**Dinner/Tasting with James Sichel and Château d’Angludet**

Make your reservations now for Saturday September 9, and join co-owner James Sichel and K&L for a great dinner featuring the wines of Château d’Angludet, one of our favorite châteaux. Wines from 1983, 1988, 1999, 2000, 2001 and 2003 will be poured as well as a couple of older vintages. This dinner will be held at the outstanding Spago Restaurant in Palo Alto. Reception at 6:30 and dinner at 7:15. Only sixty seats available. Casual elegance is the dress code.

**Clyde’s Bordeaux Picks for July**

Let’s take a step back from the 2003 and 2005 Bordeaux wines and look at a few of my favorites for more current enjoyment.

**2000 Château Greysac, Médoc ($16.99)** One of our old favorites has modernized a bit and the resulting wine is outstanding with a sweet and lush texture. Plenty of richness and flavor and 89 points from the Wine Spectator. Can’t go wrong. Decant one hour.

**1999 Château Lalande Borie, St-Julien ($17.99)** 65% cabernet, 25% merlot and 10% cabernet franc. Elegant, perfect drinking right now. Plenty of flavor and pleasure for not too much money.

**2000 Château Phelan Segur, St-Estèphe ($26.99)** Here is a great bargain from a very fine vintage and one of our favorite properties. And you can enjoy this wine in the next few years. Tons of ripe fruit flavors and lingering finish. Great barbecue wine.

**1996 Les Pagodes de Cos d’Estournel, St-Estèphe ($29.99)** This is a great value visa a vis the latest price for their 2005. Remember that 1996 Cos was one of the best wines of the vintage and we sold 200 cases at $139.00 per bottle. This wine has the structure and depth to cellar well and can be enjoyed now with two hours decanting.

**1998 Château Malescot-St-Exupéry, Margaux ($39.99)** I have always loved the wines from this property, but rarely carried them because they had an exclusive arrangement with a large distributor. The property has wonderful terroir and have always been fairly priced. This 1998, while needing some cellar time, shows tons of ripe fruit and a seductive aroma of toasted oak and cassis.

**Wine Lockers In San Carlos Location Available to Rent**

These new temperature-controlled lockers are located at our San Carlos distribution center on Bing Street. We have many lockers for rent, and they are all of the same size, holding 24 wood cases or 30 cardboard cases (about 28 cases in combo). For more information please visit www.klwines.com

**Amazing Wines from Our Backyard!**

**2004 Mer Soleil Central Coast Chardonnay $34.99**
Ripe tropical fruit explodes from this glass. The fruit is sweet, rich and mouth-coating, while the finish is still fresh and bright, with hints of lime. Kiwi and spice linger on the palate. The Mer Soleil is made by Charlie Wagner, son of Chuck Wagner of Caymus.

**2003 Caymus “Special Selection” Napa Cabernet Sauvignon $129**
This wine is actually showing well right now with some decanting. Unlike the 2001s, the wines from 2003 are a bit more approachable. Tannins are present but are ripe and silky. This wine will age very well over the next 15 years, but if you can’t wait you will not be disappointed. 94 points from Robert Parker!

**2003 L’Aventure Paso Robles Optimus $35.99**
The Optimus is a blend of 64% syrah, 33% cabernet sauvignon and 3% petit verdot. Upfront the wine shows that spicy, flashy fruit from the syrah but has a good amount of structure from the cabernet. Delicious!
Looking for Great Wine for BBQ on the 4th?

For the more sophisticated palate, the 1989 Château Siran, Margaux (1.5L $139.99) is your wine. Starting to show the elegance of a well aged wine but still very youthful, you'll find good berry notes, tobacco leaf, orange peel, as well as a leather character on the finish. I think it still has cellaring potential, but don't be afraid to open it tonight. Decant!

Another way to go for this festive month is with the very lively 2003 vintage. Starting the line up is the 2003 St. Paul, Haut-Médoc ($10.99), a value-packed cru bourgeois. This well structured wine offers notes of berry and vanilla. Enjoy today and for next few years. The 2003 La Gatte, Bordeaux ($10.99) is an other bargain wine from 2003. Great cherry fruit, just a bit of spice from the oak and a beautiful texture makes this a great pick for any BBQ this summer. Back in stock! Don't miss it this time! The 2003 Château Saransot-Dupre, Listrac ($18.99) offers an explosion of cassis on the nose with a hint of spice. On the palate this wine has supple tannins that make it approachable today. Enjoy now with grilled meat or cellar. 56% merlot, 24% cabernet sauvignon, 15% cabernet franc, 3% petit verdot and 2% carmenere.

This last selection this month is a personal favorite and one of the best second wines: the 2003 Bahans de Haut-Brion, Pessac-Leognan ($41.99). It has very elegant fruit, raspberry, blackberry, cassis, sweet cherry, tabaco leaf and chocolate on the nose. It's still restrained but opens with decanting and has a clean mineral finish that lasts forever.

—Alexandre Brisoux

Bearden’s 2003 Bordeaux Picks

New 2003 Bordeaux are hitting the sales floor here at K&L everyday, and it is time for readers to jump on board with this rich, fruity and amazingly easy to drink vintage.

2003 Manoir Gravoux, Cotes de Castillon ($8.95) Fermented in concrete and aged in stainless steel, this amazing find is a wine of terroir and sees no oak whatsoever. Lots of soft, smoky fruit is folded into the lively middle, which stays fresh and pure. The finish is toasty with hints of limestone and mineral for added complexity. A great value!

2003 La Fleur, St-Emilion ($26.99) Here is a well priced wine of proportion and balance done in an easy-to-like style. This is medium-bodied, round and fleshy with a vanilla tinged, oaky middle. The finish is creamy and long with a wonderful sense of elegance. Nicely done! 93 points

2003 Fonbadet, Paulliac ($23.99) This is a more extracted style of Paulliac with lots of dark, roasted jammy fruit in the substantial mid-palate. Although rich, this stays true to form with hints of mineral, graphite and crisp tannin on the finish. 91 points from Wine Spectator.

2003 Bernadotte, Haut-Médoc ($20.99) The wine making team at Pichon-Lalande scored big with the latest version of this great value raking in 90 points from both Robert Parker and Wine Spectator. This is a substantial wine with a nose of bright red fruits and licorice. The full, creamy middle shows plenty of ripe blackberry and dark currant flavors that are dense but not heavy. Ripe, fine tannins lend a sense of elegance to the sweet, fruity finish. Drink now or age.

2003 Goulee, Haut-Médoc ($34.99) Cos d’Estournel’s version of a “garage” wine is big and bold. Full-bodied, ripe and exotic with layers of fruit, this manages to remain balanced for such a heavyweight. Shows obvious pedigree and sold out in one day the last time we featured it in one of our Saturday Bordeaux tastings. 90 points from Robert Parker.

—Steve Bearden

Clyde’s Picks: Château Léoville-Poyferre

Just arrived and in very limited supply-direct from the Château, these wines are bargains compared to some of the recent Bordeaux prices.

1989 Léoville-Poyferre, St-Julien (1.5L $289.00) .................$149.00
89 points Parker: “It has always been a very good wine... In this tasting, the wine exhibited a youthful color, as well as attractive, sweet, cherry and black-currant notes in its nose intermingled with a touch of earth and spice.”

1993 Léoville-Poyferre, St-Julien (1.5L) ..............................$89.99
Very under-rated year. And also under priced! Try this beauty, old school style.

1994 Léoville-Poyferre, St-Julien (1.5L) ..............................$89.99
Robert Parker: “The dark ruby/purple-colored 1994 offers up scents of toasty vanilla and sweet blackcurrant fruit. This medium-bodied claret possesses good fat, moderate tannin, and a traditional, backward, overall feel. Although still youthful, there is enough fruit to balance out the wine’s tannin. Anticipated maturity: 2000-2015.”

1995 Léoville-Poyferre, St-Julien (1.5L $189.00) .................$89.99
93 points Wine Spectator: “Best Léoville Poyferre ever. Big, mouthpuckering wine. Bubbling over with mint, blackberry and currant character. Full-bodied, with extremely full yet finely textured tannins and a long, silky texture. Try after 2002.” Well, what are you waiting for?
2005 Bordeaux Futures

Fabulous year for Bordeaux. These wines are sold on a futures basis. See our notes on these wines in our report or online.

Barde-Haut, St-Emilion-90-93 points Robert Parker $36.99
Beauregard, Pomerol-89-91 points Parker and Wine Spectator $38.99
Beranadotte, Médoc $17.99

Shows a lot of spice on the nose. Nice elegant wine.

Beychevelle, St-Julien-91-93 points Robert Parker $46.99
Brown Rouge, Pessac-88-90 points Robert Parker $23.99
Brun, St-Emilion-Spicy, black cherries. Good richness. Great value $12.99
Cantemerle, Haut-Médoc-89-91 points Robert Parker $28.99
Caronne Ste. Gemme, Haut-Médoc (1.5L) $29.99

Chasse Spleen, Moulis $26.99
Chavin, St-Emilion-90 points Robert Parker $34.99
Clos des Jacobins, St-Emilion-92-94 points Wine Spectator $39.99
Coutet, Sauternes-92-94 points Wine Spectator $49.99

D'Aiguilhe, Côtes de Castillon $27.99
Desmirail, Margaux $27.99

Elegant, value-packed red from the same family who owns Brane Cantenac.

Doisy Vedrines, Sauternes $34.99

Could be as good as their 2001. Rich, flavorful, great acidity.

Ferrand Lartigue, St-Emilion-89-91 points Robert Parker $26.99
Gigaut “Cuvée Viva” Cotes de Blaye $17.99

Parker: “One of my favorite inexpensive offerings from the Blaye”

Goulee, Médoc-89-91 points Robert Parker $25.99
Guiraud, Sauternes (375ml $26.99) 95-100 points Spectator $49.99
Haut Bergey Rouge, Pessac-91-93 points Robert Parker $29.99
Haut Bergey Blanc, Pessac-90-92 points Robert Parker $29.99
la Cour d'Argent, Bordeaux-Parker: “Sleeper of the vintage.” $10.99
la Croix de Beaumaillou, St-Julien-89-91 points Wine Spectator $29.99

la Fleur de Bouard, Lalande de Pomerol-90-92 points Parker $33.99

Lafaurie Peyraguey, Sauternes (375ml $34.99) 95-100 points Spectator $68.99

Tour de Mons, Margaux-89-91 points Wine Spectator $19.99

See our notes on these wines in our report or online.

2004 Bordeaux Futures

A very fine vintage, classic style and very well priced.

Alter Ego de Palmer, Margaux-Spectator: A lovely, silky wine $32.99
Angélus, St-Emilion-92-94 points Parker and Spectator $89.99
Braune-Durcu, St-Julien-90-93 points Robert Parker $29.99

Brane-Cantenac, Margaux-90-91 points Robert Parker $30.99
Calon Segur, St-Estéphe-90-93 points Robert Parker $38.99

Carruades de Lafite, Pauillac-87-90 points Tanzer $35.99

Clos du Marquis, St-Julien-89-91 points Wine Spectator $26.99

Cos d'Estournel, St-Éstèphe-92-94 points Robert Parker and WS $69.99
d’Aiguilhe, Côtes d’Castillon-88-90 points Stephen Tanzer $19.99

d’Angludet, Margaux- An outstanding value $23.99
d’Armailhac, Pauillac-88-90 points Stephen Tanzer $24.99

Doisy-Vedrines, Sauternes-89-91 points Wine Spectator $29.99

Domaine de Chevalier Rouge, Pessac-88-91 points Tanzer $31.99

Fontinel, Fronsac $20.99

Gigaut “Cuvée Viva” Cotes de Blaye $14.99

Giscours, Margaux-90-92 points Robert Parker $31.99

Grand-Puy-Lacoste, Pauillac-88-91 points Tanzer $34.99

Gruaud Larose, St-Julien-89-91 points Wine Spectator $35.99

La Fleur de Bouard, Lalande de Pomerol-88-90 points Tanzer $26.99

La Mission Haut Brion, Pessac $103.99

Lafon-Rochet, St-Éstèphe $26.99

Lagrange, St-Julien-89-91 points Wine Spectator $28.99

Langoa-Barton, St-Julien-89-91 points Spectator $39.99

Lascombes, Margaux $45.99

Léoville-Barton, St-Julien-92-94 points Robert Parker $36.99

Léoville-Poyferré, St-Julien-90-93 points Robert Parker $36.99

Les Forts de Latour, Pauillac-89-93 points Stephen Tanzer $46.99

Les Ormes de Pez, St-Éstèphe-Spectator: nice wine for the vintage $21.99

l’Evangile, Pomerol-90-93 points Tanzer $84.99

Malescot Ste-Exupéry, Margaux (1.5L) 91-93 pts Parker $59.99

Meyney, St-Éstèphe-Excellent wine $23.99

Monbousquet, St-Emilion $35.99

Montrose, St-Éstèphe $54.99

Mouton-Rothschild (1.5L $299.00) 92-94 points Spectator $144.99

Nenin, Pomerol-89-91 points Spectator $29.99

Pagodes de Cos, St-Éstèphe $22.99

Pavillon Rouge, Margaux (1.5L) $74.99

Pavillon Rouge, Margaux-87-90 points Stephen Tanzer $74.99

Phelan-Ségur, St-Éstèphe-Tanzer: “supple and lush...” $24.99

Pichon-Baron, Pauillac-90-93 points Robert Parker $54.99

Pichon Lalande, Pauillac-91-94 points Robert Parker $62.99

Pichon Lalande, Pauillac (1.5L) $129.99

Pontet-Canet, Pauillac-92-94 points Robert Parker $42.99

Poujeaux, Moulis $22.99

Rieussec, Sauternes-92-94 points Wine Spectator $41.99

Smith Haut Lafitte Blanc, Pessac-Léognan-91-92 points Tanzer $39.99

Smith Haut Lafitte Rouge, Pessac-Léognan-91-93 points Parker $37.99

Sociando-Mallet, Haut-Médoc-90-92 points Parker $37.99

Suduiraut, Sauternes $49.99

Troplong Mondot, St-Emilion (1.5L) 92-94 points Parker $78.99
2005 Bordeaux: Go Deep!

Many years ago in our little old shipping department, the manager then and now, Brian Keating had a poster of our favorite quarterback, Joe Montana, ready to fire a pass downfield. When I asked Joe to autograph it he wrote the words GO DEEP!

While we spin the tale as well as our wheels waiting for the most famous Bordeaux to be priced, this phrase keeps coming up. Customers going deep into their wine collections and selling pre-cious older bottles to afford the new young wines. I do not recommend this. What I do recommend is that you do go deep, but back to the simple philosophy that in a great vintage there are tremendous amounts of great wines made and that you go very deep into the wide range of selections and values that abound in a vintage like 2005. As is the case with myself, I am not married to certain estates any longer. When wines I’ve collected for many years go from $30 to $100, I look for other wines.

If you are laying the foundation of a wine collection it is a great time for buying Bordeaux. You have a great vintage in 2005, a very good vintage in 2004 that is classic in style and offers fantast-ic value for some of the world’s most famous wines, and the fine vintage of 2003 arriving this year that features front-loaded fruit and ripeness rarely ever found from the wines of Bordeaux.

Of the early releases so far there is without question something for everyone and in everyone’s comfort zone price wise.

Under $20: Our customers are savvy and like to drink exceptional wine during the week, and they are buying quite a bit of the great values on futures. That is the exact reason we spend so tremendous amounts of great wines made and that you go very deep into the wide range of selections and values that abound in a vintage like 2005. As is the case with myself, I am not married to certain estates any longer. When wines I’ve collected for many years go from $30 to $100, I look for other wines.

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### Bordeaux 1999-2004

65% cabernet, 25% merlot and 10% cabernet franc. Elegant, perfect drinking right now.

**1999 Pichon-Baron, Pauillac $39.99**
Black currant and spicy aromas, with nice thickness in the mouth. It has a tinge of coffee and vanilla on the palate. An exotic wine.

**1999 Smith-Haut-Lafitte, Pessac $39.99**
One of Clyde’s favorite ’99s. Elegant-fruity.

**1999 Talbot, St-Julien $29.99**

**2000 Bellerose Figee Reserv $27.99**
The ripe round fruit is wrapped around a core of dark chocolate and earthy spice.

**2000 Cantemerle, Haut-Médoc $31.99**

**2000 d’Angludet, Margaux $39.99**
88 points Robert Parker: "The 2000 is a traditional claret...Medium to full-bodied, solidly tannic, and attractive, it will age well for 10-15 years..."

**2000 Feytit Clinet, Pomerol $34.99**
Great value with plenty of dark fruits, toasty oak, hints of spice and earth.

**2000 Fiefs Lagrange, St-Julien $26.99**
Sweet and lovely. Enjoy now.

**2000 Greysac, Médoc $16.99**
Sweet and lush. 89 points Wine Spectator.

**2000 Kirwan, Margaux $54.99**

**2000 Lalande Borie, St-Julien $24.99**

**2000 Mouton-Rothschild (5L) $4199.00**

**2000 d’Angludet, Margaux $39.99**
One of Clyde’s favorite ’99s. Elegant-fruity.

**2001 Gruaud Larose, St-Julien $31.99**

**2001 Haut-Bailly, Pessac $34.99**
90 points Parker: "...displaying notes of tobacco smoke intermixed with sweet currant, cherry..."

**2001 Haut-Bergey, Pessac $19.99**

**2001 Haut-Brion, Pessac $149.99**

**2001 Malartic Lagraviere, Pessac $29.99**

**2002 Pichon Baron, Pauillac $49.99**

**2002 Reserve de Comtesse Lalande $25.99**
Bright and deep with dark blackberry and cherry fruit, herb, mineral and plenty of juiciness.

**2002 Sociando Mallet, Haut-Médoc $23.99**

**2002 Angelus, St-Emilion $144.99**

**2002 Beausejour Becot, St-Emilion $46.99**

**2002 Beausejour Duffau, St-Emilion $49.99**

**2002 Bernadotte, Médoc $20.99**

**2002 Bernadotte, Médoc (1.5L) $42.99**
90 points Robert Parker: "A sleeper of the vintage...silky tannin, low acidity, and a lush, hedonistic, sensual personality." (04/06)

**2002 Beychevelle, St-Julien (1.5L) $69.99**

**2002 Brane Cantenac, Margaux $36.99**

**2002 Cambon la Pelouse, H-Médoc $17.99**

**2002 Cambo’s Croizet, Pauillac $36.99**
According to Robert Parker: "Cambo’s Croizet, has been consistently excellent over recent vintages, and 2003 is no exception..." (04/04)

**2002 Carbonnieux Rouge, Pessac $23.99**

**2002 Chasse Spleen, Moulis $25.99**

**2002 Clement Pichon, Médoc $15.99**

**2002 Clement Pichon (1.5L) $30.99**

**2002 Clerc Milon, Pauillac $48.99**

**2002 Clos d’Oratoire, St-Emilion $37.99**

**2002 Clos de la Villes Eglise, Pomp $54.99**
Sweet and elegant with tons of chocolate.

**2002 Dame de MONTROSE, St-Éstèphe $36.95**
According to the Wine Spectator: “Blackberry and milk chocolate aromas follow through to a medium-bodied palate, with fine tannins and a rich, caressing finish...” (03/06)

**2002 de Sales, Pomerol $24.99**

**2002 Figeeac, St-Emilion $59.99**

**2002 Franc La Rose, St-Emilion $22.99**
Rich, sweet, minty wine. Silky texture.

**2002 Fonbadet, Pauillac $23.99**
91 points from Spectator.

**2002 Pichon Baron, Pauillac $49.99**

**2002 Reserve de Comtesse Lalande $25.99**
Bright and deep with dark blackberry and cherry fruit, herb, mineral and plenty of juiciness.

**2003 Gigau “Cuvee Viva” $18.99**

**2003 Goulee, Medoc $34.99**

**2003 Haut Gay, Bordeaux Superior $13.99**

**2003 Haut-Bages Liberal, Pauillac $26.99**

**2003 Haut Bailly, Pessac $38.99**

**2003 Haut-Beausejour, St-Éstèphe $19.99**
Superb value. Sweet and lush.

**2003 Joanin Becot, St-Emilion $24.99**

**2003 Kirwan, Margaux $42.99**

**2003 La Garde, Bordeaux $10.99**
Great aromas, deep cherry, touch of spice, classic.

**2003 La Couspaude, St-Emilion $44.99**

**2003 La Couspaude (1.5L) $89.99**

**2003 La Fleur, St-Emilion $26.99**
Super delicious-ripe and round. I love this wine.

**2003 La Fleur de Bouard, Lal-Pom $28.99**

**2003 La Gomerie, St-Emilion $72.99**

**2003 La Grave a Pomerol, Pomerol $42.99**

**2003 Langoa Barton, St-Julien $41.99**

**2003 La Tour de Mons, Margaux $19.99**

**2003 Le Gay, Pomerol $57.99**

**2003 Les Carmes Haut Brion, Pessac $43.99**

**2003 Malartic Lagraviere, Pessac $29.99**

**2003 Malartic Lagraviere (1.5L) $59.99**

**2003 Manoir de Gravouix, Castil $8.95**
A fruit bomb and great buy to enjoy tonight.

**2003 Marquis de Calon, St-Éstèphe $21.99**

**2003 Pagodes de Cos (1.5L) $61.99**

**2003 Pedesclaux, Paulliac $20.99**

**2003 Pedesclaux, Paulliac (1.5L) $41.99**
Cherry, anise as well as a bite of dusty quality on the nose reinforces my opinion that this estate has changed for the better.

**2003 Pibran, Paulliac $29.99**

**2003 Poujeaux, Moulis (1.5L $46.99) $23.99**

**2003 Reignac, Bordeaux Superiore $24.99**
Robert Parker: "...it offers beautiful fruit as well as equilibrium."

**2003 Reserve de Comtesse, Paull...Inquire**

**2003 Roc de Cambes, C du Bourg $29.99**

**2003 Saransot-Dupre, Listac $18.99**

**2003 Siran, Margaux (1.5L) $64.99**

**2003 Sociando Mallet, Haut-Médoc $42.99**

**2003 St Paul, Haut-Médoc $10.99**
Very fine sweetness on the mid palate.

**2003 Talbot, St-Julien $37.99**

**2003 Teissier, St-Emilion $26.99**
70% merlot and 30% cab franc. Rich, balanced.

**2004 Lynch Bages Blanc, Bordeaux $34.99**

**DIRECT BUYS FROM AROUND THE WORLD**

**France:**

### Alsace/Loire Valley

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Price</th>
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<tbody>
<tr>
<td>2004 Pinot Blanc, Charles Baur</td>
<td>$11.99</td>
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<tr>
<td>Cremant d’Alsace, Baur</td>
<td>$14.99</td>
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<td>2004 Muscat Grand Cru Froehn, J.P. Becker</td>
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<td>$16.99</td>
</tr>
<tr>
<td>2005 Muscadet, Chateau la Moriniere</td>
<td>$10.99</td>
</tr>
<tr>
<td>2004 Menatou Salon Rouge, La Tour St Martin</td>
<td>$13.99</td>
</tr>
<tr>
<td>2002 Savennieres “Cuvee des Genets,” Domaine Laureau</td>
<td>$15.99</td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
<tr>
<td>2004 Sancerre Rouge, Franck Millet-Another great value!</td>
<td>$14.99</td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
<tr>
<td>2004 Sancerre Chavignol Blanc, Gerard Boulay</td>
<td>$18.99</td>
</tr>
<tr>
<td>2004 Sancerre Rose, Gerard Boulay</td>
<td>$16.99</td>
</tr>
<tr>
<td>2004 Sancerre Rouge, Gerard Boulay</td>
<td>$18.99</td>
</tr>
<tr>
<td>2004 Sancerre Beaujol, Gerard Boulay</td>
<td>$26.99</td>
</tr>
<tr>
<td>2004 Sancerre Mont Damnes Gerard Boulay</td>
<td>$26.99</td>
</tr>
</tbody>
</table>

*Wine from the earth-just arrived. Magnificent!*

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2002 Quincy, Silice de Quincy</td>
<td>$24.99</td>
</tr>
</tbody>
</table>

*This is a wine of power and poise with pungent layers of flavor built on a foundation of stone.*

**Bordeaux: White/Claret/Red/Stickies**

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2004 Château Roquefort Blanc, Bordeaux</td>
<td>$9.99</td>
</tr>
<tr>
<td>Great balance with almost Alsatian Pinot Blanc richness. Lingering finish.</td>
<td></td>
</tr>
<tr>
<td>One of the best 2003 white wines from Bordeaux-perfect acidity.</td>
<td></td>
</tr>
<tr>
<td>Superb elegance and refinement. Soft, fruity mid palate with very dry finish.</td>
<td></td>
</tr>
<tr>
<td>2005 Rosé of Phelan Segur, Bordeaux</td>
<td>$9.99</td>
</tr>
<tr>
<td>The first of our delicious 2005 Bordeaux rosés has arrived. Delicious!</td>
<td></td>
</tr>
<tr>
<td>2004 La Peyrere du Tertre Clairet</td>
<td>$12.99</td>
</tr>
<tr>
<td>A deep colored rose style wine rich enough to serve with a beef course.</td>
<td></td>
</tr>
<tr>
<td>2003 Château Peyraud, Premieres Cotes de Blaye</td>
<td>$9.99</td>
</tr>
<tr>
<td>90% merlot, 10% cabernet sauvignon, very aromatic and bright and perfect for consumption now and over the next three years. Sweet and lovely. Ripe and lush on the palate. Tastes great right now. Long finish. (Clyde Beffa, K&amp;L Bordeaux buyer)</td>
<td></td>
</tr>
<tr>
<td>2003 Petit Manou, Médoc</td>
<td>$14.99</td>
</tr>
<tr>
<td>2nd wine of Clos Manou. Perfect crossover from California Cab to Bordeaux.</td>
<td></td>
</tr>
<tr>
<td>2000 Château Thieuley Cuvee Reserve F Courselle</td>
<td>$16.99</td>
</tr>
<tr>
<td>It is back and still great. Toasty, full-flavored from the great 2000 vintage.</td>
<td></td>
</tr>
<tr>
<td>2003 Château Perron, Lalande de Pomerol</td>
<td>$18.99</td>
</tr>
<tr>
<td>Black fruit aromas and flavors-spicy and round. Soft tannins.</td>
<td></td>
</tr>
<tr>
<td>2003 Château Serilhan, St-Éstephe</td>
<td>$19.99</td>
</tr>
<tr>
<td>Ripe from the vintage and richness from the good terroir.</td>
<td></td>
</tr>
</tbody>
</table>

**Southern France**

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2004 Marselen, Domaine Attillon</td>
<td>$8.99</td>
</tr>
<tr>
<td>2004 Garrigues Blanc, Jean Louis Denois-Delicious!</td>
<td>$8.99</td>
</tr>
<tr>
<td>2002 Garrigues Rouge, Jean Louis Denois-Great value!</td>
<td>$8.99</td>
</tr>
<tr>
<td>2004 Cremant de Limoux, Aimery Sieur d’Arques “1531”</td>
<td>$9.99</td>
</tr>
<tr>
<td>2005 Côtes de Thau Rosé, Hecht and Bannier</td>
<td>$9.99</td>
</tr>
<tr>
<td>2004 Coteaux du Languedoc Domaine La Sauvageonne</td>
<td>$10.99</td>
</tr>
<tr>
<td>“Les Ruffes”</td>
<td></td>
</tr>
<tr>
<td>2005 St Chinnian Blanc, Rimbert</td>
<td>$11.99</td>
</tr>
<tr>
<td>2004 Murau de Chiste, Rimbert</td>
<td>$14.99</td>
</tr>
<tr>
<td>2005 Cerdon de Bugey</td>
<td>$14.99</td>
</tr>
<tr>
<td>Sold out quickly last time-last 50 cases have arrived.</td>
<td></td>
</tr>
<tr>
<td>2002 “La Riviere” Chenin Blanc, Jean Louis Denois</td>
<td>$16.99</td>
</tr>
<tr>
<td>Sold out immediately last time here is last 25 cases.</td>
<td></td>
</tr>
<tr>
<td>“Vieilles Vignes”</td>
<td></td>
</tr>
<tr>
<td>2003 Les Baux de Provence Château d’Estoublon Rouge</td>
<td>$17.99</td>
</tr>
<tr>
<td>Fabulous wines-just arrived.</td>
<td></td>
</tr>
<tr>
<td>2001 Minervois Lauraire des Lys</td>
<td>$19.99</td>
</tr>
<tr>
<td>2003 Coteaux de Languedoc Faugeres, Hecht &amp; Bannier</td>
<td>$22.99</td>
</tr>
<tr>
<td>2003 Château Simone Palette Blanc, Providence</td>
<td>$28.99</td>
</tr>
</tbody>
</table>

**Rhone**

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2004 Côtes du Rhône, Domaine Verquieri</td>
<td>$8.99</td>
</tr>
<tr>
<td>2004 Côtes du Rhône, Domaine de la Maurelle</td>
<td>$9.99</td>
</tr>
<tr>
<td>Meaty and spicy aromas follow to the palate. Good sweet middle palate fruit.</td>
<td></td>
</tr>
<tr>
<td>2003 Vacqueyras, Cecile Chassagne</td>
<td>$12.99</td>
</tr>
<tr>
<td>New vintage, but same great wine. Packed with spicy fruit.</td>
<td></td>
</tr>
<tr>
<td>2004 Gigondas, Domaine de la Maurelle</td>
<td>$16.99</td>
</tr>
<tr>
<td>Spicy, rich, mineral. Lots of black fruit on the palate. Decant.</td>
<td></td>
</tr>
<tr>
<td>2003 Gigondas Tradition, Moulin de Gardette</td>
<td>$18.99</td>
</tr>
<tr>
<td>Black fruit, spicy, and a bit peppery. Long finish.</td>
<td></td>
</tr>
<tr>
<td>2003 Gigondas, Raspail Ay “Reserve”</td>
<td>$19.99</td>
</tr>
<tr>
<td>2001 Châteauneuf-du-Pape, Chante Cigale</td>
<td>Inquire</td>
</tr>
</tbody>
</table>
**DIRECT BUYS FROM AROUND THE WORLD CONTINUED**

### Champagne
- Ariston Carte Blanche Brut - Our best deal in bubbles! Powerful! $22.99
- Ariston Blanc de Blanc Brut ...........................................$29.99
- Franck Bonville Brut Selection Blanc de Blancs ..............$24.99
- Launois “Cuvée Reserve” Brut Blanc de Blanc .................$25.99
- Marguet-Bonnerave Brut Rosé - Fantastic! .......................$25.99
- Tarlant Brut Reserve - Quality obsessed grower, direct pricing! $26.99
- Tarlant Brut Zero - Our driest. No sugar added ...............$26.99
- de Meric Sous Bois Brut - Rich style ..............................$27.99
- Philippe Gonet Brut Reserve ..........................................$27.99
- Philippe Gonet Brut Rosé ...............................................$29.99
- Ariston Brut Rosé ..........................................................$28.99
- 2000 Franck Bonville Brut Millesime Blanc de Blanc ........$29.99
- Leclerc-Briant “Les Crayeres” Brut ..................................$29.99
- Leclerc-Briant “Les Cheves Pierreuses” Brut ...................$29.99
- Fleury Carte Rouge ..........................................................Inquire
- Fleury Brut Rosé ..............................................................Inquire
- Ariston Aspasie Brut Prestige .........................................$34.99
- Rene Collard Cuvee Ultime Ultra Brut ..............................$39.99
- Philippe Gonet Brut Roy Soleil Blanc de Blancs ..............$39.99
- Rene Collard Brut Carte d’Or ...........................................$39.99
- 1990 Rene Collard ..........................................................$49.99
- Tarlant Single Vineyard Blanc de Blancs ..........................$49.99
- De Meric Grande Reserve Sous Bois Brut (1.5L) ..............$56.99
- Franck Bonville Cuvee Belles Voyes ...............................$59.99
- 1985 Rene Collard ..........................................................$59.99
- 1985 Rene Collard Rosé ......................................................$69.99

### Corsica
- 2003 Clos Canarelli “Petit Clos” (Organic) .......................$14.99
  Displays bright violet and hibiscus floral-matics along with juicy cranberries.

### Italy:

#### Tuscany/Montalcino
- 2003 La Fortuna Sant’Antimo Rosso ..................................$17.99
- 2000 Pian dell’Orino Brunello di Montalcino .................$39.99
- 2000 Sesta di Sopra Brunello-92 points Wine Spectator ...$42.99
- 1997 Casisano Colombaio Brunello Riserva ....................$54.99
  92 points Wine Spectator and 2 Glasses Gambero Rosso.

#### Piedmont
- 2004 RuggeriCorsini Barbera d’Alba-1 Glass Gambero Rosso ...$13.99
- 2002 RuggeriCorsini Nebbiolo delle Langhe-1 Glass G Rosso ...$14.99

#### Veneto
- Silvano Follador Prosecco Valdobbiadene Brut-2 Glasses GR...$10.99
- Silvano Follador Prosecco Valdobbiadene Extra Dry ...........$10.99
  2 Glasses Gambero Rosso.

#### Friuli
- 2003 Blason Venc Blanco DOC Isonzo-1 Glass Gambero Rosso ...$14.99
- 2002 Blason Vencjar Rosso DOC Isonzo ...........................$19.99
- 2004 Ermacora Merlot COF .........................................$14.99
- 2004 Ermacora Sauvignon COF .......................................$14.99
- 2004 Ermacora Tocai Friulano COF .................................$14.99

### Sauternes

#### Sauternes in Stock
- 2002 d’Yquem (375ml) ......................................................$94.99
- 2002 d’Yquem .................................................................$189.99
- 2002 d’Yquem (1.5L) .......................................................$399.00
  Offered on a futures basis.

### K&L Hours and Information

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

#### San Francisco hours: Monday-Friday 10 to 7, Saturday 9 to 6, Sunday 11 to 6. The store is located at 638-4th St, between Brannan and Bluxome. Private parking is south of the store on 4th St.

#### Redwood City hours: Monday-Friday 10 to 7, Saturday 9 to 7, Sunday 10 to 6. Lockers Monday-Saturday 10 to 6 and Sunday 11 to 5.

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

Sale Dates: End July 31, 2006. Prices subject to change without notice. We reserve the right to correct errors in pricing.

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

We accept American Express, Discover, Visa and Mastercard.

Our top ten recommendations are listed at our website [www.klwines.com](http://www.klwines.com)
**RHÔNE VALLEY**

2004 Côtes du Rhône Ch. de Segries “Clos de ‘Hermitage’” ............$18.99
2004 Côtes de Ventoux Domaine de Fondrèche “O’Sud” .................$11.99
2004 Châteauneuf-du-Pape Blanc, Saint-Bois

“VV de Roussanne” ..............................................................................$19.99
2004 Châteauneuf-du-Pape Blanc Senechaux ..................................$36.99
2004 Châteauneuf-du-Pape Grand Veneur (1.5L $59.99) .................$25.99
2003 Châteauneuf-du-Pape Ch. Fortia “Cuvée Baron” .......................$34.99
2003 Châteauneuf-du-Pape, Domaine Bois de Boursan .................$39.99
2004 Châteauneuf du Pape Mas de Boislaouzon

“Cuvée de Quet” ...............................................................................$69.99
2004 Lirac Domaine de la Mordoree “La Dame Rousse” .................$14.99
2004 Lirac Alain Jaume “Clos de Sixte” .............................................$16.99
2003 Gigondas Montirius (Bio-dynamic) .........................................$29.99
2003 Vacqueyras Montirius (Bio-dynamic) .......................................$19.99
2004 Cairanne Domaine Richaud ......................................................$23.99
2001 Cairanne Domaine Richaud “l’Ebrescade” ...............................$36.99
2004 Crozes Hermitage Yann Chave “Le Rouvre” .............................$27.99
2004 Hermitage Yann Chave .............................................................$64.99
2003 Cornas Robert Michel “Cuvée des Coteaux” .........................$44.99
2003 Côte Rôtie Patrick Jasmin .........................................................$54.99
2003 Côte Rôtie Bernard Levet “La Chavaroche” .........................$69.99
2004 St. Joseph Pierre Coursodon “l’Olivaire” .................................$32.99

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**SOUTHERN HEMISPHERE–COMMONWEALTH**

**South Africa**

2004 Excelsior Cabernet Sauvignon ...............................................$7.99
2005 Le Bonheur Sauvignon Blanc ..................................................$7.99
2004 Indaba Chardonnay .................................................................$8.99
2004 Porcupine Ridge Syrah ............................................................$10.99
2005 Buitenverwachting “Beyond” Sauvignon Blanc .....................$10.99
2004 Glen Carlou Chardonnay .........................................................$12.99
2005 Dannie de Wet “Limestone Hill” Chardonnay .......................$13.99
2004 Glen Carlou Paarl Syrah ..........................................................$21.99
2003 Fairview “Caldera” .................................................................$22.99

**New Zealand**

2005 Matua Valley Marlborough Sauvignon Blanc .........................$8.99
2005 Nobilo Marlborough Sauvignon Blanc ...................................$8.99
2005 Drylands Marlborough Sauvignon Blanc-91 points WS ... $11.99
2005 Lawson’s Marlborough Sauvignon Blanc .................................$12.99
2005 Isabel Marlborough Sauvignon Blanc ......................................$15.99
2004 Seven Terraces Pinot Noir Marlborough .................................$15.99
2004 Olssen’s “Jackson Barry” Otago Pinot Noir .........................$23.99
2004 Kumeu River Chardonnay .......................................................$25.99

**Australia**

2003 Step Road “Blackwing” Shiraz ...............................................$6.99
2004 Pillar Box Red Padthaway-90 points Parker .........................$8.99
2004 Water Wheel “Memsie”-90 points Parker and Spectator ..........$9.99
2004 Thorn-Clarke “Terra Barossa” VS Cabernet ............................$10.99
2001 Mitchelton “Cresent” SMG, Victoria .......................................$10.99
2001 Wynns Coonawarra Cabernet Sauvignon ...............................$11.99
2004 Thorn-Clarke “Shotfire Ridge” Shiraz-92 points Parker ......$15.99
2004 Hewitson “Miss Harry” GSM ..................................................$17.99

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**Jim C’s View Down Under**

This month I have a stunning group of value priced wines perfect for
delicious summer chilling and grilling. The 2005 Oyster Bay Sauvignon Blanc
Marlborough New Zealand ($9.99) has a lifted nose of lime, snap pea, light passion fruit, and a powdery talc note. Clean and snappy with a mineral note and a round mid-palate supported by fine acidity.
The 2005 Alpha Domas Unoaked Chardonnay Hawkes Bay New Zealand ($10.99) offers a refreshing version of this omnipresent varietal, which has a bouquet of light peach, pear, apple and melon notes. On the palate there is minerality and pure clean fruit.
The Redheads Studio is an old bar and restaurant converted to a “play-
ground” for a group of very talented winemakers. The 2004 Redheads Studio “Yard Dog” Southeast Australia ($10.99) has soft supple tannins with smoky dark plum, spicy red currant, cherry, sweet red licorice and notes of milk chocolate. The palate shows fine balance with good acidity purity of fruit and a long finish.

Buitenverwachting in Africans translates to “beyond expectation,” and so does this wine from one of the coolest areas in South Africa. The 2005 Buitenverwachting “Beyond” Sauvignon Blanc Constantia South Africa ($10.99) is vibrant and zesty with a nose of wet stone, mineral, light passion fruit and citrus blossom. On the palate there is good purity with great acidity and length. Cheers!

—Jimmy C

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See our new-arrival Cabernets with tasting notes on our website at www.klwines.com
OLD & RARE DOMESTIC

**PORT 1945-2003 IN STOCK**

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine Name</th>
<th>Rating</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1945</td>
<td>Dow 97 points Wine Spectator</td>
<td>$899.00</td>
<td></td>
</tr>
<tr>
<td>1950</td>
<td>Kopke Colheita</td>
<td>$249.00</td>
<td></td>
</tr>
<tr>
<td>1958</td>
<td>Krohn Colheita</td>
<td>$999.99</td>
<td></td>
</tr>
<tr>
<td>1960</td>
<td>Krohn Colheita</td>
<td>$89.99</td>
<td></td>
</tr>
<tr>
<td>1963</td>
<td>Cockburn</td>
<td>$144.99</td>
<td></td>
</tr>
<tr>
<td>1963</td>
<td>Warre</td>
<td>$249.00</td>
<td></td>
</tr>
<tr>
<td>1963</td>
<td>Taylor 97 points Wine Spectator</td>
<td>$299.99</td>
<td></td>
</tr>
<tr>
<td>1966</td>
<td>Krohn Colheita</td>
<td>$799.99</td>
<td></td>
</tr>
<tr>
<td>1970</td>
<td>Croft</td>
<td>$89.95</td>
<td></td>
</tr>
<tr>
<td>1970</td>
<td>Graham 94 points Wine Spectator</td>
<td>$189.00</td>
<td></td>
</tr>
<tr>
<td>1974</td>
<td>Quinta do Noval Colheita</td>
<td>$84.99</td>
<td></td>
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<tr>
<td>1978</td>
<td>Krohn Colheita</td>
<td>$46.99</td>
<td></td>
</tr>
<tr>
<td>1983</td>
<td>Dow 94 points Wine Spectator</td>
<td>$74.99</td>
<td></td>
</tr>
<tr>
<td>1983</td>
<td>Taylor 94 points Robert Parker</td>
<td>$89.00</td>
<td></td>
</tr>
<tr>
<td>1983</td>
<td>Warre</td>
<td>$69.99</td>
<td></td>
</tr>
<tr>
<td>1985</td>
<td>Graham 96 points Wine Spectator</td>
<td>$89.99</td>
<td></td>
</tr>
<tr>
<td>1985</td>
<td>Taylor</td>
<td>$89.99</td>
<td></td>
</tr>
<tr>
<td>1985</td>
<td>Warre 5 stars from Broadbent!</td>
<td>$79.99</td>
<td></td>
</tr>
<tr>
<td>1989</td>
<td>Offley Boa Vista</td>
<td>$42.99</td>
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<tr>
<td>1994</td>
<td>Krohn Colheita</td>
<td>$219.99</td>
<td></td>
</tr>
<tr>
<td>1994</td>
<td>Warre 95 points Wine Spectator</td>
<td>$79.00</td>
<td></td>
</tr>
<tr>
<td>1997</td>
<td>Ramos Pinto</td>
<td>$34.99</td>
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<tr>
<td>1997</td>
<td>Taylor</td>
<td>$69.95</td>
<td></td>
</tr>
<tr>
<td>1998</td>
<td>Ramos Pinto LBV</td>
<td>$15.99</td>
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</tr>
<tr>
<td>1999</td>
<td>Quinta do Noval LBV</td>
<td>$18.99</td>
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<td>2000</td>
<td>Croft</td>
<td>$49.99</td>
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<tr>
<td>2003</td>
<td>Quinta do Noval “Silval”</td>
<td>$34.99</td>
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<tr>
<td>2003</td>
<td>Quinta do Tedo Ruby Reserve</td>
<td>$14.99</td>
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<tr>
<td>2003</td>
<td>Quinta do Noval 10-yr-old Tawny</td>
<td>$24.99</td>
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</tr>
<tr>
<td>2004</td>
<td>Ramos Pinto White Port</td>
<td>$11.99</td>
<td></td>
</tr>
</tbody>
</table>

**SHERRY AND MARSALA**

- Hartley and Gibson Fino $7.99
- Hartley and Gibson Amontillado $7.99
- Hartley and Gibson Cream $7.99
- Hidalgo La Gitana Manzanilla (500ml) $8.99
- Pedro Romero Manzanilla “Aurora”(500ml) $9.99
- Florio Dry Marsala $10.99
- Florio Sweet Marsala $10.99
- Hidalgo Napolean Cream Sherry $11.99
- Lustau “Los Arcos”Dry Amont $12.99
- Tio Pepe Fino $13.99
- La Bodega 25-year-old

**Wines from the Wild South of France**

If you ever find yourself in the Languedoc with a hankering for a view of the water, some tasty oysters and a crisp glass of picpoul to wash it all down with then I recommend that you make a pit stop in the town of Bouzigues. Located about halfway between Montpellier and Beziers and overlooking the Bassin de Thau, Bouzigues is the perfect place to spend the afternoon before or after you hit the more pristine and sauvage Languedoc regions of say Minervois or Faugeres. The town itself is charming and quaint and can easily be “walked” within half an hour or so. While you’re at it, please stop by 42 Grand Rue and say hello my friends Gregory Hecht and Francois Bannier. These two young enterprising Frenchmen collectively make up H&B Selections, a new enterprise dedicated to finding some of the best kept fruit sources in the South of France and bringing them to you and me. As I have stated before, the South of France is the new Wild West, and both of these guys are on the cutting edge of quality wine that’s being made down here. I am sure Gregory and Francois might even have a few recommendations on places (both vinous and non) in the region to visit. Below you’ll find two H&B selections that K&L is proud to offer. And out for more great wines to come from H&B!

2005 VdP du Cotes de Thau Rosé Hecht & Bannier ($9.99) Strawberry, watermelon and pomegranate nuances abound in this delectable pink wine that pairs just about anything! H&B’s 2004 rosé was named #1 rosé in last summer’s Le Revue du Vins de France, so when K&L had the opportunity to get some of these guys’ 2005, we jumped! This is a K&L exclusive and one heck of a deal.

2003 Coteaux du Languedoc Faugeres Hecht & Bannier ($22.99) Dried cherry, star anise and hints of pu-erh tea provide tremendous complexity, while fine tannins and a lengthy finish make this wine a real contender for “wine of the night” at your next Mediterranean themed dinner party. Best from 2007-2015 or decant for one hour and enjoy with heartier fare such as grilled tri-tip or a lamb kabobs!

—Mulan Chan
## Cabernet Sauvignon

<table>
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## California Boutique Wines

I get a chance to try so many wines from the smaller producers in California that I thought I would focus my article every month on the excellent producers that K&L Wine Merchants have in stock. The following are a couple great wines that are now available:

- **2003 Boodeaux Vineyards Suisun Valley Syrah ($13.99)**: Owner Scott Becker (Boodeaux is his 130 pound Rhodesian Ridgeback) grew up in the Napa Valley and had been a home winemaker for years. After his retirement from San Quentin in 1997, Scott decided to try wine-making professionally. The 2003 Suisun Syrah is very elegant with a hint of spice and sweetness. There is just a hint of gaminess reminiscent of a great French syrah. About 200 cases produced

- **2003 Travieso Dry Creek “El Rey” Cabernet Sauvignon ($36.99)** and **2003 Travieso “Companero Ciego” Lodi Syrah ($24.99)**: Travieso was started in 2003 by two friends, Mats Hagstrom and Ray Slitter, the vineyard manager and winemaker respectively. The wines are limited and come from fruit contracted by the acre. Both varietals have great balance and enough acidity to go very well with food. The bottles can’t be missed in the store. They are massive. The label is beautiful and looks as if many hours were taken to get it perfect. Like the labels, time was taken to make the wine perfect. The Cabernet is silky and balanced with great structure. Pure Cabernet. 100 cases released. The Syrah is a dark, almost black wine in color with black fruit, tar and earthiness. The blend is 95% syrah and 5% viognier, with the viognier adding great aromatics. Fifty cases released. See you in the City…

—Mike Jordan
2002 Chalk Hill, Sonoma ..............$29.99  
2002 Chateau St Jean Reserve ........$29.98  
2002 Mount Eden Estate ..............$34.99  
2003 Clos du Val, Carneros ..........$15.99  
2003 Domaine Serene “Clos/Soleil” ..$36.99  
2003 Ferrari Carano, Alex. Vly .......$27.99  
2003 Foley, Santa Rita .................$21.99  
2003 Grigich Hills, Napa .............$29.99  
2003 Hanzell, Sonoma .................$54.99  
2003 Olivet Lane, Russian River .......$14.99  
2003 Qupe “Block Eleven” ............$23.99  
2003 Sbragia “Gamble Ranch” ......$34.99  
2003 Sonoma Coast Vineyards ........$36.99  
  Toasty and creamy richness in the framework of fresh silky acid. The fruit content replicates zesty lemon and fresh pear with a core of tropical fruit.  
2003 Talbott “Sleepy Hollow” ........$31.99  
2003 Tolosa, Edna Valley ...............$15.99  
  Polished and balanced, this Chard is laced with flavors of Asian pear, nectarine and honey.  
2003 Villa Mt Eden, Bien Nacido ....$12.99  
2003 Vineyard 8, Spring Mnt .........$39.99  
2002 Wente “Riva Ranch Reserve” ...$12.99  
2003 Acacia, Carneros .................$15.99  
2004 Ambullneo, “Big Paw” .........$54.99  
2004 Aquinas, Carneros ..............$9.99  
2004 Benziger, Carneros ..............$9.99  
2004 Beringer, Napa ....................$9.98  
2004 Beringer “Private Reserve” ...$29.99  
2004 Cambria “Katherine’s” ........$12.98  
2004 Carmel Road, Monterey .......$11.99  
  Rich, ripe lush fruit is followed by hints of lemon, spice, hazelnuts and a creamy finish!  
2004 Cartlidge & Browne, Ca...........$8.99  
2004 Chalone Estate ....................$19.99  
2004 Ch Montelena, Napa .............$32.99  
2004 Ch Souverain, Sonoma ..........$12.98  
2004 Ch St. Jean, Sonoma ............$9.99  
2004 El Molino, Napa ..................$45.99  
2004 Esser, California .................$7.99  
2004 Far Niente, Napa .................$39.99  
2004 Frei Brothers, Russian River ...$12.99  
2004 Groth, Napa .......................$22.98  
2004 Hartford, Sonoma Coast ........$17.99  
2004 Hess Collection, Napa .........$16.99  
2004 Hess Select, California .........$8.99  
2004 Hestan, Napa ......................$49.99  
2004 J. Lohr, Arroyo Seco ..............$10.99  
2004 Kali Hart, Monterey .............$9.99  
2004 Keller “La Cruz,” Sonoma .......$23.99  
2004 Kendall Jackson Grand Res ....$14.98  
2004 La Crema, Sonoma ...............$14.99  
2004 Logan, Monterey .................$12.99  

**CHARDONNAY PICKS OF THE MONTH!**

2004 Mer Soleil, Central Coast ........$34.99  
  Ripe tropical fruit explodes from this glass. The fruit is sweet, rich and mouth-coating, while the finish is still fresh and bright, with hints of lime, kiwi and spice linger on the palate. The Mer Soleil is made by Charlie Wangner, son of Chuck Wanger of Caymus.  
2004 Mark West, Central Coast ........$8.99  
2004 Matanzas Creek, Sonoma ........$8.99  
2004 Meridian, Santa Barbara .........$6.99  
2004 Merryvale “Starmont” ............$14.99  
2004 Miner Family, Napa .............$27.99  
2004 Miner Family “Wild Yeast” ....$46.99  
2004 Napa Cellars, Napa ...............$15.99  
2004 Newton “Red Label” .............$19.99  
2004 Nyers, Napa ........................$23.99  
2004 Nickel & Nickél “Truchard” ....$34.99  
  Nickel & Nickél makes wine from five select acres of this 270-acre vineyard, composed of volcanic ash and rock with a southwestern exposure. The 2004 shows elegant, balanced fresh fruit and plenty of acidity.  
2004 O’Connor, Alexander Vly .........$16.99  
2004 Orogeny, Russian River .........$21.99  
2004 Pahlmeyer, Napa .................$69.99  
2004 Patz & Hall “Durell” .............$36.99  
2004 Ramey, SC, RR and Carn .........$31.99  
2004 Raymond “R” Collection .........$9.99  
2004 Ridge, Santa Cruz Mnts ..........$29.99  
2004 Rusack, Santa Barbara ..........$15.99  
2004 Sebastiani, Sonoma ..............$10.99  
2004 Silverado, Napa ..................$14.99  
2004 Smith Madrone, Napa ............$22.99  
2004 Solitude, Alexander Vly .........$24.99  
2004 Stuhlmuller, Alexander Vly ....$21.99  
2004 Taz, Santa Barbara ...............$12.99  
2004 Testarossa “Castello” ...........$25.99  
2004 Toasted Head ......................$10.99  
2004 Trefethen, Oak Knoll ..............$21.99  
  Aromas of toasted almonds, honey, ripe peach and pear entice the nose. The palate is racy, lively and bright; lemon drop candies and pineapple flavors give way to a memorable, delicious finish.  
2004 Trinchero, California ............$6.99  
2004 Two Tone Farm, Napa ............$7.99  
2004 Vine Cliff, Carneros .............$27.99  
2004 ZD California ......................$24.99  
2005 Bogle, California .................$7.99  
2005 Kalinda Los Carneros ..........$12.99  
2005 Keller Oro de Plata ...............$17.99  
2005 Mer Soleil “Silver” ...............$39.99  
2005 Morgan “Metallico” ..............$17.99  

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**Trey’s July Picks**

2003 Benziger Sonoma Mountain “Tribute” ($59.99) Winemaker Mike Benziger is passionate about organic farming. The 2003 Benziger Tribute is Demeter-Certified Biodynamic, the highest form of organic farming. Biodynamic farming goes beyond the elimination of all chemicals; it incorporates the environment in and around the vineyards. Mike Benziger feels the differences with this type of farming can also be tasted in the wines. The ‘03 Tribute is a blend of 69% cabernet sauvignon, 15% cabernet franc, 11% merlot and 5% petite verdot. The wine shows earthy undertones with an abundance of ripe currant, Bing cherry and cola flavors, which are followed by ripe tannins and a long finish. This wine will be at its best with a few more years in the bottle.

Released last month, the 2003 Dominus ($99.98) is an outstanding wine that should not be missed. 2003 will be remembered as a vintage with a very long growing season, one that continued into November for some blocks. The 2003 is a blend of 88% cabernet sauvignon, 7% cabernet franc and 5% petit verdot. It is a wine to stick in your cellar and forget about for 10 years. The 2002 Napanook ($39.99), on the other hand, is a wine you can enjoy tonight. The Napanook is a blend of 68% cabernet sauvignon, 13% cabernet franc, 11% merlot, 7% petit verdot and 1% malbec, which is very similar to the Benziger Tribute, grown over the hill. It is reminiscent of a left bank Bordeaux. Aromas of cedar, lead pencil, cassis and spicy vanilla are followed by a wine that is long, balanced and filled with delicate fruit. Decant for an hour or so and enjoy this one.

2003 Pine Ridge Oakville Cabernet Sauvignon ($59.98) In keeping with the big Cabernet theme, the ’03 Pine Rdige is supple, well-balanced and focused. It seduces you with its firm yet velvety tannins, big, rich middle and long finish that lingers for minutes. Decant and enjoy!

—Trey Beffa

For accurate, daily listings of our Burgundy inventory check our website at [www.klwines.com](http://www.klwines.com)
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<td>2004</td>
<td>Folie á Deux “Menage á Trois”</td>
<td>$8.99</td>
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<td>2004</td>
<td>Frog’s Leap, Napa</td>
<td>$19.98</td>
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<td>2004</td>
<td>Gamba Old Vine Russian Rvr</td>
<td>$34.99</td>
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<tr>
<td>2004</td>
<td>Hartford, Russian River</td>
<td>$24.99</td>
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<td>2004</td>
<td>Holdredge, Dry Creek</td>
<td>$22.99</td>
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<tr>
<td>2004</td>
<td>Klinker Brick, Lodi</td>
<td>$14.99</td>
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### Make a Statement! Great Wines, Unique Labels

This month it’s all about the Complete Package. These wines are impressive and unique on every front, including labels. That’s right folks, I’m reviewing wines with cool labels here! No matter how irrelevant they are regarding quality, sometimes you just want to make a statement, not only with what’s inside but what’s on the outside, too. Never fear though, the great liquid that’s vesseled inside these expressive bottles is terrific too.

### 2004 Peirano “The Other Wine” Red Blend ($11.99)

Lodi has arrived!! Forget what you may believe about this wine region, because you’ll be blown away by the many tremendous, inexpensive reds coming from here. I was immediately struck by the rich core of fruit and intensity from this syrah/petite syrah/cabernet blend. You might also be struck by the, ahem, provocative label on the front. I don’t know how in the world they got past the TTB, but Peirano produced a knockout, both inside and outside the bottle!

### 2002 Aia (Miner Family Vineyards) Oakville Cabernet Sauvignon ($21.99)

The 2001 was one of our best selling Cabernets in any category, with its dark, bold, red label splashing “AIA” in contrasted white on the front. A standout in all senses of the word, this wine will take center stage and demand respect in any situation. Last night I poured this blind to a group of highly tuned tasters, and everyone nailed it… except for the price. A $60+ Cab from Napa was the overall guess! 2nd wine for Miner. In my opinion, a truly superlative Cabernet effort.

Speaking of best sellers, how about showing up to a dinner with 2004 Peter Cellars Sonoma Coast Pinot Noir ($29.99)? Does it have a pink border, a comic book font, and a big paw on the capsule? No doubt! The wine, just as its playful theme suggests, remains elusive, mysterious, but oh-so-enjoyable no matter how many sips you take. On the nose, a syrah-like gamay element ushers in the telltale (excuse the pun) aromas of crushed cherries and truffles of pinot-land. The bold, rich, ripeness belies the insistent backbone of acidity that makes this one of the better all-around food-focused Pinot Noirs under thirty dollars in the store. Thank you, Michael Jordan, for finding this diamond of a wine! Enjoy. 

— Martin Reyes

See our internet site for more accurate inventories: www.klwines.com
OTHER DOMESTIC WINE

Domestic White
2002 Corazon Gewürztraminer ............ $19.99
2004 Conundrum White Blend ............. $21.99
2004 Londer Gewürztraminer .............. $19.99
2004 Luna Napa Pinot Grigio ............. $16.99
2004 Michael Austin Viognier ............. $16.99
2004 Pine Ridge Chenin/Viognier ......... $11.99
2004 Poet's Leap Riesling ................. $21.99
2004 Stolpman L'Avion Rousanne ......... $22.99
2004 Willakenzie Pinot Blanc/Gris .......... $17.99
2005 A to Z Oregon Pinot Gris ............ $11.99
2005 Clos Saron carte Blanche ............ $18.99
2005 Cycles Gladiator Pinot Grigio ....... $11.99
2005 Dry Creek Chenin Blanc .............. $9.99
2005 Mergerer “Alisios” Traminer ........ $31.99
2005 Palmina Pinot Grigio ................. $14.99
2005 Smoking Loon Pinot Noir ............ $6.99
2005 Trefethen Napa Dry Riesling ...... $14.99

Sauvignon Blanc
2004 Bernardus, Monterey ................. $10.99
2004 Chance Creek, Redwood Vly ....... $12.99
2004 Ch St. Jean, Sonoma ................. $9.99
2004 Husch, Mendocino ..................... $9.99
2004 Joel Gott “Three Ranches” .......... $11.99
2004 Kathryn Kennedy..................... $17.99
2004 Mason, Napa ........................... $12.98
2004 Matanzas Creek, Sonoma .......... $14.99
2004 Merryvale, Napa ....................... $14.99
2004 NO Lake County ...................... $8.99
2004 Sonoma Coast Vineyards ............ $27.99
2004 Spring Mountain, Napa ............. $24.99
2004 Voss, Napa ............................. $14.98
2005 Cliff Lede, Napa ....................... $19.99
2005 DeSante, Napa ......................... $16.99
2005 Duckhorn, Napa ....................... $21.99
2005 Ferrari Carano, Sonoma ............. $11.98
2005 Frog's Leap, Napa ..................... $13.99
2005 Geyser Peak, California .......... $7.99
2005 Girard, Napa ........................... $12.99
2005 Groth, Napa ........................... $12.98
2005 Grgich Hills, Napa .................. $19.98
2005 Hanna, Russian River ............... $12.98
2005 Honig, Napa ........................... $12.99
2005 Mergerum “Westerley” .............. $17.99
2005 Pomelo, California .................. $9.99
2005 Provenance, Rutherford .......... $15.99
2005 Sauvignon Blanc Republic ......... $14.99
2005 St. Supery, Napa ....................... $13.99

2005 Joel Gott .................................. Inquire
2005 Pomelo, California ................. $9.99
2005 Preston, Dry Creek .................. $14.99
2005 Whitehall Lane, Napa .............. $11.99

Merlot
2002 Atalon, Napa ........................... $24.98
2002 Ch. Souverain, Sonoma .............. $13.99
2002 Ch. St. Jean, Sonoma ............... $18.99
2002 Duckhorn “Howell Mtn” ............ $69.99
2002 Flora Springs, Napa ................. $19.98
2002 Franciscan, Napa ..................... $17.99
2002 Hogue “Genesis” ...................... $9.99
2002 Markham, Napa ....................... $15.98
2002 Pine Ridge “Crimson Creek” ..... $19.99
2002 Rombauer, Napa ...................... $19.98
2002 Swanson, Napa ....................... $22.99
2002 Twomey, Napa – 94 points Parker .. $64.99
2003 Burgess, Napa ......................... $14.99
2003 Duckhorn, Napa ...................... $44.99
2003 Duckhorn 3 Palms/Estate .......... $79.99
2003 Emmolo, Napa ......................... $19.99
2003 Brei Brothers, Dry Creek .......... $12.99
2003 L'Ecole No. 41, Columbia Vly .... $29.99
2003 Matanzas Creek, Sonoma ......... $19.98
2003 Nickel & Nickel ....................... Inquire
2003 Provenance, Carneros .............. $24.99
2003 ScrewKappa Napa .................... $11.99
2003 Whitehall Lane, Napa .............. $19.99
2004 Bogle, California .................... $6.98
2004 Hacienda, California ............... $4.99
2004 McManis, California ............... $7.99
2004 Parcel 41, Napa ....................... $15.99

Domestic Red
2002 Altamura Sangiovese .............. $32.99
2002 Palmina “Stolpman” Nebbiolo .... $31.99
2003 Bogle “The Phantom” .............. $13.98
2003 Edmunds St. John Rcks & Grvl $16.99
2003 Graff Chalone Mourvèdre ......... $15.99
2003 Rocca Bad Boy Red ................. $29.99
2003 Vino Noceto Sangiovese ......... $13.99
2004 Bonny Doon Clos du Gilroy ....... $9.99
2004 Ferrer Parker “Fonter Red” ......... $7.99
2004 J. Runquist Primitivo ............... $21.99
2004 Margerum “M5” Red Blend ..... $23.99
2004 Porter Creek Carignane .......... $17.99
2004 Rabid Red California Red ...... $11.99
2005 Unti Dry Creek Grenchane ...... $23.99

Syrah/Petite Sirah
2001 Miner Family, Napa ................. $19.99
2001 Steele “Parmlee Hill” .............. $15.99
2002 Clos Saron “Heart of Stone” ....... $32.99
2002 Project 3000 Lake County ......... $17.99
2002 Red Diamond Wash. Shiraz ... $9.99
2002 RockBlock, Seven Hills ............ $36.99
2002 Saxon Brown, Napa ................ $36.99
2003 Cold Heaven “Second Sin” ...... $34.99
2003 Curran “Reeves Ranches” ...... $26.99
2003 K Vintners “Milbrandt” ...... $27.99
2003 Melville, Santa Rita ......... $18.99
2003 Ojai, Santa Barbara ........... $23.99
2003 Ridge “Lyton West” ........ $34.99
2003 Rock Rabbit, Central Coast ... $9.99
2003 Stolpman “Angeli”............... $49.99
2003 Van Enoo, Santa Ynez .... $18.99
2004 Andrew Murray “Tous les J” .... $14.99
2004 Bogle California Petite Sirah ... $8.99
2004 David Bruce CC Petite Sirah .... $14.99
2004 Earthquake Lodi Petite Sirah ... $28.99
2004 T Vine “Duarte” ............... $31.99
2004 Vinum Cellars “PETS” ............ $9.98

Wines for the Weber!

I'm happy to present some delightful barbeque style reds. First off, the 2004 Fess Parker Frontier Red ($7.99) is comprised mostly of syrah, but boasts ten other Rhone and Bordeaux varietals. This blueberry and coco duo joins juicy spice on the back palate. This inspires diving board cannon balls, jack knives and swan dives in between each sip.

The 2004 Bogle Russian River Pinot Noir ($11.99) is an absolute steal! Wafts of herbal notes and roasted cherries excite the palate. This well-balanced wine slithers its way down, while recalling hints of tobacco and leather on the finish. This little guy is a pleaser.

The 2004 Brown Napa Valley Zinfandel ($32.99) is for folks who like Zinfandels that can rival the flash of a neon light. It’s flush with a sugary nose, but not as weighty as you might first suspect. It boasts a jolt of fruit and the over-all impression of a well-constructed wine. Enjoy with mango chipotle ribs, or braised duck in a spiced pomegranate sauce.

The 2004 Sobon Amador, Rocky Top, Zinfandel ($12.99) is another cheery wine to enjoy over a fierce game of lawn darts (at your own risk) or perhaps slip and slide, horse-shoes, or when all else fails, Twister. With a little Rocky Top spreading heat and happiness throughout your veins, you’re sure to make a new, ahem, friend.

—Keelyn Healy
For prices of our old wines, see our award-winning website at www.klwines.com

**ARGENTINA/CHILE/PORTUGAL/SPAIN**

**Chile/Argentina**

- 2003 Elsa Syrah (Argentina) .................................................. $5.99
- 2004 Elsa Malbec (Argentina) .................................................. $6.99
- 2004 Alamos Malbec (Argentina) ............................................. $7.99
- 2003 Santa Ema Barrel Select Carmenere (Chile) .................. $7.99
- 2003 Santa Ema 60/40, Cabernet-Merlot Blend (Chile) .......... $7.99
- 2004 Terrazas de los Andes Malbec (Argentina) ..................... $7.99
- 2004 Loica Carmenere (Chile) .............................................. $8.99
- 2005 Dominio del Plata, Crios, Rosé of Malbec (Argentina) .... $9.99
- 2004 Kaiken Malbec (Argentina) ........................................... $9.99
- 2004 Montes Limited Selection Cab./Carmenere (Chile) ........ $10.99
- 2003 Felipe Rutini Malbec (Argentina) ................................... $11.99
- 2004 Dominio del Plata, BenMarco, Malbec (Argentina) ....... $18.99
- 2004 Tikal Patriota (Argentina) ........................................... $23.99
- 2004 Tikal Armorio Malbec (Argentina) ............................... $27.99
- 2003 Achával Ferrer Quimera (Argentina) ......................... $31.99

**Portugal/Spain**

- 2004 Marques de Riscal Rueda Verdejo ................................ $6.99
- 2004 Encostas do Lima Vinho Verde .................................. $7.99
- 2004 Las Rocas de San Alejandro, Garnacha, Calatayud .... $7.99
- 2004 Pagos de Araiz, Navarra, Rosado ............................... $7.99
- 2004 Yasa Garnacha, Calatayud ......................................... $7.99
- 2005 Bodegas Julian Chivite Gran Feudo Rosado Navarra .... $8.99
- 2004 Cuevas de Castilla "Con Clas" Rueda, Blanco ............. $8.99
- 2004 Bodegas Tintoralba Higueruela Grenache, Almansa .... $9.99
- 2003 Hecula Yecla ............................................................ $9.99
- 2004 Vinos Piñol Ludovics, Terra Alta ................................. $9.99
- 2003 Celler de Capcanes Mas Donis Barrica ....................... $10.99
- 2003 Las Rocas, Viñas Viejas, Grenache, Calatayud ........... $10.99
- 2003 Bodegas Castano Solanera, Yecla ............................ $11.99
- 2004 Valmiron Albariño, Rias Baixas ................................ $11.99
- 2004 Bodegas Arrocal, Arrocal ......................................... $13.99
- 2003 Finca Lázaro Jumilla Altos de Luzón ......................... $13.99
- 2001 Bodegas Julian Chivite Gran Feudo Reserve, Navarra $14.99
- 2001 Bodegas Sierra Cantabria, Crianza, Rioja .................. $14.99
- 2001 Viña Izadi, Rioja, Crianza ....................................... $14.99
- 2004 Vinos Piñol Sacra Natura, Terra Alta (Organic) ....... $15.99
- 2004 Fefiñanes Albariño .................................................. $16.99
- 2003 Bodegas Tikalo Kios, La Mancha ............................... $16.99
- 2004 Pazo de Senorans Albariño ....................................... $17.99
- 2001 Viña Izadi, Rioja, Reserve ....................................... $23.99
- 2000 Bodegas Muga Reserve Selección Especial Rioja ....... $29.99
- 2001 Finca Villacreces Reserve, Ribera de Duero ............. $31.99
- 2003 Pago de Carraovejas, Ribera del Duero .................... $32.99
- 2002 Bodegas Y Vinedos Maurodos San Roman, Toro ....... $41.99
- 2003 Los Viñedos Gran Elías Mora Daniel ......................... $41.99
- 1999 Arzuaga, Ribera del Duero, Reserva ....................... $44.99
- 1996 Muga Rioja Prado Enea Gran Reserva ..................... $46.99

**Big Wines for Your BBQ!**

- **2004 Burgans Albariño ($9.99)** Albariño is the most famous wine from the Rias Baixas. Many people liken this varietal to Viognier, but I find it has a more delicate quality. Full of fruit and quite refreshing, the Burgans will be great drinking throughout the summer.

- **2004 Gramona Gessami ($11.99)** 90 points Parker: “A terrific buy … Exotic waxy notes intermixed with notions of rose water, acacia flowers, and minerals jump from the glass of this medium-bodied white. It possesses a fruity, dry, intense, pure, spicy personality.”

- **2004 Mas Que Vinos Erccvio Roble, La Mancha ($9.99)** Made from 100% cincelible, the local name for tempranillo, this tinto is made using a blend of traditional and modern methods…spending some time in large clay amphoras known as tinajas and aged for 5 months in a mix of French and American oak. Full and fleshy, this red from La Mancha has plenty of ripe black cherry fruit and a long finish. Perfect with your favorite grilled steak!

- **2001 Quinta de Roriz Reserva, Portugal ($16.99)** 91 points Wine Spectator: “Full-bodied, deep-colored and rich with lip-smacking flavors of dark plum, blackberry jam, cocoa and a hint of French roast as well. Tannins build on the finish, but with an appealing silkiness and dark chocolate notes that go on and on. Drink now through 2008.”

- **2003 Bodegas Tikalo Kios, La Mancha ($16.99)** 90 points from Robert Parker: “The outstanding 2003 Kios (100% Tempranillo) is an exceptional bargain. Attractive blackberry and blueberry aromas are followed by elegant, medium to full-bodied flavors. Tremendous density, purity, and ripeness cascade over the palate in this seamless beauty. It should drink well for 1-3 years.” Buen Provecho!

—Anne Pickett, anne@klwines.com

**Tasting Schedule for July, 2006**

All tastings are from Noon to 3 p.m. in San Francisco and 1 to 4 p.m. in Redwood City. Look for special dinners and other events listed in the “local events” section of our website, www.klwines.com.

- **Saturday, July 1:** *Wines from the Southern Rhone.* Mulan, Jeff and Thornton will present the latest from the Rhone. This time out, they will highlight the wines of the Southern Rhone with some very special organic wines. Ten wines to be poured. Tasting price TBA

- **Saturday, July 8:** *Wines of Italy.* Greg, Mike Parres and Kirk Walker bring us wines from various regions of Italy. Look for new wines from Tuscany, Friuli, Piedmont and more. Ten wines to be poured. Tasting price TBA.

- **Saturday, July 15:** *Bordeaux.* Our Bordeaux tastings move to a new week! Starting this month, Clyde, Ralph, Steve and Alexandre move to a new side of the world. A wonderful selection of Sauvignon Blanc, Shiraz and other varietals from China. Ten wines to be poured. Tasting price TBA.

- **Saturday, July 22:** *Boutique California Wines.* Trey, Mike Jordan and Martin Reyes will have a very special tasting of small-production wines from some of California’s very special boutique producers. Twelve wines to be poured, both red and white. Tasting price TBA.

—Scott Beckerley
Alsatian wines will improve for the next 7-9 years but can be enjoyed now.

The single plot planted in 1934, has power, depth and grace, this their flagship supple fruit. The

The Loire, Alsace and Beyond

This month I want to talk a little about the Beyond, a word that I incorporated into the title long ago to allow for a broader exploration of wine. This somewhere is called Jurançon, and I visited there last month. The grapes are gros mansang and petit mansang and a bit of courbu, not French names for other grapes but real indigenous wonders, grown here for centuries on terraced hills in the shadow of the Pyrenees. Ripeness is essential here, as the Mansang Brothers have very high natural acidity that when tamed by the sun produces a fresh, snappy dry wine with aromas of red grapefruit, fennel and white flowers. Try 2004 Jurançon Sec Clos Lapeyre ($12.99) as an aperitif or the 2004 Jurançon Sec Charles Hours “Cuvee Marie” ($17.99) with more involved cuisine. There are also the traditional Moelleux wines made from grapes that have been naturally dried on the vine, rich and textural, yet never cloying with flavors of pineapple, quince and acacia honey. Open the 2004 Jurançon Moelleux Clos Uroulat Charles Hours ($26.99) for an unbelievable treat with foie gras.

Other exciting news is that we just received our first shipment from Joël Taluau, a fabulous grower in St. Nicolas de Bourgueil known for making some of the purest expressions of cabernet franc in the Loire. All is hand harvested, cuvees are based on vine age and soil composition, wines are fermented and aged in stainless steel, with a light fining and no filtration before bottling. We have two wines that just arrived. The 2002 Joël Taluau Cuvée de Domaine ($14.99) is from 20-40 year old vines. I actually drank a bottle with lunch by chance at Deletang in Montlouis with a beautiful grilled steak as big as my head. The wine was juicy and luscious with bright violet aromas and a core of sweet supple fruit. The 2004 Joël Taluau Vieilles Vignes ($16.99), from a single plot planted in 1934, has power, depth and grace, this their flagship wine will improve for the next 7-9 years but can be enjoyed now for those of you who like a mouthful of wine. Here’s to you!

—Jeff Vierra

Loire, Alsace and Beyond

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Germany & Austria: 2005

I just returned from a week in Germany and Austria tasting the new vintage and getting to know new growers. I mentioned last month that I was to visit Stadlmann in Austria and hopefully taste older Zierfandler, which I did. A 1992 Zierfandler Igeln was proof positive that this is a wine of substance, powerfully dry, dense and firm with a wonderfully spicy nose and length to die for. Also newly arriving are some 2005 Grüner Veltliners from Bernard Ott in the Wagram-Donauland. Also new is the 2005 Ott Grüner Veltliner Faß # 4 ($18.99), a blend of five vineyards, from his second picking. He calls this his gastronomic wine. It is deeper, more textured yet still fresh and vibrant.

Germany, too, has a tale to tell this vintage. For now let us just say that the Mosel-Saar-Ruwer is King. Johannes Selbach feels this is his great vintage since he has been in charge of the winery. Manfred Prüm has stated it is his best in the last 40 years, I heard similar things from most growers, and the wines backed it up. More on that front soon… Live in the Light!

—Jeff Vierra

The Soul

I am truly lucky to continually have the opportunity to, not only meet, but talk and share ideas with people that inspire and change the way I view the world. Some people truly have a passion for the good that they are, and have no idea that they are “that person.” They understand and embrace what and who they are without question and will always continue to build upon what they have and what they’ve done. You know, the person that you talk to and think to yourself, WOW, that’s good peeps, but then, one day further down the road it hits you: I should be like that!

The Hiedler Estate was founded in the late 1800s by grandfather Joseph Hiedler, a pioneer of the Langenlois wine region. It has been family run ever since. Not family run in the sense that it has just been passed down from generation to generation, maintaining operation, A true and undying passion for everything that is Hiedler has also been passed down! From a winery that was one of the first to put their wines into bottles, to an internationally acclaimed estate that is on top of the game and yet, humbly admits, that there is so much simple promise out there to be shared with all. They have, from day one, been in love with the land and all that surrounds it! And now, Ludwig and Maria Angeles continue the tradition of taking responsibility for all that is good, not only in life but in nature and wine. This month I choose to highlight the soul that is the wine of Hiedler. Ludwig and Maria Angeles, along with the inspiration of the three children, have become a fixture in, not only the wine business, but also in wine culture. They have somehow figured out how to be in a great, beautiful balance of a pure, thought out, affirmative, understanding, focused, and determined force that makes me sit back and say to myself WOW… Can I be that? I guess, as they say on the street, they’re keepin’ it real!!!!

—Eric Story

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—Eric Story
Two Men… Wine… The Unspoken… Barr Back Mountain

Jim was a cowboy, rough and tough. He liked to say that he preferred his coffee black and his women blue. The wine he drank was red, and not that fruity stuff, like Beaujolais. He was a Syrah man, a Zin man, a Cabernet man. A real man.

Jim roped steer and steered ropes. Jim drove cattle, drove them through valleys, across streams. Jim drove those cattle, drove them crazy. Jim was deaf, and when his incoherent mumbilings reached the ears of the beasts they would bleat mournfully as if asking him to stop. But their cries fell on, well, on deaf ears. The deaf ears of a real man.

Cowboy Jim was hard at work one sunny day, driving the cattle crazy on his way to deliver them to a dude named Hoss down at the Ponderosa. Jim had met Hoss on previous cattle runs. Hoss was a big man with a barrel chest, and he was slightly dense. Hoss was different, for sure. He was fond of show tunes and interior design. He dressed impeccably, and his diction was flawless. But he was a cowboy, a real man, so Jim could forgive Hoss his quirks.

Another thing about Hoss, something that Jim liked a lot: Hoss loved his wine. In the evenings the two cowboys would pull some corks and shoot the bull. Their conversation was easy and relaxed. They were just two manly cowboys drinking hearty red wine. Jim played the accordion soon learned a number of Ethel Merman tunes so Hoss could sing along.

Hoss and Jim became a team, and traveled together across the cinematic countryside. They had everything they needed: A good horse, a blackened coffee pot, wine… and orchestral background music. It was the good life.

But there were whispers from the other cowboys. Whispers that Jim and Hoss were… well, a different breed of cowboy. There were horse whispers too, but that’s another film entirely.

Hoss and Jim did not care. They were happy roping, happy riding. Happy singing songs from The Music Man by the campfire. They were a team.

After their workout (they had taken up the sport of Rassling) Hoss opened a bottle of 1995 Palmer ($139.99), and a ’96 Palmer ($129.99) as well. To compare and contrast, Hoss explained, and to pair with duck confit. A new world opened up to Jim. These Palmer wines were vibrant and exciting. Hoss explained that Palmer blended the characteristics of every commune: hearty (and manly) like Médoc, soft and supple like Pomerol and St-Emilion, sturdy and straightforward like St-Éstephe. And with the Fragrance of Margaux. Jim found that the ’95 was fleshy and soft, and brimming with a sweet cherry jaminess. The ’96 was firmer, denser. Manlier, yes, than the ’95. One to drink and one to save.

But as Hoss explained the wines, how Palmer was made from nearly half merlot, Jim grew agitated and fled. He would no longer partner up with Hoss. Jim and Hoss were finished.

Now a lonesome cowboy, Jim worked alone. And he denied the truth about himself each and every solitary day.

“I ain’t no Merlot drinker…”

—Joe Zugelder

Jim’s July Gems

As of this writing (end of May) we have had three weeks of summer and no spring. The vines are confused, the animals are confused, and I am more confused than usual. We are still three weeks behind normal grape development, and unless we begin receiving some acceptable warm weather (which would include the evenings), we are witnessing the potential for one of the latest vintages ever.

So, 35 years ago, when I was at the Ernie’s Wine Warehouse of the Ernie’s Wine & Liquor Corporation operations, a customer would regularly show up at either the Redwood City or the South San Francisco warehouse to buy wine with his diaper-clad son in hand. Through the years, his son would always be at his side (not always in diapers) during buying trips. About 11 years ago, his son showed up at K&L to buy some wine, and I asked him for his ID. He was 21 that day and had waited “all his life” for this opportunity to buy his father a very special bottle of wine from me. I was honored! His father was Jim Westby, and his son was Gary, who is now our Champagne buyer and one of the foremost Champagne experts in this country… yes, in this country! He has discovered absolutely wonderful Champagnes on his buying trips from some extremely small winemakers (many producing for just two- and three-star Michelin restaurants). The Ariston Brut Carte Blanche ($22.99), a champagne house Gary discovered in 2001, is one of our best values. A blend of 40 % chardonnay, and 30% pinot noir and meunier each, aged three years on lees, this is a finely etched bubbly showing fine yeasty, nutty, doughy, rich aromas and palate impressions, and a long, refreshing finish. Buy this in quantity, according to Vanilla. Jim Westby: You did a superb job of raising and educating your son… This is our house sparkler forever. (觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥觥gnu
CHAMPAGNE/SPARKLING WINE

Ariston Carte Blanche Brut .............................................. $22.99
Michel Dervin Brut .......................................................... $24.99
Franck Bonville Brut Selection Blanc de Blancs (1.5L $49.99) $24.99
Launois “Cuvee Reserve” Brut Blanc de Blanc ............... $25.99
Launois “Quartz” Brut Blanc de Blans–Sable’s new name! $25.99
Laurent Perrier Brut .......................................................... $29.99
Tarlant Brut Reserve ....................................................... $26.99
Tarlant Brut Zero–Our driest. No sugar added ................ $26.99
De Meric Sous Bois Brut–Delicious ................................ $27.99
Hubert Paulet Brut Tradition ......................................... $27.99
Philippe Gonet Brut Reserve ............................................. $27.99
Ariston Brut Rosé ............................................................ $28.99
Ariston Aspasie Blanc de Blancs .................................... $29.99
2000 Franck Bonville Vintage ........................................... $29.99
Leclerc Briant “La Croisette” Single Vineyard Brut ....... $29.99
Leclerc Briant “Les Chêvres Pierreuses” ......................... $29.99
Leclerc Briant “Les Crayères” ........................................... $29.99
2001 Leclerc Briant Cuvee Rubis Brut Rosé–Rarely legal! $29.99
Charles Heidsieck Brut Reserve .................................... $29.99
1998 Ariston Vintage Brut ................................................ $29.99
1999 Michel Dervin Vintage Brut ..................................... $29.99
Phileipe Gonet Brut Rosé–Exciting new pink! ................. $29.99
Ariston Aspasie Brut Prestige (1.5L $69.99) ................. $34.99
Louis Roederer Brut–One of Clyde’s favorites ............... $34.99
Philippe Gonet Brut Roy Soleil Blanc de Blancs ........... $39.99
1996 Laurent Perrier Brut ................................................ $39.99
Rene Collard Brut Carte d’Or ......................................... $39.99
René Collard Cuvee Ultime Ultra Brut ............................. $39.99
Tarlant Cuvee Louis Brut Prestige (1.5L $99.00) .......... $39.99
Laurent-Perrier Brut Rosé .............................................. $49.99
1990 Rene Collard .......................................................... $49.99
1999 Roederer Vintage Brut ............................................ $49.99
1999 Roederer Vintage Blanc de Blancs ......................... $49.99
Tarlant Single Vineyard Blanc de Blancs ....................... $49.99
Tarlant Vigne d’Or Meunier Single Vineyard ............... $49.99
1999 Roederer Vintage Brut Rosé .................................. $54.99
Franck Bonville Cuvee Belles Voyes .............................. $59.99
1985 René Collard Cuvee Speciale Rosé Brut ................. $69.99
Laurent Perrier “Grand Siecle” ....................................... $74.99
1997 Laurent Perrier Grand Siecle Alexandra Rosé .......... $89.99
1995 Salon Blanc de Blancs ............................................. $159.00
1995 Krug Brut Champagne .............................................. $179.00
1996 Salon Blanc de Blancs ............................................. Inquire
1996 Taittinger “Comtes” Blanc de Blancs ...................... Inquire
1998 Dom Perignon ........................................................ Inquire
1992 Krug Clos de Mesnil ............................................... Inquire

Domestic Sparkling Wine

1999 Schramsberg Reserve ............................................. $54.99
1999 Roederer “l’Ermitage” .............................................. $32.99
2000 J Wine Company ..................................................... $23.99
2002 Domaine Carneros Brut ......................................... $19.99
2001 Schramsberg Blanc de Blanc .................................. $24.99

Magnums for Your July Garden Party!

This winter was a rainy one in California, and now that summer is here I want to spend as much time as possible outdoors with friends. Opening Champagne always makes me feel special and a magnum even more so. I try and pop one at every opportunity! Because of the increased volume of liquid to air in a magnum, the Champagne always tastes fresher and more exciting from these double bottles. A magnum is a generous format, both in quantity and quality. The Bonville Brut Selection Blanc de Blancs 1.5L ($49.99) is a perfect aperitif, racy, elegant and long finishing. For fans of the blanc de noir style the 100% pinot noir, organically grown Fleury “Carte Rouge” Brut 1.5L ($64.99) is a rich, satisfying Champagne that still finishes completely dry. For caviar in the garden the Ariston Aspasie Brut Prestige 1.5L ($74.99) is spectacular with its old vine power and seven years on the lees. A whole wild salmon and the Tarlant Cuvee Louis Brut Prestige 1.5L ($99.00) is a complete party. One of our best Champagnes at any price, this even blend of chardonnay and pinot noir from the Tarlant’s oldest plot of vines is often compared to Krug. Please feel free to contact me at 1-800-247-5987 ex 728, or by email at garyw@klwines.com with any of your champagne (or sherry!) needs. Please also drop me a line if you would like to be on my list of Champagne customers. A toast to you!

—Gary Westby

New Summer Arrival!

As of late May, we have been very fortunate to obtain a producer of considerable quality and value. Champagne Fleury is well known for their use of pinot noir, the varietal that makes up their line of Champagnes. Fleury is located in Courteron in Aube. Because the vineyards are so close to Chablis, they produce a more Burgundian style of Champagne. That is to say, a very dry style with extremely low dosage despite the fact that their wines are pinot based. As an added bonus, the Fleury Champagnes are completely biodynamic, the strictest form of organic viticulture.

At 100% pinot Noir, the Fleury “Carte Rouge” Brut ($29.99) is truly unique. A wonderful nose of lemon crème, coconut and lime. In the mouth, dried cherries, citrus fruits, vanilla and crème fraiche. Though the delicate fruit and creamy texture give away the pinot based aspect of this wine, there is a note of lemon on the finish that gives it a classic touch. Very well-suited for pate, rich seafood such as lobster or crusty bread and Brie.

Like the Brut, the Fleury Brut Rosé ($34.99) is also 100% pinot noir with the base wine coming solely from the 1999 vintage. A wonderful creamy texture with small bubbles that rival those of Champagne Launois. Once opened, the Rosé shows a nose of dark cherries, wet stones, vanilla, nutmeg and the slightest hint of red currants. On the palate there’s cherry and strawberry fruit with a cleanliness enhanced by a bit of minerality. Rich and tasty, yet complex and delicate. Fine finish with just a whiff of oak. This is wonderful Champagne to start a meal with a salad of romaine, mandarin oranges and toasted pecans. Or, have it with chicken or game bird.

—Scott Beckerly

Domestic Sparkling Wine Con’t

2002 Iron Horse “Wedding Cuveé” ................................... $26.99
2002 Schramsberg Blanc de Noir ...................................... $24.99
NV Domaine Chandon Brut /Blanc de Noir ...................... $14.99
NV Gloria Ferrer Brut/Blanc Noir ....................................... $14.99
NV Scharffenberger Brut ................................................ $13.99
NV Roederer Estate Anderson Valley Brut ..................... $16.99

Find accurate inventories at our web site at www.klwines.com
<table>
<thead>
<tr>
<th>Year</th>
<th>Wine Name</th>
<th>Winemaker</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2003</td>
<td>St-Veran, Maison Drouhin</td>
<td></td>
<td>$12.99</td>
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<tr>
<td>2004</td>
<td>Bourgogne Hautes Cotes de Beaune, Domaine Arnoux</td>
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<td>2004</td>
<td>St-Veran, Domaine de la Croix Senaillet</td>
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<tr>
<td>2004</td>
<td>Chablis “Montmains” 1er Cru, Vocoret (375ml)</td>
<td></td>
<td>$14.99</td>
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<tr>
<td>2003</td>
<td>Bourgogne Chardonnay, Domaine Dujac</td>
<td></td>
<td>$15.99</td>
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<td>2004</td>
<td>Chablis, Domaine Pinson</td>
<td></td>
<td>$16.99</td>
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<tr>
<td>2005</td>
<td>Bourgogne Blanc, Femelettes, Chavy-Chouet</td>
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<td>$16.99</td>
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<tr>
<td>2004</td>
<td>Pouilly-Fuisse, Noël Leprince</td>
<td></td>
<td>$16.99</td>
</tr>
<tr>
<td></td>
<td>Bright and attractive, and extraordinarily well-priced!</td>
<td></td>
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</tr>
<tr>
<td>2004</td>
<td>Chablis, Domaine Pinson</td>
<td></td>
<td>$16.99</td>
</tr>
<tr>
<td>2004</td>
<td>Pouilly Fuisse, Les Chataigniers, Denis Barraud</td>
<td></td>
<td>$18.99</td>
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<tr>
<td></td>
<td>Focused minerality, rich palate and charm. Direct Import makes price possible.</td>
<td></td>
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<tr>
<td>2003</td>
<td>St. Romain, Maison Champy-Great, with bright minerality</td>
<td></td>
<td>$19.99</td>
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<tr>
<td>2004</td>
<td>Pouilly Fuisse, Domaine Jean-Pierre Seve</td>
<td></td>
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<tr>
<td>2004</td>
<td>Macon Villages, Domaine Heritiers du Comte Lafon</td>
<td></td>
<td>$20.99</td>
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<tr>
<td>2002</td>
<td>Bourgogne Blanc, Domaine Tollot-Beaut</td>
<td></td>
<td>$23.99</td>
</tr>
<tr>
<td></td>
<td>Lovely floral nose and beautiful balance, with Pernand/Savigny character.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2003</td>
<td>Chablis “Monte de Tonnerre,” 1er Cru, J-M Brocard</td>
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<td>$24.99</td>
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<tr>
<td>2002</td>
<td>Cote de Beaune, Grande Chatelaine, Giboulot</td>
<td></td>
<td>$24.99</td>
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<td>2004</td>
<td>Chablis “Fourchaume,” 1er Cru, Gerard Tremblay</td>
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<td>2004</td>
<td>Chablis “Mont de Milieu,” 1er Cru, Domaine Pinson</td>
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<td>2004</td>
<td>St-Aubin “Fionnes,” 1er Cru, Domaine Dujac</td>
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<td>$27.99</td>
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<tr>
<td>2003</td>
<td>Marsannay Blanc, Domaine Roty</td>
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<td>2004</td>
<td>St-Aubin “Murgers Dent de Chien,” 1er, V. Girardin</td>
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<td>$29.99</td>
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<tr>
<td>2004</td>
<td>St-Aubin “Les Charmois,” 1er Cru, Marc Colin</td>
<td></td>
<td>$29.99</td>
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<tr>
<td>2004</td>
<td>St-Aubin “En Remilly,” 1er Cru, Domaine Marc Colin</td>
<td></td>
<td>$29.99</td>
</tr>
<tr>
<td></td>
<td>The Charmois is rich and round, while the Remilly is finer with more minerality.</td>
<td></td>
<td></td>
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<tr>
<td>2004</td>
<td>Meursault Chevalières, Thierry &amp; Pascale Matrot</td>
<td></td>
<td>$29.99</td>
</tr>
<tr>
<td>2004</td>
<td>Auxey-Duresses, La Canée, Deux Montilles</td>
<td></td>
<td>$31.99</td>
</tr>
<tr>
<td>2004</td>
<td>St-Aubin “Sur Gamay,” 1er Cru, Deux Montille</td>
<td></td>
<td>$34.99</td>
</tr>
<tr>
<td></td>
<td>Fabulous St-Aubin, pure and focused, from the emerging star, Alix de Montille.</td>
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<tr>
<td>2004</td>
<td>Pernand-Vergeau “Sous Fretilles,” 1er, Deux Montilles</td>
<td></td>
<td>$36.99</td>
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<tr>
<td>2004</td>
<td>Chassagne-Montrachet “Clos St. Jean,” 1er, B. Morey</td>
<td></td>
<td>$37.99</td>
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<tr>
<td>2002</td>
<td>Chassagne-Montrachet “Macharelles,” 1er Cru, J-C Bachelet</td>
<td></td>
<td>$38.99</td>
</tr>
<tr>
<td></td>
<td>Rich, charming and wonderful 1er Cru</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Classic Puligny minerality, very bright, long and alive! Lovely!</td>
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</tr>
<tr>
<td>2004</td>
<td>Meursault, Grands Charrons, Deux Montille</td>
<td></td>
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<td>Chassagne-Montrachet, V. V., Bernard Morey</td>
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<td>Puligny Montrachet “Perrieres,” 1er Cru, Dom. Dujac</td>
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<td>2004</td>
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<tr>
<td>2004</td>
<td>Chablis, Grenouilles, Grand Cru, Domaine Droin</td>
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<tr>
<td>2004</td>
<td>Meursault, Boucheres, Deux Montilles</td>
<td></td>
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</tr>
<tr>
<td></td>
<td>Balanced, elegant, lovely, long, very fine. This is just simply a delight!</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2003</td>
<td>Chass-Mont, “Tête du Clos” (Morgeot) V. Dancer</td>
<td></td>
<td>$59.99</td>
</tr>
<tr>
<td>2002</td>
<td>Chablis Grand Cru “La Moutonne,” Long Depaquit</td>
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<td>2004</td>
<td>Puligny-Montrachet, “Folatières,” 1er Cru, Paul Pernot</td>
<td></td>
<td>$64.99</td>
</tr>
<tr>
<td></td>
<td>Broad, rich and ripe, but also very bright, mineral-driven and alive. Yummy!</td>
<td></td>
<td></td>
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<tr>
<td>2003</td>
<td>Morey-St-Denis, “Mont Luissant,” 1er Cru, Dujac</td>
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<td>Meursault “Genevrieres,” 1er, Francois Mikulski</td>
<td></td>
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<tr>
<td></td>
<td>Lovely minerality, floral nose and long, long finish.</td>
<td></td>
<td></td>
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<tr>
<td>2004</td>
<td>Meursault “Charmes,” 1er Cru, P-Y Colin-Morey</td>
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<tr>
<td>2003</td>
<td>Chevalier-Montrachet Grand Cru, Marc Colin</td>
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<td>$199.95</td>
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<tr>
<td>2003</td>
<td>Le Montrachet Grand Cru, Louis Latour</td>
<td></td>
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**Bourgogne**

2004 Bourgogne Côte d’Or, Pernand-Vergeau, Domaine Laroche ($33.99)

**Beaujolais**

2004 Beaujolais Villages, Domaine de la Croix Senailllet Saint Veran ($14.99)

**Chill Out! Maconais Style**

If you have stopped by the either of our stores in the last few years you will recognize this as one of our staff favorites, and the 2004 Domaine de la Croix Senailllet Saint Veran ($14.99) is once again at the top of our list. Saint Veran, if you are unfamiliar, is an appellation that is literally a stone’s throw away from Pouilly Fuissé and several of the more esteemed Macon villages. The soils have both clay and chalk, and you can see them both of these components expressed in the fantastic 2004 vintage. This wine speaks to wine lovers, both old world and new world. The nose is bright and citrusy with floral and yellow fruit tones. The palate has ripe almost tropical fruit tones with just a hint of nuttiness and a kiss of vanilla spice. This wine is a summer multi-tasker: poolside sipper, aperitif, or light BBQ quencher. —Kirk Walker

**K&L Staff**


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

**In San Francisco:** Michael B, Scott B, Steve B, Mulan C, Jeff J, Mark J, Michael J, Mike P, David R, Eric S and Kirk W.

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

**In Phoenix:** Kerri B.
2002 Pinot Noir, VDP de la Haute Marne, Montsaugonnais ....$9.99
2002 Bourgogne Rouge, Domaine Vincent Sauvestre .............$11.99
2003 Bourgogne Pinot Noir, Boisset ................................$12.99
2004 Bourgogne Rouge, Domaine Patrick Size ......................$14.99
2002 Marsannay Rouge, Domaine Charles Audoin .................$18.99
2003 Bourgogne Pinot Noir, Domaine Olivier Guyot ..............$18.99
2003 Bourgogne Rouge, Domaine Heresztyn ........................$19.99
2002 Cote de Nuits Villages, Domaine Desertaux-Ferrand ....$20.99
2003 Bourgogne Rouge, Pressioniers, Domaine Roty .............$21.99
2004 Mercurey “Clos Montaigu,” 1er Cru, Patrick Size ...........$21.99
2004 Bourgogne Rouge, Deux Papis, Alex Gambal .................$21.99
2004 Gevrey Chambertin, Clos Prieur, Frederic Esmonin .......$26.99
2003 Marsannay Rouge, Domaine Joseph Roty ....................$27.99
2003 Marsannay, Champs St. Etienne, Domaine Roty ..............$29.99
2003 Marsannay, Clos de Jeu, Domaine Roty ........................$32.99
2004 Gevrey-Chamb “Estournelles St. Jacq.,” 1er, F. Esmonin ..$36.99
2003 Gevrey-Chambertin, Clos Village V.V., Heresztyn ...$42.99
2003 Auxey Duresses, Domaine Comte Armand .................$43.99
2003 Meursault-Blagny “Piece Sous Bois,” 1er Cru, Matrot ...$44.99
2000 Chambolle Musigny, Domaine J-F Mugnier .................$46.99
2003 Vosne-Romanée, Domaine Michel Gros ......................$46.99
2003 Chambolle-Musigny, Joseph Drouhin .........................$47.99
1996 Corton Grand Cru, Haute Moutrottes, Domaine Ravault ...$47.99
2003 Gevrey-Chambertin, Champs Chenys, Domaine Roty ....$49.99
2003 Chambolle-Musigny, Domaine Heresztyn ....................$49.99
2001 Volnay, “Ronceret,” 1er Cru, Nicolas Rossignon .........$49.99
2003 Gevrey Chambertin, Brunelle, Domaine Roty ...............$49.99
2003 N.St.G. “Boudots,” 1er Cru, Dom. Jerome Chezeaux ...$50.99
2002 Volnay, “Santenots,” 1er, Ch. Rossignol-Jeanniard .........$51.99
Concentrated, delightful and rich, with fine tannins. Lovely wine!
2002 Gevrey-Chambertin, V.V., Harmand Geoffroy ..........$51.99
2002 Pommard Perrieres, Vignes Centenaires, Chas Vienot ....$52.99
2003 Gevrey-Chambertin, Clos Prieur Bas, Domaine Roty ......$57.99
2003 Vosne-Romanée “Suchots,” 1er Cru, Maison Champy ......$59.99
Rich and succulent fruit, with ripe and very fine tannins.
2001 Nuits-St-Georges “Murgers,” 1er Cru, Cathiard ...........$59.99
2003 Beaune “Clos des Ursules,” 1er Cru, Domaine Jadot ....$60.99
2004 Ruchottes Chambertin Grand Cru, F. Esmonin ............$63.99
2004 Mazy Chambertin Grand Cru, Frederic Esmonin ..........$63.99
2003 Gevrey-Chamb “Champottons,” 1er Cru, Heresztyn ..$65.99
2003 Gevrey-Chamb “Goulots,” 1er Cru, Heresztyn ..........$66.99
2003 Vosne-Romanée, “Malconsorts,” 1er Cru, Moillard .........$67.99
2002 Gevrey-Chamb “Lav St Jacques,” 1er Cru, H. Geoffroy ...$69.95
2003 Chambolle-Musigny “Gruenchers,” 1er, Dom. Fouirier $69.99
2003 Chambolle-Musigny “Beaux Bruns,” 1er, Barthod .........$74.99
2003 Chambolle-Musigny “Les Baudes,” 1er, Barthod ...........$74.99
2003 Pommard “Fremiers,” 1er Cru, Louis Boillot ...............$79.99
2003 Vosne-Romanée “Clos des Reas,” 1er Cru, Michel Gros ...$79.99
2003 Morey St. Denis “Millandes,” 1er Cru, Heresztyn .........$79.99
2001 Vosne-Romanée, “Suchots,” 1er Cru, Sylvain Cathiard ...$79.99
2003 Clos Vougeot Grand Cru, Domaine Moillard ...............$89.95
2003 Chambolle-Musigny “Les Cras,” 1er, Barthod .............$89.99
2001 Chapelle-Chambertin Grand Cru, Domaine Damoy ....$91.99

This rich and focused Grand Cru. Was $130 elsewhere!

2002 Clos de la Roche Grand Cru, Domaine Olivier Guyot ....$97.99
2003 Clos de la Roche Grand Cru, V.V., Vincent Girardin ...$99.99
2003 Chambertin-Clos de Beze Grand Cru, F. Esmonin ...$99.99
2001 Morey-St-Denis, 1er Cru, Domaine Hubert Lignier ...$99.99
2002 Clos Vougeot Grand Cru, Xavier Liger-Belair ..........$104.99
2003 Gevrey Chambertin “Fontenys,” 1er Cru, Dom. Roty ...$104.99
2003 Chambolle Musigny “Fuées,” 1er Cru, Mugnier ...........$104.99
2002 Clos Vougeot Grand Cru, Domaine Michel Gros ....$108.99
2002 Latricieres-Chambertin G Cru, Domaine Louis Remy $109.99
2003 Clos St. Denis Grand Cru, Domaine Heresztyn ..........$116.99
2003 Grands Échézeaux Grand Cru, Mongeard-Mugneret ...$134.99
2003 Chambolle-Musigny, 1er Cru, Comte de Vogue ...........$149.99
2003 Bonnes Mares Grand Cru, Domaine Robert Groffier ..$159.99
2002 Richebourg, Grand Cru, Xavier Liger-Belair ............$174.99
2003 Charmes-Chambertin, VV, Domaine Roty .................$186.99
1999 Romaneée St. Vivant Grand Cru, Louis Jadot ............$199.95
2003 Romaneée St. Vivant Grand Cru, Louis Latour ............$229.95
2003 Charmes-Chambertin Grand Cru, Louis Latour ............$229.95

Pour Votre Plaisir

Château de Puligny Montrachet
The rebirth of the Château de Puligny Montrachet since my visit there in 2002 is astounding. Since Etienne de Montille took over, the yields are down, farming is organic or biodynamic and attention to detail shows from top to bottom. The result has been extremely fine wines, all estate grown.

A particularly good bargain is the 2004 Château de Puligny Montrachet Bourgogne Blanc, Clos du Château ($24.99). Made from 100% estate-grown fruit from the walled vineyard around the château, this is a Puligny Montrachet in all but name, with bright fruit and lovely focus. The 2004 Château de Puligny Montrachet Monthelie Blanc ($29.99) has lovely mid-palate balance, with bright creamy notes and good weight. The pretty floral notes on the nose add to its charm. The 2004 Château de Puligny Montrachet St. Aubin 1er Cru, “En Remilly” ($39.99) is a rich wine with elegant minerality and a lemon-cream note. The finish is long, persistent and balanced. The 2004 Château de Puligny Montrachet Puligny Montrachet ($50.99) shows very pretty pine and mineral notes, with fresh, bright fruit. The wine has a precise focus to it, and is lovely, fine and lingering on the finish. There are also small quantities of the 2004 Château de Puligny Montrachet Meursault 1er Cru, “Pouzots” ($53.99), the 2004 Château de Puligny Montrachet Meursault 1er Cru, “Perrieres” ($68.99) and the 2004 Château de Puligny Montrachet Puligny Montrachet 1er Cru, “Polaletires” ($75.99), as well as tiny quantities of their spectacular Grands Crus, Chevalier, Bâtard and Montrachet (please inquire). À Santé.

—Keith Wollenberg

Visit our award-winning website www.klwines.com for the latest in great wine.
## Podere Rinascimento

Since we started our Direct Import program six years ago I have stu-
diously avoided Chianti Classico. The number of quality produ-
ers who produce lots of cases is high, and selling 10,000 cases of Chianti
is a daunting task. The smaller wineries I love have long been locked
up with other importers, and there never seemed to be much in the
way of anything on the horizon. Occasionally things stumble onto
your plate. I met Marco Ricasoli Firidolfi a few years ago, and he
immediately struck me as cultured and poised while being a dynamic
and confident individual. Marco has sangiovese running through his
veins and has become a purist at heart, not wanting to blend interna-
tional varieties into his Chianti. His wines speak of their soil. His
roots go back to Castello di Brolio, where his ancestor the “Iron”
Baron Bettino Ricasoli is credited with inventing the modern Chi-
ants blend. Rocca di Montegrossi is Marco’s property. This jewel sits
astride a beautiful outcrop of galareto soil in Gaiole (near Monti in
Chianti) and is one of Chianti Classico’s top estates! The moon and
the stars lined up properly, and voila, we now import these wines.
You will be stunned by the quality, and the prices have dropped pre-
cipitously from what they were before we took over the pricing!

The 2003 Rocca di Montegrossi Chianti Classico ($17.99) is a
stunner. While the vintage is definitively a warm one, RdM’s altitude
accentuated the positives, and they made a really dynamite wine.
Soft, open and round in the mouth, the wine's luscious fruit is readi-
ly apparent yet is layered with spice, rosemary and violet. A luxuri-
ous softness on the palate follows onto the finish, which lingers and
bega for food. I'm dreaming of Arista, the fantastic pork loin roast
you see all over Tuscany gently flavored with rosemary, a perfect
match. We also have half bottles for $10.99, a great mid week experi-
ence.

As good as the “normale” Chianti is, prepare yourself for these! The
1999 Rocca di Montegrossi Chianti Classico Riserva “San Mar-
cellino” 1.5L ($69.99) is perfection for Chianti. This wine is made
from 100% sangiovese and is a classic. Sangiovese, when it is right,
has unending length, and this wine is really right. Wild cherry-, rosemary- and sauvage-filled intrigue rolls across your palate while
minerals crystallize and deposit their structure on your tongue.

### 1997 Fanetti Vino Nobile di Montepulciano Riserva
- **Riccardo Feltrin**
- **93 points Wine Spectator**
- **$34.99**

### 2001 Castello di Fonterutoli Chianti Classico Riserva 3 Glasses
- **Monica McGurk**
- **94 points Wine Spectator**
- **$34.95**

### 2001 Felsina Fontalloro 3 Glasses
- **Monica McGurk**
- **95 points Wine Spectator**
- **$34.95**

### 2001 Isole e Olena “Cepparello” 3 Glasses
- **Bill ISO**
- **94 points Wine Spectator**
- **$44.99**

### 2001 Rocca Montegrossi Chianti Classico Riserva
- **95 points Tanzer**
- **$59.99**

### 1999 Rocca Montegrossi Chianti Classico Riserva
- **95 points Tanzer**
- **$59.99**

## Montalcino

### 2001 Pian del’Orino “Piandorino”
- **Steve Scully**
- **$17.99**

### 2004 Sesta di Sopra Rosso di Montalcino
- **Daniele Guerzoni**
- **94 points Wine Spectator**
- **$19.99**

### 2004 Pian dell’Orino Rosso di Montalcino
- **Amazing Super Tuscan for a song!**
- **$19.99**

Great power and structure seems more Brunello than Rosso!
1996 Casisano Colomboai Brunello-1 Glass Gambero Rosso .........$24.99
2001 Poggiarello Brunoello .............................................................$29.99
The 2001 lays a powerful, focused center right down the middle of your palate and is rich, fleshy with a chocolaty, ripe cherry flavor filled body. The wine has considerable depth and a texture that makes me think of a Bistecca Fiorentina. Where the 2000 had loads of plum and fun fruit, this vintage shows far more complexity, layers of spice, distinct mineral components and a truly dramatic and long-lasting finish where the spice and mineral go on forever.
2000 La Fortuna Brunoello-2 Glasses Gambero Rosso ..................$36.99
2001 Pian dell’Orino Brunoello-91 points Wine Spectator ............$39.99
The 2001 is dense, muscular and dark like an Olympic swimmer returning from a month at the beach. Those places are long and sinewy, graceful, full of power yet the wine strides with an elegant balance, oozing confidence still with a reserve reminiscent of nobility. There is a chocolaty, cassis, plum like flavor and this vintage is not to be missed. In 1989 Rosso di Montepulciano where the 2000 had loads of plum and fun fruit, this vintage shows far more complexity, layers of spice, distinct mineral components and a truly dramatic and long-lasting finish where the spice and mineral go on forever.

Vibrant fruit, incredibly balanced, great finish, all stainless steel, drinking beautifully this is a wine that will age 10-15 years easily.

1997 Casisano Colomboai Brunello Riserva .................................$54.99
92 points Wine Spectator.
2001 Costanti-93 points Wine Spectator .......................................$59.95
2001 Fuligni Brunoello-95 points Wine Spectator ..........................$59.95

Piedmont
2004 Ruggeri Corsini Barbera d’Alba ..............................................$12.99
Vibrant fruit, incredibly balanced, great finish, all stainless steel, drinking beautifully now!

Barolo/Barbaresco
2001 Ruggeri Corsini Barolo-90 points Wine Spectator ..................$31.99
There is a seductive elegance in this wine, it seems as if a feminine touch has softened the mid palate colored ripples are hints of animal, fresh glove leather, stones and wild herbs that are subtly present yet add to the complex background and are more present in the finish. Long, powerful and decidedly delicious this is a wine that will age 10-15 years easily.

2001 Paitin di Pasquero Elia Barbaresco “Sori Paitin” ..................$32.99
2001 Azelia Barolo “San Rocco”-96 points Wine Spectator ..........$59.95
2001 Marchesi di Gresy Barbaresco “Camp Gros” ............$59.95
2001 Marchesi di Gresy Barbaresco “Giau” ..........................................$59.95
1997 Famiglia Anselma Barolo “Adaasi” ......................................$59.99
2001 Einaudi Barolo “Nei Cannubi” ..............................................$69.99
91 points Wine Spectator.
2000 Scavino Barolo “Carobric” .....................................................$79.95
94 points Wine Spectator.

Trentino-Alto Adige and Friuli
2004 Ermacora Merlot ...........................................................................$12.99
Great balance and richness.
2004 Volpe Pasini Chardonnay ..........................................................$12.99
1 Glass Gambero Rosso.
2004 Dorigo Cabernet Franc ..............................................................$15.99
2004 Ermacora Refosco-Spicy, full and complex..............................$15.99
2004 Volpe P Zuc Volpe Ribolla Gialla ...............................................$18.99
2 Glasses Gambero Rosso.
2002 Vencjar Rosso DOC Isonzo ...............................................$19.99
If you like Bordeaux you’ll love this!

July’s Picks
2004 Poliziano Rosso di Montepulciano ($11.95) This “second wine" for Poliziano has been in my article before (the 2002 and 2003), and this vintage is not to be missed. In 1989 Rosso di Montepulciano achieved the DOC classification, and I think it’s one of the best bargains to come from Tuscany. 80% sangiovese and 20% merlot. Fermentation is in stainless steel with 40% of this wine aged for 8 months in second-year American oak. Medium bodied with strawberries and blackberries mingling with a light mineral character.

2002 Antinori Chianti Classico “Peppoli” ($19.95) The Peppoli vineyards are mainly planted with sangiovese, as well as merlot, syrah and a small quantity of malvasia. This makes for a very user friendly Chianti, mature fruit with lots of vanilla, good structure with soft tannins and minerals on the finish. This is a great wine to bring as a host or hostess gift. Just make sure you are around when they open it!

2001 Castello di Fonterutoli Chianti Classico ($34.95) I love this estate and their wines. Here is a Chianti you are going to want to take some time with (either decanting or in the cellar). 85% sangiovese, 10% cabernet sauvignon and 5% merlot. This wine sees 16 months in small French barrels and is all hand harvested (lots of care goes into the making of this baby). Beautifully balanced, with rich ripe fruit and a big tannin structure with toasty oak on the finish. Two or three hours decanting or drink on its 10th birthday.

1997 Castello di Monastero Vin Santo “Lunanaouva” (500ml $49.99) A classic trebbiano blend, this Vin Santo is rich with viscosity. On the palate you will find, honey, orange marmalade and dried apricots, and an extremely long finish. DON’T dip the biscotti in this baby. You will what to savor this on its own, with only your best of friends. Salute!

—Mike Parres
### SPECIALTY 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 here in the Good Old U.S.A.!  

_Susan Purnell_

#### Bourbon/Rye/Wheat

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<td>A. H. Hirsch 16-year Bourbon</td>
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<td>Bernheim Original Kentucky Straight Wheat Whiskey</td>
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<tr>
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<td>Black Maple Hill, 16-year-old, Single Barrel Bourbon</td>
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<td>Black Maple Hill, 18-year-old, Single Barrel Rye</td>
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<td>Blanton's Original Single Barrel Bourbon</td>
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<td>Elijah Craig 18-year-old Bourbon</td>
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<td>Elmer T. Lee Single Barrel Bourbon</td>
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<td>Hirsch Selection 21 year Kentucky Straight Rye</td>
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<td>Pappy Van Winkle Family Reserve 20 year Bourbon</td>
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<td>W. L. Weller 12-year-old Bourbon</td>
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<td>Wild Turkey 10-year-old Russell Reserve Bourbon</td>
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#### Brandy/Eau de Vie

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<td>Aqua Perfecta Pear Eau de Vie</td>
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#### Gin

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<td>No. 209 Gin - From San Francisco</td>
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#### Liqueur

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<tr>
<td>J Pear Liqueur By J Wine Company</td>
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<tr>
<td>Nocino della Cristina Napa Valley 200ml</td>
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#### Rum

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<tr>
<td>Domaine Charbay Tahitian Vanilla Bean Rum</td>
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#### Vermouth

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<tr>
<td>Blue Ice Idaho Potato</td>
</tr>
</tbody>
</table>

#### Vodka

<table>
<thead>
<tr>
<th>Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hangar One, Kaffir, Mandarin and Regular 220ml</td>
</tr>
</tbody>
</table>

#### Brandy

<table>
<thead>
<tr>
<th>Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>Osocalis Alambic Brandy</td>
</tr>
</tbody>
</table>

#### Dinner/Tasting with Almaviva and Mouton Rothschild

This should be a great event with the famous Bordeaux First Growth and one of its new, highly regarded Chilean properties. Watch for the date (September or October), the place and the menu.  

More information out in mid July.

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**Upcoming Events - Fall 2006**

**Thursday, September 7, San Francisco Bay Area** - A tasting with Andrew Gray, Sales Director for Murray McDavid, Independently Bottled Premium Single Malts.

**Thursday, October 12, San Francisco Bay Area** - A tasting with Ed Cole, Signatory Vintage Scotch Whisky Company.

**Friday, November 3, Los Angeles** - A tasting with Jim McEwan, Master Distiller and Production Director at Bruichladdich.

Space is limited. Please contact Susan Purnell at 1-800-247-5987 ext 2727 or by email at susanpurnell@klwines.com.
**NEW!**  
**Vinotheque Reservoir Series Wine Cabinet**

Vinotheque has a new Wine Cabinet for those looking for function and price performance: The Reservoir. These cabinets hold 224 bottles in fixed wire racking and have 1000 BTU cooling units with humidity recirculation for perfect storage. No need to worry about options and accessories; these are turn-key cabinets. The units are ready to ship in black accessories; these are turn-key cabinets. No need to worry about options and delivery charges. These prices are for custom orders.

<table>
<thead>
<tr>
<th>Standard Cabinet</th>
<th>$1575.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Window Cabinet</td>
<td>$1995.00</td>
</tr>
</tbody>
</table>

Plus shipping and tax if applicable.

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**Tritan Titanium Crystal Lead Free!**

We now carry the world’s most break-resistant glassware, Tritan “Forte” by Schott Zwiesel. Made with titanium and zirconium instead of lead, this glassware is dishwasher safe and strong while still brilliant and clear. Specialized wineglass shapes are specifically created to enhance your wine-drinking pleasure. If you love wine and you love entertaining, you need this stemware. We now carry Bordeaux, Burgundy, Chardonnay, Chianti/Zinfandel and Champagne all $8.99 per stem.

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**Whisperkool Cooling Units...Sale Prices!**

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

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

The above prices include the new digital PDT thermostat. Prices do not include shipping.

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**LOWER PRICES!**  
**VINO THEQUE STORAGE CABINETS**

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

<table>
<thead>
<tr>
<th>Models</th>
<th>Bottles</th>
<th>Retail</th>
<th>K&amp;L</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vinotheque 320</td>
<td>264</td>
<td>$3402</td>
<td>$2679</td>
</tr>
<tr>
<td>Vinotheque 500</td>
<td>368</td>
<td>$3876</td>
<td>$2925</td>
</tr>
<tr>
<td>Vinotheque 550</td>
<td>428</td>
<td>$4126</td>
<td>$3115</td>
</tr>
<tr>
<td>Vinotheque 700</td>
<td>528</td>
<td>$4267</td>
<td>$3219</td>
</tr>
</tbody>
</table>

**QT Models**

<table>
<thead>
<tr>
<th>Models</th>
<th>Bottles</th>
<th>Retail</th>
<th>K&amp;L</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vinotheque 320</td>
<td>264</td>
<td>$3544</td>
<td>$2689</td>
</tr>
<tr>
<td>Vinotheque 500</td>
<td>368</td>
<td>$4229</td>
<td>$3189</td>
</tr>
<tr>
<td>Vinotheque 550</td>
<td>428</td>
<td>$4608</td>
<td>$3489</td>
</tr>
<tr>
<td>Vinotheque 700</td>
<td>528</td>
<td>$4994</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.

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**WINE OPENERS**

**Screwpull Lever Pull**  
$69.95

**Instapull Wine Opener**  
$10.99

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

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**Redwood City Wine Storage 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.

<table>
<thead>
<tr>
<th>Size Designation</th>
<th>Rental Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>10-case locker</td>
<td>$13.50 per month</td>
</tr>
<tr>
<td>16-case locker</td>
<td>$18.00 per month</td>
</tr>
<tr>
<td>20-case locker</td>
<td>$24.50 per month</td>
</tr>
<tr>
<td>32-case locker</td>
<td>$35.00 per month</td>
</tr>
<tr>
<td>40-case locker</td>
<td>$43.50 per month</td>
</tr>
<tr>
<td>60-case locker</td>
<td>$52.50 per month</td>
</tr>
<tr>
<td>70-case locker</td>
<td>$75.00 per month</td>
</tr>
<tr>
<td>80-case locker</td>
<td>$86.00 per month</td>
</tr>
</tbody>
</table>

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.

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**Shipping Information**

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

Please call our sales department for rate quotes:

1-800-247-5987

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

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Order your glasses via the internet at [www.klwines.com](http://www.klwines.com)
Why Join One of Our “Wine of the Month” Clubs?

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

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

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

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

Cheers! —Dave Rosenzweig

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

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

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