2005 Bordeaux- The Big Easy
The following article contains excerpts from our 2005 Bordeaux Report. If you want a hard copy, just ask us or you can find it online on our website.

After two very easy and quick flights from San Francisco to Bordeaux, we should have figured that this year would be different than years past. What we found out after nine days of tasting through some 400 wines from 2005 vintage was that this was one of the easiest vintages to taste-no mouth searing tannins or green fruit or acid finishes here. Though the tannins were very high (one of highest on record) and the acids were high and the alcohols were high, the fruit was so ripe and round in most wines that the young harsh qualities of a new vintage were masked by the enormous fruit content.

“If it could, Bordeaux would settle for a 2005-type vintage every year. It was a truly extraordinary year, easy to manage, without complications and the almost permanently fine weather ended up by providing a wine of most unusual concentration. And the owners are all wearing the kind of smile that suggests they have something very special in the cellar.”-Bill Blatch 2005 Report

Also those smiles are partly due to the $$$ each one sees with this futures campaign-Clyde Beffa Jr, K&L

No need to go into the weather conditions for this vintage as everything went perfectly well through the whole growing season—perhaps just lacking a little in precipitation. The long warm days and cool evenings in the summer made for a wine of rich, ripe fruit, high acidity, high sugar (giving wines more alcohol), and high tannins. I really think Bill Blatch’s comments below hit the nail on the head.

“So ended a text-book harvest period for all of Bordeaux. The sun shone almost permanently and the showers came exactly when and where required to add the final touch, and all this after a dry hot season, during which what little rain there was fell just before all the vital sequences of the vine’s cycle. What more could we have asked for? Although some had cursed the drought, it had been the most perfect year we could expect. And if any growers have made a sub-par wine, they only have themselves to blame. And if any have made a vegetal wine, they should be lined up and shot at dawn.”-Bill Blatch 2005 Report

2005 Bordeaux Futures
Fabulous year for Bordeaux. These wines are sold on a futures basis. See our notes on these wines in our report or online.

2005 Château Mylord, Bordeaux................................................$8.99
One of the better values in 2005! Parker “sleeper of the vintage.”

2005 Château Lanessan, Médoc-Parker 88-90 points, “sleeper” ......$15.99
2005 Clos Manou, Haut-Médoc-Parker 90-92 points ..............$28.99
2005 Quinault l’Enclos, St-Emilion-Parker 92-95 points ..........$41.99
2005 Lucia, St-Emilion-Parker 92-94 points ......................$46.99
2005 Doisy Vedrines, Sauternes ...............................................$34.99
2005 Doisy Vedrines (375ml) ..................................................$17.99

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

2005 Château Rieussec, Sauternes............................................$69.99
2005 Château Rieussec (375ml) .............................................$34.99

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In This Issue

Wine Spectator scored it 89-91 and almost 92-94. We think it represents the best value in 2005 Bordeaux: More about this super-hyped, super-good vintage from Bordeaux. While only the super-rich will be able to afford the first growths and the super-seconds, there are some exciting and very affordable wines available. Check out wines such as Clarke, Malmaison, Lannesan, Meyney, Rochebelle, Langao-Barton, etc. They should be very affordable. For super-great value wines I would recommend the following: Château Brun, St-Emilion $12.99 and the 1.5L size at $27.99. Spicy, black cherry aromas and flavors—quite rich and round. I say buy this wine, you will thank me.

My second 2005 recommendation is the outstanding Château Caronne Ste. Gemme, Haut-Médoc $13.99 and the 1.5L size at $29.99. Mr. Parker called it “a sleeper” and scored it 88-90 points. And the Wine Spectator scored it 89-91 and almost 92-94. We think it represents the best value in 2005 Bordeaux! There will be more value wines. I recommend looking at our list on klwines.com

—Clyde Beffa Jr

Bearden’s 2005 Bordeaux Picks

I had the privilege of being a member of the K&L team that went to Bordeaux the first two weeks in April to taste and evaluate the 2005 vintage. Although these extremely young wines are still changing and forming every day, it was clear to all of us that this is a very special vintage in terms of consistency and quality. The bad news is quantities will be low, and prices will be high. The ray of hope is that virtually everyone made an outstanding 2nd wine, and these usually sell for a fraction of the first wines’ price. In fact, some of the best wines we tasted on our trip were the 2nd wines of the First and Second Growths.

Les Forts de Latour, Pauillac: Super intense aromas of crushed currants and berries. This is ripe and fat with a very elegant, velvety finish. Almost as good as some vintages of Latour and the best 2nd wine of the vintage. WOW!

Alter Ego de Palmer, Margaux: Flavors of raspberries, blackberries, chocolate and oak are in this outstanding and seamless wine. This was sweet and spicy and had the most plush texture of any of the 2nd wines we tasted. Rivals Les Forts for quality.

Pavillon Rouge, Margaux: Ch. Margaux made one of the best wines in 2005, and that attention to quality shows in their 2nd wine. Bright and vibrant with tons of black and red fruit masking the 14% alcohol. Aromas of licorice flow into the rich middle and ends with a velvety, fat, smooth finish. Great 2nd wine!

Clos du Marquis, St-Julien: This was sweet and thick showing red berries, black cherries and toasty oak all in perfect balance. This powerful and deep wine shows great proportion and very fine, sweet tannin. Excellent!

Carraudes de Lafite, Pauillac: A high percentage of merlot (45%) shows in the mid-palate of this elegant and structured wine. There is beautiful harmony in the way the sweet entry and dark cherry flavors are pulled together by the strong yet seductive tannins on the finish. Lots of class and breed here.

—Steve Bearden

Summer at Last!

The joys of a good summer BBQ are back, and I have just the right wines for you. If you’re in the mood for grilling some sausages and burgers you should try the 1997 La Chapelle de Ausone, St-Emilion ($34.99). This outstanding second label from Ausone is showing great.

With sweet, soft, ripe black fruit on the nose and just a touch of meatiness on the finish, this wine is a perfect matching for any type “saucisse” or “hambourgeois.” If lamb is up your alley then may I suggest the 1996 Les Pagodes de Cos d’Estournel, St-Éstephe ($29.99), with notes of cherries, cassis, as well as a dusty note on the nose. There are still some earthy tones on the back. I think it should be decanted for at least a half hour. Another good wine to have with lamb is the 1998 Malescot-St-Exupery, Margaux ($39.99). A more refined wine, this is one of the best 1998 left bank wines I’ve ever had. Elegant fruit, notes of roasted coffee and tobacco shows just great today and for the next few years. If you just feel like slapping some steaks on the grill, the 2000 Fiefs de La Grange, St-Julien ($26.99) is it. Tones of black fruit, light pluminess and cassis on the palate that last forever. It’s a bit closed at first so I do recommend decanting. Life is too short to enjoy bad wine with a great BBQ so try some of these out. Have a great summer!

—Alexandre Brisoux
2004 BORDEAUX FUTURES

See our Vintage Report and list of wines available on our website. A very fine vintage, classic style and well priced.

Alter Ego de Palmer, Margaux Spectator: A lovely, silky wine... $32.99
Angélus, St-Emilion (1.5L) $179.99
Angélus, St-Emilion 92-94 points Parker and Spectator $89.99
Ausone, St-Emilion 91-93 points Robert Parker $229.99
Barde Haut, St-Emilion $27.99
Bardonnai, Haut-Médoc $14.99
Branaire-Ducru, St-Julien (1.5L) 90-93 points Robert Parker $56.99
Branaire-Ducru, St-Julien $28.99
Brane-Cantenac, Margaux (1.5L) 90-91 points Robert Parker $59.99
Brane-Cantenac, Margaux $30.99
Calon Segur, St-Éstephe (1.5L) 90-93 points Robert Parker $78.99
Calon Segur, St-Éstephe $37.99
Cantemerle, Haut-Médoc $17.99
Cantenac-Brown, Margaux $24.99
Carruades de Lafite, Pauillac 87-90 points Tanzer $34.99
Clerc-Milon, Pauillac 89-91 points Wine Spectator $29.99
Climens, Sauternes $59.99
Climens, Sauternes (375ml) $31.99
Clos du Marquis, St-Émilion (1.5L) $49.99
Clos du Marquis, St-Julien 89-91 points Wine Spectator $24.99
Clos Marsalette, Pessac $16.99
Cos d’Estournel, St-Émilion 92-94 points Robert Parker and WS $69.99
Cos d’Estournel, St-Émilion (1.5L) $144.99
daiguilhe, Côtes d’Castillon 88-90 points Stephen Tanzer $18.99
d’Angludet, Margaux: An outstanding value $22.99
da’Armaillac, Pauillac 88-90 points Stephen Tanzer $24.99
du Tertre, Margaux (1.5L) $51.99 90-92 points Robert Parker $24.99
Destieux, St-Émilion-Tanzar: sweet berry and dark chocolate flavors $23.99
Doisy-Vedrines, Sauternes (375ml) $14.99
Doisy-Vedrines, Sauternes 89-91 points Wine Spectator $29.99
Domaine de Chevalier Rouge, Pessac 88-91 points Tanzer $29.99
Ducru-Beaucaillou, St-Julien (1.5L) 92-94 points Robert Parker $129.00
Duhart Milon, Pauillac $24.99
Fontinol, Fronsac $20.99
Gigaut “Cuvee Viva” Côtes de Blaye $14.99
Giscours, Margaux 90-92 points Robert Parker $29.99
Grand-Puy-Lacoste, Pauillac (1.5L) $71.99 88-91 points Tanzer $34.99
Grand Puy Ducasse, Pauillac $24.99
Gruaud-Larose, St-Julien (1.5L) $69.99
Gruaud-Larose, St-Julien 89-91 points Wine Spectator $35.99
Haut Brion Blanc, Pessac $299.00
Haut Brion, Pessac $149.99
La Fleur de Bouard, Lalande de Pomerol 88-90 points Tanzer $25.99
La Mission Haut Brion, Pessac $103.99
Lafite-Rothschild, Pauillac $179.99
Lafite-Rothschild, St-Émilion $26.99
Lagrange, St-Julien 89-91 points Wine Spectator $27.99
Langoa-Barton, St-Julien $32.99
Langoa-Barton, St-Julien (1.5L) 89-91 points Spectator $66.99
Lascombes, Margaux $44.99
Laville Haut Brion, Pessac $169.00
Léoville-Barton, St-Julien 92-94 points Robert Parker $27.99
Léoville-Las-Cases, St-Julien 95-100 points Wine Spectator $74.99
Léoville-Las-Cases, St-Julien (1.5L) 95-100 points Spectator $154.99
Léoville-Poyferré, St-Julien 90-93 points Robert Parker $35.99
Les Forts de Latour, Pauillac (1.5L) $89.99
Les Forts de Latour, Pauillac 89-93 points Stephen Tanzer $46.99
Les Ormes de Pez, St-Éstèphe Spectator: nice wine for the vintage $21.99
Lynch-Bages, Pauillac 89-91 points Wine Spectator and Tanzer $39.99
Lynch-Bages, Pauillac (1.5L) $84.99
L’Evangele, Pomerol 90-93 points Tanzer $84.99
Malescot Ste-Exupéry, Margaux (1.5L) $58.99 91-93 pts Parker, $28.99
Margaux, Margaux Inquire
Meyney, St-Éstèphe: Excellent wine $22.99
Monbousquet, St-Emilion $34.99
Montrose, St-Éstèphe $52.99
Mouton Rothschild (1.5L) $289.00 92-94 points Spectator $139.99
Nenin, Pomerol 89-91 points Spectator $29.99
Pagodes de Cos, St-Éstèphe $21.99
Pape Clement, Pessac 92-94 points Robert Parker $66.99
Pavillon Rouge, Margaux (1.5L) $69.99
Pavillon Rouge, Margaux 87-90 points Stephen Tanzer Inquire
Phelan-Ségur, St-Éstèphe: “supple and lush...” $24.99
Pichon-Baron, Pauillac (1.5L) $99.99 90-93 points Robert Parker $51.99
Pichon-Lalande, Pauillac 91-94 points Robert Parker $59.99
Pichon Lalande, Pauillac (1.5L) $129.99
Ponct-Canet, Pauillac 92-94 points Robert Parker $41.99
Ponct-Canet, Pauillac (1.5L) 92-94 points Robert Parker $79.99
Poujeaux, Moulis $21.99
Rieussec, Sauternes 92-94 points Wine Spectator $39.99
Rieussec, Sauternes (375ml) $20.99
Smith-Haut-Lafitte Blanc, Pessac-Léognan 91-92 points Tanzer, $37.99
Smith-Haut-Lafitte Rouge, Pessac-Léognan 91-93 points Parker $37.99
Sociando-Mallet, Haut-Médoc 90-92 points Parker $36.99
Suduiraut, Sauternes $49.99
Troplong Mondot, St-Émilion (1.5L) 92-94 points Parker $78.99

2005 Bordeaux-The Big Easy... con’t from p. 1

fact is that vineyard and winery procedures and practices are much better now than they were 23 years ago. And now with second and third wines (which few properties had in 1982), there is more selection being made for the Grand Vin.

There is no doubt that 2005 is a great Bordeaux vintage and among the best in the last 40 years. Is it the best? Hard to say, but we did find exceptionally good wines throughout all the regions and types of Bordeaux wine (ala 2000, except whites and stickies are better in 2005). What we also found was that many of the second wines of the great properties were fantastic—probably due to the health of all of the grapes of the vintage.

The Big Easy may end with the prospective prices of the vintage; the smiles of the owners were too big for us to think otherwise. The top 30 or 40 will be expensive (very expensive I would think). There were just too many people in Bordeaux telling negotiants and owners alike that they would pay almost anything for a good allocation. On the other hand, there may be some great finds and values from the lesser wines.

Since the quantities are not big, I am sure that we and all other retailers will not get enough of the stars to satisfy our customers’ demands. Getting on our waiting lists is imperative this year, and the folks who bought 2004s from us are probably feeling a bit more secure right now.

—Clyde Beffa jr

See our website www.klwines.com for tasting notes and accurate inventories.
2005 Bordeaux: Mother Nature’s Perfect Game!

The perfect weather conditions in 2005 produced wines of intensely focused fruit, sparkling acidity, fine tannins and a brilliant freshness that make even the most powerful of wines seemingly elegant. The following are some of my notes from the barrels. I use a 3 Star system for barrel samples and it goes like this: 1 Star means good wine, I definitely like it and would buy it; 2 Stars means exceptional/great wine that I would love to own; 3 Stars means this wine will go down as one of the classics of all time.

Margaux: Of all the great wines in 2005 I think this is wine of the vintage. 2005 is very floral with a fine perfume of perfectly ripe grapes. It is a big intense wine, so much power and richness, incredible mouth feel as well as mouth-coating sweet fruit and perfect tannins. The wine is huge and harmonious and at the same time elegant. Best I’ve ever tasted. 3 Stars ***

Pavillon Rouge: Also the best I’ve ever tasted, this would be an outstanding first wine in many vintages, just a little bit lighter and less powerful than the first wine. Buy this one. 2 Stars **

Léoville-Barton: As usual in a great vintage, Anthony and Lilian Barton have made a huge wine loaded with everything! Incredible amounts of intense black-purple fruit of boysenberry and blackberry exploding in all directions! The wine has a lot of integrating to do, but the key is that the tannins are round and under control. 2.5 Stars and could be 3.

Léoville-Las-Cases: Incredible strike of powerful red fruit and roses, a powerful core of masculine tannins and a beautiful sweet middle that will eventually open up and blossom into greatness. As always patience is the requirement. 2.5 Stars ** and could be 3. The second wine, Clos du Marquis, is off the charts and make this wine taste great even now. 2.5 Stars

Ducru-Beaucaillou: Fine and floral aromas of perfectly ripe grapes on the nose continue all the way thru this incredibly elegant wine. Sweet-grapey, lush finish! Wow great wine!! 2.5 Stars for now, and could move to 3.

Léoville-Las-Cases, St-Julien....$129.00
Léoville-Barton, St-Julien.....$179.00

See our award-winning website www.klwines.com for new arrivals and K&L top ten picks.
ness in the mouth. It has a tinge of coffee and vanilla on the palate. An exotic wine.

1999 Smith-Haut-Lafitte (1.5L) ............$79.99
One of Clyde’s favorite ’99s. Elegant-fruity.

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

2000 Bellrose Figeac Reserve .............$27.99
The ripe round fruit is wrapped around a core of dark chocolate and earthy spice.

2000 Calon-Segur, St-Estèphe ............$89.00

2000 Cos d’Estournel, St-Emilion ..$114.99

2000 d’Angludet, Margaux .................$39.99

2000 Feytit Clinet, Pomerol ...............$34.99

2000 Gruaud Larose, St-Julien ..........$31.99

2000 Haut-Bailly, Pessac ...............$34.99

2000 l’Evangile, Pomerol .................$79.99

2000 Montrose, St-Estèphe ..............$45.99

2000 Pedesclaux, Pauillac ...............$19.99

According to the Wine Spectator: “...with berry and cherry character, medium body, fine tannins and a delicate finish. Very nice indeed.”

2002 Eglise-Clinet, Pomerol .............$74.99

2002 Eglise-Clinet (1.5L) ..................$129.99
90-92 points Robert Parker: “An exceptionally strong effort from a vignerons, Denis Durantou…”

2002 Gruaud Larose, St-Julien ..........$31.99

2002 Haut-Bailly, Pessac ...............$34.99

90 points Parker: “…displays notes of tobacco smoke intermixed with sweet currant, cherry, and some toast…”

2002 Haut-Bergey, Pessac .................$19.99

2002 Haut-Brion, Pessac .................$149.99

2002 La Fleur de Bouard, Lal .............$25.99


2002 Lafite-Rothschild, Pauillac ...Inquire

2002 l’Evangile, Pomerol .................$79.99

2002 Montrose, St-estèphe ..............$45.99

2002 Pagodes de Cos, St-estèphe ....$22.99

2002 Pedesclaux, Pauillac ...............$19.99

Very charming with notes of coffee and toast developing.

2002 Pichon Baron, Pauillac ..........$49.99

2002 Potensac, Médoc .....................$17.99

2002 Reserve de Comtesse Lalande . $25.99
Pichon-Lalandes 2nd wine. Bright and deep with dark blackberry and cherry fruit, hints of herb and mineral, plenty of plum merit juiciness.

2003 Alter Ego de Palmer, Margaux ...$36.99

2003 Bahans de Haut-Brion, Pessac ..$41.99

2003 Beausejour Becot, St-Emilion ..$46.99

2003 Beausejour Duffau, St-Emilion$49.99

2003 Bernardotte, Médoc ...............$20.99

2003 Bernardotte, Médoc (1.5L) ....$42.99
90 points Robert Parker: “A sleeper of the vintage... silky tannin, low acidity, and a lush, hedonistic, sensual personality.” (04/06)

2003 Beychevelle, St-Julien (1.5L) ...$69.99

2003 Cambon la Pelouse, H Médoc ..$17.99

2003 Cambon la Pelouse (1.5L) ...$36.99

According to Robert Parker: “Cambon Le Pelouse has been consistently excellent over recent vintages, and 2003 is no exception... exhibits excellent berry fruit along with hints of saddle leather, licorice, and earth…” (04/04)

2003 Carbonnieux, Pessac ...............$23.99

2003 Chasse Spleen, Moulis ..........$25.99

2003 Chasse Spleen, Moulis (1.5L)$49.99

2003 Clement Pichon, Médoc ...........$15.99

2003 Clement Pichon (1.5L) ..........$30.99

2003 Clos d’Oratoire, St-Emilion ...$37.99

2003 Clos de la Villes Eglise, Pom ..$54.99
70% merlot and 30% cab franc. Sweet and elegant with tons of chocolate on the palate. Quite silky and smooth.

2003 de Pez, St-estèphe .................$27.99

According to the Wine Spectator: “Blackberry and milk chocolate aromas follow through to a medium-bodied palate, with fine tannins and a rich, caressing finish…” (03/06)

2003 Franc La Rose, St-Emilion.......$22.99
70% merlot and 30% cab franc. Rich, sweet, minty wine. Silky texture and lingering finish.

2003 Fonbadet, Pauillac .................$23.99
91 points from Spectator.

2003 Fontenil, Fronsac .................$21.99

2003 Gloria, St-Julien....................$29.99

2003 Goulee, Médoc ....................$29.99

2003 Haut Gay, Bordeaux Superior ...$13.99

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

2003 Haut-Bages-Liberal, (1.5L) ....$56.99

2003 Haut Bailly, Pessac .................$38.99

Very sweet aromas of violets and undertones of black licorice. Sweet palate entry, Substantial on the palate. Mid-fruit is there.

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

2003 Kirwan, Margaux ...................$42.99

2003 La Gatte, Bordeaux .................$10.99

Great aromas, deep cherry, touch of spice; classic Bordeaux, very pure.

2003 La Cousspaude, St-Emilion.......$44.99

2003 La Cousspaude (1.5L) ............$89.99

2003 La Fleur, St-Emilion ...............$26.99

Super delicious-ripe and I love this wine.

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

2003 La Grave a Pomerol, Pomerol ..$42.99

2003 Le Gay, Pomerol .................$57.99

2003 Les Carmes Haut Brion, Pessac$43.99

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

2003 Pedesclaux, Pauillac .............$20.99

2003 Pedesclaux, Pauillac (1.5L) ....$41.99

Cherry, anise as well as a bite of dusty quality on the nose reinforces my opinion that this estate has changed for the better. Cellar or drink today.

2003 Poujeaux, Moulis .................Inquire

2003 Reignac, Bordeaux SUPERIEUR ..$24.99

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


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

2003 St Paul, Haut Médoc ..............Inquire

50% merlot and cabernet sauvignon. Very fine sweetness on the mid palate.

2003 Teyssier, St-Emilion ...............$26.99

70% merlot and 30% cab franc. Rich, balanced.

White Bordeaux

2002 Clos Floridene Blanc, Graves ..$17.99

2002 Reynon VV, Graves ...............$11.99
Fabulous, delicious mineral wine.

2003 Les Plantiers Haut Brion .......$29.99

2003 Carbonnieux Blanc, Pessac ....$24.99
90-93 points Robert Parker.

2003 Monbousquet Blanc ................$58.99


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. There are no middlemen taking a percentage while passing it through distribution.

France: Alsace/Loire Valley

2003 Muscat Blanc, Charles Baur ............................................................$11.99
2001 Gewürztraminer Eichberg, Charles Baur ........................................$19.99
2003 Touraine Cot Vieilles Vignes, Grand Tiphaine .............................$13.99
2003 Menatou Salon Rouge, La Tour St Martin ......................................$13.99
2004 Menatou Salon Blanc, La Tour St Martin .......................................$13.99

These are wines of the soil, that echo the land with precision and delineation found in only the greatest of white wines.

2002 Quincy, Silice de Quincy ..................................................................$24.99

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

Bordeaux: White/Clairiet/Red/Stickies

2004 Château Roquefort Blanc, Bordeaux .............................................$9.99
2004 Château Thieuley Blanc, Bordeaux .................................................$10.99
2004 Grand Enclos de Château Cerons Blanc .......................................$13.99
2002 Clos Floridene Blanc, Graves ..........................................................$17.99
2004 La Peyrere du Tertre Clairiet ............................................................$12.99
2003 Château Peyraud, Premieres Cotes de Blaye .................................$9.99
2003 Petit Manou, Médoc .......................................................................$14.99
2000 Château Thieuley Cuvee Reserve F Couroule ................................$16.99
2003 Château Perron, Lalande de Pomerol .............................................$18.99
2003 Château Serilhan, St-Éstèphe .........................................................$19.99
2000 Grand Enclos de Château Cerons Blanc (375ml) .........................$12.99

Rosé/White Burgundy

2005 Bourgogne Cotes d’Auxerre Rosé, Domaine Goisot ......................$9.99

2004 St-Veran, Domaine des Nembrets, Barraud ...................................$13.99
2004 St-Veran, Domaine de la Croix Senaillet .......................................$14.99

The 2003 St-Veran has a delicate nose, with honey and rich flavors.

2003 St Romain, Champy .....................................................................$19.99

Red Burgundy

2001 Volnay, “Ronceret,” 1er Cru, Domaine Nicolas Rossignon ............$49.99

Clive Coates writes: “65 year old vines which belong to his grandfather. 29 hl/ha. Medium-full body. ripe, creamy and sophisticated. good tannins. Long. Intense. Very classy. ...”

2002 Volnay, “Caillterets,” 1er Cru, Nicolas Rossignol ..........................$51.99


Rich, chocolatey, round, this is classic Beaumonts.

Southern France/Rhône

2004 Côtes du Rhône, Domaine Verquesier ........................................$8.99
2002 Garrigues Rouge, Jean Louis Denois-Great value! .......................$8.99
2004 Côtes du Rhône, Domaine de la Maurelle ......................................$9.99

2004 ViT Coteaux du Languedoc Domaine Beau Thorey “Patuts” Pic St Loup (ORGANIC) ..............................................................$11.99
2002 Minervois Lauraire des Lys “Loriza” .............................................$12.99
2003 Vacqueyras, Cecile Chassagne ......................................................$12.99


New vintage, but same great wine. Packed with spicy fruit.


Sold out quickly last time-last 50 cases have arrived.


Sold out immediately last time—here is last 25 cases.


Two new arrivals from the great Jean Louis Denois.

2004 Gigondas, Domaine de la Maurelle ................................................$16.99

Spicy, rich, mineraly. Lots of black fruit on the palate. Decant.


2003 Les Baux de Provence Château d’Estoublon Rouge ......................$17.99

2003 Gigondas Tradition, Moulin de Gardette .......................................$18.99

Black fruit, spicy, and a bit peppery. Long finish.
### Direct Buys from Around the World Continued

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine Name</th>
<th>Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>2001</td>
<td>Minervois Lauraire des Lys</td>
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<tr>
<td>2003</td>
<td>Château Simone Palette Rosé, Provence</td>
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<td>2003</td>
<td>Château Simone Palette Blanc, Provence</td>
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<td>$31.99</td>
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</tbody>
</table>

### Champagne

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ariston Carte Blanche Brut</td>
<td>Our best deal in bubbles? Powerful!</td>
<td>$22.99</td>
</tr>
<tr>
<td>De Merci Sous Bois Brut</td>
<td>Rich style</td>
<td>$27.99</td>
</tr>
<tr>
<td>Philippe Bonet Brut Reserve</td>
<td></td>
<td>$27.99</td>
</tr>
<tr>
<td>Ariston Brut Rosé</td>
<td></td>
<td>$28.99</td>
</tr>
<tr>
<td>2000</td>
<td>Franck Bonville Brut Millesime Blanc de Blanc</td>
<td></td>
</tr>
<tr>
<td>Leclerc-Briant “La Croisette” Single Vineyard Brut</td>
<td></td>
<td>$29.99</td>
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<tr>
<td>Leclerc-Briant “Les Crayeres” Brut</td>
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<tr>
<td>Leclerc-Briant “Les Cheves Pierreuses” Brut</td>
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<tr>
<td>Leclerc-Briant “Clos des Champions” Brut</td>
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<tr>
<td>Fleury Carte Rouge</td>
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<tr>
<td>Fleury Brut Rosé</td>
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<tr>
<td>Ariston Aspasie Brut Prestige</td>
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<tr>
<td>Rene Collard Cuvee Ultime Ultra Brut</td>
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<tr>
<td>Philippe Bonet Brut Roy Soleil Blanc de Blancs</td>
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<td>$39.99</td>
</tr>
<tr>
<td>Rene Collard Brut Carte d’Or</td>
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</tr>
<tr>
<td>1990</td>
<td>Rene Collard</td>
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<tr>
<td>1990</td>
<td>Tarlant Single Vineyard Blanc de Blancs</td>
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<tr>
<td>De Merci Grande Reserve Sous Bois Brut (1.5L)</td>
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<tr>
<td>Franck Bonville Cuvee Belles Voyes</td>
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<tr>
<td>1985 Rene Collard</td>
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<td>$59.99</td>
</tr>
<tr>
<td>1985 Rene Collard Rosé</td>
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### Corsica

<table>
<thead>
<tr>
<th>Year</th>
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<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2003</td>
<td>Clos Canarelli “Petit Clos” (Organic)</td>
<td>The red “Le Petit Clos” from Clos Canarelli is a blend of younger vine syrah, nielluccio and sciaccarello. It displays bright violet and hisbiscus flora-matics along with juicy cranberry and cassis fruit.</td>
<td>$14.99</td>
</tr>
<tr>
<td>2003</td>
<td>Clos Canarelli Corse Figari (Organic)</td>
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### Italy: Tuscany/Montalcino

<table>
<thead>
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<th>Year</th>
<th>Wine Name</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2003</td>
<td>La Fortuna Rosso di Montalcino</td>
<td>2 Glasses Gambero Rosso.</td>
<td>$17.99</td>
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<tr>
<td>2003</td>
<td>La Fortuna Sant’Antimo Rosso</td>
<td>2 Glasses Gambero Rosso.</td>
<td>$27.99</td>
</tr>
<tr>
<td>2000</td>
<td>La Fortuna Brunello</td>
<td>2 Glasses Gambero Rosso.</td>
<td>$36.99</td>
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<tr>
<td>2003</td>
<td>Baricci Rosso di Montalcino</td>
<td>2 Glasses Gambero Rosso.</td>
<td>$18.99</td>
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<tr>
<td>2000</td>
<td>Baricci Brunello</td>
<td>2 Glasses Gambero Rosso.</td>
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<tr>
<td>1999</td>
<td>Pian dell’Orino “Piandorino” Super Tuscan</td>
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<tr>
<td>2000</td>
<td>Pian dell’Orino Brunello di Montalcino</td>
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### Piedmont

<table>
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<tr>
<th>Year</th>
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<tbody>
<tr>
<td>2004</td>
<td>Ruggeri Corsini Barbera d’Alba</td>
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<tr>
<td>2001</td>
<td>Ruggeri Corsini Barolo</td>
<td>2 Glasses Gambero Rosso and 90 points Wine Spectator.</td>
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### Veneto

<table>
<thead>
<tr>
<th>Wine Name</th>
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<tbody>
<tr>
<td>Silvano Follador Prosecco Valdobbiadene Brut</td>
<td>2 Glasses Gambero Rosso.</td>
<td>$10.99</td>
</tr>
<tr>
<td>Silvano Follador Prosecco Valdobbiadene Extra Dry</td>
<td>2 Glasses Gambero Rosso.</td>
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### Friuli

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine Name</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2004</td>
<td>Blason Merlot DOC Isonzo</td>
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<td>$7.99</td>
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<tr>
<td>2004</td>
<td>Blason Chardonnay DOC Isonzo</td>
<td></td>
<td>$8.99</td>
</tr>
<tr>
<td>2003</td>
<td>Blason Venc Bianco Isonzo DOC</td>
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<td>$14.99</td>
</tr>
<tr>
<td>2002</td>
<td>Blason Vencar Rosso DOC Isonzo</td>
<td></td>
<td>$19.99</td>
</tr>
<tr>
<td>2004</td>
<td>Ermacora Merlot COF</td>
<td></td>
<td>$14.99</td>
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<tr>
<td>2004</td>
<td>Ermacora Sauvignon COF</td>
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<tr>
<td>2004</td>
<td>Ermacora Tocai Friulano COF</td>
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### Sauternes

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<tr>
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<tbody>
<tr>
<td>2002 d’Yquem (375ml)</td>
<td></td>
<td>$94.99</td>
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<tr>
<td>2002 d’Yquem</td>
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<tr>
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### Sauternes Futures

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<tbody>
<tr>
<td>1991 d’Yquem</td>
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<td>$159.00</td>
</tr>
<tr>
<td>1993 d’Yquem</td>
<td></td>
<td>$159.00</td>
</tr>
<tr>
<td>1997 Guiraud</td>
<td></td>
<td>$46.99</td>
</tr>
<tr>
<td>1999 d’Yquem</td>
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<td>$149.99</td>
</tr>
<tr>
<td>2000 d’Yquem</td>
<td></td>
<td>$239.99</td>
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<tr>
<td>2000 Grand Enclos du Cerons Blanc (375ml)</td>
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<td>$129.99</td>
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<tr>
<td>2001 Castelnau de Suduiraut</td>
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<tr>
<td>2001 Rayne-Vigneau</td>
<td></td>
<td>$379.99</td>
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<tr>
<td>2002 Doisy-Védresines</td>
<td></td>
<td>$299.99</td>
</tr>
<tr>
<td>2002 Dauphin de Guiraud (375ml)</td>
<td></td>
<td>$139.99</td>
</tr>
<tr>
<td>2002 Suduiraut</td>
<td></td>
<td>$399.99</td>
</tr>
<tr>
<td>2002 Rieussec (92-94 points Parker)</td>
<td></td>
<td>$549.99</td>
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<tr>
<td>2003 Doisy-Védresines</td>
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<tr>
<td>2003 Doisy-Védresines (375ml)</td>
<td></td>
<td>$169.99</td>
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**Our top ten recommendations are listed at our website [www.klwines.com](http://www.klwines.com)**
**RHÔNE VALLEY**

2004 Crozes-Hermitage Blanc Domaine Combie (Organic) .................................................................. $17.99
2004 Costières de Nîmes Blanc Château Grande Cassagne Blanc ..................................................... $9.99
2003 Côtes du Rhône Jean-Luc Colombo “Forots” .......................................................... $8.99
2003 Côtes du Rhône La Roc Epine ..................................................... $12.99
2004 Côtes de Ventoux Domaine de Fondrèche “O’Sud” ................................................................. $11.99
2004 Châteauneuf-du-Pape Blanc, Senechaux ..................................................... $36.99
2003 Châteauneuf-du-Pape, Monpértuis “Classique” .......................................................... $31.99
2003 Châteauneuf-du-Pape, Patrick Lesc “Pierres Dorees” ................................................................. $36.99
2003 Châteauneuf-du-Pape, Moulin-Tacussel .......................................................... $34.99
2003 Châteauneuf-du-Pape, Domaine Bois de Boursan ................................................................. $39.99
2003 Gigondas Domaine Santa Duc .......................................................... $36.99
2003 Gigondas Montirius (Bio-dynamic) .......................................................... $29.99
2003 Vacqueyras Bastide St. Vincent “Pavane” .......................................................... $16.99
2003 Vacqueyras Montirius (Bio-dynamic) .......................................................... $19.99
2004 Cairanne Domaine Richard .......................................................... $23.99
2001 Cairanne Domaine Richaud “l’Ebrescade” .......................................................... $36.99
2003 Cairanne Feraud-Brunel .......................................................... $14.99
2004 Crozes Hermitage Yann Chave “Le Rouvre” .......................................................... $27.99
2004 Hermitage Yann Chave .......................................................... $64.99
2002 Côte Rotie Clusel Roch (Organic) .......................................................... $39.99
2004 St. Joseph Pierre Coursodon “l’Olivaie” .......................................................... $32.99

**SOUTHERN HEMISPHERE-COMMONWEALTH**

**South Africa**

2004 Excelsior Cabernet Sauvignon .......................................................... $7.99
2005 Le Bonheur Sauvignon Blanc .......................................................... $7.99
2004 Indaba Chardonnay .......................................................... $8.99
2004 Porcupine Ridge Syrah .......................................................... $10.99
2004 Glen Carlou Chardonnay .......................................................... $12.99
2005 Dannie de Wet “Limestone Hill” Chardonnay .......................................................... $13.99
2005 Mulderbosch Sauvignon Blanc .......................................................... $18.99
2004 Glen Carlou Paarl Syrah .......................................................... $21.99
2003 Fairview “Caldera” .......................................................... $22.99

**New Zealand**

2005 Nobilo Marlborough Sauvignon Blanc .......................................................... $8.99
2005 Drylands Marlborough Sauvignon Blanc-91 points WS .......................................................... $11.99
2005 Kim Crawford Marlborough Sauvignon Blanc .......................................................... $12.99
2005 Lawson’s Marlborough Sauvignon Blanc .......................................................... $12.99
2005 Whitehaven Marlborough Sauvignon Blanc .......................................................... $13.99
2005 Oyster Bay Sauvignon Blanc .......................................................... $9.99
2004 Olssen’s “Jackson Barry” Otago Pinot Noir .......................................................... $23.99

**Australia**

2003 Step Road “Blackwing” Shiraz .......................................................... $6.99
2004 Pillar Box Red Padthaway-90 points Parker .......................................................... $8.99
2004 Water Wheel “Memsie” -90 points Parker and Spectator .......................................................... $9.99
2004 Thorn-Clarke “Terra Barossa” VS Cabernet .......................................................... $10.99
2001 Mitchelton “Cresent” SMG, Victoria .......................................................... $10.99
2004 Thorn-Clarke “Shotfire Ridge” Shiraz-92 points Parker .......................................................... $15.99
2004 Hewitson “Miss Harry” GSM .......................................................... $17.99
2002 Penfold’s Bin 389 Cabernet/Shiraz .......................................................... $18.99
2003 Yalumba Hand Picked MGS .......................................................... $21.99
2003 d’Arenberg “The Dead Arm” Shiraz .......................................................... $49.99

**Jim C’s View Down Under**

2005 Isabel Estate Sauvignon Blanc Marlborough New Zealand ($15.99) Mike and Robyn Tiller supplied much of their fruit to wineries such as Cloudy Bay. In 1994 they produced their first Isabel Estate wine. The nose has a lovely powdery note with gooseberry, passion fruit, pineapple and lime that leap from the glass. The small percent of fruit that is barrel fermented with wild yeast adds nice mid-palate richness and texture. The finish is exceptionally long and multi-layered with some mineral notes as well.

2004 Thorn Clarke “Shotfire Ridge” Barossa Cuvee Barossa Valley South Australia ($15.99) This is one heck of a wine for the money! It won the gold at the Barossa Wine Show, Best Wine of Show at Ade-laide and Top of Class at The National Wine Show. It’s a beautiful blend of all five Bordeaux grapes that offers a bouquet of crème de cassis, black fruits, earth, chocolate and a hint of licorice. Balanced with good acidity, the middle palate shows a creamy texture and there a long fine finish.

2003 Craneford “John Zilm” Shiraz Barossa Valley South Australia ($29.99) 90-93 points Robert Parker. The wine has a nose of blue and blackberry fruits, earth and dark chocolate. Shows fine balancing aci

ity with some notes of black pepper and roasted grain. I tasted with winemaker John Zilm this past January, and I can tell you he has some more great wines to come. The 2004s will be coming soon with some great values, and the 2005s out of barrel were showing tremendous promise.

—Mulan Chan

**Rhone Experience**

This month I have two Rhone selections that I believe are sure to please. The next time you visit the Rhone Valley and traveling on the D975, I strongly suggest that you make a stop at Roaix, a charming village within the Côtes du Rhône appellation that is often times overlooked. This totally picturesque village offers up some lovely views as well as a more quiet Côtes du Rhône experience, as most folks have no idea where or what a “roaix” is.

If you don’t have any immediate travel plans then I recommend that you pick up a bottle of the 2004 Domaine Auzières Côtes du Rhône Villages Roaix (ORGANIC) ($12.99). Cool, bright and silky is how I would describe this red beauty from Roaix... with enough matière to handle heartier Provençal fare, but pretty enough to sip on its own. This is truly a wine to “go deep” on, and at this price you’ll save a few pennies too. Perhaps for your next trip to Roaix!

Now here is a gentle reminder: One cannot live on red wine alone. How about a nice white like the 2004 Château Grande Cassagne Costières de Nîmes Blanc ($9.99)? Grenache blanc and roussanne are behind this crisp and rich white from the South of France. The very floral nose will set you squarely in the Southern Rhone, at a village market, say, where lavender and white flowers mingle with green olives and citrus. All these, and more, you can taste in this excellent value wine. A tingle of oak on the finish adds complexity and remains a backnote. Open a bottle of the Grande Cassagne Blanc and prepare to be transported to the South of France!

—Mulan Chan

See our new-arrival Cabernets with tasting notes on our website at www.klwines.com
Dinner/Tasting with Château d’Angludet

Mark Saturday September 9 down and join co-owner James Sichel and K&L for a great dinner featuring the wines of Château d’Angludet, one of our favorite châteaux. Wines from 1999, 2000, 2001 and 2003 will be poured as well as some older vintages. More information out in mid June.

Port Old and New

1945 Dow ........................................$899.00
1950 Kopke Colheita .............................$249.00
1958 Krohn Colheita ............................$99.99
1960 Krohn Colheita ............................$89.99
1963 Dow ........................................$250.00
1963 Warre .......................................$249.00
1963 Taylor .......................................$299.99
1966 Krohn Colheita ............................$79.99
1970 Croft .........................................$89.95
1970 Graham .....................................$189.00
1974 Quinta do Noval Colheita ..............$84.99
1978 Krohn Colheita ............................$46.99
1983 Graham .....................................$79.99
1985 Warre .......................................$79.99
1989 Offley Boa Vista ............................$42.99
1994 Warre .......................................$79.00
1997 Ramos Pinto ...............................$34.99
1998 Ramos Pinto LBV ..........................$15.99
2000 Croft .........................................$49.99
2003 Quinta do Noval “Silval” ..................$34.99
Quinta do Tedo Ruby Reserve ...............$14.99
Quinta do Noval 40-yr-old Tawny ..........$99.99
Ramos Pinto Port ...............................$11.99

Languedociene Birds Beware

This month readers we are going deep. Deep into the heart of the Languedoc and more precisely to the Coteaux du Languedoc vineyards surrounding the town of Pezenas. Here, in one of the warmest areas of the Languedoc, sanguine reds are often found that characteristically exude unabashed black fruits and vibrant violet undertones. The best wines are not only bold, they are also beautiful, as they manage to retain a modicum of acidity and finesse. Enter Christophe Blanc, the young vigneron at Château de Montpezet whose wines fall under this two-fold description. The family-owned vineyards lie on a belt of predominantly schistous soil. In fact, vines are planted all the way up to the forest edge, where many palombieres (small thatched hunting blinds) are used by bird hunters. In fact, these blinds are the inspiration for the 2003 Château de Montpezet Coteaux du Languedoc, “Palombieres” ($13.99). This is truly a great opportunity to try a terrific example of what the South of France has to offer! Composed of 80% grenache and 20% mourvèdre, the “Palombieres” offers bold flavors of blackberries, pepper and spice, with hints of toast, earth and kirsch. This Languedociene red is complete and expressive, with complex structured flavors. Crack open a bottle and, depending on how ambitious you are, enjoy with grilled sausage or spit roasted leg of lamb!

—Mulan Chan
### CABERNET SAUVIGNON

<table>
<thead>
<tr>
<th>Year</th>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2001</td>
<td>Cooper Garrod, Santa Cruz</td>
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</tr>
<tr>
<td>2002</td>
<td>Ruston “Stagecoach”</td>
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<tr>
<td>2003</td>
<td>“Viader” Napa</td>
<td>$37.99</td>
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<tr>
<td>2003</td>
<td>Stepping Stone “Cornerstone”</td>
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</tr>
<tr>
<td>2001</td>
<td>Allora “Tresca” Napa</td>
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<tr>
<td>2001</td>
<td>Arrowood, Sonoma</td>
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<tr>
<td>2001</td>
<td>Arrowood Special Reserve</td>
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<tr>
<td>2001</td>
<td>Atalon, Napa</td>
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<td>2001</td>
<td>Burgess, Napa</td>
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<tr>
<td>2001</td>
<td>Heitz “Bella Oaks”</td>
<td>$59.99</td>
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<td>2001</td>
<td>Heitz “Martha’s”</td>
<td>$119.00</td>
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<td>2001</td>
<td>Mount Veeder Res. Meritage</td>
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<td>2001</td>
<td>Roth, Alexander Vly</td>
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<td>Santa Cruz Mountain Viney</td>
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<td>2001</td>
<td>Schweiger, Spring Mountain</td>
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<td>2001</td>
<td>Silver Oak, Napa</td>
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<td>2001</td>
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<td>2001</td>
<td>Altamura, Napa</td>
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<tr>
<td>2002</td>
<td>Amici, Napa</td>
<td>$39.99</td>
</tr>
</tbody>
</table>

The addition of a small amount of merlot and petit verdot to this cab adds richness to the mouth feel and increases the aromatics.

### CABERNET PICK OF THE MONTH!

<table>
<thead>
<tr>
<th>Year</th>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2003</td>
<td>Waterstone, Napa</td>
<td>$19.99</td>
</tr>
</tbody>
</table>

A GREAT BUY FOR NAPA CAB! Aromas of cedary oak, currants, black cherries and ripe plums suggest the fruit flavors to come, as does the intense, deep red color of the wine.

### Trey’s June Picks

2004 Fess Parker “Frontier Red” ($7.99) This is your BBQ red for the summer! A blend of too many varietals to list, this wine is all about the ripe fruit and soft finish. Serve with almost anything you can put on a grill. And it has a screw cap to boot.

2005 Foxglove Edna Valley ($10.99) Just the right amount of fruit, acidity and oak combined to make this deliciously rich yet fresh wine your perfect poolside sipper. Food friendly!

2003 Kirkham Peak Howell Mountain Zinfandel ($14.99) Lots of bang for your buck here. Big, rich and juicy, the combination of the softer, riper vintage of 2003 and the Howell Mountain firmness helps create a Zinfandel that shows the perfect balance of fruit and structure.

2003 Miner Family Oakville Cabernet Sauvignon ($49.99) A blend of 95% cabernet sauvignon and 5% cabernet Franc, aged for 21 months in 60% new French oak and 8% new American oak. The 2003 vintage shows ripe, vibrant fruit, which is lush and lively in the mouth and hints for fresh black currants and red cherries. This wine can be enjoyed on the younger side, as the fruit is the dominate force.

1999 Beringer Private Reserve Cabernet Sauvignon ($79.99) 93 points from the Wine Spec-tator! This wine is $20 cheaper than the currant release and has the benefit of several extra years in the bottle. We tasted this wine the other day, and it is really starting to develop some complexity in its aromas. Red fruits dominate the flavors with hints of cedar, mint and spice. The wine is at its best with some decanting.

—Trey Beffa
San Francisco Focus
In late April I had the opportunity to spend a couple of days at Handley Cellars in the Anderson Valley. Along with several other people from the restaurant industry, we spent two nights in the lovely ranch house. Throughout the visit, we toured the vineyards and spent a few hours with the winery staff blending different lots of pinot noir. Our hosts were wonderful people, and they spent many hours talking about the wines and serving us delicious meals. My thanks go out to Mrs. Handley, Kristen, Andrea and all the great staff.

The winery was established in 1982 by Milla Handley. A former assistant to both Jed Steele and Dick Arrowood, she has been a leader in bringing the Anderson Valley to the forefront of Pinot Noir and Gewürztraminer production. The wines from this cool growing region show great balance and structure with reasonable alcohol levels. If you’re ever up in the area, stop by the winery’s tasting room. They have a variety of wines to sample, many which are sold by sourcing fruit from three remarkable vineyard sites in Arroyo Seco, Santa Lucia Highlands and the Gabilan Mountain Range, and by applying a rigorous program of sustainable farming, they produced a wonderful Chardonnay in 2004 showing both elegance and superb richness.

2004 Cambria “Katherine’s” $12.98

Chardonnay Pick of the Month!
2004 Carmel Road, Monterey $11.99

By sourcing fruit from three remarkable vineyard sites in Arroyo Seco, Santa Lucia Highlands and the Gabilan Mountain Range, and by applying a rigorous program of sustainable farming, they produced a wonderful Chardonnay in 2004 showing both elegance and superb richness.

2004 Cartlidge & Browne, Calif $8.99
2004 Chalone, Monterey $10.99
2004 Château Montelena, Napa $29.98
2004 Ch. St. Jean, Sonoma $9.98
2004 Ch. St. Michelle “Indian Wls” $14.98
90 points from the Spectator’s “Sips and Tips”!
2004 Chehalem “Inox” $16.99
2004 Cinnabar, Monterey $14.99
2004 Edna Valley Vineyards $10.99
2004 Esser, California $7.99
2004 Far Niente $39.99
2004 Four Vines “Naked” $10.99
2004 Franciscan, Napa $12.99
2004 Frei Brothers, Russian River $12.99
2004 Groth, Napa $22.98
2004 Hartford, Sonoma $17.99
2004 Heitz, Napa $12.99
2004 Heron, California $7.99
2004 Hess Collection, Napa $16.99
2004 Hess Select, California $8.99
2004 J. Lohr, Arroyo Seco $10.99
2004 Jordan, Russian River $24.99
2004 Kali Hart, Monterey $9.99
2004 Keller “La Cruz,” Sonoma $23.99
2004 Kendall Jackson Grand Res $14.98
91 points Robert Parker!
2004 La Crema, Sonoma $14.99
2004 Landmark “Overlook” $21.99
2004 Logan, Monterey $12.99
2004 Mark West, Central Coast $8.99
2004 Melville, Santa Rita $21.99
2004 Meridian, Santa Barbara $6.99
2004 Mer Soleil, Central Coast $34.99
2004 Merryvale “Starmont” $14.99
2004 Miner Family, Napa $27.99
2004 Mueller, Russian River $24.99
2004 Napa Cellars, Napa $15.99
2004 Newton “Red Label” $19.99
2004 Neyers, Napa $23.99
2004 Nickel & Nickel “Truchard” $34.99
2004 Nickel & Nickel “Searby” $34.99
2004 O’Connor, Alexander Vly $16.99
This fresh and clean wine is aged in stainless steel tanks, no oak here! Richness is brought on by 25% malolactic fermentation and weekly stirring of the lees until the wine was bottled. Great food wine!
2004 Orogeny, Russian River $21.99
2004 Patz & Hall “Dutton” $36.99
2004 Qupe “Y Block” $16.99
2004 Ramey, SC, RR and Carn $31.99
2004 Raymond “R” Collection $9.99
2004 Ridge, Santa Cruz Mnts $29.99
2004 Rusack, Santa Barbara $15.99
2004 Sebastiani, Sonoma $10.99
2004 Silverado, Napa $14.99
2004 Smith Madrone, Napa $22.99
2004 Sonoma-Cutrer, Russian Rivr $16.99
2004 Stubbbs, Marin $28.99
2004 Talley “Oliver’s” $21.99
2004 Taz, Santa Barbara $12.99
2004 Testarossa “Castello” $25.99
2004 Toasted Head $10.99
2004 Trefethen, Oak Knoll $21.99
2004 Trinchero, California $6.99
2004 Two Tone Farm, Napa $7.99
2004 ZD California $24.99
2005 Bogle, California $7.99
2005 Foxglove, Edna Valley $10.99
2005 Keller Oro de Plata $17.99
2005 Kalinda Los Carneros $12.99
2005 Morgan “Metallico” $17.99
2004 Etude, Carneros........................$38.99
2004 David Bruce Central Coast ......$18.99
2004 Carmel Road, Monterey ..........$14.98
2004 Cambria "Julia's" ......................$16.98
2004 Bogle, California ......................$11.98
2004 Belle Glos "Clark & Teleph" ....$39.99
2004 Ambullneo "Bulldog Res" ........$76.99
2004 La Crema, Sonoma .................$14.98
2004 Lange "Three Hills Cuvee" .......$36.99
2004 Loring "Clos Pepe" ....................$49.99
2004 Melville, Santa Rita .................$24.99
2004 Migration, Anderson Valley .....$27.99
2004 Morgan "Gary’s" ......................$39.99
2004 Morgan "Twelve Clones" ...........$24.99
2004 Olivet Lane, Russian River .....$23.99
2004 Pellerin, "Rosella’s" .................$36.99
2004 Ponzi, Willamette Valley .........$29.99
2004 Rex Hill Oregon .....................$17.99
2004 Roessler Cellars "Bluejay" ......$29.99
2004 Sanford, Santa Barbara ...........$24.98
2004 Shea Wine Cellars Estate ......$34.99
2004 Soter North Valley, Ore. .........$31.99
2004 Three Saints, Santa Maria ......$19.99
2004 Westrey, Willamette ...............$17.99
2004 Cartlidge & Browne, Calif ...$9.99
2005 Chalone, Monterey .................$13.99
2005 O’Reilly, Oregon ...................$15.99
2005 Parker Station, Santa Barb ..$10.99

Pink & Bean Tag Team on California Rosé

Martin and Shaun here to team up on the wine for summer, dry rosé. We have plenty of great rosé from right here in California. There's no better time now to try them!

2005 Vinum "It's OKAY" Rosé, Napa ($8.99) Wow what a color! This rose of cabernet has a bright ruby red robe that absolutely shines, and a wonderful dry frais du bose nose that promises richness. Not to fail on the palate, a dry burst of strawberry cherry and raspberry fruit makes the mouth water. And you'll be doing a good deed by purchasing this one; a portion of the profits will be donated to the Breast Cancer Research Foundation, a cause we can all support. What have you got Martin?

Shaun, I'm glad you asked. I myself came around last year to the surprising pleasures of elegant rosés, and my first pick is the 2004 Miner Family Rosato ($14.99), a wonderfully balanced rosé made with 100% sangiovese grapes from very chill Mendocino County. This producer is sometimes known for weighty, full-bodied, richly textured wines but this rosé is all about finesse and refreshment. A perfect drinker or a lunch-time sipper. Mmm, I'm getting hungry, Shaun. I'm going to my kitchen to take a look. Take over for a second.

Will do, Martin. Everyone loves Bonny Doon, the eccentric winery of Santa Cruz Mountains, and the 2005 Bonny Doon "Vin Gris de Cigare" California Rosé ($9.99) is a perennial favorite. Provencal varietals comprise most of the grapes here, and the dry spicy fruit on the palate mingles with olfactory resonances of Provencal fields of sweet herbs. Fun, exciting, mouthwatering and esoteric rosé that is hard to resist. Who needs dinner? Grab an ice bucket and some hors d'oeuvres and head for the back yard for a mini vacation any day of the week. What's next on your list Martin?

Well, Shaun, a wise man once said, "If you like pink, the world is your playground." More or less, I think that's what he said. Anyway, that was the case when I tasted the 2004 Red Car "Think Pink" Rosé ($14.99). A Rhone varietal menage, this pleasurable elixir shows up

Continued on page 13
Domestic White
2001 Corazon Gewürztraminer ...........$19.99
2004 Chehalem Dry Riesling .........$18.99
2004 Conundrum White Blend ........$21.99
2004 Graff Chalone Pinot Blanc .......$16.99
2004 Lange Pinot Gris .................$12.99
2004 Poe's Leap Riesling ...............$21.99
2004 Luna Napa Pinot Grigio ...........$16.99
2004 MacMurray Ranch Pinot Gris ...$14.99
2004 Michael Austin Viognier .........$16.99
2004 Pine Ridge Chenin/Viognier ...$11.99
2004 Smoking Loon Viognier ..........$6.99
2005 Stolpman L'Avion Rousanne .......$22.99
2005 Trefethen Napa Riesling .........$14.99
2005 Willakenzie Pinot Blanc/Gris ...$17.99
2005 A to Z Oregon Pinot Gris .........$11.99
2005 Bonny Doon Malvasia Bianca .....$11.99
2005 Clos Saron Carte Blanche .......$18.99
2005 Cycles Gladiator Pinot Grigio ...$11.99
2005 La Sirena Muscato Azul ..........$29.99
Sauvignon Blanc
2003 Source “Heart Block” .............$46.99
2003 Wattle Creek, Mendocino .........$16.99
2004 Chance Creek, Redwood Vly ....$12.99
Leans toward the fruity (and non-grassy) style of Sauvignon Blanc! Crisp, clean and organic.
2004 Château St. Jean, Sonoma .........$9.99
2004 Emmolo, Napa .....................$12.99
2004 Grigg Hills, Napa .................$19.98
2004 Husch, Mendocino .................$9.99
2004 Kalinda, Mendocino ...............$9.99
2004 Kathryn Kennedy ..................$19.99
2004 Kirkham Peak, Mendocino ......$9.99
2004 Mason, Napa .......................$12.98
2004 Matanzas Creek, Sonoma .........$14.99
2004 Merryvale, Napa ...................$14.98
2004 Morgan, Monterey ................$10.99
2004 Murphy Goode “Tin Roof” .......$6.99
2004 NO Lake County ....................$8.99
NO malolactic fermentation, NO oak, NO cork.
2004 Saracina, Mendocino .............$21.99
2004 Source “Gamble” ..................$24.99
2004 Spring Mountain, Napa .........$24.99
2004 St. Supéry, Napa ..................$13.99
2004 Voss, Napa .........................$14.98
2005 Crocker Starr, Napa ..............$23.99
2005 Cliff Lede, Napa ...................$19.99
2005 DeSante, Napa .....................$16.99
A staff favorite from Napa!
2005 Ferrari Carano, Sonoma .........$11.98
2005 Geyser Peak, California .........$7.99
2005 Girard, Napa .......................$12.99
2005 Groth, Napa .......................$12.98
2005 Hanna, Russian River ............$12.98
2005 Honig, Napa .......................$11.99
2005 Joel Gott ................................Inquire
2005 Pomelo, California ...............$9.99
2005 Preston, Dry Creek ...............$14.99
2005 Whitehall Lane, Napa ............$11.99
Merlot
2002 Alton, Napa ..........................$24.98
2002 Ch. Souverain, Sonoma ..........$13.99
2002 Ch. St. Jean, Sonoma .............$18.99
2002 Ferrari Carano, Sonoma .........$19.99
2002 Franciscan, Napa ..................$17.99
2002 Hogue “Genesis” ..................$9.99
90 points from the Wine Spectator!
2002 Markham, Napa ....................$15.98
2002 Rombauer, Napa ...................$19.98
2002 Swanson, Napa .....................$22.99
2002 Twomey, Napa .....................$64.99
2003 Burgess, Napa .....................$14.99
2003 Chappellet, Napa .................$27.99
2003 Duckhorn, Napa ...................$44.99
2003 Duckhorn 3 Palms/Estate .........Inquire
2003 Emmolo, Napa .....................$19.99
2003 Frei Brothers, Dry Creek .........$12.99
2003 Frog's Leap, Napa .................$29.99
2003 L'Ecole No. 41, Columbia Vly ...$29.99
2003 Matanzas Creek, Sonoma .......$19.98
2003 ScrewKappa Napa .................$11.99
2003 Shafer, Napa .......................$44.99
2003 Whitehall Lane, Napa ............$21.99
2004 Bogle, California .................$6.98
2004 Hacienda, California .............$4.99
2004 McManis, California .............$7.99
Domestic Red
2002 Altamura Sangiovese .............$32.99
2002 Fort Ross “Pinotage” .............$29.99
2002 Palmina “Stolpman” Nebbiolo ....$31.99
2003 Graff Chalone Mourvèdre ......$15.99
2003 Paraduxx, Napa Red .............$39.99
2003 Rocca Bad Boy Red ...............$29.99
2003 Shypoke Napa Charbono .........$19.99
2003 Vino Noceto Sangiovese .......$13.99
2004 J. Runquist Primitivo .............$21.99
2004 Margeurum “M5” Red Blend ...$23.99
2004 Owen Roe “Abbot’s Table” .......$24.99
2004 Palmina “Zotovich” Dolcetto ....$19.99
2004 Porter Creek Carignane .........$17.99
2004 Unti Dry Creek Barbera .........$21.99
Syrah/Petite Sirah
2001 Steele “Parmlee Hill” .............$15.99
2002 CloSaron “Heart of Stone” .......$32.99
2002 La Sirena, Napa ...................$52.99
2002 Project 3000 Lake County .......$17.99
2002 Saxon Brown, Napa ...............$36.99
2003 Cold Heaven “Second Sln” .......$34.99
2003 Stolpman “Angeli” .................$49.99
2003 Van Enoo, Santa Ynez .............$18.99
2004 A Donkey & Goat ..................$31.99
2004 Andrew Murray “Tous les J” .......$14.99
2004 Earthquake Lodi Petite Sirah ...$28.99
2004 JellyRoll, Santa Ynez .............$34.99
2004 Neyers “Old Lakeville Road” ....$24.98
2004 T Vine “Duaute” ...................$31.99
2004 Vinum “PETS” Petite Sirah .......$9.98
Pink & Bean Tag Team on California Rosé con’t...

wearing nothing but a lovely ruby grapefruit hue, and opens into juicy Bing cherry, fresh strawberry, and hints of exotic, tropical wonders. Have this with seared ahi or grilled butte sage chicken with fresh vegetables. Okay Shaun, let me cool off, back to you.

Let’s see, the 2005 Elizabeth Spencer Sonoma Coast Rosé ($15.99) is a bright and rich rosé of syrah to keep up the Southern French motif. The soft watermelon color belies the powerful palate of strawberries and blueberries mingled with Provencal flowers and zingy acidity. Rich enough for dinner, and shows a nice long finish. What are we going to finish with Martin?

The 2005 Soter “North Valley” Rosé ($19.99) from the same man who brings us Etude, is a thing of beauty. Equal parts charm and refined elegance, this pinot noir-based (what else?) stunner from Oregon stopped me dead in my tracks. Rocking with almost any food, Soter commands your attention the way few rosés can. Take this one to any party, picnic, BBQ, you name it, and show it off to anyone who’s ready to laugh at rosé for being “unsophisticated” because this baby’ll laugh right back. A real winner. Until next June, this is Pink & Bean, purveyors of fine “Off-reds” for your drinking pleasure, signing off. Enjoy!

—Shaun Green and Martin Reyes
**El Otono**

I have just returned from a fall time trip to South America and have had some awesome wines from Argentina and Chile. Here are a few suggestions for your casa this summer or for any season!

**2005 De Martino Organic Sauvignon Blanc, Chile** ($12.99)

The South American wine press always ranks the wines from De Martino at the top of the heap. Their latest offering is this organic Sauvignon. Fresh and full of citrus flavors, the perfect aperitif or poolside sipper.

**2003 Santa Ema Reserve Carmenere, Chile** ($12.99)

This offering from Santa Ema shows of all of the charming qualities this often maligned varietal. Full of soft plummy fruit, this red has aromas of tobacco, currants and vanillin oak. Enjoy this Carmenere with grilled pork chops!

**2004 Pascual Toso Reserve Malbec, Argentina** ($14.99)

The folks at Pascual Toso have been making wine in Maipu since 1890. Recently, they hired to Paul Hobbs as consulting winemaker. The combination of Italian tradition and California flash results in a Malbec with style and grace. Packed with ripe blueberry/blackberry fruit, this inky red has a suave palate feel and a long finish. Fantastic with ribs!

**2003 Kaiken Ultra Malbec, Argentina** ($17.99)

A blend of 92% malbec and 8% cabernet, this red wine is a broad shoulder bruiser with aromas of roasted coffee, oak and blackberry. The burst of ripe fruit really packs a punch on the palate. Enjoy with grilled sausage!

**2006 Viña Montes Syrah Colchagua Valley, Chile** ($15.99)

This red has more style and substance than wines at twice the price. Packed with blackberry/raspberry fruit and a long peppery finish. This red has more style and substance than wines at twice the price. Perfect for steak! Buen Provecho!

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**¡Alégrense los Geeks de Vino!**

In Bierzo, unlike most of the famous regions in Spain, tempranillo is not the big grape. Rather it’s the unique indigenous varietal, Mencia that matters. While it is planted elsewhere in this corner of the Iberian Peninsula, this grape seems to do best here. Located between the cool region of Galicia and the hot uplands of the Duero, this relatively cool climate allows the grapes to fully mature while still retaining their acidity. Mencia and Bierzo are cameleons; you never know what you’re going to get. Sometimes they’re like Loire Valley Cabernet Franc other times Northern Rhone Syrah. Confusing? Yes. Boring? Never. Their unique flavor profiles make them a delicious accompaniment to many dishes. Right now we have several in stock:

**2005 Bodegas Y Vinedos Luna Beberide Luna** ($12.99)

This is in that Northern Rhone vein: meaty. Don’t let you inner vegetarian be scared away, there is also plenty of rich dark fruits on the nose and palate. Elegant and pleasantly structured, this wine really opens up and shows more spice and minerals with some decanting.

**2004 Dominio de Tares, Baltos** ($13.99)

Less extreme than the above but no less enchanting. Brighter red fruits with a floral hint and a touch of earth on the nose. On the palate this wine offers lots of red fruits, minerality and spice. It sees several months in both American and French oak.

**2004 Pucho, Bierzo** ($12.99)

Here is a Loire Valley expression of Mencia. Bright and snappy with red fruit, herbs and spice. Medium bodied, with good intensity and persistence, the palate has plenty of juicy red fruit supported by moderate tannins, leather and spice. This was instantly a staff favorite.

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

Last February I traveled to the Loire Valley to attend a fair held at Angers each year highlighting the wines of the region. There was a big group of us from all over the U.S., retailers, distributors, sommeliers and a couple of die-hard wine nuts. Going to such an event is useful as you can taste a ton of wines and really get a feel for the vintage and how it played out in all the different regions. But the best part is visiting the producers at their estates before and after the fair.

One of my favorite visits is always to Marc Olivier at Domaine de la Pépière in Muscadet, this being the third straight vintage I have tasted there. For those of you who don’t know this estate, Marc Olivier in Muscadet, this being the third straight vintage I have tasted

Recent vintages have been fantastic, and the 2005 vintage was one of the best I have ever had. The vineyards are in old vines (40 years and older) with a particularly good soil that helps the wines to finish and bottles with a very light filtration. The wines are unoaked and natural, and the production is small, with only around 10% of the wines put into the cellar. Nothing but clean, bright, healthy fruit will do for this guy. I swear one day I thought I saw him cry when he came across a cluster of grapes that were not up to his standards. For those of you who don’t know this estate, Marc Olivier hand harvests, a rarity in the region, uses natural yeasts, and waits for the wine to finish and bottles with a very light filtration. The wines are unoaked and natural, and the production is small, with only around 10% of the wines put into the cellar. Nothing but clean, bright, healthy fruit will do for this guy. I swear one day I thought I saw him cry when he came across a cluster of grapes that were not up to his standards.

For those of you who don’t know this estate, Marc Olivier hand harvests, a rarity in the region, uses natural yeasts, and waits for the wine to finish and bottles with a very light filtration. The vineyards are from original stock; Olivier is the only grower in the Muscadet who does not have a single clonal selection in his vineyards. This heroic vigneron does in Muscadet with old vines, granitic soils and low yields what others dream of in much more “serious” appellations. Some of you had the pleasure of meeting him at our event last March. He was very impressed with the welcome you all gave him. The 2005 Domaine de la Pépière Classique Muscadet Sèvre et Maine Sur Lie ($10.99) has now arrived just in time for the summer. It is energetic, juicy and full of life, a cool crisp slice of the Muscadet soil tempered with snappy fruit. Don’t delay. These wines have built up quite the following.

—Jeff Vierra, Proud Muscadet Lover

**When in Doubt, Go Lebanese**

Located at an altitude of 3000 feet above sea level, in the Bekaa Valley of Lebanon, are the vineyards of Château Musar which rest, warm, happy and excited. The Bekaa Valley is surrounded by mountains running parallel with the Mediterranean coast. Here grow vines that rarely see any frost or disease and are bathed in a long, warm sunny growing season. Grape varieties of cabernet sauvignon, cinsault and carignan dominate the vineyard, which consists of a gravelly soil and base of limestone. Founded, as a hobby interest, by Gaston Hochar and now run by his two sons, Serge and Ronald, Musar strives “to translate what nature intended.”

The blend is always based on the vintage, hand picked then aged to 15 months in Nevers oak, blended in its third year, bottled and then aged in the cellar for another four years. Known world wide for their complexity and maturity, the wines are ready to drink upon release, seven years after harvest, but will continue to age with style and grace for many, many years. The 1995 Château Musar, Lebanon ($47.99) is a vibrant little beauty. A rich round core, spicy chocolate aromas and a zippy, elegant finish is what this is showing off now, but I can’t wait to try it again in five. The 1997 Château Musar, Lebanon ($43.99) is a bit more austere and rugged with a darker, richer style of old-world flare that needs time to really begin to strut its stuff. This is definitely one for the cellar.

Since it is time for those summer time sippers, we are also excited to have the 2004 Château Musar Cuvee Reserve Rosé ($16.99). This is a blend of mostly cinsault and obeideh that is aged in oak for 6 to 9 months, bottled and then finally released two years later. You have to give this a shot with a grilled vegetable cous cous with fresh parsley, cilantro and good extra virgin olive oil!!!

—Eric Story

**Dragy is Back**

Once again my good friend, and ex-boss, has created a force to be reckoned with. As he puts it, “being a small farmer from the Rheingau, I not only want to produce wines that represent my region but also the village from I have been born and raised.” Johannes has continued to practice the same philosophy since he began making wine, purity of fruit. He is fanatical about it, trust me on this one! When working for him, he would say, once a day at least, my wines are made 90% in the vineyard and only 10% in the cellar. Nothing but clean, bright, healthy fruit will do for this guy. I swear one day I thought I saw him cry when he came across a cluster of grapes that were not up to his standards.

Running along the top of the hill of Rudesheim, just below the forest line, is a vineyard named Drachenstein (Dragonstone), aptly named after the dinosaur print found there. The Drachenstein vineyard is steep and very difficult to work. The soils are filled with all sorts of shapes and sizes of quartzite, which really defines the character of the wines that can come out of there.

The 2005 vintage was a superb one, and the 2005 Josef Leitz Rüdesheimer Drachenstein “Dragonstone” Riesling ($14.99) is yet another fantastic example. Yes, although considered a QBA, this is no QBA, especially considering this was picked at the high-end späteste level. This year’s Dragy has a powerful core of fruit, reminding me a bit of ’03, spiked with that quartzite minerality and a truly unbelievable sharp, ripe, citrus acidity, unlike ’03, that leaves a translucent, pure lingering finish. Mr. Leitz has given us another world-class wine at an unbelievable price. This is truly a no brainer for a summertime sipper, or gulper! Thank you Johannes, you are my hero!!!

—Eric Story
The Future of Wine

It is kind of surprising to watch old science fiction movies and see the precursor to modern architecture and design: corporate campuses sprouting fairy rings of cylindrical buildings, all mirrors and glass; aerodynamic automobiles molded like designer spacecraft; wireless communications that are every bit as fantastic as an old Buck Rodgers episode. In the “old days,” a video phone on a wristband was as unbelievable as space travel, solar technology and organ transplants.

Wine is grapes, still comes from the soil. But the reconstitution of grape juice to wine is embellished by so much manipulation, from mechanized irrigation to picking, destemming, temperature stabilization, fermentation, bottling, you get the picture. The evolution of the wine business is just as amazing, in its own way, as the strides made in technology. Of course, this begs the question of whether we are better off for these advances. The answer is yes. And no. Yes, because the “vin ordinaire” has never been better. The rise in quality of bulk type wine, though “manufactured,” owes so much to increased use of technology. No, because so many small production, or “artisan” facilities are using the same bag of tricks and robbing themselves of their individuality.

So, like everything else (or so it seems) the definition of progress is all too often one step forward, three steps back. What will the future of the wine business be like? Will there be aging machines for your young reds? Wine repair centers to fix flaws while you wait? Or will we suffer another Prohibition, wiping out production as we know it? I guess that half the fun, and most of the consternation will be in the finding out.

Jim’s June Gems

What has the weather conditions this winter/spring in the North Coast been in comparison to the previous years, and how is it affecting this harvest, you may be asking? To begin with, I have never seen this much rainfall and cold weather in the North Coast. When Chris, Eric, Jeff, and I decided to put the vineyard and property up for sale in October, I told them that the worse case scenario would be if we had close to last year’s rainfall, 67 inches (normal is 45+/-). We past 90 inches of rain by April 14. It made showing the property/vineyard impossible. More importantly, we did not have bud break in the valley until the last week of April, three to four weeks behind. So, this has been the worst of the worse case scenarios. I will keep you posted as to how all of this affects the harvest as it evolves.

The Cremant de Limoux Aimey Sieur d’Argues “Grand Cuvee 1531” ($9.99) has reappeared at our revolving door. This is the same D.I. sparkler that we landed last November, and all 250 cases vanished in less than four weeks. With a very fine bead, this blend of chardonnay, chenin blanc and mauzac blanc (a widely planted grape in the Limoux area of southern France) offers lovely mild yeasty, nutty tones with apply and pear-like fruit characteristics both on its wonderful aromatic nose and in its sensational palate impressions. A clean, crisp finish with mouthwatering acidity makes this an absolute steal in the sparkling wine side of the world. Eby has told me that once again this is our house sparkler for the month… Enjoy! ( condos

We have two exciting new wines that demand your full attention. The 2003 Kalinda Alexander Valley Cabernet Sauvignon ($17.99), from a well-known, highly respected single-vineyard source situated behind Healdsburg along the Russian River, is deep ruby/purple in color and provides powerful, opulent aromatics of the essence of cassis, black-berries and hints of chocolate. Full, lush, and broad on the palate, this well-focused gem is complex, well-structured with very fine, silky tannins and a long, warm, fleshy finish. Anderson told me that this is one of our house reds for the month. ( condos

The 2005 Kalinda Los Carneros Chardonnay ($12.99) is loaded with ripe tropical fruit and Pink Pearl apple fruit that is underscored by a mild creaminess and lushness. This isn’t your usual full-blown, over-the-top, sweet Rombauer-style chardonnay, but a much more refined and elegant style with richness and depth of chardonnay character. Eby says this is our other house white for the month and the next few months or however long it survives. ( condos

To quote our Rhone Valley wine buyer, Mulan Chan, “The 2004 southern Rhone Valley harvest produced classic, exceptionally-made, and fresh red wines.” We just landed the 2004 Cecile Chassagne Vacqueyras ($12.99) and, as Mulan described, this is a classic southern Rhone red. Medium deep ruby red in color, the nose exhibits a forward, bright plumy smell (this is grenache-driven fruit with just a touch of syrah, 20%) with hints of tarragon-oriented spice and terroir. Balanced, lush, with the fabulous ’04 structure and freshness, and soft tannins, this is a great near-term drinker for the next several years. Anderson has told me that this is our other house red for the month of June… try it with some wild game or a steak. ( condos

If you have any questions about these selections, you can email us at jimbar@klwines.com. Enjoy this month’s wines!

—Jim, Anderson, Eby and Vanilla (a stray cat that has adopted us who is totally sweet and loveable though Eby keeps growling at her. Eby will have to accept her; she has no choice)
**CHAMPAGNE/SPARKLING WINE**

- Michel Dervin Brut .................................................. $24.99
- Launois “Cuvee Reserve” Brut Blanc de Blanc ................ $25.99
- Launois “Quartz” Brut Blanc de Blanct-Sable’s new name!  $25.99
- Laurent Perrier Brut .................................................. $29.99
- Tarlant Brut Reserve .................................................. $26.99
- Tarlant Brut Zero-Our driest. No sugar added ................. $26.99
- De Meric Sous Bois Brut-Delicious ................................ $27.99
- Hubert Paulet Brut Tradition ........................................ $27.99
- Ariston Brut Rosé ........................................................ $28.99
- Ariston Aspasie Blanc de Blancs .................................. $29.99
- 2000 Franck Bonville Vintage ...................................... $29.99
- Fleury Brut Carte Rouge-Now direct! 375ml $15.99, 1.5L $64.99 .... $29.99
- Leclerc Briant “Les Chèvres Pierreuses” ........................ $29.99
- Leclerc Briant “Les Crayères” ....................................... $29.99
- 2001 Leclerc Briant Cuvee Rubis Brut Rosé - Barely legal! $29.99
- Charles Heidsieck Brut Reserve ...................................... $29.99
- 1998 Ariston Vintage Brut ............................................. $29.99
- 1999 Michel Dervin Vintage Brut ................................... $29.99
- Philippe Gonet Brut Rosé - Exciting new pink! ................ $29.99
- Taittinger La Francaise Brut Reserve Champagne .......... $29.99
- 1999 Hubert Paulet Brut Vintage Champagne ................. $32.99
- Ariston Aspasie Brut Prestige-1.5L $69.99 ...................... $34.99
- Louis Roederer Brut-One of Clyde’s favorites ................. $34.99
- Fleury Brut Rosé-Now direct! 375ml $19.99 .................... $34.99
- Philippe Gonet Brut Roy Soleil Blanc de Blancs .............. $39.99
- René Collard Brut Carte d’Or ......................................... $39.99
- René Collard Cuvee Ultime Ultra Brut .............................. $39.99
- Tarlant Cuvee Louis Brut Prestige-1.5L $99 ...................... $39.99
- Laurent-Perrier Brut Rosé .............................................. $49.99
- 1999 Roederer Vintage Blanc de Blancs ......................... $49.99
- 1999 Roederer Brut Vintage Blanc de Blancs ................. $49.99
- Tarlant Single Vineyard Blanc de Blancs ......................... $49.99
- Tarlant Vigne d’Or Meunier Single Vineyard .................. $49.99
- 1999 Roederer Vintage Brut Rosé .................................... $54.99
- Franck Bonville Cuvee Belles Voes ................................ $59.99
- Laurent Perrier “Grand Siècle” ....................................... $74.99
- 1997 Laurent Perrier Grand Siècle Alexandra Rosé .......... $89.99
- 1998 Dom Perignon ..................................................... $99.99

**Domestic Sparkling Wine**

- 1999 Schramsberg Reserve ........................................... $54.99
- 1999 Roederer “l’Ermitage” ........................................... $32.99
- 2000 J Wine Company .................................................. $23.99
- 2002 Domaine Carneros Brut .......................................... $19.99
- 2001 Schramsberg Blanc de Blanc .................................. $24.99
- 2002 Schramsberg Blanc de Noir ...................................... $24.99
- NV Domaine Chandon Brut /Blanc de Noir ...................... $14.99
- NV Gloria Ferrer Brut/Blanc Noir .................................... $14.99
- NV Scharffenberger Brut .............................................. $13.99
- NV Roederer Estate Anderson Valley Brut ....................... $16.99

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### Summer Party Champagnes!

It is June and time to party outdoors! With summer weddings, anniversaries and just general fun-in-the-sun merriment, Champagne that is priced to drink is just the thing. Please allow me to recommend the Franck Bonville Brut Selection Blanc de Blancs Champagne ($23.99), an all-estate grown, Grand Cru Chardonnay beauty from the village of Avize. It is clean, refreshing, and full of citrus zip. This is one of the favorites of the staff and at under $25, it is easy to open. Go ahead and compare it to the better advertised and much more expensive big house Champagnes; I promise you will be impressed. We also have the Bonville Selection in magnum for $49.99, twice as much of a good thing, and in half bottles for $13.99, when you feel like partying by yourself.

Whenever I feel like being transported back to the Champagne region without the 11-hour flight, I open a bottle of Ariston Carte Blanche Brut Champagne ($22.99). This is serious Champagne at any price, aged over four years on the lees before release. It is composed of 40% chardonnay, 30% pinot noir and 30% meunier and has a little bit of toast on the nose, good clean fruit on the palate and an excellent, snappy finish. Whenever I open this Champagne for friends they are impressed, and I think you will be as well. I am sad that sometimes this great bottle gets overlooked because of its low price. Please feel free to contact me at 1-800-247-5987 ext 728, or by email garyw@klwines.com with any of your champagne (or sherry!) needs. Please also drop me a line if you would like to be on my list of Champagne customers. A toast to you!

—Gary Westby

### Join the Cult of René Collard!

René Collard is a cult Champagne producer in France who is becoming increasingly popular here in the U.S. He is also immensely popular in the U.K. Hence, his sparkling wines have been referred to as English in style. Composed almost entirely of pinot meunier, they are aged in oak and are reminiscent of a Champagne style popular in the 18th and 19th centuries. Collard is quite literally the banner holder for history in a bottle. He also produces his wines ONLY in the finest vintages. The Collard wines are getting very popular here at K&L for both their unique style and quality.

The 1990 Cuvee Reserve Millesime ($49.99) is the only cuvee that Collard produced in the 1990s. Made of 90% pinot meunier and 10% chardonnay, with no malolactic fermentation used and fermentation done entirely in oak. The classic Collard nose is there. Mushrooms, a slight hint of sherry and spicebox aromas distinguish this wine from any other that we sell. On the palate, truffles, melons, cognac and a touch of vanilla, which will come out more as this wine ages. These Champagnes do age magnificently! I was fortunate to have the marvelous 1969 with Gary.

Our newest arrival from Collard (one that has been out of stock for some time) is the 1985 Cuvee Speciale Brut Rosé ($69.99). The Rosé is composed entirely of pinot meunier with 88% of it vinified as a white sparkling wine and 12% vinified as a still red. It is the only Rosé that Collard produced in the 1980s (along with his 1985 Cuvee Reservee Millesime). One of the most striking things is the color of the wine: a deep blood orange. It has a marvelous nose of cherries, yeast, toasted nuts and bread dough. In the mouth, strawberry liqueur, light yeast, sherry and mandarin orange notes. Simply unique and delicious! A perfect match with duck or roasted game hen. Although this Champagne is outstanding now, it should cellar quite well for the next four years or so.

—Scott Beckerley
<table>
<thead>
<tr>
<th>Year</th>
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</tr>
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<td>Meursault “Genevrières,” 1er, Francois Mikulski</td>
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</tbody>
</table>

Lovely minerality, floral nose and long, long finish.

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**Tasting Bar Schedule for June, 2006**

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

**Saturday, June 3: Bordeaux.**

Clyde, Ralph, Steve and Alexandre take us on a further exploration into the 2003 vintage. Come on by to taste the latest and greatest Bordeaux. Don’t forget to ask any of your questions about the latest pre-arrival 2005s! Ten wines to be poured, including eight red, one white and one Sauternes. Tasting price TBA.

**Saturday, June 10: California Zinfandels.**

Trey, Martin and MJ pick their favorite Zinfandels from California. A little bit of ZAP in the summer! Most of the wines featured will be from boutique producers. Ten wines to be poured. Tasting price TBA. Bring your toothbrush!

**Saturday, June 17: Champagne!**

Gary, Scott and Alexandre compare notes and pick out the newest arrivals from our ever-expanding selection of fine, sparkling wines. Come by and taste small estate Champagnes including new producers that we have just acquired. Ten wines to be poured. Tasting price TBA.

**Saturday, June 24: Wines from Chile and Argentina.**

Anne and Kirk pick wines from our increasingly popular line of wines from Argentina and Chile. The finest Malbecs, Cabernets and other varietals from two countries renowned for both quality and value. Wines for every day and for the cellar. Twelve wines to be poured. Tasting price TBA.

—Scott Beckerley
<table>
<thead>
<tr>
<th>Wine</th>
<th>Year</th>
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<td>Louis Boillot</td>
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<td>&quot;Gruenchers&quot;, Dom. Fourrier</td>
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<td>1er Cru, Nicolas Rossignol</td>
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<td>2001 Chapelle-Chambertin Grand Cru, Domaine Damoy</td>
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<td>This rich and focused Grand Cru. Was $130 elsewhere!</td>
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**Pour Votre Plaisir**

*I’m in the Pink for Summer*

Many people ask me what I drink at home. Of course, the answer is wines from all over the world. One kind of wine I regularly drink all summer is rosé! One of my favorites is the [Louis Bouillot Cremant de Bourgogne ($11.99)](https://www.klwines.com). It is naturally fermented in the bottle from pinot noir and chardonnay, the traditional Burgundian grapes. On the palate it is rich and fruity but just off-dry on the finish. The mousse is explosive, with a very creamy palate impression. Being a pinot noir lover, some of my favorites are rosés made from Burgundian pinot noir. These are anything but after-thoughts for the producers who make them. Instead, they are carefully crafted from grapes grown especially for rosé. They keep their delicate color due to the lack of skin contact. This means that you get the aromatics of a good Burgundy, accompanied by a delicacy and lightness that is truly refreshing. Two of my favorites are the 2004 [Charles Audoin Marsannay Rosé, ($14.99)](https://www.klwines.com), made from his younger vines, high on the hill in Marsannay. It has a wonderful pale “eye of the swan” color, a fragrant, unmistakably pinot noir nose and a dry, clean finish. And, the [2005 Château de Puligny Montrachet Rosé, ($16.99)](https://www.klwines.com) is made from estate-grown fruit from the Château de Puligny, from Monthélie, Pommard, St. Aubin and Bourgogne. A true, slow-press rosé, it has strawberry notes in the nose and a classic texture. Here is your first look at the 2005 vintage, just in time for your summer drinking. À Santé.

—Keith Wollenberg

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Visit our award-winning website [www.klwines.com](http://www.klwines.com) for the latest in great wine.
If you wish to be ahead of the game and get e-mail updates on things 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.

Pre-Arrivals
Brunello di Montalcino and Rosso!

The initial list, many more to come!

2004 Valdicava Rosso di Montalcino.................................$22.99
2001 Poggiarello.................................................................$29.99
2001 Ferrero—90 points Wine Spectator ..............................$29.99
2001 Baricci—90 points Wine Enthusiast ..............................$34.99
2001 La Fortuna—90 points Wine Spectator ..........................$34.99
2001 Pian dell’Orino—94 points Wine Spectator ........................$35.99
2001 Le Gode .................................................................$39.99
2001 Lisini—90 points Wine Enthusiast .................................$39.99
2001 Caprili .................................................................$44.95
1999 La Fortuna Riserva—92 points Wine Spectator ...............$44.99
2001 Gorelli Le Potazzine—93 points Wine Spectator ..............$47.95
2001 Villa le Prata .............................................................$54.99
2001 Costanti—93 points Wine Spectator ..............................$59.95
2001 Fuligni Brunello—95 points Wine Spectator .......................$59.95
1999 Valdicava Brunello—94 points Wine Spectator ...............$59.99
1999 Valdicava “Madonna del Piano”—96 points Wine Spectator $99.99

Pre-Arrival Barolo!

1999 Aldo Conterno Barolo “Bussia”—95+ points Steve Tanzer ......$59.95
2001 Aldo Conterno Barolo “Bussia”—92 points Steve Tanzer ......$59.95

Podere Rinascimento

The uproar that the 2001 Brunello di Montalcino vintage has created is truly astounding. People who've never heard of Brunello are now stockpiling bottles and cases. When someone doesn't have great experience in this category it is really easy to just follow the points to “assure” you of the “best wine available.” Unfortunately it is a losing strategy. Unless you frequently have the “assure” you of the “best wine available.” Unfortunately it is a losing strategy. Unless you frequently have the 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.

2001 Aldo Conterno Barolo “Cicala”—95 points Steve Tanzer ......$79.95
1999 Aldo Conterno Barolo “Cicala”—95+ points Steve Tanzer ......$89.95
2001 Aldo Conterno Barolo “Cicala” 1.5L—95 points Tanzer ......$174.95

In Stock:

Tuscany

2004 Maritma Sangiovese “4 Old Guys” New cuvee ..................$7.49
2004 Poliziano Rosso di Montepulciano ..................................$11.95
2002 Villa Antinori Toscano Rosso .......................................$15.95
2002 Felsina Chianti Classico ..........................$16.99
2002 Antinori Chianti Classico “Peppoli” ......................$19.95
2 Glasses Gambero Rosso.

2003 Querciabella Chianti Classico .................................$23.99
2001 Poliziano Vino Nobile di Montepulciano “Asinone” .........$33.99
92 points Wine Spectator and 3 Glasses Gambero Rosso.

1999 Fanetti Vino Nobile di Montepulciano Riserva ...............$28.99
2000 Antinori Tenute Marchese Chianti Classico Riserva .......$29.95
2001 Castello di Fonterutoli Chianti Classico .................$34.95
3 Glasses Gambero Rosso.

2001 Felsina Fontalloro—3 Glasses Gambero Rosso .................$34.99
2001 Isole e Olena “Cepparello”—3 Glasses Gambero Rosso ......$44.99
2003 Querciabella “Batar”—2 Blue Glasses Gambero Rosso ........$74.99

Montalcino

2003 La Fortuna Sant’Antimo Rosso .......................................$17.99
1996 Casanova Colomboia Brunello—1 Glass Gambero Rosso ......$24.99

For a complete up-to-date listing, check our website at www.klwines.com
2000 Baricci Brunello—2 Glasses Gambero Rosso .................................................$36.99
That classic Montosoli nose, elegantly spicy, full of cinnamon, cardamom, anise
and leather. The wine exudes a feminine mystique, lithe, supple, delicate, giving
then taking, hinting not demanding, complex. (Greg St. Clair, K&L Italian buyer)

2000 La Fortuna Brunello—2 Glasses Gambero Rosso .................................................$36.99
A warm, sweet ripeness, full of dark and intense plum aromatics rise from
the glass and give you an immediate sense of density, weight, and richness.
The wine is supple on the palate, complex, chocolatey amarena. (Greg St. Clair, K&L
Italian buyer)

1997 Casiano Colombo Bruno Riserva .................................................................$54.99

Piedmont
2000 Dessimilani Spanna Riserva .................................................................................$11.99
2004 Ruggeri Corsini Barbera d’Alba .........................................................................$12.99
Vibrant fruit, incredibly balanced, great finish, all stainless steel, drinking
beautifully now!

Barolo/Barbaresco
2001 Paitin di Pasquero Elia Barbaresco “Serra Boella” ...........................................$25.99
2001 Ruggeri Corsini Barolo—90 points Wine Spectator .........................................$31.99
There is a seductive elegance in this wine, it seems as if a feminine touch has
softened the powerful structure of the nebbiolo grape.

2001 Paitin di Pasquero Elia Barbaresco “Sori Paitin” ...............................................$32.99
2001 Azelia Barolo “San Rocco”-95 points Wine Spectator .........................................$59.95
1997 Famiglia Anselma Barolo “Adasi” .....................................................................$59.99
2001 Einaudi Barolo “Nei Cannubi”-91 points Wine Spectator ....................................$69.99
2000 Scavino Barolo “Carobric”-94 points Wine Spectator .........................................$78.95

Trentino-Alto Adige and Friuli
2004 Volpe Pasini Chardonnay ...................................................................................$12.99
This is exciting Chardonnay, all stainless but full of mineral focus, soft and rich
in the mouth with a lot of ripe pear and flower in the nose. A real pleasure to
drink in the coming warm months!


1 Glass Gambero Rosso.

This is the wine Ermacora is known for most in Italy. It has tremendous focus
and concentration, rich and creamy, with custard like flavors and hints of apples
and bergamot. It is majestic on the palate, with balance, complexity and char-
acter. Age this wine for 2-3 years, and you won’t believe the incredible wine it
will evolve into! Perfect for halibut, swordfish or cocktailing.

2004 Ermacora Merlot—Great balance and richness ..................................................$14.99
2004 Ermacora Refosco—Spicy, full and complex ......................................................$14.99

2004 Dorigo Cabernet Franc .......................................................................................$15.99
I adore this wine. This is one of the best cabernet franc products you’ll ever
have! Fragrant, balanced and exceptionally flavorful, long and delicious. If you
like Chinon you’ll switch to Dorigo! (Greg St. Clair, K&L Italian buyer)

2004 Dorigo Pinot Grigio—1 Glass Gambero Rosso .....................................................$17.95
2004 Volpe P Zuc Volpe Ribolla Gialla .......................................................................$18.99

2 Glasses Gambero Rosso.

2002 Vencjar Rosso DOC Isonzo ................................................................................$19.99
If you like Bordeaux you’ll love this!

Exceptionally complex, great body, balance, length and really a superb example
of great Sauvignon from Friuli.

2004 Jermann Pinot Grigio .........................................................................................$24.99
2004 Dorigo Chardonnay “Ronc di Juri” ...................................................................$36.99

Sicily, Puglia, Campania, Basilicata, Lazio, Abruzzi and Sardegna

2003 Arancio Grillo ......................................................................................................$4.99
2003 Arancio Nero d’Avola .........................................................................................$4.99
2003 d’Angelo Aglianico “Sacravite” .........................................................................$10.99
2003 Valle del Acate Poggio Bidini Nero d’Avola ......................................................$12.99
2004 d’Angelo Aglianico del Vulture ..........................................................................$14.99
2004 d’Antiche Terre Fiano d’Avellino .......................................................................$16.99
2004 Valle dell’Acate “Il Frappato” ............................................................................$17.99

2 Glasses Gambero Rosso.

2003 Palari Rosso Suprano .........................................................................................$27.99
2002 Palari Faro ..........................................................................................................$49.99

2 Glasses Gambero Rosso.

Lombardia, Umbria, Veneto, Marches and Other

2003 Corte Rugolìn Valpolicella Classic.................................................................$8.99
1 Glass Gambero Rosso.

2002 Buglioni Valpolicella Ripasso ............................................................................$25.99
2 Glasses Gambero Rosso.

2000 Allegrini Amarone ............................................................................................$59.95
2000 Venturini Amarone “Campo Masua” ...............................................................$59.99

June’s Picks
In February, Greg and I went to Valdobbiadene region (Province of
Treviso. Venice is about 30 miles away) to meet up with Silvano and
visit his estate, Silvano Follador (No disappointments here). Prosecco
grapes (minimum 85%) along with verdiso, perera, and bianchetta
(maximum of 15%) are currently allowed in the blend. Silvano is in
his early Twenties and doing a fantastic job. With the help of his sister
Alberta they make four types of Prosecco ( Sui-Lieviti, Cartizze, Brut
and Extra Dry), and right now we have the last two in stock. We
LOVE this stuff, and you will love the price.

The Silvano Follador Extra Dry ($10.99) is prefect for your summer
entertaining! Pear and honeydew melon balanced with great acidity
and rich texture, by itself or for making mimosas or Bellini’s. The
Silvano Follador Brut ($10.99), though dryer on the palate has a very
creamy texture and yeastiness with an incredible length on the finish
and a very fine mouse that just dances on the tongue.

2002 Villa Antinori Toscano Rosso ($15.95) Earthy and light straw-
berry with some cherry undertone. Medium body, with soft acidity
and a delicate finish. Sangiovese, cabernet sauvignon, merlot and
syrah. This one is very user friendly for cocktail hour.

2004 Ruggeri Corsini Barbera d’Alba ($13.99) From the husband
and wife team Nicola Argamante and Loredana Addari, and wow have
they have hit another one out of the ballpark! This barbera is medium
to full bodied with lots of black cherries, raspberries blended with
some minerality and a touch of violet on the finish. Enjoy with your
barbequed tri tip or burgers.

—Mike Parres
Happy Father’s Day Pop! June is a beautiful month. It is a great time to give your Father that outstanding bottle which he would never buy for himself. Also, with Summer right around the corner life is always happier with a cool cocktail in hand! Slainte!

—Susan Purnell

Arran 10-year-old Single Island Malt
The Isle of Arran Distillery turned 10 years old last July, and we are thrilled to have the new 10-yearold here in the U.S.1 On the palate this malt is very buttery and rich with hint of lemon shertber and a touch of sea salt. Unchilledfiltered and at 46% ABV.

BenRiach 21 yr “Authenticus” Heavily Peated Single Malt .$145.99
The BenRiach Distillery may be in the Highlands, but this malt is for the true peat lover! Here are the tasting notes from the distillery: Color, Rich Golden; Nose, An explosion of smoke and peat, in combination with teasing hints of honey, apples and spices; Taste, Rich peat, in perfect harmony with honey, chocolate, raisins and oak-wood followed by a cascade of spices rolling over the palate.

Bruichladdich WMD II – “Yellow Sub” Single Malt ..............$72.99
At dawn on 9/8/2005, the HMS Blyth, a Royal Navy mine hunter ship, slipped into the sleepy bay of Port Ellen on the Isle of Islay to collect some rather embarrassing lost property, a submarine. A local Islay fisherman discovered the yellow sub with markings from the Ministry of Defence (MOD). The MOD at first denied it was theirs, then denied the vessel was missing, then implied the fisherman must have stolen it. Well, Bruichladdich couldn’t let this slip by and created the wonderful Weapons Of Mast Distillation II – “Yellow Submarine”!

Bunnaahabhain 18-year-old Islay Single Malt
I fell in love with older Bunnaahabhain on my trip to Islay in 2005. They have such elegance yet are filled with incredible complexity. Here are the tasting notes from the distillery: “This beautiful golden spirit’s nose releases honeyed nuts and a slightly sea-induced salty tang. Rich toffee and leathery oak aromas can be sensed upon further inspection. The palate is influenced by mellow sherry and shavings of the finest natural oak wood. The voyage ends with dry notes that are interspersed with mixed spices fading magnificently into a light salt and sherry finale. ”

1972 Caperdonich 33-year-old, Clan Lonach .......................$129.99
1974 Glen Grant 31-year-old, Clan Lonach ....................$124.99
1968 Glenlivet 37-year-old, Clan Lonach .......................$139.99
1970 Glenrothes 35-year-old, Clan Lonach ....................$149.99
Wow! It is a great pleasure when I am able to find an unbelievable selection of old and rare, single cask, cask strength malts at prices like this. Our staff was simply blown away by all of these malts. They are all aged in Bourbon cask and are a true example of how a Bourbon barrel allows the uniqueness of each distillery to shine. Buy as many of these as you can afford!

1966 Coeur de Lion Pays d’Auge Calvados .........................$299.99
From 1960 to 1979, Christian Drouin bought old Calvados from retired farmers directly. Calvados du Pays d’Auge are always double distilled and generally aged in used sherry and port casks. Christian took particular care in selecting the casks in which to age the rich, full-bodied ciders as this ultimately determines the quality Calvados. The bouquet provides fruity, if reluctant aromas of tropical fruit, dried fruit, refined sugar, honey and oroloso Sherry aromas. Flavors feature integrated, concentrated tastes of ripe apple, baked apple strudel and apple butter. Finish is long, sweet, oaky, seed-like. 96-100 CLASSIC from the Wine Enthusiast!

Hirsch Selection 21 yr Kentucky Straight Rye Whiskey ..........$114.99
A most complex and intriguing whiskey that comes along once very rarely. Dark, rich color. Aged 21 years in fine oak casks; distilled in 1983 by Hirsch Distillers, Bardstown, Kentucky. Hirsch Selection is a supreme hand picked series representing the finest spirits available, each chosen with connoisseurs of small batch fine spirits in mind. Produced using column stills and aged to perfection in oak casks.

Neisson Rhum Agricole Reserve Speciale, Martinique 111 ........$66.99
Neisson Rhum Agricole Reserve Speciale is characterized by a rich aroma of dark fruit and roasted nuts leading to a hearty body of fruit, nuts, smoky oak and vanilla followed by hints of spice in the warm, lingering finish. The premium rhum from Neisson, Reserve Speciale is a blend of rhums aged up to ten years in French and American oak barrels in the distillery aging warehouse. Sip neat or with a splash of water and savor a premium aged rhum agricole. The Neisson distillery, built on Martinique’s northwest coast, benefits from some of the richest soil in the islands.

Square One 100% Organic Rye Vodka .................................$32.99
We are proud to introduce Square One Organic Rye Vodka. It is the world’s first certified organic rye vodka. It is handcrafted from 100% certified organically grown rye grown in North Dakota and produced with an unprecedented organic fermentation process. Using only a single distillation in a four-column still, the resulting spirit is richer and smoother than any vodka on the market. Our staff was lucky enough to meet Allison Evanow the co-founder of Square One. We were very impressed by the quality of the vodka and feel that it is one of the best vodkas we have tried in a very long time. Lively aromatics, amazing sweetness, spice, richness on the palate with a finish that doesn’t want to let go of your palate. And going to ORGANIC, you will remain GREEN forever!

1986 Yeuve Goudoulin Bas-Armagnac .................................$69.99
Exclusive to K&L in the U.S.1 This small negociant is located just outside Courrensan, just within the Bas-Armagnac limits. Vintages from the ’60s, ’70s and ’80s tend to come from the border of the Gers and Les Landes, near the towns of Parleboos, Cazaubon et Gabarret. These Armagnacs tend to be soft and round, with very pleasing and inviting aromas. Golden amber in color, the nose is like stroiling through a farmers’ market on a summer morning. It is all peaches and plums with whiffs of bouquets of flowers. It is very elegant and round with a lush fruitiness that lingers on your palate.

Special Spirits Events - Fall 2006

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

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

Wednesday, November 1, San Francisco Bay Area and Friday, November 3, Los Angeles - A tasting with Jim McEwan, Master Distiller and Production Director at Bruichladdich Distillery.

K&L Hours and Information

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

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

Redwood City hours: Monday-Saturday 9 to 7. Sunday 10 to 6. Wine lockers open Monday-Saturday 10 to 6 and Sunday 11 to 5.

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

Sale Dates: End June 30, 2006. Prices subject to change without notice. We reserve the right to correct errors in pricing.

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

We accept American Express, Discover, Visa and Mastercard.
NEW!

**Vinotheque Reservoir Series Wine Cabinet**

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

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

Plus shipping and tax if applicable.

**Tritan Titanium Crystal Lead Free!**

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

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

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

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

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

<table>
<thead>
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<th>Whisperkool</th>
<th>Price</th>
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<td>1600 (300 cu ft)</td>
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<td>3000 (650 cu ft)</td>
<td>$1299</td>
</tr>
<tr>
<td>4200 (1,000 cu ft)</td>
<td>$1459</td>
</tr>
<tr>
<td>6000 (1,500 cu ft)</td>
<td>$1895</td>
</tr>
<tr>
<td>8000 (2,000 cu ft)</td>
<td>$1995</td>
</tr>
</tbody>
</table>

The above prices include the new digital PDT thermostat.

Prices do not include shipping.

**LOWER PRICES!**

**VINO THEQUE STORAGE CABINETS**

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

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

**LOW EVERYDAY PRICES!**

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

**WINE OPENERS**

- **Screwpull Lever Pull** $69.95
- **Instapull Wine Opener** $10.99

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

**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.

**Redwood City Wine Storage Lockers!**

Our Redwood City wine locker facility is temperature-controlled and very secure. We have six sizes for your convenience: 10-case, 16-case, 20-case, 32-case, 40-case, and 60-case. The size designations are based on the assumption that your wine collection includes a combination of both cardboard and wooden cases.

- 10-case locker, $13.50 per month
- 16-case locker, $18.00 per month
- 20-case locker, $24.50 per month
- 32-case locker, $35.00 per month
- 40-case locker, $43.50 per month
- 60-case locker, $52.50 per month

The minimum rental period is six months. Our lockers are temporarily full. To get on the waiting list, please call Sharon at (650) 364-8544, ex 2733. For billing, call Sharon at ex 2733.
Why Join One of Our “Wine of the Month” Clubs?

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

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

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

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

Cheers! —Dave Rosenzweig

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

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

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