In Champagne, Smaller is Better

For those of you who love Champagne but haven’t been willing to go out on a limb and try something new, the time could not be more right than now. With the Euro still trumping the dollar, traditionally imported big-brand Champagne has gotten more expensive—no surprise when you look at the chain of middlemen: negociant, export broker, import company, distributor, retailer and finally you! But the best reason of all to try small producers is the quality of the Champagne. Just like here in California, most of the best producers are small operations with direct control over their own estate vineyards.

My first recommendation is the Champagne that sends me on a mental voyage back to France every time I smell it: the Ariston Carte Blanche Brut Champagne ($22.99). It makes me feel like I am there in the vineyards with its wonderful ripe red fruit nose and subtle toastiness. It is made of 40% chardonnay, 30% pinot noir and 30% meunier. A balanced cuvee in every way, this Champagne is clean and powerful at once. The Aristons are located in a village called Brouillet, which is to the north and west of Reims, in the direction of Soissons.

The World’s Best Wines. The Bay Area’s Best Prices!

July 2005

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

Euro Comes Down to Earth...

Which makes the 2004 Bordeaux, now on pre arrival, even more of a spectacular steal! See pages 1, 3 and 4 for info.

Become a Single Malt Expert!

Susan Purnell announces an amazing ‘Educational Series on Independent Bottlings.’ See page 22.

A Merlot Even Miles Would Love

No, it’s not Cheval Blanc! Check our Shaun’s article on page 13.

2004 Bordeaux Futures

See our Vintage Report and list of wines available on our website.

Angélus, St-Emilion (1.5L) - 92-94 points Parker and Spectator ..... $179.99
Angélus, St-Emilion ..................................................................................................................$86.99
Bernadotte, Haut-Médoc ..........................................................................................$14.99
Branaire-Ducru, St-Julien (1.5L) - 90-93 points Robert Parker ........$59.99
Branaire-Ducru, St-Julien .......................................................................................................$28.99
Brane-Cantenac, Margaux (1.5L) - 90-91 points Robert Parker ........$64.99
Brane-Cantenac, Margaux .....................................................................................................$30.99
Calon Segur, St-Éstephe (1.5L) - 90-93 points Robert Parker ........$78.99
Calon Segur, St-Éstephe .........................................................................................................$37.99
Canon-La-Gaffelière, St-Emilion - 92-94 points Wine Spectator ....$46.99
Cantena-Brown, Margaux - Spectator: “Silky and fruity…” ..................$24.99
Carruades de Lafite, Pauillac-Tanzer: “very subtle and aromatic…” ........$34.99
Clerc-Milon, Pauillac-89-91 points Wine Spectator ..................$29.99
Clos du Marquis, St-Julien - 89-91 points Wine Spectator ..........$25.99
Clos l’Eglise, Pomerol - 92-95 points Robert Parker ..............$74.99
Cos d’Estournel, St-Éstephe - 92-94 points Robert Parker and W5 : $69.99
d’Aiguilhe, Côtes d’Castillon-88-90 points Stephen Tanzer ..........$18.99
d’Angludet, Margaux .............................................................................................................$22.99
d’Armaillac, Pauillac-88-90 points Stephen Tanzer ....................$23.99
Domaine de Chevalier Blanc, Pessac-Léognan - 92-94 pts Tanzer $55.99
du Tertre, Margaux (1.5L $51.99) - 90-92 points Robert Parker ........$24.99
Ducru-Beaucaillou, St-Julien (1.5L $129.00) - 92-94 pts Parker ....$59.99
Giscours, Margaux - 90-92 points Robert Parker ……………………………..$33.99

Continued on page 3...
In Champagne, Smaller is Better (continued from page 1)

rest of Champagne is finished to get the most natural ripeness out of his grapes. This allows him to use about half the sugar of mass-marketed brut Champagne and still have gorgeous balance. We also carry the elegant Ariston Brut Rosé Champagne ($28.99), the super toasty and full bodied 1998 Ariston Vintage Brut Champagne ($32.99) and the spectacularly complex, old vine Ariston Aspacio Brut Prestige Champagne ($34.99) from this ambitious small producer.

One of our smallest producers is De Meric. They make only 4000 six-bottle cases of the full bodied De Meric Grande Reserve Sous Bois Brut Champagne ($27.99 750ml, $59.99 Magnum). This is pinot noir-based Champagne at its best—racy, savory and sizeable. The wine is made from 80% pinot noir from Ay, Mareuil-Sur-Ay and Mutigny, 15% chardonnay from Cramant, Avize and Oger and 5% meunier from Cumieres. It is vinified half in old oak barrels and half in stainless steel tanks for the perfect balance of rounded richness and zesty refreshment. The only big names that still go to the trouble of using oak are Krug and Bollinger, but this labor-intensive step adds a lot of complexity to Champagne.

One of the true iconoclasts of the region is Mr. Pascal Leclerc Briant. He refuses to use chemicals in his vineyards, and his organic vineyards produce some of the most distinctive Champagnes that we carry. The three single-vineyard offerings that we have from him come from within a short walk from one another but taste completely different. I recommend trying them as I was lucky enough to do, at a dinner party hosted by K&L’s own Shaun Green, who served each Leclerc Champagne side by side! The Leclerc Briant “Les Chêvres Pierreuses” ($29.99) is the most elegant of the three and is composed of 41% pinot noir, 19% meunier and 40% chardonnay from a seven-acre vineyard that is the steepest of the three. The Leclerc Briant “Les Crayères” ($29.99) is the most high toned and mineral, made from 38% pinot noir, 37% meunier and 25% chardonnay on a two-and-two-thirds-acre vineyard that has the most chalk of the three. By far the most powerful is the Leclerc Briant “Clos des Champions” ($29.99), made from a tiny 1.25-acre walled vineyard that is planted to half pinot and half chardonnay. His most controversial wine is the 2000 Leclerc Briant Cuvee Rubis Brut Rosé ($29.99). It is illegal to make red Champagne, and this 100% pinot noir powerhouse pushes the limits.

If you are a fan of Chardonnay, one of the most important expressions of the grape comes from Champagne in the form of Blanc de Blancs. Literally translated, it means white from white (since white juice is also taken from red grapes in Champagne), and these are certainly the purest and most mineral of the wines made in the region. One of our very... Continued on page 17...


Tastings are from noon to 3 p.m. in San Francisco and 1 to 4 p.m. in Redwood City. Join us in the San Francisco store for Thursday tastings from 4:30 to 6:30 p.m. Tasting prices TBA.

Saturday, July 2: Bordeaux! Clyde, Ralph and Steve bring us Bordeaux picks, highlighting the 2002 vintage with an older wine as well. Ten wines to be presented.

Saturday, July 9: Wines from Spain. Anne will show wines from Navarra, Ribero del Duero, Priorat and others. Drink your Rioja! Ten wines to be poured.

Saturday, July 16: Burgundy in Redwood City. Alternatives to Chardonnay in San Francisco. Keith presents his latest Burgundies in Redwood City. In San Francisco, we’ll pour whites from Austria, Spain, Italy, the Rhône and California amongst others. Ten wines to be poured.

Saturday, July 23: Wines of Tuscany. Greg St.Clair and Michael Parres show some great traditional Chianti, blended wines and a Super Tuscan or two. Ten wines to be poured.

Saturday, July 30: California Reds. Trey, Michael Jordan and Martin will highlight Cabernet-based blends, Zin blends, Syrah blends and others. Ten wines to be poured. —Scott Beckerley

Continued on page 17...
### 2003 BORDEAUX FUTURES

Exceptional vintage for collectors. Just re-reviewed by Robert Parker—many upgraded. Check out our 16-page Vintage Report. Scores are from The Wine Advocate.

<table>
<thead>
<tr>
<th>Wine</th>
<th>Year Range</th>
<th>Score</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brane-Cantenac, Margaux</td>
<td>90-93</td>
<td></td>
<td>$34.99</td>
</tr>
<tr>
<td>D'Issan, Margaux</td>
<td>90-92</td>
<td></td>
<td>$29.99</td>
</tr>
<tr>
<td>d'Aiguilhe, Cotes du Castillon</td>
<td>87-89</td>
<td></td>
<td>$19.99</td>
</tr>
<tr>
<td>Domaine de Chevalier Rouge, Pessac-Léognan</td>
<td>88-90</td>
<td></td>
<td>$29.99</td>
</tr>
<tr>
<td>Ducru-Beaucaillou, St-Julien</td>
<td>94-96</td>
<td></td>
<td>$104.99</td>
</tr>
<tr>
<td>Goulee, Medoc</td>
<td>90-92</td>
<td></td>
<td>$26.99</td>
</tr>
<tr>
<td>Grand-Puy-Lacoste, Paulliac</td>
<td>91-94</td>
<td></td>
<td>$43.99</td>
</tr>
<tr>
<td>Haut-Marbuzet, St-Emilion</td>
<td>90-92</td>
<td></td>
<td>$33.99</td>
</tr>
<tr>
<td>Haut-Brion, Pessac-Léognan</td>
<td>90-92</td>
<td></td>
<td>$37.99</td>
</tr>
<tr>
<td>Lafite-Rothschild, Paulliac</td>
<td>98-100</td>
<td></td>
<td>$359.00</td>
</tr>
<tr>
<td>Lascombes, Margaux</td>
<td>91-93</td>
<td></td>
<td>$38.99</td>
</tr>
<tr>
<td>Léoville-Las-Cases, St-Julien</td>
<td>93-95</td>
<td></td>
<td>$169.99</td>
</tr>
<tr>
<td>Margaux, Margaux</td>
<td>96-100</td>
<td></td>
<td>$369.00</td>
</tr>
<tr>
<td>Mouton-Rothschild, Paulliac</td>
<td>95-96</td>
<td></td>
<td>$259.99</td>
</tr>
<tr>
<td>Palmer, Margaux</td>
<td>88-91</td>
<td></td>
<td>$114.99</td>
</tr>
<tr>
<td>Pape-Clément Rouge, Pessac</td>
<td>94-96</td>
<td></td>
<td>$74.99</td>
</tr>
<tr>
<td>Pichon-Lalande, Paulliac</td>
<td>93-95</td>
<td></td>
<td>$98.99</td>
</tr>
<tr>
<td>Potensac, Médoc</td>
<td>88-90</td>
<td></td>
<td>$19.99</td>
</tr>
<tr>
<td>Poupéaux, Moulis</td>
<td>88-90 sleeper</td>
<td></td>
<td>$22.99</td>
</tr>
<tr>
<td>Smith-Haut-Lafitte, Pessac-Léognan</td>
<td>91-92 points</td>
<td></td>
<td>$37.99</td>
</tr>
<tr>
<td>Sociando Mallet, Haut-Médoc</td>
<td>90-92 points</td>
<td></td>
<td>$36.99</td>
</tr>
</tbody>
</table>

90-93 points Robert Parker: “Showing better several months prior to bottling than it did last year...sweet black currant, herbaceous aroma with hints of earth, blue fruits, and some of the forest floor characteristics.” (04/05)

<table>
<thead>
<tr>
<th>Wine</th>
<th>Year Range</th>
<th>Score</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Léoville-Poyferré, St-Julien-90-93</td>
<td>points Robert Parker</td>
<td></td>
<td>$98.99</td>
</tr>
<tr>
<td>La Mission Haut-Brion, Pessac-Léognan</td>
<td>91-93 points Parker</td>
<td></td>
<td>$98.99</td>
</tr>
<tr>
<td>Laffite-Rothschild, Paulliac-92-95 points Parker and Tanzer</td>
<td>Inquire</td>
<td></td>
<td>$29.99</td>
</tr>
<tr>
<td>Lynch-Bages, Paulliac-89-91 points Wine Spectator and Tanzer</td>
<td>Inquire</td>
<td></td>
<td>$35.99</td>
</tr>
<tr>
<td>Malescot St Exupery, Margaux</td>
<td>1.5L $58.999-93 points Parker</td>
<td></td>
<td>$28.99</td>
</tr>
<tr>
<td>Meyney, St-Emilion</td>
<td>90-93 points Parker</td>
<td></td>
<td>$22.99</td>
</tr>
<tr>
<td>Montrose, St-Emilion-92-95 points Stephen Tanzer</td>
<td></td>
<td>$49.99</td>
<td></td>
</tr>
<tr>
<td>Mouton-Rothschild (1.5L $299.00)-92-94 pts Spectator</td>
<td>$139.99</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pagodes de Cos, St-Emilion</td>
<td></td>
<td>$21.99</td>
<td></td>
</tr>
<tr>
<td>Palmer, Margaux</td>
<td>91-93 points Stephen Tanzer</td>
<td></td>
<td>$79.99</td>
</tr>
<tr>
<td>Pavillon Rouge, Margaux-87-90 points Stephen Tanzer</td>
<td></td>
<td>$36.99</td>
<td></td>
</tr>
<tr>
<td>Phelan-Ségur, St-Emilion-93-95 points Stephen Tanzer</td>
<td>“Supple and lush...”</td>
<td>$24.99</td>
<td></td>
</tr>
<tr>
<td>Pichon-Baron, Paulliac-90-93 points Robert Parker</td>
<td></td>
<td>$Inquire</td>
<td></td>
</tr>
<tr>
<td>Pichon-Lalande, Paulliac</td>
<td>91-94 points Robert Parker</td>
<td></td>
<td>Inquire</td>
</tr>
<tr>
<td>Pontet-Canet, Paulliac</td>
<td>92-94 points Robert Parker</td>
<td></td>
<td>Inquire</td>
</tr>
<tr>
<td>Quinault L’Enclos, St-Emilion-91-93 points Robert Parker</td>
<td></td>
<td>$24.99</td>
<td></td>
</tr>
<tr>
<td>Smith-Haut-Lafitte Blanc, Pessac-Léognan</td>
<td>91-92 points Tanzer</td>
<td></td>
<td>$37.99</td>
</tr>
<tr>
<td>Smith-Haut-Lafitte Rouge, Pessac-Léognan</td>
<td>91-93 points Parker</td>
<td></td>
<td>$36.99</td>
</tr>
</tbody>
</table>

90-93 points Robert Parker: “Broad, expansive, and more forward in style than usual. Aromas of scorched earth, espresso roast, sweet plum and black currant fruit, and a hint of white chocolate. Full-bodied, with elegance allied with fleshy tobacco and spice box notes, it is a chewy, fleshy, attractive.

---

### Two Exciting Dinners in the Fall

Mark September 15 and October 25 on your calendars!

On September 15, we will have a Château Montelena dinner at the Ritz Carlton Half Moon Bay, with winemaker Bo Barrett. We will taste fabulous Montelena wines going back quite a few years with a great five-course dinner. $225 per person.

Then on October 25 the “Fête de Bordeaux” dinner will be held at the Stanford Court Hotel in San Francisco. This dinner will feature wines from the great 2003 vintage and old vintages (17 wines), and Anthony Barton will be our special guest (rumors are that Jean Michel Cazes and Jean Guillaume Prats may also be in attendance). $190 per person. Special room rates available.

---

### 2004 BORDEAUX FUTURES CONT

<table>
<thead>
<tr>
<th>Wine</th>
<th>Year Range</th>
<th>Score</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grand Puy Lacoste, Paulliac (1.5L $71.99)-88-91 points Tanzer</td>
<td></td>
<td>$34.99</td>
<td></td>
</tr>
<tr>
<td>Gruaud-Larose, St-Julien-89-91 points Wine Spectator</td>
<td></td>
<td>$35.99</td>
<td></td>
</tr>
<tr>
<td>Haut-Bailly, Pessac-Léognan</td>
<td>91-93 points Robert Parker</td>
<td></td>
<td>$35.99</td>
</tr>
<tr>
<td>Haut-Brion, Pessac-Léognan</td>
<td>93-95 points Robert Parker</td>
<td></td>
<td>$139.99</td>
</tr>
<tr>
<td>La Conseillante, Pomerol-88-90 points Stephen Tanzer</td>
<td></td>
<td>$56.99</td>
<td></td>
</tr>
<tr>
<td>La Mission Haut-Brion, Pessac-Léognan-91-93 points Parker</td>
<td></td>
<td>$98.99</td>
<td></td>
</tr>
<tr>
<td>Laffite-Rothschild, Paulliac-92-95 points Parker and Tanzer</td>
<td>Inquire</td>
<td></td>
<td>$29.99</td>
</tr>
<tr>
<td>Lynch-Bages, Paulliac-89-91 points Wine Spectator and Tanzer</td>
<td>$32.99</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Malescot St Exupery, Margaux (1.5L $58.99)-91-93 points Parker</td>
<td>$28.99</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Meyney, St-Emilion</td>
<td></td>
<td>$22.99</td>
<td></td>
</tr>
<tr>
<td>Montrose, St-Emilion-92-95 points Stephen Tanzer</td>
<td></td>
<td>$49.99</td>
<td></td>
</tr>
<tr>
<td>Mouton-Rothschild (1.5L $299.00)-92-94 pts Spectator</td>
<td>$139.99</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pagodes de Cos, St-Emilion</td>
<td></td>
<td>$21.99</td>
<td></td>
</tr>
<tr>
<td>Palmer, Margaux</td>
<td>93-95 points Stephen Tanzer</td>
<td></td>
<td>$79.99</td>
</tr>
<tr>
<td>Pavillon Rouge, Margaux-87-90 points Stephen Tanzer</td>
<td></td>
<td>$36.99</td>
<td></td>
</tr>
<tr>
<td>Phelan-Ségur, St-Emilion-93-95 points Stephen Tanzer</td>
<td>“Supple and lush...”</td>
<td>$24.99</td>
<td></td>
</tr>
<tr>
<td>Pichon-Baron, Paulliac-90-93 points Robert Parker</td>
<td></td>
<td>Inquire</td>
<td></td>
</tr>
<tr>
<td>Pichon-Lalande, Paulliac</td>
<td>91-94 points Robert Parker</td>
<td></td>
<td>Inquire</td>
</tr>
<tr>
<td>Pontet-Canet, Paulliac</td>
<td>92-94 points Robert Parker</td>
<td></td>
<td>Inquire</td>
</tr>
<tr>
<td>Quinault L’Enclos, St-Emilion-91-93 points Robert Parker</td>
<td></td>
<td>$24.99</td>
<td></td>
</tr>
<tr>
<td>Smith-Haut-Lafitte Blanc, Pessac-Léognan</td>
<td>91-92 points Tanzer</td>
<td></td>
<td>$37.99</td>
</tr>
<tr>
<td>Smith-Haut-Lafitte Rouge, Pessac-Léognan</td>
<td>91-93 points Parker</td>
<td></td>
<td>$36.99</td>
</tr>
</tbody>
</table>

---

See our website [www.klwines.com](http://www.klwines.com) for tasting notes and accurate inventories.
Bordeaux 2004: Classic Wines, Rolled Back Prices

We all knew the vintage of 2004 might be difficult to sell to our customers regardless of the quality, for numerous reasons: the huge shadow cast by 2003 in terms of hype and high prices, the currency fluctuation, the political environment, mixed with the eventual ratings/points.

My job is not to be concerned with any of this and evaluate the juice—very simple. I am happy to report to you that I am encouraged by the pricing of the 2004 vintage. Our partners in Bordeaux have lowered many of their prices. Additionally, the dollar has gotten a little stronger. As a result, we have many outstanding values from some of the world’s finest estates. Below are some of the examples. Please call or check our website for the prices of these wines today.

2004 Quinault L’Enclos: The deep ripe merlot fruit featured here is very floral and tasty. This estate finally dropped its price substantially, and we can finally get firmly behind this wine.

2004 Ch. Langoa-Barton: Might be the most underrated, high quality wine in all of the médoc. Deep firm red fruit, hints of cassis and raspberry abound. Langoa is great in the 7-10 year period, and I own plenty. Clyde thought it was close to Léoville in quality.

2004 Ch. Léoville-Poyferré: The elegant Léoville gains in popularity every day as it can be drunk much earlier than Barton and Las Cases. The flashy red fruit is soft and ripe, very friendly as well as tasty.

2004 Ch. Lynch Bages: Even at 8:30 a.m. it tastes and shows very well. Always a wine of great fruit and the ’04 is no exception. High-toned spicy cabernet sauvignon (84%) at first sip, strong, grapey black fruit and wood round it out. What vintage of Lynch Bages can you buy for $40?

2004 Ch. Léoville-Barton: As usual, just loaded with big, strong, dark, blackberry and blueberry fruit. Not for the weak and timid. And already sold out!

2004 Ch. Cos d’Estournel: I was shaking my head a bit while tasting this wine. How can this estate’s wine just keep getting better. A wine of power and purity, deep old-vine cabernet sauvignon fruit. Glossy, good thickness, long and smooth on the nose and palate. Classic, great Cos! Could be the best Cos ever and starting to rival the first growths. And ½ the price of 2003!

2004 Ch. Pichon Longueville Comtesse de Lalande: Every once in a while the Comtesse shows you its masculine side, and that’s what we have here in 2004. Tight core of spicy cabernet fruit, finely tuned. Yes, it is a big wine but has its usual elegance.

Please feel free to contact me anytime at ex 2723 or Ralph@klwines with any questions on the wines of Bordeaux. Cheers and Go Giants! —Ralph Sands

Steve on Bordeaux

2002 Filet Rouge, Fronsac ($9.99) This merlot-based beauty has to be one of the best bargains of the 2002 Bordeaux vintage. Medium bodied and round with a berry-packed middle and no discernable tannin, this soft, easy-drinking wine is perfect for parties, picnics, BBQs or whenever you want a delicious glass of wine at an affordable price.

2002 Mongravey, Margaux ($23.99) My tasting notes indicate that the Margaux appellation did well in 2002, and this Cru Bourgeois blend of cabernet sauvignon and merlot from 25-year-old vines, is a perfect example. The nose has a lovely combination of flowers, spice and berries. The body is crammed with crisp, curranty red fruit and minerals with a long, focused finish showing very fine tannin. This is outstanding quality for the price and has the structure to cellar, or can be decanted to drink now.

2001 Pagodes de Cos, St-Éstephe ($26.99) Cos d’Estournel consistently produces one of the best 2nd wines of the Médoc, and their 2001 is no exception. This is perfumed and silky with lively aromas of violet and berry. Loads of sweet crushed berry fruit and expansive richness lead to a seamless chocolate merlot finish. Just right to drink now or cellar for the mid-term.

2000 Lynch-Moussas, Pauillac ($30.99) Probably the best wine that this 5th Growth has ever produced! This is tight and dark with licorice, herbs, graphite and plenty of deep, dark fruit and ultra-fine tannin. If you want affordable, classic Pauillac, capable of cellaring for a decade or more, this is your wine (it is also delicious now with decanting). 91 points Wine Spectator.

1997 La Grave a Pomeral, Pomerol ($24.99) This little-known estate owned by Christian Moueix of Château Petrus has produced an elegant wine showing aromas of cherry, plum and charred cedar. On the palate there are more cherries and plums with a touch of forest floor, soft spice and hints of caramalized vanilla. Mature, seductive and bargain priced, this is a bottle for dinner tonight! —Steve Bearden

See our award-winning website www.klwines.com for new arrivals and K&L top ten picks.
2001 Haut Vigneau, Pessac ...................$15.99
2001 Ferrand-Lartigue, St-Emilion ..........$24.99
2001 du Moulin, Haut-Médoc ...............$18.99
2001 Domaine de Chevalier Rouge .........$31.99
2001 de Franc les Cherisiers ...............$13.99
2001 Cos d’Estournel, St-Estèphe ......$79.99
2001 Clos du Marquis, St-Julien......Inquire
2001 Carruades de Lafite, Pauillac ......$36.99
2001 Beausejour-Duffau (1.5L) ..........$79.99
2001 Beausejour-Duffau, St-Emilion $49.95
2001 Angélus, St-Emilion .................$99.99
2000 Poumey, Pessac ........................$29.99
2000 Montlisse, St-Emilion .................$28.99
2000 Palmer, Margaux ......................$179.99
2000 Pavillon Rouge, Margaux ..........$63.99
2000 Phelan-Segur, St-Éstephe ...$31.99
2000 Pichon-Baron, Pauillac ..............$104.99
2000 Pichon-Lalande, Pauillac ............$169.99
2000 Puy Arnaud, Côtés Castillon $16.99
2000 Réserve de Comtesse, Pauillac..$36.99
2001 Angelus, St-Emilion .................$99.99
2001 Beausejour-Duffau, St-Emilion$49.95
2001 Beausejour-Duffau (1.5L) ......$79.99
2001 Branon, Pessac .......................$49.99
2001 Branon, Pessac (1.5L) ...............$89.99
2001 Cap de Faugeres, Côtes .............$16.99
2001 Carruades de Lafite, Pauillac ........$39.99
2001 Cheval Blanc, St-Emilion ..........$199.00
2001 Clos du Marquis, St-Julien......Inquire
2001 Cos d’Estournel, St-Éstephe ....$79.99
2001 de Franc les Cherisiers .............$13.99
2001 Domaine de Chevalier Rouge ....$31.99
2001 Ferrand-Lartigue, St-Emilion ....$24.99
2001 Haut Vigneau, Pessac ...............$15.99
2001 Haut Bergey, Pessac .................$27.99
2001 Haut-Brion, Pessac .................$159.99
2001 La Coupaude (1.5L) ..............Inquire
2001 l’Arrosée, St-Émilion ..........$29.99
2001 La Mondotte, St-Émilion ...........$149.99
2001 La Roche Amavimum ...............$18.99
2001 Pavillon Rouge, Margaux ...........$36.99
2001 le Bon Pasteur, Pomerol ...........$49.99
2001 l’Enclos du Lezongars, Côtes $15.99
2001 Margaux, Margaux .................$169.99
2001 Latour, Pauillac ...................$169.99
2001 Magrez Fombrauge, St-Émilion ..........$89.99
2001 Margaux, Margaux ..................$169.99
2001 Carruades de Lafite, Pauillac ....$39.99
2001 Cheval Blanc, St-Emilion .......... $199.00
2001 Clos du Marquis, St-Julien......Inquire
2001 Cos d’Estournel, St-Éstephe ....$79.99
2001 de Franc les Cherisiers .............$13.99
2001 Domaine de Chevalier Rouge ....$31.99
2001 Ferrand-Lartigue, St-Emilion ....$24.99
2001 Haut Vigneau, Pessac ...............$15.99
2001 Haut-Brion, Pessac .................$159.99
2001 La Coupaude (1.5L) ..............Inquire
2001 l’Arrosée, St-Émilion ..........$29.99
2001 La Mondotte, St-Émilion ...........$149.99
2001 La Roche Amavimum ...............$18.99
2001 Pavillon Rouge, Margaux ...........$36.99
2001 le Bon Pasteur, Pomerol ...........$49.99
2001 l’Enclos du Lezongars, Côtes $15.99
2001 Magrez Fombrauge, St-Émilion ..........$89.99
2001 Margaux, Margaux ..................$169.99
2001 Carruades de Lafite, Pauillac ....$39.99
2001 Cheval Blanc, St-Emilion .......... $199.00
2001 Clos du Marquis, St-Julien......Inquire
2001 Cos d’Estournel, St-Éstephe ....$79.99
2001 de Franc les Cherisiers .............$13.99
2001 Domaine de Chevalier Rouge ....$31.99
2001 Ferrand-Lartigue, St-Emilion ....$24.99
2001 Haut Vigneau, Pessac ...............$15.99
2001 Haut Bergey, Pessac .................$27.99
2001 Haut-Brion, Pessac .................$159.99
94 points Robert Parker: “...revels pure notes of sweet and sour cherries, black currants, licorice, smoke, and crushed stones. Medium bodied with excellent purity, firm tannin ...” (06/04)
2001 La Coupaude (1.5L) ..............Inquire
2001 l’Arrosée, St-Émilion ..........$29.99
2001 La Mondotte, St-Émilion ...........$149.99
2001 La Roche Amavimum ...............$18.99
95-100 points from the Wine Spectator: “Has muscle. Full- to medium-bodied, with a very serious level of tannins. Very well-integrated. Reminds me of the super 1996 Pichon-Lalande.”
2001 Quinault d’Enclos .................$39.99
2001 Reserve de Comtesse, Pauillac..$26.99
2001 Rol Valentin (1.5L) .................$69.99
2001 Valandraud, St-Émilion ..........$139.99
2001 Carruades de Lafite, Pauillac ..$36.99
2002 Domaine de Chevalier, Pessac $29.99
2002 de Pez, St-Étèphe .................$19.99
2002 Filet Rouge, Fronsac ...............$9.99
2002 Grand Enclos du Cerons .........$19.99
2002 Haut Bailly, Pessac .................$33.99
2002 Langoa-Barton, St-Julien .........$29.99
2002 Langoa-Barton (1.5L) .............$58.99
90 points Wine Spectator: “Beautiful aromas of licorice, currants and berries follow through to a medium- to full-bodied palate, with silky tannins and a seductive finish...” (03/05)
2002 Léoville-Barton, St-Julien ........$39.99
2002 Mongravey, Margaux ..........$23.99
2002 Roc de Cambes, Cote Bourg ...$26.99
2001 La Louviere Blanc, Pessac ....$24.99
2003 Marjolles Blanc, Entre de Mers ..$8.99
Wine of Pierre Lurton (Cheval Blanc director) 85% semillon and 15% SB from Entre deux Mer.
2004 Rosé de Haut Bailly, Pessac .....$15.99

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. Please note: Some wines may be available in only one of the stores. We do not sell our mailing list nor our email list.

San Francisco hours: Monday-Friday 9 to 7. Saturday 9 to 6. Sunday 11 to 6. The store is located at 638-4th Street, between Brannan and Bluxome. A private parking lot is south of the store on 4th Street.

Redwood City hours: Monday-Saturday 9 to 7. Sunday 10 to 6. Wine locker area open 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 three weeks or more from the time the newsletter is written to the time you receive it.

Sale Dates: End July 31, 2005. Prices subject to change without notice. We reserve the right to correct typographical errors in pricing.

We accept American Express, Discover Card, Visa and Mastercard.
Red Bordeaux

DUE IN SOON

1992 Pichon-Lalande (1.5L) .................$89.99
Pretty cherry and tobacco aromas and flavors, medium body and medium tannins, presenting some lovely black cherry, toasted oak character. Drinkable now. An absolutely outstanding bargain.

1993 Pichon-Lalande (1.5L) .................$134.99
4 stars Decanter: “Tannic fruit on the palate. Good, big and sound. Stephen Brook, decanter.com June 1997 - Very deep red; closed nose, with a hint of smoky oak; fairly soft and approachable, reasonable concentration and grip, good acidity, no unripeness; quite good length.”

1994 Ausone, St-Emilion .......................$199.99
1970 La Lagune, Medoc ........................$120.00
1975 Cheval Blanc, St-Emilion .................$199.95
1975 Haut Brion, Pessac ........................$279.00
1976 Latour, Pauillac ............................$199.00
1978 Trotanoy, Pomerol ........................$149.00

1985 Cos d’Estournel, St-Emilion ...........$189.99
95 points Robert Parker: “The 1985 is cast from the same mold as the 1982 and 1953 vintages.” Perfect right now. Direct from chateau.

1986 Cos d’Estournel, St-Emilion .............$139.99
95 points Robert Parker: “Highly extracted wine, with a black/ruby color and plenty of toasty, smoky notes in its bouquet that suggest ripe plums and licorice.” Decant one hour.

1986 Grand-Puy-Lacoste (1.5L) ............$189.99
1989 Beausejour-Duffau (1.5L) ............$169.00
88 points Robert Parker: “This spicy, tannic, medium to full-bodied 1989 is promising.” This wine is perfect right now.

1989 Cos d’Estournel, St-Emilion ............$149.99
95 points Wine Spectator (03/92)

1989 Gruaud-Larose, St-Julien ..............$64.99
91 points Wine Spectator: “...firm tannins and long, silky-textured, minty, berry finish...”

1989 La Louviere, Pessac ......................$59.99
1989 Olivier, Graves ............................$69.95

1989 Talbot, St-Julien ...........................$64.99
90 points Robert Parker: “The 1989 Talbot may not be so backward and closed as the 1989 from its sister chateau, Gruaud-Larose, but it is a fascinating wine that resembles the 1982, although the 1982 possessed more weight and extract. The 1989 is more elegant, with none of the exotic spice and meaty, leathery aromas of the 1982.”

1993 Léoville-Barton, St-Julien .............$64.99
1994 Cos d’Estournel, St-Emèphe .......$64.99
91 points Robert Parker: “...one of the top wines of the vintage ... fabulously sweet nose of black fruits, licorice, pain grille, and Asian spices. Full-bodied, with sweet, opulent fruit that reveals none of the vintage’s tough tannin, this remarkably rich, well-balanced, classic wine will prove to be uncommonly long-lived.”

1994 Gruaud-Larose, St-Julien ..............$29.99
Sweet and lovely with backbone to burn.

1994 Ormes de Pez, St-Éstèphe ..........$16.99
A great value, 10-year-old inexpensive Bordeaux.

1994 Pichon-Baron, Pauillac .................$34.99
Robert Parker: “...sweet, smoky, cassis scented nose, supple, round tannin...excellent richness...”

1994 Reserve de Comtesse .....................$39.99
Second wine of Pichon-Lalande.

1995 Angélus, St-Emilion ....................$99.99
95 points from Parker: “A superb effort in this vintage This is the most concentrated of the 1995 St-Emilion premier grand crus.”

1995 Pichon-Lalande, Pauillac ..............$147.99
96 points Robert Parker: “...It is an exquisite example of Pichon-Lalande with the Merlot component giving the wine a coffee/chocolatey/cher-rry component to go along with the Cabernet Sauvignon’s and Cabernet Franc’s complex blackberry/cassis fruit.”

1995 Pourme, Pessac ............................$19.99

Sauternes

1991 d’Yquem ....................................$159.99
1998 Raymond-Lafon (.375ml) .............$22.99
1999 Raymond-Lafon (.375ml) .............$22.99
1999 d’Yquem ....................................$139.99
2000 d’Yquem ....................................$279.99
2001 Cypress de Climens (.500ml) .........$29.99
2001 de Myrat ....................................$35.99
2001 Lamothe Guignard .......................$32.99
2001 Lamothe Despujols .......................$32.99
2001 Rabaud Promis .............................$39.99
2002 Doisy Vedrines ............................$25.99
2002 Grand Enclos du Cerons Blanc (375ml) .............................$13.99
2002 Petit Vedrines (.375ml) ...............$10.99

Champagne

1991 Philipponnat Clos Clos Goisses ....$109.00
1995 Laurent Perrier Vintage .............$34.99
1996 Dom Pérignon .........................$139.00
1997 Laurent Perrier Grand Siecle Cuvee Alexandra Rose ......................$89.99

Tokaji

1995 Tokaji Aszu 5 puttonyos, Disznoko .............................................$28.99
1995 Tokaji Aszu 6 puttonyos, Hetszolo .............................................$34.99
1996 Tokaji Aszu 5 puttonyos, Hetszolo .............................................$27.99
1998 Tokaji Classic Tokaji Aszu 5 puttonyos .............................................$39.99
1999 Tokaji Aszu 3 puttonyos, Hetszolo .............................................$15.99

Old and Rare Imports

Check our website for up-to-date inventory. All old wine sales are final. Very limited availability. Call us if you have properly stored wines for sale.

Sherry/Mars/Madeira

Florio Sweet or Dry Marsala .................................$8.99
Hidalgo La Gita Manzanilla (500ml) .............................................$8.99
Antonio Barbadillo Manzanilla .................$9.99
Antonio Barbadillo Amontillado .................$9.99
Cossart Gordon Rainwater Madeira ..........$11.99
Tio Pepe Fino .............................................$13.99
A Barbadillo “San Rafael” Oloroso .............$22.99
A Barbadillo “Laura” Mosc Muscat ..........$22.99
Gonzalez Byass Apostles Muy Viejo Palo Cortado (375ml) .........................$24.99
Gonzalez Byass del Duque Muy Viejo Amontillado (375ml) .........................$24.99
Gonzales Byass Matusalem Muy Viejo Oloroso Dulce (375ml) .........................$24.99
Lustau “Pata de Gallina” Oloroso .................$27.95
Hidalgo Jerez Cortado Palo Cortado ...........$28.99
Hidalgo “Pastrana” Amont Viejo .................$29.99
A Barbadillo “Principie” Amont .................$30.99
Henriques & Henriques 10 yr Serumal ........$33.99
A Barbadillo “Obispo” Palo Cortado ...........$39.99
Sacristia de Garvey “Museo” Cream ...........$49.99
Sacristia de Garvey Onana Amont ............$49.99
Sacristia de Garvey Gran Orden Pedro Ximenez ..................................$49.99

Old and Rare Port

1950 Kopke Colheita .....................................$299.00
1958 Warre .............................................$179.00
An outstanding port, with the caramel overtones of great colheita intermingled with the bright, ripe and deep red and black fruit flavours of vintage port,” Joe Zugelder

1958 Krohn Colheita .....................................$99.99
1960 Krohn Colheita .....................................$84.95
1963 Cockburn .............................................$169.00
1963 Croft .............................................$159.99
91 points Spectator: “...elegance and harmony, and should continue to improve for many years.”

1963 Graham .............................................$299.99
1963 Warre .............................................$209.00
“An outstanding port, with the caramel overtones of great colheita intermingled with the bright, ripe and deep red and black fruit flavours of vintage port,” Joe Zugelder

1970 Dow .............................................$139.00
1970 Fonseca .............................................$179.00
1970 Quinta do Noval .....................................$99.99
1970 Warre .............................................$119.99
1977 Taylor .............................................$144.99
1977 Warre .............................................$89.99
1985 Fonseca .............................................$88.99
95 points Spectator: “...superb backbone and a very long finish.”

1994 Krohn Colheita .....................................$21.99
1997 Dow LBV .............................................$17.99
1997 Offley Boa Vista (.375ml) .............$19.99
1997 Ramos Pinto LBV .....................................$13.99
Quinta do Tedo Ruby Reserve #31 .....................$16.99
Absolutely delicious.
**DIRECT BUYS FROM FRANCE**

*K&L buys many imported wines directly from the producers or negociants. The advantages are twofold: We taste the wines at the property and negotiate with the seller, often finding wines that are not available in the U.S. market. And we get the wines to our customers for less. There are no middlemen taking a percentage while passing it through distribution. You reap the benefits of direct buying by getting outstanding, hand-picked, best-value wines.*

**Alsace/Loire Valley**

2002 Château de Birot, Premiere Cotes de Bordeaux .................................................$10.99

NV Cremant d'Alsace, Charles Baur .................................................................$14.99

2003 J.P. Becker Muscat Grand Cru Froehn ...............................................$17.99

2001 J.P. Becker Gewürztraminer Grand Cru Froehn ........................................$18.99

2002 J.P. Becker Gewürztraminer Grand Cru Froehn ........................................$18.99

2001 J.P. Becker Riesling Grand Cru Froehn .................................................$18.99

Check our website for notes on these three new arrivals.


2004 Franck Millet Sancerre Blanc ..........................................................Inquire

2004 Franck Millet Sancerre Rouge ..........................................................Inquire

Due in shortly.

**Red Bordeaux/Sweet Wines**

2000 Château de Birot, Premiere Cotes de Bordeaux .................................................$10.99

Lots of structure, with broad fruit and complexity, with a roasted coffee bean to cassiss nose, soft tannins, moderate complexity and near-term drinkability.

2001 Seigneurs d'Aiguilhe, Pessac ..............................................................$11.99

Outstanding new arrival-soft and elegant.

2001 Château Haut Vigneau, Pessac ..............................................................$15.99

Soft and fruity on the palate with some underlying mineral notes. Owned by Eric Perrin (son of Anthony Perrin of Carbonnieres fame).

2000 Château Caronne St Gemme, Haut-Médoc .............................................$15.99

Absolutely delicious 2000-superb value. Enjoy now.

2001 l’Enclos du Lezongars, Cotes de Bordeaux .................................................$15.99

Superb value with good extraction and forward fruit. Fine balance.

2000 Château Lamothe Bergeron, Médoc ......................................................$16.99

From the Perrin family of Carbonnieres fame. Toasty, elegant, good stuffing.


Elegant, with mineral notes and red fruit aromas, this wine has ripe berry flavors and smooth, velvety tannins.

2002 Petit Védrines, Sauternes (.375ml) ..........................................................$10.99

2001 Petit Védrines, Sauterne-Second wine of Doisy-Vedrines .................................................$22.99

**Southern France/Rhône**


Aromas of very ripe blackberries with notes of peppers and garrique. It is subtle in the mouth with a good structure, finishing with soft and ripe tannins.

2003 Beaumes de Venise “Chapelle Notre Dame d’Aubune” ........................................$9.99

Bold, ripe and rich with tons of berry fruit and smooth, integrated tannin.

2003 Vacqueyras, Domaine Mas du Bouquet ..................................................$10.99

Bright raspberry flavors meshed with underlying spiciness.


Syrah rather than grenache is the dominant varietal. Moderately rich palate is focused with bright red and dark berry fruit, earth and a touch of spice.

2001 Corbieres, Aynaud-black in stock ..................................................................................$11.99

2001 Corbieres Domaine Serres “Cuvee Henri Serres” ...........................................$13.99

A blend of old-vine syrah and carignan aged for one year in barrique. Serious wine, with dark fruit backed by chewy tannins, hints of oak and herbal spice.


**A Ridiculous Month for Bordeaux**

1997 Château Labegorce, Margaux (.375ml $5.99, 750ml $10.99)

This is a ridiculous deal. On the nose there are red fruits and a pleasant mellow earthy spice. The palate is balanced and supple with moderate length and intensity. The flavors echo what was shown on the nose, with red fruits and cedar box spice. A potential Tuesday night claret for you this summer, if the staff in Redwood City hasn’t already purchased it all!

2000 Château Feytit-Clinet, Pomerol ($39.99)

The first thing that is impossible to miss with this wine is the color, beautifully dark and inky purple. Like the color, the nose is very intense, with plenty of dark fruits, toasty oak with hints of spice and earth. The palate is round and medium to full-bodied and quite juicy. Dark fruits with an even darker spiciness to accentuate it, the ripe tannins add enough structure to keep the fruit in check. Drinking well tonight, but it could definitely age for at least a few more years.


1999 Raymond-Lafon, Sauternes (.375 ml $22.99, 750ml $39.99)

This is a small estate that directly abuts d’Yquem. Using the techniques and the same grape blend as its famous neighbor, this estate wines are a ridiculously good deal. The nose on the ’98 is ripe, concentrated, deep and layered with lots of dried stone fruits, honey and a soft floral perfume. The palate, while big and rich, is surprisingly bright. Its sweetness plays a secondary note to the developing layers of dried fruits and custard-like quality on the long finish. The nose on the ’99 is broader and more diffuse but not lacking power. The palate is bigger, richer and more viscous than the ’98 and shows a much darker personality. There is more sweetness and lusciousness with almost a caramel, custard cream tone up front with the fruit slowly blossoming behind it. It is really difficult to choose between the two. Maybe ask yourself, are you a bigger fan of Yoda or Darth Vader? Or Both?

—Kirk Walker
RHÔNE VALLEY

2002 Cabernet, Domaine de la Soumaine .................................$10.99
2002 Merlot, Domaine de la Soumaine ................................$10.99
Two super value claret wines from the Maverick of the Rhone Valley!!

2000 Châteauneuf, Ch. St. Esteve d’Uchaux “VV” ......................$17.99
2002 Châteauneuf Blanc, Cellier des Dauphins “Dorinnes” ....$11.99
2003 Châteauneuf Blanc, Becassonne (A. Brunel) .................$13.99
2003 Châteauneuf, Segries “Clos d’Hermitage” 90 points Parker $18.99
2003 Châteauneuf, Grand Veneur “Champauvins” .................$12.99
90 points Robert Parker.

2002 Châteauneuf, Domaine Seneaux .................................$19.99
2002 Châteauneuf, Domaine Marcoux .................................$34.99
2001 Châteauneuf, Domaine de la Gardine .........................$24.99
2001 Châteauneuf, Domaine Marcoux .................................$37.99
92 points Stephen Tanzer and 90 points Parker.

2001 Châteauneuf, Chateau Fortia .......................................$34.99
2001 Châteauneuf, Bosquet des Papes “Chante Merle” ...........$49.99
2003 Châteauneuf, Domaine Roger Perrin 90-93 points Parker ...$29.99
2003 Châteauneuf, St Présert Charles Giraud 91-93 pts Parker $64.99
2003 Châteauneuf, St Présert Reserve A. Favier 90-92 Parker ...$54.99
2003 Châteauneuf, Jean Royer “Cuvée Tradition” ..................$32.99
2003 Châteauneuf, Grand Veneur 90-92 points Parker .........$24.99
2003 Châteauneuf, Grand Veneur (1.5L) 90-92 points Parker ...$52.99
2001 Vacqueyras, Ch Montmirail, “Deux Freres” ..................$15.99
2001 Vacqueyras, Montirius ..............................................$20.99
2001 Gigondas “Ventabren”, Moulin de Gardette (1.5L) .........$49.99
2002 Rasteau Prestige, Domaine Soumaine .........................$19.99
2003 Cairanne, Domaine Richaud ........................................$24.99
2003 Lirac Segries “Cuvée Reserve” ...................................$9.99
2002 Condrieu, Mouton “Cote Chatillon” .............................$35.99
2003 Cote Rotie, Joel Champet “La Villiere” .........................$37.99
2001 Ex-Voto Ermitage Rouge ou Blanc, Guigal .................$189.00
2001 Crozes Herm, Combier “Clos des Grives” .....................$29.99
2001 Crozes Herm, Pavillon-Mercurol (Stephane Cornu) .......$22.99
2001 Albert Belle Crozes Hermitage “Cuvée Louis Belle” ......$25.99
2001 Cornas “VV”, Alain Voge ...........................................$44.99

Freaky Good
As many of you probably already know, 2003 was a “freakish” year for many wine growing regions in France. Unprecedented warm weather and drought-like conditions resulted in wines of atypical power and concentration, although often at the expense of balance and acidity. One region that weathered the inferno and emerged victorious was the Northern Rhône. The reds in particular are muscular, thick yet balanced examples of syrah that will appeal to both old- and new-world wine fans alike.

This month K&L is very pleased to offer a limited amount of the 2003 Crozes Hermitage, Domaine du Colombier, “Cuvée Gaby” ($21.99). This 12-hectare (30 acres) domaine spreads over the two communes of Tain l’Hermitage and Mercurol and has been family owned since the First World War. In 1990 Florent Viale joined his father Gabriel in the winemaking process, and in 1991 they decided to begin bottling their own production rather than sell to the local coop. The vineyard, located on stony hillside, is planted with old vines (50-55 years of age): syrah for the red and marsanne for the white. The grapes are harvested by hand. The Cuvée Gaby is 100% syrah named in honor of Florent’s father, Gabriel. This selection of old plots sees new wood and has the stuffing to take it. Denser than the regular Crozes rouge, like a dry vintage port with blueberry, morello cherry and cocoa powder flavors, well-oaked with typical roasted meat nuances. If big, concentrated and fleshy wines turn you on then run, don’t walk, to your favorite wine merchant (hopefully us!) and pick up some of these ’03s. I promise that you will thank yourself later!

—Mulan Chan

SOUTHERN HEMISPHERE-COMMONWEALTH

South Africa

2003 Goats do Roam Red ....................................................$8.99
2004 Indaba Chardonnay ....................................................$8.99
2003 Porcupine Ridge Syrah .............................................$10.99
2003 Goats do Roam Villages Red .....................................$11.99
2003 Glen Carrou Chardonnay ..........................................$11.99
2001 Mischa Estate Shiraz ...............................................$14.99
2003 Rudera Chenin Blanc ..............................................$17.99
2002 Diversity Gama (de Toren) .....................................$17.99
2004 Mulderbosch Sauvignon Blanc-91 points Wine Spectator ...$18.99
2004 Mulderbosch Chardonnay ........................................$21.99

New Zealand

2004 Matua Valley Marlborough Sauvignon Blanc ..................$7.99
2004 Babich Unwooded Chardonnay Hawkes Bay ..................$8.99
2003 Seven Terraces Marlborough Sauvignon Blanc ............$12.99
2004 Huia Pinot Gris or Sauvignon Blanc ..........................$14.99
2004 Kim Crawford Sauvignon Blanc, Marl-91 points Spectator ...$14.99
2003 Sherwood Marlborough Pinot Noir .............................$14.99
2004 Kennedy Point Marlborough Sauvignon Blanc ............$15.99
2004 Isabel Sauvignon Blanc, Marlborough .........................$15.99
2004 Cragg Range Marlborough Sauvignon Blanc ...............$18.99
2003 Amsfield Central Otago Pinot Noir ...........................$27.99
2003 Kumeu River Chardonnay-91 points Wine Spectator ......$27.99

Australia

2001 Wyrra’s Coonawarra Cabernet Sauvignon .....................$10.99
2002 Coldstream Hills Pinot Noir, Yarra Valley ..................$12.99
2002 Eagle Vale Margaret River Semillon/Sauvignon Blanc ..$14.99
2004 The Black Chook Shiraz-Viognier ..............................$15.99
2003 Longwood Estate “Sheep Shearer” Shiraz ..................$16.99
2003 Craneford “Allyson Parsons” Shiraz .......................$16.99
2001 Dominique Portet Yarra Valley Sauvignon Blanc .........$16.99
2002 Wolf Blass Shiraz “Gold Label” ..............................$19.99
2002 Bleasdale “Frank Potts” Red, Langhorne Creek ............$24.99
2001 Dominique Portet Yarra Valley Cabernet ...................$27.99
2002 Hewitson “Mad Hatter” Shiraz .................................$31.99
2003 Parson’s Flat Shiraz/Cabernet Sauvignon ...................$33.99
2003 Spinifex “Esprit” ..................................................$34.99
2000 Penley Estate Res Cab, Coonawara-92 pts Parker .........$49.99
2001 Elderton “Command” Shiraz .................................$64.99

See our new-arrival Cabernets with tasting notes on our website at www.klwines.com
White Burgs Beware!

Tucked away on the eastern border of France is one of the most untouched and beautiful wine growing regions in the country. The Jura, and its most well-known appellation Arbois, are not household names, not by a long shot, and perhaps that should not change as there is not much wine made in this isolated region. Here, traditional Burgundian varietals (chardonnay and pinot noir) are cultivated, along with a few indigenous grapes with names like savagnin and trousseau. This month I am very pleased to introduce you to the wines of Domaine Andre Rabines, one of the region’s most conscientious, passionate and terroir-driven properties located. The vineyards are in Montigny-Les-Arsures and are cultivated bio-dynamically by Stephane Tissot without the use of synthetic or chemical pesticides. Yields are exceptionally low here. Only natural yeasts are used, and the wine is bottled without filtration. The result of Stephane’s hard work and dedication is a range of truly mind-boggling wines, which are not only delicious but also incredibly expressive and unique. In fact, I challenge any pre-
CABERNET SAUVIGNON

2001 Altamura, Napa $24.99
2001 Arbrios, Napa $24.99
2001 Benziger, Sonoma $24.99
2001 Beringer “Private Reserve” $99.00
2001 Burgess, Napa $29.99
2001 Ch Montelena Estate $109.00
2001 Ch Montelena, Napa $36.99
2001 Ch St Jean “Cinq Cepages” $59.98
2001 Clos du Val, Napa $21.99
2001 Dominus, Napa $99.00
2001 Dominus “Napanook” $29.98
2001 Eagles Trace, Napa $62.99
2001 Eberle, Paso Robles $16.99
“A juicy, appealing Cabernet, with soft tannins and easygoing cherry, licorice and spice aromas and flavors,” Spectator.
2001 Estancia Meritage $21.99
2001 Flora Springs “Trilogy” $44.99
2001 Franciscan “Majestic” $32.99
2001 Frank Family, Napa $36.99
2001 Groth, Napa $39.98
2001 Hetiz, Napa $29.98
2001 Hess Collection, Napa $34.98
2001 Iron Horse, Alexander Valley $24.99
2001 Joseph Phelps, Napa $38.98
2001 Kenwood, Sonoma $11.99
2001 Kuleto, Napa $44.99
2001 Lancaster, Alexander Valley $56.99
2001 Merryvale Napa “Profile” $79.98
2001 Miner Family, Napa $44.99
Deep, dark, rich and extremely focused, this is truly what great Oakville Cab is all about!
2001 Mount Veeder, Napa $32.99
2001 Niebaum Coppola “Rubicon” $89.99
2001 Page Napa Red Blend $54.99
2001 Paradigm, Napa $49.99
2001 Pine Ridge “Stag’s Leap” $59.98
2001 Pine Ridge Rutherford $27.99
2001 Provenance, Rutherford $27.99
2001 Quintessa, Rutherford $89.99
2001 Robert Craig “Affinity” $32.99
2001 Robert Mondavi “Oakville” $29.98
2001 Ruston, Napa $39.99
2001 Silverado, Napa $29.99
2001 Smith Madrone, Napa $32.99
2001 Spring Mountain “Elivette” $69.98
2001 Spring Mountain Estate $42.99
2001 St. Clement, Napa $24.99
A great buy in high quality Napa Cab!
2001 St Clement “Oropassa” $39.98
2001 St Supéry, Napa $21.99
2001 Stags’ Leap Winery, Napa $34.99
2001 Stonestreet “Legacy” $49.98
93 points from Robert Parker!
2001 Stonestreet, Alexander Vly $17.99
2001 Terra Valentine, Napa $26.99
2001 Trefethen, Napa $34.99
2001 Veraison, Napa $46.99
2001 Villa Mnt Eden “Tall Trees” $10.99
2001 Volker Eisele Estate, Napa $34.99
2001 Von Strasser, Diamond Mt $54.99
2001 White Cottage, Napa $49.99
2001 William Harrison, Napa $28.99
2002 Alexander Valley $14.99
2002 Anders Conn Vly Right Bank $29.99
91-93 points from Robert Parker.
2002 B. R. Cohn, California $14.98
2002 Beringer Founders’ $6.99
2002 Buehler Estate Napa $29.99
2002 BV Rutherford $19.99
2002 Caymus Special Select $44.98
2002 Chappellet, Napa $39.99
2002 Chinemey Rock “SLD” $44.98
2002 Cloverdale Ranch, Alex. Vly $16.99
2002 Darioosh, Napa $59.99
2002 Far Niente, Oakville $89.99
2002 Franciscan, Oakville $21.99
2002 Fritz, Dry Creek $23.99
Concentrated ripe black cherry, currant and mint flavors are typical of this terraced vineyard.
2002 Hawk Crest, California $9.99
2002 Hess Estate, Napa $16.99
2002 Hess Select, California $12.99
2002 Honig, Napa $28.99
2002 J. Lohr “Seven Oaks” $10.99
2002 Justin “Isosceles” $44.99
2002 Kalinda, Knights Valley $14.99
Lush, fruit forward, easy drinking Cabernet from one of the venerable Napa estates!
2002 Kenefick Ranch, Napa $59.99
2002 L’Aventure Optimius $41.99
A blend of 50% syrah, 46% cabernet sauvignon and 4% zinfandel, just over 15% alcohol.
2002 Meyer, Napa $37.99
2002 Paul Hobbs, Napa $71.99
2002 Pine Ridge “Oakville” $49.99
Fruit-driven without sacrificing elegance.
2002 Revana, Napa $84.99
2002 Stag’s Leap “Artemis” $39.99
2002 Turnbull, Napa $32.99
2002 Versant, Napa $74.99
2002 Whitehall Lane, Napa $34.98
2003 Avalon, Napa $9.99
2003 Avila, Santa Barbara $9.99
2003 Covenant, Napa (Koshier) $74.99
2003 Esser, California $7.99
2003 Joel Gott, California $12.98
2003 Kirkham Peak, Napa $19.99
Deep ruby in color. Perfume and exotic aromas explode from the nose with cassis, blackberries
and currants that carry over into the mouth!
2003 Liberty School California $11.99
2003 McManis, California $7.99
2003 Stephen Vincent, California $8.99
2003 Twenty Bench, Napa $14.99
2003 Waterbrook Melange $10.98

SYRAH/PETITE SIRAH

2001 Clo Mimi “Bunny Slope” $49.99
2001 K Vintners “Milbrandt” $27.99
2002 Chalone, Estate $27.99
2002 Columbia Crest Reserve $18.99
2002 Concannon, Central Coast $7.99
2002 Edna Valley “Paragon” $10.99
2002 J. Runquist Paso Robles $23.99
2002 K Vintners “Morrisson” $41.99
2002 Kahn, Santa Ynez $27.99
2002 Melville, Santa Rita $19.99
2002 Neyers “Cuv d’Honneur” $33.98
92 points from Robert Parker!
2002 Ojai, Santa Barbara $22.99
2002 Seven Hills, Columbia Vly $16.99
2002 Sobon Estate $9.99
2002 Tobin James “Rock & Roll” $14.99
2002 T Vine Napa Petite Sirah $30.99
2002 Unti, Dry Creek $24.99
Northern Rhône fanatics will love this!
2003 Alban Central Coast Syrah $34.99
2003 Andrew Murray Estate Syrah $19.98
2003 Bogle Cal Petite Sirah $8.99
2003 Concannon CC Petite Sirah $11.99
2003 Hahn Central Cst Syrah $9.98
2003 Rock Rabbit Central Coast $9.99
2003 Stolpman Estate $19.99

DOMESTIC WHITES

2003 Alban Central Cst Viognier $21.99
2003 B. Doon Le Cigare Blanc $17.99
2003 Cold Heaven “S&B” Viognier $22.99
2003 Conundrum $19.99
2003 Erath Pinot Gris $10.99
2003 Ethanol Central Coast Viognier $17.99
2003 Graff Chalone Pinot Blanc $15.99
2003 Luna Napa Pinot Grigio $16.99
2003 Ponzi Pinot Blanc $12.99
2003 Sheldrake Point Riesling $15.99
2003 Tablas Creek “Cote du Tabl” $19.99
2003 Tremani RR Pinot Gris $14.99
2003 Vinum “CNW” Chenin Blanc $7.99
2004 A to Z Pinot Gris (Ore) $10.99
2004 Elk Cove Pinot Gris $13.99
2004 FishEye CA Pinot Grigio $5.99
2004 Jezabel Willamette Blanc $12.99
2004 Miner “Simpson” Viognier $18.99
NV Sokol Blosser “Evolution No.9” $13.99
CHARDONNAY

2001 Blackford, Sonoma ..................$19.99
2001 Chalk Hill, Sonoma ...............$32.98
2002 Beauregard “Bald Mnt” ...........$11.99
From the Santa Cruz Mountains, the Bald Mountain chardonnay is crisp with a unique balance of green apple, lemon and honeysuckle
2002 Beringer “Private Reserve” ......$19.99
2002 Bernardus, Monterey ...............$14.99
2002 Ch Montelena, Napa ...............$29.99
2002 Chalone Estate .....................$19.99
2002 Domaine Alfred “Chamisal” ...$18.99
2002 Gayne, Santa Barbara .............$12.99
2002 Grgich Hills, Napa .................$27.98
2002 Jordan, Russian River ............$19.98
2002 Matanzas Creek, Sonoma .........$17.99
2002 Mer Soleil, Central Coast .........$34.99
2002 Morgan, Monterey ................$15.99
2002 Mount Eden “Wolff Viney” ...$14.99
Originally planted in 1976, by Edna Valley wine pioneer Andy Macgregor, the Wolff Vineyard is one of the oldest in the entire Central Coast of California.
2002 Murphy Goode, Sonoma ..........$11.99
The apricot and pear aromas and flavors of this clean, fresh Chardonnay are highlighted with just the right hint of oak.
2002 Olivet Lane, Russian River ......$14.99
2002 Porter Creek “George’s Hill” ..$17.99
“Intriguing flavors of peach, pear, spices and minerals,” Stephen Tanzer
2002 Ramey, Carneros .................$29.98
2002 Robert Young, Alexander Vly ..$24.99
2002 Rodney Strong “Chalk Hill” ...$11.98
2002 Sonoma Cutrer “Cutrer” .........$29.99
2002 Sterling Reserve, Napa ..........$29.99
2002 Taylor Family, Stag’s Leap ....$16.99
2002 Thomas Fogarty, Santa Cruz ...$19.99
2003 Benziger, Carneros ...............$9.99
2003 Beringer, Napa .....................$9.98
2003 Beringer “Private Reserve” ...$19.98
New vintage!
2003 Brewer Clifton Chards .........Inquire
2003 Far Niente, Napa .................$34.99
2003 Ferrari Carano, Sonoma .......$27.99
2003 Foxglove, Edna Valley .........$9.99
Bob Varner (of Varner Wines) creates this delightful Chardonnay by sourcing fruit from a variety of places, all of which are in Edna Valley.
2003 Frei Brothers, Russian River ..$12.99
2003 Groth, Napa .......................$19.98
2003 Hahn, Monterey .................$8.99
2003 Hartford, Sonoma ...............$16.99
2003 Hawkcrest, California ...........$7.99
2003 Heitz, Napa .......................$12.99
Never overly oaky or buttery, Heitz’s 2003 Chardonnay is another in a line of balanced, crisp, food-friendly whites from Heitz!
2003 Heron, California ..........$7.99
2003 Hess Collection, Napa .........$16.99
2003 Hess Select, California .........$8.99
2003 Hestan, Napa .....................$44.99
2003 Hollywood & Vine “2480” ...$39.99
2003 J. Lohr, Arroyo Seco .............$10.99
2003 Keller “La Cruz” ...............$23.99
2003 Kendall Jackson Vint Res .........$9.98
2003 Kendall Jackson Grand Res ..$14.98
2003 Landmark “Overlook” .........$21.99
2003 L’Angelin, Russian River .....$36.99
2003 Lewis Barcaglia Lane ............$49.99
2003 Lynmar, Russian River ......$19.99
2003 MacRostie, Carneros ..........$15.99
2003 Margaret’s Vineyard, Cal ...$5.99
2003 Merryvale “Stormart” ............$15.99
2003 Meyer, Napa ......................$32.99
2003 Miner Family, Napa .............$24.99
2003 Newton “Red Label” ..........$17.98
2003 Nickel & Nickel ...............Inquire
2003 Neyers, Carneros ...............$24.99
2003 Sonoma Cutrer, Russian Rvr ..$17.99
2003 Smith Madrone, Napa ...........$19.99
2003 Fantara “Talley/Rincon” ....$31.99
2003 Taz, Santa Barbara ...............$12.99
2003 Toasted Head, Dunningan Hills $10.99
2003 Trefethen, Oak Knoll ............$21.99
Aromas and flavors of tropical fruit, mango and Fuji apple spiced with hints of tarragon pave the way for a palate that is lush and crisp.
2003 Villa Mt Eden Bien Nacido ......$12.99
2003 Vine Cliff Carneros ..............$23.99
2003 West Slope, Edna Valley ......$11.99
2003 Wild Horse, Central Coast ....$12.99
2003 ZD, Napa .........................$21.98
2004 Acacia, Carneros ...............$15.99
2004 Bogle, California ...............$7.98
2004 Cartlidge & Browne, Cal ......$8.99
2004 Edna Valley Vineyards .......$10.99
2004 Esser, California ...............$7.99
“Loads of tropical fruits flavors, luscious rich, buttery tones and bright acidity,” Martin Reyes
2004 Keller “Oro de Plata” ..$17.99

FUME/SAUVIGNON BLANC

2002 Chalk Hill, Sonoma ...............$21.99
2002 Matanzas Creek, Sonoma ......$15.99
2002 Ruston, Napa .....................$19.99
2003 Bernardus, Monterey ..........$10.99
One of our favorites here at K&L! Hints of grass, lemon and apricot.
2003 Chance Creek, Redwood Vly ...$10.99
2003 Chateau St. Jean, Sonoma ....$8.99
2003 Grgich Hills, Napa ...............$16.99
2003 Husch, Mendocino ...............$9.99
2003 Kalinda, Lake County ..........$9.99
Lip-smacking tropical fruit, crisp acidity!
2003 Kenwood, Sonoma ...............$7.99
2003 Mason, Napa .....................$14.99
2003 Mayacamas, Napa ...............$22.99
2003 Morgan, Monterey ...............$10.99
2003 Murphy Goode, Sonoma ......$22.99
2003 Napa ................................$11.99
Aromas of lime, exotic citrus blossoms, minerals and guava.
2004 DeSante, Napa .....................$16.99
2004 Ferrari Carano, Sonoma .......$14.99
2004 Geyser Peak, California .......$7.99
2004 Girard, Napa .....................$12.99
2004 Groth, Napa .....................$13.99
2004 Honig, Napa .....................$11.99
Combines New Zealand and Loire styles!
2004 Joel Gott, California ...........$9.99
2004 Pomelo, California ............$9.99
Made by Randy Mason, clean and fresh!
2004 Rock Rabbit, Central Coast ......$7.99

DOMESTIC SPARKLERS

1998 J Wine Company 1.5L .............$67.99
1998 Schramsberg Reserve ..........$54.99
1999 Argyle Willamette Valley Brut $16.99
1999 Domaine Carneros 1.5L .........$36.99
1999 J Wine Company .................$23.99
1999 Roederer “l’Ermitage” ..........$32.99
1999 Roederer “l’Ermitage” Rosé ..$54.99
2001 Domaine Carneros Brut .........$18.99
2001 Iron Horse “Wedding Cuv” ...$24.99
2001 Schramsberg Blanc Noir/Blc ...$24.99
2002 Schramsberg Brut Rose ........$26.99
2004 Sofia Coppola Blanc de Blanc $16.99
NV Domaine Chandon Brut ..........$14.99
NV Domaine Chandon Noir ..........$14.99
NV Gloria Ferrer Brut/Blanc Noir ..$14.99
NV Mumm, Napa Brut Prestige ......$13.99
NV Roederer Estate .................$16.99

For accurate, daily listings of our Burgundy inventory check our website at www.klwines.com
2004 Boony Doon Clos du Gilroy ......$9.99  
2003 Garretson Paso Mourvedre ......$12.99  
2003 Bonny Doon Sangiovese ..........$11.99  
2002 Burgess, Napa .......................$13.99  
2002 Chappellet, Napa .................$29.99  
2002 Cinnabar, Paso Robles ............$15.99  
2002 Cloverdale Ranch, Alex ........$16.99  
2002 Dynamite, North Coast ..........$11.98  
2002 Echelon, California ..............$8.99  
2002 Emmolo, Napa ......................$18.99  
2002 Etude, Carneros .....................$36.99  
2002 Roessler “Dutton Ranch” .......$34.99  
2002 Row Eleven, Santa Maria .........$24.99  
2002 Bennett Lane “Maximus” ........$25.99  
2002 Matarazas Creek, Sonoma ......$19.99  
2002 Nickel & Nickel .....................$Inquire  
2002 Provenance, Carneros ..........$19.98  
2002 Seven Hills, Columbia Vly ......$18.99  
2002 Sineann “Hillside,” Wash ......$29.99  
2002 Taft Street, Sonoma ...............$9.99  
Great value for an everyday red, this medium-bodied wine shows generous cherry aromas with touches of oak.

2002 Whitehall Lane, Napa ..........$22.98  
2003 Bogle California .................$6.98  
2003 Frei Brothers, Dry Creek .....$12.99  
2003 McManis, California ..........$8.99

**MERLOT**

**PINOT NOIR**

2002 Amici, Mendocino ...............$31.99  
2002 Au Bon Climat “Knob” ..........$37.99  
2002 Chalone Estate, Monterey ......$21.99  
2002 Chehalem “3 Vineyards” ........$19.99  
2002 Chehalem Reserve .................$46.99  
2002 Domaine Serene “Evanstad” ..Inquire  
2002 Etude, Carneros .....................$36.99  
2002 Roessler “Dutton Ranch” .......$34.99  
2002 Row Eleven, Santa Maria .........$24.99  
2002 Bennett Lane “Maximus” ........$25.99  
2002 Matarazas Creek, Sonoma ......$19.99  
2002 Nickel & Nickel .....................$Inquire  
2002 Provenance, Carneros ..........$19.98  
2002 Seven Hills, Columbia Vly ......$18.99  
2002 Sineann “Hillside,” Wash ......$29.99  
2002 Taft Street, Sonoma ...............$9.99

**MISC DOMESTIC REDS**

2001 Palmina Stolpman Nebbiolo ...$29.99  
2001 Robert Sinskey Cab Franc ...$32.99  
2001 William Harrison Cab Franc ...$27.99  
2002 Bennett Lane “Maximus” ......$25.99  
From the winemaker of “The Prisoner.”

2002 Graff Family Mourvèdre .........$16.99  
2002 Hess Collection Mt. Curve ...$29.99  
2002 Shypoke Charbono ...............$17.99  
2002 Tablas Creek Cotes de Tablas ..$18.99  
2002 Vino Noceto Sangiovese ........$14.99  
2003 Boeger El Dorado Barbera ......$12.99  
2003 Bonny Doon Sangiovese .........$11.99  
2003 Garretson Paso Mourvedre ......$12.99  
2003 J. Runquist Barbera ..........$17.99  
2003 Porter Creek Carignane ..........$14.99  
2004 Boony Doon Clos du Gilroy ....$9.99  
Trey’s Picks

It is that time of year, when Cabernet proves to be king once again! Why now? The 2004 Bordeaux campaign is in full swing, and we are currently working with two successful California Cabernet vintages: ’01 and ’02. Never mind the heat, drink Cab! Although, I would suggest you pour yourself a glass of rosé while you are buying your case of Cab! For those of you who are looking for a good buy under $30 the 2001 Benziger Reserve Sonoma Cabernet Sauvignon ($29.99) is good place to start. This wine is loaded with classic Cab aromas and flavors of cedar, mint, black cherry and red currants. This is not that new wave, flabby and fat style Cab. This wine has complexity, focus and harmony. A great buy for under $30! Another wine that fits into the same style of Cab is the 2002 Anderson’s Conn Valley Right Bank Red ($29.99). Tasted blind, this would be a tough wine to pick out as being from Napa. Its aromas and texture could fool you into thinking it is from Bordeaux. A blend of 60% cabernet franc and 40% merlot, this medium-bodied wine shows flavors of red cherries, cedar, lead-pencil and strawberries. It is fresh and bright and is very approachable right now. If big, juicy, full-throttle Napa Cab is more your style, the 2002 Revana Napa Cabernet Sauvignon ($84.99) is right up your alley. This is the second release of what sure is to become a highly sought-after wine. Winemaker Heidi Peterson Barrett has nurtured these grapes through each phase of their fermentation, barrel aging and blending; focusing on minimal handling with a goal of creating a wine with richness, elegance and distinctiveness. The wine shows big, dark and intense flavors of mocha, black currants, spicy oak and bittersweet chocolate. The tannins are present but are juicy and silky. This wine will be at its best in a few years but if you must drink it now give it some air.

Even Miles Would Love this Merlot!

One of the best perks of being in this business so close to the wine country is getting into the wineries and vineyards on a regular basis to keep in contact with the soul of the wines we sell. On a recent visit with Bob Pellegrini of Olivet Lane and Cloverdale Ranch, the soul of his wine lineup was wonderfully evident, carrying on a 70-year family tradition. The spectacular Olivet Lane property in the Russian River is the source of the 2002 Olivet Lane Chardonnay ($14.99), and you may know that we LOVE this property. Extremely hard to get and high priced wineries covet this vineyard, and beg for these grapes, but you can get them for a song here. Plus, this is the best vintage in recent memory; the chard is rich and full with ripe apple to tropical fruit. Minerals and yeast notes add complexity while great acidity maintains structure. This is the kind of chardonnay that everyone will love and I doubt there is a better chard for under $15. We also tasted the 2002 Cloverdale Ranch Merlot ($16.99), which is an equally spectacular success. Beautiful and easy to drink yet luscious and compelling with ripe red berry fruits, cocoa, mocha and a long smooth-as-silk finish. Comfortably at home paired with some lamb chops, or kicking back with friends drinking it on its own, few merlots compare to this. If only Miles had tasted this Merlot…Next, one our perennial favorites has hit its best vintage as well, the 2002 Cloverdale Ranch Cabernet ($16.99). Showing wonderful layers of silky rich fruit, long and lingering, lovely structure and light notes of sweet herbs. Where can you find a cabernet of this quality even close to this price? Answer: You can’t! If you have not yet tried the Cloverdale, you’ve got to taste this one, and if you’re already a fan you’ll flip for the ’02.

Cheers! —Shaun Green

San Francisco Focus

It is my continuing quest to let you know of all the great small California wineries that are available at K&L. This month, I want to share with you Ruston Family Vineyards. It is a small Napa Valley winery located just west of St. Helena. The family has been farming this land since 1941, when the site was planted with prunes and walnuts. Today, the land is planted with four of the great Bordeaux varietals. They use estate fruit and purchase other fruit from the likes of Stagecoach Vineyard and Kefich Ranch. The total production for the seven wines they produce is about 7,000 cases. Quoting Mr. Robert Parker, “Consumers take note, Ruston Family Vineyards merits significant attention.” We currently have two wines in stock:

2002 Napa Sauvignon Blanc ($19.99)

This wine is a medium-bodied, well-balanced delight. Oak is used to give the wine depth and body but never shows on the palate. The wine has bright melon and grapefruit flavor with good acidity. The winemaker is Joshua Krupp (he also makes the wine at Veraison and Kefich Ranch), who joined the winery in 2002.

2001 Napa Valley Cabernet Sauvignon ($39.99)

The 2001 is a perfect balance of fruit and structure. This wine is soft and very user friendly. It can be opened tonight or put in the cellar for a few years. 77% cabernet sauvignon, 21% merlot and 2% cabernet franc. The merlot gives a great softness while the franc adds just a little to the nose. This is the last Napa made by that Philippe Melka. Not one to be missed.

See you in the City…

—Mike Jordan

Spotlight on Three New Labels

You haven’t seen these labels before, but the vineyards and producers are anything but rookies. Let’s take a look:

Named after a giant Malaysian citrus fruit thought to be ancestor to the grapefruit, the 2004 Pomelo California Sauvignon Blanc ($9.99) is an absolute winner in the summertime sipper category. It’s made by talented winemaker Randy Mason with grapes from an up-and-coming area known for surprisingly good whites, Lake County. The result is a zippy, remarkably juicy wine with mouthwatering grapefruit and lemongrass flavors. And yes, it’s in a screwcap, so no corked bottles!

You’ve never heard of this label before, but trust me, you’ve tasted their wine. Some of the biggest and best names in Sonoma have been buying their fruit for over a decade—with customers spending upwards of 60 bucks for some. Now, in its first vintage under the owner’s name, the 2002 Reynoso Alexander Valley Cabernet Sauvignon ($14.99) is priced almost comically low. Can I tell you there’s hardly a better Alexander Valley cabernet for the money than this? Texturally distinctive, as Alexander Valley should be, this wine is supple and supple, with gorgeous fruit and an impressive, stylish depth. More than any recent Cab recommendation, I see people running back to buy a case after trying just one bottle!

Now, let me introduce you to a stirring new Zinfandel project. If you’re a big fan of “Old Vine Zin,” well here’s the granddaddy of them all. Sourced from a famous Amador County vineyard that documents show already existed in 1869, the 2001 Cloud 9 “Seity” Amador Zinfandel ($29.99) is one of the best Zins I’ve had this year. Can a wine with 15.5% alcohol still be impeccably balanced? Absolutely! Winemaker Scott Harvey has crafted a powerful, rich, almost majestic wine that shows its elegance and finesse in the ways only truly mature vineyards can. Treat yourself like a king this July and have this on the back porch with ribs!

—Martin Reyes
### Argentina/Chile/Portugal/Spain

**Chile, Argentina**

2004 Concha y Toro Xplorador Cabernet Sauvignon (Chile) $5.99  
2003 Elsa Malbec (Argentina) $7.99  
2003 Two Brothers Tattoo Red (Chile) $7.99  
2002 Bodega Cicchitti Cabernet/Malbec (Argentina) $7.99  
2003 Concha y Toro Casillero del Diablo (Chile) $7.99  
2002 Budini Cabernet (Argentina) $8.99  
2002 Bodegas J.F. Lurton Reserva Malbec (Argentina) $9.99  
2003 Fin del Mundo, Postales Cab/Malbec (Argentina) $9.99  
2004 Dominio del Plata, Crios, Rosé of Malbec (Argentina) $9.99  
2002 Altos Las Hormigas Malbec (Argentina) $10.99  
2002 Bodegas Salentein Syrah (Argentina) $12.99  
2002 Casa Lapostolle, Cuvee Alexandre Merlot (Chile) $12.99  
2003 Auka Mendoza Merlot (Argentina) $12.99  
2004 Dominio del Plata, Crios, Torrontes (Argentina) $12.99  
2003 Concha y Toro, Pirque Marq de Casa Concha (Chile) $13.99  
2003 Concha y Toro Marq de Casa Concha Cab (Chile) $14.99  
2003 Mapema Tempranillo (Argentina) $14.99  
2003 Fin del Mundo, Malbec, Patagonia (Argentina) $14.99  
2003 La Posta Bonarda or Malbec (Argentina) $17.99  
2002 Catena Malbec or Cabernet (Argentina) Inquire  
2002 Mapema Malbec (Argentina) $18.99  
2002 Concha y Toro, Terrunyo, Carmenere (Chile) $24.99  
2004 Altos Las Hormigas V Hormigas Res Malbec (Argentina) $24.99

**Portugal/Spain**

2003 Palacio de Menade, Cuevas de Castilla, Cuvee RS, Rueda $6.99  
2003 Yasa Garnacha, Calatayud $7.99  
2003 Panarroz, Jumilla $7.99  
1999 Marques de Riscal Tempranillo $7.99  
2003 Atazuri, Artazu, Navarra $8.99  
2000 Marques de Arienzo, Rioja, Crianza $8.99  
2001 Conde de Valdegmar Crianza Rioja $9.99  
2002 Seguras Vidusas Creu de Levit $9.99  
2003 Naia Rueda Blanco $9.99  
2003 Vina Sila “Las Brisas” Rueda $9.99  
2003 La Legua $10.99  
2002 Castell del Remei Gotim Bru $10.99  
2003 Gramona Gessamie $10.99  
2001 Lorinon Crianza, Rioja $12.99  
2003 Adegas Condes de Albarei Albarino $13.99  
2000 Sierra Cantabria Crianza Rioja $13.99  
2001 Bodegas del Muni, Corpus del Muni Vina Lucia $14.99  
2001 Biurko, Los Valles, Rioja $14.99  
2002 Dominio de Tares, Bierzo $14.99  
2003 Rozalem, Utiel Roquena $14.99  
2004 Txakoli Txomin Etxaniz $14.99  
2001 Bodegas Montebaco, Pago Senda Misa Crianza $16.99  
2001 Capcanes Costers del Graet, Monstant $17.99  
2001 Venus la Universal, Monstant —Was $34.99 $24.99  
2002 Vall Llach Embruix, Priorat $27.95  
1997 Roda I Riserva, Rioja $29.99  
2001 Bodegas Lan Edicion Limitada $39.99  
2001 Campo Eliseo, Toro $45.99

**Bargains from El Mundo Hispano!**

2004 Tres Ojos Rosado, Calatayud ($6.99) *Si vas a Calatayud (if you go to Calatayud), you will have top wines made from old-vine Grenache! This rosé from Tres Ojos is awesome! Packed with ripe berry fruit and as fragrant as the wild thyme that grows in the vineyards, this wine will charm you as much as the famous Dolores, “la Flor de Calatayud.”*

2004 Basa Rueda Blanco ($8.99) *Super hot Spanish winemaker Telmo Rodriguez shows his considerable skills in this bright lively wine from Rueda. From the aromas of lemon verbena and lime peel to the citrusy flavors and long crisp finish, the Basa is sure to please. Enjoy it with everything from sushi to spicy Cajun shrimp!*

2003 Hecula Yecla ($9.99) *Everybody’s favorite bargain red from Yecla is back! I can’t say enough about the good work that the Castanos and Eric Solomon have done at this property. I guess three years of 90 points or more from Mr. Parker says something! Their latest offering is packed with ripe berry fruit and spice.*

2002 Cellers del Roure, Les Alcusses ($12.99) *A terrific blend of monastrell (40%), tempranillo (40%) and cabernet sauvignon (20%), the Alcusses is deep and rich in color with loads of black currant and black berry fruit followed by toasty oak and a long smooth finish. This versatile red would be great with anything from the grill. As they say in Spain, it is *fin y fácil de beber* (fine and easy to drink).*

2003 Bianchi Famiglia Cabernet Sauvignon, Argentina ($12.99) *Our #1 selling South American wine! Packed with ripe black cherry and currant fruit, the Bianchi Cab has everything going for it that top Napa Valley Cabernets do, except the price!*

**Buen Cata!** —Anne Pickett, anne@klwines.com

**Jim C’s View Down Under**

2004 Goldwater “New Dog” Sauvignon Blanc Marlborough New Zealand ($14.99) *This wine was formerly known as “Dog Point.” The fruit is from the same vineyard that has supplied them (and Cloudy Bay) for years. The aromatics offer bold citrus notes with snap pea and green bean accents. On the palate there are melon and fig flavors supported by fine acidity and length.*

2004 Pike & Joyce Sauvignon Blanc Adelaide Hills South Australia ($17.99) *Neil Pike has fashioned wine for many years in the Clare Valley, and his new venture with the Joyce family, with their own long history of viticulture, is turning out some great cool-climate wines. The bouquet shows elements of citrus, pear, minerals and a hint of lemongrass. There is good mid-palate weight and a creamy texture that complement the super balance and length.*

2002 Five Geese Shiraz McLaren Vale South Australia ($19.99) *Sue Trott, one of Australia’s veteran women vigneron, is coaxing some pretty serious fruit from her Blewitt Springs vineyards. The nose is full of toffee, blueberry, spice cake, minerals and milk chocolate. On the palate, the wine is seamless with notes of cassis and licorice that come into play, melting into a silky texture with juicy defining acidity that is the hallmark of great McLaren Vale Shiraz!*

2001 Waterford Cabernet Sauvignon Stellenbosch South Africa ($19.99) *From winemaker Kevin Arnolds, the bouquet shows ripe black cherry fruit with notes of tobacco, earth, cedar and dark currant. These flavors follow on the palate with “Rutherford dust” like tannins, great balance and length. This is REAL wine with character that is not always found at this price point.*

**Cheers!** —Jimmy Chanteloup

---

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


**Alsace**

NV Charles Baur Cremant d’Alsace ...........................................$14.99
An elegant and rich sparkler with a fine bead and fruity nose, perfect for parties and holiday gatherings!!

Very classy, lots of soil character. Properly dry, full of vibrant, refreshing acidity, never cloying, yet still pungently spicy.

2002 Pinot Blanc, Charles Baur .............................................$10.99

2002 Riesling, Domaine Allimant Laugner .............................$13.99

2002 Riesling, Domaine Weinbach Cuvée St. Catherine ........$35.99

2003 Muscat, Becker Grand Cru Froehn................................$17.99

2002 Riesling, Becker Grand Cru Froehn ...............................$18.99

2000 Gruenspiel de Bergheim, Marcel Deiss .......................$55.99

**Loire**

1994 Savennieres Roche Aux Moines, Domaine Aux Moines $19.99
1995 Vouvray, Philippe Foreau Moelleux Clos Naudin ..........$42.99
The domaine’s masterpiece, the Clos de l’Eco is a wine of grand proportion, complex, structured, and very age worthy.

2002 Anjou Blanc, Domaine Vincent Ogereau .......................$12.99
2002 Anjou Rouge, Domaine Vincent Ogereau ......................$9.99

2002 Pouilly-Fume, Domaine Caillouardin “Les Cris” ..............$18.99

2002 Saumur-Champigny, Filliatreau La Grand Vignole ..........$15.99

2002 Saumur-Champigny, Rene Noel Legrand La Chaintre .......$13.99
Pure ripe expression of franc, showing chocolate and mineral

2002 Vouvray Sec, Vincent Rainbault ...................................$13.99

**The 15th Page Man: Summertime Thing**

As you read this I will be in Germany tasting and evaluating the 2004s that have not already made it here. This vintage so far promises to be one of brightness and clarity of flavor, wines that are more north/south than they are east/west, a bit like the 2002s, which I love so much and can’t stop buying. These are wines with good structure and acidity, fine delicate aromatics and all in all a very classical good German vintage that will age well.

Speaking of the 2002s, we just received another shipment of these wonderful yet under-appreciated wines just in time for some summer drinking.

The 2002 Florian Weingart Schloss Fürstenberg Kabinett ($18.99) is from one of our new favorite guys in the Mittelhein, heck, one of our favorite guys period. This was just re-released, and the extra couple of years in bottle have done it good. This is the wine to reach for when you are looking for a zingy, stone- and red-fruit-infused ripper to take the edge off the summer heat. If your mood is more introspective and Zen like, I suggest the 2002 Selbach Oster Zeltinger Sonnenbru Kabinett ($19.99). Picture yourself on a cool morning, mist in the air, sitting near a stream of crystal clear water listening to its soothing voice...and this wine, a pure Mosel stunner. Poised, elegant, pure and very mineral. Then for sheer, ridiculous quality and one of my personal favorite estates in the Mosel, try the 2002 Schmitt-Wagner Longuicher Maximer Herrenberg Kabinett ($19.99) from 108-year-old ungrafted vines. This is a small estate (3.5 hectares) and one that you should know. If you like sleek, spicy, mineral wines with a hint of minty-grassiness, an ageless charm and clarity unmatched, these are for you. Not to mention the absolute steal (steel, too) that these wines represent and the FACT that they age better than Sophia Loren. Drink Riesling, Be Happy!

—Jeff Vierra

**Germany/Austria**

We have an extensive selection of outstanding German wines, the following is a sampling of our complete inventory which you can view at www.klwines.com.

**Germany**

2003 Langwerth Von Simmerch Riesling Qba ..............................$9.99
2003 Fred Prinz Hallgartener Jungier Kabinett ..........................$16.99
2002 Staatsweinguter Kloster Eberbach Steinberger Kabinett$10.99
2004 Josef Leitz Rüdesheimer Klosterlay Spätislese ...................$18.99
2004 Josef Leitz Rüdesheimer Drachenstein “Dragonstone” .........$14.99

Rippling with zingy grapefruit and currant aromas with a haunting wiff of spice!!

2004 Weingut Spreitzer Oestricher Doosberg Spätislese ...........$18.99

**Austria**

2004 Hiedler Grüner Veltliner Löss ........................................$13.99
2002 Peter Schandl Pinot Blanc ..............................................$14.99
2002 Weingut Schmelz Riesling “Stein am Rain” Federspiel ..$17.99
1999 Prager Grüner Veltliner Smaragd “Achleiten” ...............$18.99

**Why be Afraid? Why Not Roll with It?**

The wines of Austria are some of the most expressive and diverse in the world. A land that can provide such a multitude of character not only inspires me but gives me the feeling of security. I choose what wines to drink based on my moods, and I know that I can find the perfect wine for my moody personality, whatever it may be.

There are times when I need something to focus on, something that I can dive into and ponder on what the future has in store for me, how things are going to evolve and change into something completely different than it is today. When we received the 2002 Emmerich Knoll Riesling Smaragd Loibenberg ($34.99) my first thought was, uh oh, this wine will intrigue and haunt me for years to come. Subtle pepper aromas surrounded by cool melon and a juicy mineral finish is what this pure expression of Riesling teased me with. With a line of grace surrounded by a powerhouse of character, this beauty will only get better with time.

On the days that I am “living for the moment” I choose a wine that has a bright and happy feeling to it, but with a touch of backbone too (nobody wants to be a pushover). I want something that has it all today! The 2003 Paul Lehrner Claus ($16.99), a blend of 85% zweigelt and 15% blaufrankisch, is a happy, go-lucky wine that offers smoky nuances of fresh herbs, warmth and vitality. Something that I can drink and say to myself, quietly of course, everything is going to be alright!!!

And, of course, the selfish mood. You know the one: “I have this and you don’t type of thing. “ The times when you find yourself telling your friends, good luck finding this, but I have it! With only 125 cases imported into the country and with well-needed bottle age, the 1999 Prager Grüner Veltliner Smaragd “Achleiten” ($18.99) has exactly what you need. This one starts you off with a blast of spicy, fresh citrus aromas, hitting the palate with a thick bright texture and finishing you off with a solid structure of cleansing acidity and minerals.

Here’s to moods, bad, good and everything in between! —Eric Story

---

**The 15th Page Man: Summertime Thing**

**Alsace**

**Loire**

**Germany/Austria**

**Why be Afraid? Why Not Roll with It?**

The wines of Austria are some of the most expressive and diverse in the world. A land that can provide such a multitude of character not only inspires me but gives me the feeling of security. I choose what wines to drink based on my moods, and I know that I can find the perfect wine for my moody personality, whatever it may be.

There are times when I need something to focus on, something that I can dive into and ponder on what the future has in store for me, how things are going to evolve and change into something completely different than it is today. When we received the 2002 Emmerich Knoll Riesling Smaragd Loibenberg ($34.99) my first thought was, uh oh, this wine will intrigue and haunt me for years to come. Subtle pepper aromas surrounded by cool melon and a juicy mineral finish is what this pure expression of Riesling teased me with. With a line of grace surrounded by a powerhouse of character, this beauty will only get better with time.

On the days that I am “living for the moment” I choose a wine that has a bright and happy feeling to it, but with a touch of backbone too (nobody wants to be a pushover). I want something that has it all today! The 2003 Paul Lehrner Claus ($16.99), a blend of 85% zweigelt and 15% blaufrankisch, is a happy, go-lucky wine that offers smoky nuances of fresh herbs, warmth and vitality. Something that I can drink and say to myself, quietly of course, everything is going to be alright!!!

And, of course, the selfish mood. You know the one: “I have this and you don’t type of thing. “ The times when you find yourself telling your friends, good luck finding this, but I have it! With only 125 cases imported into the country and with well-needed bottle age, the 1999 Prager Grüner Veltliner Smaragd “Achleiten” ($18.99) has exactly what you need. This one starts you off with a blast of spicy, fresh citrus aromas, hitting the palate with a thick bright texture and finishing you off with a solid structure of cleansing acidity and minerals.

Here’s to moods, bad, good and everything in between! —Eric Story

---

---
The Hills are Alive with the Wines of Norway

I've just flown back from a tour of the Norwegian wine country, and boy is my flagon sagging!

Exhaustive touring of the Cloudberry region (the Bodo area, where the midnight sun makes it possible to harvest eight times in one season). My brother Pedder traveled with me, for he did prison time in Stavanger and speaks the language. My cousin Jay was invited, mostly because he looks like John Tesh and got us free drinks at every major watering hole, no small feat at nine bucks U.S. a throw. But this was serious business. If you know me, you know that jeg betyr forretning. I mean business!

We began in Bergen (a good place to be from) and made our way toward the Chardnafjord, Merlafjord and Cabafjord where these noble varietals were born. It was intimate, traveling in an old Fjord Fjarlane, but dicey as the gjas stasjons were fjew and fjar between.

Bergen is a land of fish. Go figure. The vineyards are steep. So are the prices. So steep (the vineyards) that the oxen have both of their right legs cut off at the knee so they could stand straight. I thought it was pretty extreme too.

Sjavingon Blanc is the favorite drink here, and goes with everything from shrimp to whale. Pedder concurred that the whale was quite easy—to throw up. As Pedder slept in the Fjord (the car) Jay and I visited Oslo.

Oslo is known for Bromsteskevin or Flower pot wine. The local dare-devils, called the Dansende Pølse or Dancing Hot Dogs, scale the walls to every flat in the city to harvest grapes from vines grown in flower pots. Sometimes there is actually pot in the pots, and the result is a wine with a heady kick that goes well with Jarlsberg and repeated listenings to Sgt. Pepper.

We rest under the stars with a flask of 1986 Cos d’Estournel ($139.99). The ’86 Cos is two things: a densely concentrated and well-balanced success story with a bowl of ripe black plums, deep red color and fresh green herbs. It is also in stock—paramount for sales. Pedder throws up the last of the whale. Tomorrow is Bodo, the highlight of the tour. I am en plugg I dritt, which is loosely translated as a pig in something.

Bodo, land of the O’s with slashes. Total production here is eighty trillion tons…per year, the equivalent of five thousand gallons per capita, just under the Norwegian average. We step out of the Fjord (the car) in wonder. In the tasting room it is free drinks all around, with the Norskies chanting Jjohn Tjesh.

We see two harvests in the midnight sun, and this is before sjupper. We peruse the wine list for just the right bottle(s) and find the 1985 Jordan Cabernet Sauvignon ($69.95). Soft, elegant and kissed with cedar and forest floor aromas (lots of that here), the wine is perfect at this very moment. And in stjock, always a plus.

Jay orders Lutefisk. I go with the Laks. Pedder orders the whale…Happy Independence to the USA…and Norway! 100 years of freedom from Swedish rule! Skol!

Jim’s July Gems

Finally, spring reared its lovely face two weeks ago with some nice warm days and cool evenings (it’s June 1st), after a long wet and cold two months (the wettest and coldest winter/spring since 1997/98). As the old saying goes, better late than never! What amazes me the most, though, is how speedily the North Coast vineyards have bounced back and evolved, particularly those that were affected by the frost of mid-April, including our vineyard in the Anderson Valley.

We just received in two wonderful very serious Kalinda wines last week (end of May) that are “Must Buys” for you, our very serious wine customers. First, there is the 2003 Kalinda Sonoma Zinfandel ($9.99), comprised mostly of Alexander Valley and Dry Creek Valley fruit. Deeply colored, its opulent, highly aromatic nose is loaded with blackberry, raspberry and spicy clove-like tones with a touch of cedary fruit. Pedder concurred that the whale was quite easy—to throw up. As Pedder slept in the Fjord (the car) Jay and I visited Oslo.

Our new 2002 Kalinda Knight’s Valley Cabernet Sauvignon ($14.99) is also from a famous St Helena Cabernet producer that wishes to remain unidentified. Deep ruby, inky in color, the nose explodes from the glass to fill the room with cassis, black currants, blackberries, chocolate and vanilla bean. This huge, complex, deeply flavored Cabernet is lush, fruit forward, and round with soft, silky tannins, and a finish that seems to last forever. Although you will be able to consume this gem near-term, it has a ton of structure to allow it to easily age another five to ten years. Sooo, Anderson, who do you think produced this gem? “What; are you, dumb? Who has the most acreage planted to Cabernet in Knight’s Valley?”

If you loved the 2002 Senaillet for its richness and exceptional Burgundian chardonnay character, than you will be more impressed with the 2003 Domaine de la Croix Senaillet St-Veran ($14.99). From its lovely aromatics of honeysuckle and white peach to its wet-stone minerality, which carries nicely over the palate, this lovely communal Macon bottling by the Maurice Martin family is a great buy. Excellent structure with good acidity, richness and lushness on the palate that leads to a mouthwatering finish. This will be one of our two house whites for the month according to Anderson. (★★★★★★★★★★)

Our French Regional wine buyer, Mulan Chan, recently brought in two excellent gems by Laurent Miquel from the Languedoc area of Southern France. The 2004 Laurent Miquel Viognier Coteaux du Languedoc “Nord Sud” ($9.99) is a lovely white gem with lush, honeysuckle to peach aromas, intense palate impressions of floral fruit, yet finishing dry, and crisp. This will be our second house white for the month according to Anderson. (★★★★★★★★★★) The real star is the 2003 Laurent Miquel Syrah Coteaux du Languedoc “Nord Sud” ($9.99). Gondolas full of character for your money with this puppy. To quote Mulan: “Aged in new French oak, the 2003 Syrah is spicy and rich, with a pleasantly peppery bite and toasted notes on the nose and palate.” She is being modest! As I wrote at the beginning of this column, this is for you very serious wine-minded buyers. The wine is unique, and it is a wonderful gem. (★★★★★★★★★★)

If you have any questions regarding these wines, you can email us at jimbarr@klwines.com. Enjoy this month’s gems!

—Jim, Anderson, and Eby
Champagne (continued from page 2)

favorite producer of Blanc de Blancs is Franck Bonville, located in Avize, one of the best villages for chardonnay in Champagne. The current batch of Franck Bonville Brut Selection Blanc de Blans Champagne ($23.99) is irresistible. It combines the plump juiciness of a ripe pear with the riper minerality of real Chablis. It is the most “moreish” Champagne that I can think of… My wife questioned the size of the bottle, suspecting we had received less than a full ration because of the greed with which we consumed it. Also from this producer we have the dry, mineral and mile-long 1998 Franck Bonville Brut Millesime Blanc de Blancs Champagne ($37.99), the very scarce and extraordinarily age-worthy 1996 Franck Bonville Brut Millesime Blanc de Blancs Champagne ($32.99) and the incomparable old-vine Franck Bonville Cuvee Les Belles Voeys Champagne ($59.99).

Another great chardonnay producer in Champagne is Launois, located in the village of Mesnil. It took more than a year of begging to get these wines for K&L, as Mr. Bernard Launois was already selling his entire production in Europe where the wine has quite a cult following. His most unique Champagne is the Launois “Sable” Brut Blanc de Blans ($25.99), which is made to only three atmospheres of pressure as opposed to the six that are customary in Champagne. This is a very rich style for a Blanc de Blancs with excellent apple and brioche flavors. It is almost impossible for me to tell that it has lower carbonation, but a comparison to the Launois “Cuvee Reserve” Brut Blanc de Blans ($25.99), which is identical in every way except for the pressure, is one of the most intriguing pairs in the store. We also have the much more concentrated and serious 1998 Launois Brut Blanc de Blans Vintage Champagne ($29.99), for those who like to cellar their Champagne.

K&L has recently published a brochure on the small producer Champagne that we carry. If you would like to send you one, please email me at garywestby@klwines.com, and I can email you back a PDF, or drop a printed copy in the mail. Please include your physical address if you would like a hard copy. I also keep an email list of Champagne fans, so if you would like to be the first to know about new offerings please let me know and I will add you. Also, please do not hesitate to call or write me if you are traveling to France. I would love to tempt you with a list of fantastic places in Champagne to visit! I am here every day except Thursday and Friday and am eager to answer any questions you might have. A toast to you!

—Gary Westby

Hot! Hot! Hot!

2003 Côtes du Rhône Reserve, Domaine Grand Veneur ($9.99) A great little bargain of a wine that is composed of 70% grenache, and a 30% blend of mourvèdre, syrah and cinsault. A perfumed nose of red and black fruits (raspberries and blackberries), with pepper and licorice notes. Full-bodied and tasty with a slight hint of tannin on the finish. Priced just right for just about any meal!

2003 Lirac, Château de Segries, “Cuvee Reserve” ($9.99) The return of a customer favorite! The 2003, due to the heat of the vintage, leaves its past subtlety behind in favor of a more fruit-driven wine this vintage. A luscious nose of currants, anise and pungent, lush earth. Medium to full-bodied with a juicy finish. A blend of 50% grenache, 30% syrah, 10% cinsault, 5% mourvèdre and 5% carignan. Great with any and all barbecued foods.

The 2003 Côte Rotie, Joel Champet, “La Viallière” ($37.99) has been described by certain writers as the most Burgundian of Côte-Roties. According to Robert Parker: “... exhibiting sweet, broad, raspberry and black currant fruit intertwined with hints of peaches and apricots... this low acid effort possesses excellent texture, moderately high alcohol, and a long, concentrated, supple finish.

2003 Châteauneuf-du-Pape, Domaine Grand Veneur ($24.99) 90 to 92 points from Robert Parker. Dark colors of garnet and purple. A lush nose of cassis, boysenberries, anise and smoke accents. Weighty on the palate with opulent black fruits, subtle spices and vanilla. An unbelievable wine that will age for at least eight more years, if so desired. The ultimate bargain Châteauneuf-du-Pape! Reserve this one for heartier meals such as roasted lamb or beef. —Scott Beckerley
**WHITE BURGUNDY**

2002 St Bris (Sauvignon), Moreau & Fils-Chablis minerality ...........$9.99
2002 Petit Chablis, Moreau & Fils ..................................................$11.99
2003 St-Veran, Domaine des Nembrets, Denis Barraud ..........$12.99
2002 St-Veran, Domaine de la Croix Senaillet .........................$13.99
This is a staff and customer favorite. And it is now at an even better price!
2002 Bourgogne Aligoté, Domaine Pierre Morey .......................$14.99

**Pro Rich, concentrated and a bit nutty. Lovely focus and balance.**

2002 Bourgogne Chardonnay, Domaine Marc Jomain .................$15.99
2002 Rully Blanc, Joseph Drouhin .............................................$15.99
2002 Bourgogne Chardonnay, Signature, Champy ......................$16.99
From Puligny, Meursault and Rully, with bright mineralogy and gentle toasty notes.

2003 Pouilly Fuissé, Domaine des Nembrets, Denis Barraud $16.99
2002 Bourgogne Blanc, Domaine Joseph Roty ................................$17.99
2002 Chablis, Domaine Long Depaquit .........................................$18.99
Burghound Key Buy: “Perfumed white flower & lovely peach and pear notes.”

2002 St-Aubin, “Murgers Dent de Chien,” 1er Cru, Champy .......$29.99
The vineyard next to Puligny Champs Gain, 1er Cru. Concentrated and minerally driven.

2002 St-Aubin, “Charmois,” 1er Cru, Marc Colin .........................$29.99
The Charmois is next to Chassagne-Montrachet and is rich and creamy, while the Dents de Chien is next to Puligny-Montrachet 1er Cru, and shows more minerality and a bit more angularity, while still showing the rich character of 2003.

2002 Santenay, La Commme, 1er Cru, Michel Coutoux ..........$31.99
2002 Chassagne-Montrachet, Domaine Morey-Coffinet ............$34.99
2002 Morey-St-Denis Blanc, Domaine Amiot ..............................$35.99
From just below Bâtard-Montrachet, rich and oily, with a long powerful finish.

From directly below Bâtard and Bienvenues-Bâtard. Rich, concentrated and poised.

2002 Puligny-Montrachet, “Folatieres,” 1er Cru, G Chavy ......$41.99
2002 Meursault, Santenots, Dom Marquis d’Angerville .............$41.99
2003 Meursault, Rougeots, Domaine Deux Montilles ...............$44.99
Rich, concentrated and a bit nutty. Lovely focus and balance.

2002 Chassagne-Montrachet, Vieux Vignes, Bernard Morey$46.99
Also available in half bottles, at $23.99.

2002 Meursault, Domaine François Mikulski ..........................$47.99
2002 Meursault, Clos du Cromin, Bitouzet-Prieur ....................$49.99
2002 Meursault, “Perrieres,” 1er Cru, Joseph Drouhin ..............$52.99
2003 Meursault, Boucheres, Deux Montilles .........................$54.99
1996 Meursault, “Tillet,” Domaine Guy Roulot .........................$59.95
2002 Chassagne Montrachet, “Maltrie,” 1er Cru, M. Colin .......$64.99
2002 Morey-St-Denis, “Mont Lusisants,” 1er, Dom Dujac .........$64.99
2002 Puligny-Montrachet, “Pucelles,” 1er, Olivier Lefaive .......$69.99
2002 Meursault, “Poruzots,” 1er Cru, F. Mikulski ..................$69.99

2002 Nuits-St-Georges Blanc, Clos L’Arlot, 1er Cru, Dom L’Arlot ..................................................$69.99
2002 Meursault, “Charmes,” 1er Cru, F. Mikulski ....................$73.99
2002 Corton Blanc, Grand Cru, Chandon de Briailles ...............$73.99
2002 Meursault, “Genervieres,” 1er Cru, F. Mikulski ..............$78.99
2002 Puligny-Montrachet, “Caillerets,” 1er Cru, De Montille $94.99
2003 Bâtard-Montrachet, Grand Cru, Marc Colin ..................$179.95
2003 Chevalier-Montrachet, Grand Cru, Marc Colin ...............$199.95
2002 Le Montrachet, Grand Cru, Marc Colin .........................$375.00

**Loire, Alsace and Beyond: Greatest Loire Red!!!**

Maison Couly-Dutheil is undeniably one of the finest estates of Chinon and a champion of the maligned cabernet franc, with 80 acres of prime Chinon vineyards as well as 7 hectares of Saumur and Saumur-Champigny. The estate’s Chinon holdings are impressive indeed as they spread over three distinct Chinon terroirs: Sand and gravel along the Vienne River, which produce light and fruit driven wines; siliceous slopes and plateaus, which impart a certain finesse and elegance to Chinon; and finally, clay and limestone slopes, which produce Chinon’s most serious and profound wines. The Domaine’s masterpiece, the Clos de l’Eco, lies within this calcareous clay soil intermixed with quartz pebbles, and is the stuff of legend. This walled vineyard and its castle earned its nomenclature from the echo sent back by the castle walls. Once reputedly owned by the great French satirist Francois Rabelais and his family, the vineyard was purchased in 1952 by the Couly-Dutheil family and re-planted the following year. The Clos de l’Eco is a wine of grand proportion, complex, structured and very age worthy. We have just received directly from the estate some older vintage wines in Magnum and 750ml along with the extraordinary 2002 vintage of which Clive Coates commented “…very good concentrated fruit. Excellent grip. This is going to be very fine. Drink 2012-2040” These wines evolve into the pinnacle of elegance with haunting aromas of rich plummy fruit, sweet herbs, spice and earth, yet still very fresh, vibrant and complex with intensity and length unmatched by all but the top properties in Bordeaux. I can’t recommend them highly enough, though I will say that you should let the older wines rest at least 4-6 weeks before drinking as they literally just got off the boat. Enjoy!
—Jeff Vierra

**Now in Stock**

<table>
<thead>
<tr>
<th>Year</th>
<th>Name</th>
<th>Bottle Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2002</td>
<td>Couly Dutheil Chinon Clos de l’Eco</td>
<td>Magnum</td>
<td>$25.99</td>
</tr>
<tr>
<td>1995</td>
<td>Couly Dutheil Chinon Clos de l’Olivier</td>
<td>Magnum</td>
<td>$28.99</td>
</tr>
<tr>
<td>1989</td>
<td>Couly Dutheil Chinon Clos de l’Eco</td>
<td>1.5L</td>
<td>$84.99</td>
</tr>
<tr>
<td>1993</td>
<td>Couly Dutheil Chinon Clos de l’Eco (1.5L)</td>
<td>Magnum</td>
<td>$84.99</td>
</tr>
<tr>
<td>1988</td>
<td>Couly Dutheil Chinon Clos de l’Eco (1.5L)</td>
<td>1.5L</td>
<td>$139.99</td>
</tr>
<tr>
<td>1985</td>
<td>Couly Dutheil Chinon Clos de l’Eco (1.5L)</td>
<td>1.5L</td>
<td>$129.99</td>
</tr>
<tr>
<td>Year</td>
<td>Region</td>
<td>Name</td>
<td>Retail Price</td>
</tr>
<tr>
<td>------</td>
<td>-------------------------</td>
<td>-------------------------------</td>
<td>--------------</td>
</tr>
<tr>
<td>2002</td>
<td>Gevrey-Chambertin, Clos Prieur, 1er Cru, Gelin</td>
<td>$56.99</td>
<td></td>
</tr>
<tr>
<td>2002</td>
<td>Chambolle-Musigny, Fremiers, VV, Louis Remy</td>
<td>$54.99</td>
<td></td>
</tr>
<tr>
<td>2002</td>
<td>Gevrey-Chambertin, Clos Prieur, 1er Cru, Gelin</td>
<td>$56.99</td>
<td></td>
</tr>
<tr>
<td>2002</td>
<td>Nuits-St-Georges, &quot;Chaliots&quot;, 1er, Jerome Chezeaux</td>
<td>$43.99</td>
<td></td>
</tr>
<tr>
<td>2002</td>
<td>Chambolle-Musigny, &quot;Champeaux&quot;, 1er Cru, Olivier Guyot</td>
<td>$38.99</td>
<td></td>
</tr>
<tr>
<td>2002</td>
<td>Nuits-St-Georges, &quot;Boudots&quot;, 1er, Dom Jean Tardy</td>
<td>$39.99</td>
<td></td>
</tr>
<tr>
<td>2002</td>
<td>Nuits-St-Georges, &quot;Bouches&quot;, 1er, Dom Jean Tardy</td>
<td>$39.99</td>
<td></td>
</tr>
<tr>
<td>2002</td>
<td>Nuits-St-Georges, &quot;Pruliers&quot;, 1er Cru, Henri Gouges</td>
<td>$69.95</td>
<td></td>
</tr>
<tr>
<td>2002</td>
<td>Corton Pougets, Grand Cru, Domaine Jadot</td>
<td>$69.95</td>
<td></td>
</tr>
<tr>
<td>2002</td>
<td>Volnay, &quot;Mitans&quot;, 1er Cru, Domaine de Montille</td>
<td>$71.99</td>
<td></td>
</tr>
<tr>
<td>2002</td>
<td>Nuits-St-Georges, &quot;Suchots&quot;, 1er Cru, Jerome Chezeaux</td>
<td>$72.99</td>
<td></td>
</tr>
<tr>
<td>2002</td>
<td>Gevrey-Chambertin, &quot;Cazetiers&quot;, 1er Cru, Faiveley</td>
<td>$74.99</td>
<td></td>
</tr>
<tr>
<td>2002</td>
<td>Gevrey-Chambertin, &quot;Combe aux Moines&quot;, 1er Cru, Faiveley</td>
<td>$74.99</td>
<td></td>
</tr>
<tr>
<td>2002</td>
<td>Pommard, Grands Epenots, 1er, Dom. Pierre Morey</td>
<td>$74.99</td>
<td></td>
</tr>
<tr>
<td>2002</td>
<td>Clos de la Roche, Grand Cru, Dom. Louis Remy</td>
<td>$99.95</td>
<td></td>
</tr>
<tr>
<td>2002</td>
<td>Chambolle-Musigny, Combe d’Orveau, 1er, Faiveley</td>
<td>$99.95</td>
<td></td>
</tr>
<tr>
<td>2001</td>
<td>Morey-St-Denis, 1er Cru, Dom Hubert Lignier</td>
<td>$99.95</td>
<td></td>
</tr>
<tr>
<td>2002</td>
<td>Clos Vougeot, Grand Cru, Domaine Michel Gros</td>
<td>$108.99</td>
<td></td>
</tr>
<tr>
<td>2002</td>
<td>Latricieres Chambertin, Domaine Louis Remy</td>
<td>$109.99</td>
<td></td>
</tr>
<tr>
<td>2001</td>
<td>Echézeaux, Grand Cru, Domaine Rouget</td>
<td>$114.99</td>
<td></td>
</tr>
<tr>
<td>2002</td>
<td>Grands Échézeaux, Grand Cru, Dom V Mongeard</td>
<td>$118.99</td>
<td></td>
</tr>
<tr>
<td>2002</td>
<td>Clos Vougeot, &quot;Maupertuis&quot;, Grand Cru, Dom Tardy</td>
<td>$124.99</td>
<td></td>
</tr>
<tr>
<td>2002</td>
<td>Chambertin, Grand Cru, Joseph Drouhin</td>
<td>$149.95</td>
<td></td>
</tr>
<tr>
<td>2001</td>
<td>Echézeaux, Grand Cru, Domaine Rouget</td>
<td>$114.99</td>
<td></td>
</tr>
<tr>
<td>2002</td>
<td>Gevrey-Chambertin, &quot;Cazetiers&quot;, 1er Cru, Faiveley</td>
<td>$74.99</td>
<td></td>
</tr>
<tr>
<td>2002</td>
<td>Gevrey-Chambertin, &quot;Combe aux Moines&quot;, 1er Cru, Faiveley</td>
<td>$74.99</td>
<td></td>
</tr>
<tr>
<td>2002</td>
<td>Pommard, Grands Epenots, 1er, Dom. Pierre Morey</td>
<td>$74.99</td>
<td></td>
</tr>
<tr>
<td>2002</td>
<td>Nuits-St-Georges, &quot;Pruliers&quot;, 1er Cru, Henri Gouges</td>
<td>$69.95</td>
<td></td>
</tr>
<tr>
<td>2002</td>
<td>Volnay, &quot;Mitans&quot;, 1er Cru, Domaine de Montille</td>
<td>$71.99</td>
<td></td>
</tr>
<tr>
<td>2002</td>
<td>Nuits-St-Georges, &quot;Suchots&quot;, 1er Cru, Jerome Chezeaux</td>
<td>$72.99</td>
<td></td>
</tr>
<tr>
<td>2002</td>
<td>Gevrey-Chambertin, &quot;Cazetiers&quot;, 1er Cru, Faiveley</td>
<td>$74.99</td>
<td></td>
</tr>
</tbody>
</table>

**Pour Votre Plaisir**

**A Quick Report from Burgundy**

As I write this, I am getting ready to go to Burgundy to taste some of the 2004 whites, as well as to attend a tasting of 1995 Burgundies to see how the vintage is doing. While there I will also get a chance to visit Clive Coates well in his well-deserved retirement in Beaujolais. We will have more to report about many of these things later. Meanwhile, we have two wonderful wines to offer you from Burgundy for your summer drinking. The first is a dry sparkling rosé.

The second wine is one of those amazing deals that come along from time to time, allowing those of us in love with Meursault to have an everyday drink we can afford. Domaine Guy Bocard is a grower-producer in Meursault, known for his elegant style and love of terroir. He describes new oak as being like salt in great cuisine, essential, but as he puts it: “If you can taste the oak then I’ve used too much.” His 2002 Bourgogne Blanc, Domaine Guy Bocard ($16.99) is a mini-Meursault, from 35-year-old vines in the family vineyards below Meursault Limozin, Sous la Velle and Les Durots. This makes the wine rather a cross-section of the village and remarkably complex for a Bourgogne Blanc. Lovely and spicy, with classic Meursault flavors, this will become a favorite for everyday drinking, at least while it lasts. A Santé.

—Keith Wollenberg
La Pergola Spostata

Certain wines demand their uniqueness or inherent quality be identified and described. Generally in my articles I'm more thematic. I provide broad, regional strokes with my descriptive brush or in depth winery profiles. This month we're going to switch gears, I'm just going to give you a list of the wines that are thrilling me. I'm sure you'll find them as thrilling as I do!

Unique. The 1999 Avignonesi Vino Nobile di Montepulciano Riserva Grandi Annate ($49.99) is clearly unique. If you have had Vino Nobile di Montepulciano before you'll have no idea what this wine is like. If you are a lover of powerful, ripe fruit flavors this wine is for you. My first recollection of this wine reminded me of opening a jar of extraordinarily good European jam, not a single fruit but a fusion of sweet ripeness, a complex savory character that I think is unparalleled in Italian wine making. Although the wine seems by description to be more of a Napa Valley fruit bomb, I was truly surprised to find that after seven hours of being open it had an underlying balance, structure and central focus that I would not have thought possible on first taste and smell. This wine has the potential to age but is currently wildly drinkable and incredibly sensual.

The 2001 Castello della Paneretta Chianti Classico Riserva "Torre a Destra" ($26.99) is a Chianti for everyone. I appreciate Chianti for its sangiovese linearity, the verve, brightness, food-pairing ability and finish. Yet so many people I talk to are looking for a wine to drink more as a cocktail and are less concerned about its food pairing ability. This wine has everything: It is openly decadent, lush, dense and full, with a sweet, satiny feel on the palate that is extraordinarily seductive. I don't like obvious wood character without underlying support but this wine wears its French oak component like a delicate silk blouse, giving everything yet hiding nothing. The classic structure, however, gives the wine freshness, balance and a long finish that allows it to be a wonderful match for food.

If I were to think of white wines that excite me the 2003 Bucci Verdicchio dei Castelli di Jesi ($17.99) is one of the first to come to mind. The verdicchio grape is not well known, however when grown and vinified with great care it can produce exceptional results. From in the Marches region of Italy, which faces the Adriatic, this wine is the fruit of an exceptionally hot year. My general reaction to exceptionally hot year white wine is one of...well...ugh...simple, fabby, alcoholic with no balance. This wine is breathtaking, no overpowering varietal character like you'd get in gewürztraminer or sauvignon blanc. In fact, you need to take time to absorb the flavor spectrum. The wine's power and intrigue comes from the richness on the palate. It is obvious, yet the dynamic, mineral-laden center gives such incredible balance, the opulence seems an afterthought. This will match extraordinarily well with grilled fish and will age very well for another 3-5 years. —Greg St.Clair
### Italian Wines

**Barolo/Barbaresco**

<table>
<thead>
<tr>
<th>Year</th>
<th>Name &amp; Production Notes</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2000</td>
<td>Massolino Barolo-92 points Wine Spectator</td>
<td>$35.99</td>
</tr>
<tr>
<td>2000</td>
<td>Famiglia Anselma Barolo-92 points Wine Spectator</td>
<td>$43.99</td>
</tr>
<tr>
<td>1993</td>
<td>Famiglia Anselma Barolo <em>(Yes, 1993!)</em></td>
<td>$47.99</td>
</tr>
</tbody>
</table>

Complex, balanced, drinkable Barolo at an excellent price. What a concept!

### Trentino-Alto Adige and Friuli

<table>
<thead>
<tr>
<th>Year</th>
<th>Name &amp; Production Notes</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2003</td>
<td>Blason Pinot Grigio-1 Glass Gambero Rosso</td>
<td>$8.99</td>
</tr>
<tr>
<td>2003</td>
<td>Blason Merlot</td>
<td>$8.99</td>
</tr>
</tbody>
</table>

Blason's Merlot is chocolaty, ripe, super drinkable with considerable depth for a wine of this price range.

<table>
<thead>
<tr>
<th>Year</th>
<th>Name &amp; Production Notes</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1999</td>
<td>Rotari Brut Riserva “ Metodo Classico”</td>
<td>$9.99</td>
</tr>
<tr>
<td>2002</td>
<td>Blason Chardonnay</td>
<td>$9.99</td>
</tr>
</tbody>
</table>

This Chardonnay is partially barrel-fermented and the tank portion is all “sur lie.” A wonderful blend, balanced and drinkable, not woody but with some vanillin intrigue, and mineral finish. Closer to Mâcon than California.

### Sicily and Sardegna

<table>
<thead>
<tr>
<th>Year</th>
<th>Name &amp; Production Notes</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2002</td>
<td>Arancio Grillo Bianco</td>
<td>$5.99</td>
</tr>
<tr>
<td>2001</td>
<td>Arancio Nero d’Avola</td>
<td>$5.99</td>
</tr>
<tr>
<td>2002</td>
<td>Arancio Syrah</td>
<td>$5.99</td>
</tr>
<tr>
<td>2003</td>
<td>Colosi Bianco</td>
<td>$7.99</td>
</tr>
<tr>
<td>2002</td>
<td>Colosi Rosso</td>
<td>$7.99</td>
</tr>
<tr>
<td>2003</td>
<td>Cusumano Nero d’Avola</td>
<td>$8.99</td>
</tr>
<tr>
<td>2003</td>
<td>Mancini Vermentino di Gallura</td>
<td>$11.99</td>
</tr>
<tr>
<td>2003</td>
<td>Valle del Acate Poggio Bidini Nero d’Avola</td>
<td>$12.99</td>
</tr>
<tr>
<td>2003</td>
<td>Cinatina di Gallura Vermentino di Gallura “Canayli”</td>
<td>$15.99</td>
</tr>
<tr>
<td>2001</td>
<td>Valle dell’Acate Cerasuolo di Vittoria</td>
<td>$18.99</td>
</tr>
<tr>
<td>2003</td>
<td>Palari “Rosso Sopran”</td>
<td>$24.99</td>
</tr>
<tr>
<td>1999</td>
<td>COS Nero d’Avola Contra “Labirinto”</td>
<td>$34.99</td>
</tr>
</tbody>
</table>

### Whites for July

**2003 Bucci Verdicchio Classico dei Castelli di Jesi ($17.95)**

This wine received 2 Glasses in the 2005 Gambero Rosso. A very elegant Verdicchio, with a nose brimming with luscious fruit and floral fragrances that spill over into the palate, which is dry with apricot and crisp green apple, earthy and mineral-driven. This will work well with sushi, seafood antipasti or just a porch and a good friend.

**2004 Cascina Val de Prete Arneis “Luet” ($15.99)**

This single-vineyard wine is made from Arneis, THE white grape from Piemonte that has really taken off. Its perfume is exotic, full of lychee nuts, lime and spice. The lush body amplifies the aromatics in the nose and comes together in a nice finish. A great aperitif wine and very enjoyable with most fish dishes.

Some estates have made Italian wine history. There aren’t many of them, and they are often linked with the evolution or rediscovery of wines that, for some reason, have fallen into oblivion. Mastroberardino is one of the best-known examples. The **2003 Mastroberardino Fiano d’Avellino “Radici” ($19.99)** got 2 Full Glasses from the Gambero Rosso and 89 points from the Wine Spectator. A multitude of aromas, including pear, pineapple, toasted nut and honey. Excellent acidity, full-bodied with toasted hazelnuts and a bitter almond in the background with a long finish. Think aperitifs with toasted nuts and dry cheeses, but this one also marries well with seafood.

The **2003 Mastroberardino Greco di Tufo “Nova Serra” ($19.99)** shows a very intense straw color. With a bouquet of apricot, pear, peach and a hint of lemon rind. It is forward and soft on the palate with fruit bursting out at every opportunity. Perfect for cocktail drinking now or for any vegetable-based dishes, raw seafood, sautéed clams and mussels. Salute!

—Mike Parres
### Domestic Spirits

**Happy Birthday America!** In celebration of the Fourth of July we are highlighting all the wonderful spirits made locally in the San Francisco Bay Area and in the Good Old U.S. of A. —Susan Purnell

<table>
<thead>
<tr>
<th><strong>Bourbon/Rye</strong></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>A. H. Hirsch 16-year Bourbon</td>
<td>$79.99</td>
</tr>
<tr>
<td>Black Maple Hill, 14-year-old, Single Barrel Bourbon</td>
<td>$48.99</td>
</tr>
<tr>
<td>Black Maple Hill, 16-year-old, Single Barrel Bourbon</td>
<td>$61.99</td>
</tr>
<tr>
<td>Black Maple Hill, 18-year-old, Single Barrel Rye</td>
<td>$69.99</td>
</tr>
<tr>
<td>Blanton's Bourbon</td>
<td>$46.99</td>
</tr>
<tr>
<td>Bulleit Bourbon Frontier Whiskey</td>
<td>$19.99</td>
</tr>
<tr>
<td>Elijah Craig 12-year-old Bourbon</td>
<td>$17.99</td>
</tr>
<tr>
<td>Elijah Craig 18-year-old Bourbon</td>
<td>$35.99</td>
</tr>
<tr>
<td>Elmer T. Lee Single Barrel Bourbon</td>
<td>$19.99</td>
</tr>
<tr>
<td>Evan Williams Single Barrel Bourbon</td>
<td>$24.99</td>
</tr>
<tr>
<td>George Dickel Tennessee Whiskey #12, 90 Proof</td>
<td>$17.99</td>
</tr>
<tr>
<td>Knob Creek Bourbon</td>
<td>$24.99</td>
</tr>
<tr>
<td>Michter's US #1 Small Batch Bourbon</td>
<td>$29.99</td>
</tr>
<tr>
<td>Michter's 10 Year Single Barrel Straight Bourbon</td>
<td>$54.99</td>
</tr>
<tr>
<td>Michter's USA #1 Single Barrel Straight Rye</td>
<td>$29.99</td>
</tr>
<tr>
<td>Michter's 10 Year Single Barrel Straight Rye</td>
<td>$54.99</td>
</tr>
<tr>
<td>Old Forester Birthday Bourbon Fall 1995</td>
<td>$36.99</td>
</tr>
<tr>
<td>Old Potrero Single Malt Straight Rye Whiskey</td>
<td>$56.99</td>
</tr>
<tr>
<td>Pappy Van Winkle Family Reserve 15 year Bourbon</td>
<td>$42.99</td>
</tr>
<tr>
<td>Pappy Van Winkle Family Reserve 20 year Bourbon</td>
<td>$78.99</td>
</tr>
<tr>
<td>W. L. Weller 12-year-old Bourbon</td>
<td>$16.99</td>
</tr>
<tr>
<td>Wild Turkey 10-year-old Russell Reserve Bourbon</td>
<td>$26.99</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Brandy</strong></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Osocalis Alambic Brandy</td>
<td>$36.99</td>
</tr>
</tbody>
</table>

Looking for something new and exciting! We have the pleasure of being the first store to carry Osocalis Alambic Brandy. Made locally in the Santa Cruz Mountains, this is a truly artisan brandy made with mostly colombard, pinot noir and other grape varietals.

<table>
<thead>
<tr>
<th><strong>Gin</strong></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Sarticious Gin</td>
<td>$28.99</td>
</tr>
</tbody>
</table>

We are so happy to have the Sarticious Gin back! It is now produced in Santa Cruz, and there will be articles regarding this lovely gin in Celebrator magazine and American Distiller. There is nothing better that local, hand-crafted spirits! To the people who make Sarticious Gin the name means passion and creativity. A commitment to the artful blend of the best juniper berries, organic orange and cilantro, and other fresh botanicals. It means small batches created with pride in a handmade Jacob Carl copper pot still. A very personal gin, one that we love to drink, love to share. To the people who enjoy Sarticious Gin, it means a different kind of passion. A passion for the gin’s essence: complex, lively but not overpowering, all unfolding on the palate. Neat, shaken or chillin’ over ice, Sarticious is sartorial, luscious!

<table>
<thead>
<tr>
<th><strong>Rum</strong></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Domaine Charbay Tropical Island Cane White</td>
<td>$33.99</td>
</tr>
<tr>
<td>Domaine Charbay Tahitian Vanilla Bean</td>
<td>$37.99</td>
</tr>
</tbody>
</table>

Triple-distilled from a proprietary blend of Hawaiian and Caribbean sugar cane syrup. Barely filtered to preserve the body, mouthfeel and fragrance of tropical sugar cane. One of only a few rums distilled in the U.S. and the first rum to be distilled commercially in an a direct-fire, all copper Alambic Charentais pot still.

<table>
<thead>
<tr>
<th><strong>Vermouth</strong></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Quady Vya Dry (375ml)</td>
<td>$9.99</td>
</tr>
</tbody>
</table>

This California vermouth has hints of lavender, sage orris and linden that furnish a note of coolness. Very high quality with excellent flavors.

| Quady Vya Sweet (375ml) | $9.99 |

Imagine a warm tingling sensation and a spicy aroma. Cinnamon gives warmth while gentian, galangal and nutmeg add spice. Wines from orange muscat, colombard and valdepenas provide a fruity background.

### Upcoming Events

**Whisky Dinner**

**Wednesday, July 27**

Whisky Dinner at Chantilly Restaurant in Redwood City, with Anthony Burnet and Ardbeg and Glenmorangie Single Malts.

$80-$100 per person.

**Educational Series on Independent Bottling**

Dazed and confused regarding independent bottling in the single malt whisky world? You are not alone! K&L Wine Merchants presents not one but three very different producers who will educate our customers on the wonders and secrets of the world of independent bottling!

**Thursday, August 11**

Join Michael Urquhart to taste the world-renowned Gordon and MacPhail Single Malts.

**Wednesday, September 21**

Join Peter Wilkins and taste the McGibbon’s Provenance Single Malts and releases from Bunnahabhain, Ledaig and Tobermory.

Late October, join Lorne Mackillop and learn everything there is to know about the Mackillop’s Choice Single Malts and some new and exciting happening at Glencadam and Tomintoul!

There will be a minimal cost for these tastings. If you are interested in attending any of these events contact Susan Purnell at 1-800-247-5987 ex 2727 or by email at susanpurnell@klwines.com
Order your glasses via the internet at www.klwines.com

Riedel Since 1756

Glasses must be shipped in case quantities.

Vinum Series—Machine-made, 24% lead crystal

<table>
<thead>
<tr>
<th>Glass Type</th>
<th>Per Glass</th>
<th>Per Case</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bordeaux (6 per case)</td>
<td>$17.99</td>
<td>$107.94</td>
</tr>
<tr>
<td>Burgundy (4 per case)</td>
<td>$17.99</td>
<td>$71.96</td>
</tr>
<tr>
<td>Chardonnay (6 per case)</td>
<td>$14.99</td>
<td>$89.94</td>
</tr>
<tr>
<td>Champagne Prestige (6 per case)</td>
<td>$16.99</td>
<td>$101.94</td>
</tr>
<tr>
<td>Port (6 per case)</td>
<td>$14.99</td>
<td>$89.94</td>
</tr>
<tr>
<td>Single Malt (6 per case)</td>
<td>$14.99</td>
<td>$89.94</td>
</tr>
</tbody>
</table>

Many other glasses—Call for prices.

Spiegelau Glasses

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

<table>
<thead>
<tr>
<th>Glass Type</th>
<th>Per Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bordeaux glass (6 per case)</td>
<td>$6.99</td>
</tr>
<tr>
<td>Burgundy glass (6 per case)</td>
<td>$6.99</td>
</tr>
<tr>
<td>Port glass (6 per case)</td>
<td>$6.99</td>
</tr>
<tr>
<td>White wine glass (6 per case)</td>
<td>$6.99</td>
</tr>
</tbody>
</table>

Attention California residents. Proposition 65

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

LOWER PRICES!

VINO THEQUE STORAGE CABINETS

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

<table>
<thead>
<tr>
<th>Model</th>
<th>Bottles</th>
<th>Retail</th>
<th>K&amp;L</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vinotheque 320</td>
<td>264</td>
<td>$3650</td>
<td>$2179</td>
</tr>
<tr>
<td>Vinotheque 500</td>
<td>368</td>
<td>$3975</td>
<td>$2489</td>
</tr>
<tr>
<td>Vinotheque 550</td>
<td>428</td>
<td>$4325</td>
<td>$2689</td>
</tr>
<tr>
<td>Vinotheque 700</td>
<td>528</td>
<td>$4675</td>
<td>$2789</td>
</tr>
<tr>
<td>QT Models</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vinotheque 320</td>
<td>264</td>
<td>$4750</td>
<td>$2689</td>
</tr>
<tr>
<td>Vinotheque 500</td>
<td>368</td>
<td>$5295</td>
<td>$3189</td>
</tr>
<tr>
<td>Vinotheque 550</td>
<td>428</td>
<td>$6225</td>
<td>$3489</td>
</tr>
<tr>
<td>Vinotheque 700</td>
<td>528</td>
<td>$6850</td>
<td>$3789</td>
</tr>
</tbody>
</table>

LOW EVERYDAY PRICES!

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

WINE OPENERS

Screwpull Lever Pull

$59.95

Instapull Wine Opener

$10.99

The world's fastest and least expensive lever-style corkscrew. Includes foil cutter, extra worm and manufacturer warranty.

Wine Storage Lockers in San Francisco

We now have wine storage lockers in our San Francisco store. These lockers have a capacity of between 24-30 cases. Cost is $180 for six-months rental. Call Sharon at (650) 364-8544 ex 2733. For billing, call Sharon at ex 2733.

Shipping Information

AL LCOHOLIC 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. 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.

WE CAN SHIP TO WESTERN EUROPE AND ASIA. Please call our sales department for rate quotes:

1-800-247-5987

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

ORDER YOUR GLASSES VIA THE INTERNET AT WHISPERKOOOL COOLING UNITS

Whisperkool Cooling Units

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.

<table>
<thead>
<tr>
<th>Model</th>
<th>CUB FT</th>
<th>RETAIL</th>
<th>K&amp;L</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whisperkool 1600</td>
<td>300</td>
<td>$1049</td>
<td></td>
</tr>
<tr>
<td>Whisperkool 3000</td>
<td>650</td>
<td>$1249</td>
<td></td>
</tr>
<tr>
<td>Whisperkool 4200</td>
<td>1,000</td>
<td>$1349</td>
<td></td>
</tr>
<tr>
<td>Whisperkool 6000</td>
<td>1,500</td>
<td>$1749</td>
<td></td>
</tr>
<tr>
<td>Whisperkool 8000</td>
<td>2,000</td>
<td>$1895</td>
<td></td>
</tr>
</tbody>
</table>

The above prices include the new digital PDT thermostat.

Prices do not include shipping.

Redwood City Wine Lockers!

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, $13.50 per month
16-case locker, $18.00 per month
20-case locker, $24.50 per month
32-case locker, $35.00 per month
40-case locker, $43.50 per month
60-case locker, $52.50 per month
70-case locker, $75.00 per month
80-case locker, $86.00 per month

The minimum rental period is six months. Our 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.
I often hear from members of our Wine Clubs who are surprised that we offer certain wines at such low prices. Many of the wines we send out each month are well known and can be found in fine wine shops across the country. Sometimes the prices at your local wine shop can be three times or more what a Wine Club member pays. We are able to offer these gems for a number of reasons. It is ultimately the quality, however, that determines whether or not a wine becomes a monthly selection. We have many talented and specialized palates among our tremendous staff, and we use their abilities to help choose the winners. The employees at K&L can be quite vocal when a wine displeases them, and all comments are welcome. Those few wines chosen have certainly met the test.

We also often include some of our direct imports. With the Euro high, import prices continue to rise. Each year, we send our buyers to the country and region of their specialty, and they come back with wonderful wines that we directly import, resulting in huge savings. We are able to offer these wines at tremendous savings. As with our domestic purchases, the quality of the wine is of paramount importance.

Wine Club members are now able to take advantage of numerous special offers and Wine Club re-orders directly through our website. The benefits of being a Club member have dramatically increased, and we invite you to join one (or more) of our Clubs and see why we have so many happy, and oftentimes surprised, members. Cheers!

—Dave Rosenzweig

Prices are according to the Wine Spectator website listings as of 12/04.