“Bordeaux-Crus Bourgeois Exceptionnels” Dinner

Plan to attend this outstanding event on January 18, 2007. Eight châteaux and their owners/winemakers will come to the Bay Area with their 2004 vintage Bordeaux and an older vintage for a grand tasting and dinner at The University Club in San Francisco. The châteaux presenting their wines are Poujeaux, Chasse Spleen, Phelan Segur, Potensac, Siran, Ormes de Pez, de Pez and Labegorce Zede. Older vintages range from 1975 to 2000. $125 inclusive, 6:30 p.m. tasting and 7:30 p.m. dinner. Casual elegance dress.

Burgundy Tasting February 3rd!

Make a reservation for this event at Chantilly Restaurant next to K&L Redwood City. We will host twelve Burgundy producers and taste their excellent wines. There will be outstanding finger foods to accompany the wines. Among the producers expected to attend are: Nicolas Potel, Christian Moreau, Domaine des Perdrix, JJ Vincent, etc. The event will run from 1 p.m. to 4 p.m. Price to be determined. This will be a great event! $60 per person inclusive.

Thrice as Nice

Three bold, heart-warming Rhône wines just arrived to bring comfort and good cheer to your chilly winter nights! Domaine de Marcoux is owned and run bio-dynamically by Sophie and Catherine Armenier. All three wines possess an undeniable charm and vibrancy.

2004 Lirac “La Lorentine” Marcoux ($18.99) A blend of 46% grenache, 19% cinsault, 15% mourvedre, 10% carignan and 10% syrah, this Lirac displays ample dark fruits, spice and herbs and is rich and full bodied on the palate. Fermented in tank and aged eight months in cement vat, this is a pure and restrained style Lirac. A perfect hearty winter fare wine!

2005 Côtes du Rhône Domaine Marcoux (Organic) ($22.99) Elegantly structured and nicely textured, this seductive Rhône has plenty of luscious red fruits and an underlying iron-like minerality. Characteristic of 2005, it displays a charming freshness and vibrancy that few could turn a blind eye to!

2004 Châteauneuf-du-Pape Domaine Marcoux ($49.99) This dense Châteauneuf has a sweet enticing nose of crème de cassis and spice. Licorice and allspice abound on the palate. Fat and chewy, it finishes with a port-like richness. A Châteauneuf you can really sink your teeth into! —Nadia Dmytriw

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

2005 Bordeaux

A spectacular septuplet of wines. See Ralph’s picks on page 4.

The Old, the Rare and the Yucky

Not all cellared wines are worth their age. See page 16.

Pinot Envy

Catch these Pinots before they’re gone. See page 12.

New Year Values from Bordeaux

2001 Château Caronne Ste Gemme, Haut-Médoc .................$17.99
Clive Coates: “Good color. Good fruit here on the nose. Still quite young. Good substance. Medium to medium-full body. Ripe and fresh it has charm.”

2003 Château La Tour de Mons, Margaux ................................$19.99
According to the Wine Spectator: “Very good berry character with hints of dried flowers. Medium- to full-bodied, with firm tannins and a medium finish.”

1999 Château Bernadotte, Haut-Médoc ..................................$19.99
Parker: “…smoky, chocolate, and cassis flavors, medium body, excellent ripeness, and the delicacy of its more famous sibling, Pichon-Lalande.”

2003 Les Hauts de Pontet, Pauillac ......................................$21.99
90 pts Spectator: “Lots of currants, minerals and lightly toasted oak. Full-bodied, with lots of clean fruit and superfine tannins. 2nd wine of Pontet-Canet.”

2002 Reserve de Comtesse Lalande, Pauillac ..........................$24.99
89 points Parker: “This wine is excellent with a complex nose of cedar wood, spice box, black currants, and smoke, and abundant plumpness and flesh.”

2001 Reserve de Léoville-Barton, St-Julien ..............................$25.99
This classic Claret provides every bit as much complexity and nuance as both the classed growths Léoville and Langoa Barton. Elegant and polished.

2000 Château d’Aiguilhe, Cotes de Castillon ..........................$34.99
90 points Parker: “This is serious stuff as well as a sleeper of the vintage.”
### Brick's Bordeaux Picks: The Forgotten Vintage: 2004

Just because this vintage is sandwiched between two “blockbuster” vintages, doesn’t mean you can ignore it altogether. The most important factors in this vintage are value and typicity. They are nowhere near the high prices of the 2003s and 2005s. The **2004 Langoa-Barton, St-Julien** ($32.99 Pre-Arrival) stuns with its balanced dark chocolate, cherry richness. Rich, deep and fruity in the Bordeaux fashion, balanced and structured. A wine that will continue to grow with age, but tastes amazing now. Dare I say, a must have.

Langoa’s big brother, the **2004 Léoville-Barton, St-Julien** ($49.99 Pre-Arrival) is what you’ve come to expect. The unraveling textural sweetness of Cabernet Sauvignon’s black currant-y richness layered on top of tobacco smoke and a winter’s fire. An overlooked jewel.

If you’re looking for something a bit more old school, the **2004 Lynch Bages, Paulliac** ($48.99 Pre-Arrival) could be for you. The spice rack rather than the jam jar here, savory rather than sweet. This keeps the oak in check and astounds with complexity. Keep this in your cellar until 2011, then enjoy responsibly.

Always a blockbuster in the truest sense of the word, the **2004 Cos d’Estournel, St-Étèphe** ($74.99 Pre-Arrival) would be sure to rake it in at the box office. With its head turning raspberry, black pepper and Asian spice styling, not to mention a big ol’ hunk of bloody steak thrown in for good measure, this is a wine that comes after you with its unabashed flavor.

One new find from the value section is the **2001 Franc-Perat, Premières Côtes de Bordeaux** ($7.99). This little number astounds with its snappy blueberry tartness and subtle mocha-y core. Refreshing acidity and a refreshing price for this time of year makes this one of those Dominique Wilkins type slam-dunks.

### As We Begin Our 31st Year!

The big question is “When are you opening your Hollywood Store?” In fact, that has been the question we have been fielding for the last nine months. Well, as of this writing on December 2, it looks like we will open sometime in late January or early February. No promises, but now we can only hope. The address is 1400 Vine Street, just a block or so south of Sunset Boulevard.

One thing is for sure. When the new Hollywood store opens, we will have a huge inventory with which to stock it. Containers have just arrived from Spain, Australia, Italy, Champagne, Burgundy, Bordeaux, Germany and the Loire Valley, not to mention a huge California inventory and a wonderful assortment of old and rare wines. Happy 2007 to all!

—Clyde Beffa Jr

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### Bréard’s Bordeaux Picks

Let’s start the New Year off with great Bordeaux, some new and some old!

**2003 Louvie, St-Emilion** ($21.99) This soft elegant blend of merlot and cabernet franc explodes from the glass with scents of ripe, dark fruit, coffee and toast. This well-priced crowd pleaser was a hit at my monthly Bordeaux tasting in the San Francisco store last month. Lush, round and richly fruity, this can be enjoyed tonight.

**2004 Lacombes, Margaux** ($46.99) This 2nd Growth with vineyards spread throughout the commune of Margaux, has produced an outstanding ’04. Flowery aromas of loricice, mineral and red and black fruit lead to a creamy, concentrated middle of blueberry, blackberry and toasty oak. This intense, flashy wine is hard to resist now but will only get better.

**1989 Chasse Spleen, Moulis** ($129.00) This mature beauty shows layers of earthy currant fruit, cedar and herbs that are sweet, soft and seductive. This excellent wine is full-bodied, lusty, complex and at the absolute apex of its drinkability. A great wine from this consistent property.

**1990 Figeac, St-Emilion** ($239.00) One of the most memorable wines I had in 2006 was the 1990 Figeac. The aromatic profile here is exotic with baking spices, plums, mineral, herbs and tapenade. The body is round, very sweet, soft and sumptuous with a very complex finish of figs, damp soil and dusty cherry. A special occasion wine from one of my favorite vintages.

**2002 de Fargues, Sauternes** ($69.99 750ml, $34.99 375ml) When the Lur Saluces family bought Château d’Yquem in 1785 they had already owned de Fargues for 300 years. Produced in exactly the same manner as d’Yquem, but from even smaller yields, this property produces tiny amounts of one of the world’s greatest sweet wines. This is tightly wound and vibrant with orange blossom, citrus and hints of grapefruit in a rich, full-bodied style that will age well. A baby d’Yquem at one third the price! 92-94 points from Robert Parker.

—Steve Bearden
<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Rating Points</th>
<th>Price</th>
</tr>
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<tbody>
<tr>
<td>Angelus, St-Emilion</td>
<td>96-98 points</td>
<td>$244.99</td>
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<td>Barde-Haut, St-Emilion</td>
<td>90-93 points</td>
<td>$36.99</td>
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<td>Beaujolais, Pomerol-89-91 points</td>
<td>Parker</td>
<td>$52.99</td>
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<td>Bellevue Mordot, St-Emilion</td>
<td>95-100 points</td>
<td>$279.99</td>
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<tr>
<td>Bernadotte, Médoc-Spice on the</td>
<td>“Elegant wine.”</td>
<td>$17.99</td>
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<tr>
<td>Beychevelle, St-Julien-91-93 points</td>
<td>Parker</td>
<td>$52.99</td>
</tr>
<tr>
<td>Bourgneuf, Pomerol-92-94 points</td>
<td>Wine Spectator</td>
<td>$36.99</td>
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<td>Brane Cantenac, Margaux-91-93</td>
<td>Parker</td>
<td>$49.99</td>
</tr>
<tr>
<td>Brown Rouge, Pessac-88-90 points</td>
<td>Robert Parker</td>
<td>$23.99</td>
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<tr>
<td>Brun, St-Emilion</td>
<td>“Spicy, black cherries. Good richness. Great value.”</td>
<td>$12.99</td>
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<td>Canon, St-Emilion</td>
<td>90-93 points</td>
<td>$79.99</td>
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<td>Cantemerle, Haut-Médoc-89-91</td>
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<td>$28.99</td>
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<td>Carruades de Lafite, Pauillac</td>
<td>89-91 points</td>
<td>$55.99</td>
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<tr>
<td>Chasse Spleen, Moulis-89-91 points</td>
<td>Parker</td>
<td>$26.99</td>
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<tr>
<td>Chavin, St-Emilion</td>
<td>90-92 points</td>
<td>$34.99</td>
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<td>Clarke, Listrac-90-92 points</td>
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<td>Clerc Milon, Pauillac-92-94 points</td>
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<td>Clinet, Pomerol-94-96 points</td>
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<td>Clos du Marquis, St-Julien-92-94</td>
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<td>Clos Fourtet, St-Emilion-94-96</td>
<td>Robert Parker</td>
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<td>Clos des Jacobins, St-Emilion</td>
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<td>Clos l’Eglise, Pomerol-94-96</td>
<td>Robert Parker</td>
<td>$119.99</td>
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<td>Cos d’Estournel, St-Étèphe</td>
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<td>d’Aiguilhe, Cotes de Castillon</td>
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<td>d’Angludet, Margaux-90-92 points</td>
<td>Robert Parker</td>
<td>$29.99</td>
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<tr>
<td>Dauzac, Margaux-90-92 points</td>
<td>Robert Parker</td>
<td>$39.99</td>
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<tr>
<td>Desmirail, Margaux-Elegant, from</td>
<td>“Elegant from Canejan owners”</td>
<td>$27.99</td>
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<td>Doisy Védron, Sauternes-92-94</td>
<td>points Wine Spectator</td>
<td>$34.99</td>
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<tr>
<td>Domaine de Chevalier Rouge, Pessac</td>
<td>91-94 points</td>
<td>Robert Parker</td>
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<tr>
<td>Duhat-Milon, Pauillac-92-94 points</td>
<td>Wine Spectator</td>
<td>$45.99</td>
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<tr>
<td>Ferrand Lartigue, St-Emilion</td>
<td>89-91 points</td>
<td>Robert Parker</td>
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<tr>
<td>Gigaut “Cuvee Viva” Cotes de Blaye</td>
<td></td>
<td>$17.99</td>
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<tr>
<td>Goulée, Médoc-89-91 points</td>
<td>Robert Parker</td>
<td>$25.99</td>
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<td>Grand-Puy-Ducasse, Pauillac Parker</td>
<td>“Sleeper of the vintage.”</td>
<td>$29.99</td>
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<tr>
<td>Guiraud, Sauternes (375ml $26.99)</td>
<td>95-100 points</td>
<td>$49.99</td>
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<td>Haut Bergey Rouge, Pessac-91-93</td>
<td>points Parker</td>
<td>$29.99</td>
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<td>Haut-Brion, Pessac-96-100 points</td>
<td>Robert Parker</td>
<td>$74.99</td>
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<tr>
<td>Haut-Bailly, Pessac-93-95 points</td>
<td>Robert Parker</td>
<td>$74.99</td>
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<tr>
<td>Haut-Bages-Liberal, Pauillac</td>
<td>92-94 points</td>
<td>Wine Spectator</td>
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<tr>
<td>Joannin Becot, Cotes de Castillon</td>
<td>92-94 points</td>
<td>Robert Parker</td>
</tr>
<tr>
<td>la Cour d’Argent, Bordeaux-Parker</td>
<td>“Sleeper of the vintage.”</td>
<td>$10.99</td>
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<tr>
<td>la Croix de Beaucaillou, St-Julien</td>
<td>89-91 points</td>
<td>Wine Spectator</td>
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<tr>
<td>la Fleur de Bouard, Lalande de Pomerol</td>
<td>90-92 points</td>
<td>Parker</td>
</tr>
<tr>
<td>La Tour Carnet, Médoc-89-91 points</td>
<td>Wine Spectator</td>
<td>$29.99</td>
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<tr>
<td>Lafite-Rothschild, Pauillac 95-100</td>
<td>points Wine Spectator</td>
<td>$41.99</td>
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<tr>
<td>Lafon-Rochet, St-Étèphe-91-93</td>
<td>Robert Parker</td>
<td>$39.99</td>
</tr>
<tr>
<td>Lanessan, Médoc-89-91 points</td>
<td>Wine Spectator</td>
<td>$15.99</td>
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<tr>
<td>La Mondotte, St-Émilion-95-100</td>
<td>points Wine Spectator</td>
<td>$349.00</td>
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<tr>
<td>Langoa-Barton, St-Julien-92-94</td>
<td>points Wine Spectator</td>
<td>$73.99</td>
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<td>La Grave a Pomerol, Pomerol-92-94</td>
<td>points Wine Spectator</td>
<td>$39.99</td>
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<tr>
<td>Lascombes, Margaux-94-96 points</td>
<td>Robert Parker</td>
<td>$74.99</td>
</tr>
<tr>
<td>Le Fer, St-Émilion</td>
<td>Great concentration. Sweet and lush.</td>
<td>$29.99</td>
</tr>
<tr>
<td>Léoville-Las-Cases, St-Julien</td>
<td>95-100 points</td>
<td>Wine Spectator</td>
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<tr>
<td>Les Gravières, St-Émilion</td>
<td>“Silky tannins…Balanced.”</td>
<td>$24.99</td>
</tr>
</tbody>
</table>
Fresh Beginnings for the Little Liquor Store that Could!

Happy New Year everyone! I'm party fresh again after a busy holiday season, and I hope you are also. This month the hardest working wine store in America will hopefully open its doors in Hollywood, bringing a fresh hint of spice and excitement to this incredibly diverse market and eventually becoming a staple as we are here in Northern California.

A lot has changed since I started here in 1978. One thing's the same: Nobody out worked us then, and nobody out works us now. Our buyers are constantly traveling the globe to taste and buy in every wine region. We don't rely or wait for any publication or distributor to guide us. We are there, at the estates, in the cellars, in person, glass and notebook in hand, ready to evaluate. The reward is that when you buy a wine from K&L, Wine Merchants, you know we have done our homework, and that quality and value are the reasons for K&L selling it.

If you are just now delving into the virtues of Bordeaux wine, you are lucky because you have a chance to lay the perfect foundation of a great wine cellar with the brilliant 2005s. We are all aware of the prices that the finest Cabernets from our backyard of Napa Valley command. Compare them to my top selections from the great 2005 vintage in Bordeaux.

2005 Ch. d’Issan, Margaux ($54.99): Effusive fruit of blackberry and cherry and a touch rustic. No question one of the great deals in Margaux wine today. For now...1 Star and could move up.

2005 Ch. Ferriere, Margaux ($31.99): The soft sweet fruit in this wine has tropical hints. Good firmness in the middle of the wine pull it together.

2005 Ch. Langoa-Barton, St-Julien ($73.99): Red fruit, intense flavors of cranberry and raspberry, well focused. This wine continues to be one of Bordeaux greatest buys. 2 Stars.

2005 Ch. Talbot, St-Julien ($51.99): While I found the UGC sample a little dusty but good, the sample at Joanne was awesome. Round crushed raspberries and silky cherry fruit is thick and luscious. It carries on throughout the lovely finish. Will be a deal to be on! 2 Stars.

2005 Duhart-Milon, Pauillac ($45.99): By far the best Duhart I’ve ever had! A very pretty expression of deep, plum blackfruits, great middle fruit on the palate and so well balanced. This will be a great drink! 1.5 Stars and might be better than this!

2005 Clerc-Milon, Pauillac ($45.99): Sweet red/black fruit with nice round tannins and a powerful finish. Never a soffett; this is a very solid Clerc and will age well. 1 Star.

2005 Ch. Lafon-Rochet, St-Estèphe ($39.99): Another candidate for value of the vintage in the masculine style. Tight, dark purple fruit to grab hold of, zesty and firm, classic style. 1.5 Stars. We just did our last Bordeaux tasting of the year—it was a packed house with two wines of absolute perfection: 2003 Ch. Margaux and Ch. Léoville-Las-Cases. The mind-blowing softness and great taste of Margaux is so tasty. The Léoville-Las-Cases is also a great wine and although it may be the most forward and lush wine to be made there in years; it will require 7-15 years. Please feel free to contact me anytime with questions or advise on the wines of Bordeaux at ex. 2723 or Ralph@klwines.com. Cheers and Toujours Bordeaux! —Ralph Sands

See our award-winning website www.klwines.com for new arrivals and K&L top ten picks.
**DIRECT BUYS FROM AROUND THE WORLD**

**Alsace/Loire Valley-France**

- 2005 Pinot Blanc, Charles Baur .................................................. $11.99
- 2005 Rosé de Loire, Château Soucherie .......................................... $7.99
- 2005 Touraine Rosé Riage, Grange Tiphaine ..................................... $9.99
- 2005 Muscadet, Château la Morinière VV ....................................... $11.99
- 2005 St Nicolas de Bourgueil Expression, Joel Talau ....................... $12.99
- 2005 Touraine Cot Vielles Vignes, Grange Tiphaine ........................... $13.99
- 2005 Sancerre Blanc, Franck Millet—Best ever ................................. $13.99
- 2005 Sancerre Rosé, Franck Millet .................................................. $13.99
- 2004 Sancerre Rouge, Franck Millet—Our biggest sellers! ..................... $13.99
- 2005 Sancerre, Domaine Cherrier .................................................. $14.99
- 2004 Menetou Saloon Morogues, La Tour St Martin ......................... $14.99
- 2004 Menetou Saloon Rouge, La Tour St Martin ................................ $14.99
- 2002 St Nicholas de Bourgueil “Cuvee de Domaine,” Talau ................ $14.99
- 2004 St Nicolas de Bourgueil VV, Joel Talau .................................. $16.99
- 2005 Sancerre Rosé, Gerard Boulay ............................................... $16.99
- 2005 Sancerre Blanc, Gerard Boulay .............................................. $18.99
- 2005 Sancerre Clos du Beaujeu, Gerard Boulay ................................ $24.99
- 2002 Quincy, Silice de Quincy ...................................................... $24.99
- 1999 St Nicholas de Bourgueil “Cuvee de Domaine,” Talau ............... $26.99
- 2005 Sancerre Mont Damnes, Gerard Boulay .................................. $26.99

**Bordeaux: White/Red/Stickies**

- 2005 Château St Jean des Graves Blanc, Pessac ................................ $11.99
- 2005 Château Réynon Blanc VV, Dubourdieu .................................... $11.99
  The St Jean is minerally with snappy acidity. The Réynon is full, rich, lingering.
- 2005 Rosé de Domaine de Chevalier, Bordeaux ................................ $10.99
  First time on the market! Very limited
- 2005 Rosé de Calon Segur, Bordeaux ............................................ $12.99
  One of the truly great values in Bordeaux Rosé. Delicious.
- 2003 Etoiles de Mondorion, St-Emilion ........................................... $15.99
  Second wine of Mondorion-fruity and forward. Enjoy now.
- 2003 Château de Francs “Cerrissiers” .............................................. $16.99
  Made by Hubert Bouard of Anglesus fame.
- 2003 Château Saransot Dupre, Listrac—Quite lush! ............................. $17.99
- 2003 Château Le Doyenne, Premier Cotes de Bordeaux ....................... $18.99
  Toasty, fruity, easy drinking.
- 2001 Château La Mission de Lalande de Pomerol ................................ $19.99
- 2003 Château Serilhan, St-Éstephe—Ripe and rich! ........................... $19.99
  Earthy and mineral driven wine with tons of upfront fruit.
  Absolutely delicious stickie.
- 2001 Château Dudon, Sauternes—Serious stickie! ............................... $25.99

**White Burgundy/Red Burgundy**

- 2004 Meursaults, “Cromin/Chevalières” Jean Monnier ...................... Inquire
- 2004 Bourgogne Aligote, Domaine Jean Monnier ............................. $10.99
- 2005 Macon Solutre, Domaine Renaud ........................................... $11.99
- 2005 Macon Charnay, Domaine Renaud .......................................... $11.99
- 2004 Pouilly-Fuissé, Noël Leprince ................................................. $13.99
- 2005 St-Veran, Domaine des Nembrets, Denis Barraud ..................... $13.99
- 2005 Chablis, Château de Maligny ................................................ $14.99
- 2004 Bourgogne Chardonnay “Signature,” Champy ........................... $15.99
- 2004 St-Romain Blanc, Champy ..................................................... $20.99
- 2004 Pernand-Vergelesses Blanc, Maison Champy .............................. $21.99
- 2004 St-Aubin “Murgers Dents de Chien” 1er Cru, Champy .............. $29.99
- 2004 St-Aubin “Murgers Dents de Chien” Maroslavac ....................... $29.99
- 2004 Meursaults, “Charmes/Genevrieres” 1er Cru, Monnier ............... $41.99
- 2004 Corton-Bressandes, Grand Cru, Prince de Mérode ....................... $54.99
- 2004 Vosne-Romanee “Suchots” Champy ......................................... $59.99
- 2004 Corton clos du Roi, Grand Cru, Prince de Mérode ....................... $59.99

**Southern France**

- 2005 Sauvignon Blanc, Felines Jourdan ......................................... $7.99
- 2004 Grenache-Syrah, Felines Jourdan .......................................... $7.99
- 2004 Marseilen, Domaine l’Atilion (Organic) ................................... $8.99
- 2004 Coteaux de Languedoc Faugeres, Hecht & Bannier ................... $22.99
- 2005 St Chinian Blanc, Rimbert ................................................... $11.99
  Tastes like Meursault-super value! Toasty, rich, lingering finish. Great acid.
- 2004 Tradition Brut Sparkling, Deneois .......................................... $14.99
- 2003 Vin de Pays d’Oc, Deneois “Chloé” ........................................ $19.99
- 2003 Les Baux de Provence, Château d’Estoublon Rouge ................. $17.99
  Must try’s, and also try their olive oils.
- 2003 Coteaux de Languedoc Faugeres, Hecht & Bannier ................. $22.99
- 2003 St Chinian, Rimbert “Le Mas au Schiste” (1.5L) ....................... $29.99
- 2004 Palette Blanc, Château Simone—Just arrived! ......................... $33.99
- 2005 Palette Rosé, Château Simone—Just arrived! ........................... $33.99
- 2003 Palette Rouge, Château Simone—Just arrived! ......................... $33.99

**Corsica**

- 2003 Corse-Figari Clos Canarelli “Le Petit Clos” (Organic) ......... $11.99
  Displays bright violet and hibiscus flora-matics along with juicy cranberry fruit.

**Rhône**

- 2005 Côtes du Rhône, Cecil Chassagne ......................................... $9.99
  89 points from Robert Parker.
- 2004 Clairette de Die Cava Carod ................................................ $12.99
- 2004 Beaume-de-Venise, Ferme St Martin “Terres” ........................ $12.99
- 2004 Lirac, Domaine Duseigneur “Angeline” ................................ $12.99
- 2003 Cabernet Sauvignon, Domaine Soumado ................................. $13.99
  Quite a fine value for Cabernet-long and lingering finish.
- 2004 Beaume-de-Venise, Ferme St Martin “Cuvee St Mar” ........... $16.99

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“K&L buys many imported wines directly from the producers or negociants. We taste the wines at the property and negotiate with the seller, often finding wines that are not available in the U.S. market. And we get the wines to our customers for less. No middlemen!”
2004 Lucchetti Lacrima..................................................................................$11.99
2005 Ruggeri Corsini Dolcetto .................................................................$12.99
2004 Ruggeri Corsini Nebbiolo .................................................................$16.99
2002 Ruggeri Corsini Barolo .................................................................$29.99
2003 Aldo Conterno Barbara d’Alba “Conca tre Pile” .........................$29.99
2001 Aldo Conterno Barolo “Cicala” (1.5L) .......................................$159.99
2004 Blason Cabernet Franc or Pinot Grigio ..........................................$8.99
2005 Blason Tocai Friuliano .................................................................$8.99
2005 Blason Chardonnay “Bruna” or Sauvignon .................................$9.99
2005 Ernacora-All new wines! All delicious! ......................................Inquire
Ca Berti Lambrusco Grasparossa di Castelvetro Three types ..............$8.99
Ca Berti Lambrusco Grasparossa di Castelvetro Rosbuco ...................$10.99
Follador Cartizze ..................................................................................$19.99
Follador Prosecco Valdobbiadene Brut or Extra Dry ...........................$10.99

K&L Staff

In Redwood City: Linda A, Alex B, Bryan B, Jim B, Clyde B Jr, Trey
B, Jim C, Paul C, Mike D, Nadia D, Jeff G, Shaun G, Thornton J, Matt
K, Gary L, John L, Mark M, Susan P, Anne P, Mike P, Nicole R,
Sharon R, Ralph S, Jeff V, Jorge V, Gary W, Keith W, Brian Z, Todd Z
and Joe Z.

In San Carlos: Gary A, Don D, Max D, William E, Alberto G,
Steve S and Don V.

In San Francisco: Michael B, Scott B, Scott Baird, Steve B, Munlan C,
and Kirk W.

Jacques M, Tommy M, Elisabeth S and Greg St. C.

In Phoenix: Kerri B.

SAUTERNES IN STOCK

1991 Yquem-91 points Robert Parker ..................................................$159.99
2000 Grand Enclos de Cérons Blanc (375ml) ........................................$12.99
Super delicious bargain. Creamy, rich, perfectly balanced.

2001 Dudon-Delicious stickie-great value! ..............................................$25.99
2002 de Fargues (375ml $34.99) ...........................................................$69.99
92-94 points Robert Parker (04/05) Five Stars from Decanter magazine: “Tight
and youthful and biding its time, this has a nose of citrus and mandarins, while
the wine is concentrated, full bodied, with ripe citrus tones and fine acidity...”

2002 Rieussec-92-94 points Wine Spectator ..........................................$54.99
2002 Yquem (375ml $109.99, 1.5L $399.99) ......................................$209.99
A beautiful wine, all purity and finesse, very long with incredible balance.
96 points and a Collectibles designation from the Wine Spectator.

2003 Guiraud (375ml) -95 points Wine Spectator ...................................$26.99
2003 Lafaurie Peyraguey-97 points Wine Spectator ................................$59.99
These two stickies were rated in the top 100 for Wine Spectator 2006.

2003 La Tour Blanche ............................................................................$57.99
97 points and a Highly Recommended designation from the Wine Spectator:
“Full-bodied, with lovely sweetness and a long, creamy peach tart, tobbaco,
honey aftertaste. This is pure botrytis. Best ever from here.”

2003 Rayne Vigneau-91 points Wine Spectator .....................................$34.99
2003 Sigalas Rabaud-92 points Robert Parker .......................................$35.99
Château Vaudieu

Last May, after 12 hours of plane travel, and 3 hours on the TGV, I found myself on the Route de Courthezon trying to squeeze in a 3 p.m. tasting appointment. A wine connoisseur friend of mine had suggested that I taste the wines at Château Vaudieu, a once grand estate in Châteauneuf-du-Pape which, after a substantial investment in its viticulture and winemaking, was poised to make a huge comeback.

The 2003 Châteauneuf-du-Pâpe, Château Vaudieu ($26.99) is composed of 70% grenache and 30% syrah. After manual harvesting with a strict triage and de-stemming, the grapes undergo vinification with indigenous yeasts found in the cellar. For the 15 month élevage, a small portion of the syrah sees new barrique while the grenache ages in concrete. This is juicy and richly textured, and exhibits lovely notes of raspberry liquorice, black olive and tobacco leaf. Enjoy a glass of this fleshy beauty or cellar for 3-6 years.

The 2003 Châteauneuf-du-Pâpe, Château Vaudieu “Val de Dieu” ($49.99). Composed of 68% grenache and 32% syrah, this new cuvée comes from low yielding older vines. After manual harvesting with a strict triage and de-stemming, the grapes undergo vinification with indigenous yeasts. For the 15 month élevage, 95% of the syrah sees new barrique while the grenache ages in epoxy line concrete. The resulting wine is rich, structured and endowed with black Tartarian cherry, griottes, roasted thyme and licorice. Best enjoyed from 2008-2013 or now with decanting.

---Mulan Chan

SOUTHERN HEMISPHERE-COMMONWEALTH

South Africa

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

New Zealand

2006 Oyster Bay Sauvignon Blanc Marlborough ................. $9.99
2006 Bird “Old Schoolhouse” Sauv Blanc Marlborough ........ $13.99
2006 St. Clair Sauvignon Blanc Marlborough ..................... $13.99
2006 Huia Sauvignon Blanc Marlborough ......................... $14.99
2005 Sacred Hill Sauvignon Blanc Marlborough ............... $14.99
2005 Isabel Sauvignon Blanc Marlborough ....................... $15.99
2005 Seresin Sauvignon Blanc Marlborough ..................... $16.99
2006 Cloudy Bay Sauvignon Blanc Marlborough ............... $21.99

Australia

2004 Richmond Grove “Black Cat” Shiraz .......................... $8.99
2004 Craneford Private Selection Cabernet Sauvignon ......... $9.99
Soft and subtle, but also has fine structure.
2004 Craneford Private Selection Chardonnay ...................... $9.99
Subtle and elegant.
2005 Water Wheel “Memsie”SCM.................................. $11.99
2005 Three Hills Barossa Valley Shiraz ............................. $15.99
2005 The Black Chook Shiraz-Viognier ............................ $15.99
2004 Kirkham Peak McLaren Vale Shiraz ......................... $15.99
2005 Mr Riggs “The Gaffer” Shiraz ................................. $16.99
2005 Grant Burge Eden Valley Pinot Gris Reserve ............. $16.99
2004 Grant Burge Barossa Miamba Shiraz ......................... $18.99

Jim C’s View Down Under

2005 Anwilka Cabernet Sauvignon-Shiraz Stellenbosch South Africa ($35.99) Talk about breed! This is the debut release collaboration between Bruno Prats of Cos d’Estournel, Hubert de Bouard of Angelus and Lowell Jooste from Klein Constantia. Made from 63% cabernet sauvignon and 37% syrah, the wine is fresh and finely balanced with notes of black currant, dark plum, violet, bittersweet chocolate with hints of anise and pencil lead. There are fine tannins that give the wine enough “grip” that wrap around the accessible fruit without being too new world. Simply put, a wine of breed, balance and finesse. From Robert Parker, “the best South African wine I've tasted.”

2005 Hewitson Shiraz-Mourvedre Private Cellar Barossa Valley South Australia ($29.99) When Clyde and I visited Dean Hewitson last January, we convinced him to sell us some of this wine, which normally is sold only at the winery. A blend of 75% shiraz and 25% mourvèdre, the wine is fermented in French oak and spends 17 months maturing without racking. Black fruits, earth, new leather, dark chocolate and a hint of vanilla oak showcases the old-vine low-yielding fruit. This wine that was recently nominated for the George McKay Memorial Trophy, one of the most prestigious awards in Australian winemaking. Happy New Year!

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

1986 Diamond Creek RTT (9L) $1,599.00
1986 Beringer PR Napa ..................$129.95
1985 Diamond Creek Volcanic Hill $169.95
1984 Sterling Reserve (Was $79.00) ..$59.95
1984 Sterling Reserve (6L) ..............$499.00
1984 Sterling Napa Valley ................$19.99
1984 Beaulieu Vineyard PR Napa ....$89.95
1984 Sterling Napa Valley ..............$19.99
1984 Sterling Reserve (6L) $499.00
1984 Sterling Reserve (Was $79.00) ..$59.95
1985 Diamond Creek Volcanic Hill $169.95
1985 Dunn Howell Mount (5L) $1,199.00
1982 Mayacamas Napa (1.5L) ..........$199.00
1982 Montelena Napa .................$149.00
1982 Sterling Napa Valley .............$14.99
1983 Caymus Special Selection $225.00
1982 Sterling Napa Valley .............$14.99
1982 Montelena Napa .................$149.00
1983 Caymus Special Selection $225.00
1983 Beaulieu Vineyard PR Napa $89.95
1983 Sterling Napa Valley $125.00
1982 Beringer State Lane (9L)........$1,399.00
1980 Dunn Howell Mount (5L) $1,199.00
1980 Sterling Reserve (6L) ..........$399.95
1980 Mayacamas Napa (1.5L) ..........$199.00
1980 Montelena Napa .................$149.00
1979 Beringer State Lane (9L)........$1,399.00
1980 Sterling Reserve (6L) ..........$399.95
1980 Mayacamas Napa (1.5L) ..........$199.00
1980 Montelena Napa .................$149.00
1978 Sterling Reserve (6L) .............$499.95
1978 Sterling Napa Valley .............$14.99
1978 Sterling Reserve (6L) ..........$399.95
1977 Sterling Reserve (6L) .............$499.95
1977 Sterling Reserve (6L) .............$499.95
1977 Sterling Reserve (6L) .............$499.95
1977 Sterling Reserve (6L) .............$499.95
1977 Sterling Reserve (6L) .............$499.95
1977 Sterling Reserve (6L) .............$499.95
1977 Sterling Reserve (6L) .............$499.95
1977 Sterling Reserve (6L) .............$499.95
1977 Montelena .........................$89.00
1989 Grace Family (1.5L) ..............$799.00
1989 Opus One Napa Proprietary .$199.00
1990 Beaulieu Vineyard PR Napa .....$74.99
1990 Beaulieu Vineyard PR (6L) ...$699.00
1990 Grace Family Napa (1.5L) ........$999.95
1990 Hess Collection Napa ............$59.00
1990 Montelena Estate Napa .........$149.95
1990 Sterling Reserve (3L) .............$199.95
1991 Beaulieu PR (3L) .................$349.95
1991 Beaulieu Vineyard PR (1.5L) ..$99.95
1991 Beaulieu Vineyard PR (6L) ..$799.00
1991 Diamond Creek Lake (5L) ......$5,000.00
1992 Beaulieu Vineyard PR (6L) ..$799.00
1992 Caymus Special Selection ...$199.95
1992 Diamond Creek Volcanic Hill $125.00
1992 Opus One Napa Proprietary (1.5L) $499.00
1992 Silver Oak Alexander Valley ..$110.00
1992 Silver Oak Alexander (6L) $1,199.00
1992 Sterling Diamond Mountain $39.95
1992 Sterling Diamond Mountain (3L) $149.95

OLD & RARE DOMESTIC WINES

1992 Sterling Diamond Mountain (9L) $599.00
1993 Beaulieu Vineyard PR Napa ....$64.99
1993 Beringer PR Napa .................$99.00
1993 Burgess Vintage Selection ....$39.95
1993 Far Niente (6L) .................$699.00
1993 Opus One Napa (1.5L) ...........$469.00
1993 Silver Oak Alexander Valley $109.00
1993 Silver Oak Alexander Valley (3L) $599.00
1993 Silver Oak Napa (6L) $899.00
1993 Silver Oak Napa .................$149.99
1993 Silver Oak Napa (1.5L) ...........$299.00
1993 Silverado Limited Reserve ....$99.00
1994 Fife Reserve .................$89.95
1994 Swanson Napa ..................$59.95
1995 Beringer PR Napa .................$109.00
1995 Swanson Napa ..................$49.95
1996 Beringer PR ....................$99.95
1996 Bryant Family Napa ..........$599.00
1996 Dalla Valle Napa ..............$129.00
1996 Diamond Creek Volcanic Hill $125.00
1996 Shafer Hillside Select .......$279.00
1996 Silver Oak Alexander Valley $119.00
1996 Silver Oak Napa Valley ..........$149.99
1996 Spottswoode Napa ...............$99.00
1996 Swanson Napa Valley ..........$49.95
1997 Clos du Val Napa Reserve ......$49.99

PORT 1945-2003

Ramos White Port ..................$11.99
1945 Dow ..................................$899.00
1950 Kopke Colheita ..................$249.00
1958 Krohn Colheita .................$99.99
1970 Graham ..........................$189.00
1974 Quinta do Noval Colheita ....$84.99
1977 Dow ..................................$119.00
1978 Krohn Colheita .................$46.99
1983 Dow ..................................$74.99
1983 Graham ..........................$79.99
1983 Taylor ..............................$89.00
1983 Warre ..............................$69.99
1985 Dow ..................................$89.99
1994 Dow ..................................$84.99
1994 Graham ..........................$89.00
1997 Fonseca ..........................$59.00
1997 Warre ..............................$39.99
1997 Ramos Pinto .....................$32.99
1998 Ramos Pinto LBV ...............$16.99
2000 Presidential LBV ...............$7.99
2003 Dow ..................................$74.99
2003 Graham ..........................$82.99
2003 Quinta do Noval “Silval” ....$34.99
Graham 10-year-old Tawny ..........$24.99

A Human-Scale Approach

Here is something which bears repeating, although I am always amazed at why. Given the choice, it really is a good idea to drink more wines from organically (and bio-dynamically) grown grapes. Why? No, insecticides, chemical weed-killers or other nasty chemicals to compromise your pristine temple of a body. I know this is not always possible, and I don’t want to sound like a zealot, but prevention is the best medicine. The wines from Domaine Beau Thorey (Coteaux du Languedoc cru of Pic Saint Loup) are a great way to go if you are interested in pursing my advice above. Vigneron Christophe Beau describes Beau Thorey as a “human scale winery” of 10 acres, which is just large enough for he and his team to manage and work through manual viticulture and vinification. The wines here are comprised of grenache and syrah, along with more esoteric varietals like carignan, aramon, carignan blanc, oeillette, cinsault and allicante. These are wines of character and substance. Their absolute deliciousness, coupled with the playful comic book animations on the label will no doubt leave you with quite a positive impression. Check them out!

2004 Coteaux du Languedoc Domaine Beau Thorey “Patus,” Pic St. Loup ($11.99) (Biodynamic) Beau Thorey’s “Patus” is composed of 100% grenache from the 2004 vintage. This juicy red is bright and chock full of crunchy cherry, hibiscus flower and red beet. Chill this lovely much like you would a Beaujolais and enjoy with grilled tuna, or grilled steak sandwiches. Yummy.

2003 Coteaux du Languedoc Domaine Beau Thorey “Danse des Ceps” ($15.99) (Biodynamic) Beau Thorey’s “Danse des Ceps” is composed of syrah and cinsault from vines which average 60 years old. This hearty Languedoc red will appeal to those of you who are rich and slightly rustic, with nuances of, blackberry, tar and roasted herbs. Decant this Pic Saint Loup red for a couple hours and serve with beef daube or a lamb tagine with fresh herbs and saffron potatoes. A perfect wine to enjoy by the fire on cold winter nights!

—Mulan Chan
### CABERNET SAUVIGNON & BLENDS

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<tr>
<th>Year</th>
<th>Wine</th>
<th>Price</th>
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<tr>
<td>2003</td>
<td>Larkmead</td>
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<td>2003</td>
<td>Larkmead “Firebelle”</td>
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<td>2003</td>
<td>‘Aventure “Optimus”</td>
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<td>2003</td>
<td>Kenefick Ranch</td>
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<td>2003</td>
<td>J. Runquist “Colina Poca”</td>
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<td>2003</td>
<td>Honig</td>
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<td>2003</td>
<td>Groth</td>
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<td>2003</td>
<td>Frei Brothers, Alexander Vly</td>
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<td>Franciscan</td>
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<td>2003</td>
<td>Franciscan, Oakville</td>
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<td>2003</td>
<td>Frank Family Reserve, Napa</td>
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<td>2003</td>
<td>Frei Brothers, Alexander Vly</td>
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<td>2003</td>
<td>Groth, Napa</td>
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<td>2003</td>
<td>J. Runquist “Colina Poca”</td>
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<td>2003</td>
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<tr>
<td>2003</td>
<td>Larkmead</td>
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</tbody>
</table>

### Fat and Sexy, Or Long and Lean

2004 Côtes du Rhône, Clos de l’Hermitage ($18.99)  This is a family owned and operated winery located in Lirac that produces some of the best values in the Rhone Valley. It’s a blend of equal parts grenache, syrah and mourvèdre resulting in a vibrant and fairly supple little wine that offers up a dense layer of plum fruit complemented by some tart cherry and blueberry notes. This wine has a warm body and nice concentration of flavors. I’d drink this cheery Rhone with a nice flank steak and a potato and gruyere gratin any night.

2004 Domaine Moulin-Tacussel, Châteauneuf-du-Pape ($25.99)  This Domaine and K&L have one very important event in common: both were established in 1976. However, for several generations, the families of Moulin and Tacussel have been wine growers in Châteauneuf-du-Pape. The blend for this red Châteauneuf is 75% grenache, 10% mourvèdre, 10% syrah and 5% cinsault, coumoisne, muscardin and vaccarese. The wine is aged in foudres and barrels for 12-14 months (no new oak). Moulin, an older French man who looks exceedingly at home in a pair of suspenders, employs only traditional vinification techniques. Vintage after vintage Moulin-Tacussel make very pretty, elegant wines. They are not about flashy, highly concentrated fruit. These folks believe in allowing their fruit and terroir to fully express themselves the way nature intended with no manipulation. This 2004 is just that: a lovely bouquet of garigue, balanced earth, acidity and fruit in the mouth. Some pitchy herbs mixed with light toned cherry and strawberry fruit. Best to be drunk in the next 3-4 years.
For accurate, daily listings of our Burgundy inventory check our website at www.klwines.com
January Pinot Picks!

Pinot Noir may be in short supply in the coming months. Many of the 2005s are already released, and some are even sold out. The 2006s are still several months away. What will we do? I would suggest stocking up now! Here are a few you might consider:

2005 Hahn Estates Monterey Pinot Noir ($15.99)
This cool-climate Pinot Noir is balanced, fresh and long on the finish. It is loaded with black cherry, strawberry and spice. This is a substantial wine that can stand up to a number of rich foods.

2005 Elk Cove Willamette Valley Pinot Noir ($19.99)
Elk Cove says: “2005 in the Willamette Valley will be a return to finesse and elegance, which has long characterized classic Oregon wines.” From what we have tasted so far we couldn’t agree more. This wine is soft, supple, delicate and fruity, with a long, lingering finish. It will pair well with food and is very enjoyable, even at this early stage.

2005 Hartford Court “Land’s Edge” Sonoma Coast Pinot Noir ($29.99)
The primary source of fruit for Land’s Edge Pinot Noir is Hartford Court’s Annapolis Vineyard, located along the windswept northern part of the Sonoma Coastal Mountain Range overlooking the Pacific Ocean. This wine shows a rich, velvety texture, spicy, ripe fruit and bright acidity.

2003 Mount Eden Santa Cruz Mountains Pinot Noir ($34.99)
Always on the bigger more rustic side, the Mount Eden Pinot is young, but shows quite well with some air. Black cherry and cola aromas are followed by firm, juicy and complex flavors. This wine is pure Santa Cruz Pinot Noir!

—Trey Befia
### Domestic White

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<th>Year</th>
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<th>Price</th>
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<td>2002</td>
<td>Corazon Gewürztraminer</td>
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### Sauvignon Blanc

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<tr>
<td>2004</td>
<td>Spring Mountain, Napa</td>
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### Boutique Corner

- **2005 Siqueira Wine Company Clarksburg Chardonnay ($14.50)** This comes from the lower delta area, sixty miles east of Napa. The afternoons are hot, but the delta breeze keeps the heat in check, and the cool nights make for balanced fruit. 20% of the wine is aged in stainless steel while none sees malolactic fermentation. Crisp and balanced with a hint of toasty oak.
- **2002 McHenry Santa Cruz Pinot Noir ($18.99)** What a great Pinot Noir. My colleague Keelyn discovered this wine at a small tasting. She came back to the shop raving about it. We got a sample bottle, and the staff tasted and loved the wine. Light bodied wine with fantastic balance and a perfect harmony of cherry fruit and earthiness. A great example of the quality wines coming out of the Santa Cruz area.
- **2003 Coro Mendocino “Eaglepoint Ranch” Zinfandel Blend ($33.99)** 58% zinfandel, 24% syrah, 13% petite sirah and 5% grenache. Dynamic red fruits, earth, chocolate and Asian spices. A wine that is intense, concentrated and yet elegant all at the same time. This is a collaborative effort by Mendocino winemakers to create a wine that showcases the rich heritage and unique characteristics of Mendocino County. Coro means chorus in Italian and Spanish and is reflective of the spirit of this project. Made entirely in Mendocino County and exclusively from Mendocino County fruit, these wines share a uniform bottle and label employing a special trademarked logo. Eleven wineries have released the Coro label this year. Happy New Year and may all your wines … be from K&L!

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> See you in the City...

—Michael Jordan
ARGENTINA/CHILE/PORTUGAL/SPAIN

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**Portugal/Spain**

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**Biurko Gorri—Great Basque Rioja**

Biurko Gorri is located in Bargota, a small town on the slopes of Mount Yoar, part of the foothills of the Sierra Cantabria, the mountain range that provides Rioja with a natural border to the north. The winery belongs to the Llorens family. From the soil treatment to the age of the vineyard sites, and organic production, the family has holistic, painstaking approach to winemaking. Here are a few selections from this awesome winery:

*2004 Biurko Rioja Tempranillo ($8.99)*

This fantastic Tempranillo has plenty of black cherry fruit and spice. Eight months in American oak barrels was just enough time to flesh out this wine and give it body. Enjoy this red with a roast chicken or grilled pork chops.

*2003 Biurko Rioja Graciano ($10.99)*

89 points Robert Parker: “A knock-out effort, the 2003 Graciano exhibits a dense ruby/purple color along with sweet, floral, black cherry and currant aromas as well as flavors. Enjoy it over the next 1-2 years.”

*2003 Biurko Los Valles Crianza Rioja ($11.99)*

Made from 100% tempranillo, this wine is aged in a mix of French and American oak. This complex red is grown at high altitude. The rich concentrated fruit is beautifully balanced with acidity and minerality. From the ripe cherry fruit to the long spicy finish, this wine is a must try with rack of lamb...oh yeah, and it's certified organic!

*2001 Biurko Old Vine Grenache ($19.99)*

88 points from Parker! He says: “Slightly better [than the 2002 Tempranillo] is the kirsch liqueur/candied cherry-filled 2001 Grenache. Aged 12 months in American and French oak, and bottled unfiltered, it reveals medium body, a fine texture, and a hedonistic personality. Drink it over the next 1-2 years.”

Buen Provecho!

—Anne Pickett, anne@klwines.com

**Elvis, Jack London, Fellini and McKinley**

Argentine wine and birthdays! A great idea! January 8 is the birthday of Elvis, and he would have loved the 2004 Tomero Cabernet Sauvignon ($13.99). The nose is rich red fruit and cherry cola while the soft, lush tannins follow through with vanilla notes and an easy drinking finish. This is a hip shaking Cabernet in a New World style fit for The King. Fried peanut butter and banana sandwich optional.

Born just up the street from K&L’s San Francisco store on January 12, Jack London would have loved the 2004 Bodega Mendel Malbec ($19.99). This classically styled Malbec from Mendoza was given 90 points from Wine Spectator and comes from ungrafted vines of an average age of 76 years. Beautifully concentrated, with dark berry aromas, roasted coffee and a touch of caramel.

Raise your glass on January 20 to the birth of auteur Federico Fellini with an over performing Bordeaux blend, the 2004 Bodega Weinert Carascal Red ($10.99). This medium-bodied potable is a show-stopping combination of malbec, cabernet and merlot that exhibits an earthy nose and sexy red cherry. A superb bargain, there’s no better way to enjoy “La Dolce Vita” than a case of this winner!

For January 29, celebrate the birth of President William McKinley with the outstanding 2005 Achaíval-Ferrer Malbec ($18.99). The gorgeous round tannins, soft fruit, and perfect balance make this a standout in any malbec line-up, showing just how great the ‘05 vintage really is and a taste of what Achaíval-Ferrer has to offer. Drink it now with filet mignon or save it for your own birthday celebration in 3-5 years.

—Dan Buckler

Anything but Small
Small farmers from the Rheingau, is what they like to call themselves but the wines they are putting out are anything but small. I’m taking a stand and declaring the wines of the Brothers Spreitzer, Andreas and Bernd and, the wines of Mr. Johannes Leitz the best in the Rheingau! 2005 Spreitzer Oestricher Lenchen Kabinett ($19.99) What a sexy Kabinett! Starts out lush right out of the gates and then turns into a tropical, minty, fun-filled experience. The rich mineral character of the Lenchen really explodes through this wine with mucho gusto! 2005 Spreitzer Oestricher Lenchen Spätlate “303” ($41.99) The “303” is an ode to the great-great grandfather of Andreas and Berndt Spreitzer. In 1920 a TBA was picked at 303 degrees of Oechsle, the highest ever in the Rheingau until 2003. This is, without a doubt, the best expression of the “303” that I’ve had to date. A stunning bouquet of spiced flowers and a powerful texture filled with zip and grace. 2005 Josef Leitz Rüdesheimer Klosterlay Kabinett ($16.99) The Klosterlay Kabinett is back, baby! What a wonderful little gem this is. Laser sharp focus runs down the middle of apricots and mint muddled with crushed rock. 2005 Josef Leitz Rüdesheimer Berg Kaisersteinfels Feinherb ($39.99) The first of its kind for Johannes and his personal favorite vineyard. The Kaisersteinfels is an old terraced site that runs along the top of the Schlossberg and Rosenneck just below the top of the forest. Typically the wines from this site are fermented totally dry (trocken), but when Eva, his manager, tasted it halfway through fermentation she fell in love, and persuaded Johannes to do a Feinherb (halbtrocken or half dry) with it. —Eric Story

Loire Valley: Crab and Muscadet
There is nothing so satisfying as fresh cracked crab and a great bottle of fresh, snappy white wine, and in my case that would have to be Muscadet, one of my favorite wines. Nothing complements the slight sweetness of the crab like a steely, mineral-driven Muscadet, especially one from such great growers as Pierre and Monique Luneau-Papin. We received late last month a selection of aged wines along with the new vintage (yes, Muscadet can age), and you need to check these out. Here are a few truths: 1) Muscadet is not just for oysters and shellfish, but when Eva, his manager, tasted it halfway through fermentation she fell in love, and persuaded Johannes to do a Feinherb (halbtrocken or half dry) with it. —Eric Story

Loire Valley: Crab and Muscadet
There is nothing so satisfying as fresh cracked crab and a great bottle of fresh, snappy white wine, and in my case that would have to be Muscadet, one of my favorite wines. Nothing complements the slight sweetness of the crab like a steely, mineral-driven Muscadet, especially one from such great growers as Pierre and Monique Luneau-Papin. We received late last month a selection of aged wines along with the new vintage (yes, Muscadet can age), and you need to check these out. Here are a few truths: 1) Muscadet is not just for oysters and shellfish, though it is a natural; 2) Muscadet with wine and character and a sense of place, you will love Muscadet. 2005 Luneau-Papin Clos des Allees V.V. Muscadet Sèvre & Maine Sur Lie ($13.99), from vines more than 30 years old in the village of Landreau, is a wine of precision and grace with grassy flavors and a strong racy finish that sparkles like gems on the palate. The 2004 Luneau-Papin Le L’Or Muscadet Sèvre & Maine Sur Lie ($16.99) is the estate’s longest lived wine, very concentrated with big personality and a bit more texture in the mouth. A lesson in purity. Drink now till whenever!! Finally we have the following Le L’Or library wines, which I hope you will enjoy.


Live in the light. —Jeff Vierra, Muscadet Enthusiast

Austria

Germany

Alsace

Loire
Old and Rare And Old And Not So Rare

The buying and selling of wine collections is my main line of work. Like snowflakes, no two are alike. I use baseball cards as an analogy for what I do. I am the recipient of that card (wine) collection that your parents tired of looking at while you were away at college. Every household, estate or storage facility that I visit holds the promise of a Mickey Mantle rookie card. I dream of a Don Newcombe, but a dog eared Bob Uecker is what I get, more often than not.

These collections are the grab bag equivalent of door number two on “Let’s Make A Deal.” You might find a pot of gold. More often than not you find a blazing ass. But let’s not disparage Jim Barr just yet.

Some collections have been stored in very humid conditions, great for the wine, bad for the labels. I’ll buy these wines every time, even though it is a nightmare for my colleague John Lewis, who is charged with describing the varying bottle conditions from one collection to the next.

Some collections have been stored on a rack in the kitchen for a decade or three, kept warm and toasty by the oven by evening and dappled by morning sun during the day. Unfortunately, wines are not cats, and these wines will not make it into the shop for obvious reasons.

In the last few months, John and I have secured collections from picturesque Elk, California (on the Mendocino coast, where the Albion Inn rules the roost for food and wine lovers), a gentleman in Santa Cruz and from a staff writer at the San Francisco Chronicle. We procured from a real character in Southern California, a wholesaler in Napa and a venerable Rutherford winery, Beaulieu Vineyards. This last purchase yielded cases of the ’77 and ’84 Georges Latour Private Reserve Cabernet Sauvignon (superlative achievements for B.V.), and.

rare double magnums (4 bottles in one) of the stalwart B.V. Rutherford Cabernet Sauvignon 2000, offered at only $99.00.

(The rare)

Jim’s New Year’s Resolution Gems

It’s 2007 already, and it seems as if we just finished the harvest, and we did. Tomorrow morning (it is December 3), David and I will rack the Dry Creek Valley Cabernet Sauvignon from the settling tank to oak, a wine we just pressed off only three weeks ago. In the nearly 35 years of winemaking (as an amateur), I have never pressed or gone to oak this late. It was one incredibly drawn out harvest that lasted over two months. Let me give you an idea of what I am pointing out. Our Dry Creek Valley Cabernet and Zinfandel comes from the same vineyard, located on West Dry Creek Road near Lambert Bridge Road. Two years ago, we picked the Cabernet and Zinfandel on the same day. Last year, they were one day apart. This year, they were a month apart. Go figure! Global warming??? As to the quality of this vintage, I really cannot say. The fruit looks good. The colors are great. But the pHs are all over the place. However, all of them really taste good. And, the winemakers and reps that I have spoken to seem happy with this year’s crop. As always, I will keep you abreast of this vintage as it proceeds.

Three of our own labels are back in stock for you to purchase again and enjoy. First, the 2004 Kalinda Hattenheimer Dry Riesling ($9.99), for you Riesling lovers, should not be missed. From the heart of the Rheingau, this is a very special wine, our first from Germany. The nose offers jasmine notes combined with wet-stone minerality. All these attributes carry over to its very impressive palate impression. Eby has informed me that this is one of our house whites for January, and Eric Story has been overheard that he keeps three bottles in the fridge at all times just in case some friends drop by. (++)

The 2002 Kirkpeak Howell Mountain Zinfandel ($14.99) and the 2003 Purisima Canyon Napa Valley Cabernet Sauvignon ($16.99) are such impressive reds that Anderson has anointed them as our house reds for this month. The Zin, with a wee bit of age and from a single vineyard, provides a round, silky mouthfeel, opulent aromas of white pepper spiciness that carry over to the palate, excellent depth and structure and a warm clean finish. (++) The Cab, from a highly regarded Napa Valley producer, is deeply colored and offers aromas of cassis and blackberries in bucket-loads, with a hint of chocolate. This tightly woven wine has focused varietal characteristics of currants and spice in the mouth underscored by toasty, cedary oak tones, superb structure and density with a finish that just refuses to give up. You could consume this near-term, but it will benefit from years of cellaring. (++)

I have always asserted that some of the great values in wine come from the lesser know villages of the Rhone Valley. The 2004 Domaine Duseigneur Lirac “Angélique” ($12.99) fills that assertion in spades. A blend of grenache, syrah, mourvedre, etc., the nose provides tons of peppery spiciness, with hints of plums and black cherries, while on the palate it is a lush, round, balanced wine that is forward and ready to drink tonight. This organic gem will be one of our house reds for the month according to Anderson. (++)

If you have any questions about these wines, you can email us at jim-barr@klwines.com. Enjoy this month’s Gem selection and welcome to 2007...

—Jim, Anderson, Eby and Vanilla

Go to www.klwines.com for up-to-the-minute inventory. In my department, anything can happen. And it usually does. —Joe Zugelder
CHAMPAGNE/SPARKLING WINE

Ariston Carte Blanche Brut ................................................. $22.99
Franck Bonville Brut Selection Blanc de Blancs (1.5L $49.99) $24.99
Launois “Cuvee Reserve” Brut Blanc de Blancs-New Package! $29.99
Launois “Quartz” Brut Blanc de Blants-New name and package $29.99
Laurent Perrier Brut ......................................................... $29.99
Laurent Perrier Demi-Sec .................................................. $29.99
Tarlant Brut Reserve .......................................................... $26.99
Tarlant Brut Zero—Our driest. No sugar added .................... $26.99
Michel Arnould Verzenay Brut Reserve ............................... $27.99
De Meric Sous Bois Brut—Delicious .................................. $27.99
Hubert Paulet Brut Tradition ............................................. $27.99
Philippe Gonet Brut Reserve ............................................. $27.99
Ariston Brut Rosé ............................................................... $28.99
Fleury Brut Carte Rouge—New direct! ............................... $34.99
Leclerc Briant “La Croisette” Brut ........................................ $29.99
Leclerc Briant “Les Chèvres Pierreuses” .............................. $29.99
2001 Leclerc Briant Cuvee Rubis Brut Rosé—Rarely legal! $29.99
Charles Heidsieck Brut Reserve ......................................... $29.99
Philippe Gonet Brut Rosé—Exciting new pink! .................... $29.99
Ariston Aspasie Brut Prestige ............................................. $34.99
Fleury Brut Rosé ............................................................... $34.99
Michel Arnould Grand Cuvee Brut ..................................... $34.99
Louis Roederer Brut—One of Clyde’s favorites .................... $34.99
Fleury Brut Rosé—Now direct! .......................................... $34.99
Lallement Brut ................................................................. $39.99
1997 Laurent Perrier Brut .................................................. $44.99
Tarlant Cuvee Louis Brut Prestige ....................................... $49.99
René Collard Cuvee Ultime Ultra Brut ................................. $39.99
Launois “Cuvee Reserve” .................................................. $49.99
Rene Collard ................................................................. $49.99
1999 Roederer Vintage Brut ............................................... $49.99
2000 Roederer Vintage Blanc de Blancs ............................. $49.99
Tarlant La Vigne d’Antan Blanc de Blants—Ungrafted vines! $49.99
1996 Bruno Paillard Brut ................................................... $54.99
Laurent-Perrier Brut Rosé .................................................. $54.99
2000 Roederer Vintage Brut Rosé ....................................... $54.99
1999 Veuve Clicquot Gold Label Reserve ............................ $54.99
Franck Bonville Cuvee Belles Voeux ................................. $59.99
1999 Veuve Clicquot Brut Rosé .......................................... $59.99
Laurent Perrier “Grand Siècle” ............................................ $79.99
1997 Laurent Perrier Grand Siècle Alexandre Rosé .............. $99.99
Krug Grand Cuvee Brut ..................................................... $119.00
1996 Salon Blanc de Blants ................................................. Inquire
1996 Taittinger Comtes de Champagne Blanc de Blants .......... Inquire
1998 Dom Perignon .......................................................... Inquire
1995 Krug Clos de Mesnil .................................................... Inquire

Domestic Sparkling Wine

1999 Roederer “l’Ermitage” ................................................ $32.99
2002 Schramsberg Blanc de Blanc ...................................... $24.92
2002 Iron Horse “Wedding Cuvee” ................................... $26.99
2003 Schramsberg Blanc de Noir ........................................ $24.98
NV Domaine Chandon Brut /Blanc de Noir ....................... $14.99
NV Gloria Ferrer Brut/Blanc de Noir ................................. $14.99
NV Scharffenberger Brut .................................................. $13.99
NV Roederer Estate Anderson Valley Brut ........................ $16.99
2000 Domaine Carneros “Le Reve” Blanc de Blanc .......... $49.99

Yum! Our best deal in bubbles!

Launois “Quartz” Brut Blanc de Blancs
Michel Arnould Verzenay Brut Reserve
Launois “Cuvee Reserve” Brut Blanc de Blancs—New Package!
Launois “Quartz” Brut Blanc de Blancs—New name and package
Laurent Perrier Brut
Laurent Perrier Demi-Sec
Tarlant Brut Reserve
Tarlant Brut Zero—Our driest. No sugar added
Michel Arnould Verzenay Brut Reserve
De Meric Sous Bois Brut—Delicious
Hubert Paulet Brut Tradition
Philippe Gonet Brut Reserve
Ariston Brut Rosé
Fleury Brut Carte Rouge—New direct!
Leclerc Briant “La Croisette” Brut
Leclerc Briant “Les Chèvres Pierreuses”
2001 Leclerc Briant Cuvee Rubis Brut Rosé—Rarely legal!
Charles Heidsieck Brut Reserve
Philippe Gonet Brut Rosé—Exciting new pink!
Ariston Aspasie Brut Prestige
Fleury Brut Rosé
Michel Arnould Grand Cuvee Brut
Louis Roederer Brut—One of Clyde’s favorites
Fleury Brut Rosé—Now direct!
Lallement Brut
1997 Laurent Perrier Brut
Tarlant Cuvee Louis Brut Prestige
René Collard Cuvee Ultime Ultra Brut
Launois “Cuvee Reserve”
Rene Collard
1999 Roederer Vintage Brut
2000 Roederer Vintage Blanc de Blancs
Tarlant La Vigne d’Antan Blanc de Blants—Ungrafted vines!
1996 Bruno Paillard Brut
Laurent-Perrier Brut Rosé
2000 Roederer Vintage Brut Rosé
1999 Veuve Clicquot Gold Label Reserve
Franck Bonville Cuvee Belles Voeux
1999 Veuve Clicquot Brut Rosé
Laurent Perrier “Grand Siècle”
1997 Laurent Perrier Grand Siècle Alexandre Rosé
Krug Grand Cuvee Brut
1996 Salon Blanc de Blants
1996 Taittinger Comtes de Champagne Blanc de Blants
1998 Dom Perignon
1995 Krug Clos de Mesnil

Been Hearing from Me? Want to?

As many of you know, the best way to get up to date information on Champagne from K&L is to sign up for the Champagne email list. Unfortunately, with each passing month it seems like less and less of the emails I send out are getting through. If you have not heard from me in a while, or if you would like to sign up for the first time, here is what to do: Send me an email at garywestby@klwines.com and say “put me on the list.” When I write you back to thank you and let you know that I got your email, please add me to your contacts so that your computer will know that you want to hear from me. I will send you special offers (there are always great closeouts from distributors in January!), notification on new releases (the email list is often the only group that gets a chance to purchase aged and small-allocation special Champagne), producer profiles and news from the Champagne region including an annual vintage report. Please join up if you would like to be in the know!

—Gary Westby

Two Great Ways to Start the New Year!

While we are still in the “official” Champagne season, it is a great time to stock up on two bargain bubbles to combat those charge card blues. Both of these Champagne houses are probably familiar to you, as we are huge fans of them, and they produce some of our best-loved sparklers. First, the NV Ariston Brut “Carte Blanche” ($22.99) represents the epitome of value. Founded in 1794 (in Brouillet), the Aristons go back just a few years. Remi Ariston took over in 1964 and his son, Paul-Vincent, is the current winemaker. His workhouse, the Carte Blanche, has a wonderful nutty nose (pistachios) with dry raspberry/ cherry scents. In the mouth, there is a lot going on, with currants, cherries, red plums, custard and lemon curd on the fore and a lovely finish reminiscent of the hazelnut-influenced nose. A blend of 40% chardonnay, 30% pinot noir and 30% pinot meunier. Ariston also makes some great “Aspasie” wines and a brilliant rosé.

The second wine for the month is from another small estate producer, Launois. Many of you are already familiar with this estate and have enjoyed the “Cuvee Reserve” recently. This month, I am pleased to present the NV Launois “Quartz” ($29.99). One of the most unusual things about this Champagne is that it is a half-pressure sparkling wine that is delicate with layers of heady mousse. The estate was founded in 1872 in Mesnil-sur-Oger and specializes in chardonnay-based Champagne. Current winemaker Bernard Launois has outdone himself with this Cremant style bubbly. Although 100% chardonnay, the Quartz eschews tartness and high acidity. In its place are flavors of brioche, apples and cream. Dry and rich, with wonderful balance. Long, fruit-rich finish. Supple, delicate and delicious! Unlike other blanc de blancs, this one is just fine by itself or with a light nibble.

Enjoy! And happy 2007!

—Scott Beckerly

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

Due in Spring 2007! On Friday July 21, 2006, while on holiday visiting Islay, Jim McEwan and myself drove up to Bruichladdich Warehouse #13. We were looking for that special cask of 2001 Bruichladdich to have as a K&L Wine Merchant exclusive. What we found was this fantastic Bourbon Cask. We pulled out the bung, plunged in the valinch and poured the whisky into a glass. WOW! Even with all its youthfulness the whisky displayed classic Bruichladdich characteristics. It had the color of fine Champagne. On the nose aromatics of vibrant citrus fruit almost like lemon sherbet with a layer of warm golden honey and a touch of sea breeze saltiness. On the palate it was creamy with lovely weight and a length that lingered very nicely. Jim and I were thrilled. The next step would be ACEing (Additional Cask Enhancement) in a Ridge Zinfandel Wine Cask. I talked with Jim on Thursday August 17, 2006. He said “Your cask is the first thing we have done with our ‘New’ whisky since the distillery reopened in 2001!” Hence the name BRUICHLADDICH - FIRST BORN!
2004 Bourgogne Aligoté, Domaine Jean Monnier .......................... $10.99
2004 Bourgogne Aligoté, V.V., Domaine G & J-H Goisot .......$11.99
2005 Macon Charnay, Domaine Renaud ........................................... $11.99
2005 Macon Solutré, Domaine Renaud ........................................... $11.99
2005 St-Veran, Domaine des Nembret ........................................... $13.99
Bright, attractive and extraordinarily well priced!
2004 Bourgogne Hautes Cotes de Beaune, Domaine Arnoux .... $14.99
2004 Bourgogne Chardonnay, Signature, Maison Champy .......$15.99
2005 Bourgogne Blanc, Château Laboure Roi (Meursault) .......$16.99
2005 Chablis, Domaine Pinson ....................................................... $16.99
2005 Pouilly Fuissé, Domaine des Nembrets ................................. $18.99
2004 St-Romain, Champy .............................................................. $20.99
2004 Pernand-Vergelesses Blanc, Maison Champy ................. $21.99
This is a baby Corton-Charlemagne, with lovely minerality.
2004 Hautes Cotes de Nuits, Cuvée Marine, Anne Gros .......... $25.99
2004 St-Aubin “Frionnes,” 1er Cru, Domaine Jomain ................. $27.99
2003 Marsannay Blanc, Domaine Joseph Roty ......................... $27.99
2004 Monthelie Blanc, Château de Puligny Montrachet .......... $27.99
2004 Meursault, Chevalières, Domaine Jean Monnier ............ $29.99
2004 Meursault, Clos du Cromin, Domaine Jean Monnier .......$29.99
Extraordinary values, our Direct Import. Both are delightful. The Clos du Cromin is more forward and very rich, while the Chevalières shows lime blossoms, minerality and focus.
2004 St-Aubin 1er Cru, Murgers Dent de Chien, Champy........ $29.99
Extraordinary value, this is essentially Puligny-Montrachet for a great price!
2004 Chablis “Monte de Tonnerre,” 1er Cru, Long-Depaquit ... $32.99
2004 Chassagne-Montrachet, Château de Puligny Montrachet ................................................................. $41.99
2004 Chassagne-Montrachet, V.V., Domaine Fontaine Gagnard ................................................................. $41.99
2003 Meursault “Poruzots,” 1er Cru, Château de Puligny Montrachet ................................................................. $53.99
2004 Puligny-Montrachet “Pucelles,” 1er Cru, Domaine Jomain .... $54.99
2004 Chass-Mont “Boudriotte,” 1er Cru, Domaine Fontaine Gagnard ................................................................. $56.99
2004 Meursault, Meix Chavaux ou Vireuils, Domaine Roulot ... $58.99
2004 Chassagne-Montrachet, “Clos Murees,” 1er Cru, Domaine Fontaine Gagnard ................................................................. $59.99
2004 Chassagne-Montrachet, 1er Cru, Marquis Laguiche .............. $63.99
2002 Chablis “La Moutonne,” Grand Cru, Long Depaquit .........$64.99
2004 Beaune Clos des Mouches, Blanc, Domaine J Drouhin ... $64.99
2004 Chassagne-Montrachet “Caillerets,” 1er Cru, Domaine Fontaine Gagnard ................................................................. $65.99
2004 Meursault “Perrières,” 1er Cru, Château De Puligny Montrachet ................................................................. $68.99
2004 Corton-Charlemagne Grand Cru, Domaine Moillard ... $74.99
2004 Puligny-Montrachet “Folatières,” 1er Cru, Château de Puligny Montrachet ................................................................. $76.99
2003 Chassagne-Montrachet “Champs Gain,” 1er Cru, Niollen ................................................................. $81.99
2004 Chassagne-Montrachet “Clos Maltrioie,” 1er Cru, Niollen ................................................................. $82.99
2004 Corton-Charlemagne Grand Cru, Louis Latour ............. $86.99
2004 Corton-Charlemagne Grand Cru, Joseph Drouhin .......... $89.99
2004 Corton-Charlemagne Grand Cru, Girardin ..................... $99.00
Also available in half bottles for $47.99
1999 Meursault “Goutte D’Or,” 1er Cru, Comtes Lafon ...........$119.95
2004 Bienvenues-Bâtard-Montrachet Grand Cru, P. Pernot $123.99
2004 Bâtard-Montrachet Grand Cru, Paul Pernot ................. $149.95
2004 Bâtard-Montrachet Grand Cru, Etienne Sauzet ............. $199.95
2004 Chevalier Montrachet Grand Cru, Girardin .................. $240.00
2004 Montrachet Grand Cru, Marquis Laguiche (Drouhin) ... $335.00
2003 Le Montrachet Grand Cru, Louis Latour ......................... $549.95

Beaujolais
2006 Beaujolais Nouveau, Louis Tête-Was $10.49 ...................... $8.99
2005 Juliénas, Domaine Milleranche, Terres et Vins ............... $11.99
2005 Moulin-à-Vent, Domaine des Gandelins, Terres et Vins $13.99
2005 Brouilly, Louis Tête .............................................................. $13.99

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

Tasting Bar Schedule for January, 2007
All tastings are from noon to 3 p.m. in San Francisco and 1 p.m. to 4 p.m. in Redwood City. For further information about other special monthly tastings and dinners, please see our website at www.klwines.com and click on the “local events” bar. Prices TBA.

Saturday, January 6: Burgundy in San Francisco and Redwood City
The perfect start to a cool month is to try cool wines. Keith Wollenberg and Kirk Walker pick their current favorite red and white Burgundies to start the 2007 year off with an elegant note. Come in and try the new releases!

Saturday, January 13: Port, Sherry and Madeira in San Francisco
In San Francisco, Jeff Jones picks out his favorite ports and sherries to warm up those cold winter days. A cornucopia of fortified wines to drink now or to cellar.

Bordeaux in Redwood City
The 2004s are coming in quickly, so now is the time to taste the new releases. One white, eight red and one Sauternes to be poured.

Saturday, January 20: Bordeaux in San Francisco
SF will host a Bordeaux tasting with picks from Clyde, Ralph, Steve and Bryan. One white, eight red and one Sauternes to be poured.

Austria & Germany in Redwood City
From Blaufrankisch to Zweigelt, Jeff Vierra (joined by importer Terry Thiese) will pour a host of wines from Austria and Germany.

Saturday, January 27: California Wine in SF and Redwood City.
Both stores will host a tasting of the best from the Golden State picked out by Trey B, Michael J and Nicole R.

—Scott Beckerley, Jeff Garneau

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

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Bright, attractive and extraordinarily well priced!

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Bright, attractive and extraordinarily well priced!

This is a baby Corton-Charlemagne, with lovely minerality.
RED BURGUNDY

2003 Bourgogne Passetoutgrain, Domaine Jean Tardy ..........$12.99
2004 Bourgogne Rouge, Domaine Patrick Size ...................$14.99
2002 Marsannay Rouge, Louis Latour ................................$15.99
2004 Bourgogne Rouge, Domaine Camus Bruchon ...............$16.99
2004 Bourgogne Rouge, Domaine Michel Gros ...................$19.99
2005 Savigny-lès-Beaune, Domaine Denis Carré ..................$20.99
2004 Pernand-Vergelesses “Fichots” 1er Cru, Champy ............$21.99
2004 Savigny-lès-Beaune, Grands Liards, Camus Bruchon ....$26.99
2004 Bourgogne Rouge, Lucien Le Moine ..........................$27.99
2001 Beaune 1er Cru, Clos des Mouches, Drouhin (375ml) ..$28.99
2000 Nuits-St-Georges, Charmois, Domaine Jean Grivot ......$28.99
2004 Savigny-lès-Beaune, “Lavières,” 1er, Camus Bruchon ...$28.99
2004 Gevrey-Chambertin, Vieilles Vignes, Maison Champy ..$29.99
1999 Pommard-Epenots, “Clos Citeaux,” 1er Cru, J. Monnier$41.99
2003 Gevrey-Chambertin, Clos Village V.V., Heresztyn ......$42.99
2004 Nuits-St-Georges, Domaine Michel Gros ...................$44.99
2004 Morey-St-Denis, Rue Vergy, Domaine Michel Gros ....$44.99
2004 Vosne-Romanée, Domaine Michel Gros .....................$44.99
2004 Chambolle-Musigny, Domaine Michel Gros ...............$47.99
2003 Gevrey-Chambertin, Champs Chenys, Domaine Roty ...$49.99
2003 Chambolle-Musigny, Domaine Heresztyn ...................$49.99
2003 Gevrey-Chambertin, Brunelle, Domaine Roty ..........$49.99
2003 Volnay, Domaine Lafarge .......................................$49.99
2002 Pommard Perrières, Vignes Centenaires, Chas Vienot ..$52.99
2002 Monthélie “Les Duresmes,” 1er Cru, Comtes Lafon ......$53.99
2000 Vosne-Romanée “Les Malconsorts,” 1er Cru, N. Potel ...$54.99
2004 Corton-Bressandes, Grand Cru, Prince de Mérome ...$54.99
2000 Corton-Bressandes Grand Cru, Tollot Beauté ...............$54.99
2002 Corton-Bressandes, Grand Cru, Domaine Thevenot .....$59.99
2004 Vosne-Romanée “Suchots,” 1er, Maison Champy ...........$59.99
2004 Corton Clos du Roi, Grand Cru, Prince de Mérome ......$59.99
2003 Beaune “Clos des Ursules,” 1er Cru, Domaine Jadot ...$60.99
2004 Ruchottes-Chambertin Grand Cru, F. Esmonin ..........$63.99
2004 Mazzy-Chambertin Grand Cru, Frederic Esmonin ........$63.99
2003 Gevrey-Cham “Champennets,” 1er Cru, Heresztyn ......$65.99
2003 Gevrey-Cham “Goulots,” 1er Cru, Heresztyn ...............$66.99
2003 Chambolle-Musigny “Gruenchers,” 1er, Dom. Fourrier $69.99
2003 Vosne-Romanée “Clos des Reas,” 1er Cru, Michel Gros $79.99
2003 Morey-St-Denis “Millandes,” 1er Cru, Heresztyn .........$79.99
2003 Nuits-St-Georges “Roncieres,” 1er Cru, Jean Grivot ..$84.99
2004 Échezeaux, Grand Cru, Maison Champy ....................$84.99
2004 Vosne-Romanée “Petits Monts,” 1er Cru, J. Drouhin ..$88.99
2003 Clos Vougeot Grand Cru, Domaine Moillard ...............$89.95
2003 Chambolle-Musigny “Hauts Doix,” 1er Cru, Groffier ......$89.99
2003 Chambolle-Musigny “Les Cras,” 1er Cru, Barthod .......$89.99
2001 Chapelle-Chambertin Grand Cru, Domaine Damoy .........$89.99
2004 Mazis-Chambertin, Grand Cru, Maison Champy ...........$89.99
2004 Chambolle-Musigny 1er Cru, Hauts Doix, M. Gros ......$93.99
2004 Chambertin Grand Cru, F. Esmonin ..........................$94.99
2004 Chambertin-Clos de Beze, Grand Cru, F. Esmonin ...$94.99
2002 Clos de la Roche Grand Cru, Domaine Olivier Guyot ..$97.99
2001 Morey-St-Denis, 1er Cru, Domaine Hubert Lignier .......$99.95
2003 Gevrey-Chambertin “Fontenys,” 1er Cru, Dom. Roty ..$104.99
2004 Clos Vougeot Grand Maupertuis, Anne Gros ..........$114.99
2003 Clos St. Denis Grand Cru, Domaine Heresztyn ..........$116.99
2004 Chambolle-Musigny 1er Cru, Amoureuses, Le Moine $126.99
2003 Grands Échezeaux Grand Cru, Mongeard-Mugneret ....$134.99
2004 Grands Échezeaux Grand Cru, Joseph Drouhin ..........$143.99
2003 Chambolle-Musigny, 1er Cru, Comte de Vogue ..........$149.99
2003 Charmes-Chambertin Grand Cru, Très V.V., Roty ......$174.99
2004 Musigny, Grand Cru, Joseph Drouhin ......................$175.99
2003 Chambertin Grand Cru, Louis Latour-Was $199.99 ...$169.99
2003 Musigny, Grand Cru, J-F Mugnier .........................$335.00

What’s on the Other Side of the Hill?

2004 Ladoix 1er Cru, Les Hautes Mournots, Prince de Mérôde ($21.99) Located on the northern end of the hill of Corton lies “Les Hautes Mournots,” while it is on the hill of Corton it carries the Ladoix AOC. Located on its southern border is Corton Charlemagne, this little plot of land could offer some of the best value Chardonnay in the Cote d’Or. With the right vintage, this site is capable of exceeding its potential, and in the right hands it can be exceptional. 2004 was just that vintage, the brighter acidity and cool fruit tame and frame the broader qualities of fruit as well as adding lift to the floral aromatics. The fruit runs from focused citrus to rounder yellow fruit. The palate showcases the breadth that only comes from the hill of Corton, with good intensity and hints of minerality. Broad and balanced, this wine will charm you with its depth of character and win you over with its price. Only our direct import makes this price possible! —Kirk Walker

Pour Votre Plaisir

Grand Burgundy Tasting

The good folks at Frederic Wildman are working with us to hold a wonderful educational tasting with some of their Burgundy producers. The tasting will be held on Saturday February 3 at Chantilly restaurant, next door to our Redwood City location. Finger food will be served. We have not finalized the cost as of press time, so email me at KeithW@klwines.com for more details, or check on the web at www.klwines.com under local events, for more information. Many winemakers and owners from the properties will be in attendance, pouring their wines. We will taste some 2004s, which are currently available, as well as barrel samples of some of the upcoming 2005s, so that you can be among the first to try the new vintage, and to be able to order some 2005s on a pre-sale basis.

Among the principals attending are: Franck Grux (winemaker) at Olivier Lefaive, Antoine Vincent (wine maker) at Château Fuissé, Christian Moreau, of Domaine Christian Moreau, Nicolas Potel of Maison Nicolas Potel, Martin Prieur (manager) and Nadine Gublon (winemaker) of Domaine Jacques Prieur, Emmanuel Humbert of Humbert Frères, and Pierre Damoy, of Domaine Pierre Damoy and Stéphane Aviron of Domaine Potel-Aviron. In addition, we expect to pour wines from Domaine Armand Rousseau, Domaine Darviot-Perrin. This is a tasting you will not want to miss! À Sante!

—Keith Wollenberg

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

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

In Stock:

**Tuscany**

2005 Maritma Sangiovese “4 Old Guys” - A new cuvee ................. $7.49
2003 Rocca di Montegrossi Chianti Classico-2 Glasses G Rosso ....... $17.99
2004 Felsina Chianti Classico Classico-2 Glasses GR ...... $17.99
2004 Querciabella Chianti Classico-2 Glasses Gambbero Rosso ...... $23.99
2001 Rocca Montegrossi Chianti C Ris “Marcellino” .............. $29.99
2003 Poggiopiano Rosso di Sera “IGT”-3 Glasses G Rosso...... $44.99
1998 Rocca Montegrossi Vin Santo (375ml)-97 points WA ...... $74.99

**Montalcino**

2004 Casisano Colombo Rosso di Montalcino-1 Glass G Rosso $16.99
2004 Baricci Rosso di Montalcino ........................................ $18.99
2004 Sesta di Sopra Rosso di Montalcino-1 Glass Gamb Rosso... $19.99
The stunning quality of the 2004 vintage will blow you away in this wine.
2004 Frescoboldo Campo ai Sassi Rosso di Montalcino ............ $19.99
2001 Poggiarellino Brunello .............................................. $29.99
3.5 Stars! The powerful, focused center extends right down the middle of your palate; the wine is rich, fleshy with a chocolatey, ripe cherry flavor filled body. The wine has considerable depth and a texture that makes me think of a Bisteca Fiorentina. Where the 2000 had loads of plump and fun fruit, this vintage shows far more complexity, layers of spice, distinct mineral components and a truly dramatic and long-lasting finish where the spice and mineral go on forever. Capable of aging 15-20 years easily yet balanced and rich enough to excite anyone today (Greg St. Clair, K&L Italian buyer)

**Podere Rinascimento: Ruggeri Corsini**

Piedmont is one of Italy’s greatest winemaking regions while standing in the shadow of Tuscany in the minds of most wine drinkers. Barolo and Barbaresco are perhaps the greatest wines of Italy, yet many struggle to understand their complexity, which develops only after many years. While the nebbiolo-based Barolo and Barbaresco are without doubt the Kings of Piedmont, they surely aren’t the northern Italy’s acceptance of these two varieties as quality wines has made the later Beppe Caviola’s resurrection of Dolcetto di Dogliani, the public’s acceptance of these two varieties as quality wines has made the rest of the region’s producers move toward quality over quantity. K&L’s Direct Import portfolio offers one of Piedmont’s rising stars Ruggeri Corsini from Montforte d’Alba. This year Gambbero Rosso, Italy’s premiere wine reviewer, gave 1-2 Glasses (3 is the most) for everything we are bringing in! The first three wines are from the stupendous 2004 vintage, which is already looked upon as a classic. The 2004 Ruggeri Corsini Barbera d’Alba ($12.99), 1 Glass Gambbero Rosso, is just bursting with fruit. It has the classic acidic balance of Barbera and is the perfect accompaniment to pasta and chicken dishes. The 2004 Ruggeri Corsini Dolcetto d’Alba ($12.99), 1 Glass Gambbero Rosso, is classic with loads of fruit and a rich, bold flavor.

Dolcetto has a more tannic structure than Barbera and makes it a perfect match for pasta with creamier sauces. The 2004 Ruggeri Corsini Nebbiolo delle Langhe ($16.99), 2 Glasses Gambbero Rosso, is simply sensational, full of the rose-like aromatics that are classic nebbiolo. It has a great body with lots of focus, size and power. If you are a fan of risotto with porcinis, this is your wine! The barrique-aged 2003 Ruggeri Corsini Barbera d’Alba “Armujan” ($19.99), 2 Glasses Gambbero Rosso, is fantastic. Luscious, ripe fruit with a smooth richness on the palate and a long finish. Get a loaf of bread and a piece of cheese and just enjoy! The barrique-aged 2003 Ruggeri Corsini Barbera d’Alba “Armujan” ($19.99), 2 Glasses Gambbero Rosso, is fantastic. Luscious, ripe fruit with a smooth richness on the palate and a long finish. Get a loaf of bread and a piece of cheese and just enjoy! The 2002 Ruggeri Corsini Barolo ($29.99), 2 Glasses Gambbero Rosso, stunned me with how good it was. I had read all of the gloomy reviews and was prepared for an insipid, thin and colorless wine. But, wow, was I surprised. This wine has layers of fruit, spice and texture that really say BAROLO. OK, so this won’t be a 30+ year wine, but over the next 10+ years at this price it is unbelievable! Next month, see you in Hollywood!

—Greg St. Clair

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

Piedmont

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

Intensely bold fruit, great balance in this exceptional vintage. The first time this winery has been imported and truly stunning Barbera. Beppe Caviola is the winemaker at this up-and-coming winery.


2004 Ruggeri Corsini Barbera d’Alba “Armujan”-2 Glasses GR ...$19.99

Tuscany - Addendum - Olive Oil

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

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

Barolo/Barbaresco

2004 Lucchetti Lacrima di Morro d’Alba ........................................$11.99
If you’ve never tasted a Lacrima di Morro d’Alba, it is a hold-on-to-your-socks fruit bomb!

2005 Bologna Brachetto d’Acqui .................................................$22.95

2001 Paitin di Pasquero Elia Barbaresco “Serra Boella” ..............$25.99

2002 Ruggeri Corsini Barolo ....................................................$29.99

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


1999 Aldo Conterno Barolo “Bussia”-95+ points Stephen Tanzer ..$59.95

2001 Aldo Conterno Barolo “Bussia” ........................................$59.95
92 points Stephen Tanzer’s International Wine Cellar: “Medium red. Classic, pure aromas of minerals, white truffle, tobacco and damp earth, lifted by a floral nuance. Offers terrific energy and verve in the mouth, with its sweetness nicely leavened by sappy, harmonious acidity. Finishes very long and juicy, with wonderful notes of fruits and minerals.”

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

1996 Famiglia Anselma Barolo “Adasi” .................................$74.99

1997 Famiglia Anselma Barolo “Adasi” .................................$74.99

1998 Famiglia Anselma Barolo “Adasi” .................................$74.99

2001 Aldo Conterno Barolo “Cicala” (1.5L)-95 points Tanzer ...$174.95

Trentino-Alto Adige and Friuli

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

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

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


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


2005 Ermacora Refosco ..............................................................$14.99

2005 Ermacora Schiopettino ......................................................$15.99

2005 Santa Margherita Pinot Grigio ............................................$17.95

Sicily, Umbria, Campania and Lazio

2005 Arancio Grillo ......................................................................$5.99

2004 Arancio Nero d’Avola ..........................................................$5.99

2004 Falesco Vittiano ................................................................$7.95

2004 Planeta La Segreta Bianco & Rosso ..................................$11.95

2003 Feudi di San Gregorio Rubrato Aglianico .........................$11.99


2004 Pallavicini “Amarasco” ....................................................$14.99

2004 Valle dell’Acate “Il Frappato”-2 Glasses Gambero Rosso ......$17.99

2004 Planeta Syrah-2 RED Glasses Gambero Rosso ..................$34.95

2004 Planeta Nero d’Avola Santa Cecilia 2 RED Glasses G Rosso ....$34.95

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

Emilia Romagna, Veneto and Lombardia

Ca Berti Lambrusco Grasp. di Castelvetro “Amabile”-Sweet ......$8.99

2003 Corte Rugolin Valpolicella Classico-1 Glass Gambero Rosso ..$8.99

Ca Berti Lambrusco Grasp. di Castelvetro “Classico”-Semi-dry ...$8.99

Ca Berti Lambrusco Graparossa di Castelvetro “Tipico”-Dry ........$8.99

Silvano Follador Prosecco Extra Dry-2 Glasses Gambero Rosso ..$10.99

Ca Berti Graparossa di Castelvetro “Robusco”-1 Glass Gambero Rosso ....$10.99

2003 Corte Rugolin Valpolicella Ripasso-2 RED Glasses GR ....$16.99


Bellavista Franciacorta Brut .....................................................$27.95


January’s Picks!

2004 Amphorae Montepulciano d’Abruzzo ($7.99) There is nothing musty or old fashioned about this straight-forward red, with fresh “modern” styling in its rich dark fruit and sweet tannins. This will work well with a pizza/pasta or serve for Super Bowl Sunday!

2004 Da Capo “Majoli” Ruche di Castagnole Monferrato ($19.99) This unique little number comes from a tiny vineyard situated on the hill called “majoli” in the commune of Castagnole Monferrato. Ruche is a rare grape varietal with a spicy aromatic character (lots of black pepper and a hint of pine). This full-bodied wine will work well with seasoned cheese and salami or a big plate of enchiladas.

Silvano Follador Prosecco Valdobbiadene “Superiore di Cartizze” ($19.99) This comes from the most famous “vineyard zone” in the region, a 266-acre slope framed by the villages of San Pietro Barbozza, Saccol and Santo Stefano. More complexity, broader on the palate, winderfully rich with apple and pear fruit with length that will stay with you till long after the bottle is empty. This will not be around long, buy now!

2004 Sesta di Sopra Rosso di Montalcino ($19.99) 1 Glass from Gambero Rosso! Intense ruby red color with an aroma of fresh fruit with toast, vanilla notes and a hint of minerality and dust. Elegant, rich, on this full-bodied wine. This was matured in French oak barriques and aged in bottle for three months before release. This will be gone soon and will stand the test of time in the cellar, but only if you can keep your hands off it.

—Mike Parres
<table>
<thead>
<tr>
<th>Year</th>
<th>Product Description</th>
<th>Retail Price</th>
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<tbody>
<tr>
<td>1979</td>
<td>Château de Pellehaut Bas Armagnac from Tenareze</td>
<td>$94.99</td>
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<tr>
<td>1991</td>
<td>Château du Busca Tenareze Armagnac</td>
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<td>Dartigalongue Armagnac</td>
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<td>1986</td>
<td>Veuve Goudoulin Bas-Armagnac</td>
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<td>1991</td>
<td>Château du Busca Tenareze Armagnac</td>
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<tr>
<td>1980</td>
<td>Banff 23-year-old, Duncan Taylor</td>
<td>$159.99</td>
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<tr>
<td>1980</td>
<td>Glenugie, 27-year-old, Jim McEwan's Celtic Heartland</td>
<td>$199.99</td>
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<tr>
<td>1993</td>
<td>Laphroaig 12-year-old, Distillery Bottle</td>
<td>$79.99</td>
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<tr>
<td>1967</td>
<td>Bunnahabhain 18-year-old, Distillery Bottle</td>
<td>$99.99</td>
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<tr>
<td>1985</td>
<td>Cragganmore 21-year, Murray McDavid Mission</td>
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<tr>
<td>1974</td>
<td>Glen Grant 31-year-old, Lonach</td>
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<tr>
<td>1974</td>
<td>Braes of Glenlivet 30-year, Signatory, Cask Strength</td>
<td>$109.99</td>
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<td>1972</td>
<td>Caperdonich 33-year-old, Lonach</td>
<td>$109.99</td>
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<tr>
<td>1993</td>
<td>Laphroaig 12-year-old, Cask Strength, Signatory</td>
<td>$109.99</td>
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<tr>
<td>1980</td>
<td>Macallan 18-year-old, Distillery Bottle</td>
<td>$124.99</td>
</tr>
<tr>
<td>1980</td>
<td>Glenturret 26-year, Murray McDavid Mission</td>
<td>$126.99</td>
</tr>
</tbody>
</table>

**Whisky**

- BenRiach 10-year-old “Curiositas” Heavily Peated | $58.99
- Highland Park 18-year-old, Distillery Bottling | $59.99
- 1996 Ardbeg 9 year, Gordon & MacPhail Conn. Choice | $64.99
- Bruichladdich 3D Peat 2nd Edition “Mòine Mhòr” | $64.99
- Laphroaig 15-year-old | $64.99
- Caol Ila 18-year-old, Distillery Bottling | $69.99
- Talisker 18-year-old Isles of Skye | $69.99
- 1991 Bruichladdich WMD II - Yellow Submarine | $72.99
- Talisker Distillers Edition Isle of Skye | $73.99
- Mortlach 15 year, Gordon & MacPhail | $74.99
- Bruichladdich “Infinity” | $76.99
- Compass Box Hedonism Vatted Grain Whisky | $77.99
- Bruichladdich 14-year-old “Links Series” Turnberry | $79.99
- Ardbeg Uigeadail Traditional | $84.99
- Macallan “Fine Oak” 17-year-old Distillery Bottling | $85.99
- Macallan 18-year, Murray McDavid Bourbon/Madeira | $89.99
- Macallan Speymalt 17-year-old, Gordon & MacPhail | $89.99
- 1989 Bowmore 16-year-old, Cask Strength | $94.99
- 1991 Mannochmore 13 yr Un-Chill filtered, Cask Strength | $97.99
- Bunnahabhain 18-year-old, Distillery Bottle | $99.99
- 1985 Cragganmore 21-year, Murray McDavid Mission | $104.99
- 1974 Glen Grant 31-year-old, Lonach | $104.99
- 1974 Braes of Glenlivet 30-year, Signatory, Cask Strength | $109.99
- 1972 Caperdonich 33-year-old, Lonach | $109.99
- Macallan 18-year-old, Distillery Bottle | $124.99
- 1980 Glenturret 26 year, Murray McDavid Mission | $126.99
- Balvenie 21 year Port Wood | $135.99
- 1974 Glen Spey, 30-year-old, Murray McDavid Mission | $139.99
- BenRiach 21-year-old “Authenticus” Heavily Peated | $145.99
- 1980 Banff 23-year-old, Duncan Taylor Rarest of the Rare | $159.99
- Benromach 24-year-old, Cask Strength, | $169.99
- Bruichladdich 20-year-old “Firatation” | $190.99
- Totonair, 37-year-old, 1965, Duncan Taylor | $179.99
- 1977 Glenugie, 27 year, Jim McEwan's Celtic Heartland | $199.99
- 1981 Glenugie 22 year, Duncan Taylor Rarest of the Rare | $199.99
- 1985 Edradour 22 year, Port Wood Finish, Cask Strength | $205.99
- 1967 Bunnahabhain, 36-year-old, Duncan Taylor | $209.99
- Bruichladdich 37-year-old, 1969, Duncan Taylor | $229.99
- Bunnahabhain 25-year-old, Distillery Bottle | $274.99
- Highland Park 37-year-old, 1966 Duncan Taylor | $265.99
- Bruichladdich Legacy Series Four 32-year-old | $469.99
- Macallan 25-year-old, Distillery Bottle | $479.99
- 1968 Macallan, 38-year-old, Duncan Taylor | $499.99
- Macallan “Fine Oak” 30-year-old Distillery Bottling | $699.99

**Armagnac**

- 1986 Veuve Goudoulin Bas-Armagnac | $69.99
- 1979 Château de Pellehaut Bas Armagnac from Tenareze | $94.99

**Cognac**

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

**Calvados/Pommeau**

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

**K&L Hours and Information**

- Mailing list: If you are not on our mailing list and would like to be, please call one of our stores. If you are receiving multiple newsletters, please let us know. Note: Some wines may be available in only one of the stores. We do not sell our mailing list nor our email list.
- Hours: San Francisco, Monday-Friday 10 to 7. Saturday 9 to 6. Sunday 11 to 6. The store is located at 638-4th St, between Brannan and Bluxome. Private parking is south of the store on 4th St.; Redwood City, Monday-Friday 10 to 7, Saturday 9 to 7, Sunday 10 to 6. Lockers Monday-Saturday 10 to 6 and Sunday 11 to 5.
- Availability: Certain wines are in short supply and may sell out before you receive this newsletter. It takes weeks from the time the newsletter is written to the time you receive it.
- Sale Dates: End January 31, 2007. Prices subject to change without notice. We reserve the right to correct errors in pricing.
- Will Call/Hold Policy: We will gladly keep your wines at any of our locations up to 90 days. If you need to store your wines after 90 days, we have both short-term and long-term storage available in our San Carlos facility. Please contact us for details.
- We accept American Express, Discover, Visa and Mastercard.
NEW!
Vinotheque Reservoir Series Wine Cabinet

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

| Standard Cabinet | $1575.00 |
| Window Cabinet   | $1995.00 |

Plus shipping and tax if applicable.

Tritan Titanium Crystal Lead Free!

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

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

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

Whisperkool Cooling Units...Sale Prices!

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

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

The above prices include the new digital PDT thermostat.

Prices do not include shipping.

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

Le Cache Wine Cellars

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

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

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.

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

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

Wine Storage Lockers! New Rental Rates

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

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

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

The minimum rental period is six months.

Our S.F and R.W.C. lockers are temporarily full. To get on the waiting list, please call Sharon at (650) 364-8544, ex 2733. For billing, call Sharon at ex 2733.
Sign Up for our Newest Club: the K&L Champagne Club

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

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

—Thornton Jacobs

SIGNATURE RED COLLECTION

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

PREMIUM WINE CLUB

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

BEST BUY WINE CLUB

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