**June 2007**

**Wine News**

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**K&L Hollywood Grand Opening Tasting Saturday June 9th:**

This fantastic event will be held at the K&L Hollywood store (1400 Vine Street) on Saturday, June 9, from 2 to 5 p.m. Wineries attending will include Caymus Vineyards, Château Montelena, WH Smith, Lewis Cellars, Ridge Vineyards, among others! $65 advance purchase.

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**Some of Clyde’s Favorite Drinks**

**2003 Meursault, J Matrot** ........................................... $24.99

This wine is absolutely delicious and has great acidity for a 2003. Plenty of vanilla oak and baked apple on the palate. Smooth and lingering finish. Usually $39.99.

**2004 Château Haut-Vigneau, Pessac-Leognan** ....................$13.99

Château Haut-Vigneau is owned by Eric Perrin, the son of Anthony Perrin of Ch Carbonnieux fame. This property is one of the best value reds in all of Bordeaux. The 2004 is classically built and has fine structure but is delicious to drink right now. Plenty of minerality and red fruit flavors.

**1999 Château Kirwan, Margaux** .......................................$49.99

**2004 Château Kirwan, Margaux** .....................................$46.99

These two wines were in top form when Alex, Ralph and I drank them in April on the last night of our 2006 Bordeaux tasting sojourn. The 1999 is silky smooth, very expressive on the nose and quite elegant on the palate, while the 2004 is more structured, more powerful and bigger bodied. Drink 1999 now and cellar 2004.

* d’Arenberg “Peppermint Paddock”

* Sparkling Chambourcin, McLaren Vale ...........................$21.99

Jim Chanteloup and I tasted this lovely sparkler in January 2006 at the property with Chester d’Arenberg Osborn, the fourth-generation owner/winemaker. We fell in love with it but were told it was not available outside of Australia. After much pleading and begging, Chester finally gave in and granted us 200 cases of six bottles. The wine finally arrived in April 2007, and it was worth the wait. As Chester aptly describes it: “There are some spicy cinnamon as well as sarsaparilla, blackcurrant leaf and some strong boysenberry jam aromas. Chambourcin’s exotic background is certainly matched by its youthful, exotic aromas. The palate is refreshing; medium bodied & full flavoured with juicy raspberry, boysenberry and mulberry flavours.”

* Taittinger Prelude Champagne .......................................$49.99

* 2000 Roederer “Cristal” Champagne .................................$219.99

I first tasted the Prelude at our SONA dinner in Hollywood in April. I and every dinner attendee loved its freshness and focus. Plenty of apply flavor and a fine bead. Super value. Of course, on that very special occasion why not spring for “Cristal.” The 2000 is outstanding.

* 1963 Croft Port .............................................................$169.99

One of the greatest Port vintages of all time. It is now almost impossible to find 1963s. This Croft is perfect right now and a superb value. Must decant!

—Clyde Beffa Jr

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

**In the Pink!**

Domestic rosé for hot-weather sipping. See page 13.

**Ch. Gruaud-Larose**

Ralph is blown away by this super St-Julien. See page 4.

**Spain in the Summertime**

Anne is back from Spain, with new recommendations! Page 14.

**Ch. Pichon Lalande and Ch. Angelus Dinner in Northern California**

Wednesday June 6: Gildas d’Ollone, director of Pichon, and Hubert de Bouard, owner of Angelus, will show some of their stunning wines. Tasting at Redwood City Store at 5:30-7:00 p.m. Then dinner at Chan-tilly Restaurant next to Redwood City store. Very limited availability. Casual elegance dress. CALL NOW. Tasting is $25. and dinner is $125.

**Gaja Dinner in Hollywood**

Wednesday June 13: The charming Gaia Gaja will lead us through some of her great wines at La Terza Restaurant in Los Angeles, while we dine on a sumptuous dinner. Cost: $150. Reception at 7 p.m. with dinner following. Casual elegance dress.

**Vinotheque Special!**

Saturday, June 9, K&L Redwood City will have a sale on Vinotheque wine cabinets. There will be several cabinets on hand ready for immediate delivery and a representative from the manufacturer to answer questions on the world’s best wine cabinets.

**Why Wait?**

Do you ever wish you could get an immediate notification when one of your favorites arrives in inventory? Now it’s easy! Just use our “waiting list” systems and pick a specific wine or just individual keywords or phrases. When we get something that matches your waiting list, you get an automatic email with the price and quantity available. Learn more and get started at: http://www.klwines.com/waitinglist-help.asp
2006 Bordeaux: It All Depends on the Prices

As of this writing on May 5, only a handful of châteaux have released their 2006 prices. Most of these properties are the lesser-known, lesser-priced châteaux. The more famous ones to open are Sociando Mallet, Graud Larose and Chasse Spleen—each about 10% to 18% below 2005 opening prices. We need the big names to open at substantially bigger reductions than this.

Now that Mr Suckling and Mr Parker and K&L have released their reports on 2006, all of the other châteaux can open at prices they think will be attractive to buyers. With the weak dollar, we here in the U.S. are hoping for 30% to 50% price reductions for the top wines of 2006 (versus their 2005 prices). If we see these kinds of reductions, we could have a good futures campaign in 2006 Bordeaux. Meanwhile, the great 2005 Bordeaux are selling very fast and at high prices. —Clyde Beffa Jr

Brick's Bordeaux Picks

Let’s start this month with a couple of screaming values in the world of Bordeaux Blanc. Both these wines come from one of our favorite producers of this under-appreciated zesty white wine region, Denis Dubourdieu. The 2005 Château Reynon Blanc, Graves ($11.99) is full of beeswax, roasted chestnuts and lemon oil. This zippy little number has a lovely weight. It is refreshing and perfect for lighter fish dishes and simple game. But if you need something a bit richer and more serious, the 2005 Clos Floridene Blanc, Graves ($19.99) may just be the wine for you. With its surprising flinty, smoky nature and truck loads of minerality, this is intense stuff. Add some vanilla mousse, clementine and a touch of duck liver pate on the palate, and you have a wine that will age for 5–8 years with ease.

This month’s steal is the 2003 Château Larrivaux, Haut-Medoc ($13.99). At well under $20, this is one of those wines that people will be buying by the case all summer long. Why? Well, with its new-world ripeness of red plum, black raspberry and licorice, this is totally crowd pleasing. Wild red berry infused whipped cream comes to mind, silky, ripe and perfect to enjoy now. This finishes with a bit of coffee and fine-grain tannin that keeps everything tied together. If you’re looking for something a bit larger in scope, the 2001 Château Grand Puy Lacoste, Pauillac ($38.99) is pure elegance. Wild red berry infused whipped cream comes to mind, silky, ripe and perfect to enjoy now. This finishes with a bit of coffee and fine-grain tannin that keeps everything tied together. If you’re looking for something a bit larger in scope, the 2001 Château Pichon Baron, Paulliac ($67.99) is perfect. It shows hallmark flavors of tobacco and cedar while also displaying powerful density and concentration of flavor. Gobs of persistent spice, all while being richly fruited—a powerhouse of a wine!

Bearden’s Bordeaux Picks

2005 Château Souvenir, Bordeaux ($10.99) For a decade this has been one of our best selling values from Bordeaux. Aromas of deep red fruits, licorice and a hint of menthol waft from this young beauty. The palate is deep and fruity showing sweet blackberry, cherry and vanilla bean. There is no obvious oak influence to obscure the fresh finish, which shows subtle spice and a mouth-watering smack of tartness. Delicious!

2005 Mylord, Bordeaux ($10.99 750ml, $20.99 1.5L) This unbelievable bargain seems to get better every time we re-taste it. This is so thick and rich there is an almost cherry syrup character in the mid-palate of this sweet, round bargain. Robert Parker calls this stunning value a “sleeper of the vintage.” It must be tasted to be believed.

2004 Château Bernadotte, Haut-Médoc ($16.99) This over-achieving property has turned out another winner from the excellent and well-priced 2004 vintage. Complex aromas of earth, mint, black cherry and darker fruit jump from this wine. The elegant body is alive with red currant and licorice notes and a very fresh and palate-cleansing finish. A complex, classic bargain.

2003 Château Franc La Rose, St-Emilion ($22.99) This seductive value reminds us of what we all loved so much about the warm, sunny 2003 Bordeaux vintage. This is very dark, deep and ripe with some flashy oak shadings on the nose. Full, round and rich, this has tons of black fruit flavors that are plush and broad across the opulent palate. The finish here is sweet and long with just enough ripe tannins to hold everything together. Just beautiful!

2003 Clos de la Viole Eglise, Pomerol ($49.99) This dark-purple wine has compelling aromas of flowers, spice, sweet herbs and toast. Spicy black currants, mineral and roasted herb flavors blend seamlessly in this concentrated, structured classic. This sweet, balanced, complex and elegant beauty has all the hallmarks of being able to age effortlessly but is great for dinner tonight with decanting.

—Steve Bearden
2005 Bordeaux Futures—Fabulous Vintage—Just Re-Reviewed by Mr. Parker

Barde-Haut, St-Emilion—91-93 points Robert Parker .................. $38.99
Bellevue Mondotte, St-Emilion—95-100 points Wine Spectator ...$279.99
Bernadotte, Médoc—Spice on the nose. Elegant wine. .............. $17.99
Bourgneuf, Pomerol—92-94 points Wine Spectator .................. $36.99
Brane Cantenac, Margaux—93-95 points Robert Parker .............. $49.99
Canon, St-Emilion—90-93 points Robert Parker ...................... $79.99
Caronne Ste. Gemme, Haut-Médoc (1.5L $29.99) 89-91 pts WS,...$13.99
Clos Marsalette, Pessac—90-92 points Robert Parker ................. $25.99
Cohins Lurton, Pessac—89-91 points Wine Spectator ................. $34.99
d'Aiguilhe, Côtes de Castillon—90-93 points Parker ................ $29.99
d'Armailhac, Pauillac—90-93 points Robert Parker ................... $39.99
d'Angludet, Margaux—90-92 points Robert Parker .................. $29.99
Desmirail, Margaux—Elegant, from Brane Cantenac owners ....... $27.99
de Sales, Pomerol .................................................... $19.99
Domaine de Chevalier Rouge, Pessac—90-92 points Robert Parker ..$51.99
Ferrand Larigue, St-Emilion—89-91 points Robert Parker .......... $21.99
Ferrière, Margaux—89-91 points Wine Spectator ..................... $31.99
Figeac, St-Emilion—92-94 points Wine Spectator .................... $109.99
Fonbrauge, St-Emilion—90-92 points Robert Parker ................. $34.99
Franc Mayne, St-Emilion—90-91 points Robert Parker .............. $34.99
Glória, St-Julien—90-92 points Parker ............................... $34.99
Goulee, Médoc—89-91 points Robert Parker ........................ $25.99
Grand-Puy-Ducasse, Pauillac—“Sleep of the vintage.” ............... $29.99
Grand-Puy-Lacoste, Pauillac—93-95 points Robert Parker ........... $74.99
Gruaud-Larose, St-Julien—89-91 points Wine Spectator .............. $56.99
Haut-Brion, Pessac—96-100 points Robert Parker ................... $990.00
Haut-Bailly, Pessac—93-95 points Robert Parker ..................... $74.99
Haut-Marbuzet, St-Éstephe—89-91 points Robert Parker ............ $39.99
la Cour d’Argent, Bordeaux—“Sleep of the vintage.” .............. $10.99
la Croix de Beaucaillou, St-Julien—89-91 points Wine Spectator ... $29.99
la Fleur de Bourdieu, Lalande de Pomerol—90-92 points Parker .... $33.99
la Tour Carnet, Médoc—89-91 points Wine Spectator ................. $29.99
La Mondotte, St-Emilion—95-100 points Wine Spectator ............ $349.00
Langoa—Barton, St-Julien—92-94 points Wine Spectator .......... $74.99
Le Fer, St-Emilion—Great concentration. Sweet and lush ............ $29.99
Léoville-Las-Cases, St-Julien—94-96 points Wine Spectator .......... $279.99
Les Gravieres, St-Emilion—“Silky tannins...Balanced.” ......... $24.99
Lascours, Margaux .................................................. Inquire
Lucia, St-Emilion—92-94 points Robert Parker ...................... $46.99
Lynsacole, St-Emilion—92-94 points Robert Parker ................. $64.99
Malartic Lagraviere, Pessac—91-93 points Robert Parker .......... $39.99
Montrose, St-Éstephe—94-96 points Robert Parker ................. $104.99
Mouton-Rothschild, Pauillac—93-95 points Robert Parker ........... $549.99
Pape Clement Blanc, Pessac—95-100 points Wine Spectator ........ $159.99
Petit Mouton, Pauillac—88-90 points Robert Parker ................. $59.99
Phelan Segur, St-Éstephe—89-91 points Wine Spectator ............. $34.99
Picard, St-Éstephe—Sweet ripe with a full, round palate impression, $17.99
Pichon Baron, Pauillac—88-90 points Robert Parker ................. $119.99
Pichon Lalande, Pauillac—92-94 points Wine Spectator ............. $119.99
Pierre de Lune, St-Emilion—92-94 points Robert Parker ............. $44.99
Potensac, Médoc ..................................................... $22.99

Wine Spectator: “Currants, minerals and berries follow through to a full bodied palate, with silky tannins and a long, rich finish... Another 2003 and 2000.”
Rauzan Gassies, Margaux—89-92 points Robert Parker .............. $39.99
Roc de Cambes, Cotes de Bourg—87-90 points Stephen Tanzer .... $45.99
Rochebrune, St-Émilion—Exceptional palate with great sweetness $44.99
Rouget, Pomerol—92-94 points Wine Spectator ...................... $39.99

Siran, Margaux—89-91 points Wine Spectator ......................... $27.99
Sociando Mallet, Haut-Médoc—91-93 points Robert Parker ......... $42.99
St-Pierre, St-Julien—92-94 points Robert Parker ..................... $55.99
Tour de Mons, Margaux—89-91 points Spectator ................. $19.99

Sauternes—Superb Wines

Climens, Sauternes (375ml)–Jancis Robinson: “sweet, rich...” $59.99
Coutet, Sauternes (375ml $25.99).................................. $49.99
de Fargues, Sauternes (375ml) ...................................... $49.99
Doisy Vedrines, Sauternes (375ml)–92-94 points Spectator ....... $17.99
Guiraud, Sauternes (375ml)—95-100 points Wine Spectator ....... $26.99
Lafaurie Peyraguey, Sauternes (375ml $23.99)...................... $46.99
Rieussec, Sauternes (375ml—95-100 points Wine Spectator .... $34.99
Suduiraut, Sauternes (375ml) ........................................ $34.99

2006 Bordeaux Futures

It is May 9, and we must go to press with this newsletter without having many 2006 Bordeaux opening prices. Everything is stalled, partly because in France very few people work this May so far (holidays May 1 and May 8 and bridge days April 30 and May 7). Another reason for the stalling is the apparent selling problems of the wines that already opened. Maybe the property sold out, but many negociants have not sold the first wines to release! Wines such as Sociando Mallet and Gruaud-Larose opened too high for the US market. May as well buy the 2004s and 2005s of these wines. Hopefully, the next few weeks will see some “reasonable” prices for 2006. Look for the remaining 2005s; they are selling out quickly.

—Clyde Beffa

Ch. Gruaud-Larose: Distinguished, Distinctive and Delicious!

Many wine lovers believe that St-Julien is the most perfect place on earth for wine, and it is very hard to argue with them. If you are looking for action of any sort, this is not the place to visit; it’s scary quiet! But, if you are looking for great wines in a diversity of styles it is here in this 3- mile stretch of ancient gravel deposits that you will find real treasures. At the southern border you have wines of great elegance such as Ch. Beychevelle and Branaire-Ducru, at the northern border the great vineyard of Léoville and wines of masculine power at Barton and Las Cases. In the middle you have wines that can be silky smooth like Ducru-Beaillou and that red that hooked me on the wines of Bordeaux for life, Ch. Gruaud-Larose.

The year was 1980 and when I asked the my first wine mentor in Redwood City Mr. Norm Jacobs to recommend a wine that would be a great example of classic Bordeaux. He named the second growth Gruaud-Larose. The vintage was 1976, a very early harvest because of the extremely hot summer that was followed by periods of rain in late August and September. Those conditions created incredible/expansive aromatics that intrigued me so much that I bought a bottle every Saturday night for a month! I could not wait to get my nose back in the glass to see if all those distinctive flavors were still in there.

The style of Gruaud is unique, and the vineyard blend has a lot to do with this. Made from 57% cabernet sauvignon, 30% merlot, 8% cabernet franc, 3% petit verdot and 2% malbec, it is one of the few wines left in Bordeaux that still use all five grape varietals. The wine always has a deep robe of regal old-vine fruit with hints of tobacco, leather and spicy/herbaceous earth tones. Gruaud is a wine of harmony, never

CONTINUED ON PAGE 4...
1945 Mouton-Rothschild $12999.00
Perfect condition-from Mahler Besse cellar.
1949 Cantemerle, Haut-Médoc $899.00
Extremely rare-perfect condition, Mahler Besse.
1950 Talbot, St-Julien (1.5L) $599.00
1952 Talbot, St-Julien (1.5L) $549.00
These are in perfect condition and direct from the property. The 1950 is sweet and delicious.
1959 Bouscaut Rouge, Graves $229.00
1961 Palmer, Margaux $2999.00
1966 Beychevelle, St-Julien $299.00
Two wines from Mahler-Besse cellar.
1966 Lafite Rothschild, Pauillac $529.00
1966 Siran, Margaux (1.5L) $239.00
1970 La Lagune, Médoc $129.00
1970 Ducru-Beaucacilou, St-Julien $245.00
1970 Ducru Beaucacilou (1.5L) $529.00
1970 Pichon-Lalande, Pauillac $195.00
1975 Chasse Spleen, Moulis $129.00
1975 Pavie-Decesse (1.5L) $119.99
Gruaud-Larose, continued from page 3...
overly masculine, tannic or over extracted, but it's not a lightweight either. It is an amazingly consistent, classy and elegant wine. In the last 30 years the estate has changed ownership a few times, and those owners have left their mark in the form of millions of dollars invested into new cellars and in the vineyard. These investments combined with the presence of the same technical director since 1970, Mr. George Pauli, have kept Gruaud great. Hats off to Mr. Pauli who has traveled with the Union des Grand Crus for years to pour his wine. After years we finally arranged the perfect forum to showcase these wines, a five-course dinner at Cetrrela restaurant, which took place April 22, 2007, with the new export director David Lunay. All of the wines showed fantastically, perfect snapshots of the weather conditions that created them. It is also very important to point out the great value that Gruaud continues to offer in contrast to other second growths and all the first growths that have gone absolutely mad with their pricing.
2005 Gruaud-Larose, Pre-Arrival ($56.99) Brilliant, bright fruit of berries and earth, complete wine, wonderfully balanced and long finish. Great.
2004 Gruaud-Larose, Pre-Arrival ($35.99) Tightly wound and compact like many 2004s, but the fruit is deep and I am sure this wine will be just fine though it will need 10-15 years to develop and open.
2003 Gruaud-Larose ($57.99) Very rich wine with lots of glossy fruit that comes at you in waves. Soft and expansive, complex wine, like many 2003s it will be accessible a bit earlier but do not drink it all young! Gruaud ages fantastically, and this will be great at 20 years old.
1999 Gruaud-Larose ($49.99) A soft, delicious wine, not quite ready but getting there. 1999 is the best non-famous vintage I've ever tasted. A super deal.
1996 Gruaud-Larose (Inquire) This wine has many of the qualities of the 1976. It has lots of spicy/zesty strong fruit. It could use a little of the flesh that the 1999 exhibits, but this is non-manipulated wine and a 1996.
1995 Gruaud-Larose ($59.95) What a deal! Over 10 years of age and a very good Gruaud. You are just starting to get the hint of cheese on the nose, which lets you know the wine is coming around. The fruit is good and ripe, and like most 1995s it has good focus and is not really quite ready yet, so hold on another five years or so for something special like the 1989.
1989 Gruaud-Larose ($94.99) This is why you wait! Perfectly integrated and perfectly ready to enjoy. The aromas take me back to the 1976. Serve with the cheese and drink like a king! Please feel free to contact me anytime with any questions or advice on the wines of Bordeaux at ex 2723 or Ralph@klwines.com. Toujours Bordeaux! —Ralph Sands
See our award-winning website www.klwines.com for new arrivals and K&L top ten picks.
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<th>Year</th>
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<td>2005</td>
<td>Sancerre Rosé, Franck Millet</td>
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<td>Cour Ceveny “Porte Doree,” Tessier</td>
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<td>2003</td>
<td>St-Aubin “Murgers Dents de Chien” 1er, Maroslavici</td>
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**France: Alsace/Loire Valley**

- **Cremant d’Alsace, Charles Baur** - Delightful sparkler, refreshing! $14.99
- **Cremant d’Alsace, J.P. Becker** - $14.99
- **2004 Muscat Grand Cru Froehn, J.P. Becker** - $17.99
- **2005 Touraine Rosé Riage, Grange Tiphaine** - $9.99
- **2005 Muscadet, Château la Morinière** - $11.99
- **2005 Beneficte de Ryke Coteaux du Loire Blanc** - $12.99
- **2005 Touraine Cot Vielles Vignes, Grange Tiphaine** - $13.99
- **2005 Sancerre Blanc, Franck Millet** - $13.99
- **2005 Sancerre Rosé, Franck Millet** - $13.99
- **2005 Sancerre Rouge, Franck Millet** - $14.99

**Bordeaux:**

- **2005 Château Reynon Blanc NV, Dubourdieu** - $11.99
- **Bordeaux: White/Red/Stickies/Rosé**
  - **2005 Marosse Blanc, Bordeaux** - $12.99
  - **2005 St Jean des Graves Blanc, Graves** - $12.99
  - **2005 Clois Floridene, Pessac** - $19.99
  - **2005 Lynch Bages Blanc, Bordeaux** - $47.99
  - **2006 Rosé de Domaine de Chevalier, Bordeaux** - $10.99
  - **2005 Chateau Souvenir, Bordeaux** - $10.99
  - **2005 Chateau Jouanin Prestige, Cotes Castillon** - $11.99
  - **2000 Chateau Treibiac, Graves** - $13.99
  - **2005 Chateau Colleau Cuvee Prestige, Graves** - $14.99
  - **2005 Chateau Roland La Garde Prestige, Cotes de Blaye** - $15.99

**Burgundy**

- **2004 Meursaults, “Cromin/Chevalières” Jean Monnier** - Inquire
- **2004 Bourgogne Aligote, Domaine Jean Monnier** - $10.99
- **2005 Maccon Charnay, Domaine Renaud** - $11.99
- **2005 St-Veran, Domaine des Nembret, Denis Barraud** - $13.99
- **2005 St-Veran de la Croix Senaillet** - $14.99
- **2004 St-Romain Blanc, Chamous** - $16.99
- **2004 Pearnd-Vergelesses Blanc, Maison Chamous** - $19.99

**Champagne**

- **Ariston Carte Blanche Brut** - $22.99
- **Ariston Blanc de Blanc** - $29.99
**DIRECT BUYS FROM AROUND THE WORLD**

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<td>2005 Ermacora Verduzzo Friulani</td>
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</tr>
<tr>
<td>2004 Poggiopiano Rosso di Sera IGT</td>
<td>$39.99</td>
</tr>
</tbody>
</table>

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**Tasting Bar Schedule for June, 2007**

All tastings are from noon to 3 p.m. in San Francisco, 1 p.m. to 4 p.m. in Redwood City and 2 p.m. to 5 p.m. in Hollywood. For further information about special monthly tastings and dinners, please see our website at www.klwines.com and click on "local events" bar.

**Saturday, June 2:** New Zealand, Australia and South Africa in all three stores. From the crisp Sauvignon Blancs of New Zealand to the huge, mouth-filling Shiraz of Australia. Price TBA.

**Saturday, June 9:** Grand Opening in Hollywood. Special pricing. Boutique California Reds and Whites in San Francisco and Redwood City. The Hollywood store celebrates its Grand Opening with a tent tasting in the parking lot. Many of California’s premium winemakers will be attending with over 60 wines poured. Call or email for details. In Northern California stores, tastings of some of California’s smallest and most interesting producers. Price TBA.

**Saturday, June 16:** Champagne in all three stores. Our annual Father’s Day Champagne tasting. Tasting price is $20.00.

**Saturday, June 23:** Wines of Bordeaux in all three stores. Our monthly Bordeaux tasting delves even deeper into the bargain 2004 vintage. Ten wines to be poured. Tasting price $20.00.

Saturday, June 30: Burgundy tasting in all three stores. A perfect way to end the month! New releases and staff favorites of both red and white Burgundies. Tasting price $20.00.

—Scott Beckerley, Jeff Garneau, Chip Hammock, Kerri Conlon

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**SAUTERNES IN STOCK**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1983 Suduiraut (375ml $35.99)</td>
<td>$69.99</td>
</tr>
<tr>
<td>1989 Rieussec-94 points Robert Parker</td>
<td>$77.99</td>
</tr>
<tr>
<td>1989 Suduiraut Crème de Tete</td>
<td>$299.99</td>
</tr>
<tr>
<td>96 points Wine Spectator: “An amazing, full-bodied Sauternes with the texture of double cream, cascading its exotic blend of orange-peel, thyme, dried-herb and honey flavors to a long finish.” The last Crème de Tete ever made.</td>
<td></td>
</tr>
<tr>
<td>2001 Bastor LaMontagne</td>
<td>$31.99</td>
</tr>
<tr>
<td>91 points Robert Parker: “Possibly the finest effort I have ever tasted from this estate, Bastor Lamontagne’s light gold-colored 2001 is a tropical fruit cocktail offering abundant quantities of apricot, lychee, honeysuckle, and other tropical fruit characteristics with little evidence of oak. Excellent acidity, which provides tremendous definition, and a lusty, heady finish suggest this fun sweetie will drink well now and over the next 10-14 years.”</td>
<td></td>
</tr>
<tr>
<td>2001 Doisy Vedrines, Sauternes-93 points Wine Spectator</td>
<td>$54.99</td>
</tr>
<tr>
<td>2001 Liot, Barsac</td>
<td>$29.99</td>
</tr>
<tr>
<td>2001 Dudon-Delicious stickie-great value!</td>
<td>$25.99</td>
</tr>
<tr>
<td>2002 de Fargues (375ml $34.99)</td>
<td>$69.99</td>
</tr>
<tr>
<td>92-94 points Robert Parker (04/05) Five Stars from Decanter magazine: “Tight and youthful and biding its time, this has a nose of citrus and mandarins, while the wine is concentrated, full bodied, with ripe citrus tones and fine acidity…”</td>
<td></td>
</tr>
<tr>
<td>2002 Doisy Vedrines, Sauternes (375ml)</td>
<td>$18.99</td>
</tr>
<tr>
<td>2002 Yquem (375ml $109.99, 1.5L $399.99)</td>
<td>$209.99</td>
</tr>
<tr>
<td>96 points and a Collectibles designation from the Wine Spectator.</td>
<td></td>
</tr>
<tr>
<td>2003 Doisy Vedrines (375ml $19.99)</td>
<td>$36.99</td>
</tr>
<tr>
<td>2003 La Clotte-Cazalis (375ml)</td>
<td>$17.99</td>
</tr>
<tr>
<td>90 points Robert Parker (04/06). Lots of coconut and pineapples nuances on the nose. Extremely good value.</td>
<td></td>
</tr>
<tr>
<td>2003 Lafaurie Peyragude (375ml)</td>
<td>$31.99</td>
</tr>
</tbody>
</table>

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**Spain**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2003 Biurko Rioja Graciano</td>
<td>$9.99</td>
</tr>
<tr>
<td>2003 Biurko Los Valles Crianza Rioja</td>
<td>$11.99</td>
</tr>
<tr>
<td>2004 Biurko Rioja Reserva Old Vines Garnacha</td>
<td>$19.99</td>
</tr>
</tbody>
</table>

Good scores and good prices.

**Germany**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2004 Kalinda Hattenheimer Riesling Dry</td>
<td>$9.99</td>
</tr>
<tr>
<td>2005 August Kesseler Riesling “R”</td>
<td>$9.99</td>
</tr>
<tr>
<td>2005 August Kesseler Riesling Kabinett Dry</td>
<td>$16.99</td>
</tr>
</tbody>
</table>

**Australia**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2004 Richmond Grove “Black Cat” Shiraz</td>
<td>$8.99</td>
</tr>
<tr>
<td>Three great tasting, easy-to-drink, everyday drinkers.</td>
<td></td>
</tr>
<tr>
<td>2005 Craneford Private Selection Chardonnay</td>
<td>$8.99</td>
</tr>
<tr>
<td>2004 Craneford Private Selection Cabernet Sauvignon</td>
<td>$9.99</td>
</tr>
<tr>
<td>2004 Kirkham Peak McLaren Vale Shiraz</td>
<td>$12.99</td>
</tr>
<tr>
<td>Made by Phil Christison of Longwood. Rich, round, fruit driven.</td>
<td></td>
</tr>
<tr>
<td>d’Arenberg “Peppermint Patty” Sparkling Chambourcin</td>
<td>$21.99</td>
</tr>
<tr>
<td>A special reserve blend made for us by Dean Hewitson.</td>
<td></td>
</tr>
</tbody>
</table>

**Italy**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2004 Blason Cabernet Franc or Pinot Grigio</td>
<td>$8.99</td>
</tr>
<tr>
<td>Ca Bertì Lambrusco Grasparossa di Castelvetro</td>
<td>$8.99</td>
</tr>
<tr>
<td>Three types, all wonderful!</td>
<td></td>
</tr>
<tr>
<td>Ca Bertì Lambrusco Grasparossa di Castelvetro Robusco</td>
<td>$10.99</td>
</tr>
<tr>
<td>2005 Ruggeri Corsini Dolcetto</td>
<td>$12.99</td>
</tr>
<tr>
<td>2004 Ruggeri Corsini Nebbiolo</td>
<td>$17.99</td>
</tr>
<tr>
<td>2002 Ruggeri Corsini Barolo</td>
<td>$29.99</td>
</tr>
<tr>
<td>2005 Ermacora Verduzzo Friulani</td>
<td>$11.99</td>
</tr>
<tr>
<td>2005 Ermacora Refosco</td>
<td>$12.99</td>
</tr>
<tr>
<td>2005 Ermacora Sauvignon</td>
<td>$14.99</td>
</tr>
<tr>
<td>2005 Ermacora Schioppettino</td>
<td>$16.99</td>
</tr>
<tr>
<td>2001 Casisano Columboia Rosso di Montalcino</td>
<td>$16.99</td>
</tr>
<tr>
<td>2004 Proprieta Sperino Uvaggio, Coste della Sesia Rosso</td>
<td>$27.99</td>
</tr>
<tr>
<td>2004 Poggiopiano Rosso di Sera IGT</td>
<td>$39.99</td>
</tr>
</tbody>
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Our top ten recommendations are listed at our website www.klwines.com
**Rhone Valley**

2004 Châteauneuf-du-Pape Bosquets des Pape Tradition ...............$32.99
2003 Châteauneuf-du-Pape Château “Vale de Tradition” $49.99
2003 Châteauneuf Clos du Mont Olivet “Cuvee des Papel” .............$49.99
2004 Châteauneuf Mas de Boislaunou “Cuvée de Quet” .................$49.99
2004 Châteauneuf-du-Pape Bosquet des Pape “Chantemerle” $49.99
2004 Châteauneuf-du-Pape Domaine de Marcoux .........................$49.99
2003 Cornas Robert Michel “Cuvée des Coteaux” ........................$44.99
2006 Costières de Nimes Blanc Mas Neuf ..................................$10.99
2006 Costières de Nimes Rosé Mas Neuf ..................................$10.99
2005 Côte Rôtie Joel Champet “La Vialliere” ................................$49.99
2003 Côte Rôtie E. Guigal Brune et Blonde .................................$59.99
2004 Côte Rôtie Château de Saint Cosme .................................$59.99
2005 Côtes du Rhône Château de Ségriès ..................................$9.99
2003 Côtes du Rhône Villages Rasteau Soumade “Prestige” .......$17.99
2001 Côtes du Rhône Villages Saint Maurice Domaine Viret
“Renaissance” (Biodynamic) ..................................................$21.99
2005 Côtes du Rhône Domaine de Marcoux
(Organic) ..............................................................................$22.99
2004 Côtes du Rhône Villages Rasteau Soumade
“Les Violettess” ......................................................................................$29.99
2004 Crozes Hermitage Domaine du Colombier
“Cuvee Gaby” ....................................................................................$24.99
2004 Hermitage Yann Chave .........................................................$49.99
2004 Liurc Domaine Duseigneur “Angelique” .................................$12.99
2004 Liurc Domaine La Lorentine (Marcoux) .................................$18.99
2006 Tavel Rosé Domaine de Ségriés ...........................................$12.99
2005 Vacqueyras Domaine Montvac .............................................$15.99

**Rhone Values!**

At the risk of sounding like a broken record, here are two more seriously delicious 2005 reds from the South of France. These two wines, both selected and imported by master sommelier Fran Kysela, exemplify what makes wines from these areas so great. Gorgeous purity of fruit, but never at the expense of character and typicity. They also represent unbelievable value and will certainly not be around for too long. I would definitely get on these before it’s too late!

2005 Coteaux du Languedoc St.-Félix de Lodez “Les Hauts de la Brune” ($8.99) Back in stock and better than ever is the new vintage of this spectacularly delicious red from the South of France! Last year’s 2004 received 90 points from the Wine Spectator and was designated a Best Buy. Needless to say, 200 cases of this beauty flew out the door almost immediately! Fruit forward, fresh and clean tasting, with a gorgeous purity to the raspberry, cherry and red plum flavors. Mineral, graphite and spice fill the firm finish. Syrah, grenache and mourvèdre. Please get on this new vintage before history repeats itself!

2005 Liurc Domaine de la Mordonée “La Dame Rousse” ($14.99) The 2005 La Dame Rousse from Liurc is composed of 50% grenache and 50% syrah from 40-year-old vines. For 2005, the brothers (Christophe and Fabrice) Delorme have crafted a powerful and structured Liurc redolent with dark purple fruits, black olive and bitter-sweet chocolate. Although it can be consumed this evening with a couple hours of decanting (and a juicy leg of lamb!), this cuvee shows tremendous promise and will no doubt impress with a couple years of cellaring. This Rhone red is truly one of the overachievers in 2005!

—Mulan Chan

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**S. Africa/New Zealand/Australia**

2005 Porcupine Ridge Syrah ......................................................................$10.99
2005 Buitenverwachting “Beyond” Sauvignon Blanc .........................$10.99
2006 Mullerbach Chenin Blanc, Stellenbosch ........................................$12.99
2005 Rustenberg Chardonnay Stellenbosch .............................................$17.99
2006 Mullerbach Sauvignon Blanc, Stellenbosch ...............................$18.99
2005 Anwilka, Constantia Stellenbosch ..............................................$32.99

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

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

2005 Black Wing (Step Road) Shiraz, South Australia .......................$8.99
2005 Richmond Grove French Cask Chardonnay ..................................$10.99
2005 Step Road Shiraz, Langhorne Creek ...........................................$10.99
2005 Water Wheel “Memsie” Shiraz, Benigo .......................................$11.99
2005 Three Rings Barossa Valley Shiraz ..............................................$15.99
2005 Grant Burge Eden Valley Pinot Gris Reserve .............................$16.99
2005 Schild Estate Shiraz, Barossa .....................................................$23.99

**Jim’s View Down Under**

As you know by now, K&L has a number of wine buyers who travel the world to select from specific regions. This allows us to bring new wines to you direct, such as these two such wines from Australia.

N.V. d’Arenberg “Peppermint Paddock” Sparkling Chambourcin McLaren Vale South Australia ($21.99) This is probably the only single-vineyard sparkling Chambourcin in the world. The wines are from a vineyard surrounded by peppermint gums. After crushing, the must is transferred to open top fermenters with the skins submerged under the free run juice. Pressed viognier skins are added, leading to a final concentration of about 5% at assemblage. The base wine is from the 2005 vintage with reserve wines from 1994 and 1996. Finally, when the wine is separated from its lees, its liqueur de triage is with the d’Arenberg fortified Shiraz. From the black-purple mousse, aromas of black raspberry, violet, mint and dark cherry explode. On the palate, the wine is not heavy, with black blueberry flavors that mingle with toffee, red licorice and minerals supported by good acidity and integrated tannins. The finish is long and vibrant.


—Jimmy C

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See our new-arrival Cabernets with tasting notes on our website at www.klwines.com
Summer Sippers

June has arrived, and we've been blessed with some fine weather, so it's time to stock up for those BBQs, park picnics, pool-side parties, and/or for that refreshing post-work-glass. Whether it's a sassy, supple Rhone blanc or a concentrated, focused Tavel Rosé, surely one of these will give your palate pleasure.

If you haven't had the 2006 Domaine Segries Tavel Rosé ($12.99) yet, there is no better time than the present. Laser precise, full of pure juicy strawberry fruits that reach record depth, and great acidity and structure, it's truly a marriage of fun and focus. The blend is 50% grenache, 30% cinsault, 15% clairette and 5% syrah, from perhaps the most notable appellation for rosé production. Don't let this one slip by; it'll go fast.

The 2006 Mas Neuf Costieres de Nimes Blanc ($10.99) is down right scrumptious. This blanc is a blend of 85% grenache blanc and 15% rosanne. This little tosties has rounded edges, soft in all the right places, yet firm and elegant at the same time. She's more or less the girl next door of the wine world. There's nothing esoteric about her; austere without being Spartan, with no oak, all stainless steel to capture her pure essence. Fresh cut white flowers on the nose and fresh juice sliding down the palate.

—Keelyn Healy

Lip-Smackingly Good!

Summer is still a way off for the Bay Area, but I can't help but recall delicious childhood summers of running barefoot, brazenly sporting Lip Smackers lip gloss. In the hopes that June this year will defy its typical coat of gloom in Northern California, here are two unabashedly lip-smackingly delicious wines for the summer.

2006 Picpoul de Pinet Hughes Beaulieu ($7.99) Picpoul means "lip stinger," which refers to the high acidity of its must. True to its name, this is one zingy white. Crisp, dry, and aromatic, Picpoul is often referred to as the Muscadet of the South. As you might have guessed, it's a wonderful companion to seafood, shellfish and well, pic-nicking. In fact, at this price, it's the wine to reach for whenever refreshment is in order.

2004 Côtes du Rhône Château de Montfaucon "Baron Louis" ($17.99) Smoke and ash frame dark plums, morello cherries and licorice. Warm, generous and full-bodied, this velvety Côtes du Rhone drinks like a caress. It can be consumed from the first year or cellared for up to eight to ten years. It would be spectacular with a Moroccan tagine or couscous. It will also shine with simply grilled or roast fare.

—Nadia Dmytriw
CABERNET SAUVIGNON & BLENDS

Ridge Montebello Vintage Packs........$1299
Two bottles each of 1992, ’94 and ’96.
2002 Arrowood, Sonoma ....................$34.99
2002 Heitz, Napa ............................$34.99
2002 Silver Oak, Napa .....................$99.99
2003 Aia, Oakville ..........................$22.99
2003 Alpha Omega, Napa...............$57.99
On the nose of this wine, vanilla and tobacco leaves grow into blueberry jam. Spices such as rosemary balanced with strawberries, red cherries and violet add interest and complexity.
2003 BV “Georges de Latour” ..........$69.98
2003 BV “Tapestry” ..........................$36.98
2003 Cain Concept, Napa .................$49.99
2003 Ch. Montelena Estate ...............$89.99
2003 Ch. Souverain, Sonoma ............$15.98
2003 Donati Family Meritage ..........$26.99
2003 Dynamite, North Coast ..............$11.99
2003 Echelon, California .................$8.99
2003 Etude, Napa ............................$79.99
2003 Forth, Dry Creek ......................$18.99
2003 Franciscan, Oakville ...............$19.99
2003 Grgich Hills, Napa ....................$49.99
2003 Hess Collection, Napa ..............$36.99
2003 Husic “Dos Palmas” ..................$99.00
2003 Jordan, Alexander Vly ..............$44.99
2003 Keenan, Napa ..........................$34.99
2004 Kelly Fleming, Napa ...............$71.99
2003 Miner Family “Oracle” ..............$54.99
2003 Mount Eden Estate SC ..............$34.99
2003 Mount Veeder, Napa ...............$29.99
2003 Quintessa, Rutherford ..............$99.98
2003 Robert Mondavi Reserve ..........$99.98
2003 Rombauer, Napa .....................$29.99
2003 Rubicon Estate “Cask” .............$62.99
2003 Rubicon Estate .........................$109.00
2003 Slaughterhouse Cellars, Ruth .......$63.99
2003 Silverado, Napa ...............$32.98
2003 Terra Valentine, Napa ..............$27.99
2003 Trefethen, Napa ....................$36.99
2004 Avalon, Napa .............$9.99
2004 Beaulieu Vineyards Ruth ......$23.99
2004 Beringer Founders’ .................$7.98
2004 Beringer Knights Valley ..........$16.98
2004 Bridesmaid Napa Red .............$38.99
2004 Ch. Montelena, Napa ...............$39.99
2004 Chimney Rock, Stag’s Leap ......$44.99
2004 Cloverdale Ranch, Alex Vly ......$23.99
2004 Darioush, Napa ......................$62.99
2004 Decoy Napa Red Wine .............$25.99
2004 Desert Wind “Ruah” Wash .........$12.99
2004 Donati Family Claret ...............$17.99
2004 Duckhorn, Napa .....................$59.99
2004 Edge, Napa ...........................$16.99
2004 Elizabeth Spencer, Napa ..........$29.99
2004 Far Niente, Oakville ...............$94.99
2004 Frog’s Leap, Napa ..................$32.99
2004 Groth, Napa ..........................$46.99
This 2004 Cabernet Sauvignon is big and lush with huge gobs of fruit in the aroma and flavor. The texture of the wine is soft and supple, typical of Oakville Cabernet Sauvignon.
2004 Hawk Crest, California ..........$9.99
2004 Hess Select, California ............$11.99
2004 Honig, Napa ..........................$29.99
2004 J. Lohr “Seven Oaks” ...............$10.99
2004 Joseph Phelps, Napa ...............$44.98
2004 Kapcsandy “State Lane” ..........$99.99
2004 Kendall Jackson Grand Res .......$22.99
2004 Ladera, Napa ..........................$29.98
2004 Ladera “Howell Mt” .................$64.99
2004 Merryvale “Starmont” ..............$18.99
2004 Moon Mountain, Sonoma .........$12.99
2004 Pahlmeyer “Jason” .................$59.99
2004 Palazzo, Napa Red .................$39.98
2004 Paul Hobbs, Napa .................$68.99
2004 Provenance, Rutherford ..........$29.99
Elegant yet rich, the majority of fruit for this Rutherford Cabernet Sauvignon is grown on a well-drained alluvial fan at Vineyard Georges III in Napa Valley’s Rutherford subappellation.
2004 Pirovette Washington Red .........$49.99
2004 Ramey Claret ..........................$29.98
2004 Ridge Santa Cruz Mnt Red .......$32.99
2004 Robert Mondavi, Napa .............$19.98
2004 Roth Alexander Valley .............$31.99
2003 Trefethen, Napa .............$56.99
2004 Screw Kappa, Napa ..................$10.99
2004 Seventy Five “Amber Knolls” ....$18.99
2004 Shafer “One Point Five” ..........$59.99
2004 Spring Valley “Urialah” ..........$44.99
2004 St. Clement “Oropas” ..............$44.99
93 points Wine Spectator: “A rich, massive youngster, packed with dense fruit, mocha-laced oak and layers of earthy currant, spice, anise, olive and cedar.”
2004 Stag’s Leap Cellars “Artemis” ....$39.98
2004 Tamber Bay “Two Rivers” .........$26.99
2004 Tor Kenward ROCK, Napa .......$72.99
2004 Turnbull, Napa .....................$36.98
2004 Two Tone Farm, Napa ..............$8.99
2004 Von Strasser “Diam Dist Ser” ....$49.99
2004 Waterstone, Napa ...............$18.98
2004 Wild Horse, Paso Robles ...........$15.99
2005 Alexander Valley Vineyards ......$14.99
2005 Carltidge & Browne, Cal .........$39.99
2005 Covenant, Napa (Kosher) ...........$79.99
2005 Joel Gott, California .........$14.99
2005 McManis, California ..........$8.99
2005 Stephen Vincent, California ......$8.99
2005 The Show, California ..............$11.99
2005 Turnbull Old Bull Red .............$18.99
2005 Twenty Bench, Napa .........$15.99
Cain “NV4” Cuvee ..................$27.99

2003 Sequoia Grove, Napa ...............$27.99
If you are a fan of classic Napa Cab look no further than this wine. Round in the mouth with soft, supple tannins and well-integrated acid, the weight of the wine is delicate and full of finesse but with a silky, long finish.

Ehlers Estate

Ehlers Estate has 39 acres of vineyard land that is farmed biodynamically by winemaker and vineyard manager Rudy Zuidema. The terrain is gently sloped, and the property is divided into 24 individual blocks. Ehlers Estate is a “not-for-profit” winery and is held in trust for the Leduq Foundation. Jean and Sylviane Leduq established the trust in 1996 to fund the Foundation, which supports international cardiovascular research. We tasted the current lineup of wines in the shop the other day, here were our favorites:

2004 Ehlers Estate Napa Merlot ($25.99) This is a big, dark, fleshy Merlot that doesn’t dry out in the back end. It is lush and rich, and shows flavors of mocha, vanilla, blackberry and ripe plums. Blended with 16% cabernet sauvignon, this wine shows lots of structure and complexity without being harsh and tannic.

2004 Ehlers Estate Napa Cabernet Sauvignon ($26.99) The Cabernet is a blend of 85% cabernet sauvignon, 2% cabernet franc, 12% merlot and 1% petit verdot. This juicy wine is an explosion of black fruits, vanilla and spicy minerals, which linger on the finish. A great buy in Napa Cabernet for under $30!

2004 Ehlers Estate St. Helena “1886” ($56.99) The “1886” is 100% cabernet sauvignon and is considered Ehlers Estate flagship wine. The 2004 vintage was macerated on the skins for 33 days to contribute to the extreme complexity of this amazing Cabernet. Lots of concentration, balance and depth of fruit will allow this wine to age well over the next 10 years. Total production: 2,380 cases.

—Trey Beffa
2003 Chalk Hill, Sonoma ......................$29.99
2003 Mount Eden Estate..........................$34.99
2004 Beringer “Sbragia” .............................$39.98
2004 Bernardus, Monterey ..................$14.99
2004 Cakebread Reserve, Napa ..........$49.99
2004 Carmel Road, Monterey ..............$12.99
2004 Cuivaison, Carneros .................$14.99
2004 Clos du Val, Napa .....................$17.99
2004 Domaine Alfred “Chamisal” ..........$18.99
2004 Domaine Serene “Etoile” ..............$36.99
2004 DR Stephens, Carneros ..............$44.99
2004 Foley “Rancho Santa Rosa” ............$23.99
2004 Grigich Hills, Napa ....................$29.98
2004 Handley, Dry Creek .....................$17.99
2004 Hanzell, Sonoma .........................$59.99
2004 Hyde de Villaine, Carneros ..........$49.99
2004 Jordan, Russian River .................$32.99
2004 Marimar Estate “Don Miguel” ....$19.99
2004 Newton “Unfiltered” ...................$39.98
2004 Sanford, Santa Barbara ..............$13.99
2004 Sonoma Coast Vineyards ..............$34.99
2004 Stony Hill, Napa ..........................$34.99
2004 Talbott “Sleepy Hollow” ..............$29.99
2004 Thomas Fogarty Estate .................$25.99
2004 Trefethen Oak Knoll .....................$21.99
2005 A by Acacia, California ...............$9.99
2005 A Donkey and a Goat ....................$34.99
2005 Acacia, Carneros .........................$15.99
2005 Ambullneo “Big Paw” ..................$54.99
2005 Babcock, Santa Rita Hills .............$16.99
2005 Beauregard, Russian River ............$19.99
2005 Beringer Founders’ .......................$7.99
2005 Beringer, Napa .............................$12.98
2005 Beringer Private Reserve .............$29.98
2005 Bogle, California ..........................$7.99
2005 Cakebread, Napa ..........................$34.99
2005 Cartlidge & Browne, Ca ............$8.99
2005 Chalone, Monterey .....................$9.99
2005 Chappellet, Napa .........................$26.99
2005 Ch. Montelena, Napa ....................$34.99
2005 Ch. Souverain, Sonoma ...............$12.98
2005 Ch. St. Jean, Sonoma .....................$10.99
2005 Cima Collina “Chula Vina” .............$31.99
2005 Cinnabar, Monterey ......................$15.99
2005 Darioush, Napa .........................$37.99
2005 Demetria Estate ..........................$25.99
2005 Edna Valley Vineyards .................$9.98
2005 Estancia, Monterey ......................$8.98
2005 Eric Kent, Sonoma .........................$34.99
2005 Far Niente, Napa .........................$41.99
2005 Flora Springs “Barrel Ferment” .......$19.98
2005 Four Vines “Naked,” Santa B ...$10.99
2005 Frog’s Leap, Napa .........................$19.98
2005Groth, Napa ..................$22.98
2005 Heitz, Napa ...................................$14.99
2005 Heron, California .........................$7.99
2005 Hess, Monterey ..............................$8.99
2005 J. Lohr, Arroyo Seco ..........................$10.99
2005 Kali Hart, Monterey ......................$9.99
2005 Keenan, Spring Mnt ......................$22.99
2005 La Crema, Sonoma .......................$14.99
2005 Landmark “Overlook” ..................$21.98
2005 Lily, Sonoma .................................$17.99
2005 MacRostie, Carneros .....................$16.99
2005 Matanzas Creek, Sonoma ...............$19.99
2005 McNamis, California ....................$7.99
2005 Melville, Santa Rita .......................$21.99
2005 Mer Sorell “Silver” .......................$37.99
2005 Merryvale “Starmont” ...................$11.99
2005 Miner Family, Napa .......................$27.99
2005 Molnar Bazine “Poseidon’s” .........$21.99
New vintage! Full lush tropical fruits dominate this wine from the outset. Complex and heady on the palate, it is a premier example of one of the finest chardonnays grown in California’s Central Coast area.
2005 Napa Cellars, Napa .......................$15.99
2005 Neyers Carn & Napa .......................$24.98
2005 Nickel & Nickel Chardonnays Inquire
We have Medina, Truchard and Seabry!
2005 Patz & Hall “Dutton” .....................$34.99
2005 Patz & Hall, Napa .........................$31.99
2005 Paul Hobbs, Russian River ..........$49.99
2005 Qupe “Y Block,” B.Nacido ............$17.99
2005 Ramey, Russian River .....................$32.99
2005 Ramey, Sonoma Coast .....................$32.99
2005 Silverado, Napa ............................$16.99
2005 Smith Madrone, Napa ....................$24.99
2005 Solitude, Carneros .........................$23.98
2005 Sonoma Cutrera, Sonoma Cst ........$23.99
2005 Stuhlmuller, Alexander Vly ............$21.99
2005 Testarossa “Castello” ....................$27.99
2005 Walter Hansel “Cahill Lane” ...........$34.99
2005 ZD California ..............................$26.98
2005 ZD Napa Reserve .........................$46.99

Pure Wine: Varner

The whole natural wine movement is pretty clearly established in France, but what about in the U.S.? It’s not a unified movement like it is overseas, but there are definitely people doing the right thing. Bob and Jim Varner planted their vineyards in the Santa Cruz Mountains in the ‘80s. They’d heard that vines planted on their own rootstock produce better wines, so that’s what they did. In the late 19th century an epidemic spread throughout the vineyards of Europe; a root parasite called phylloxera decimated the vineyards of France and then made its way throughout the rest of the continent. A solution to the problem was found in the roots of native American grape vines. When the classic European wine varieties were grafted on American rootstock, they were able to resist phylloxera. The epidemic was cured, but many people claim that the quality of the wine was affected. Two of the Varner’s vineyards have been producing Chardonnay from vines growing on their own roots for 23 years. These vines are still healthy and produce wines that are distinctive and speak of the vineyards where they grow. Farming is non-interventionist; the Varners let the microbial life of the soil do its own thing. Wine making is simple and relatively hands off. Fermentation is done by wild yeast, sulfur is only added at bottling. The resulting wines are delicious and distinctive, crisp and lively expressions of Chardonnay with healthy acidity and individual character. The 2005 Varner Amphitheater Block Chardonnay ($27.99) is crisp and citrusy, while the 2005 Varner Home Block Chardonnay ($29.99) is pleasantly nutty with a touch of earthiness. The vineyards are adjacent, but each have a unique flavor—and that is the goal of natural wine-making.
—Paul Courtright

For accurate, daily listings of our Burgundy inventory check our website at www.klwines.com
2005 Lazy Creek "M&B, " Ander........$27.99
2005 J. Wilkes "Solomon Hills" ........$37.99
2005 Hitching Post, Santa Maria ......$29.99
2005 Foley, Santa Rita Hills ..............$29.99
2005 Etude, Carneros ........................$39.99
2005 David Bruce, Central Coast......$19.99
2005 Clos du Val, Carneros ..............$26.99
2005 Chalone Estate ..........................$26.99
2005 Cambria “Julia’s” ......................$17.98
2005 Capiaux Cellars “Chimera” ........$26.99
2005 Carmel Road, Monterey ..........$15.98
2005 Chalone Estate .......................$26.99
2005 Chalone, Monterey ..................$13.99
2005 David Bruce, Central Coast ......$19.99
2005 Etude, Carneros .....................$39.99
2005 Foley, Santa Rita Hills .............$29.99
2005 Hitching Post, Santa Maria .......$29.99
2005 Jalama “Cargasacchi-Jalama” ....$32.99
2005 J. Wilkes “Solomon Hills” .........$37.99
2005 Lily, Sonoma ..........................$17.99
2005 Lioco “Michaud” Chalone ..........$34.99
2005 Londer “Paraboll” .....................$49.99
2005 Loring ..................................$46.99
2005 Lucia, “Gary’s Vineyard” ..........$49.99
2005 Lucia, Santa Lucia Highl ............$39.99
2005 Lutea, Russian River ..............$31.99
2005 Mark West, Central Coast ..........$9.99
2005 Melville, Santa Rita ..................$23.99
2005 Migration, Anderson Valley .......$31.99
2005 Miner Family “Rosella’s” ...........$54.99
2005 Olivet Lane, Russian River .......$27.99
2005 Orogeny, Green Valley ..............$26.99
2005 Parker Station, Santa Barbara ..$10.90
2005 Patz & Hall “Hyde” ...................$54.99
2005 Paul Hobbs, Russian River ......$48.99
2005 Ponzi, Willamette Vly .............$29.99
2005 Poppo, Monterey .....................$12.99
2005 Rex Hill Oregon .....................$17.99
2005 Robert Sinskey, Carneros ........$35.99
2005 Samsara “Ampelos” Smnt Rita ...$44.99
2005 Sanford, Santa Barbara ..........$21.99
2005 Soter, North Valley .................$31.99
2005 Stephen Ross, Central Coast ....$16.99
2005 ZD Carneros Reserve ...............$49.99
2005 Cartlidge & Browne, Cal .........$10.99
2006 McManis California ..................$8.99
2002 Kirkham Peak, Howell Mnt ......$14.99
2002 Joseph Swan “Zeigler” ............$22.99
2003 Tin Barn “Dalraddy” ...............$21.99
Tin Barn alway manages to make pure zinfandel. They stay away from all the pitfalls of over-ripeness, being too textural and taking away all the natural spice of the zinfandel grape.

2004 Ch. Montelena, Napa ...............$24.99
2004 D Cubed Cellars, Hwl Mnt .......$32.99
2004 Downing Fam. “Fly By Night” .....$22.98
2004 Elyse “Morisoli” ......................$29.99
2004 J. Runquist “Z” .......................$18.99
2004 Neyers “Pato Vineyard” ............$24.98
2004 Pezzi King Old Vine ...............$17.99
2004 Peter Franus “Brandlin” ............$28.99
2004 Ridge “Geyserville” ..................$29.99
2004 T Vine “Brown Vineyard” .........$31.99
2004 T Vine, Napa ..........................$30.99
2004 Unti, Dry Creek .......................$19.99
2004 Woodhead “Martinelli Rd” .......$38.99
2005 Balleto, Russian River ............$15.99
2005 Brown Estate, Napa .................$35.99
2005 Dashe, Dry Creek .....................$19.99
2005 Dashe Lt Harvest (375ml) ........$24.99
2005 David Coffaro Est. Dry Crk ......$19.99
2005 Edmeads, Mendocino ...............$14.99
2005 Folie à Deux “Menage à Trois” ...$8.99
2005 Hartford, Russian River ..........$27.99
2005 Joel Gott, California ...............$12.99
This was sourced from old head pruned vines in Lodi farmed by the Mohr-Fry family for generations. This wine is a classic Zinfandel with aromas of black cherry, blueberries, clove, and cola.

2004 Michael & David 7Deadly Zins $13.99
2005 Neyers “Tofanelli” .................$29.99
2005 Rombauer.............................$22.99
2005 Rosenblum “Monte Rosso” ........$39.99
2005 Rosenblum, SF Bay or Paso ......$13.99
2005 Seghesio Sonoma .....................$16.98
2005 Seghesio “Home Ranch” ...........$29.98
2005 Shenandoah Amador Spec Res ..$7.97
2005 Sobon “Rocky Top” Amador ......$12.99
2005 Storybook Mayacamas Range ....$29.99
2005 Windmill Old Vine ...................$9.99
2005 Woodhead “Braccialini” ..........$34.99
Rosenblum Vintners Cuvee XXIX ......$7.98

**Chip’s Quips**

When the weather starts warming up here in SoCal my thoughts turn to Pinot Noir. I’m a meat eater, and we’re into grilling weather now: pork chops, flank steaks, lamb chops, anything that you can burn for five minutes a side over an open flame. Pinot is lighter bodied so it’s ideal for the shorts and tee shirt scene that is L.A. in the summer time.

2005 Morgan “Double I” Pinot Noir ($44.99) Dan and Donna Lee, the owners of Morgan Winery, bought this vineyard specifically to build the winery here. Strawberries and blueberries combine on the front palate with a burst of flavor. There are plenty of other nuances on the nose as well as the back palate, vanilla, red currant and baked cherries are just a few. This is serious Pinot, but don’t let that keep you away from the barby.

2005 Hitching Post “Cork Dancer 5.1” Pinot Noir ($23.99) This is an obvious choice when it comes to our theme of cooking in the outdoors. One of Hitching Post’s owners, Frank Ostini, is also the chef at Hitching Post Restaurant. Frank has been known to grill just about anything, and his and Gray Hartley’s Pinots go with just about anything with black lines on it.

2005 Jalama “Cargasacchi-Jalama” Santa Barbara County Pinot Noir ($32.99) This is a rich and intense Pinot with wood spice and earth notes complimented with dark cherry and black fruits. It’s long and full all the way through to the finish. Mark Cargasacchi is a wonderful grower/winemaker who makes wines that go perfectly with... you guessed it, Bar-B-Que.

—Chip Hammack
## Domestic White
- 2004 Graff Chalone Pinot Blanc ... $18.99
- 2005 ABC Pinot Gris/Pinot Blanc ...$14.99
- 2005 Conundrum White Blend ....... $21.99
- 2005 Dry Creek Chenin Blanc .......... $9.99
- 2005 Fish Eye Pinot Grigio ............ $5.99
- 2005 Kunin “Stolpman” Viognier ...$26.99
- 2005 Lazy Creek, Riesling .......... $21.99
- 2005 Luna Napa Pinot Grigio ....... $14.99
- 2005 Sobon Amour Roussanne ...$14.99
- 2005 Tangent Edna Vly Pinot Gris ...$14.99
- 2005 Thomas Fogarty Gewurtz ...$12.99
- 2005 Trefethen Napa Dry Riesling ...$14.99
- 2006 Etude Carneros Pinot Gris ....... $14.99
- 2006 Pine Ridge Chenin/Viognier .......$10.99

## Domestic Red
- 2003 Bonny Doon “Cigar Volant” ...$24.99
- 2004 Bacio Divino “Pazzo” ............$24.99
- 2004 Graff Family Mourvedre ....... $18.99

A big bold red wine with black cherry and blueberry fruit flavors. 57% syrah, 29% tempranillo, 7% malbec, 7% petit verdot.
- 2004 Paraduxx, Napa Red .......... $44.99
- 2004 Vino Noceto Sangiovese ...... $14.99
- 2005 Kunin “Pape Star” CC Rhone ..$16.99
- 2005 Magerum “M5” Rhone Red ...$26.99
- 2005 Kunin “P. Star” Rhone Blend ..$16.99
- 2005 Porter Creek “Carignane” ....$23.99
- 2005 Ten Mile “Broken Road” .......$9.99
- Fess Parker Frontier Red .......... $7.99

## Sauvignon Blanc
- 2004 Chalk Hill, Sonoma ............ $21.99
- 2004 Spring Mountain, Napa ....... $26.99
- 2005 Alpha Omega, Napa ............ $22.99
- 2005 Brassfield “High Serenity” ...$10.99
- 2005 Cakebread, Napa ............... $23.99
- 2005 Chance Creek, Redwood Vly ..$12.99
- 2005 Everett Ridge, Dry Creek .......$14.99
- 2005 Husch, Mendocino .............. $9.99
- 2005 Joel Gott “Three Ranches” ..$11.99
- 2005 Kalinda, Dry Creek .......... $9.99
- 2005 Kendall Jackson, Cal ......... $9.99
- 2005 Kunde “Magnolia Lane” ...... $10.99
- 2005 Matanzas Creek, Sonoma .... $17.98
- 2005 Moon Mountain, Sonoma ...$9.99
- 2005 Quivira “Fig Tree” Dry Crk ..$14.99
- 2005 Robert Mondavi, Napa ....... $13.99
- 2005 Rudd, Napa .................. $29.99
- 2005 Sauvignon Blanc Republic ...$14.99
- 2005 Sterling, Napa ................ $10.99
- 2005 Voss, Napa .................. $12.98
- 2006 Duckhorn, Napa .......... $24.99
- 2006 Ferrari Carano, Sonoma .... $14.98
- 2006 Frog’s Leap, Napa ......... $16.99
- 2006 Geyser Peak, California .. $8.98
- 2006 Honig, Napa ................ $13.99
- 2006 Pomelo, California .......... $8.99

## Boutique Corner
This month I want to tell you about three newcomers to K&L Wine Merchants. I had a chance to try them in the last couple of months and thought all three wines were great. All three are small production wines whose owners take great pride in their results.

2004 Ceja Vino de Casa Napa Valley Red Wine ($17.99) A blend of 52% pinot noir and 48% syrah...yes, syrah. A very strange blend but the wine works. Bright cherry and plum fruit with a great infusion of spice, ending with a little oak flavor. This is the first wine I've tasted that used these two varietals so evenly blended. Give it a go.

2004 High Valley Cabernet Sauvignon ($19.99) The winery is located above Clear Lake. Hillside terrain and volcanic soil give this wine a bright, minerally focused black cherry, chocolate and spice make this an excellent, balanced California Cab.

2003 Medlock Ames Alexander Valley Cabernet Sauvignon ($49.99) Medlock Ames is thoroughly committed not only to organic farming, but biodynamic farming. Biodynamic practices incorporate whole-earth techniques that take into account water, land and animal populations as part of the agricultural practice, rather than just avoiding certain harmful pesticides. The purity in the farming comes thru in the beauty of this wine. Dark cherry and casis with chocolate, plum and spice, balanced and structured, this wine will bring Alexander Valley to the top of the list when talking about great cabernet growing areas.

See you in the City…

—Michael Jordan
Sunny Spain’s Summertime Favorites!

2005 Palacio de Menade, Cuevas de Castilla, Cuvee RS, Rueda ($8.99) K&L’s favorite Rueda is back and ready for your summer-time sipping. Bright and crisp, this Verdejo has the freshness and liveliness of some of the top Loire Valley whites for half the price. Enjoy this unoaked wine with fresh seafood hot off the grill!

2004 Cuatro Pasos Bierzo ($9.99) This 100% mencia is a revelation! It is a red with plenty of ripe fruit and spice. The perfectly balanced acidity lifts the flavors in order to create one heck of a charming red. I love this wine with roast chicken!

2003 Biurko Los Valles Chanza Rioja ($11.99) Made from 100% tempranillo, this is aged in a mix of French and American oak. This complex red is grown at high altitude (over 1200 feet) with vines between 15-20 years old. The rich concentrated fruit is beautifully balanced with acidity and minerality. This wine is a must try with rack of lamb...oh yeah, and it’s certified organic in the EU!

2003 Viña Izadi, Rioja, Crianza ($13.99) Our favorite Rioja red is back and with a new vintage. Filled with ripe black cherry fruit, this tinto has plenty of oak, depth and structure. Classic in every way, the Izadi is a great success in a year that saw many fat and flabby wines. Run to the store now and get some lamb chops. Awesome!

2005 Bodegas Arrocal Arrocal ($14.99) 90 points Wine Advocate: “The 2005 Arrocal is 100% Tempranillo aged 4 months in a mixture of new and used French and American oak. Purple-colored, it offers up fragrant aromas of cedar, spice box, blueberry, and blackberry. Supple-textured, the wine has gobs of soft fruit, soft tannins, and excellent balance. Drink this outstanding value over the next 3-5 years.”

—Anne Pickett

South America’s Surge in Fine Wine

In the most recent edition of The World Atlas of Wine, Jancis Robinson calls South America the most important wine-producing continent after Europe. It is a bold statement, but indeed a declaration proven by outside interest in the area. Consider all of the foreign investment in Argentina and Chile: France (Jacques and Francois Lurton, Cheval Blanc’s Pierre Lurton, Mouton Rothschild), Spain (Miguel Torres) and the United States (Beringer, Laurel Glen’s Patrick Campbell, Kendall Jackson) have all developed new projects and a variety of styles of wine. Argentina is the world’s fifth biggest wine producer (right behind the U.S.). Chilean wines continue to impress successfully, especially with Cabernet. Here are three values at K&L:

2005 Bodegas Correals Malbec Reserva ($10.99) This is serious wine! A nose of plum, licorice, cassis and roasted coffee beans leads to a palate full of dark plums. Somehow this wine tastes more like an internationally styled, young European wine than a new world one. If you like young Bordeaux and Spanish reds, give this a try.

2003 Veramonte Primus ($12.99) A blend of merlot, carmenere and cabernet sauvignon, Primus is Chilean through and through. A slightly herbaceous (not overly so) nose also shows some smoked meat, both characteristics that fade with time in the glass, giving way to bright cherry. On the palate, the wine is savory and structured.

2005 Kingston Family Vineyards Tобiano Pinot Noir, Casablanca ($13.99) From the cool, nearly coastal region of Casablanca, Tobiano is a project of Atherton, California’s own Courtney and Jim Kingston. With its bright, candied cherry notes, this wine reminds me of central coast Pinot Noir. Support homegrown talent and try this tasty Pinot!

—Joe Manekin
Adventures of Super Meric

From a land far far away and unknown (for good reason: it's made out of NERF), lives Super Meric. Imagine, if you will, The Greatest American Hero with a twist of Jerry Seinfeld all wrapped up in a spandex suit that is holding on for dear life, due to his giant belly, which is barely being held up by his spindly little legs. One morning Super Meric wakes up feeling unfulfilled and empty. He had heard tails of a funny juice that comes from grapes and makes people smile. He was so intrigued he decided to set out and find this magical elixir. So, he set off on his journey to a place in Germany called Rudesheim, to seek out the great and individuality when served alongside pan-roasted prawns, this bottling can take extended ageing and will surprise you with its class and individuality when served alongside pan-roasted prawns, a more pungent nose and a slightly more leesy feel. It spends 6-12 months on the lees. Jo suggests this with cracked crab or fried fish.

Loire Valley: Jo Landron

Jo Landron is one of the very top producers in Muscadet. He has been completely organic since 1999 and is now on the way to being certified Bio-Dynamic. He uses no chemicals of any kind in the vines, hand harvests, has natural yeast fermentations and plows all his vineyards. We are very pleased to be importing these wines directly from Jo, making these some of the greatest values in the store. Our container has recently landed and we are proud to present the following wines.

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Guns, Tricycles And Port, a Lethal Combination

Good June to you nice people, Norwegians and non-Norwegians alike, and what a lovely month it is—Juno, the month of Father’s day, Flag day and the Summer Solstice; June is National Rivers month, Rose month and Dairy month, as well as International People Skills (?) month, so it is definitely not Jim Barr’s month.

Speaking if Mr. Barr, we wish him well with his recovery after surgery to remove an ugly growth. I know what you are thinking, and so did the doctors. They began to remove his head until they looked at his chart and realised it was Jim’s foot they needed to work on.

I have port. I know it is warm outside, but you can save it for a rainy day, because it is worth it. The 1985 Quinta do Noval ($64.99) is ripe and supple, and is absolute perfection at 22 years of age. The port market has been lean of late, and we just don’t see deals like this very often.

A warm welcome: K&L has a few new employees of note, and we wish them a long and prosperous “probation period”.

Jim’s June Gems

Quite a few of you have left messages and emails the last few months as to when I plan to return to work. It will be during this month of June, unless I have further complications from the operation. In any case, thank you for your concern, and all will be well soon.

An old favorite direct import from the Loire Valley has re-appeared at our doorstep (I think for the third time in the last nine months), the 2005 Franck Millet Sancerre Blanc ($13.99). Typical of this great vintage in Europe, this sauvignon keeps getting better with bottle age. With its intense aromas of lime-peel and nectarine, underscored by a subtle hint of chalky minerality, the flavors are loaded with personality of a bright, fresh nature, and with a clean, mouthwatering finish. This will be our 14th vintage importing Franck Millet’s wines. Because we have built an incredibly loyal following for them, it is strongly advised not to wait to stockpile this gem. Vanilla has order me “to stockpile this as our house white for the month and put it in as one of the wines in the Hall Of Jim’s Gems Fame.”

And the rosé gems keep on coming… Two wonderful, direct import rosés are available now, one a repurchase by our Loire Valley wine buyer, Jeff Vierra, the 2005 Domaine La Grange Tiphaine Touraine Rosé ($9.99), and the other by our French Regional wine buyer, Mulan Chan, the 2006 Domaine Begude Vin De Pays d’Oc Pinot Rosé ($12.99). Produced from a field blend of gamay, grolleau and cot (the Loire’s name for malbec), the Tiphaine is brilliant pink/red in color, gushes with aromatics of fresh strawberries and brisk minerality, is dry, yet vivacious and bright on the palate, and, as with the Millet Sancerre, the finish is clean, crisp and mouthwatering. Produced in the foothills of the Pyrenees, the Begude rosé is more salmon pink in color, flaunts plums and strawberries in its vibrant nose and across its dry, snappish, stylish palate impression. Both are absolutely delicious, perfect as summertime sippers, and will be, according to Eby, our house rosés for the month. Don’t miss them!

As with the Millet, we have been directly importing the next wine, a Bordeaux, for a long time (16 years). From a “legendary” vintage, the 2005 Chateau Jouanin Cotes De Castillon Rouge, “Cuvee Prestige” ($11.99) offers an incredibly delicious, medium full bodied, silky smooth, moderately complex, well-structured Bordeaux at a gem of great price. Drink this puppy near term as we plan to. Anderson says this is one of our house reds of the month.

From Spain, the 2003 Biurko Crianza Rioja “Los Valles” ($11.99) is a super-valued gem that is made from 15- to 20-year-old Tempranillo vines. Deeply colored, the nose explodes with white pepper spiciness and cherries, while in the mouth, you will be treated to a rich wine of superb focus, perfect balance, with really fine acid structure and minerality. This is our other house red for the month, according to Anderson.

Enjoy the wines!

—Joe Zugelder

K&L Staff


You can order directly from our award-winning website at www.klwines.com
### Champagne/Sparkling Wine

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
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<tr>
<td>Michel Arnould Grand Cuvee Brut</td>
<td>$34.99</td>
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<td>Franck Bonville Brut Selection Blanc de Blancs</td>
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<td>Tarlant Brut Reserve</td>
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<td>Tarlant Brut Zero—Our driest. No sugar added</td>
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<td>Michel Arnould Verzenay Brut Reserve</td>
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### Domestic Sparkling Wine

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<td>NV Roederer Estate Anderson Valley Brut</td>
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<td>2000 Domaine Carneros “Le Réve” Blanc de Blanc</td>
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### Join the New Champagne Club!

The Champagne Club sends you two bottles of Champagne bimonthly for $69.95. Visit www.klwines.com!

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**Champagne’s First Biodynamic Estate**

One of the highlights of my trip to Champagne this April was visiting Champagne Fleury in the Aube. Biodynamic viticulture is a complicated subject, and I was very pleased to get a chance to learn about it from one of the world’s most respected practitioners. The family estate has been growing grapes since the 1850s. Emile Fleury (the great grandfather) was the first to plant grafted stock in the Aube in 1901, and they were also the first in the Aube to bottle their own wine in the 1920s. When the current generation took over in the 1970s, the viticulture was changed to organic. By 1989, Mr. Fleury converted to bio-dynamic viticulture, with the whole estate certified by Demeter in 1992, another first, this time for the whole Champagne region.

I have never seen vineyards anywhere like the Fleury estate. The village, like Brouillet, is planted to many crops besides grapes, and that in combination with Mr. Fleury’s strict methods have created a vitality that can be felt when standing between the rows. I will organize a special tasting when I get back so I can also show you all the pictures. I will say now that these vineyards are in stark contrast with his neighbors.

The Fleury “Carte Rouge” Brut Champagne ($29.99 750ml, $15.99 375ml and $12.99 200ml) is a zesty, pure pinot noir cuvee. The dosage is very low, and this is one of the driest Champagnes we have, but it has a wonderful black cherry fruit quality that reminds us that it is all pinot! It is long and refreshing and very well balanced.

The Fleury Brut Rosé Champagne ($34.99 750ml, $19.99 375ml and $15.99 200ml) is also 100% pinot noir. In the glass it has a wonderful, fresh pinot noir nose of strawberry fruit and forest air intrigue. On the palate it has a great small bubble texture with magnificent depth and terroir. It is a very exciting bottle of bubbles!

Please ask about the late disgorged 1996, on its way in August! And please contact me anytime at garywestby@klwines.com or 877-KLWines (877-559-4637) ex 2728.

—Gary Westby

### The Miracle of Launois

For those of you who are fans of Blanc de Blants Champagne, here is the ultimate bubbly made of 100% chardonnay...outside of Krug Clos des Mesnil, that is! The house of Launois was established in 1872 in Mesnil. All fruit sourcing is 100% Grand Cru fruit with vineyards in Mesnil, Oger, Crampant and Avize. Traditional presses are used, and seven generations of the Launois family have made these outstanding Champagnes. Currently Bernard and Dany Launois are at the helm to continue the tradition of being one of Champagne’s finest estate growers/ producers. Unlike most other Blants de Blancs, the line of Launois Champagnes mingle crisp acidity with delicate, creamy bubbles. Last month, we featured the wonderful 2000 vintage with picks from Ariston and Franck-Bonville, among others. This month, I am pleased to introduce the 2000 Launois Brut Blanc de Blancs ($32.99). Like the 1996, 2000 is a rich vintage that will have more longevity than the 1998. Crisp green apples, dough and a hint of vanilla on the long finish. To contrast the 2000 Launois, there is the NV Launois “Quartz” Blanc de Blancs ($29.99). While most other Champagnes have six atmospheres of pressure, the Quartz only has three. The result is a very creamy effort with rich, apple fruit, brioche and cream. Extended ageing on the lees. The last of these beauties to round out the trio is the NV Launois Cuvée Reserve ($29.99). This wine is composed primarily of the 2002 vintage with 10% of the 2001 reserve stock blended in. Four years of ageing on the lees. Crisp apples (surprise!), pine nuts and minerals. Broad and rich with a lingering finish of polished minerality. Enjoy and Happy Father’s Day!

—Scott Beckerly
WHITE BURGUNDY/BEAUJOLAIS

2003 Bourgogne Blanc, Domaine Matrot .................................$9.99
2003 Bourgogne Aligoté, Domaine Jean Monnier .....................$10.99
2004 St. Bris, (Sauvignon), Domaine Anne & Arnaud Goisot ...$10.99
2005 Meunier Charnay, Domaine Renaud...............................$11.99
2004 Bourgogne Aligoté, V.V., Domaine G & J-H Goisot ...$11.99
2005 Pully Fuissé, Louis Jadot (375ml) .........................$12.99
2005 Bourgogne Blanc, Domaine Matrot ...............................$13.99
2005 St-veran, Domaine des Nembrets.................................$13.99
2005 Meursault Chevalières, Matrot (375ml) .................$14.99
2005 St. Veran, Domaine del Croix Sennallet .......................$14.99
2004 Bourgogne Aligoté, Domaine Denis Bachelet ...............$14.99
2004 Bourgogne Chardonnay, Signature, Maison Champy .......$15.99
2005 Bourgogne Blanc, Domaine Bernard Morey ..................$15.99
2005 Bourgogne Aligoté, Domaine Roulot ............................$15.99
2003 Bourgogne Aligoté, Domaine Ramonet-Was $20.99.......$15.99
2004 Bourgogne Aligoté, Cuvée Raisin Dorée, Domaine M. Lafarge ..................$16.99
2004 Bourgogne Blanc, Domaine Laboure Roi ......................$16.99
2005 Rully, St. Jacques, Domaine Jean-Marc Boillot ..............$17.99
2005 Petit Chablis, Domaine Louis Michel ..........................$17.99
2005 Chablis, Domaine St. Claire, J-M Brocard ......................$17.99
2005 Chablis, Vieilles Vignes, Roger Roblot .........................$17.99
2005 Chablis, Domaine Daniel Dampf .................................$18.99
2005 Bourgogne Chard., Emotions de Terroir, Girardin ......$18.99
2005 Bourgogne Aligoté, Domaine Paul Pernot .....................$18.99
2004 Bourgogne Aligoté, Domaine Paul Morey ......................$18.99
With a combination of bright acidity and great richness, this is a delight!

2004 Bourgogne Aligoté, Cuvée Raisin Dorée, Domaine M. Lafarge ..................$16.99
2004 Bourgogne Blanc, Domaine Laboure Roi ......................$16.99
2005 Rully, St. Jacques, Domaine Jean-Marc Boillot ..............$17.99
2005 Petit Chablis, Domaine Louis Michel ..........................$17.99
2005 Chablis, Domaine St. Claire, J-M Brocard ......................$17.99
2005 Chablis, Vieilles Vignes, Roger Roblot .........................$17.99
2005 Chablis, Domaine Daniel Dampf .................................$18.99
2005 Bourgogne Chard., Emotions de Terroir, Girardin ......$18.99
2005 Bourgogne Blanc, Domaine Paul Pernot .....................$18.99
Bright and rich, with classic Puligny character. Grown on estate vineyards in Puligny.

2004 Pernand-Vergelesses Blanc, Maison Champy ..................$21.99
2003 Meursault, Domaine J. Matrot ....................................$24.99
2004 Bourgogne Blanc, Lucien LeMoine ..............................$27.99
2004 St-Aubin “Murgers Dent de Chien,” 1er Cru, Domaine Maroslavic-Leger .................................................$25.99
Restrained and extremely elegant with lovely minerality.

2005 St-Aubin “Charmois,” 1er Cru, Dom. Bernard Morey ....$29.99
2004 Meursault, Tillets, Domaine Denis Carré .......................$30.99
2004 Meursaults, Chevalières, Domaine Jean Monnier ........$29.99
2005 St-Aubin “Murgers Dent de Chien,” 1er Cru, Domaine Maroslavic-Leger .................................................$31.99
2004 Chassagne-Montrachet, Houillères, Domaine Morey-Coffinet ..........................................................$38.99
2004 Puligny-Montrachet, Château de Puligny Montrachet ....$46.99
2005 Chassagne Mont, V.V., Dom. Fontaine Gagnard .........$46.99
2002 Meursault “Charmes,” 1er Cru, Domaine Guyonniere ...$54.99

2004 Chassagne-Mont. 1er, Blanchots Dessus, A. Deleger ....$39.99
2004 Chassagne-Mont. 1er, Boudriotte, Dom. Ramonet .......$63.99
2002 Chablis La Moutonne Grand Cru, Long Depaquit .........$64.99
2004 Beaune Clos des Mouches, Domaine J Drouhin .........$64.99
2004 Meursault “Charmes,” 1er Cru, P-Y Colin-Morey ...$78.99
2004 Chassagne-Montrachet “Clos Maltoire,” 1er, Niellon ...$82.99
2004 Chassagne-Montrachet “Romanée,” 1er, Le Moine .......$83.99
2004 Corton-Charlemagne Grand Cru, Louis Latour ............$86.99
2003 Corton-Charlemagne Grand Cru, Bonneau de Martray ....$89.95
2004 Corton-Charlemagne Grand Cru, Domaine Paul Pernot ....$89.99
2004 Corton-Charlemagne Grand Cru, Girardin ..................$99.00
Also available in half bottles for $47.99

2004 Bienvenues-Bâtard-Montrachet Grand Cru, Paul Pernot .................................................................$123.99
2005 Bâtard-Montrachet Grand Cru, Paul Pernot .................$154.99
2004 Bâtard-Montrachet Grand Cru, Château De Puligny Montrachet ..........................................................$225.00
2004 Montrachet Grand Cru, Marquis Laguiche (Drouhin) ...$335.00

Unusual Italians

2005 Cantina Valle Isarco “Aristos” Muller Thurgau ($19.99) Muller thurgau is not a noble variety, but do not hold that against it. It was created in the late 19th century as a cross between riesling and sylvaner hoping to breed a grape that would mature and grow well in cool climates. The fruit character leans to the tropical, think chiled mango! Surprisingly, this wine has a moderate amount of richness that accentuates the roundness of the fruit and moderates its brisk acidity. The aromatics run from tropical to yellow fruits with soft floral hints and a subtle mineral tang.

2005 Ermacora Refosco ($15.99) Here is another unusual varietal from Northern Italy’s Friuli region. Dark berries, crisp red fruits, minerals and a touch of spice, this wine will not exhibit the richness that you would associate with Bordeaux, think more Loire Valley Cabernet Franc. It is bright, structured and has good length, in other words, a perfect dinner wine. Fire up the BBQ, try out that new pork roast recipe, this wine will work with you! It is hard to find a wine this user friendly with as much complexity and depth!

2003 Felsina Chianti Classico Riserva “Rancia” (24.95) It seems to be very easy to overlook Chianti these days, with all of the press and acclaim that Brunello receives. It is also not the first place that most people look to for full and rich Italian reds. This is a wine that will change that. It is medium to medium-full-bodied with plenty of dense dark berry fruit, spice, earth and floral notes on the nose. The palate is structured with ripe tannins that make there presence known but do not dominate the wine. Both red and dark fruits accented with soft almost graphite earthy tones lie beneath it. This can be drunk tonight, with decanting, or can spend the next 5 to 7 years in your cellar.

—Kirk Walker
### Red Burgundy

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<td>2003 Gevrey-Chambertin, Clos de la Bussiere</td>
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</tbody>
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**Tuesday Night Burgundy?**

One of the best-kept secrets for many customers is the wealth of delicious estate-grown and bottled Burgundy available for less than $30. If you have to have the top Grands Cru form the top handful of producers, Burgundy is not a cheap game. But if you look a little deeper, there are some great deals to match Pinot from anywhere in the world.

From Olivier Guyot in Marsannay is the 2004 Olivier Guyot Bourgogne Rouge ($17.99). It is organically farmed, with a horse rather than a tractor, and offers delightful spice and concentration. The 2004 Edmund Cornu Bourgogne Rouge ($18.99) is bottled unfined and unfiltered, comes from Ladoix and Chorey and is light, bright and focused. The 2004 Denis Bachelet Bourgogne Rouge ($20.99) comes from Gevrey-Chambertin, and from one of my favorite producers. It is sweet and pure and earned an “outstanding!” from Burghound.

If you step up in price just a few dollars there are some impressive village wines available. From Savigny-lès-Beaune comes the 2004 Domaine Pavillon Savigny-lès-Beaune ($24.99), with a fruity nose and a nice sense of balance and mineral. Or, try the 2004 Edmond Cornu Ladoix ($26.99), which is high toned and bright, with raspberry notes. Finally, how about a 2004 Olivier Jouan Chambolle-Musigny ($29.99)? Grown on the vineyard next to Christophe Roumier’s Clos de la Bussiere, this combines structure, earth and silk, all in one. À Sante!

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

In Stock: Tuscany

2005 Maritima Sangiovese “4 Old Guys” - A new cuvee ............... $7.49
2004 Felsina Chianti Classico Chianti Classico .......................... $17.99
2 Glasses Gamboso Rosso.

2004 Antinori Chianti Classico “Peppoli” .............................. $21.95
2004 Querciabella Chianti Classico 2 Glasses Gamboso Rosso .... $23.99
2003 Felsina Chianti Riserva “Rancia” - 3 Glasses Gamboso Rosso $24.95
2003 Poggiopiano Rosso di Sera IGT - 3 Glasses Gamboso Rosso .... $39.99
Rosso di Sera is luscious, balanced, full of red and black fruits, cassis, cardamom, saffron and hints of vanilla. The wine is warm and inviting. Its supple elegance veils its power, shimmering like a veil in a summer breeze. The wine is a series of alternating experiences that leads one to feel the pleasure but never quite understand all of the character. It is power and delicacy, bold and subtle, soft and structured all simultaneously. Rosso di Sera gives one the feeling of a large cat, a lioness, smooth, sculptured rippling muscles, grace, power and a certain inscrutable nature that beckons one’s curiosity. The wine is a blend of 90% sangiovese and 10% colorino. The sangiovese provides the backbone and structure while the colorino adds color and texture. If you’ve ever liked Tigennello you’re going to love Rosso di Sera! (Greg St.Claire, K&L Italian buyer)

Montalcino

2004 Casisano Colombaio Rosso di Montalcino ........................ $16.99
1 Glass Gamboso Rosso.
2004 Frescobaldi Campo ai Sassi Rosso di Montalcino .............. $16.99
2001 Poggiio il Castellare Brunello di Montalcino .................. $32.95
2 Glasses Gamboso Rosso.
2001 Pian dell’Orino Brunello .............................................. $39.99
91 points Wine Spectator. “Impressive blackberry, floral and mineral character. Full-bodied, with with velvety tannins and beautiful berry, plum and vanilla fla-

Sul Tappeto Rosso

Occasionally I stumble onto a discovery that is so blissful I have to pinch myself. A couple of weeks ago I was rummaging through a box of samples deciding what I should try. I was in one of those moods where I needed to drink a red wine, no matter what we were eating. My girlfriend wanted bubbly, and although we usually drink the same, on this night I said “I’m throwin’ caution to the wind!” I grabbed several bottles and said ehh, no ehh, no and then settled on a bottle of the 2004 Pasetti Montepulciano d’Abruzzo ($13.99).
Wow, this wine is great. The focus of the Pasetti Montepulciano wine is simply dazzling, full of spice, hints of clove, layers of rose and violet subtly lying in the background as an extra element. It is concentrated with very good body while being elegant. No fat but rich at the same moment, more linear in focus, long and lingering on the palate. The wine just opened and opened and opened. I was forced by my girlfriend to save a small portion of the bottle for the next day (she’s an adherent of watching wine evolve over days). I would have gladly drunk it all then. Luckily, I did not! The following day I witnessed an even more impressive wine. More dimension, a little more relaxed and luxurious on the palate. The wait also allowed the spice to open, meld into the fruit. Needless to say, I am very impressed. Even more so because I had no idea how much it cost! This is a steal!
I really feel that Montepulciano is the next indigenous grape in Italy to be “discovered.” It has the capability of producing GREAT wine but has been for years pumped out oceans of cheap COOP wines to fill supermarket shelves and low-end Italian restaurant wine lists. Well, while I’m on a Montepulciano kick, the 2004 Oasi Degli Angeli “Kurni” ($89.99) is a fruit bomb. If you are looking for an Italian wine to expose your “cult cabernet friends” to, this is it. There is truly stunning concentration in the “Kurni” but with actual substance underneath. It comes from 35-year-old Montepulciano vines from a 3-acre vineyard, and in Italy it is revered. The name means An Oasis of the Angels, and if the angels are drinking this stuff it is no wonder they are flying! It comes from the Marche, which is the region in Italy across from Tuscany on the Adriatic side of the peninsula. It isn’t one of the famous winegrowing regions in Italy, but don’t let that stop you. This is real serious wine. Buy a bottle, put it in your tasting group, people will be impressed.

A last note as I scramble out the door for a trip to Sicily, Puglia, Piedmont and Friuli, we are hosting Gaia Gaja (yes Angelo’s daughter) at a wonderful dinner here in Los Angeles at La Terza restaurant, (one my favorite L.A. Italian restaurants) on June 13 at 7:00 p.m. At $150 a person, this is a great deal!

— Greg St.Claire
ITALIAN WINES

   Barolo/Barbaresco

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

2003 Paitin di Pasquero Elia Barbaresco “Sori Paitin” .................$32.99

2001 Alessandria Barolo “San Giovanni” .................................$54.99

2001 Boroli Barolo “Bussia” ......................................................$54.99

2000 Ettore Germano Barolo “Cerretta” ..................................$55.99

2001 Baudana Barolo Cerretta ....................................................$56.99

1995 Famiglia Anselma Barolo “Adasi” ..................................$74.99

Excellent Barolo drinking well now!

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

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

1993 Giuseppe Rinaldi Barolo Brunate Le Coste .........................$89.95

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

Trentino-Alto Adige, Lombardia, Friuli & Marche

2005 Blason Pinot Grigio .........................................................$8.99

Don’t wait to try this absolutely stunning Pinot Grigio! DIRECT IMPORT!

2005 Blason Cabernet Franc ..........................................................$8.99

Looking for a flavor bargain? This is your wine. Once you try it you’re hooked!


2005 Blason Chardonnay-U-noaked and wonderful! .....................$9.99


2 Red Glasses Gambero Rosso.


2 Red Glasses Gambero Rosso.


2005 Ermacora Sauvignon ...........................................................$14.99

2 Glasses Gambero Rosso.


2005 Ermacora Verduzzo Friulano-1 Glass Gambero Rosso ........$11.99

2005 Ermacora Refosco ..............................................................$12.99

2005 Ermacora Schioppettino ....................................................$16.99

This wine is absolutely delicious. A vibrant black pepper nose leads in to hints of blueberries. On the palate it is pinot like, elegant, balanced yet supple, very inviting and leaves you begging for more. If you are having pasta with mushrooms and a delicate cream sauce or a simple rotisserie chicken, this is your wine!

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

2005 Cantina Valle Isarco Kerner ’Aristos’ .................................$19.99

3 Glasses Gambero Rosso.

2005 Livio Felluga Pinot Grigio ..................................................$23.99

2006 Jermann Pinot Grigio ...........................................................$24.99

2004 Livio Felluga Terre Alte .......................................................$37.99

2004 San Michele Appiano Sant Valentin Pinot Grigio .................$36.99

2005 San Michele Appiano Sant Valentin Sauvignon ...................$42.99

3 Glasses Gambero Rosso.

2002 Nino Negri Cinque 5 Stelle Sfursat .................................$69.99

3 Glasses Gambero Rosso.

2004 Oasi Degli Angeli “Kurni” ...............................................$89.99

3 Glasses Gambero Rosso.

Sicily, Umbria, Campania, Puglia and Lazio

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

2005 Arancio Nero d’Avola ............................................................$5.99

2004 Falesco Vitiano .................................................................$7.95

2003 Valle del Acate Poggio Bidini Nero d’Avola .........................$12.99

2005 Gulfi Cerasuolo di Vittoria ..............................................$13.99

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


2003 Li Veli Salice Salento Pezzo Morgana ..............................$17.99

2005 Valle dell’Acate “Il Frappato” ...........................................$17.99

2 Glasses Gambero Rosso.

2005 Marisa Cuomo Ravello Bianco ............................................$21.99

2004 I Favati Aglianico “Cretarossa” .........................................$21.99


2003 Palari “Rosso Sopranos” ....................................................$28.99

2003 Palari “Faro” .................................................................$28.99

2 Glasses Gambero Rosso.

2004 Marisa Cuomo Furore Bianco Fior d’Uva .........................$42.99

3 Glasses Gambero Rosso.

2003 De Concilis Naima .............................................................$57.99

Emilia Romagna, Abruzzi and Veneto

Ca Berti Lambrusco Grasp. di Castelvetro “Amabile”-Sweet ....$7.99

2005 Vallevo Montepulciano d’Abruzzo ..................................$7.99

2003 Corte Rugolin Valpolicella Classico .....................................$8.99

1 Glass Gambero Rosso.

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

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

Silvano Pollador Prosecco Extra Dry ............................................$10.99

2 Glasses Gambero Rosso.

Ca Berti Grasparossa di Castelvetro “Robusco”-Semi-dry .........$10.99

2003 Corte Rugolin Valpolicella Ripasso ..................................$16.99

2 RED Glasses Gambero Rosso.

Silvano Pollador Prosecco “Cartizze” ............................................$19.99

2 Glasses Gambero Rosso.

2001 Corte Rugolin Amarone ”Danieli” .....................................$39.99

2 Glasses Gambero Rosso.

2001 Allegrini Amarone ...............................................................$59.95

June’s Picks!

Ca Berti Lambrusco Grasparossa di Castelvetro “Amabile” ($7.99)

Here we have something a tad sweet for your summer sipping. Give it a good chill and pour a BIG wine glass so you won’t have to make so many trips back to the bottle. Black cherries, vanilla, cola and cassis will dance on your tongue with this effervescent wine. Enjoy with a good book on the porch.

2004 Castello della Paneretta Chianti Classico ($14.99) I’m loving the 2004 vintage from Tuscany, and this Chianti is no exception. It is also one of our best values. Black cherries, spicy oak and a touch of earth. In the mouth, the wine is medium-bodied with fine concentration and elegance, as well as a long, crisp, moderately tannic finish. Enjoy tonight and over the next couple years.

2003 Castello della Paneretta Chianti Classico Riserva “Torre a Destra” ($26.99) 100% sangiovese, this is classic 2003 vintage. Rich and ripe are the first two things that come to mind when this hits my palate—raspberries and ripe strawberries and a luscious vanilla on the back of the month with incredible length. Bring a couple of these to the Fathers’ Day BBQ and wrap one up as a present for Pops.

2002 Vini Biondi Etna Rosso “Outis” ($26.99) Not cheap, but worth every penny. From Mount Etna (the most recent eruption was in May 2007), this wine is a blend of 80% nerello mascalese and 20% nerello cappuccio grapes that are indigenous to this area and do very well in these harsh conditions. Ripe cherry, coffee and tobacco on this rich and full-bodied wine. On your travels thru Italy-in-a-glass, this is a must for your next stop. Salute!

—Mike Parres
My Father has influenced my life in many ways. As a young man he made Corn Liquor in the Blue Hills of West Virginia! Maybe that's why I love the distilling process so much! Here's to you Pop and all Fathers who help their children to be better people! —Susan Purnell

The Alchemist 15 year Armagnac Chateau De Castex ............$89.99
The Alchemist 15 year Calvados Domain Christian Drouin ..$89.99
The Alchemist 15 year Highland Park Single Malt Whisky ....$89.99
The Alchemist 15 year Macallan Single Malt Whisky ..........$89.99
The Alchemist 10 year Port Matured Springbank ..................$89.99

A special note From Gordon Wright, creator of The Alchemist: "My old - in terms of time I have worked with and not age! - friend, Susan Purnell has asked me to pen a few words to introduce my new mission to you. After leaving Bruichladdich in 1995, I decided to set up a unique project - Alchemist. Having spent the last 17 years immersed in the world of Single Malt, firstly through my family's distillery Springbank and latterly with Bruichladdich, I decided to expand my horizons and put together a range of the world's finest wood-aged spirits. Touring the world preaching the gospel of single malt gave me a privileged opportunity to enjoy many other fine spirits crafted out of other raw materials than malted barley, as well as meeting some truly great artisanal distillers. I found in many of these other beverages the same sophistication, balance and complexity found in the greatest single malts. I decided that being a true Alchemist meant bringing the results of such arduous and taxing study to a wider audience. My rational was to find the highest benchmark of quality in both single malts as well as other spirits that would give the connoisseur or enthusiastic student a taste of what was out there to share the discoveries I have made and broaden the repertoire of the consumer. I have started with a core range of two single malts, Macallan and Highland Park as well as an outstanding Calvados made by the Master Distiller - Christian Drouin and an awesome Armagnac crafted by a small family producer, Chateau d'Castex. All four show a similar age and balance of their origins, both in source and location. I have added a 10 year old Port matured Springbank, which is outstanding. I am looking to add to the range, a Rum, aged Tequila and some really funky wood aged fruit spirits. " Yours in Spirit, Gordon Wright

Aviation Oregon Gin .........................................................$27.99

This new “Dutch Style” Gin from House Spirits, the creators of Medoyeff Vodka, is outstanding! It is infused with juniper berries, coriander, cardamom, anise seed, lavender flowers, sasparilla and bitter orange and then distilled a second time. Lush mouthfeel and beautiful spiciness that finishes very cool on your palate. This is a fabulous cocktail gin! 42% ABV

Benromach Sassicaia Wood Finish Speyside Single Malt.......$57.99

Sassicaia is one of the most sought after wines from Italy. Since reopening in 1998, Benromach Distillery has produced a more traditional style of Speyside single malt whisky. This has richer, fuller flavors with a distinctive smoky edge. After finishing in Sassicaia wine casks for 27 months, the whisky has developed a deep ruby color, with vibrant red berry fruitiness fused with spices and peat smoke. Bottled in August 2006. Limited 3000 bottles. 45% ABV

Black Maple Hill, 23 year old Rye, Single Barrel...............$105.99

One of the best Ryes in the store. This new arrival in the Black Maple Hill line up is bottled at 95 proof. Starts off elegant and bright. As it remains on your palate, you get nice toasty oak, sweet dried fruit flavors and wonderful smoothness. Ah, life is good when you’re enjoying fantastic spirits like this one!

Bruichladdich “Blacker Still” Cask Strength Malt Whisky ...$249.99

Jim McEwan’s tasting notes: Tasting: Cask: oloroso sherry; Body: viscous, warm, rich and responsive. A spiritual pleasure in its prime with the congenial heart warming unique marriage of Islay and Spain; Nose: The first wave of aromatics is one of mixed fruits, sweet sultanas, prune, ripe plums and raisins all sprinkled with Demerara sugar. This is followed by the classic tropical fruit notes, which are the Bruichladdich house style. They intermingle superbly, supported by nutmeg and toasted walnuts, then a dash of brine floats by. The ambrosial aromas are simultaneously strong and elegant. They rise slowly like the incoming tide to reveal the sweetness of the unpeated malt biscuity and crisp - leaning towards vanilla with a twist of mellow oak and almond. Its olfactory overdrive, do NOT add a single drop of water; palate: The palate presence is one of concentrated understated power and finesse that allows the flavours to emerge slowly. The Sherry notes concede to the purity of the malt and seem happy to support rather than dominate bringing harmony to the glass. On the back palate a nutty sherry/toffee flavour brings closure and contentment; finish: A satiny aftertaste that seemingly goes on forever. Absolute decadence! 50.7% ABV

K&L Hours and Information

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


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

Sale Dates: End June 30, 2007. Prices subject to change without notice. We reserve the right to correct errors in pricing.

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

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

**Vinotheque Reservoir Series Wine Cabinet**

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

**Window Cabinet** $2299.00
**Standard Cabinet** $1949.00

Plus shipping and tax if applicable.

**Tritan Titanium Crystal Lead Free!**

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

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

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

**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 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.

**Lower Prices!**

**Vinotheque Storage Cabinets**

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

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<th>Bottles</th>
<th>Retail</th>
<th>K&amp;L</th>
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**Le Cache Wine Cellars**

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

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

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

| Whisperkool 1600 (300 cu ft) | $1315 |
| Whisperkool 3000 (650 cu ft) | $1495 |
| Whisperkool 4200 (1,000 cu ft) | $1645 |
| Whisperkool 6000 (1,500 cu ft) | $2135 |
| Whisperkool 8000 (2,000 cu ft) | $2285 |

The above prices include the new digital PDT thermostat.

Prices include free ground shipping.

**San Carlos Wine Storage Lockers**

Plenty of lockers available!

24-case locker, $35.00 per month

**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.

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<th>Size</th>
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<tr>
<td>60-case locker</td>
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The minimum rental period is six months.

Our R.W.C. lockers are temporarily full. To get on the waiting list, please call Sharon at (650) 364-8544, ex 2733.

For billing, call Sharon at ex 2733.

**San Carlos**

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

**Order your glasses via the internet at [www.klwines.com](http://www.klwines.com)**
Join one of K&L’s Wine Clubs for a fun and easy way to explore the wide world of fine wine. Whatever your price point, we offer a broad range of high-quality wines at exceptional savings.

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

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

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

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

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

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

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