$29.99
2000 La Colombina Brunello di Montalcino-92 pts WE ..............$34.99
2002 Sesta di Sopra Brunello di Montalcino* .........................$42.99
2001 San Filippo Brunello di Montalcino-90 pts WS ...............$44.99
2001 Collosorbo Brunello di Montalcino ................................$49.95
2001 Poggio Nardone Brunello di Montalcino Riserva .............$49.95
2001 La Fortuna Brunello di Montalcino Riserva*-92 pts WS .......$54.99
2001 Pian dell’Orino Brunello di Montalcino*-91 pts WS ...........$54.95
2001 Le Macioche Brunello di Montalcino-91 pts RP ..............$58.95
2001 Castello Bani Brunello di Montalcino-93 pts WS ..............$59.95
2001 Canalicchio di Sopra Brunello Riserva-92 pts ST ..............$64.95
2001 Torre Bel Brunello di Montalcino Riserva-92 pts WS ........$69.99
2001 La Fortuna Brunello di Montalcino (1.5L)*-3 Glasses GR ....$89.99

**Misc Piedmont**

2005 Ruggeri Corsini Barbera d’Alba ......................................$14.99
2005 Vietti Barbera d’Asti “Tre Vigne” ..................................$17.99
2004 Batasiolo Nebbiolo d’Alba ...........................................$16.99
2003 Aldo Conterno Barbera d’Alba “Conca Tre Pile” .............$29.99

**Barolo/Barbaresco**

2003 Ruggeri Corsini Barolo “San Pietro”* .........................$29.99
2003 Paitin de Pasquero Elia Barbaresco “Sori Paitin” .................$32.99
2001 Famiglia Anselma Barolo-91 pts WS ..............................$42.99
2003 Cavallotto Barolo “Bricco Boschis”-92 pts W&S ..............$47.95
2001 Boroli Barolo “Bussia”-91 pts W&S ..............................$54.99
2003 Elio Grasso Barolo Ginestra “Casa Mate”-91 pts RP ...........$59.99
2003 Elio Grasso Barolo Gavarni “Chinera”-91 pts RP .............$59.99
2003 Vietti Barolo “Rocche”-92 pts W&S ..............................$94.99

Visit our award-winning website www.klwines.com for the latest in great wine.
**ITALIAN WINES**

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Name</th>
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<tr>
<td></td>
<td>2006 Blason Francia “Blaufrankisch”</td>
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<td>2006 Bastianich Tocai Friulano</td>
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<td></td>
<td>2006 Ermacora Tocai Friulano*–2 Glasses GR</td>
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<td></td>
<td>2006 Ermacora Pinot Bianco*–2 Red Glasses GR</td>
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<td>2006 Ermacora Pinot Grigio*–2 Red Glasses GR</td>
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<td>2004 Bastianich Vespa Bianco</td>
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<td>2004 Foradori Granato–94 pts RP, 3 Glasses GR</td>
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<td>2005 Jermann Vintage Tunina</td>
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**Sicily, Sardinia & Campania**

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<td>2003 Arnaldo Caprai Rosso di Montefalco</td>
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<td>2006 Marisa Cuomo Ravello Bianco</td>
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<td>2002 Benanti Rosso di Verzella–1 Glass GR</td>
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<td>2002 Villagrande “Sciara”–2 Glasses GR</td>
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<td>2003 Scacciazioli Sagrantino di Montefalco–2 Glasses GR</td>
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<td>2004 Palari “Faro”–3 Glasses GR</td>
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**Umbria, Abruzzo, Puglia, Marche & Lazio**

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<td>2000 Alberto Serenelli Rosso Conero “Varano”</td>
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<td>2005 Oasi Degli Angeli “Kurnil”</td>
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**Emilia-Romagna & Veneto**

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<td>Drusian Prosecco Valdobbiadene Extra Dry</td>
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<td>2006 Col Salici Prosecco Valdobbiadene</td>
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<td>Sorelle Bronca Prosecco Valdobbiadene</td>
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<td></td>
<td>Silvano Follador Prosecco “Cartizze”–2 Glasses GR</td>
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<td>2003 Masi Amarone “Costarabella”</td>
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<td>2002 Tommaso Bussola Amarone Classico BG</td>
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<td>2001 Brigaldara Amarone “Case Vecie”</td>
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<td>2003 Speri Amarone</td>
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<td>2003 Allegrini Amarone</td>
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<tr>
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<td>1999 Bertani Amarone</td>
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**Due Vini**

Over the last few years the Blason wines have become both a customer and staff favorite, consistently over-delivering for the price. Blason’s winery and its vineyards are located in Gradisca d’Isonzo, where the gentle rolling hills with soils that are composed of limestone/sandstone are perfect for growing bright aromatic white wines. The 2006 Blason Pinot Grigio* ($8.99) is a perfect example of what that particular countryside has to offer. This pinot grigio is fuller than you would expect, with plenty of ripe apple and orchard fruits backed by crisp and bright acidity. When the weather is warm, this would be described as a poolside sipper. While it is cooler, pair this with wine-brained chicken or simply poached fish.

The 2006 Elio Grasso “Gavarini” Nebbiolo d’Alba ($19.99) offers a terrific nose of dark red fruits, spice, leather and earth. The palate is ripe and round with the spiced red fruits taking center stage, supported by moderate tannins that have a slight dusty quality. The wine has more dimension on the palate than the nose, layers of ripe fruits, candied fruits and moderate tannins that linger on with a leathery-earthiness, putting the fruit into greater contrast. Good length, this is more than you can ask for from a nebbiolo in this price category, it doesn’t pretend to be Barolo or Barbaresco, but it taste so good it leaves you asking yourself, If this is that good, how are their Barolos?

—Kirk Walker

**Mike’s February Picks**

Back in stock just in time for Valentine’s Day! These Emilia-Romagna Lambrusco’s are perfect for that special dinner for two.

**Ca Berti Lambrusco Grasparossa di Castelvetro “Classico”** ($8.99)

This wine starts off with a touch of sweetness, fragrant and fruity, rich and full on the palate, which leads you to blackberries and maraschino cherries. Wonderfully effervescent with a long, dry finish. Trust me, try this with cheese tortellini!

**Ca Berti Grasparossa di Castelvetro “Robusco”** ($10.99)

My personal favorite (I would be embarrassed to tell you how much of this I drank last year). The purple froth on this is amazing to watch rise in your glass. A little more intense perfume on the nose and the palate has more spice. Black cherries, red currants and a hint of dustiness add to its complexity. Perfect with antipasti!

**Ca Berti Lambrusco Grasparossa di Castelvetro “Amabile”** ($7.99)

Last but not least, I give this three stars! There’s a lot going on in this bottle, cherry-vanilla cola, blackberries and a touch of cassis. This is not a cloyingly sweet, but is wonderfully dolce. Try this wine as an alternative to Port or Sauternes with dessert or that box of chocolates.

—Mike Parres
In our continuing series of outstanding spirits, we would like to introduce our line up of Artisanal Rums. There are many different countries and islands that produce rum. A great array of distinctive styles to experience! – Susan Purnell

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

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

Gosling Black Seal Rum Bermuda ...............................................................$16.99
Gold Medal -2007 San Francisco World Spirits Competition. For more than 50 years this rum was sold only by draft. It continued to be sold exclusively out of barrel until WWI, when Gosling began filling champagne bottles reclaimed from the British Officer’s mess. The corks were secured with the use of black sealing wax, prompting people to refer to the brand as “Black Seal.” Many years later the Gosling Brothers adopted the image of the barrel-juggling “black seal” for its labels. Today, Gosling’s Black Seal Rum is created according to the original family recipe from a premium blend of three-year old rums.

La Favorite Rhum Agricole Blanc Martinique (1L) .............................................$29.99
The largest of the French West Indies islands, Martinique is home to eight rhum agricole distilleries. The La Favorite distillery, built in 1843, employs two copper, single-column stills and produces about 500,000 liters of rhum agricole annually. Paul Dormanel distills, ages and bottles all of his La Favorite rhums only at the distillery. The fresh smooth aroma is accented by tropical florals; the body is rich in citrus and pear notes followed by fresh sugar cane juice on the finish.

La Favorite Rhum Agricole Vieux, Martinique (1L) .............................................$54.99
This rum’s aroma carries hints of prune and smoky wood leading to a balanced fig, cinnamon, prune and nutmeg body accented with licorice on the finish. La Favorite Rhum Vieux Coeur de rhum is blended from stocks of rhums aged at least three years. Aging the heart of the rhum in new and used American and French oak barrels imparts a dark brown color that reflects a deep reddish hue. Sip La Favorite Rhum Vieux neat or with a little water and savor the flavor of an aged premium rhum agricole.

One Barrel Rum From Belize .................................................................$15.99
This fine imported rum has its roots in tropical Belize. It is very aromatic rum with lots of flavor. Some described the rum’s nose as floral because of the aroma reminds of hibiscus and papaya fruit. If tasted straight, One Barrel Rum is quite smooth without a bite to it, followed with a slight taste of molasses. The molasses flavor isn’t overpowering, just a nice background touch. Such characteristics make One Barrel Rum mixable with juices and colas. Not surprisingly this rum attracted the eye and taste buds of judges in San Francisco World Spirits competition and Cane Spirits Festival, which awarded it Gold and Silver medals, respectively. This fine rum is not only attractive for its exotic roots and smooth taste but also for its price.

Plantation Rum Grand Reserve ...............................................................$17.99
Plantation 8 year old Rum From Jamaica ................................................$32.99
Plantation Rum From Barbados .............................................................$32.99
Plantation Rum From Trinidad ...............................................................$33.99
This outstanding rum with great finesse is produced with the best sugar cane in the world and admirably represents its country of origin. Colour: Intense golden yellow Bouquet: Subtle, elegant aromas Palate: A long, very subtle aftertaste.

Rich, exotic, complex flavors of coconut and citrus fruits.

Rhum Barbancourt 8 Year Old Haitian Rum ..............................................$24.99
Rhum Barbancourt is superior premium dark rum distilled twice in copper pot stills. It is then barrel aged in white oak barrels. Unlike other island rums, Barbancourt is made directly from sugar cane juice, pressed from hand-cut locally grown cane. Aged 8 years. A full-bodied premium “Reserve Speciale” dark rum with a velvety quality. Will enhance any rum drink.

Rhum Clement Canne Rum From Martinique .............................................$28.99
90-95 pts WE: “A pure aroma with notes of sugar cane, cola nut, vanilla bean, and fresh, flowery spirit just off the pot still. A sensational palate entry with tastes of cocoa bean, bittersweet chocolate, black tea, and unrefined sugar; the midpalate adds an element of fresh, raw spirit. Concludes gracefully, with subtle notes of sugary sweetness, zesty spirit, and vanilla. Best Buy.”

Rhum Clement VSOP Rum From Martinique ..............................................$33.99
90-95 pts WE: “A muted aroma of brown sugar and milk chocolate with traces of peanut and black pepper. The elegant yet assertive palate entry is firm, peppery, moderately sweet, and cane-like; at midpalate the texture turns silky, semisweet and cocoa like to the taste, and eminently elegant and sophisticated in style. Finishes sweet, honeyed, medium-bodied, sweet and utterly creamy.”

Ron Pampero Aniversario Rum, Venezuela ................................................$34.99
Double Gold Medal - 2007 San Francisco World Spirits Competition. 96 points Beverage Tasting Institute: “Dark chestnut. Full bodied. Reminiscent of butter-scotch, pipe tobacco, coffee, black walnut. Rich, creamy texture. So smooth and deep, one may be tempted to use a spoon. Has a buttery, thick feel with lovely, baked, layered flavors. A world class, slow sipping spirit. Just match it with a rich Churchill!”

Ron Zacapa Centenario 23 year old Rum ..................................................$37.99
The Ron ZacapaCentenario is produced from a blend of vintage rums with up to 23 years of barrel age, representing the pride of Guatemalan rums, the pride of closely guarded recipes known only to skilled master blenders and the pride of a government that strictly mandates the aging process. Rich chestnut color. A Christmas spice and caramel fudge nose. This full-bodied rum has rich brown spice, vanilla and subtle molasses flavors that envelope the palate with sugar-caneey sweetness. Has a super smooth and lengthy finish. A stylish and very hedonistic aged rum.

Santa Teresa 1796 Ron Antiguo Rum, Venezuela .......................................$39.99
Santa Teresa 1796 results from a careful blend of Santa Teresa’s finest aged spirits ranging from 4-35 years, then further aged in a style borrowed from the Spanish sherry producers. Santa Teresa 1796 is the first premium añejo rum in the world to be aged in the Solera method: a cascade process that combines barrel ageing and cask “cianzas.” This system is unique in Venezuela and the Rum industry. 94 points Malt Advocate.

Zaya Gran Reserva 12 Year Old Estate Rum Guatemala .........................$29.99
Double Gold Medal - 2007 San Francisco World Spirits Competition. Zaya is estate produced and bottled in Guatemala where rich volcanic alluvial soils and tropical temperatures produce the best sugar cane in the world. The cane goes through an elaborate extraction process to obtain only the “pure virgin honey” of the concentrated juice, which is then double distilled on small copper pots to achieve greater complexity. Zaya is matured for a minimum of 12 years in oak barriques, impairing deeper, more complex and smoother flavors.

9th Annual Whiskies of The World Expo!
K&L Wine Merchants is proud to be the on-site retail exhibitor for the 9th Annual Whiskies Of The World Expo on Saturday, March 29, 2008 at the San Francisco Belle, docked at Pier 3 at the Embarcadero in San Francisco. Riannon Walsh has done a fantastic job creating North America’s Largest Whisky Celebration! Come join us and experience some of the world’s greatest whiskies and the wonderful men and women who create them! Tickets can be purchased at www.celticmalt.com. For someone who is just learning about the world of whiskey this is an event not to be missed! If you have attended in the past, bring a friend!
**Whisperkool Cooling Units...Sale Prices!**

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

- **Whisperkool 1,600 (300 cu ft)** $1,278
- **Whisperkool 3,000 (650 cu ft)** $1,458
- **Whisperkool 4,200 (1,000 cu ft)** $1,615
- **Whisperkool 6,000 (1,500 cu ft)** $2,103
- **Whisperkool 8,000 (2,000 cu ft)** $2,253

Add the new PDT digital thermostat to any of the above units for only $120.

Prices include free ground shipping.

---

**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 $1,949
- Window Cabinet $2,299

**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.

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**February’s Featured Item:**

**Schott Zwiesel Titanium Decanter**

“**The Rouge**” ($57.99)

This is a fantastic decanter that tilts sideways to provide maximum breathing surface. Durable Titanium Crystal and elegant design provides years of beauty and a wonderful pouring function with much less chance of chipping, due to the innovative Titanium (no lead) composition of the glass. This is designed to lay on edge with a dimple in the side to prevent rolling while resting. My favorite decanter! —Shaun Green

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**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.

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<td>Vinotheque 500</td>
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**QT Models**

| Vinotheque 320 | 264 | $3,544 | $2,689 |
| Vinotheque 500 | 368 | $4,229 | $3,189 |
| Vinotheque 550 | 428 | $4,608 | $3,489 |
| Vinotheque 700 | 528 | $4,994 | $3,789 |

**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 5 days.

Maple finish, 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. $2,950.00 to $5,499.00 plus tax and shipping. Call for more information.

---

**Wine Storage Lockers in San Carlos and RWC**

Plenty of lockers available in San Carlos. A 24-case locker is only $35.00 per month. Our RWC wine locker facility is temperature-controlled and very secure. To get on the waiting list or for billing, call Sharon at (650) 364-8544 x 2733.
**K&L Wine Clubs**

Joining one of K&L’s wine clubs is a fun and easy way to explore the wide world of fine wine. Whatever your price point, all the wines in our clubs are hand-selected by our wine buyers, dedicated professionals with years of experience and an extraordinary breadth of knowledge. We offer four different clubs, and are in the process of adding another, appealing to a full range of wine lovers from the novice to the connoisseur. Call at 800-247-5987 x 2766, email us at the-clubs@klwines.com or visit our award-winning web site: http://www.klwines.com/wineofthemonth.asp to sign up.

**Best Buy Wine Club:** The K&L Best Buy Wine Club is a great way to learn about a wide range of wines or can serve as a great source of high-quality, low-cost wines for the savvy wine drinker. The cost per month is $19.95 + shipping (and tax for CA residents). Reorders average $9.49/bottle.

**Premium Wine Club:** The K&L Premium Wine Club is usually one white and one red. The wines are of a very high quality, selected for their varietal and regional tipicity. The cost per month is $29.95 + shipping (and tax for CA residents). Reorders average $13.99/bottle.

**Signature Red Club:** The K&L Signature Red Club is conceived expressly for those who love big, bold red wines. The monthly shipment will always be two bottles of very high-quality red wines from the world’s finest wine regions including Bordeaux, Napa and Tuscany. The cost per month is $49.95 + shipping (and tax for CA residents). Reorders are generally $23.99/bottle.

**Champagne Club:** The K&L Champagne Club is our only bi-monthly club. Each shipment generally contains one bottle from an artisan grower-producer and one bottle from a grand marque producer. The Champagne Club ships in even numbered months and costs $69.95 + shipping (and tax for CA residents).

**Coming Soon - Club Italiano:** K&L is pleased to announce the formation of a monthly wine club exclusively devoted to fine Italian wines. K&L’s Club Italiano will bring you the best of this great country from well-known favorites to intriguing new discoveries specially selected by our Italian Wine Buyer, Greg St. Clair. Please ask one of our sales associates to add your name to our waiting list. We will contact you with more details once the launch date has been set.

—Thornton Jacobs

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**WINE CLUB**

**Signature Red Collection**

2003 Medlock Ames, Bell Mountain Vineyard, Alexander Valley Merlot

Medlock Ames is a sustainable, green operation, where all the cultivation and winemaking is as natural as possible. The 2003 Merlot is characterized by a very expressive varietal aroma, followed by a rich, round attack, with plenty of volume and mid-palate weight. On the palate, lots of juicy, plummy fruit is highlighted by notes of licorice and cocoa. You can drink or cellar this wine for the next dozen years. Enjoy it with a hearty winter stew of beef and mushrooms.

Regular K&L Retail $44.99
Wine Club Price only $23.99

**WINE CLUB**

**Premium**

2006 Beringer Stanley Ranch Vineyard Napa Valley Chardonnay

The Stanley Ranch Vineyard yields chardonnay with a wonderful freshness and a discernible Carneros personality. It has a light, lemony-yellow hue and features aromas of honeysuckle, green apples and melon with some subtle spice notes. On the palate the wine has a fine attack with initial flavors of green apple followed by ripe melon framed with a juicy, tangerine-like acidity that leads into a bright finish. This is definitely a food wine that will go great with shellfish or white fish. Enjoy!

Regular K&L Retail $19.99
Wine Club Price only $13.99

**WINE CLUB**

**Best Buy**

2004 Green Point Shiraz, Victoria, Australia

Green Point is the Australian presence of France’s Moët Chandon. The Winery is named Green Point because in the 1850s the early settlers of the Yarra Valley observed that each summer, this property remained green longer than any other. The 2004 Green Point Shiraz has complex and intense aromas with dark fruits complemented by hints of white pepper and cloves. On the palate, the wine has lots of blackberry fruit with notes of licorice and peppery spice. It’s great right now and would go well with grilled sausage or any type of lamb dish.

Regular K&L Retail $14.99
Wine Club Price only $9.49

**WINE CLUB**

**Champagne**

Mandois Brut Origine

The Mandois family have been growers in Pierry since 1735. The wine is tank fermented and then aged in old barrels for six months before being aged an additional three years on the lees. It is composed of 40% chardonnay, 30% meunier and 30% pinot noir and dosed at only seven grams per liter, exactly half of the maximum allowed for brut Champagne. The wine has a pale straw color and a creamy, restrained nose. It is muscular, quite dry and framed rather than flavored by the wood. The finish is solid and lingering, confirming its special cuvée quality over that of a normal non vintage.

Regular K&L Retail $39.99
Wine Club Price only $29.99

Order your glasses via the internet at [www.klwines.com](http://www.klwines.com)
A Port Finish for a Romantic Evening

Vintage port is one of the last great values in old and rare wine. Share a glass or two with your significant other.

1955 Taylor .................................................$499.00
A racy wine with a fruit bowl of flavors. Medium-red with a garnet edge, chocolate and vanilla aromas, medium-bodied, with sweet berry flavors and a lovely finish. I just tasted this blockbuster—perfect right now!

1963 Croft .................................................$169.99
One of the greatest vintages in Port—What great drinking 1961 Bordeaux sells for this price? 91 pts WS: “Has great elegance and harmony, and should continue to improve for many years. Medium ruby-red, with very fresh plum aromas, medium-bodied, with very delicate fresh fruit flavors, lively acidity and a delicate finish.”

1966 Dow ..................................................$269.00
One of the rarest of the great 1966 vintage. 94 pts WS: “This is an extremely racy and totally harmonious VP, with wonderfully fresh aromas of flowers, fruit and berries. Full-bodied, with a sweet yet firm palate. Long, long finish. Super.—Dow vertical. Drink now.”

1966 Graham .............................................$209.99
5 stars Broadbent! 93 pts WS: “Elegant, silky and youthful, this is a sexy wine. Medium ruby-red, showing aromas of plums, chocolate and ripe fruit. The palate follows through with a bounty of sweet plum flavors and a fleshy mouthfeel. It should continue to improve with age.”

1966 Taylor .................................................$269.00
Clyde just tasted this beauty—shows better than 1963 right now. Coates: “Very fine on the nose, with rich, very blackcurranty, very concentrated fruit. Full and complete on the palate, lovely concentrated…"

1970 Graham .............................................$189.00
Sweet and lovely. Just delicious. 94 pts WS: “…an extremely full-bodied, powerful wine, but it still retains a classy balance.”

1977 Dow (1.5L) .........................................$239.00
The biggest no-brainer in Port values this year. Get what you can! 94 pts WS.

1980 Graham .............................................$89.99
Do not overlook this vintage for great buys! 90 pts WS: “This is very impressive, with loads of fruit and tannins. Deep ruby, with a floral, cherry and plum nose, full-bodied, with medium tannins and sweet plum flavors on the finish.”

1983 Graham .............................................$84.99
Clyde loves this spicy, sweet and lively Port. 93 pts WS: “A superb achievement from a very underrated year.”

1985 Quinta do Noval ..................................$69.99
Spectacular value that can be drunk right now. 91 pts WS. 4 stars Broadbent: “Really ready to drink, spicy and earthy, sweet and lovely.”

1985 Dow ..................................................$79.99

1995 Smith-Woodhouse Late Bottled Vintage .............................................$27.99
Superb value for current enjoyment.

—Clyde Beffa Jr

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TO REACH the San Francisco store, call (415) 896-1734.
TO REACH the Redwood City store, call (650) 364-8544.
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