Affordable First Growths

Is there such a thing? Yes there is—just compare these wines and prices to the 2005 Bordeaux first growth prices or the very high prices on California cult Cabernets.

2001 Château Mouton Rothschild, Pauillac .......................... $154.99
94 points Wine Spectator. “Very smoky, with berry, coffee and tobacco aromas. Full-bodied, with polished velvety tannins, plenty of fruit and a cedary aftertaste. This is better than the 2000 Mouton.” The 2005 vintage sells for $550.00.

2004 Château Lafite Rothschild, Pauillac .......................... $194.99
92-94 points Robert Parker. “One of the better wines of the vintage, the elegantly-styled 2004 Lafite Rothschild reveals hints of lead pencil, crushed rocks, flowers, creme de cassis, and cranberries.” The 2005 vintage is $600.00+

1998 Château Margaux, Margaux .................................. $184.99
90-92 points Robert Parker. “It is a classy Margaux, with an excellent floral and black currant fruit intermixed with toasty new oak. A quintessentially elegant effort... it is captivating and charming.” The 2005 Margaux sells for $769.00+

2004 Château Margaux, Margaux .................................. $209.99
92-95 points Robert Parker. “The 1997 Latour will be a surprisingly fine wine, as well as one of the longest lived offerings of the vintage. Sweet, jammy fruit is intertwined with dried herbs, coffee, and earth in this saturated ruby/purple-colored wine.” The 2005 vintage sells for $850.00!

1999 Château Latour, Pauillac ......................................... $369.00
94 points Robert Parker. “Readers looking for a modern day version of Latour’s magnificent 1962 or 1971 should check out the sensational 1999 Latour.”

2004 Château Latour, Pauillac ......................................... $369.00
94-96 points Robert Parker. “The wine of the vintage, Latour’s 2004 possesses a beautiful texture, moderately high tannin, fabulous concentration, and a long, full-bodied finish...” The 2005 vintage sells for $850.00!

And how about these super seconds?

1994 Château Ducru-Beaucaillou, St-Julien ....................... $86.99
90 points Robert Parker. “A top-notch effort in this vintage, Ducru-Beaucaillou’s 1994 displays outstanding extract and purity, moderate tannin, and a persuasively rich, sweet, spicy finish.”

2001 Château Ducru-Beaucaillou, St-Julien ....................... $64.99

2001 Château Cos d’Estournel, St-Éstèphe ....................... $74.99
94 points Wine Spectator. “Wonderful spice and currant aromas to this young wine. Full-bodied, with super well-integrated, refined tannins. Long caressing finish. This is very, very silky. Just like from barrel.” Don’t miss our Cos d’Estournel dinner in Northern California on November 27th.

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

2006 Bordeaux!
The first offering is here, great values among them! See page 3.

Made in the U.S.A.
Get patriotic with these fine American spirits. See page 22.

Domaine Joseph Roty
Keith is impressed with the 2004s. You will be, too! Page 19.

Trey’s Picks for July

2005 Bernardus Monterey Sauvignon Blanc ...................... $10.99
93 points from Robert Parker! Montelena could be the most consistent winery in California. Year after year they are producing cellar-worthy Caberenets that not only stand the test of time but continue to out perform even some of the top French Estates.

2004 Dominus ............................................. $99.00
94 points Robert Parker. “The elegant, dark plum/purple/garnet-colored 2004 Dominus exhibits a big, sweet, cedary, roasted herb, mocha, black cherry liqueur, black currant, and earth-scented perfume. Medium to full-bodied with silky tannin as well as a luscious mouthfeel and finish, it should be more accessible in its youth than many of its predecessors, but easily last for two decades.” (12/06)

Tent Tasting at San Francisco Store
Last year’s was a smashing success! Save Saturday October 13 for the “French Connection” Tasting (1 to 4 p.m.). Taste fine Bordeaux, Champagne, Loire Valley, Burgundy and Rhone wines.
Tickets go on sale July 15. Stay tuned.

WH Smith Dinner in Hollywood
Monday September 10: Fabulous wines and a great dinner.
Tickets go on sale in July.
### 2006 Bordeaux: Some Outstanding Bargains

June 2 and counting: the biggest names in Bordeaux have not opened yet, and VinExpo is only two weeks away. What has happened is some very great properties have opened their first tranche prices at substantially less than their 2005 prices. That is good news. See Ralph’s article below with some recommendations and see page 3 with our list as of June 5.

I also have some recommendations for 2006s. Of course, the outstanding Léoville-Barton and Lango-Baron are no brainers, and at substantially less than their 2005 prices. From the right bank do not miss the fabulous 2006 Clos Fourtet ($58.99), the sexy 2006 Joaquin Becot ($21.99), the other worldly 2006 Pavie Macquin ($59.99) and the superbly priced 2006 Larcis Ducasse ($47.99). Other great values are Giscours, Kirwan, Haut Bergey, and Calon Segur—all priced way below the 2005s. Read our report and don’t miss the many values in 2006 Bordeaux.

—Clyde Befia Jr

### 2006 Bordeaux: Changing Times and Wines

For a region like Bordeaux where many of the estates have been growing grapes for hundreds of years, 1988 really does not seem to be that long ago. But the reality is that the 1980s are a bygone era. 1988 was my first vintage to taste the barrels in Bordeaux, and since then things have drastically changed for the better and for the worst. The better has to do with ultra competitive winemaking, which has resulted in fantastic wines being made in every region of Bordeaux in almost every vintage. The wines I urged people to buy then, as I do today, were the wines I was sure were great and offered value. In 1988 it was the first growths and many super seconds. Today, it is all over the Bordeaux map. The bad news today is that most of those wines (but certainly not all) are way out of the comfortable price range of the normal wine drinker and have become commodities for investment. The great news is that unlike in the mid ’80s we have dozens of other options today offering value in the low and mid price ranges. All of these estates were around back in the ’80s, but many needed passionate investments of time and money to revive them and bring them to the full glory of success that they are today.

With the U.S. dollar being where it is versus the Euro, we are, of course, always expressing our concern to the châteaux owner to be reasonable with pricing so we can offer our customers good value, which indeed leads to longtime customer support for these châteaux. 2006 Bordeaux is classically styled with lots of bright fruit and great freshness, clearly elegant wines with lots of charm that will give good pleasure relatively young. Here are a few stars of the vintage:


If there is a three star special in 2006 this is my pick! The greatest wine made here in the modern era for sure. Spicy, ripe fruit with fine mid-palate charm that will give good pleasure relatively young. Here are a few stars of the vintage:

—Ralph Sands

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—Ralph Sands
2006 BORDEAUX FUTURES

Check our website for all current prices and inventory. Read our 2006 vintage report for tasting notes and impressions. Some great values from 2006 do not miss them!

Beaumont, Haut-Médoc (1.5L $27.99) .................................................. $12.99
Beeychevelle, St-Julien-90-92 points Robert Parker ...................... Inquire
Calan Segur, St-Éstèphe-92-94 points Wine Spectator .................... $58.99
Cantemerle, Médoc (1.5L $54.99)-90-92 points Robert Parker ........ $26.99
Carbonneaux Rouge, Pessac-90-92 points Robert Parker ............. $28.99
Caronne Ste. Gemme, Médoc (1.5L) ............................................... $12.99
Chasse Spleen, Moulis ................................................................. $26.99
Clerc Milon, Paulliac-91-93 points Robert Parker ......................... Inquire
Clos d’Oratoire, St-Émilion-90-93 points Robert Parker ............... $32.99
Clos Fourtet, St-Émilion-90-93 points Robert Parker .................. $58.99
Corbin, St-Émilion .......................................................... $27.99
D’Aiguilhe, Cotes de Castillon ................................................... $22.99
Joanin Becot, Cotes Castillon .......................................................... $21.99
Haut-Bages-Libéral, Pauillac .......................................................... $31.99
Haut-Marbuzet, St-Éstèphe-90-91 points Robert Parker ............. $39.99
Haut-Bergey Rouge, Pessac-90-92 points Robert Parker ............. $25.99
Haut-Bailly, Pessac-92-94 points Wine Spectator ...................... Inquire
Haut-Bonnet, Pessac .......................................................... $21.99
Kirwan, Margaux (1.5L $85.99)-88-91 points Robert Parker ...... $42.99
Lafleur de Bouard, Lalande-Pomerol ........................................ $31.99
Malescot-St-Exupéry, Margaux-92-94 points Robert Parker ....... $39.99
Malartic Lagraviere, Pessac-91-93 points Robert Parker ............ $39.99
Mouton Rothschild, Paulliac-93-95 points Robert Parker .......... $54.99
Pape Clement Blanc, Pessac-95-100 points Wine Spectator ...... $59.99
Pichon-Longueville Baron, Pauillac-88-90 points Robert Parker ... $119.99
Pichon-Longueville Lalande, Paulliac-92-94 points Wine Spectator .... $119.99
Potensac, Médoc ................................................................. $22.99
Rochebelle, St-Émilion-Exceptional palate with great sweetness .... $44.99
Saint-Pierre, St-Julien-92-94 points Robert Parker ....................... $55.99
Suduiraut, Sauternes (375ml $31.99)-92-94 points Wine Spectator ... $59.99
Telut, St-Julien (1.5L $83.99)-89-91 points Parker and Spectator .... $41.99

2005 BORDEAUX FUTURES

Barde-Haut, St-Émilion-91-93 points Robert Parker ............... $38.99
Bellevue Mondotte, St-Émilion-95-100 points Wine Spectator ... $279.99
Bernadotte, Médoc-Spice on the nose. Elegant wine ................. $17.99
Bourgneuf, Pomerol-92-94 points Wine Spectator .................... $36.99
Canon, St-Émilion-90-93 points Robert Parker ......................... $79.99
Clarke, Llistrac-90-92 points Robert Parker ..................... $21.99
Desmirail, Margaux-Elegant, from Brane Cantenac owners .... $27.99
Domaine de Chevalier Rouge, Pessac-90-92 points Robert Parker... $51.99
Figeac, St-Émilion-92-94 points Wine Spectator ..................... $109.99
Fombrauge, St-Émilion-90-92 points Robert Parker ............... $34.99
Franc Mayne, St-Émilion-90-92 points Robert Parker ............... $34.99
Goulee, Médoc-89-91 points Robert Parker ....................... $25.99
Gruaud-Larose, St-Julien-89-91 points Wine Spectator ........... $56.99
Haut-Marbuzet, St-Éstèphe-91-91 points Robert Parker .......... $39.99
La Tour Carnet, Médoc-89-91 points Wine Spectator ............. $29.99
Lafleur, Pomerol-95-100 points Wine Spectator ..................... $1499.00
Langoa-Barton, St-Julien-92-94 points Wine Spectator ........... $74.99
Le Fer, St-Émilion-Great concentration. Sweet and lush .......... $29.99
Léoville-Las-Cases, St-Julien-94-96 points Wine Spectator ...... $279.99
Les Gravières, St-Émilion-Spectator. “silky tannins....Balanced.” ... $24.99
Lascombes, Margaux-94-96 points Robert Parker ................. Inquire
Lynessonne, St-Émilion-92-94 points Robert Parker ............... $64.99
Malartic Lagraviere, Pessac-91-93 points Robert Parker ............ $39.99
Mouton Rothschild, Paulliac-93-95 points Robert Parker .......... $54.99
Pape Clement Blanc, Pessac-95-100 points Wine Spectator ...... $139.99
Phelan Segur, St-Éstèphe-89-91 points Wine Spectator .......... $34.99
Pichon Baron, Paulliac-88-90 points Robert Parker ............. $119.99
Pichon-Lalande, Paulliac-92-94 points Wine Spectator .......... $119.99
Potensac, Médoc ................................................................. $22.99
Rochebelle, St-Émilion-Exceptional palate with great sweetness .... $44.99
St-Pierre, St-Julien-92-94 points Robert Parker ....................... $55.99

Brick’s Bordeaux Picks

The 2003 Château d’Agassac, Haut-Médoc ($22.99) is a great place to start. This is a wine that even non-Bordeaux fans will enjoy. With its ground coffee and black cherry nose complemented by its light and lively frame, this is red wine that wouldn’t be too heavy on a hot summer afternoon. Château Clarke is quickly becoming one of our favorite estates due to its quality-to-price ratio, and the wine’s ultimate accessibility. The 2001 Château Clarke, Llistrac ($27.99) is silky and lovely, laced with cherry cough drops, mocha, cigar smoke and a game-like quality of roasted lamb with rosemary, while the 2003 Château Clarke, Llistrac ($27.99) is much riper and slicker on the palate. It is still honest Bordeaux for the 2003 vintage. Displaying menthol, black currant, boysenberry and espresso, this is a seductive wine perfect for those sultry July evenings.

Next are two gems from the greatly underappreciated 2004 vintage. Wines from this vintage don’t get too much more accessible than the 2004 Château Kirwan, Margaux ($46.99), and while this tastes great now, it will continue to develop over the next 7-9 years. The appetizing herb-based nose (bay leaf and tarragon), is bolstered by a red currant fruit that is so caressing and pliable it is hard not to drink this now. The 2004 Château Langoa-Barton, St-Julien ($35.99) has an amazing nose of campfire smoke laced over an electric berry component. This wine is so perfectly ripe, all the while having plenty of grip and depth.

—Bryan Brick

See our website www.klwines.com for tasting notes and accurate inventories.
green apples, pears and a hint of tropical fruit combined with an elegantly refined finish. Famously 54% pinot noir and pinot meunier. This is beautifully balanced Champagne with plenty of length. Have it with fish or salad or by itself. It will even age well.

In the heat of July have this with some fruit and goat cheese; you’ll be a happy camper.

2002 Domaine des Baumard Savennieres ($21.99) Chenin blanc of the highest order. Full of honeysuckle, orange peel and lemon curd, the complexity of this wine is remarkable. It has expansive aromatics and full-fruitiness, with an aftertaste loaded with minerals and green apples. In the heat of July have this with some fruit and goat cheese; you’ll be a happy camper.

2005 Clos Floridene, Graves Blanc ($19.99) Denis Dubourdieu, the proprietor of Clos Floridene, is a master at making white wine. This is 54% semillon, 45% sauvignon blanc and 1% muscadelle, and you won’t find a better dry version of those varietals. Figs, white flowers, peaches and a hint of pineapple all add to the exotic nature. It finishes with nice minerality and plenty of length. Have it with fish or salad or by itself. It will even age well.

Gosset Grand Reserve Champagne ($49.99) This particular cuvee is 46% chardonnay and 54% pinot noir and pinot meunier. This is beautifully balanced Champagne with plenty of green apples, pears and a hint of tropical fruit combined with an elegantly refined finish. Family-owned, hand-crafted Champagne, and it shows in the quality. Gosset is one of the oldest Champagne houses, founded in 1584!

—Chip Haggack

Bearden's Bordeaux Picks

2005 Marjose blanc, Entre Deux Mers ($12.99) Here is a lively little refresher from the producer of Cheval Blanc. This is rich with flavors of lemon and pineapple with just a hint of hay on the long, mouth-watering finish. A perfect summer white for picnics, the patio or wherever.

2005 Lynch Bages Blanc, Pauillac ($47.99) This is a big, structured white to have with more serious fare. This toasty wine has apple fruit layered with citrus, lemon oil, hints of honey and even some tropical notes. Delicious and powerful, this will age nicely in a cool cellar.

2004 Haut-Vigneau, Pessac-Léognan ($13.99) This extensive style. Delicious and balanced with very fine, integrated tannins on the long finish. This is deep purple, firm and opulent and with air.

2004 Canon-La Gaffeliere, St-Emilion ($69.99) This is a big, structured white to have with more serious fare. This toasty wine has apple fruit layered with citrus, lemon oil, hints of honey and even some tropical notes. Delicious and powerful, this will age nicely in a cool cellar.

2004 Latour, Pauillac ($15.99)

A bargain in the Latour world!

2004 Chasse Spleen, Pauillac ($129.00)

Full of extract, and character."

According to Robert Parker: "...a very good wine, medium-bodied wine displaying the vintage's soft, silky texture, low acidity..."

2004 Phelan-Segur ($89.99) Fabulous-sweet and lush. 90 points Spectator.

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2004 Haut-Vigneau, Pessac-Léognan ($13.99) This blend of 60% cabernet sauvignon and 40% merlot shows classic Graves characteristics at an everyday price. This starts with lively, aromas of hot gravel, ripe fruit and earth. The fruity middle is sweet and lively with a long, complex finish of earth and mineral. This is aromatic, rich, very elegant and an amazing bargain!

2004 Canon-La Gaffeliere, St-Emilion ($69.99) Here is a seriously endowed wine with the balance and structure for cellaring but enough fruit and up front charm to have tonight. This is rich and polished with blackberries, cherries, violets and a touch of spice in a sleek and concentrated style. Delicious and balanced with very fine, integrated tannins on the long finish.

2004 La Confession, St-Emilion ($24.99) This is only the fourth vintage of this "garage wine," and production is a mere 9,000 bottles. This is deep purple, firm and opulent and with air opens up to reveal aromas of flowers, dark fruits and oak. With more aeration sweet fruit, vanilla, allspice, subtle herb. A classic!

—Steve Bearden

Chip's Quips

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See our award-winning website www.klwines.com for new arrivals and K&L top ten picks.
1995 Léoville-Barton, St-Julien $139.99
1995 Montrose, St-Estèphe $109.99
1995 Rochebrune, St-Emilion (1.5L) $89.99
1995 Sarget de Gruaud Larose $34.99
1996 Cantenac Brown, Margaux $52.99
1996 Clos du Marquis, St-Julien $66.99
1996 Gruaud-Larose, St-Julien $64.99
1996 Rochebeau, St-Emilion (1.5L) $89.99
1997 Clos du Marquis, St-Julien $39.99
1997 Domaine de Chevalier, Pessac $32.99
1997 du Tertre, Margaux $32.99
1997 Grand Mayne, St-Emilion $49.99
1997 Pontet-Canet, Pauillac $44.99
1997 Ormes de Pez, St-Éstèphe $24.99
1997 Smith-Haut-Lafitte (3L) $169.99
1997 Latour, Pauillac $299.00
1998 Lafleur, Pomerol $189.00
1999 Smith-Haut-Lafitte (3L) $99.99
1999 Langoa-Barton $139.99
1999 Ducru-Beaucaillou, St-Julien $66.99
1999 Kirwan, Margaux $49.99
1999 Ducru-Beaucaillou, St-Julien $91.99
1999 Kirwan, Margaux $49.99
1999 Lalande-Borie, St-Julien $19.99
1999 Langoa-Barton (3L) $249.00
1999 Langoa-Barton (5L) $399.00
1999 Langoa-Barton (6L) $449.00
1999 Leoville-Barton, St-Julien $64.99
1999 Léoville-Poyferré, St-Julien $42.99
1999 Malescot-Ste-Exupéry $58.99
1999 Ormes de Pez, St-Éstèphe $24.99
1999 Pavillon de Poyferré (375ml) $17.99
1999 Smith-Haut-Lafitte (1.5L) $99.99
2000 Cos d’Estournel (3L) $899.00
2000 Cos d’Estournel (6L) $1899.00
2000 Smith-Haut-Lafitte (1.5L) $99.99
2000 Lafleur, Pomerol $189.00
2000 Mouton-Rothschild, Pauillac $159.99
2000 Phelan Segur, St-Éstèphe $38.99
2000 Sarget de Gruaud Larose $24.99
2000 Allects de Canteilhau, MÉdoc $14.99
2000 de Sales, Pomerol $24.99
According to the Wine Spectator: “...medium body, fine tannins and a delicate finish."
2002 Haut Bailly, Pessac $37.99
2002 Lafleur, Pomerol $189.00
93 points Wine Spectator
2002 Malescot-St-Exupéry $47.99
2002 Reserve de Comtesse de Lalande $24.99
Bright and deep with blackberry and cherry, hints of herb and mineral and plump merlot juiciness.
2003 Angelus, St-Émilion $144.99
2003 Bellegrave, Pauillac $29.99
2003 Callac Prestige, Graves $14.99
2003 Cantemerle, Haut-Médoc $23.99
2003 Clarke, Listrac $27.99
2003 Clos de l’Oratoire, St-Émilion $27.99
89-91 points Wine Spectator: “A sweet and delicious wine with blackberry aromas."
2003 Clos de la Vieille Eglise, Pom... $49.99
2003 d’Agassac-, Haut-Médoc $22.99
2003 de Sales, Pomerol $24.99
2003 Domaine de Chevalier $41.99
2003 Franc La Rose, St-Émilion $22.99
2003 Fonraude, Listrac $19.99
2003 Fourcas Hosten, Listrac $15.99
2003 Gruaud-Larose, St-Julien $57.99
2003 Gruaud-Larose (1.5L) $109.99
2003 Haut Gay, Bord Superieure $12.99
2003 Haut-Bages-Libéral, Pauillac $32.99
2003 Kirwan, Margaux $59.99
92-94 points Wine Spectator: “Beautiful, bold and polished with blackberry and cedar aromas and flavors. Full-bodied, with silky tannins and a long, long finish."
2003 La Galette, Bordeaux $10.99
2003 La Couvsaude, St-Émilion $34.99
2003 La Gravey Lacombe, MÉdoc $15.99
2003 La Gravey a Pomerol, Pomerol $39.99
2003 La Parde de Haut-Bailly $23.99
Super delicious wine.
2003 Lalande-Borie, St-Julien $24.99
2003 Lamothe Bergeron, MÉdoc $17.99
2003 Lascombes, Margaux $49.99
2003 Léoville-Las-Cases, St-Julien $174.99
2003 Milens, St-Émilion $26.99
2003 Mouton-Rothschild, Pauillac Sinequipe $314.99
2003 Pichon-Lalande, Pauillac $114.99
95 points Robert Parker.
2003 Reserve Comtesse $33.99
2003 Smith-Haut-Lafitte, Pessac $49.99
2003 Valandraud, St-Émilion $199.99
2004 Bernadotte, MÉdoc $16.99
2004 Bernadotte, MÉdoc (1.5L) $34.99
2004 Bonnet Rouge, Bordeaux $10.99
2004 Calon-Ségur, St-Éstèphe $39.99
2004 Calon-Ségur (1.5L) $84.99
2004 Canon-La-Gaffeliere, St-Emil $69.99
2004 Cantenac-Brown, Margaux $25.99
2004 Clos Marsalette, Pessac $17.99
2004 Cos d’Estournel (1.5L) $164.99
2004 Cos d’Estournel (3L) $329.99
2004 Cos d’Estournel (6L) $649.00
2004 Haut Brion (3L) $669.99
2004 Haut Brion (6L) $1349.99
2004 Haut Vigneau, Graves $13.99
2004 Kirwan, Margaux $46.99
Full, rich, spicy. International style.
2004 La Confession, St-Emilion $24.99
2004 La Mission-Haut-Brion $109.99
2004 Lafon Rochet, St-Éstèphe $28.99
2004 Langoa-Barton, St-Julien $35.99
2004 Langoa-Barton (1.5L) $69.99
2004 Langoa-Barton (3L) $135.99
2004 Latour, Pauillac $369.00
2004 Ninon, Pomerol (1.5L) $65.99
2004 Parenchere, Bordeaux $13.99
2004 Pape Clement, Pessac (1.5L) $149.99
2004 Pavillon Rouge, Margaux $38.99
2004 Pichon-Baron (3L) $219.99
2004 Pichon-Lalande, Paul (1.5L) $134.99
2004 Pichon-Lalande, Paul (3L) $274.99
2004 Pontet-Canet, Pauillac $899.00
2004 Smith-Haut-Lafitte, Pessac $41.99
2004 Tertre-Roteboeuf, St-Emilion $99.99
2005 Haut Sociando, Cotes de Blaye $10.99
White/Rose Bordeaux
2002 Lamothe Blanc, Pessac $26.99
2004 Doisy Daene Sec, Dubourdieu $14.99
2004 Haut Brion Blanc $319.00
2005 Lynch Bages Blanc, Bordeaux $47.99
2005 Clos Floridene, Graves $19.99
2005 Reynon Blanc, Dubourdieu $11.99
2005 Sarzonne, Bordeaux $11.99
2005 St Jean des Graves, Graves $12.99
2006 Rosé Domaine de Chevalier $10.99

Why Wait?
Do you ever wish you could get an immediate notification when one of your favorites arrives in inventory? Now it's easy! Just use our “waiting list” systems and pick a specific wine or individual keywords or phrases. When we get something that matches your waiting list, you get an automatic email with the price and quantity available. Learn more and get started at: http://www.klwines.com/waitinglist-help.asp

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<td>2003 Château Saransot Dupre, Listrac</td>
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<td>2000 Château Treibac, Graves</td>
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<td>2007 Château Haut Vigneau, Pessac</td>
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<tr>
<td>2005 Château de Callac Cuvee Prestige, Graves</td>
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<td>2003 Château Serilhan, St-estéphane</td>
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<td>2004 Bourgogne Aligot, Domaine Jean Monnier</td>
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**France: Alsace/Loire Valley**

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<td>Cremant d'Alsace, J.P. Becker</td>
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<td>2004/05 Riesling Grand Cru Froehn, J.P. Becker</td>
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<td>2001 Gewürztraminer Grand Cru Froehn, Becker</td>
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<tr>
<td>2005 Coteaux du Loire Blanc, Beneficte de Ryke</td>
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<tr>
<td>2005 St Nicolas de Bourgueil Expression, Joel Talau</td>
<td>$12.99</td>
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<tr>
<td>2005 Touraine Cot Vielles Vignes, Grange Tiphaine</td>
<td>$13.99</td>
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<tr>
<td>2004 Cour Cheverny Domaine Blanc, Tessier</td>
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<td>2004 La Carbonnerie, Tessier</td>
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<td>2004 Cheverny Rouge, Tessier</td>
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<tr>
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**Southern France**

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<td>2005 Château Montfaucon, Ch. Tour Grise</td>
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<td>2004 Cotes du Rhône, Ch.Tour Grise</td>
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<tr>
<td>2004 St Nicolas de Bourgueil VV, Joel Talau</td>
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<td>2005 St Nicolas de Bourgueil Cuvee Domaine, Joel Talau</td>
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<td>2005 Sancerre Chavignol Rouge, Gerard Boulay</td>
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<tr>
<td>2005 Sancerre Chavignol Rouge, Gerard Boulay</td>
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<td>2005 Sancerre Chavignol Blanc, Gerard Boulay</td>
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<td>2005 Sancerre Mont Damnes, Gerard Boulay</td>
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<tr>
<td>2002 Vouvray Aurelie, Gauthier Lhomme Dom deViking</td>
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**Rhone**

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<tr>
<td>2003 Cabernet Sauvignon, Domaine Soumade-Fine value!</td>
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<tr>
<td>2004 Côtes du Rhône “Generation” Jaume</td>
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<tr>
<td>2004 Côtes du Rhône, Château Montfaucon-Superb!</td>
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<td>2005 Côtes du Rhône, Cecilie Chassagne</td>
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**White Burgundy**

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<th>Wine Name</th>
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<td>2004 Bourgogne Aligot, Domaine Jean Monnier</td>
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<tr>
<td>2005 St-Veran, Domaine des Nembrets, Denis Barraud</td>
<td>$13.99</td>
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</table>

**利用率**

K&L buys many imported wines directly from the producers or negociants. We taste the wines at the property and negotiate with the seller, often finding wines that are not available in the U.S. market. And we get the wines to our customers for less. No middlemen!
Our top ten recommendations are listed at our website [www.klwines.com](http://www.klwines.com)
Although I suspect it could last longer. (Wine Advocate, #169)

"In 2005, the noteworthy bargain is again the 2005 Cotes du Rhone-

one of the best deals of the 2005 vintage, you should not miss this stel-

2005 Boislauzon Châteauneufs will soon be hitting the shelves, but for

only the best clean grapes make it into the vat. The results, most

dhand (obligatory for Châteauneuf, but also done for the Côtes du

Rhône (located just outside of Châteauneuf). All harvesting is done by

Here, the Chaussy family farms 24 hectares of vines for their Côtes du

domaine located in the northern sector of Châteauneuf-du-Pape.

Mas de Boislauzon is perhaps most famously known as an exceptional

best Côtes du Rhône-Village reds of the monumental 2005 vintage.

This month I am very pleased to offer what is probably one of THE

2005 Côtes du Rhône Villages Mas de Boislaunau

“Cuvee des Papet” ......................................................$39.99

2004 Châteauneuf-du-Pape-Pue Mas de Boislaunau

“Cuvee de Quet” ................................................................$44.99

2003 Châteauneuf-du-Pape Vaudieu “Val de Dieu” ....................$49.99

2004 Châteauneuf-du-Pape Domaine de Marcoux ......................$49.99

2003 Cornas Robert Michel “Cuvée des Coteaux” .......................$34.99

2006 Costières de Nimes Blanc Mas Neuf .................................$10.99

2006 Costières de Nimes Rosé Mas Neuf .................................$10.99

2005 Côte Rôtie Joel Champet “La Vialliere” ..........................$49.99

2004 Côte Rôtie Château de Saint Cosme .................................$54.99

2003 Côte Rôtie E. Guigal Brune et Blonde .............................$59.99

2004 Crozes Hermitage Domaine du Colombier

“Cuvee Gaby” ....................................................................$19.99

2003 Hermitage Guigal ...........................................................$44.99

2004 Lirac Domaine Duseigneur “Angelique” .............................$12.99

2004 Lirac Domaine La Lorentine (Marcoux) ...........................$14.99

2006 Tavel Rosé Domaine de Segriés .....................................$12.99

2005 Vacqueyras Domaine Montvac .......................................$13.99

**Baby Châteauneuf-du-Pâpe**

2005 Côtes du Rhône Villages Mas de Boislaunau ($13.99)

This month I am very pleased to offer what is probably one of THE best Côtes du Rhône-Village reds of the monumental 2005 vintage. Mas de Boislaunau is perhaps most famously known as an exceptional domaine located in the northern sector of Châteauneuf-du-Pape. Here, the Chaussy family farms 24 hectares of vines for their Côtes du Rhône (located just outside of Châteauneuf). All harvesting is done by hand (obligatory for Châteauneuf, but also done for the Côtes du Rhône-Villages), and meticulous selections are made, ensuring that only the best clean grapes make it into the vat. The results, most recently with the 2005 vintage, are nothing short of stunning. The 2005 Boislaunau Châteauneufs will soon be hitting the shelves, but for one of the best deals of the 2005 vintage, you should not miss this stellar Côtes du Rhône-Villages. I could not agree more with Mr. Robert Parker’s comments below on this over-achieving Rhone red.

“...In 2005, the noteworthy bargain is again the 2005 Côtes du Rhône-Villages, a blend of 75% Grenache, 15% Carignan, and the rest Mourvedre and Syrah. It is ripe, dark ruby, a real sleeper with attractive black cherry and spicy, earthy notes, loads of plumpness, and a corpulent mouthfeel and finish. Drink it over the next 4-5 years, although I suspect it could last longer.” (Wine Advocate, #169)

—Mulan Chan

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### S. AFRICA/NEW ZEALAND/AUSTRALIA

#### South Africa

- 2006 Kanu Chenin Blanc .......................................................... $9.99
- 2005 Buitenverwachting “Beyond” Sauvignon Blanc ............... $10.99
- 2005 Rustenberg Chardonnay Stellenbosch .......................... $17.99
- 2006 Mulderbosch Sauvignon Blanc, Stellenbosch .............. $18.99
- 2006 Hamilton Russell Chardonnay Walker Bay .................. $27.99
- 2005 Anwilka, Constantia Stellenbosch ................................. $32.99

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

#### New Zealand

- 2006 Nobilo Sauvignon Blanc, Marlborough ...................... $8.99
- 2006 Oyster Bay Sauvignon Blanc, Marlborough ................. $9.99
- 2006 Lawson’s Dry Hills Sauvignon Blanc, Marlborough ...... $11.99
- 2006 Drylands Sauvignon Blanc, Marlborough ................. $12.99
- 2006 Kim Crawford Sauvignon Blanc Marlborough ............ $12.99
- 2004 Murdoch James Pinot Noir, Martinborough .............. $17.99
- 2006 Cloudy Bay Sauvignon Blanc Marlborough .......... $21.99
- 2005 Stonyridge Larose ....................................................... $89.95

#### Australia

- 2005 Fergnorge Vineyards Sauvignon Blanc, Estate ............ $6.99
- 2005 Black Wing (Step Road) Shiraz, South Australia ......... $8.99
- 2004 Richmond Grove “Black Cat” Shiraz ......................... $10.99
- 2005 Richmond Grove French Cask Chardonnay ................. $10.99
- 2005 Step Road Shiraz, Langhorne Creek ......................... $13.99
- 2005 Grant Burge Eden Valley Pinot Gris Reserve ............. $14.99
- 2005 Three Rings Barossa Valley Shiraz ............................ $15.99
- D’Arenberg “Peppermint Paddock” Sparkling Chambourcin $21.99
- 2005 Schild Estate Shiraz, Barossa .................................... $23.99

### Jim’s View Down Under

2004 d’Arenberg “Footbolt” Shiraz McLaren Vale South Australia ($13.99)

I first had the 2004 Footbolt at an event with winemaker Chester Osborn. Having had other vintages numerous times, I turned to a friend and said, “I think this is the best one yet.” Well, a moment later Chester turned to the audience and said the same thing. In this vintage, they have created a wine with a bouquet filled with cedar, pepper, mulberry, blackberry, cassis, earth, leather and chocolate. On the palate, the wine is structured with integrated use of French and American oak hogsheads to support the ample fruit. The finish is long with soft but fine-grained tannins. 90 points from Stephen Tanzer.

2004 Yalumba Hand Picked Shiraz-Viognier Barossa Valley South Australia ($26.99)

Founded in 1849, Yalumba is Australia’s oldest family owned winery. I visited the property in Angaston last January where they have established their own vine nursery and do their own cooperage, under the care of 5th generation Robert Hill Smith as managing director. In 2007 they became the first winery in the world to receive a Climate Protection Award from the EPA. This wine got 93 points from Robert Parker. It spent 12 months in French and American oak hogsheads to support the ample fruit. The finish is long with soft but fine-grained tannins. 90 points from Stephen Tanzer.
### Old & Rare Domestic Cabernet & Blends

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### Cool, Crisp and Delicious!

2006 Picpoul de Pinet Hughes Beaulieu ($7.99) Picpoul de Pinet is known as the Muscadet of the south of France, and is one of the named crus of the Coteaux de Languedoc. Picpoul means “light stinger,” which refers to the high acidity of its must. Made from 100% Picpoul grapes, also known as folle blanche or gros plant, this snappy white is redolent with lime zest, green apple and fresh green grapes. A glass of Picpoul is THE perfect remedy for those hot summer afternoons and evenings. YUM!

2006 VdP des Cotes de Gasconne Blanc Domaine Pellehaut “Harmonie” ($8.99) The Cuvée Harmonie is Pellehaut’s most popular wine and must be considered as one of the best values on the market. Made with a blend of ugni blanc, colombard, chardonnay, sauvignon blanc and gros manseng, with a cool fermentation and aging sur lie, the wine exhibits qualities of more expensive wines from the Loire valley while retaining the crisp, floral snap that Côtes de Gasconne wines are known for. Red grapefruit, citrus fruits and an intriguing herbal note make for an ideal flavor combination. The wine sees no malolactic fermentation, which helps guard its acidity and make it especially refreshing.

### Jocund Gigondas

The name Gigondas is said to have been Jocunditas in Roman times, Latin for “Happy Town.” Here are two wines from Gigondas that are bound to put you in your happy place.

#### 1994 Gioconda Cuvée de Languedoc “Tradition” ($29.99) The wine has a beautiful garnet color with a gorgeous nose of cherry, licorice, wet stones and a hint of bacon. On the palate, this is a medium bodied, opulent wine that possesses great depth, length and persistence. Although the wine has great ageing potential, the sweet fruit and spice give it a lot of immediate appeal.

#### 1994 Beringer Winery “Sorrel” (3L) ($99.95) A very attractive, well-balanced wine, with concentrated fruit flavors and plenty of tannins.

#### 1994 Beaulieu Vineyard PR (6L) ($699.00) A medium tannins and sweet plum flavors...

#### 1994 Groth Reserve Napa ($129.00) A medium tannins and sweet plum flavors...

#### 1994 Kathryn Kennedy Santa Cruz ($129.00) A medium tannins and sweet plum flavors...

#### 1994 Montelena Estate Napa ($159.00) A medium tannins and sweet plum flavors...

#### 1994 Silver Oak Napa Valley ($179.00) A medium tannins and sweet plum flavors...

#### 1994 Silver Oak Napa Valley ($179.00) A medium tannins and sweet plum flavors...


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**PORT 1955-1985**

1955 Taylor ........................................ $549.00
1960 Taylor ........................................ $199.00
1963 Croft-91 points Wine Spectator .... $169.99
1963 Taylor-97 points Wine Spectator .... $329.00
1966 Dow-94 points Wine Spectator .... $269.00
1966 Graham-93 points Wine Spectator ... $239.00
1966 Warre-91 points Wine Spectator ... $159.00
1966 Taylor .......................................... $289.00
1970 Fonseca ....................................... $199.00
96 points Wine Spectator: “...deeply colored, with smoky mint, tar and fruit aromas, full-bodied, with concentrated fruit flavors and plenty of tannins.”
1970 Graham ........................................ $189.00
94 points Wine Spectator: “...an extremely full-bodied, powerful wine, but it still retains a classy balance.”
1977 Graham-93 points Robert Parker . $139.99
Clive Coates rates it as one of the best of the vintage at 19.5 points out of 20. “Very, very lovely. Splendid grip and concentration.”
1977 Fonseca ....................................... $249.00
100 points Wine Spectator.
1977 Warre-92 points Wine Spectator .... $99.99
1978 Krohn Colheita ........................... $46.99
1980 Graham ........................................ $89.99
90 points Wine Spectator: “...very impressive, with loads of fruit and tannins. Deep ruby, with a floral, cherry and plum nose, full-bodied, with medium tannins and sweet plum flavors...”
1983 Dow-94 points Wine Spectator ....... $79.99
1983 Warre .......................................... $79.99
1985 Dow-5 Stars from Broadbent .... $79.99
1985 Quinta do Noval ........................... $64.99
91 points Wine Spectator (10/88) Four stars from Broadbent: “Exciting flavour. Lovely fruit; Powerful, full body. Very attractive.* K&L’s notes - Really ready to drink, spicy and earthy, sweet and lovely. Great value.

—Nadia Dmytriw
2003 4 Bears, Napa $13.99
2003 Aia, Oakville $22.99
2003 Alpha Omega, Napa $57.99
2003 BV “Georges de Latour” $69.98
2003 BV “Tapestry” $36.98
2003 Cain Concept, Napa $49.99
2003 Echelon, California $8.99
2003 Etude, Napa $79.99
2003 Forth, Dry Creek $18.99
2003 Franciscan, Oakville $19.99
2003 Frank Family, Napa $39.99
2003 Grgich Hills, Napa $49.99
2003 Jordan, Alexander Vly $44.99
2003 Keenan, Napa $34.99
2003 Lancaster, Alexander Vly $44.99
2003 Miner Family “Oracle” $54.99
2003 Mount Eden Estate SC $34.99
2003 Mount Veeder, Napa $29.99
2003 Paradigm, Napa $53.99
2003 Raymond Reserve, Napa $24.99
2003 Robert Mondavi Reserve $99.88
2003 Rombauer, Napa $29.99
2003 Rubicon Estate “Cask” $62.99
2003 Rubicon Estate $109.00
2003 Sequoia Grove, Napa $27.99
2003 Sbragia “Monte Rosso” $39.99
2003 Silverado $32.98
2003 Terra Valentine, Napa $27.99
2003 Tin Barn Napa Meritage $22.99
2004 Avalon, Napa $9.99
2004 Beaulieu Vineyards Ruth $23.99
2004 Beringer Founders’ $7.98
2004 Beringer Knights Valley $16.98
2004 Bogle, California $9.99
2004 Bridesmaid Napa Red $38.99
2004 Chappellet “Signature” $39.98
2004 Ch. Montelena, Napa $39.99
2004 Chateau Souverain, Alex Vly $15.99
2004 Chimney Rock, Stag’s Leap $44.99
2004 Cloverdale Ranch, Alex Vly $23.99
2004 Darioush, Napa $62.99
2004 Decoy Napa Red Wine $25.99
2004 Dominus $99.99
2004 Donati Family Claret $17.99
2004 Duckhorn, Napa $59.99
2004 Edge, Napa $16.99
2004 Ehlers Estate, Napa $26.99
2004 Ehlers Estate “1886” $56.99
2004 Elizabeth Spencer, Napa $29.99
2004 Far Niente, Oakville $94.99
2004 Forman, Napa $74.99
2004 Frog’s Leap, Napa $32.99
2004 Groth, Napa $46.99
2004 Hawk Crest, California $9.99
2004 Hess Select, California $11.99
2004 Hewitt, Rutherford $64.99
2004 Honig, Napa $29.99
2004 Joseph Phelps, Napa $44.98
2004 Kendall Jackson Grand Res $22.99
2004 Ladera, Napa $29.98
2004 Ladera “Howell Mnt” $64.99
2004 L’Aventure “Optimus” $39.99
2004 Merryvale “Starmont” $18.99
2004 Miner Family “Oakville” $59.99
2004 Moon Mountain, Sonoma $12.99
2004 Pahlmeyer “Jayson” $59.99
2004 Paul Hobbs, Napa $68.99
2004 Pirotteau Washington Red $49.99
2004 Provenance, Rutherford $27.99
2004 Ramey Claret $29.98
2004 Ridge Santa Cruz Mnt Red $32.99
2004 Robert Mondavi, Napa $19.98
2004 Robert Mondavi Oakville $36.99
2004 Roth Alexander Valley $31.99
2004 Screw Kappa, Napa $10.99
2004 Seventy Five “Amber Knolls” $18.99
2004 Spring Valley “Urial” $44.99
2004 St. Clement “Oropass” $44.99
2004 Stag’s Leap “Artemis” $39.98
2004 Sterling Napa “SVR” $36.99
2004 Sterling Reserve Napa $56.99
2004 Stag’s Leap Cellars “Artemis” $39.98
2004 Tor Kenward ROCK, Napa $72.99
2004 Turnbull, Napa $36.98
2004 T-Vine “Monte Ross” Sonoma $53.99
2004 Two Tone Farm, Napa $8.99
2004 Viader Napa Red $74.99
2004 WH Smith “Purple Label” $49.99

The Purple Label is a premium barrel selection from their Piedra Hill Vineyard that sits high atop Howell Mountain. Black currants grab your olfactory senses when you stick your nose into a glass. The aromas lead you right into a gorgeous palate of blackberries, anise and smoky white pepper.

2004 Waterstone, Napa $18.98
2004 Whitehall Lane, Napa $36.99
2005 Cartlidge & Browne, Cal $9.99
2005 Covenant, Napa (Kosher) $79.99
2005 Esser Vineyards California $7.99
2005 House Wine, Columbia Vly $10.99
2005 J. Lohr “Seven Oaks” Paso $10.99
2005 Joel Gott, California $14.99
2005 Kalinda, Napa $17.99
2005 McManis, California $8.99
2005 Owen Roe “Yakima” Red $37.99
2005 Purisima Canyon, Napa $17.99
2005 Stephen Vincent, California $8.99
2005 The Show, California $11.99
2005 Turnbull Old Bull Red $18.99
2005 Twenty Bench, Napa $15.99
NV Cain “NV4” Cuvée $27.99

Trey’s July Picks!
2006 Westerly Vineyards Santa Ynez Sauvignon Blanc ($16.99) The Westerly is just about as racy as you can get from California! Bright, crisp green apple fruit zips across the palate, with a zippy, crisp finish. The wine sees 50% neutral oak barrels and 50% stainless steel tanks. A cross between New Zealand and Loire Valley. Delicious!
2005 Row Eleven California Pinot Noir ($16.99) Less about the relationship of appellation, clone, and soil, this wine is more about Pinot Noir the grape. It is a blend of all three clones, three appellations (Sonoma, Monterey and Santa Barbara) and three vineyards. Bright strawberry fruit and spice are clean and soft with a hint of cinnamon and clove. This easy-drinking Pinot can be enjoyed with a variety of dishes and is easy on the pocket book!
2005 Cargasacchi Santa Rita Hills Pinot Noir ($44.99) Peter Cargasacchi’s vineyards have created quite a stir in the world of wine. Now making wine from his own vineyard, the Cargasacchi Santa Rita shows finesse, balance and elegance. It is not extracted, thick and high in alcohol. The quality of fruit that comes from the vineyard really shows in the wine.
2005 Beckmen Santa Ynez Syrah ($18.99) This estate Syrah is the combination of 30 individually selected lots grown from two vineyards in Ballard Canyon and Los Olivos. The wine was barrel aged for 12 months in 40% new French oak and 50% one- to three-year-old barrels, and 10% neutral. The wine was bottled unfined and unfiltered. Explosive, mouth-coating fruit finishes long and smooth. Great BBQ wine!

—Trey Befia
For accurate, daily listings of our Burgundy inventory check our website at [www.klwines.com](http://www.klwines.com)

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**CHARDONNAY**

2003 Chalk Hill, Sonoma ..........................$29.99
2003 Mount Eden Estate ..........................$34.99
2003 WillowBrook “Dutton” ..............................$19.99
2004 Beringer “Sbragia” ..........................$39.98
2004 Bernardus, Monterey ..........................$14.99
2004 Cakebread Reserve, Napa .........................$49.99
2004 Cambria “Katherine’s” ..........................$16.98
2004 Carmel Road, Monterey .........................$12.99
2004 Chalone Estate ..................................$19.99
2004 Clos du Val, Napa ..............................$17.99
2004 Domaine Alfred “Chamisal” ..................$18.99
2004 Domaine Serene “Etoile” ......................$36.99
2004 Ferrari Carano, Alexander Vly ....................$23.99
2004 Foley “Rancho Santa Rosa” ..................$23.99
2004 Grigich Hills, Napa ............................$29.98
2004 Handlebly, Dry Creek ..........................$17.99
2004 Hanzell, Sonoma .................................$59.99
2004 Hyde de Villaine, Carneros .......................$49.99
2004 Newton “Unfiltered” ...........................$39.98
2004 Robert Mondavi, Carneros .....................$14.99
2004 Sonoma Coast Vineyards .......................$34.99
2004 Stony Hill, Napa ................................$34.99
2004 Talbott “Sleepy Hollow” ...........................$29.99
2004 Thomas Fogarty Estate ............................$25.99
2004 Trefethen Oak Knoll ............................$21.99
2005 A by Acacia, California .........................$9.99
2005 A Donkey and a Goat ............................$34.99
2005 Acacia, Carneros .................................$15.99
2005 Alpha Omega .....................................$36.99
2005 Babcock, Santa Rita Hills .........................$16.99
2005 Beauregard, Russian River .......................$19.99
2005 Beringer Founders’ ...............................$7.99
2005 Beringer, Napa .....................................$12.98
2005 Beringer Private Reserve .........................$29.98
2005 Bogle, California .................................$7.99
2005 Cakebread, Napa .................................$34.99
2005 Cartlidge & Browne, CA .........................$8.99
2005 Chalone, Monterey ................................$9.99
2005 Chappellet, Napa ..................................$26.99
2005 Ch. Montelena, Napa ...............................$34.99
2005 Ch. Souverain, Sonoma .............................$12.98
2005 Ch. St. Jean, Sonoma ..............................$10.99
2005 Cima Collina “Chula Vina” .....................$31.99
2005 Cinnabar, Monterey ................................$15.99
2005 Darioush, Napa ..................................$37.99
2005 Demetria Estate ...................................$25.99
2005 Edna Valley Vineyards ..............................$9.98
2005 El Molino, Napa ..................................$45.99
2005 Estancia, Monterey .................................$8.98
2005 Eric Kent, Sonoma .................................$34.99
Both in aroma and flavor, this rich and full-bodied Chardonnay is an easy crowd pleaser.
2005 Far Niente, Napa .................................$41.99
2005 Flora Springs “Barrel Ferment” .................$19.98
No oak in this wine, hence the “naked.” This stainless steel-aged Chardonnay is fresh, clean and bright. A staff favorite.
2005 Francis Coppola “Diamond” .......................$11.99
2005 Franciscan, Napa ..................................$12.98
2005 Frank Family, Napa ...............................$28.99
2005 Frog’s Leap, Napa .................................$19.98
2005 Groth, Napa .....................................$22.98
2005 Heitz, Napa ......................................$14.99
2005 Heron, California ..................................$7.99
2005 Hess, Monterey .....................................$8.99
2005 J. Lohr, Arroyo Seco ..............................$10.99
2005 Jordan, Russian River .............................$27.99
2005 Kali Hart, Monterey .................................$9.99
2005 Kalinda, Anderson Vly .........................$12.99
2005 Keenan, Spring Mt .................................$22.99
2005 La Crema, Sonoma .................................$14.99
2005 Landmark “Overlook” .............................$21.98
2005 Lily, Sonoma .......................................$17.99
2005 MacRostie, Carneros ..............................$16.99
2005 Matanzas Creek, Sonoma .......................$19.99
2005 McManis, California ..............................$7.99
2005 Melville, Santa Rita ...............................$21.99
2005 Mer Soleil “Silver” .................................$37.99
2005 Merryvale “Starmont” .............................$11.99
2005 Miner Family, Napa ...............................$27.99
2005 Molnar Blaize “Poseidon’s” ......................$21.99
2005 Napa Cellars, Napa ...............................$15.99
2005 Neyers Carm & Napa ..............................$24.98
2005 Olivet Lane, Russian River .......................$21.99
2005 Patz & Hall “Dutton” .............................$34.99
2005 Patz & Hall, Napa .................................$31.99
2005 Paul Hobbs, Russian River .......................$49.99
2005 Qupe Bien Nacido “Y Block” ....................$17.99
2005 Ramey, Russian River .............................$32.99
2005 Ramey, Sonoma Coast .............................$32.99
2005 Sanford, Santa Rita ...............................$14.98
2005 Silverado, Napa ..................................$16.99
2005 Smith Madrone, Napa ..............................$24.99
2005 Solitude, Carneros .................................$23.98
2005 Sonoma Cutrer, Sonoma Cst ....................$23.99
2005 Stuhlmuller, Alexander Vly ......................$21.99
2005 Varner “Bee Block” ...............................$29.99
2005 Walter Hansel “Cahill Lane” ....................$34.99
2005 ZD California ....................................$26.98
2005 ZD Napa Reserve ..................................$46.99
2006 Foxglove, Edna Valley ............................$10.99
2006 Melville “Inox” ....................................$30.99
2006 Mer Soleil “Silver” ...............................$34.99
No oak but plenty of refreshingly clean and mineral-driven Chardonnay fruit!

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**Ch. Tour Grise**

“Paradoxically, the more natural the method of winemaking, the more the wines reflect the real identity of the soil, the less likely they are to get the appellation!” This is a quote from the website of Château Tour Grise in Saumur-Champigny. Tour Grise is certified both Organic and Biodynamic. They have 15 hectares of cabernet franc and 5 hectares of Chenin Blanc. That phrase “reflect the real identity of the soil,” is really key. Yes, it’s better for the environment to farm sustainably, but many growers believe that farming with these practices leads to wines that are more expressive. It’s a way of thinking that is a little counter-intuitive to us in the states. We’ve come to expect wines to taste of fruit, fruit and more fruit. Even well known producers in Sonoma and Napa who farm using biodynamics make wines that express little more than grapes and berries. As sustainable farming gets more attention, even becomes somewhat fashionable, the elusive idea of terroir could potentially be lost. Wine is unique and interesting because it can express the vineyards in which it was grown and taste of something other than the fruit from which it was made. This is not something that can be easily understood or agreed upon, and certainly these qualities can not be measured by points. This is the paradox with which Tour Grise struggles. The 2002 Château Tour Grise Fontenelles Saumur Blanc ($15.99) is a beautiful wine, aromatic and pure, with flavors of stones and mineral layered with honeydew and pear. The 2004 Château Tour Grise 253 Saumur Rouge ($15.99) shows beautiful cabernet franc fruit, in addition to stony and spicy flavors typical of the region. Both wines are delicious now and will age beautifully for at least five years (longer for the red).

—Paul Courtright

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**CHARDONNAY PICK OF THE MONTH!**


92 points Robert Parker: “The 2004 Chardonnay Reserve was the best of the Chardonnays I tasted from St. Jean. A beautiful wine exhibiting sweet buttery popcorn intermixed with tropical fruits, peach, and nicely integrated, subtle wood, it is a medium to full-bodied, fresh, pure, lively white that should drink well for 4-5 years.”
<table>
<thead>
<tr>
<th>PINOT NOIR</th>
<th>ZINFANDEL</th>
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<tr>
<td>2003 Fort Ross “Symposium”</td>
<td>2002 Kirkham Peak, Howell Mnt.....</td>
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<td>2004 Zinfandel ”Land’s Edge”.</td>
<td>2002 Joseph Vine “Stellwagen” .....</td>
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<td>2004 Domaine Serene “Evastad”</td>
<td>2003 Tin Barn “Dalraddy”</td>
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<td>2004 Rosso “FR Vineyards”</td>
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<td>2004 Francis Tannahill “Hermit”</td>
<td>2004 Crawford “Kilt Lifter”, Napa ...</td>
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<td>2004 Sonoma Coast Vineyards...</td>
<td>2004 D Cubed Cellars, Hw Mnt .....</td>
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<td>2005 A by Acacia, California</td>
<td>2004 Downing Fam. “Fly By Night” ..</td>
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<td>2005 a Z, Oregon ..............</td>
<td>2005 Elyse “Morisoni”</td>
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<td>2005 Archery Summit “Premier C”</td>
<td>2005 Joel Gott “Dillian Ranch”</td>
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<td>2005 BearBoat, Russian River</td>
<td>2005 Moon M. “Monte Rosso”</td>
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<td>2005 Belle Glos “Clark &amp; Tele”</td>
<td>2005 Ridge “Geyserville”</td>
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<td>2005 Campion, Central Coast</td>
<td>2005 T. Viner, Napa ..............</td>
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<td>2005 Cargasacchi, Santa Rita</td>
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<td>2005 Carmel Road, Monterey</td>
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<td>2005 Chalone Estate, Monterey</td>
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<td>2005 Chehalem “3 Vineyards”</td>
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<td>2005 David Bruce, Central Coast</td>
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<td>2005 Emeritus, Russian River</td>
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<td>2005 Foley, Santa Rita Hills</td>
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<td>2005 Hahn Monterey</td>
<td>2005 T. Viner, Napa ..............</td>
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<td>2005 Hartford Court “Land’s Edge” : $36.98</td>
<td>2005 Gold Valley “Calistoga” .....</td>
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<td>2005 Hitching Post, Santa Maria</td>
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<td>2005 Jalam “Cargasacchi-Jalam”</td>
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<td>2005 La Crema, Sonoma</td>
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<td>2005 Londer “Paraboll”</td>
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<td>2005 Lucia, “Gary’s Vineyard”</td>
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<td>2005 Lucia, Santa Lucia Highl</td>
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<td>2005 Mark West, Central Coast</td>
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<td>2005 Melville, Santa Rita</td>
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<td>2005 Migration, Anderson Valley</td>
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<td>2005 Miner Family “Rosell’s”</td>
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<td>2005 Morgan “Twelve Clones”</td>
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<td>2005 Olivet Lane, Russian River</td>
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<td>2005 Orogeny, Green Valley</td>
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<td>2005 Parker Station, Santa Barbara</td>
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<td>2005 Rex Hill Oregon</td>
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<td>2005 Roessler “Red Label”</td>
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<td>2005 Saintsbury, Carneros</td>
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<td>2005 Sineann “Wyeast Vineyard”</td>
<td>2005 Gold Valley “Calistoga” .....</td>
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<td>2005 Stoller “JV” Oregon</td>
<td>2005 Gold Valley “Calistoga” .....</td>
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<td>2005 Talley Estate Arroyo Grnd</td>
<td>2005 Gold Valley “Calistoga” .....</td>
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<td>2005 Walter Hansel Estate RR</td>
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<td>2005 ZD Carneros Reserve</td>
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<td>2006 Cartlidge &amp; Browne, Cal</td>
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<td>2006 McManis California</td>
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<td>2006 O’Reilly Oregon</td>
<td>2005 Gold Valley “Calistoga” .....</td>
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**Brick’s Backyard Buys**

Now that summer is in full swing, here are some wines that won’t bog you down in the sluggish heat.

The 2006 Peter Franus Carneros, Sauvignon Blanc ($18.99) is not your typical sauvignon blanc. This is made from the Musque clone, which gives more broadness and floral qualities to the wine. Bay leaf, silica and a sweet pea note enhance the oily mouthfeel. Full of acidity, this is a perfect thirst quencher.

2006 Peter Franus Carneros, Sauvignon Blanc ($18.99)

Bryan Brick
### Domestic White
- 2003 Corison “Corazon” Gwrtz ...........$23.99
- 2005 ABC Pinot Gris/Pinot Blanc ...$14.99
- 2005 Conundrum White Blend ..........$20.99
- 2005 Fish Eye Pinot Grigio ..............$5.99
- 2005 Luna Napa Pinot Grigio ...........$14.99
- 2005 MacMurray Pinot Gris .............$12.99
- 2005 Thomas Fogarty Gewurt ............$12.99
- 2005 Trefethen Napa Dry Riesling ....$14.99
- 2005 Willamette VV Riesling ..........$11.99
- 2006 Etude Carneros Pinot Gris ...$14.99
- 2006 Pine Ridge Chenin/Viognier ...$10.98
- 2006 Qupe Santa Ynez Viognier .......$27.99

### Domestic Red
- 2004 Altamura Sangiovese ..............$34.99
- 2004 Bacio Divino “Pazzo” ..............$24.99
- 2004 Paraduxx Napa Red .................$44.99
- 2005 Beckmen Estate Grenache .........$21.99
- 2005 Graff Chalone Mourvèdre .........$18.99
- 2005 Kunin “P. Star” Rhone Blend ....$16.99
- 2005 Luna Napa Sangiovese .........$19.99
- 2005 Margetum “M5” Rhone Red .......$26.99
- 2005 Porter Creek Carignane ..........$23.99
- 2005 Unti Dry Creek Grenache ........$26.99
- 2005 Villa Creek Willow Creek Cuv ....$34.99
- 2005 Fess Parker Frontier Red ...........$7.99

### Syrah/Petite Sirah
- 2004 Hitching Post “Purisma” .........$27.99
- 2005 A Donkey & A Goat “Brk Leg” $35.98
- 2005 Alban Central Coast Syrah ..$45.99
- 2005 Beckmen, Santa Ynez .............$18.99
- 2005 Bogle, CA Petite Sirah ...........$8.99
- 2005 Eric Kent Dry Creek Syrah .......$34.99
- 2005 Hocus Pocus, SB Syrah .............$16.99
- 2005 Joel Gott California Syrah .......$12.99
- 2005 Margetum “Purisma Mnt” ........$39.99
- 2005 McManis Petite Sirah ..............$9.99
- 2005 Melville “Verna’s” .................$17.99
- 2005 Novy, Sonoma County ..............$20.99
- 2005 Owen Roe “Ex-Umbris” ............$19.99
- 2005 Red Car “Shake, Rattle & Roll” $54.99
- 2005 Rosenblum “Heritage Clones” $13.98
- 2005 Vinum Cellars PETS ...............$9.99

### Boutique Corner
This month I have three wines that are truly boutique. Very small, family-run operations which make great wine at reasonable prices. You won’t find them at many stores so come by and give them a try.

- **2005 Periscope Cellars Deep 6 ($19.99)** 46% syrah, 13% cabernet sauvignon, 13% tannat, 12% petite verdot, 8% zinfandel and 8% petite sirah. A big, bright wine with good structure and balance. Break this one out at the summer barbeque for a great time. Owner/Winemaker Brendan Eliason graduated from Cal Poly SLO and has worked as Co-Winemaker for David Coffaro Winery in Dry Creek for Several years. He now runs the wine program for Va de Vi Bistro & Wine Bar in Walnut Creek.

- **2005 Olson Ogden Sonoma County Syrah ($23.99)** This is the third vintage of this great Syrah. I’m a big fan of this winery. The nose of this wine has aromas of leather, spices, smoke and a hint of black cherries and raspberries. It is an elegant medium to full bodied wine with excellent balance. There is good complexity and flavor followed by a silky finish. This wine is very approachable upon release but will continue to develop for 2-3 years.


See you in the City...
**ARGENTINA/CHILE/PORTUGAL/SPIAN**

**Argentina/Chile**

<table>
<thead>
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<th>Year</th>
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**Portugal/Spain**

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<td>Cillar de Silos El Quinatinal Vendimia Seleccionada</td>
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<td>2005</td>
<td>Descendientes de Jose Palacios, Petalos del Bierzo</td>
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90 points Robert Parker: “Purple-colored, it has attractive aromas of flowers, raspberries and chocolate. The fruit is ripe, sweet, and supple in the mouth offering excellent intensity as well as elegance.”

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<tr>
<td>2004 Celler de Cantonnella Cervoles Tinto, Costers del Segre</td>
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**Summer in a Glass, Spanish Style!**

Here are some of my favorite summer Spanish whites (and a rose), consisting of the up-and-coming Godello (produced from a grape of the same name east of Rias Baixas), two Albariño and a delightful garnacha rosado.

**Verasol Rosado 2006** ($7.99)** Fans of bigger styled rosé such as Tavel will really enjoy this. A nose of cherry and strawberry leads to a robust, dry rosé that will hold up to fuller flavored dishes. Try this delicious value rosé with grilled fish, roasted chicken or a Sunday brunch of omelettes filled with potatoes, broccoli rabe, fresh herbs and smoked diazabal cheese.

**Valdesil Montenovo Godello 2005** ($8.99)** Amongst some very finicky palates, this wine has become a staff favorite! And justifiably so. With its combination of tangy, Granny smith apple and a lively mineral component, this Godello is reminiscent of good Chablis, at half the price. It is a knockout value.

**Fefinanes Albarino 2006** ($14.99)** Savvy customers seek out this terrific Albariño. A nose of orchard fresh apples leads to a delightfully crisp, zippy palate full of apricot flavors and the bright acidity typical of this vintage in Rias Baixas. There is a mouth watering, saline quality to the finish, which would make this my choice for drinking with your favorite summer seafood and shellfish dishes.

**Lusco Albarino 2005** ($18.99)** I love this wine. In a highly competitive field, it is arguably the best Albariño produced today. The 2005 Lusco has a ripe nose of red apples and hints of peach, which lead to a weighty palate, rich with peach and lemongrass, but with plenty of precision and intense slate minerality that is always the hallmark of Albariño. Polished, textured and world class.**

—Joe Manekin

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**Argentine wine and BBQ**

Nothing says summer like great food hot off the grill and wine with bold flavors to match. Here are a few ideas for your next asado!

**2006 Crios Rosé of Malbec ($9.99)** This is a full throttle rosé full of blackberry and raspberry fruit with a long dry finish. A favorite summer time sipper in the San Francisco store, the Crios is great alone or will be a big hit at the next picnic or pool party.

**2006 Crios Torrontes ($11.99)** 90 points from Wine & Spirits magazine! Wineamker Susana Balbo has set a very high bar for Torrontes with her Crios. Aromas of fresh peach and apple blossom are complemented by a creamy mid palate and a long, crisp finish. The charming fruit and lively acidity make this wine a perfect match with any grilled seafood, Asian-inspired dishes or goat cheese.

**9004 Mendel Malbec ($22.99)** 91 points from Wine & Spirits! The Mendel Malbec is a fine example of all the great qualities of a great red wine from the Primera Zona of Mendoza. The vineyards are at a whopping 3280 feet with vines that are 76 years old on average and are ungrafted. The resulting wine is a dense red full of blackberry and black currant fruit. The round palate is balanced with a long finish of fine ripe tannins. Cellar this wine for a couple of summers or drink it this summer with grilled rack of lamb.

**2005 Tikal Patriota ($22.99)** 90 points Wine Spectator! I lost count, but I think this is 90-point-score number 4 or 5 for this awesome red. Made from a blend of 60% bonarda and 40% malbec, the Patriota offers blackberry and raspberry aromas followed by a lush round palate, mocha flavors and a long spicy finish. This power-house red would be a great match to a big rib-eye steak with a spicy chipotle rub. Buen Provecho!

—Anne Pickett
**Austria/Germany**

**Austria**

Schloss Gobelsburg Sekt .............................................................. $26.99
2004 Heinrich Blaufrankisch ........................................................ $16.99
2005 Hőfer Grüner Veltliner (1L) ................................................. $10.99
2005 Iby Zweigelt Classic ............................................................ $11.99
2005 Spaetrot-Gebeshuber Klassik Blanc .................................. $15.99
2006 Heidi Schröck Furmint ....................................................... $23.99
2006 Hiedler Grüner Veltliner Lüss ............................................. $14.99
2006 Pollerhof Grüner Veltliner (1L) .......................................... $9.99
2006 Schloss Gobelsburg Grüner Veltliner “Gobelsburger” ....... $13.99

**Germany**

2004 August Kesseler Spätburgunder ......................................... $29.99
2005 Georg Albrecht Schneider St. Laurent ............................... $11.99
2005 Dr. Fisher Ockfener Bockstein Kabinett ............................. $15.99
2005 Dr. H. Thansich Bernkasteler Badstube Kabinett ............. $17.99
2005 August Kesseler Berg Rosenheck Spätlese Gold Cap .... $27.99
2005 August Kesseler Lorcher Schlossberg Kabinett ............... $18.99
2005 August Kesseler Riesling Kabinett Dry .............................. $16.99
2005 Dönhoff Oberhäuser Brücke Spätlese ................................ $49.99

90 points Stephen Tanzer.

2005 Dr. Loosen Ürziger Würzgarten Spätlese ......................... $24.99
2005 Mönchhof Estate Spätlese ................................................. $13.99
2005 Spreitzer Oestricher Lenchen Kabinett ............................. $19.99
2006 Josef Leitz Rüdesheimer Magдалenenkreuz Spätlese ...... $19.99
2006 Josef Leitz Rüdesheimer Drachenstein “Dragonstone” .... $14.99
2006 Josef Leitz Rüdesheimer Klosterlay Kabinett ................... $16.99

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**Alsace/Loire**

**Alsace**

Charles Baur Cremant d’Alsace Rosé ...................................... $14.99
Jean Philippe & Francois Becker Cremant d’Alsace ............... $14.99
2001 Jean Becker Gewürztraminer Grand Cru Froehn ............... $18.99
2004 Trimbach Pinot Blanc ..................................................... $12.99
2005 Domaine Weinbach Riesling Cuvee Theo ....................... $32.99
2005 Jean Becker Muscat Grand Cru Froehn ......................... $17.99

**Loire**

Francois Pinon Vouvray Pétillant Brut ................................ $16.99
Francois Chidaine Montlouis Brut ......................................... $16.99
1989 Joel Taluau St. Nicolas de Bourgueil Cuvée de Domaine $26.99
2002 Joel Taluau St. Nicolas de Bourgueil Cuvee Domaine .... $14.99
2002 Chateau Tour Grise Fontenelles Saumur Blanc .............. $15.99
2004 Joel Taluau St. Nicolas de Bourgueil Vieilles Vignes ... $16.99
2004 Baumard “Carte D’Or” Côteaux du Layon (375ml) .... $11.99
2004 Domaine Belliviere Jasnières Rosiers ............................ $24.99
2004 Domaine La Tour St. Martin Menetou Salon Rouge ...... $14.99
2004 Chateau Tour Grise 253 Saumur Rouge ......................... $15.99
2005 Domaine Saint Nicolas Les Clous ................................. $11.99
2005 Domaine Franck Millet Sancerre Blanc ....................... $13.99
2005 Domaine Philippe Alliet Chinon ...................................... $18.99
2005 Grange Tiphaine Touraine Côt Vieilles Vignes ............ $13.99
2005 Domaine Fouet Saumur Champigny ............................... $18.99
2005 Gerard Boulay Sancerre Chavignol Clos du Beaujeu ... $29.99
2005 Gerard Boulay Sancerre Chavignol Monts Damnés ........ $29.99
2005 Gerard Boulay Sancerre Chavignol ................................. $19.99
2005 Domaine de la Pépière Classique Muscadet Sur Lie .... $10.99

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**A Time to Rest**

It’s been a long, dreary few weeks for our hero Super Meric, mostly due to the fact that he’s been flying in circles. Somehow, even Super Meric is not really sure, he has found himself in a land they call Austria. A land known for producing a wine that is made from a grape called grüner veltliner. Super Meric seemed to be very intrigued about this grüner veltliner that the people were so passionate about and spoke so highly of. He had been told about the 2006 Pollerhof Grüner Veltliner (1L $9.99), a light, refreshing style of wine with a snappy little finish that only exterminates the fresh smells of summer time back yard grilling. And he really enjoyed the fact that it comes in a handy dandy one-liter bottle size! The 2006 Schloss Gobelsburg Grüner Veltliner “Gobelsburger” ($13.99), which is considered to be an ‘entry level’ grüner, is a tender, polished wine with a spicy, nervy aromatic and just enough weight and texture to bring everything together. The 2006 Hiedler Grüner Veltliner Lüss ($14.99) is one of the best Lüss wines to date. It shows a whimsical aromatic of sweet fruit interwined with layers of texture that brings you into an earthy, lentil core of crushed rock minerality. Its weight, structure and character soon have Super Meric’s tiny brain running around in circles. Just thinking of these three wines, he couldn’t wait to try these new exciting elixirs. But for now he must get some sleep. So, with one eye open (that’s how they sleep in the land of Nerf), he dozed off twitching and mumbling random words of no importance. Finally, rest!  

—Eric Story

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**Loire Valley: Philippe Tessier**

Philippe Tessier cultivates what could be one of the most original grapes in all of France: romorantin. In 1993 the Cour-Cheney appelation was created, all 46 hectares of it, featuring this very special grape. Thought to have been first planted at the time of Francois I, romorantin has enjoyed great success. I am pleased to be able to import and sell such rare and fantastic wines as those grown by Mr. Tessier. We have three new wines in stock, the first a delicious red that was a hit last year. The 2006 Tessier Cheverny Rouge ($13.99) is a luscious blend of gamay and pinot noir. This medium-bodied beauty is supple and elegant, a portrait of restraint and purity. Enjoy its cherry-scented nose, spicy licorice-tinged palate and ample sweet fruit just above cellar temperature and over the next 5-8 years. Tessier also produces a lovely blend of sauvignon blanc and chardonnay, think white Bordeaux with a bit more snap, the 2004 Tessier La Charbonnerie Cheverny ($12.99) is from a single vineyard on sand and clay with a bit of limestone. Sauvignon takes center stage here with liveliness and verve, tempered slightly by the roundness of chardonnay. Now to the 2004 Tessier Cour Cheverny Domaine Blanc ($12.99), 100% romorantin from select parcels, hand harvested as all Tessier vineyards are, and totally organic. This is a bold wine with intense perfume of mineral, golden apples and acacia. Spicy and very mineral on the palate with length that truly lasts, a lovely original wine to enjoy with charcuterie or richly sauced white fish.  

—Jeff Vierra
**The Further Adventures of... Joe Berg, Private Investigator: The Case of the French Kiss**

In our last episode, our hero was attacked by a herd of myopic Zebras hell bent on making Berg a memory. Our Private eye escaped into a handy conifer and was saved as the Zs could not see the forest for the trees. But that was then, and this is now...

Morning. God how I hate the morning. It is the night after the night, but bright. And already, here was a rap on the door. “Come in,” I barked. She came in. I panted, wagged my tail and extended my paw in greeting.

She was tall, taller than my midnight snack of a Long Island Iced Tea. She had raven hair, crow feet and an eagle eye. She wore red. Her name was Vivienne.

“Mr. Berg (call me Joe, please), I need your help (thank you Lord). Two days ago I had a wine collection stolen. All of the bottles had a lip print on the label, I don’t know why. These weren’t just any wines, by the way. These were a gift from Count Cretin, my paramour!” The tears welled up. I well knew tears. I whipped out my, what do you call it, handkerchief, just three nose blows from cleanliness, and handed it to her. She made a sound like a foggy night on the San Francisco bay.

She spoke of the wines: 1995 *Les Forts de Latour* ($169.00), the second wine of the Great Wine. The ‘95 I knew well, second wine, first class. Body as full as an optimist’s glass, fruit as sweet as a doubleheader in the sun. I had drunk the wine to celebrate cracking the Case Of The Broken Egg. She mentioned the 1995 *Montrose* ($109.99) and the 1995 *Léoville-Barton* ($139.95). My heart raced like Mary Deck-

Jim’s July Gems

The 2005 harvest worldwide seems to be resulting in some great wines, and the wines from California are no exception. The 2005 *Kalinda Napa Valley Cabernet Sauvignon* ($17.99) has arrived, and it is truly a very special, unique red. Pronounced, classic cassis to black currant aromatic fruit explodes from the glass that is underscored by cedary, toasty oak that follows into the mouth with complex, layered flavors, superb structure, silky tannins and a finish that is long and focused. This is lovely Cabernet, rivaling many that are two to three times its price, and could be drunk now yet improve for the next five plus years. Anderson was doing 4-foot-high standing jumps about this wine and has told me that this is our house red for the month. (¶¶¶¶¶)

My next Gem is from an estate that has frankly not been my favorite in previous vintages. But the 2003 *Château Fourcas Hosten, Listrac* ($15.99) hits the nail squarely on the head when it comes to superb quality and overall production. Deep ruby in color, the nose exhibits nothing but ripe blackberry cabernet (it is 45% cab, the balance being mostly merlot with cab franc) with a mild toasty tone in the background. Rich, broad flavors lead to a wine that is deep, full, concentrated, soft and fleshy. This has to be the best Fourcas Hosten to come our way in many years, and it will join the Kalinda Cab as our house red for the month according to Anderson. (¶¶¶¶¶)

July is at the height of Rosé season, and my current favorite rosé is a cabernet/merlot blend from Domaine de Chevalier. The 2006 *Rosé de Chevalier* ($10.99) is one pretty little Gem. Bright pink in color, the nose is both floral and strawberry focused, yet its clean, crisp, dry finish to compliment those qualities, makes this a wonderful wine to serve with salmon or a cold vegetable soup. Or, just try it as an afternoon sipper. Eby has announced that this is our house rosé for the month. (¶¶¶¶¶)

Several old favorite whites from Bordeaux have arrived, again, in limited quantity and for their final showing. Neither one should be missed, and this is your chance to restock your collection with these wonderful sippers. First, the 2005 *Château St-Jean-des-Graves, Graves* ($12.99) is a clean, crisp, mouthwatering little Gem that is 90% sauvignon blanc and would be ideal with lighter meals. (¶¶¶¶¶) The 2004 *Grand Enclos du Château de Cérons, Graves* ($15.99) is a much more serious white with tons of viscosity and richness. As with some of the Graves that are now produced, this Gem is created in a Meursault-like style, but in this case with elegance and finesse. (¶¶¶¶¶¶) Both of these wines will be our house whites for the month according to Vanilla.

If you have any questions, you can contact us at jimbarr@klwines.com. Enjoy this month’s selections! —Jim, Anderson, Eby, & Vanilla

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**K&L Staff**


**In Phoenix:** Kerri B.

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You can order directly from our award-winning website at [www.klwines.com](http://www.klwines.com)
**July is Tour de France Time…**

And we have the right wines and spirits to enhance the race watching experience! The first stage of vinous interest is on Wednesday July 11, stage 4, when the race passes through Champagne on its way from Villers-Cottier to Joigny. The riders will be passing through the vineyards of the Aube, and quite near to Champagne Fleury. Crack open a bottle of the excellent **Fleury “Carte Rouge” Brut Champagne** ($29.99) and enjoy biodynamic Blanc de Noirs at its finest. I promise you will be drinking better than the winner on the podium! The next day stage 5 starts in one of the world’s greatest wine villages: Chablis. Due to the tiny productions in this northernmost part of Burgundy, I recommend that you email our Burgundy buyer keithwollenberg@klwines.com for his pick to celebrate this stage. After a hard run through the Alps, the stage on Wednesday July 18 passes through the vineyards of Provence on the way to Marseille. Drink a bottle of **2006 Bandol Rosé Châteaux Pradeaux** ($24.99) to experience one of the world’s finest still rosés as you watch the riders speed past the vineyards. The next week, on Wednesday July 25, the tour crosses into Basque Spain over the 5000-foot Port de Larrau pass, a perfect excuse to refresh yourself with a bottle of the **2005/6 Txakoli Txomin Etaniz** ($14.99). Don’t stress over the pronunciation, just ask us for “choc-oh-lee,” and we will get it for you. It is the quintessential Basque white—light, refreshing and very easy to drink. Stage 18 (Friday July 27) starts in Cahors, the home of the malbec grape. Drink a bottle of the **2003 Cahors Château la Coustarella Grande Cuvée Prestige** ($14.99) to see why this “black wine” is so famous. The next day is the final time trial, which should see the race decided, a 55km test into Cognac. Sit in your easy chair and savour a snifter of the **Deret VSOP**, 10 year old, Estate Bottled Petite Champagne Cognac ($32.99) while the riders feel the pain of racing alone against the clock. This Cognac was originally $80! Enjoy le tour!

—Gary Westby

**Cool Off with Franck-Bonville Champagne**

Now that hot weather has arrived, it’s the perfect time for a flute of cool, zippy blanc de blanc Champagne. Franck-Bonville has proven to be one of our most popular small, estate-grown producers. The “basic” Champagne from this estate is the **NV Bonville Selection Brut Blanc de Blancs** ($26.99). Like all of our offerings from Franck-Bonville, it is 100% chardonnay with 100% Grand Cru fruit. On the nose are scents of green apples, minerals and just a touch of fresh-turned earth. In the mouth, creamy smith apples, tart pears, ample acidity and a creamy mouse appear on the finish. The next offering is the **2000 Bonville Brut Blanc de Blancs** ($32.99), with a nose composed of Anjou pears, fresh-roasted nuts and yeast. A richer style in the mouth, with ripe pear fruit, toast and almonds. Complex, with just a hint of acidity on the finish. Rich and lingering with a long finish, which is the trademark for Franck-Bonville. Reminiscent of the 1990 vintage offering. Last but certainly not least (not at all!), is the powerhouse **NV Bonville Cuvee Les Belles Veyes** ($64.99). It is the biggest of the wines offered by Franck-Bonville and their most complex. All of the fruit used is from a 1 1/3 acre property in Oger from vines that were planted in 1938! While not labeled as a vintage wine, this current Belle Veyes is all 1998 fruit. It is aged entirely in old casks; no stainless steel here! A delicate nose of peaches, stone fruits and brioches. Hints of toast in the mouth, with ripe pear fruit, vanilla and a richness that has to be tasted to be believed. It has been compared to aged Krug Clos de Mesnil for obvious reasons. One of the best champagnes in the store regardless of price. Happy Independence Day!

—Scott Beckerley

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**CHAMPAGNE/SPARKLING WINE**

<table>
<thead>
<tr>
<th>Wine Description</th>
<th>Price</th>
</tr>
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<tbody>
<tr>
<td>Fleury Brut Rosé</td>
<td>$34.99</td>
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<tr>
<td>Franck Bonville Brut Selection Blanc de Blancs</td>
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<tr>
<td>Tarlant Brut Reserve</td>
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<td>Michel Arnould Verzay Brut Reserve</td>
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<td>Philippe Goten Brut Reserve</td>
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<tr>
<td>Ariston Aspasie Blanc de Blancs</td>
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<tr>
<td>Launois “Cuvee Reserve” Brut Blanc de Blanc</td>
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<td>Launois “Quartz” Brut Blanc de Blancs</td>
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<tr>
<td>Laurent Perrier Brut</td>
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<tr>
<td>Laurent Perrier Demi-Sec</td>
<td>$29.99</td>
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<tr>
<td>Fleury Brut Carte Rouge—Now direct!</td>
<td>$29.99</td>
</tr>
<tr>
<td>Leclerc Briant “La Croisette” Single Vineyard Brut</td>
<td>$29.99</td>
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<tr>
<td>Charles Heidsieck Brut Reserve</td>
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<tr>
<td>Philippe Goten Brut Rosé—Exciting pink!</td>
<td>$29.99</td>
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<td>2000 Franck Bonville Blanc de Blancs</td>
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<td>Ariston Aspasie Brut Prestige</td>
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<td>Fleury Brut Rosé</td>
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</tr>
<tr>
<td>Michel Arnould Grand Cuvee Brut</td>
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</tr>
<tr>
<td>Louis Roederer Brut—One of Clyde’s favorites</td>
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<tr>
<td>Fleury Brut Rosé—Now direct!</td>
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<tr>
<td>Veuve Clicquot Brut</td>
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<td>Tarlant Cuvee Louis Brut Prestige</td>
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<td>1997 Laurent Perrier Brut</td>
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<td>2000 Roederer Vintage Brut</td>
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<td>Laurent-Perrier Brut Rosé</td>
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**Domestic Sparkling Wine**

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<td>NV Gloria Ferrer Brut/Blanc de Noir</td>
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<td>NV Scharffenberger Brut</td>
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<td>NV Roederer Estate Anderson Valley Brut</td>
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<td>2000 Domaine Carneros “Le Reve” Blanc de Blanc</td>
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</tbody>
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**Join the New Champagne Club!**

The Champagne Club sends you two bottles of Champagne bimonthly for $69.95. Visit www.klwines.com!
**WHITE BURGUNDY/BEAULOLAISS**

- 2003 Bourgogne Aligoté, Domaine Jean Monnier ..................................$10.99
- 2004 St. Bris, (Sauvignon), Domaine Anne & Arnaud Goisot .................$10.99
- 2005 Macon Charnay, Domaine Renaud .............................................$11.99
- 2004 Bourgogne Aligoté, V.V., Domaine G & J-H Goisot .....................$11.99
- 2005 Puligny Fuissé, Louis Jadot (375ml) ............................................$12.99
- 2005 Bourgogne Blanc, Domaine Matrot .............................................$13.99
- Crisp and delightful Chablis character from limestone-rich Kimmeridgian soil.
- 2005 St-Veran, Domaine des Nembrets ...............................................$13.99
- 2005 Meursault Chevalières, Matrot (375ml) ......................................$14.99
- 2005 St-Veran, Domaine del Croix Senaillet ......................................$14.99
- 2004 Bourgogne Aligoté, Domaine Denis Bachelet .............................$14.99
- 2004 Bourgogne Chardonnay, Signature, Maison Champy ..................$15.99
- Rich and lovely, with fruit from Puligny and Meursault, and a bit of new oak.
- 2005 Bourgogne Blanc, Domaine Bernard Morey .................................$15.99
- 2005 Bourgogne Aligoté, Domaine Roulout ........................................$15.99
- 2004 Bourgogne Aligoté, Cuvée Raisin Dorée, M. Lafarge .........$16.99
- Exceptional richness and lovely spice. WOW!
- 2004 Bourgogne Blanc, Domaine Laboure Roi ..................................$16.99
- 2005 Rully, St. Jacques, Domaine Jean-Marc Boillot .........................$17.99
- 2005 Petit Chablis, Domaine Louis Michel ........................................$17.99
- 2005 Chablis, Domaine St. Claire, J-M Brocard ..................................$17.99
- 2005 Chablis, Vieilles Vignes, Roger Roblot ......................................$17.99
- 2005 Chablis, Domaine Vouoret .........................................................$17.99
- 2005 Chablis, Domaine Daniel Dampf ...............................................$18.99
- 2005 Bourgogne Chard., Emotions de Terroir, Girardin .................$18.99
- 2005 Bourgogne Blanc, Domaine Paul Pernot ....................................$18.99
- 2004 Bourgogne Blanc, Domaine Ramonet .........................................$21.99
- 2004 Pernand-Vergelesses Blanc, Maison Champy ................................$24.99
- 2005 Puligny Montrachet, Vieilles Vignes, V. Girardin .......................$41.99
- Lovely rich and focused. Also available in 375ml at $21.99
- 2005 Bourgogne Blanc, Etienne Sauzet .............................................$24.99
- 2004 Bourgogne Blanc, Domaine Benoit Ente ....................................$24.99
- 2004 St-Aubin “Murgers Dent de Chien,” 1er Cru, Domaine Maroslavic-Leger ..........................................................$25.99
- Restrainted and elegant with lovely mineralty. Next to Puligny Champ Gain!
- 2008 Haute Cote de Nuits Blanc, Cuvée Marine, Anne Gros ...........$29.99
- 2004 Meursault, Tillet, Domaine Denis Carré ......................................$30.99
- 2004 Meursaults, Chevalières, Domaine Jean Monnier .................$29.99
- 2005 Montagny, 1er Cru, Les Coueres, Deux Montille .....................$29.99
- 2005 St-Aubin “Murgers Dent de Chien,” 1er Cru, Domaine Maroslavic-Leger ..........................................................$31.99
- 2004 Meursault, Domaine Matrot .......................................................$32.99
- 2004 Pernand-Verg. “Sous Fretilles,” 1er, Deux Montille ....................$37.99
- 2004 Chassagne-Montrachet, Domaine Philippe Colin .....................$41.99
- 2004 Puligny-Montrachet, Chateau de Puligny Montrachet .............$46.99
- 2005 Chassagne-Mont., V.V, Dom. Fontaine Gagnard .......................$46.99

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**Mac in the Summertime**

2005 Macon-Villages, Domaine des Niales, Lionel Rhedon-Marin ($11.99) While Lionel Rhedon-Marin is a recent graduate of the College of Viticulture he has already made a big impression on us at K&L. A meticulous viticulturalist, he sells most of his crop to a renowned negociant but he keeps all of his old-vine fruit, all of which is over 45 years. In the cellar Rhedon-Marin does as little as possible; he wants his work in the vineyards to do all the speaking. This is PURE Chardonnay. Bright and balanced, the fruit leans a little more towards cool spicy pear. The vintage gives this wine some additional richness that rounds out and deepens the mid-palate while its crisp acidity brings everything together on the finish making it lip-smackingly refreshing. This will pair fantastically with simple summer fare, grilled fish and poultry, light pastas. It’s also terrific as an aperitif.

—Kirk walker

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**Fete du Bordeaux Dinner/Tasting in Northern California**

Save the date: Sunday evening January 13 in the San Francisco Bay Area. The fabulous wines of Lynch Bages, Léoville-Barton, and Cos d’Estournel will be tasted including the great 2005s as well as older vintages going back to 1985.

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**2005 Bordeaux Grand Tasting in S.F.**

Save the date: Saturday January 19 in the afternoon in San Francisco. The UGC tour stops in San Francisco for this special tasting of about 80 châteaux! The fabulous 2005 vintage will be poured.
<table>
<thead>
<tr>
<th>Year</th>
<th>Vineyard</th>
<th>Grower</th>
<th>Price</th>
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<td>2004</td>
<td>Gevrey-Chambertin</td>
<td>Domaine Denis Bachelet</td>
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<td>2004</td>
<td>Morey-St-Denis</td>
<td>Domaine Fourrier</td>
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<td>2004</td>
<td>Vosne-Romanée “Beaumonts”</td>
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<td>2004</td>
<td>Morey-St-Denis “La Forge de Tart”</td>
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<td>2004</td>
<td>Vosne-Romanée “Fuées”</td>
<td>Domaine J-F Mugnier</td>
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<td>2004</td>
<td>Charmes-Chambertin Grand Cru</td>
<td>V.V., Bachelet</td>
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<td>2005</td>
<td>Pommard</td>
<td>Domaine Michel Gros</td>
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<tr>
<td>2004</td>
<td>Morey-St-Denis “Bussiere”</td>
<td>Domaine Bruno Clair</td>
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<td>2004</td>
<td>Chambolle-Musigny</td>
<td>Domaine Georges Roumier</td>
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<tr>
<td>2004</td>
<td>Nuits-St-Georges</td>
<td>Domaine Mommessin</td>
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<td>2004</td>
<td>Volnay “Fremiers”</td>
<td>Domaine Pavelot</td>
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<td>2005</td>
<td>Mercurey 1er, Clos Montaignis,</td>
<td>Domaine Roger Ziegler</td>
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<tr>
<td>2004</td>
<td>Musigny Grand Cru</td>
<td>J-F Mugnier</td>
<td>$304.99</td>
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</table>
To be ahead of the game and get email updates on wines that don’t make it into the newsletter or to be the first with an opportunity to buy, get on Greg’s Italian Wine Update email list by contacting Greg at greg@klwines.com or call 800-247-5987 ex 2713.

Misc Tuscany

2005 Maritma Sangiovese “4 Old Guys” - A new cuvee........ $7.99
2003 Rocca di Montegrossi Chianti Classico (375ml) .......... $11.99
2002 Rocca di Montegrossi Chianti Classico ....................... $12.99
Super deal on a really good wine!

2004 Felsina Chianti Classico Chianti Classico ............ $17.99
2003 Felsina Chianti Riserva “Rancia” ......................... $24.95

2002 Rocca di Montegrossi Chianti Classico .............. $12.99
2003 Rocca di Montegrossi Chianti Classico (375ml) ....... $11.99

Sul Tappeto Rosso

Our boat has come in! The fruits of our winter labor have finally blossomed, Mike P (Guido to his friends) and I traipsed through Italy last winter starting off by spending New Year’s eve with the Follador family drinking Prosecco, a great way to start off! Silvano decided to focus the family’s flagship wine on Brut, we love the Lador family drinking Prosecco, a great way to start off! Silvano blossomed, Mike P (Guido to his friends) and I traipsed through Our boat has come in! The fruits of our winter labor have finally blossomed, Mike P (Guido to his friends) and I traipsed through Italy last winter starting off by spending New Year’s eve with the Follador family drinking Prosecco, a great way to start off! Silvano decided to focus the family’s flagship wine on Brut, we love the Silvano Follador Brut ($12.99). Beautifully balanced and delicate, followed by refined fruits with hints of yeasty complexity without being ponderous. The perfect aperitivo—long, pure and refreshing. They also broke rank with other producers and made their best vineyard wine, the storied Cartizze, as an Extra Dry rather than the traditional sweet way. I’d like to say that when Mike….uh, Guido and I suggested they try that last year that we had something to do with it, and it is truly great Silvano Follador Cartizze ($19.99). Try it!

Rocca di Montegrossi is without a doubt one of the top five Chianti Classico producers today. Their wines are so pure, classic, complex and delicious it is hard not to go home every night with one of their bottles. The 2002 Rocca di Montegrossi Chianti Classico ($12.99) comes from a vintage everyone loves to hate. Owner Marco Ricasoli Firidolfi had trouble selling this wine because of the bad press. He had Guido and I taste it and offered us the last 100 cases at an unbelievable price. Cautionally we tried, and wow, were we surprised. It was wonderful, and it will go to get you to taste! The 2004 Rocca di Montegrossi Chianti Classico ($19.99) is powerful, focused, full of violet, cherry and plums, muscular yet lithe, and it will age easily for a decade while it is still incredible to drink know! The 2003 Rocca di Montegrossi Chianti Classico Riserva “San Marcellino” ($34.99) was just stunning, superbly rich yet not over ripe, complex fruits, size, grace, power, wow, it is incredible…Guido loves it! The 2003 Rocca di Montegrossi Chianti “Geremia” ($34.99) is a cabernet/merlot blend. Those of you who know me know that this combo doesn’t normally wow me. But this wine is complex, rich and balanced with layers of spice, lush… and yeah, Guido liked it too.

Our visit this year with Ruggeri Corsini was an eye opener. The press had already baptized 2002 as a disaster for nebbiolo, much as they had for 2001. If any of you were lucky enough to taste their stunning 2001 Canalicchio (Franco Pacenti) Brunello di Montalcino ($42.99) and they had Guido and I taste it and offered us the last 100 cases at an unbelievable price. Cautionally we tried, and wow, were we surprised. It was wonderful, and it will go to get you to taste! The 2004 Rocca di Montegrossi Chianti Classico ($19.99) is powerful, focused, full of violet, cherry and plums, muscular yet lithe, and it will age easily for a decade while it is still incredible to drink know! The 2003 Rocca di Montegrossi Chianti Classico Riserva “San Marcellino” ($34.99) was just stunning, superbly rich yet not over ripe, complex fruits, size, grace, power, wow, it is incredible…Guido loves it! The 2003 Rocca di Montegrossi Chianti “Geremia” ($34.99) is a cabernet/merlot blend. Those of you who know me know that this combo doesn’t normally wow me. But this wine is complex, rich and balanced with layers of spice, lush… and yeah, Guido liked it too.

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2003 Camigliano Brunello di Montalcino “Gualto” ............ $89.99
2001 Pieve di Santa Restituta Brunello “Rennina” .......... $125.00
2001 Pieve di Santa Restituta Brunello “Sugarrile” ........ $145.00

Misc Piedmont

2003 Agostino Pavia Barbera d’Asti, Moliss .................... $12.99

2* Glasses Gambero Rosso.

2006 Ruggeri Corsini Langhe Bianco (375ml) ............ $39.99


2* Glasses Gambero Rosso.

2001 Canalicchio (Franco Pacenti) Brunello di Montalcino ... $42.99
2001 San Filippo Brunello di Montalcino ................... $44.99

2001 Mastrojanni Brunello di Montalcino ...................... $45.99
2001 Da Vinci Brunello di Montalcino ......................... $59.99
2001 Villa Le Prata Brunello di Montalcino .................. $59.99

This producer’s 1999 was my “Wine of the Vintage.” The 2001 is certainly in the top ten wines of this vintage once again.

2001 Tornesi Brunello di Montalcino Riserva ............... $69.99
2001 Caprili Brunello di Montalcino Riserva ............... $79.99
2000 Canalicchio Brunello di Montalcino Riserva ....... $59.99
2001 Camigliano Brunello di Montalcino “Gualto” ............ $89.99
2001 Pieve di Santa Restituta Brunello “Rennina” .......... $125.00
2001 Pieve di Santa Restituta Brunello “Sugarrile” ........ $145.00

Misc Piedmont

2003 Agostino Pavia Barbera d’Asti, Moliss .................... $12.99

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

2005 Anna Maria Abbona Dolcetto di Dogliani, Sori dij But .............................................$13.99
2005 Ruggeri Corsini Barbera .................................................................................................$14.99
2005 Ruggeri Corsini Langhe Bianco .....................................................................................$14.99
2004 Vietti Barbera d’Asti “Tre Vigne” .............................................................................$15.99
2005 Cascina Val del Prete Barbera d’Alba “Serra di Gatti” ..............................................$17.99
2004 Ruggeri Corsini Nebbiolo delle Langhe ......................................................................$17.99
2 Glasses Gambro Rosso.
2005 Da Capo “Majoli” Ruchè di Castagnole Monferrato ....................................................$19.99
2004 Ruggeri Corsini Barbera “Armujan” ............................................................................$19.99
2 * Glasses Gambro Rosso.
2004 Proprieta Sperino Uvaggio, Coste della Sesia Rosso ...............................................$27.99
2003 Aldo Conterno Barbera d’Alba “Conca Tre Pile” ......................................................$29.99
2 Glasses Gambro Rosso.
2003 Paitin di Pasquero Elia Barbaresco “Sori Paitin” .....................................................$32.99
2003 Ruggeri Corsini Barbero “San Pietro” .......................................................................$29.99
2003 Ruggeri Corsini Barolo ...................................................................................................$36.99
2001 Alessandria Barolo “San Giovanni” ..........................................................................$54.99
2 Glasses Gambro Rosso.
2001 Boroli Barolo “Bussia”-91 points Wine Spectator ....................................................$54.99
2000 Ettore Germano Barolo “Cerretta” ...........................................................................$55.99
2001 Baudana Barolo “Cerretta” .........................................................................................$56.99
1995 Famiglia Anselma Barolo “Adasi” .......................................................................... $74.99
Excellent Barolo drinking well now!
2003 Vietti Barolo “Rocche” .................................................................................................$109.99
2003 Vietti Barolo “Brunate” .................................................................................................$109.99
2 Glasses Gambro Rosso.
2005 Blason Cabernet Franc .................................................................................................$8.99
2005 Blason Cabernet Franc .................................................................................................$8.99
2005 Blason Chardonnay-Unoaked and wonderful! ...........................................................$9.99
2005 Ermacora Pinot Grigio ..................................................................................................$14.99
2 Glasses Gambro Rosso.
2 Glasses Gambro Rosso.
2005 Ermacora Schioppettino ...............................................................................................$16.99
2005 Santa Margherita Pinot Grigio .....................................................................................$17.95
3 Glasses Gambro Rosso.
2005 Cantina Valle Isarco Kerner “Aristos” ......................................................................$19.99
2005 Livio Felluga Pinot Grigio .............................................................................................$23.99
2006 Jermann Pinot Grigio ....................................................................................................$24.99
2004 Livio Felluga Terre Alte .................................................................................................$37.99
2004 San Michele Appiano Sanct Valentin Pinot Grigio .....................................................$36.99
2005 San Michele Appiano Sanct Valentin Sauvignon ......................................................$42.99
3 Glasses Gambro Rosso.
2002 Nino Negri Cinque 5 Stelle Sfursat ..........................................................................$69.99
3 Glasses Gambro Rosso.
2004 Oasi Degli Angeli “Kurni”-3 Glasses Gambro Rosso ..................................................$89.99
2 Sicily, Umbria, Campania, Abruzzo, Puglia and Lazio
2005 Arancio Grillo ...............................................................................................................$5.99
2005 Arancio Nero d’Avola ...................................................................................................$5.99
2004 Falesco Vittiano ............................................................................................................$7.95
2005 Valle del Acate Poggio Bidini Nero d’Avola ...............................................................$12.99
2004 Pasetti Montepulciano d’Abruzzo .............................................................................$13.99
2005 Gulfi Cerasuolo di Vittoria .........................................................................................$13.99
2004 Pallavicini “Amarasco” .................................................................................................$14.99
2003 Li Veli Salice Salento Pezzo Morgana ........................................................................$17.99
2005 Valle dell’Acate “Il Frappato”-2 Glasses Gambro Rosso ..............................................$17.99
2005 Marisa Cuomo Ravello Bianco ......................................................................................$21.99
2004 I Favati Aglianico “Cretarossa” ..................................................................................$21.99
2003 Palari “Rosso Soprano” ................................................................................................$28.99
2003 Palari “Faro”-3 Glasses Gambro Rosso ......................................................................$28.99
2004 Marisa Cuomo Furore Bianco Fior d’Uva .................................................................$42.99
3 Glasses Gambro Rosso.
2003 De Conciliis Naima ......................................................................................................$57.99
Emilia Romagna, Marche, Veneto and Lombardia
Silvano Follador Prosecco Brut Returns! .................................................................$12.99
Ca Berti Lambrusco Grasp. di Castelvetro “Amabile”-Sweet ........................................$7.99
2005 Vallevo Montepulciano d’Abruzzo .............................................................................$7.99
Ca Berti Lambrusco Grasp. di Castelvetro “Classico”-Semi-dry .........................................$8.99
Ca Berti Graparossa di Castelvetro “Robusco”-Semi-dry ...................................................$10.99
Silvano Follador Prosecco Cartizze .....................................................................................$19.99
Silvano has now made the Cartizze an Extra Dry. It is SPECTACULAR.
2 Glasses Gambro Rosso.
2001 Allegrini Amarone ........................................................................................................$59.95
July’s Picks!
2003 Aldo Conterno Barbera d’Alba “Conca Tre Pile” ($29.99)
Conca Tre Pile vineyard is in Bussia Soprana, where the maximum age of the vines is 45 years. This Barbera spends a few months in stainless steel vats then is transferred to new oak and remains there for 12 months. This is a full-bodied wine that needs some time in the cellar or a couple hours of decanting (do not let the vintage fool you).
2005 Blason Chardonnay “Bruma” ($9.99) The 2005 vintage benefited from temperature-controlled fermentation, the whites sur lie (that’s French... I’m sorry, you should learn the Italian, sui leviti). It means on the lees with the dead yeast cells, which gives the wine more complexity. The 2005 Blason Chardonnay is extremely fresh. Partial barrel fermentation gives it a slightly richer yet not woody character at all. A delight to drink!
2004 Cascina Ca Rossa Barbera d’Alba “Vigna Mulassas” ($27.99)
Dense garnet red, with a very slight rim, which is a clear indication of its rich texture. The bouquet displays admirable finesse and evolves gradually in the glass, offering aromas of red and black fruit, tobacco, espresso and mint. The palate is rich, broad and solid. Very elegant tannins lend firmness to the long finish. Ideal with red meat, game and aged cheeses.
2005 Ermacora Refosco ($9.99) This WAS $15.99! 2 Glasses Gambro Rosso! The grape is probably unfamiliar to you, but Refosco is more like Bordeaux from Graves, more structure, density with rich cassis. The 2005 is very rich, soft and forward full of fruit, spice, gravel and tobacco, very complex. Salute!
—Mike Parres
**SPECIALTY SPIRITS**

*The month of July is the time to celebrate all the outstanding spirits that are made here in the good old U.S.A.! We are lucky to have so many fabulous distillers here in California, not to mention others in Idaho, Kentucky, Oregon, Philadelphia, Virginia and more! Let’s raise our glass and be proud of what this great country has to offer.*  

—Susan Purnell

1792 Ridgemont Reserve Bourbon ......................................................$30.99  
A. H. Hirsch 16 year old Bourbon ..........................................................$114.99  
Aqua Perfecta Pear Williams Eau de Vie ......................................................$37.99  
Aviation Oregon Gin ..................................................................................$27.99  
Black Maple Hill, Small Batch Bourbon ......................................................$32.99  
Black Maple Hill, 18 year old Rye, Single Barrel ............................................$72.99  
Black Maple Hill, 23 year old Rye, Single Barrel ............................................$105.99  
Bluecoat American Dry Gin 750ml ...............................................................$36.99

Bluecoat is an American Dry Gin, unique in flavor profile and unsurpassed in character, five times distilled in the birthplace of America, Philadelphia. Bluecoat American Dry Gin is crafted using organic juniper berries, giving it earthy, spicy juniper notes. When combined with a proprietary blend of organic American citrus peels and other organic botanicals, the result is a gin worthy of the term American Premium. Bluecoat is distilled in a custom-built, hand-hammered copper pot still. A true batch distillation, the process calls for extremely slow heating of the pot, which allows for maximum separation of alcohols. Impurities are discarded, leaving only the purest, most flavorful alcohols. The result is a spirit that is intensely smooth and invigorating. No additives and all natural, organic botanicals and batch distilled.

Blue Ice Idaho Potato Vodka .....................................................................$19.99

Bulleit Bourbon Frontier Whiskey .................................................................$21.99

Silver Medal, 2006 San Francisco World Spirits Competition. Bulleit is owned by a family in Lawrenceburg. It has been aged seven years and has a high rye component in the mash, which gives the bourbon a rich, oak aroma with hints of vanilla. Made in small batches and very well balanced! Our staff had the wonderful opportunity to be educated by Tom Bulleit. It is always a pleasure to have the creators of these fantastic produces at our stores. This is one the staff takes home!

Clear Creek Distillery In Oregon ...............................................................Prices Vary

Steve McCarthy, the Master Distiller at Clear Creek Distillery loves the art of distillation. A man after my own heart! This passion shows in the beauty of the products that he creates, Bandy, Eau De Vie, Fruit Liqueur, Grappa, Single Malt Whiskey. Try one, try all, and you will come back for more!

Domaine Charbay Tahitian Vanilla Bean Rum .............................................$34.99

Domaine Charbay Vodka ...........................................................................Prices Vary

We carry the whole line up from Domaine Charbay. The Karakasevic Family (Laura, Marko, Mile and Susan) is dedicated to making the finest handcrafted spirits. With 13 generations of experience, they are one of the best producers in California! There are many flavors available so checkout www.klwines.com for more information!

Elijah Craig 12 year old Small Batch Bourbon .............................................$19.99

Elixir G - Ginger Mix ..................................................................................$19.99

Looking for an outstanding TOP SHELF cocktail mix? Elixir G - Ginger Mix is the one for you! This non-alcoholic mix is filled to the brim with fresh ginger aromatics. Fantastic for cocktails like the Ginger Cosmo, Bourbon & Ginger and Caribbean Cooler. It would also make the perfect marinated sauce. Try grilled Tiger Prawns with Elixir G, fresh cilantro and mango!

Elmer T. Lee Single Barrel Bourbon .............................................................$24.99

Evan Williams Single Barrel Bourbon ..........................................................$32.99

Germain Robin Hand Distilled Alambic Brandies ......................................Prices Vary

I bow down in homage to the great distiller Huber Germani-Robin. These are absolutely some of the best brandies made! I love them so much I take them to Scotland for the Master Distillers there to enjoy!

Hangar One Vodka 200ml .........................................................................$9.99

Hangar One Vodka ......................................................................................Prices Vary

As one of America’s first craft distillers, the team of Jorg Rupf and Lance Winters at St. George Spirits make extraordinary vodkas and some of the finest we have ever seen produced. There are many products available so checkout www.klwines.com for more information!

Hirsch Selection 21 year Kentucky Straight Rye Whisky .........................$114.99

J Pear Liqueur By J Wine Company 375ml ..............................................$23.99

Junipero Gin Anchor Distilling ....................................................................$29.99

Medoyeff Russian Style Vodka From Oregon ............................................$27.99

Modern Spirits Vodka 375ml .................................................................$24.99

This is a very exciting line of very innovated vodkas. We love fine spirits and wine here at K&L, but we also like to eat. Use these vodkas for cocktails but also for interesting sauces and syrups!

No. 209 Gin From San Francisco ..............................................................$29.99

Nozico della Cristina Napa Valley 200ml ...............................................$21.99

Oscocals Alambic Brandy .........................................................................$37.99

Qi Tea Liqueur .........................................................................................$37.99

Qi White Tea Liqueur .............................................................................$37.99

Qi White is a handcrafted liqueur made from a selection of exotic oranges, herbs and spices, and the delicate new buds of white tea, a rare and prized tea with sweet and earthy overtones that has more antioxidants than green tea. The bright citrus flavor, with notes of ginger and clove, makes Qi White ideal for reinvigorating classic cocktails and new creations.

Pama Pomegranate Liqueur ....................................................................$24.99

There is something magical about the deep crimson color and complex sweet yet tart taste of this Pomegranate liqueur, the first of its kind to be produced anywhere! This is made from all-natural California pomegranates, naturally high in antioxidants (so you can feel good about drinking this bright red colored elixir in more ways than one!). Try some in a modern take on the Negroni. Mix equal parts gin, PAMA and sweet or dry vermouth in a glass filled with ice. Garnish with a lemon twist.

Rain Organic Vodka ..............................................................................$19.99

Produced since 1996, Rain Vodka was one of the first in the organic spirits world. It is made from 100% organically grown Illinois white corn.

Rittenhouse Rye 100 Proof, Bottled in Bond ............................................$19.99

Rittenhouse 21 year old Rye ....................................................................$149.99

Sarticious Gin ............................................................................................$31.99

Now produced in Santa Cruz, this is a culmination of juniper berries, organic orange and cilantro, and other fresh botanicals. Neat, shaken or chilling over ice, Sarticious is sartorial and luscious.

Square One 100% Organic Rye Vodka .......................................................$31.99

Wasmund’s Single Malt Whisky From Virginia ..........................................$43.99

Wild Turkey Russell’s Reserve 10 year Bourbon .........................................$22.99

K&L Hours and Information

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


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, 2007. Prices subject to change without notice. We reserve the right to correct errors in pricing.

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

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

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

**Prices include free ground shipping.**

- Standard Cabinet $1949.00
- Window Cabinet $2299.00

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) $1315
- Whisperkool 3000 (650 cu ft) $1495
- Whisperkool 4200 (1,000 cu ft) $1645
- Whisperkool 6000 (1,500 cu ft) $2135
- Whisperkool 8000 (2,000 cu ft) $2285

The above prices include the new digital PDT thermostat.

Prices include free ground shipping.

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**LOWER PRICES! VINOTHEQUE 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>WK Models</th>
<th>BOTTLES</th>
<th>RETAIL</th>
<th>K&amp;L</th>
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<tbody>
<tr>
<td>Vinotheque 320</td>
<td>264</td>
<td>$3402</td>
<td>$2679</td>
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<tr>
<td>Vinotheque 500</td>
<td>368</td>
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<td>Vinotheque 550</td>
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<tr>
<td>Vinotheque 700</td>
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**QT Models**

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

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

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**Le Cache Wine Cellars**

The easy way to buy a cellar. Sized from 160 to 622 bottles. Ready to ship, the Le Cache cellars come with most options included and usually ship within 2 days. Cherry or Maple finishes, glass doors, top venting, digital display, light, lock, universal-sized wood racking with bulk storage and a 2 year/5 year warranty are all included. No need to add in all the options to the price. Priced from $2950.00 to $4599.00 plus tax and shipping. Call for more information.

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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.
**K&L Wine Clubs: Join Now**

Join one of K&L’s Wine Clubs for a fun and easy way to explore the wide world of fine wine. Whatever your price point, we offer a broad range of high-quality wines at exceptional savings.

One of the great advantages of belonging to a K&L Wine Club is the breadth of the selections. In recent months, we have offered wines from California, France, Italy, Australia, Spain and Germany. Many of our customers have been members of winery wine clubs but dropped them after a while because it seemed to just be more of the same every month. You will never get that feeling with the K&L Wine Clubs because we provide a variety of wines that no other wine club can match. But what really differentiates the K&L Wines Clubs is our staff, and their expertise. Our wine buyers are dedicated professionals with years of experience, an extraordinary depth of knowledge and a 100% commitment to excellence. Being in a K&L Wine Club is like having your own personal wine shopper.

The K&L Wine Clubs are also easy and convenient. Just sign-up, and every month your selections will be sent to you. If you are traveling or unable to receive a shipment, let us know and we will hold the wines until you return or send them to one of our retail stores for pick-up at your convenience. Club members are encouraged to reorder their favorites and a member of any Club may purchase wine from any of the other Clubs. Buying a case of certain wines at a Club discount can often nearly pay for a year’s Club membership.

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

**CHAMPAGNE CLUB**
The Champagne Club will send you two bottles of incredible Champagne bi-monthly for only $69.95. Each shipment will combine one bottle from an artisan grower-producer and one bottle from a grand marque producer. August is the next month for shipment. Sign up now.

**SIGNATURE RED COLLECTION**
The Signature Red Club is our top-of-the-line Club and conceived expressly for those who believe the first duty of a great wine is to be red. The wines in this Club hail from some of the finest wine regions in the world including Bordeaux, Napa and Tuscany. The cost per month is $49.95 + shipping (and tax for CA residents). All reorders average $23.95 per bottle.

**PREMIUM WINE CLUB**
The Premium Wine Club is a usually a combination of one white and one red chosen for their varietals tipicity. This Club appeals to wine lovers who want both reds and whites and has even been referred to as the “his and hers” Wine Club. The cost per month is $29.95 + shipping (and tax for CA residents). All reorders average $13.99 per bottle.

**BEST BUY WINE CLUB**
The Best Buy Wine Club is our introductory Club and is both a great way for novices to discover a wide range of wines as well as a great source of high-quality-to-price-ratio wines for the savvy old pro. The cost per month is $19.95 + shipping (and tax for CA residents). All reorders average $9.49 per bottle.