Special Offering-Super Wines

Two of our favorite properties and four fabulous wines for the serious Bordeaux lover. Coming from the châteaux, they should be here in April/May. Sold on a futures basis. Don't miss these classics.

1986 Château Cos d'Estournel, St-Estèphe .................................$139.99
95 points Robert Parker: "...Exquisite on the palate, this full-bodied, layered, multidimensional wine should prove to be one of the vintage's most extraordinary success stories. Anticipated maturity: 2001-2020." (02/98)

1995 Château Pichon-Lalande, Pauillac ..................................$144.99
96 points Robert Parker: "... possesses pure aromatics consisting of cassis, grilled herbs, coffee, and toasty new oak. Massive in the mouth, and one of the most structured and concentrated young Cos d'Estournels I have ever tasted. It requires 7-8 years of cellaring, and should last for 30-35 years. It is a fabulous Cos...Anticipated maturity: 2006-2030." (04/99)

1996 Château Cos d'Estournel, St-Estèphe ...............................$89.99
93 points Robert Parker: "... possesses pure aromatics consisting of cassis, grilled herbs, coffee, and toasty new oak. Massive in the mouth, and one of the most structured and concentrated young Cos d'Estournels I have ever tasted. It requires 7-8 years of cellaring, and should last for 30-35 years. It is a fabulous Cos...Anticipated maturity: 2006-2030." (04/99)

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New Releases for March!

The wines from Randy and Debbie Lewis of Lewis Cellars have always been a favorite of K&L. A word of caution: These are full-throttle wines not made for the timid. And that is why we love them!

2003 Lewis Napa Reserve Chardonnay ...................................$49.99
Lot selection and barrel selection separate the reserve from the regular bottling. When we tasted this wine with Randy last month it was a bit tight, but this wine will develop into a super rich, opulent and concentrated Chardonnay. Only 400 cases were produced in 2003.

2003 Lewis Barcaglia Lane Russian River Chardonnay .............$49.99
This wine comes from a single vineyard planted in 1998 by the Dutton Family. The Barcaglia Lane shows exotic flavors of pear, spice and cream with a nice zippy acidity on the finish. This wine is beautifully balanced but still is in that Lewis style: it is a Big Boy!

2002 Lewis Reserve Cabernet Sauvignon ..............................$89.99
Speaking of Big Boys, this one will knock your socks off! This wine starts off with tons of upfront, spicy currant meaty fruit, a silky, velvety texture and is followed firm but very ripe tannins. Fruit sources remain the same as last year, with the majority of the fruit coming from Pritchard Hill and the rest from Rutherford. Only 1,200 cases were produced. As always the Lewis wines are limited, and as they say, “he (or she) who hesitates is lost.” —Trey Bessa

March is for……

Bordeaux of course! Here are a few wines for your larder.

Time and money spent in both the vineyards and winery have gone a long way here. This Cru Bourgeois, located southwest of Gruaud-Larose, is planted to 65% merlot and 35% cabernet. With dark fruits, just a hint of spice and supple texture, this wine is for drinking the next few years.

2000 Château Pressac, St-Emilion ........................................$26.99
This château has an interesting relationship to Argentina’s most popular red wine. Pressac was the name for Malbec until the Duke of Malbec tasted it. He was so taken with this varietal that he planted it all over Bordeaux and of course renamed it! This wine is medium-bodied, with a broad, solid and chewy texture. Dark fruits and hint of spice linger on its refined and long finish. FYI, there is no Malbec in this wine.

2000 Reserve de Comtesse, Pauillac .....................................$36.99
It’s back, one of our favorite seconds here at K&L! Unfortunately the dollar is not working in our favor right now, but this wine is still a deal at this price point. A blend of 66% cabernet sauvignon, 28% merlot and the rest cabernet franc, it is broad with sweet dark fruits, solid yet plush with a terrific finish. Don’t be afraid to pop this bottle when you are feeling a little self indulgent.

2000 Château Ferriere, Margaux .........................................$68.99
This is a 3rd growth with miniscule production, only 3000 cases! Once contented to rest on its laurels, this château has become energized and redirected with new ownership-Claire Villars, daughter of Bernadotte Villars of Chasse Spleen fame. It is medium-bodied, with round soft tannins that create a plush texture. Ripe juicy fruits that are accented with just the right amount of earth and spice. Possessing the concentration and finish of a classified growth, this would make a welcome addition to anyone’s collection. Ideal for medium term cellaring.

—Kirk Walker
Loire, Alsace and Beyond: Have Saumer!

Saumur Champigny is comprised of ten sub communes in the Anjou region of the Loire Valley and is considered the premier red wine appellation of the area, not to mention home to beautiful white and sparkling wines. The sub soils here are a harder, denser limestone that is much more heat retentive than the tuft of Chinon and Bourgueil. The name Champigny comes from the Latin *campus ignis* or field of fire, which testifies to the warm sub climate of the region. The vineyards are perched above the Loire on what looks like cliffs rising to a plateau of vines, and it is in these cliffs that the caves and cellars (even houses!) are carved. Below are two of the top artisan estates of the region that turn out a fabulous range of stylish and delicious wines.

**Domaine Fouet**  I think Julien and his father would be especially pleased with the copious amounts of their 2002 Saumur Blanc the staff here at K&L put away last year. This estate is run along organic lines with dad tending the vines and young Julien producing wines in a clean and modern style yet without losing their sense of place. Last year we spent the day with Julien looking at his vineyards, tasting some wines and getting to know what he is all about. His wines are never overdone, just pure, honest expressions of chenin blanc and cabernet franc.

2003 Domaine Fouet Saumur Blanc “Julian Fouet” ($11.99) Julian proves that chenin blanc can put more flavor, complexity and concentration into your glass than you thought possible for so little money. The 2003 from 80-year-old vines in Brezé is the product of a ripe and warm vintage and shows all the hallmarks of ripeness without sacrificing any structure or mineral drive. More peaches this year, bright and always refreshing, this dry Loire chenin blanc will make you a convert.

2003 Domaine Fouet Saumur Champigny ($18.99) From chalky, clay soil and low-yielding vineyards comes this 100% cabernet franc-based red that is aged traditionally in large vats in Fouet’s centuries-old cellars carved into the tufa stone hillsides. Bottled unfiltered, this is another lush, concentrated wine from this outstanding red wine vintage in the Loire. It has an explosive nose of dried cherry, blackberries, lavender, sweet red plums and mineral.

**NV Domaine Fouet Crémant de Loire** ($17.99) Yes, our boys even make a sparkling wine. Comprised of 80% chenin blanc and 20% cabernet franc aged for two years on the lees, this gorgeous wine really speaks to its origins; the unmistakable chenin nose of spiced apple and honeysuckle, the racy acid structure and the long mineral finish recall the top wines of the region. This has all the finesse, harmony and elegance you could ask for in a sparkling wine. Please Enjoy!

Château du Hureau  Located in the commune of Dampierre-sur-Loire, this estate is run by the fifth generation Philippe & Georges Vatan. The family lives in one of the fantastic Troglydote houses carved into the chalk cliffs, which also provide the ideal place to raise their wines. They also work organically in the vineyards. Yields are strictly reduced, and the grapes are picked by hand at the peak of ripeness and rigorously selected.

2003 Château du Hureau Saumur Champigny ($13.99) From a group of vineyards in 17 separate plots of young and old vines (some are 70 years old), this is their Grand Cuvee meant to enjoy over the next 2-7 years. The 2003 is a supple, juicy wine full of rich fruit with the texture of silk. This is the counterpoint to the Fouet above, stylish and ready to drink, a warm and satisfying bottle.

2003 Château du Hureau Saumur Champigny Cuvée Lisagathe ($24.99) Named for the two daughters, Elisabeth and Agatha, this wine is 100% cabernet franc from their best parcels of vines. Possibly the best Lisagathe to date, the 2003 has depth and power rarely seen in these parts with a tightly wound core of minerals and ripe plums with cassis and sweet meats. The finish is long and intense. You can feel the ripe tannins, which are present yet round and soft.

**NV Château du Hureau Saumur** ($14.99) 100% chenin blanc from the 2000 vintage, all estate fruit and hand picked. The grapes for this sparkling wine are treated no differently than for any of their other whites. The crop is greatly thinned twice a year and the resulting yield is 30hl/ha (very low). The finished wine is then taken to a local sparkling producer who guides it into bottle and lays it down for three years. A very vibrant style of sparkling wine, dry and firm with a fine bead and focused chalky minerality. Perfect as an aperitif, with its nose of fresh pears and crisp apples with just a touch of white flowers and citrus.

—Jeff Vierra, Loire Nut
**2003 BORDEAUX FUTURES-FABULOUS VINTAGE**

Exceptional vintage for collectors. Check out our 16-page Vintage Report for tasting notes. Scores are from the Wine Advocate.

**Angélus, St-Emilion (94-96)** .................................................. $139.00

**Beausejour-Becot, St-Emilion (90-92)** ................................ $44.99

**Beausejour-Duffau, St-Emilion (89-91+)** ................................ $47.99

**Bernadotte, Haut-Médoc** .................................................. $18.99

**Beychevelle, St-Julien (88-90)** .......................................... $32.99

89-91 points Spectator: "...cruing, mineral and berry character. Full-to medi-

**Brane-Cantenac, Margaux (85-88)** ..................................... $34.99

**Carbonnieux Rouge, Pessac-Léognan** ................................... $19.99

**Carruades de Lafite, PAuillac (90-92)** .................................... $49.99

**Chauvin, St-Emilion (90-92)** ............................................. $27.99

Robert Parker: "Impecably well-made by Madame Ondet, the inky/ruby/pur-

**Clos du Marquis, St-Julien (90-92)** ....................................... $37.99

VALUE! Don’t miss this.

**Cos d’Estournel, St-estéphe (95-98)** ..................................... $139.99

Robert Parker: "...a substantial yet extraordinarily elegant claret...It is the most

**Destieux, St-Emilion (90-92)** .............................................. $27.99

**d’Issan, Margaux (88-90+)** ................................................. $29.99

**d’Aiguilhe, Cotes du Castillon** ............................................. $19.99

**ducru-beaucaillou, St-Julien (93-95)** .................................... $104.99

**Figeac, St-Emilion** .......................................................... $59.99

**Fombrauge, St-Emilion (90-92)** ........................................... $24.99

**Gigaut "Cuvee Viva," Blaye (87-89)** ..................................... $14.99

**Goulée, Médoc (87-89)** ..................................................... $26.99

**Grand-Puy-Lacoste, Paulliac (91-94)** ................................... $43.99

**Gruaud-Larose, St-Julien (86-88?)** ...................................... $44.99

**Haut-Bailly, Pessac-Léognan (87-89)** ................................... $37.99

Robert Parker: "...with racy, noble, restrained aromas of sweet cherries, black
currants, damp earth, and new wood. Medium-bodied, with spicy oak, low
acidity, and clean, refreshing fruit…"

**Haut-Brisson, Pessac (95-98)** ............................................. $279.99

**Joanin Becot, Cotes du Castillon (90-92)** ................................ $20.99

Robert Parker: "A brilliant effort from the Cotes de Castillon, a sleeper of the
vintage..." VALUE!!

**La Conseillante, St-Emilion (90-92)** ..................................... $45.99

**La Fleur de Bouard, Lalande-de-Pomerol (88-91)** ................ $26.99

89-91 points Wine Spectator: “Bright blackberry and wet earth, with hints of
crushed currants. Full-bodied and chewy, with plenty of tannins and a medium
finish. Impressive. (04/04)

**La Lagune, Medoc** ........................................................ $32.99

**Lafite-Rothschild, Paulliac (98-100)** .................................... Inquire

**Langoa-Barton, St-Julien (88-90)** ........................................ $35.99

**Larcis-Ducasse, St-Emilion (88-91)-Super VALUE!!** .......... $29.99

**Lascombes, Margaux (91-93)** .......................................... $36.95

Léoville-Las-Cases, St-Julien (94-96+) ...................................... $169.99

95-100 points Wine Spectator: “...Very complex. Layers of cashmerelike tan-
nins, turning to leather. Warm and inviting, yet rich and powerful; fantastic purity, yet voluptuous. This is what exciting wine is about.”

Les Carmes Haut-Brion, Pessac-Léognan (88-91) .................. $39.99

Malaric-Lagraviere, Pessac-Léognan (88-91) ......................... $29.99

Malescot-St-Exupéry, Margaux (90-93)-VALUE!! .................. $34.99

92-94 points Wine Spectator: "Wonderful aromas of blackberries, dark choco-
late, meat and other yummy decadent things... Full-bodied, with very well-
inTEGRATED TANNS and a long, fresh finish. Silky backbone of tannins.”

Margaux, Margaux (96-100) ................................................ Inquire

Monbousquet Rouge, St-Emilion (90-92) ............................. $29.99

Montlisse, St-Emilion (88-90) ............................................... $24.99

Robert Parker: "...Perhaps the finest wine this estate has yet made..."

Mouton-Rothschild, Paulliac (95-98) ...................................... $259.99

95-100 points Wine Spectator: “Complex aromas of blackberries, citrus and
tobacco. Currants. Subtle nose yet complex...”

Pagodes de Cos, St-Estéphe ................................................ $29.99

Palmer, Margaux (88-91) .................................................... $114.99

Pape-Clément Rouge, Pessac (92-94) ..................................... $69.99

Phèlan-Ségur, St-estéphe (87-89) ........................................... $26.99

Pichon-Lalande, Paulliac (93-95) ............................................ $98.99

Pichon-Lalande, Paulliac 1.5L (93-95) ................................. $199.99

95-100 points Wine Spectator: “This tastes like crushed grapes and red fruits.
It's big and rich, full-bodied, with velvety tannins and a long, long finish. Juicy
wine. A cross between the 1995 and 1996. In fact, it could be better than
2000. Wonderful.” (04/04)

Potensac, Médoc (88-90) .................................................... $19.99

Poujeaux, Moulis (88-90 sleeper) ......................................... $22.99

Rausan-Segla, Margaux (88-90) ........................................... $49.99

Rouget, Pomerol (87-90) ...................................................... $24.99


Sociando-Mallet, Médoc (91-94) ........................................... $39.99

St. Pierre, St-Julien (90-92) .................................................. $29.99

Talbot, St-Julien (88-90) ...................................................... $32.99

Sauternes: voluptuous like the 1990s

Climens, Barsac (.375ml $37.99) ............................................ Inquire

Doisy-Védrines, Sauternes (89-92) (.375ml $14.99) .......... $29.99

Guiraud, Sauternes (90-93) (.375ml) .................................... $21.99

Lafaurie-Peyraguey, Sauternes (89-93)(.375ml $19.99) .......... $39.99

K&L Hours and Information

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

San Francisco hours: Monday-Friday 9 to 7, Saturday 9 to 6. Sunday 11 to 6. The store is located at 636-4th Street, between Brannan and Bluxome. A private parking lot is south of the store on 4th Street.

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

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

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

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

See our website [www.klwines.com](http://www.klwines.com) for tasting notes and accurate inventories.
Cheers to Bordeaux and Wine We Can Drink!

Greetings from the world’s smallest tasting bar, where today we learned a lot about the elegant vintage of 2001. The wines from Ch. Branon, Ch. Montrose and Ch. Mouton-Rothschild showed well but were very powerful, loaded with dark fruit and structure, and they did sell well in the shop afterwards to customers interested in cellaring wines. But many of the tasters wanted to know the best Bordeaux for drinking now. We almost always have a couple of “go to” wines because K&L owner Clyde Beffa Jr. is a very sharp buyer as well as a razor palate. Just like all of us, he enjoys wines of elegance that are ready to drink.

As a result of this most recent Bordeaux tasting it is clear that two estates usually making very powerful wines are incredibly tasty even now if you decant and give them aeration. Those would be 2001 Ch. Lynch-Bages ($44.99), which is floral and spicy and 2001 Ch. Calon-Ségur ($36.99), which is very fresh, full of red fruit and wood. These wines should drink very well over the next few years and hold for many more, but compared to great vintages produced by both estates recently (2000 Lynch and 2003 Calon), these wines are very accessible.

Starting at the high end you can never beat the second wine of Ch. Margaux to drink young, 2001 Pavillon Rouge ($36.99). Equally accessible and less expensive is the second wine of Ch. Pichon-Lalande, the 2001 Réserve de la Comtesse ($25.99). This wine is a staple for hundreds of our customers, and many will be thrilled to know that 1997 will be back in stock along with 2000 and 2001. I had already buried my 2000 Réserve de la Comtesse ($36.99) with my other 2000s, but when we tasted it last week, Clyde and I just looked at each other and laughed! It is so darn good! Lots of deep, ripe and silky fruit, even at the new price it’s a steal. A third wine is also made in some vintages. One longtime customer in Hawaii, Chris Everyday, emailed me about 1999 Les Gartieus de Pichon ($21.99): “Many thanks for the Gartieus. It’s very nice. I’m having a hard time not keeping it all for myself!”

A few more outstanding drinkers are the headshakingly good second growth 1994 Pichon-Longueville-Baron ($34.99), any vintage of Ch. Poujeux except 2000, and the same for any vintage of Ch. Cantemerle. I cannot stress enough to you the outstanding quality of these two estates. They are amazingly consistent and year in and out achieve a very high quality.

The stats don’t lie: Sauternes are getting hot in America. While your 2001s age, serve the luscious 2002 Doisy-Vedrines (750ml $25.99 375ml $13.99) to your dinner guests. Please feel free to contact me anytime with questions or advice on the wines of Bordeaux at ex 2723 or Ralph@klwines.com. Cheers and Go Giants! —Ralph Sands

Bearden on 2001 Bordeaux

As the 2001 Bordeaux wines continue to put on weight and richness it is becoming more and more clear what a value this vintage represents in today’s market. These five wines (four priced under $20.00) make a strong case that this vintage might even be under priced!

2001 de Francs les Cerisiers, Cotes de Francs ($13.99) Made by Hubert de Bouard of Château Angélus in a new appellation near St-Emilion. It is sweet, round and tasty with a core of dark currant fruit and soft spice. OUTSTANDING VALUE merlot and a hit at our last staff tasting.

2001 Cap de Faugeres, Cotes de Castillon ($16.99) This VALUE from the owners of Château Faugeres is a jammy, rich, smooth and balanced blend with a nod toward the New Wave school of winemaking. Delicious and almost too easy to drink! Robert Parker called this a sleeper of the vintage and scores it 89 points.

2001 du Moulin, Haut-Médoc ($18.99) From the winemaker of Cantenac-Brown (José Fans) comes this big, rustic masterpiece. A dark ruby-plum color leads into a lively cedar- and coffee-scented nose. Cassis and red berries abound in the sweet mid-palate followed by a finish that is fresh and firm. This chunky, delicious wine is well crafted. Decant one hour and enjoy.

2001 La Roch Beaulieu Amavinum, Cotes de Castillon ($18.99) This fruity, lush wine has fine length and a sweet, full middle. Coffee, chocolate and toasty oak blend together to make this a wine that California wine drinkers will love, and Bordeaux lovers will appreciate. 87-88 points from Robert Parker.

2001 Smith-Haut-Lafitte, Pessac-Léognan ($39.99) This fantastic property hit the mark again with an exceptional and approachable beauty. A bouquet of scorched earth, smoke and toasty oak meld into creamy, rich flavors of black fruits and vanilla. This dark, concentrated, full-bodied and opulent winner can be enjoyed now or over the next 15 years. Don’t miss it!!! —Steve Bearden

See our award-winning website www.klwines.com for new arrivals and K&L top ten picks.  

BORDEAUX 1996-2002

1996 Mouton-Rothschild (3L) $879.00
1996 Phelan-Ségur, St-Estèphe $29.99
Quite forward for the vintage-enjoy now.

1996 Pichon-Baron, Pauillais $32.99
92 points Spectator and $20 less than 2003.

1996 Soudars, Haut-Médoc $12.99

1998 Camensac, Médoc $16.99
This property is making very good wines of late.

1998 Cantemerle, Médoc $21.99
One of our favorite “value” properties.

1998 Haut-Brion, Pessac $189.99
1998 Haut-Bailly, Pessac $29.99
Fabulous wine. Reminds me of their 1961!

1998 Latour, Pauillac $149.95
1998 Léoville-Barton, St-Julien $46.99
1998 Léoville-Las-Cases, St-Julien ...$77.99
93 points Robert Parker

1998 Lynch-Bages, Pauillac $52.99
1998 Pavillon Rouge, Margaux $44.99
This could be the best second wine of the vintage.

1998 Palmer, Margaux $Inquire
1998 Poujeaux, Moulis-A steal ....$19.99
1999 Bellegave VanderVoort, Paul ...$24.99
Their best to date-quéte silky.

1999 Branaire-Ducru, St-Julien $29.99
1999 Carillon d’Angélus, St-Emilion $24.99
Sweet and lush-outstanding. 90 points, Clyde.

1999 Dom de Gartieux, Pauillac ....$21.99
A Pichon-Lalande wine with toasty aromas and flavors. Small production. Rare in the U.S.

1999 Langoa-Barton, St-Julien $27.99
1999 Pavie-Macquin, St-Emilion $39.99

1999 Phélan-Ségur, St-Estèphe $26.99
Another excellent wine from this property.

1999 Poujeaux, Moulis $21.99
Dominted by delicious sweet, toasty dark fruit.

1999 Rés de Léoville-Barton (1.5L) $34.99
2000 de Birot, Cotes de Bordeaux ...$10.99
Outstanding value-made by former owner of Château Canon, St-Emilion.

2000 Cantemerle, Médoc $29.99
91 points Wine Spectator: “Opulent red. Intense aromas of currants, cigar tobacco and berries. Full-bodied, with a solid core of silky tannins…”

2000 Clerc-Milon, Pauillac $52.99
2000 Coucy Maureze, Mont-St-Em ...$18.99
An everyday drinking 2000 vintage wine. NICE!

2000 d’Armailhac, Pauillac Inquire
2000 Destieux, St-Emilion $29.99

2000 Domaine de Chevalier Rouge Inquire
2000 Ducru-Beaucailou, St-Julien $119.99
What a value in 2000 Bordeaux!

2000 du Tertre, Margaux $44.99
2000 Ferriere, Margaux $68.99

2000 Fombrauge, St-Emilion $Inquire
2000 Fournas de Bernadotte, Pauil ..$14.99

2000 Fournas de Bernadotte, Pauillac $14.99
2000 Fombrauge, St-Emilion ....Inquire
2000 Fournas de Bernadotte, Paul ..$14.99

2000 Fournas de Bernadotte, Pauillac $14.99
2000 Fombrauge, St-Emilion ....Inquire
Our 1999, 2000, 2001 and 2002 Bordeaux tasting notes are listed at www.klwines.com
Check our website for up-to-date inventory. All old wine sales are final. Call us if you have properly stored wines for sale.

Red Bordeaux
1948 Cheval Blanc, St-Emilion ...........$1299.00
As good as their legendary 1947! Magnificent!
1962 Haut-Brion, Pessac .................$239.00
1966 Lafite-Rothschild ..................$199.00
1966 Léoville-Las Cases ..................$129.99
1970 La Lagune, Médoc ....................$120.00
1970 La Mission-Haut-Brion .............$169.00
1970 Mouton-Rothschild ..................$199.00
1970 Palmer, Margaux ....................$299.99
95 points Parker. Direct from the château.
1970 Pichon-Lalande (1.5L) ...............$399.00
1975 Haut-Brion, Pessac ..................$279.00
1975 Palmer, Margaux ....................$149.00
90 points Parker: “...consistently been one of the top wines of the vintage.” Direct from château.
1975 Pichon-Lalande (1.5L) ...............$279.00
Direct from the property. 92 points Parker: “Big-boned, full-bodied Pichon-Lalande...” Just tasted by Clyde-perfect right now!
1976 Latour, Pauillac ......................$199.00
1976 Pétrus, Pomerol .....................$499.00
1978 Pétrus, Pomerol .....................$599.00
1979 La Mission-Haut-Brion ..............$149.00
1979 Latour, Pauillac ......................$229.00
1979 Margaux, Margaux ...................$229.00
1979 Pétrus, Pomerol ......................$499.00
1982 Lafleur, Pomerol .....................$119.00
1983 l’Evangile, Pomerol .................$119.00
1985 Palmer, Margaux ....................$159.99
***** Broadbent. Château direct.
1986 Grand-Puy-Lacoste (1.5L) .........$189.99
1986 Haut-Brion, Pessac ..................$199.00
93 points from Parker: “...highly concentrated, powerful wine.”
1986 Lafon-Rochet, St-Éstèphe .........$59.99
Robert Parker 88 points: “...one of the estate’s best wines made during the eighties.”
1988 Haut-Brion, Pessac ..................$179.99
Excellent wine and half the price of 1989.
1988 Latour, Pauillac ......................$249.00
91 points Robert Parker.
1988 Pétrus, Pomerol .....................$599.00
1989 Beausejour-Duffau (1.5L) ..........$169.00
88 points Robert Parker: “This spicy, tannic, medium- to full-bodied 1989 is promising...”
1989 Grauad-Larose, St-Julien ..........$64.99
91 points Wine Spectator: “...firm tannins and long, silky-textured, minty, berry finish...”
1989 La Louviere, Pessac .................$59.99
1990 Palmer, Margaux ....................$179.99
92 points Wine Spectator: “A beauty. Seductive, with currant, berry, tobacco, cedar and flowers...”
1993 Margaux, Margaux ...................$159.99
According to Robert Parker: “A beautifully made, elegant, rich style of Margaux.”
Lovely wine—plenty of stuffing. Lingering finish.
1994 Mouton-Rothschild .................$129.00
91 points Spectator: “...silky tannins and a chewy, ripe fruit-accented finish... impressive Mouton...”
1994 Ormes de Pez, St-Éstèphe .........$16.99
A great value, 10-year-old inexpensive Bordeaux.
1994 Palmer, Margaux ...................$79.99
According to the Wine Spectator: “Exuberant aromas of new wood, chocolate and tobacco. Medium- to full-bodied, yet wonderfully refined...”
1994 Pichon-Baron, Pauillac .............$34.99
Robert Parker: “...sweet, smoky, cassis-scented nose, supple, round tannin...excellent richness...”

Sauternes
1953 Doisy-Daëne, Barsac ................$199.00
1988 Nairac ..................................$39.95
1991 d’Yquem .................................$159.00
1991 d’Yquem (1.5L) ......................$299.00
1997 Sigalas Raudab .................$37.99
1997 d’Yquem (.375ml) ....................$139.00
1998 d’Yquem ..................$174.99
2000 Doisy-Védèrines .................$21.99
2000 Climens, Barsac .....................$59.99
2001 d’Arche ..........................$36.99
2001 d’Arche (.375ml) .................$20.99
2001 Grand Enclos du Cerons Blanc ..$24.99
2001 Clos Haut Peyraguey ...............$44.99
2001 Rabaud Promis .................$39.99
2001 Rabaud Promis (.375ml) .........$23.99
2002 Doisy-Védèrines (.375 ml) .........$13.99
2002 Doisy-Védèrines .................$25.99

Champagne
1969 Rene Collard Cuvee Reserve ..$139.00
1976 Rene Collard Cuvee Reserve .....$74.99
1985 Rene Collard Cuvee Reserve .......$59.99
1995 Laurent Perrier Vintage ...........$34.99
1996 Dom Pérignon ......................Inquire
1997 Laurent Perrier Grand Siecle Cuvee Alexandre Rosé ....$89.99

Port
1900 Krohn Vintage Reserve ............$899.00
1958 Krohn Colheita ...................$83.95
1958 Warre .................................$179.00
1960 Krohn Colheita ...................$84.95
1963 Cockburn .........................$169.00
1963 Dow ..............................Inquire
1963 Graham ..................$299.99
1963 Taylor ..........................$269.00
1963 Warre ..........................$219.00
1966 Krohn Colheita .................Inquire
1970 Dow ..........................$139.00
1970 Fonseca ..................$179.00
1970 Graham ..................$139.99
1970 Quinta do Noval .................$99.99

1970 Taylor ..........................$159.99
1970 Warre ..........................$119.99
1974 Quinta do Noval Colheita ......$84.99
1977 Fonseca ..................$199.99
1977 Graham ..........................$129.99
1977 Taylor ..........................$144.99
1978 Warre ..........................$89.00
1978 Krohn Colheita .................$43.99
1985 Croft ............................$52.99
1985 Fonseca ..................$79.99
1985 Offley Boa Vista ..................$37.99
1997 Dow LBV ..........................$17.99
1997 Offley Boa Vista (.375ml) .....$19.99
1997 Ramos Pinto LBV .................$13.99
1999 Taylor LBV .........................$17.95
2000 Croft ............................$44.99
2000 Dow ............................$49.99
2000 Krohn LBV .........................$12.99
2000 Quinta do Noval “Silval” ......$32.99
2001 Quinta Vesuvio .....................$39.99
Dow “Trademark” .....................$13.99
Ramos Pinto Collector .................$13.99
Quinta do Tedo Ruby Reserve #31 ...$16.99
Krohn 20-yr-old Tawny ...............$34.99

Hidalgo La Gitana Manzanilla 
(.500ml) ......................................$8.99
Antonio Barbadillo Manzanilla .........$9.99
Antonio Barbadillo Amontillado .......$9.99
Hidalgo Napoleone Cream ...............$11.99
Cossart Gordon Rainwater ..............$11.99
Tio Pepe Fino ..........................$13.99
Barbeito 5 year Verdelho “Rainwater” 
Madeira .....................................$16.99
Hidalgo Pedro Ximenez Viejo ...........$18.99
A Barbadillo “Rafael” Olor Dulce ..$22.99
A Barbadillo “Laura” Mosc Muscat ..$22.99
Gonzalez Byass Apostles Muy Viejo Palo Cortado (.375ml) .............$24.99
Gonzalez Byass del Duque Muy Viejo 
Amontillado (.375ml) ....................$24.99
Gonzales Byass Matusalem Muy Viejo 
Oloroso Dulce (.375ml) ...............$24.99
Lustau “Pata de Gallina” Oloroso ...$27.95
Hidalgo Jerez Cortado Palo Cortado ..$28.99
Hidalgo “Panstrana” Amont Viejo ..$29.99
A Barbadillo “Principie” Amont ....$30.99
Henriques & Henriques 10 yr Serum ...$33.99
Barbeito “Cristovao Colombo” 10-yr 
Malmsey ..........................$38.99
A Barbadillo “Obispo” Palo Cortado$39.99
Sacristia de Garvey “Museo” Cream $34.99
Sacristia de Garvey Onana Amont...$54.99
Garvey Grd Orden Pedro Ximenez$54.99
Direct Buys From France

K&L buys many imported wines directly from the producers or negociants. The advantages are twofold: We taste the wines at the property and negotiate with the seller, often finding wines that are not passing through distribution. You reap the benefits of direct buying by getting outstanding, hand-picked, best-value wines.

**Alsace/Loire Valley**

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

Check our website for notes on these three new arrivals.


Nuances of peach, Kaffir lime, and guayaba are absolutely intoxicating. This is a spectacular example of Alsatian Riesling.


Very racy and so clean! Ruby grapefruit, jasmine blossom and lychee are popular descriptors for the varietal, and this one's got them in spades.

2003 Sauvignon Blanc Haut Poitou, Demoiseilles de Brizay — $9.99

The 2003 is alive with broad fruit flavors and an almost decadent litchi nut to mango quality in the fruit presentation in its aromatics and flavors.

2001 Sancerre Grand Pichot, Pierre Cherrier — $15.99

2003 Sancerre Blanc, Franck Millet — The best value in the Loire — $12.99

2002 Sancerre “Cuvee Insolite” Franck Millet — $19.99

Made from Millet’s chalkiest limestone soils.

**Red Bordeaux/Sweet Wines**

2002 Château Souvenir, Bordeaux — $9.99

After decanting, the blackberry aromas and flavors really come through.

2001 Château Delord, Première Cotes de Bordeaux — $9.99

“Provides fresh cherry-like fruit, soft tannins, and is just a joy to consume on a regular basis at a great price,” Jim Barr

2000 Château de Birot, Première Cotes de Bordeaux — $10.99

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

2000 Château de Vialade, Lalande-de-Pomerol — $14.99

Spicy, lively wine. Rich and ripe. Enjoy over the next ten years.

2000 Fournas de Bernadotte, Pauillac — $14.99

This special cuvée is delicious. Made by the Pichon-Lalande crew.

2001 Château Haut Vigneau, Pessac — $15.99

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

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

Absolutely delicious 2000-superb value. Enjoy now.

2001 L’Enclos du Lezongars, Cotes de Bordeaux — $15.99

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

2001 Château Bois Martin, Pessac — $17.99

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


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

2001 Château Larruaux, Margaux — $21.99

Neighbor of Château Palmer-elegant wine. Very refined and delicious now.

2000 Château Pressac, St-Emilion — $26.99

Quite rich and full-bodied wine. Decant one hour or cellar a few years.

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

**Southern France/Rhône**


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

2003 Vacqueyras, Domaine Mas du Bouquet — $9.99

Bright raspberry flavors meshed with underlying spiciness.


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

2003 Côtes du Rhône, Château Mallay — $10.99

Made from a small selection of syrah that was thought enough of to be vinified separately. The palate is lush and dense, with savoy fruit and delectable spice.

2003 Rasteau Rosé, Domaine Girasols — $10.99

The rosé is a lighter, fresher version of the reds, with pink fruit flavors (you know, like those rose-hued raspberries you sometimes see).


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

2000 Vacqueyras, Cecile Chassagne — $11.99

Very ripe and spicy with jammy raspberry flavors. Delightful and affordable.


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

2001 Gigondas, Cecile Chassagne — $14.99

Offers lots of rich, black fruit and a full-bodied plum finish.


2001 Gigondas “Ventrabren” Moulin de Gardette (1.5L) — $49.99

**White/Red Burgundy**

2003 Mâcon Solutré, Domaine Renaud — Bright, mineral driven — $10.99

A lovely floral nose, great richness on the palate, and shows both more weight and more focus than expected from a Mâcon.

2003 Bourgogne Chardonnay, Signature, Chamy — $16.99

This offers a bit more toasty oak than is typical in Burgundy.

2002 Marsannay Rouge, Maison Chamy — $17.99

Lovely weight, good balance spiciness are hallmarks of this classic Marsannay.

2002 St-Aubin, Murgers Dent de Chien, 1er Cru, Chamy — $29.99

A nose of toasty oak, slate and minerals. On the palate it has nice richness, great length, and finishes with a nice spiciness, balance and minerality.


2002 Mazis-Chambertin, Chamy — $95.95

**K&L Staff**


In San Carlos: Stacy B, Sal C, Don D, Peter D, Kevin I, Brian K, Frank M, Rick N, Kit O, Victor R, Julio S and Sal S.


In Los Angeles: Chip H and Tommy M.

In Phoenix: Kerri B.

Our top ten recommendations are listed at our website www.klwines.com
This Valreas sees no wood. As 2001 Bouchard Valreas ($11.99)
centered red fruits with black cherries in the background and black
ing of grenache, cinsault and syrah. Raspberry fruit on the nose. Con-
der and herbs. In the mouth, supple tannins mingle with ripe cherry
and 15% mourvèdre, this unfiltered wine has scents of cherries, laven-
tively small production of 5,500 cases insures quality and a “hands on”
2002 Domaine des Senechaux Châteauneuf-du-Pape ($19.99)
A Best of the Rhône for Spring
In the mouth, raspberry fruit with black fruit undertones and hints of
92-94 points Robert Parker.
See Scott’s write-up on this beauty. Superb Value!
2001 Rustenberg John X Merriman ..................................$19.99
2001 Rustenber “Professor Black” Sauvignon Blanc, Stellen …….$15.99
2003 Mulderbosch Sauvignon Blanc-91 points Wine Spectator …..$18.99
2002 Mulderbosch Chardonnay-92 points Wine Spectator ........$21.99
2001 Kevin Arnold Shiraz, Stellenbosch ..................................$29.99
2001 Rust en Vrede Estate Red ................................................$34.99

Best of the Rhône for Spring

2002 Domaine des Senechaux Châteauneuf-du-Pape ($19.99) A
brand new label for us, this little beauty is a bargain of a ‘neuf. A rela-
tively small production of 5,500 cases insures quality and a “hands on”
attention to detail. Composed of 65% (old vine) grenache, 20% syrah
and 15% mourvèdre, this unfiltered wine has scents of cherries, laven-
der and herbs. In the mouth, supple tannins mingle with ripe cherry
fruit and well-integrated oak. Very approachable even in its youth.
2003 Domaine de Verquieres Côtes du Rhône ($8.99) A lively blend-
ing of grenache, cinsault and syrah. Raspberry fruit on the nose. Con-
centrated red fruits with black cherries in the background and black
pepper notes on the palate. One of our best buys and a staff favorite.
2001 Bouchard Valreas ($11.99) This Valreas sees no wood. As it
expected, is pure fruit with great structure. A blend of 70% grenache
and 30% syrah. Dark raspberry scents with a generous amount of anise.
In the mouth, raspberry fruit with black fruit undertones and hints of
leather, white pepper and earth. A perfect choice for a more traditional
style of Rhône wine. A gold medal winner in France year after year!

South Africa

2003 Kanu Chenin Blanc ..................................................$7.99
2003 Goats do Roam Red ..................................................$8.99
2004 Neil Ellis “Sincerely” Sauvignon Blanc …………………….…..$10.99
2003 Porcupine Ridge Syrah ...............................................$10.99
2002 Brampton Shiraz .....................................................$11.99
2003 Glen Carlou Chardonnay ..........................................$11.99
2003 Goat-Roti, Fairview ..................................................$15.99
2004 Warwick “Professor Black” Sauvignon Blanc, Stellen …….$15.99
2003 Rudera Chenin Blanc ...............................................$17.99
2004 Mulderbosch Sauvignon Blanc-91 points Wine Spectator …..$18.99
2002 Mulderbosch Chardonnay-92 points Wine Spectator ........$21.99
2001 Rustenberg John X Merriman-91 points Wine Spectator …….$26.99
2001 Kevin Arnold Shiraz, Stellenbosch ..................................$29.99
2001 Rust en Vrede Estate Red ................................................$34.99

New Zealand

2004 Babich Unwooded Chardonnay, Hawkes Bay …………..$8.99
2004 Kirkham Peak Sauvignon Blanc, Marlborough …..$10.99

Delicious, dry, crisp Sauvignon Blanc. Very focused with lime undertones.
2004 Lawson’s Marlborough Sauvignon Blanc …………………….…..$12.99
2004 Huia Pinot Gris or Sauvignon Blanc …………………….…..$14.99
2004 Kim Crawford Sauvignon Blanc, Marl-91 points Spectator …..$14.99
2002 Griffin Estate Pinot Noir .............................................$14.99
Smoky dark plum and ripe strawberry fruit enhanced by notes of toffee, clove,
earth and a hint of bacon.
2003 Sherwood Marlborough Pinot Noir …………..$14.99
2003 Isabel Sauvignon Blanc, Marlborough ……..$15.99
2003 Pegasus Bay Riesling, Waipara …………..$17.99
2003 Mt Difficulty Central Otago Pinot Noir …………..$25.99
2003 Kumeu River Chardonnay-91 points Wine Spectator …………..$27.99

Australia

2002 Step Rd Shiraz Langhorne Creek …………..$11.99
2002 Water Wheel “Memsie” Shiraz-Cabernet-Malbec …………..$12.99
2002 Coldstream Hills Pinot Noir, Yarra Valley …………..$12.99
2003 Thorn-Clarke “Shotfire Ridge” Shiraz or Barossa Cuv ……..$14.99
2002 Mak Shiraz, Clare Valley-90 points Wine & Spirits …………..$15.99
2002 Connor Park Shiraz …………..$16.99
2003 Longwood Estate “Sheep Shearer” Shiraz …………..$16.99
2003 Craneford “Allyson Parsons” Shiraz…………………..$16.99
2001 Dominique Portet Yarra Valley Sauvignon Blanc …………..$16.99
2003 Hewitson “Ned and Henry’s” Shiraz …………..$17.99
2002 Bleasdale “Frank Potts” Red, Langhorne Creek …………..$24.99
2001 Dominique Portet Yarra Valley Cabernet …………..$27.99
2002 Branson Coach House “Grenock Block” Shiraz …………..$39.99
2002 Kay Brothers “Hillside” Shiraz …………..$39.99
2000 Penley Estate Reserve Cabernet, Coonawara-92 pts Parker …………..$49.99
2002 D’Arenberg “Coppermine Road” Cabernet-93+ pts, Parker …………..$56.99
1999 Penfolds Grange Hermitage …………..$174.99

2001 JC Chassagne Sablet Reserve Vielles Vignes ($14.99) A lively
nose of Bing and black cherries, minerals, raspberries and light earthy
nuances. In the mouth, juicy red and black fruits with medium tannin
and oak to add balance and finesse. Spice and minerals on the lengthy
finish. A perfect wine for heartier meals. Let it breathe for about 30–45
minutes or decant to bring out the full character. —Scott Beckerley

www.klwines.com
FRENCH REGIONAL

2003 Maison Angelot Bugey Gamay ...$8.99
2003 Ch Calabre Bergerac Rouge .....$9.99
2003 Laurent Miquel Nord Sud Viognier ..............................................$9.99
2001 Domaine Pellehaut Cuvee Marcottes ...........................................$9.99
2003 Mais Angelot Bugey Mondeuse $10.99
2002 Mas Guilhem “V” Syrah .........$10.99
2001 Lapeyre Minervois l’Amourier $12.99
2003 Mas de Aveylans Syrah Vdp du Gard ............................................$12.99
2003 Domaine Gavoty Cotes de Provence Clareendon ................................$13.99
2001 Corbieres, Cuvee Henri Serres $13.99
2002 Charles Hours Clos Uroulat Jurancon “Cuvee Marie” ............$15.99
2001 Château d’Estoublon, Les Baux de Provence ...............................$17.99
2002 Clos Lapeyre Jurancon Moelleux..............................................$17.99
2001 Ch Cedre “Le Prestige” Cahors $17.99
2001 de la Bastide Banche Bandol ...$18.99
2001 Chloe, Jean Louis Denois ......$19.99
This guy makes great wines. Rich and round.
2000 Les Clos Paullilles Collioure...$19.99
1996 Fontanet Rivesaltes Ambre ....$21.99
2001 Prieuré de St-Jean de Bebian ...$25.99
2003 Château Simone Rosé ........$26.99
Fabulous rose—one of the best in the world.
2001 du Mas Blanc “Les Junquets” ...$28.99
2000 Château La Rouviere Bandol ....$29.99
2001 Moulinier Les Terrasses Grilles Saint Chinon ...........................$29.99
2002 Clos Marie “Simon” Pic St Loup ..............................................$31.99
2000 Ch Pradeaux Bandol Rouge ...$30.99

OLD & RARE CALIFORNIA CABERNET-MERITAGE

1958 Beaulieu Vineyards Private Reserve, Napa.......................................... $699.00
1958 Charles Krug VS ......................$449.00
1974 Robert Mondavi Reserve (3L) ......................................................$599.00
1980 Kenwood “Artist Series” (6L) $699.00
1980 Opus One Napa ..........................$249.00
1981 Dunn Howell Mountain (5L).$899.00
93 points Wine Spectator.
1981 Kenwood Artist Series (6L) ...$699.00
1982 Beringer Private Reserve (1.5L) .............................................$275.00
1982 Joseph Phelps "Insignia" .............$99.95
1982 Kenwood “Artist Series” (6L) $699.00
1982 Montelena Napa ........................$99.00
1983 Dunn Howell Mountain (5L).$899.00
1983 Opus One Napa (1.5L) ...$449.00
1984 Beaulieu Vineyards Private Reserve, Napa (6L) ..............................$699.95
1984 Kenwood Artist Series (6L) ...$699.00
1984 Mayacamas Napa ..........................$99.95
1984 Robert Mondavi Reserve ...........$99.00
1985 Groth Napa ..............................$99.95
93 points Wine Spectator: "Powerful, concentrated and beautifully balanced, showing focused currant, herb and chocolate aromas and flavors, long and rich, not shy in the tannin department either. Probably best after 1994." (11/88) 91 points Wine Spectator.
1985 Jordan Alexander Valley .........$89.95
1986 Diamond Creek Gravely Meadow (12L) .................................$1599.00
1986 Dunn Howell Mountain (1.5L) ...........................................$299.00
94 points Robert Parker: “It is a profound Cabernet Sauvignon. Stuffed with blackcurrant fruit and exhibiting remarkable depth and length, it seems to be at least 5-6 years away from drinkability, and it should last 15 or more years...”
1986 Groth Reserve ..........................$169.95
94 points Wine Spectator.
1986 Jordan..................................$79.95
1986 Kenwood “Artist Series” (6L) .............................................$699.00
1986 Pahlmeyer Caldwell Red .........$149.00
1986 Ridge York Creek Napa .......... $69.00
1986 Robert Mondavi Napa ..................$59.95
1986 Robert Mondavi Reserve .........$109.00
1986 Robert Mondavi Reserve (1.5L) .............................................$249.95
95 points Wine Spectator.
1986 Silver Oak Valley ..................$129.95
1987 Caymus Special Selection ..........$199.00
92 points Wine Spectator: “Cedar, vanilla, spice and currant aromas give way to similar flavors that are full-bodied and rich, a wonderful dose of oak and tannin...”
1988 Heitz “Martha’s” Napa ............$99.95
1988 Kenwood Artist Series (6L) ....$499.00
1988 Montelena Napa ..............$89.00
1988 Robert Mondavi Reserve ...........$59.00
1989 Jordan ..................................$59.95
1989 Philip Togni Napa .................$79.95
1989 Robert Mondavi Reserve Napa $39.00
1990 Groth Reserve ..........................$169.95
94 points Wine Spectator.
1990 Silver Oak Alex Valley ............$125.00
1991 Anderson’s Conn Valley ..........$89.00
1991 Heitz “Trailside” .....................$89.95
1992 Groth, Napa .............................$49.00
91 points and a Spectator Selection designation from the Wine Spectator.
1992 Heitz “Trailside” .....................$69.00
1993 Beaulieu Private Reserve ...........$79.95
1993 Silver Oak Alexander Valley ...$110.00
1993 Spottswoode Napa ..................$99.95
1994 Beaulieu Private Reserve ...........$99.99
1994 Beringer Private Reserve Napa ..............................................$119.00
1994 Heitz “Trailside” .....................$79.99
1994 Groth Reserve Napa ..................$199.00
96 points and a Cellar Selection designation from the Wine Spectator.

Tasting Schedule for March, 2005.
The following is our tasting schedule for January. All tastings are from noon to 3 p.m. in San Francisco and 1 to 4 p.m. in Redwood City. Please join us in the San Francisco store for Thursday evening tastings from 4:30 to 6:30 p.m. These tastings, special dinners and other events are listed in the “local events” section of our website, www.klwines.com.

Saturday, March 5: Bordeaux!Clyde, Ralph and Steve set up our monthly Bordeaux tasting, which will be based upon the 2001 and 2002 vintages. Ten wines, one white, eight red and one Sauterne, to be poured. Tasting price TBA.

Saturday, March 12: Wines from Spain.Anne will pull out all of the stops with some fantastic Spanish wines. Look for those great bargains that we expect from her and some great cellar selections as well. Ten wines to be poured. Tasting price TBA.

Saturday, March 19: Wines from Germany and Austria.Jeff and Eric show us some of the super new German wines from the 2003 vintage. They also pick some new releases from Austria to contrast and compare. A perfect mix of wines to enjoy in the moment and wines to cellar. Ten wines to be poured. Tasting price TBA.

Saturday, March 26: California and Oregon Pinot Noirs in Redwood City. French Regional Wines in San Francisco. Trey and Martin pick ten juicy selections from California and Oregon to compliment the lighter foods of Spring. Look for some well-known properties and some smaller producers. Ten wines to be poured. Tasting price TBA. In San Francisco, Mulan will pick her current favorites from areas South of the Rhône. Look for some new, very interesting releases. Ten wines to be poured. Tasting price TBA. A great way to start your Easter weekend!

—Scott Beckerley
**CABERNET SAUVIGNON**

- 2000 Dominus, Napa - Drinks well now! $64.99
- 2000 Heitz, Napa .................................. $29.99
- 2000 Silver Oak, Napa .......................... $99.00
- 2000 St. Clement, Napa ...................... $17.99
- 2001 Altamura, Napa ............................ $54.99
- 2001 Amici, Napa ................................ $34.99
  Delicious Napa Cab! Full bodied and loaded with dark red and currant fruit!
- 2001 Archipel, Napa Red .................... $27.98
- 2001 Atalon, Napa .............................. $24.98
- 2001 Baco Divino Napa Red ............... $69.99
- 2001 BR Cohn, California .................. $12.99
- 2001 BR Cohn “Olive Hill” ................. $41.99
- 2001 BV, Rutherford .......................... $16.98
- 2001 BV Napa Tapestry ........................ $27.99
- 2001 BV Napa Private Reserve ......... $59.99
- 2001 Bennett Lane, Napa ................... $32.99
- 2001 Benziger, Sonoma ...................... $12.99
- 2001 Ch Montelena Estate .......... Inquire
- 2001 Ch Montelena, Napa ................... $36.99
- 2001 Ch St Jean, Sonoma ................... $19.98
- 2001 Ch St Jean “Cinq Cepages” ....... $59.98
  92 points from the Wine Spectator!
- 2001 Clark Cludaon, Napa ................. $84.99
- 2001 Cloud View Napa Red ............ $59.99
- 2001 Cloverdale Ranch, Alex Valley $16.99
- 2001 Corison, Napa ........................... $54.99
- 2001 Cornerstone “Hwl Mnt” ............ $79.99
- 2001 Dominus, Napa ........................ $99.00
  “A layered mid-palate and a long finish. Fragrance of cedar and coffee,” Mike Jordan.
- 2001 Flora Springs “Trilogy” ............... $44.99
- 2001 Franciscan “Magnificat” .......... $32.99
- 2001 Groth, Napa .............................. $39.98
- 2001 Hess Collection, Napa .......... $34.99
- 2001 Honig, Napa ............................ $27.99
- 2001 Jordan, Alexander Valley ....... $36.99
- 2001 Joseph Phelps, Napa ................. $38.98
- 2001 Judd’s Hill, Napa ...................... $34.99
- 2001 Kamen, Sonoma ....................... $49.99
- 2001 Kenwood, Sonoma .................... $11.99
- 2001 Lewelling, Napa ....................... $44.99
- 2001 Merryvale Napa “Profile” ....... $79.98
- 2001 Miner Family, Napa ................. $44.99
- 2001 Mount Eden, Santa Cruz ........... $27.99
  Grown, fermentated and bottled 2000 feet above the floor of the Santa Clara Valley in the Santa Cruz Mountains. Always a KSLJ favorite!
- 2001 Mount Veeder, Napa ................. $32.99
- 2001 Pine Ridge Rutherford ......... $27.99
- 2001 Provenance, Rutherford ......... $27.99
- 2001 Robert Craig “Affinity” .......... $32.99
  
**DOMESTIC REDS**

- 2001 Altamura Sangiovese .......................... $29.99
- 2001 EXP Dunnigan Hills Syrah .................. $10.99
- 2002 Chalond Estate Syrah .................... $27.99
- 2002 Cloumbia Crest Shiraz ...................... $6.99
- 2003 Clos Mimi “Bunny Slip” Syrah ........ $49.99
- 2002 Decoy Napa Red Blend .................... $23.99
  A heavy-duty blend of syrah (42%), zinfandel (29%) and mourvèdre (29%).
- 2002 Justin Paso Robles Syrah .................. $19.98
- 2002 Mcdowell California Syrah ............. $10.99
- 2002 Ojai Santa Barbara Syrah ............... $22.99
- 2002 Stolpman Estate Syrah ................. $19.99
- 2002 Tor “Old Clone” Syrah ..................... $44.99
- 2002 Viader Napa Syrah ........................ $59.99
- 2003 Wild Hog Carignane ..................... $22.99
- 2003 Drew Family “Sixth Sense” ............. $24.99
- 2003 Hahn, Central Coast Syrah ............. $8.99
- 2003 Unti Dry Creek Barbera .................. $24.99
  NV Ch Routon Calif Port (.375ml) ........ $9.99

**DOMESTIC WHITES**

- Sokol Blosser “Evolution No. 9” .................. $13.99
- 2002 Alban Estate Roussanne .................. $36.99
- 2002 Brandborg Umpqua Riesling .......... $11.99
- 2002 King Estate Oreg Pinot Gris ........... $12.99
- 2002 Tablas Crk “Côtes de Tablas” ........... $24.99
- 2003 A to Z Willamette Pinot Gris ........... $10.99
- 2003 Alban Estate Vignier ..................... $32.99
- 2003 Conundrum .................................. Inquire
- 2003 Erath Pinot Gris .......................... $10.99
- 2003 Ethan Central Coast Vignier ........... $17.99
- 2003 MacMurray Ranch Pinot Gris ........... $13.99
  Very fresh, spicy and balanced! Shellfish anyone?
- 2003 Ponzi Arneis ................................ $17.99
- 2003 Ponzi Pinot Blanc ........................ $12.99
- 2003 Vinum “CNW” Chenin Blanc ........... $8.99
### Chardonnay

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<td>Grgich Hills, Napa</td>
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<td>2002</td>
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<td>Jospeh Phelps “Ovation”</td>
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<td>2002</td>
<td>Lambert Bridge, Sonoma</td>
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<td>2002</td>
<td>Mer Soleil, Central Coast</td>
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<tr>
<td></td>
<td>Aromas of pear and grapefruit combine with</td>
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<tr>
<td></td>
<td>flavors of toasted hazelnut.</td>
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<td>2002</td>
<td>Lockwood, Monterey</td>
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<td>Maldonado “Os Los”</td>
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<td>2002</td>
<td>Matanzas Creek, Sonoma</td>
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<td>2002</td>
<td>Mer Soliel, Central Coast</td>
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<tr>
<td></td>
<td>Very rich and silky in the palate with a hint</td>
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</tr>
<tr>
<td></td>
<td>of citrus on the finish.</td>
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<td>2002</td>
<td>Morgan, Monterey</td>
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<td>2002</td>
<td>Newton “Red Label”</td>
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<td>Ramey, Carneros/R.R.</td>
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<td>Smith Madrone, Napa</td>
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<td>Sterling Reserve, Napa</td>
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<td></td>
<td>93 points Wine Spectator: “Beautifully crafted,</td>
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<td></td>
<td>sleek, rich and elegant, with creamy pear,</td>
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<td></td>
<td>nutmeg and hazelnut aromatics.” (12/03)</td>
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<td>2002</td>
<td>Steven Kent “Merrillie”</td>
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<td>2002</td>
<td>Taylor Family, Stag’s Leap</td>
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<td>2002</td>
<td>Testarossa “Castello”</td>
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<td>2002</td>
<td>Thomas Fogarty, Santa Cruz</td>
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### Fume/Sauvignon Blanc

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<td>Chance Creek, Redwood Vly</td>
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<tr>
<td></td>
<td>Leans toward the fruity (and non-grassy) style.</td>
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<td>2002</td>
<td>Ch St Jean, Sonoma</td>
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<td>2002</td>
<td>flora Springs “Soliloquio”</td>
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<tr>
<td></td>
<td>Aromas of exotic lime and lemon-citrus.</td>
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<td>DeSante, Napa</td>
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<td>A Chardonnay drinker’s Sauvignon Blanc.</td>
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<td>2003</td>
<td>Geyser Peak, California</td>
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<td>2003</td>
<td>Honig, Napa</td>
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<tr>
<td>2003</td>
<td>Joel Gott, California</td>
<td>$8.99</td>
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<tr>
<td>2003</td>
<td>Kalinda, Lake County</td>
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<tr>
<td></td>
<td>Lip-smacking tropical fruit, crisp acidity.</td>
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<td>2003</td>
<td>Kenwood, Sonoma</td>
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<td>Martinelli</td>
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<td>2003</td>
<td>Mason, Napa</td>
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<td>2003</td>
<td>Murphy Goode “Tin Roof”</td>
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<tr>
<td></td>
<td>No oak and no cork! Only in screwcaps.</td>
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<td>Peter Fanus Carneros</td>
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<td>2003</td>
<td>Saracina, Mendocino</td>
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<tr>
<td></td>
<td>Produced from 40-year-old, dry-farmed organic</td>
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<tr>
<td></td>
<td>vines. No new oak and no ML.</td>
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<td>2003</td>
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<td>Whitehall Lane, Napa</td>
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### Domestic Sparklers

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<td>J Wine Company</td>
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<td>1999</td>
<td>Roederer “L’Ermitage”</td>
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<td>Roederer “L’Ermitage” Rosé</td>
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<td>2000</td>
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<td>Domaine Carneros Brutt</td>
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<td>2001</td>
<td>Iron Horse</td>
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<td>Schramsberg Brut Rosé</td>
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<td>NV Domaine Chandon Brut/Noir</td>
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<td>NV Gloria Ferrer Brut/Blanc Noir</td>
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<td>NV Mumm, Napa Brut Prestige</td>
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<td>NV Sofia Coppola Blanc de Blanc</td>
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<td>NV Roederer Estate</td>
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<td>NV Sharffenberger Brut</td>
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For accurate, daily listings of our Burgundy inventory check our website at [www.klwines.com](http://www.klwines.com)
**MERLOT**

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<td>Anapamu, Monterey</td>
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**PINOT NOIR**

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<td>Anapamu, Monterey</td>
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<td>2003</td>
<td>Peter Rosback of Sineann made small amounts of wine for Lachini in 2003, as part of their sister wine program (that’s what the “S” refers to).</td>
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**ZINFANDEL**

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<td>Hendry “Hendry Ranch”</td>
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**Notes:**

- Rich, lush and drinking excellent!
- 91 points from Robert Parker: “A sexy, seductive, mocha-infused, black cherry liqueur-filled effort displaying a hint of chocolate.”
- 90 points Wine Spectator: “Ripe, plump and generous with its fresh cherry, dried cherry, dark plum and sweet spice flavors.”
- The Merlot grapes used to produce “Z” hail from the Massoni Ranch, which was planted at the turn of the century. Big, and jammy!
- Blended with 10% petit sirah, this wine is hand harvested from 35-to-40-year-old vines from Mounts Vineyard on the west side of Dry Creek Valley.
Three Good Ones

Sometimes, we just need to skip the gourmet cuisine and go straight to the BBQ ribs! That’s right folks, this month the three good ones are of a singularly American style—beautiful fruit, sweet tannins and soft-edged texture all lavishly decorated with oak and spice.

Right smack in the heart of Oakville, neighbor to some of the most prestigious names in the Napa appellation, Franciscan Oakville Estate has been making this kind of delicious wine for over 30 years. First off, loosen your tie, drop the stuffiness, and dip your senses into the warm embrace of unpretentious American merlot. The 2002 Franciscan Napa Merlot ($17.99) is a big nose-in-the-air right back at Miles and his Edam cheese. Like a nice date, this wine’s full of silky velvet, fuzzy feelings and great table manners.

Next, for those keeping up with Napa vintages, 2002 is a big one! If you’re not into the mouth-drying tannins of ’01 but still want the intensity of flavor, the 2002 Franciscan Oakville Cabernet Sauvignon ($21.99) is just your ticket. A lovely, mouth-filling vessel of coffee and cocoa-laced currant berries, this one’s gonna be a delicious drink over the next three years.

Last night I had Franciscan’s flagship wine with a very special friend that turned out to be a magnificent surprise. Statusque, elegant and possessing a sleek, sensual character, the 2001 Franciscan Napa “Magnificat” ($32.99) reminded me again that I have a great job at K&L. With a stylishly framed body of beautiful dark fruit and a finish that just makes you want to close your eyes and smile, this wine’s bound to leave good memories! Some say this wine helped jump-start the trend of “meritage” labeled wine in the U.S. Who knows, but what I do know is that this wine can jumpstart any special occasion! Enjoy!

And next month… watch out for a Sonoma report! —Martin Reyes

San Francisco Focus

White wine drinkers rejoice! There is more to life than Chardonnay or Sauv Blanc. Over the last five years California vintners have expanded their portfolios to include interesting whites usually found from other parts of the world. Many of these wines will become better known as more people get a chance to try these great varietals, such as:

2003 Vinum Cellars “CNW” Cuvee ($8.99) Loire Valley wine fans have long known the heights that Chenin Blanc can soar. It’s a grape producing hauntingly flavored dry and sweet wines that bring to mind apples ripening in the summer sun, honeysuckle and cool melon balanced by a naturally high acid content. Whoa! Vinum’s chenin comes from Clarksburg, just west of Sacramento, where one finds a microclimate kept cool by breezes from both the Bay and the Sierras. Who would have thought it? The perfect home for chenin!

2003 Thomas Fogarty Gewürztraminer ($11.99) A grape best known in Alsace, Thomas Fogarty Winery produces one of the state’s most widely acclaimed Gewürztraminers, a bright, youthful and naturally fruity wine full of character. The wine is in a dry, cool-fermented style, known for its intricacies of flavor and aroma.

2003 Di Bruno Pinot Grigio ($13.99) A focused wine with mineral and crispness like the Pinot Grigio from the north of Italy. Just a hint more ripeness gives it that new world touch. A great glass after a long days work.

See you in the City… —Mike Jordan

Bigger Still

2002 Beringer Private Reserve Chardonnay ($19.99) Last month we had a little faux-pas with my article, and this wine contained the notes for a different Chardonnay. The wines were both fairly tropical, but this is where they diverge. The Beringer has a wonderfully buttery character (definitely malo!) and a mouthcoating richness with butterscotch, fig, melon and peachy/apricoty notes. Long and lingering! 92 points Robert Parker and 90 from the Wine Spectator.

2001 Rodney Strong “Alexander’s Crown” Cabernet Sauvignon ($24.99) Oh yummy! If you love deep rich and velvety wines you’ll flip for this fruit forward, yet structured beauty (Sonoma’s first vineyard designate). Deep aromatics of black currant and toasty oak lead into a wonderfully fruit forward, yet structured palate of unctuous cabernet. There’s a lot going on here. Kirsch and cassis mingle with stone and pencil shavings in a superbly mouthcoating way, all surrounding a wonderful structure of dusty tannins and great acidity, and finishing with sweet long lingering black cherry. Drink this wine tonight or give it five years, but make sure you get some.

2002 Lemelson “Six Vineyards” Willamette Valley Pinot Noir ($15.99) Another Wine Spectator 90 pointer and what a price! Sweet bright fruits tending toward red cherry and raspberry with notes of spices, plenty of heft without being heavy, define this lovely Pinot. I tasted one and had to have a case at home! If you’re a Pinot fan, you owe it to yourself to try a bottle

2002 Beaux Freres “Belles Soeurs” Shea Vineyard Pinot Noir (Inquire) Well, when one wine magazine gives a competitor’s wine 94 points, you know it’s good! And that’s just what happened here! The Spectator gave the ratings to Robert Parker and Mike Etzel’s wine, and it certainly is deserved. Big, bold and rich, very very long, beautifully balanced and age-worthy. Blacker fruit than you might expect from Pinot, tending toward blackberry, lovely spice and plenty of tannin. Age this wine and you won’t be sorry. These easily age 10 years, and simply show more and more complexity! One of my favorite Pinots!

—Shaun Green
**Argentina/Chile/Portugal/Spain**

**Chile, Argentina**

- 2003 Concha y Toro Xplorador Cabernet Sauvignon (Chile) ...........$5.99
- 2003 Elsa Malbec (Argentina) ...........................................$7.99
- 2002 Two Brothers Tattoo Red (Chile) ..................................$7.99
- 2003 Casa Lapostolle Merlot (Chile) ....................................$9.99
- 2003 Nandu Malbec (Argentina) ..........................................$9.99
- 2002 Altos Las Hormigas Malbec (Argentina) .........................$10.99
- 2002 Bodega Cicchitti Cabernet/Malbec (Argentina) .................$10.99
- 2003 El Felino Malbec (Argentina) .......................................$10.99
- 2002 Felipe Rutini Malbec (Argentina) ...................................$11.99

90 points from the Wine Spectator.

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**Argentina/Chile/Portugal/Spain**

**Peering into Priorat**

Priorat lit the bomb on the Spanish wine explosion. Garage wines from Rene Barbier, Alvaro Palacios and Daphne Glorian garnered top scores and legions of loyal fans. Few books, however, cover this region in either English or Spanish because of the rapid evolution from land of co-ops to shining star. Lets clear up a myth: Not all wines are grenache based; many of them have high percentages or are dominated by carignane (carinena). Old is where it’s at in Priorat. Vines are often 20+ years old. Which brings me to the vineyards, all of the best ones are on very steep slate-filled slopes.

- 2002 Vall Llach Embruix, Priorat ($27.95) The Embruix is Val Llach’s entry-level wine. Made from 50% garnacha, 45% cabernet, and the rest a mix merlot, syrah and arinena, the ripe blackberry fruit is supported by good tannins and structure from the barrique aging. Full of fruit, this wine really packs a punch.
- 2002 Val Llach, Priorat ($69.99) Don’t wait for Parker to give it another 96 point score! This powerful Priorat is made from 50% old-vine carignan, 35% merlot and 15% cabernet grown at high elevations on the best soils. From the ripe black currant fruit and stylish new oak, this red is deep, rich and complex. One of the best ’02 Priorats that I have tasted, the Val Llach will age well in the cellar for another 3-7 years. Enjoy this with roast leg of lamb with plenty of garlic! Buen Cata!

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**Portugal/Spain**

- 2003 Antano Tempranillo .................................................$5.99
- 2002 Cécile Chassagne Tempranillo, Navarra .........................$6.99
- 2003 Bodegas Castano Monastrell, Yecla ..............................$6.99
- 2001 Sierra Cantabria Tinto, Rioja ...................................$6.99
- 2001 Olives Allos de la Hoya, Jumilla ..................................$6.99
- 2003 Muga Rosado ............................................................$7.99
- 2003 Panarroz, Jumilla .....................................................$7.99
- 2003 Atazuri, Artazu, Navarra ..........................................$8.99
- 2002 Capcanes Mas Donis Barrica-90 points Parker .................$9.99
- 2003 Naia Rueda Blanca ...................................................$9.99
- 2003 Seguras Vidas Creu de Levit ......................................$9.99
- 2002 Bodegas Castano Solanera, Yecla-90 points Parker ...........$10.99
- 2003 La Legua .....................................................................$10.99
- 2000 Sierra Cantabria Crianza Rioja ..................................$13.99
- 2002 Gamez Alba Red .........................................................$13.99
- 2003 Adegas Condes de Albarei Albariño ...............................$13.99
- 2002 Els Guiamets, Gran Mets Monstant ...............................$13.99
- 2001 Bodegas del Muni, Corpus del Muni Vina Lucia .............$14.99
- 1999 Falset Marca Castell de Falset ......................................$16.99
- 2001 Capcanes Costers del Gravel, Monstant .........................$17.99
- 1998 Torres Gran Coronas .................................................$18.95
- 2000 Bodegas Castano Casa Cisca .......................................$19.99
- 2001 Mas Doix, Solanet, Priorat .........................................$19.99
- 2001 Emilio Moro, Ribera del Duero, Tinto .........................$24.95
- 2001 Logis I, Navarra .........................................................$24.99
- 2001 Venice la Universal, Monstant .....................................$24.99
- 2002 Vall Llach Embruix, Priorat .......................................$27.95
- 2001 Campo Eliseo, Toro ....................................................$45.99
- 2001 Pintia, Toro-95 points Robert Parker .........................$49.95

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**Jim C’s View Down Under**

- 2003 Nepenthe Adelaide Hills Sauvignon Blanc South Australia ($14.99) The cool climate in the Adelaide Hills produces wines that are racy and vibrant with great natural acidity. The nose offers notes of grapefruit, melons and figs with a trace of honey. On the palate these flavors follow with a hint of minerals and refreshing acidity. Parker gives it 90 points and calls it “stunning and a top value.”
- 2003 Thorn Clarke “Shottfire Ridge” Barossa Cuvee South Australia ($14.99) Made from 43% cabernet sauvignon, 29% shiraz, 13% cabernet franc, 11% merlot and 4% petite verdot, the wine shows good structure and complexity. The bouquet is lifted with blue and black berry fruits, cassis, dark chocolate, earth and pepper. The tannins are fine with the oak integrated and adding a kiss of vanilla.
- 2002 Bleasdale “Frank Potts” Red Wine Langhorne Creek South Australia ($24.99) One of the oldest families in the Australian wine industry, the Potts are now working on their fifth generation, making wine in Langhorne Creek. This is a blend of 78% cabernet sauvingnon, 13% malbec and 9% petite verdot aged in new and used American and French 300-liter hogsheads. The wine has good density with a nose of sweet, ripe dark cherry, cassis, chocolate, coffee and an exotic spice note. In the mouth the wine is juicy with plush.
- 2003 Hewitson “Miss Harry” Grenache-Shiraz-Mourvedre Barossa Valley South Australia ($17.99) A blend of 47% grenache, 40% shiraz and 13% mourvèdre sourced from 50- to 80-year-old vines and aged in old wood, this delivers plenty of blackberry, kirsch, pepper, licorice and some classic southern Rhône garrigue. The “GSM” blends from Australia are some of the best old-vine character wines they offer. 91 points from Robert Parker. —Jim Chanteloup

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*For prices of our old wines, see our award-winning website at www.klwines.com*
2003 Langwerth Von Simmern Riesling Qba $9.99
2003 Zilliken Saarburger Rausch Kabinett $16.99
2003 Carl Schmitt Wagner Longuicher Maximiner Herrenberg Spätlese $18.99
2003 Spreitzer Oestricher Lenchen Kabinett $19.99
2003 Josef Leitz Rudesheimer Magdalenenkreuz Spätlese $19.99

The 15th Page Man: Darn Good Riesling

Sometimes the best theme is to have no theme at all, so this month I am going to highlight some darn good wines from various growing regions in Germany, wines that have struck a cord somewhere with me and with other members of our staff over the past few months. These are the lean times as far as new wines go, as most of the 2004s are going to highlight some darn good wines from various growing regions in Germany, wines that have struck a cord somewhere with me and with other members of our staff over the past few months. These are the lean times as far as new wines go, as most of the 2004s will be bottled in the next couple of months. Though it is still way too early to make any general comments on the vintage, I will say that the 2004 Leitz Dragonstone is a screaming, much like the 2002 with its bright, juicy acid structure and clean vibrant fruit. For those of you who thought the 2003 was a little too rich, this will be your wine. Expect an offer this month or next with arrival in mid May. So on to the wines at hand.

First, the 2002 Karlsmühle Kaseler Nieschen Kabinett (17.99) is a masterstroke of slate and candied lemon rind. Tart, vivacious and lip smacking this high-toned Kabinett really packs a zing. When I dream of a mineral infused wine as light as air, yet with such intensity, it can only be Karlsmühle. Drink now and for 8-15 years

Also for the more budget minded we are smack in the middle of our shipment of the 2003 Von Simmern Estate Riesling ($9.99) in which the unmistakable earthy flavors of riverfront Rheingau predominate with a spicy overtone and long finish, confirming the pedigree of the vineyards. The combination of top sites in a ripe, rich vintage, yet with bright, racy acidity and the skilled craftsmanship of one of the Rheingau’s leading family owned estates adds up to a big winner for Riesling fans. This wine is bright and elegant, full of warm soil character and that lovely silkiness typical of the area. The palate bursts with spiced apricot and hints of citrus, and the long mineral finish carries this on endlessly. Drink now and over the next five years.

Lastly, a wine that makes me weak: the 2003 Dönnhoff Norheimer Kirscheck Spätlese ($36.99). I tell you it is somewhat puzzling that this wine is still here, and I get to flap my gums about how much I love Helmut’s wines. Saying that Dönnhoff makes great Riesling is like saying Domaine de la Romanee Conti makes great Pinot Noir; it is far more than that. It is the right man with the right frame of mind and the right set of vineyards with the right geologic and climatic conditions who is at heart a grape grower and wine lover…and that is just the beginning. The Kirscheck or cherry hedge is a very steep vineyard in the village of Norheim with soils of sandy loam on a bed of sandstone-Rotliegend, though everyone who drinks it says it’s slaty. The Kirscheck always pulls me in with its aromas of sour cherries and slate, but the poise and balance and power is what is truly captivating. A haunting wine that can only be experienced, my words fall short. Enjoy Life, drink Riesling!
—Jeff Vierra

Alzinger: Wachau Masterpieces

Leo Alzinger is a quiet man who does not crave the limelight. His production is miniscule, but those “in the know” hunt and hoard his wines with a passion that makes these already rare gems harder to find. We are fortunate enough to finally carry enough of these complex, soil-inflected, food-friendly, nuanced and age-worthy masterpieces from this humble and brilliant genius to make a serious public offering. I’m running out of superlatives…I urge you to sample these wines before they are discovered and disappear.

1999 Alzinger Grüner Veltliner Smaragd Mühlpoint ($31.99) Open and expressive nose oozing with lemon curd, chalk and citrus aromas. Clings to every pore of your palate with lentil and white pepper and finishes with a nut skin and dusty t alc finish. Long and penetrating.

2003 Alzinger Grüner Veltliner Weingärten Smaragd ($33.99) Shy on the nose, needing a few years to develop bottle bouquet. Crunchy flinty sensations on entry with an oily texture on the mid-palate. Plump, juicy peaches with hints of pepper. A brawny Grüner but really just an unformed infant right now. This will develop gorgeously.

2000 Alzinger Riesling Smaragd Steinertal ($42.99) Hypnotic, almost Mosel-like nose. Granny Smith apples, wet stones and just a whiff of petrol. Tangy, tactile and swirling with minerality. A wine to contemplate, not quaff. Just starting to show its potential.


2003 Alzinger Riesling Hollerin Smaragd ($46.99) Crushed stones, lemon zest, crushed stones, chrysanthemums, crushed stones, orange peel, crushed stones and spiced pears. So racy and light on its feet, I never would have guessed this to be a 2003. Terroir matters! The Hollerin vineyard borders the venerated Kellerberg vineyard, and the quality shows. Expensive, but ten years from now this will blossom into a wine you will consider priceless.

—Marco DeFreitas
**Beware The Idiots of March**

In October I was standing in my neighbor Anne's kitchen, drinking wine. In between sips my friend Don and I were chatting about nothing in particular when the subject morphed into forgetfulness. I admitted that I was the type that leaves stuff everywhere. Give me one minute, and I'll be short a pair of sunglasses, a wallet, keys. It comes naturally. I don't fight it anymore, I just adapt. If I go shopping on my lunch break, I'll put my car keys in the grocery bag so I cannot possibly forget to bring home dinner.

Now Don is an extremely intelligent and successful guy, got it all together. You know the type. So when he offered up a whooper of a story, a tale of forgetfulness that made me look like a rank amateur, I was stunned. This guy loses stuff? On a grander scale than I? I had no idea. Don has gone so far as to put his contact info on EVERYTHING. He claims a solid return rate for lost stuff. His office staff is in a state of constant amazement (and amusement) as the items roll in with startling regularity. And yes, he gives rewards. One thing that Don and I have in common is that we adapt ourselves to this quirk. In the wine world weather is the quirk, and every vintage presents a unique set of problems. Adaptability is a necessity. Take for example 1986 and 1996 in Bordeaux. A decade apart, but problematically similar.

1986 in a nutshell: Blistering summer weather, drought conditions, rain at just the right times—on the left bank. The right bank suffered more increment weather. Bottom line: The growers who adapted the harvest schedule to the weather and picked later were the winners. Those who panicked after the first rains and picked lost concentration, complexity and long-term improvement. Château Cos d'Estournel was a winner and made a quintessential '86 with intense concentration of fruit and tannin and a glacial aging pace. Now, 19 years later, the wine is magnificent. The tannins softer, fruit flavors open, bouquet centered perfectly.

1996 in a nutshell: On paper, extremely similar to '86. In fact, the weather was irregular. Warm winds kept mold out of the vines at key times. Again, the merlot-based right bank wines suffered. And of course, those who adapted to conditions requiring later picking of cabernet sauvignon were successful. Once again Cos d'Estournel was a winner. The '96 is somewhat more forthcoming and softer than the '86 but no less ageable. The heady and exotic aromatic burst of plums, tobacco and cedar will blow you away. And with a bit more age…

A vigneron can control vineyard management and winemaking technique, barrel types and bottles. But he or she cannot control the weather. This is the art. The successful vigneron has the sixth sense and the courage to make a snap decision. Some call this adaptability. Don and I call it putting the car keys in the grocery bag.

**A Look Back At 1978**

The 1978 vintage for California Cabernet Sauvignon did not require much adaptability. It remains one of the greatest modern vintages in the Golden State. We’ve just procured a small amount of 1978 Jordan Cabernet Sauvignon ($89.95). It is very pretty stuff, all plums and dried rose petals and herbs. Ready to drink, reduced in price, red gold from a wonderful year.

1978 was quite a year for my colleague Mr. Jim Barr. At a young 83 years of age he was finally voted the Worst High School Quarterback Of The Century, probably for throwing an interception then blocking for the guy. Jim became a sculpture of note that year, and is still known for his "My Mount Rushmore" piece, featuring the busts of Racquel Welch (oops, double entendre… oops again!) Timothy Leary, Gerald Ford and Harpo Marx. Harpo was Jim's idol, and he has been known to quote Harpo frequently. 1978 had its down side for Jim as well. An avid activist, he is best known for attempting to join the Daughters Of Norway. Little known facts: Jim also led the Tofu Revolt that year, and dismembered a Mr. Potato Head at a Yoko Ono performance. This was before his celebrated Leggo Period. ’78, the Chinese Year of The Barr (pronounced boar). And a good one for California wine as well.

—Joe Zugelder

**Jim’s March Gems**

I do not think I will ever forget last March in the Anderson Valley. The month that is the wettest of the year gave us zero rainfall and in fact was the warmest and driest March on record. Due to that warmth, we had an infant vineyard on its second leaf trying to set-up crop, which we dropped in April and May. As I walked the vineyard yesterday and this morning (the last weekend in January, Sunday and Monday), and pruned and developed the structure of each vine for this year, I noticed that the sap had yet to begin moving in the vines. The day was warm, and I sense that if we have too many days like this before April, Mother Nature will be sending an off-message to these youngsters. Last year, we were seeing sap oozing from each cutting at this time. I keep my fingers crossed that this March will be as wet and cold as previous ones (except for last year), and that we’ll have a normal harvest. We will decide during mid Spring whether or not we will allow this previous one (except for last year), and that we’ll have a normal harvest. We will decide during mid Spring whether or not we will allow this infant vineyard on its second leaf trying to set-up crop, which will included Léoville-Las-Cases, Pichon-Lalande, Pichon-Baron, Lafon-Rochet, Cantemerle, and Reserve De Comtesse. My Notes: "Deep Ruby in color with the expected youthful-appearing edges, the nose is at first austere, giving hints of sweet blackberry fruit with just a touch of cedary oak. With airing the bouquet evolves to show richness and an opulent perfume of cassis and currants. Sweet, focused fruit on the mouth entry, that leads immediately to a concentrated, well-structured, viscous wine with round, silky tannins, excellent depth and complexity, and a long, warm finish. This gem should age gracefully for ten to fifteen years, and easily hold for five to eight years beyond that.” I gave this puppy 19 out of 20 Points, and Anderson gave it more amount of years that when you have such vintages, stock up on the minor-growth wines from Bordeaux. The quality gap between categorized growths and the lesser crus in such vintages shrinks dramatically, while the prices increase substantially with the great châteaux and not with the lesser growths.

Such is the case with one of my favorite unknowns available in our stores, 2001 Château du Moulin, Haut-Médoc ($18.99). The Wine Spectator raved about this wine on their website in 2004. More importantly, I had this wine first in a blind tasting of 2001 Haut-Médocs with my tasting group, The Wednesday Night Fatally Flawed Palates, which included Léoville-Las-Cases, Pichon-Lalande, Pichon-Baron, Lafon-Rochet, Cantemerle, and Reserve De Comtesse. My Notes: “Deep Ruby in color with the expected youthful-appearing edges, the nose is at first austere, giving hints of sweet blackberry fruit with just a touch of cedary oak. With airing the bouquet evolves to show richness and an opulent perfume of cassis and currants. Sweet, focused fruit on the mouth entry, that leads immediately to a concentrated, well-structured, viscous wine with round, silky tannins, excellent depth and complexity, and a long, warm finish. This gem should age gracefully for ten to fifteen years, and easily hold for five to eight years beyond that.” I gave this puppy 19 out of 20 Points, and Anderson gave it more...
Champagne Glossary

This month I thought it might be helpful to put together a little glossary of terms that I use all the time but have never defined. Here they are, in order of how they occur in the Champagne-making process:

When the grapes arrive after harvesting at the press house and are crushed, the first pressing is called the cuvee, a word that crops up again when they blend before bottling. The second and third pressings are of little interest to us; most of that juice ends up in European supermarkets or in a still.

Since most grapes in Champagne are dark, many people ask how the wine can be white. It stays white because the juice of almost all grapes is white and it is only through extended contact between juice from broken grapes and the dark skins of the grapes that color is obtained. Most rosés include red wine that is added. A few of the most interesting ones are called saignee, because they are made from 100% dark grapes that are 100% in contact with all of their skins.

After the pressing, the wines are put either in tanks or barrels to go through primary fermentation. This is the process in which yeast eats the sugar in the grapes and gives off alcohol, carbon dioxide (which escapes into the air at this stage) and lees as by products. Lees are the bodies of yeast, which are sometimes stirred up in barrel-fermented wines to make them richer. Others avoid lees by filtering it: Salon. The Chardonnay of the Cotes de Blancs starts out as a high-acid variety and often needs the softening of malo. Many people who are sensitive to sulphur prefer wines that go through malolactic because sulphur is used to stop the process.

The next step is to blend and bottle... for another article! Please feel free to contact me at 1-800-247-5987 ex 728, or by email garyw@klwines.com with any of your champagne (or sherry!) needs. A toast to you!

—Gary Westby
**WHITE BURGUNDY/BEAUJOLAIS**

2002 St Bris (Sauvignon), Moreau & Fils-Chablis minerality ..........$9.99
2003 Mâcon Solutré, Domaine Renaud-Bright, mineral driven ............$10.99
2002 Petit Chablis, Moreau & Fils .......................................$11.99
2002 Bourgogne Blanc, Domaine Gerard Chavy .........................$12.99
2002 St-Véran, Domaine de la Croix Senaillet-Perennial favorite ......$13.99
2003 Bourgogne Blanc, Domaine Matrot ..................................$14.99
2002 Bourgogne Blanc, Domaine Matrot ..................................$15.99
2002 Chablis, Domaine Barat-Mineral driven and classic ..............$15.99
2002 Bourgogne Blanc, Domaine Matrot ..................................$15.99
2002 Rully Blanc, Joseph Drouhin .........................................$15.99
2002 Bourgogne Chardonnay, Signature, Champy .........................$16.99

From Puligny, Meursault and Rully, with bright minerality and gentle tossatness.

Simon Bize-Floral and lovely, from Pernand/Savigny .......................$17.99
2002 Bourgogne Blanc, Domaine Joseph Roty ............................$17.99
2002 Bourgogne Blanc, Domaine Marquis d’Angerville ...............$18.99
2002 Chablis, Domlain Long Depaquit ....................................$18.99
2002 Pouilly-Fuissé, Domaine Michel Delorme ..........................$19.99
2002 Bourgogne Blanc, Domaine François Mikulski .......................$20.99

Bright, focused, with Meursault minerality. Very poised rather than rich and fat.

2002 St-Aubin, Domaine Patrick Miolane-Was $25.99 elsewhere ...$20.99
2003 Rully, Mont Palais, 1er Cru, Dom J-Marc Boillot .................$23.99
2002 St-Aubin, Chateniere, 1er Cru, Olivier Leflaive .....................$23.99

Burghound Key Buy: “Perfumed white flower & lovely peach & pear notes.”

1997 Meursault, Château Blagny, 1er Cru, Louis Latour ..............$29.99
2002 St-Aubin, Murgers Dent de Chien, 1er Cru, Champy ..............$29.99

From the vineyard next to Puligny 1er Cru. Concentrated and minerai-driven.

2002 Meursault, Domaine Albert Grivault ................................$32.99
2003 Meursault, Domaine J. Matrot ........................................$32.99
2002 St-Aubin, “Charmois,” 1er, Dom Jean-Marc Morey ...............$33.99
2002 Chassagne-Montrachet, Domaine Morey-Coffinet .................$34.99
2002 Morey-St-Denis Blanc, Domaine Aimoit ...........................$35.99
2002 Meursault, Château de Puligny Montrachet ..........................$36.99

2002 Meursault, Santenots, Dom Marquis d’Angerville ..........$41.99
2002 Meursault, Rougeots, Domaine Deux Montilles .....................$44.99
2002 Meursault, Domaine François Mikulski ............................$47.99
2002 Chablis, “Vaudesirs,” Grand Cru, Dom Long Depaquit .........$49.95
2001 Meursault, Domaine Pierre Morey .....................................$49.95
2002 Meursault, Perrieres, 1er Cru, Joseph Drouhin .................$52.99
2002 Meursault, Boucheres, Deux Montilles .............................$54.99
2002 Meursault, Perrieres, Domaine Albert Grivault .................$56.99
2002 Chass, Chenevottes or Vergers, 1er Cru, Colin-Deleger .........$57.99
1996 Meursault, “Meix Chavaux,” Domaine Guy Roulout .........$59.95
1996 Meursault, “Tillets,” Domaine Guy Roulout .......................$59.95
2002 Chablis, “Moutonne,” Grand Cru, Long Depaquit ...............$60.99

2002 Puligny-Montrachet, “Folatieres,” 1er, Olivier Leflaive..$64.99
2002 Morey-St-Denis, “Mont Luissant,” 1er, Dom Dujac .............$64.99
2002 Puligny-Montrachet, “Pucelles,” 1er, Olivier Leflaive ......$69.99
2002 NSG Blanc, Clos L’Arlot, 1er Cru, Dom L’Arlot .................$73.99
2002 Meursault, “Poruzots,” 1er, F. Mikulski ............................$69.99
2002 Meursault, “Charmes,” 1er, F. Mikulski .............................$73.99
2002 Meursault, “Genevrières,” 1er, F. Mikulski .........................$78.99

The Poruzots is robust and powerful, the Charmes is generous, toasty and sweet, while the Genevrières is complex and focused. Excellent Meursaults.

2002 Meursault, Clos de la Perrières, Dom. Albert Grivault ....$79.99
2002 Corton Charlemagne, Grand Cru, Louis Latour ...............$89.99
2002 Bâtard-Montrachet, Grand Cru, Drouhin .........................$199.95

**Beaujolais**

2004 Beaujolais Nouveau, Louis Tête-(Was $9.99) ......................$7.49
2004 Beaujolais-Villages Nouveau, Domaine Piron ...............$7.99
2004 Beaujolais-Villages Nouveau, Dom Bacarra-(Was $10.99) ....$8.49
2004 Beaujolais-Villages Nouveau, Domaine Geo Duboeuf ......$8.99

The Tete is soft and fruity; the Piron is the San Jose Mercury pick, the Bacarra the LA Times, and the Duboeuf a perennial favorite.

2003 Chenas, Bernard Santé-Charm and spice .................$13.99
2002 Julienes, Pascal Granger-Lovely aromatics ..................$13.99
2002 Moulin-a-Vent, Château des Jacques (Jadot) .............$15.99

**ALSACE/LOIRE**

**Alsace**

2002 Pinot Blanc, Charles Baur ...........................................$10.99
2002 Tokay-Pinot Gris Domaine Roland Schmitt .......................$12.99
2002 Charles Barm Cantmant d’Alsace ..................................$13.99

An elegant and rich sparkler with a fine bead and fruity nose, for parties!!


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

2002 Riesling, Domaine Weinbach Grand Cru Schlossberg
Cuvée St. Catherine (.375ml) ..............................................$24.99
2002 Riesling, Domaine Weinbach Cuvee St. Catherine ......$35.99

**Loire**

2003 Muscadet Sèvre Maine Sur Lie, Domaine de la Pepiere ...$8.99
2003 Touraine Gamay, Clos Roche Blanche ...............................$12.99
2002 Anjou Blanc, Domaine Vincent Ogereau ......................$12.99
2002 Anjou Villages, Domaine Vincent Ogereau ......................$12.99
2002 Saumur Champigny, Rene Noel Legrand La Chaintre ..$13.99
Pure ripe expression of franc, showing chocolate and mineral

2002 Vincent Raimbault Vouvray Sec ...................................$13.99
2002 Saumur Champigny, Filliatreau La Grand Vignole .........$15.99
2003 Coteaux du Layon, Chateau Soucherie Y. Tijou .............$16.99
2002 Sancerre Dominae Daunly, Clos de Chaudenay VV ....$16.99
2002 Montlouis “Les Choises,” François Chidaine .................$18.99

Dry, long and intensely mineral. Vinified in a bold rich dry style.

2003 Vouvray, Le Bouchet Demi-Sec François Chidaine .........$19.99
1994 Savennieres Roche Aux Moines, Domaine Aux Moines .....$19.99
2003 Montlouis, Clos Habert Semi Sec François Chidaine ......$21.99

60-year-old vines, earthy, mineral-scented, sweet, pear flavors and gripping acidity that fade into the long, rich finish.

2002 Sancerre Le Chene Marchand, R&M Crochet ..............$26.99
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**Pour Votre Plaisir**

### Introductory Burgundy

**Or How to Keep Your Cellar Intact While Drinking Well**

As you read this, I am just a week from leaving for France to taste and evaluate the 2003 vintage in red Burgundy. I’ll report back upon my return. In the meantime, let’s talk about Tuesday night wines, that is, Burgundies under $20 that can be enjoyed without a sense of guilt (or poverty), but that show a clear sense of where they come from, and accompany food most delightfully. The increase in quality at the good domaines has opened up a world of interesting wines at fair prices, both red and white.

Let’s start with some reds: the 2002 Domaine Daniel Rion Bourgogne Rouge ($18.99) shows characteristic bright cherry fruit with pretty red fruit and supple tannins. It shows the Chambolle origin of the fruit. For a more structured and spicier wine, don’t miss the 2002 Domaine Bruno Clair Bourgogne Rouge ($15.99). Bruno is known for wines of purity and focus. The 2002 Maison Champy Marsannay ($17.99) is very charming, both fine and balanced, but with enough rustic charm and dark ripe fruit to produce a sense of presence far beyond the modest price. The 2002 Domaine Monceaux-Mugneret Bourgogne Rouge ($16.99) is from a producer in Volnay, and the wine shows it. Lush, rich and opulent on the palate, with a bit of toasty oak, this is for the hedonist.

On the white side, we have a wonderfully varied assortment. The 2002 Moreau & Fils St. Bris ($9.99) is Burgundy’s newest appellation. From the far north, near Chablis, it is 100% sauvignon blanc and combines an exotic gooseberry nose with the classic minerality of Chablis. The 2002 Domaine Pierre Morey Bourgogne Aligoté ($14.99) is made by Domaine Leflaive’s winemaker, on his own biodynamic estate. It is spicy and fresh, with great acidity and lots of charm. The 2002 Maison Champy Bourgogne Chardonnay, “Signature” ($16.99) comes from Puligny-Montrachet, Meursault and Rully and has toasty oak notes and richness accompanied by lovely minerality and poise. The wines listed here are just the tip of the iceberg. As I write this, we have more than 35 red and white Burgundies for less than $20. Let us help you with some great values in Burgundy. À Santé.

—Keith Wollenberg
For questions about Italian wines email Greg at greg@klwines.com or call at ex 2713 or try Jeff Vierra jeff@klwines.com at ex 2736 or Kirk Walker kirkw@klwines.com. In San Francisco try the one and only Mike Parres mikep@klwines.com. Or visit www.klwines.com.

Italian Wines

**Tuscany**

- 2003 Maritina Sangiovese “4 Old Guys” $7.49
- 2003 Poliziano Rosso di Montepulciano $11.95
- 2001 Castello della Paneretta Chianti Classico $14.99
- 2001 Isole e Olena Chianti Classico $16.99
- 2001 Carobbio Chianti Classico-2 Glasses Gambro Rosso $16.99
- 2001 Felsina Chianti Classico- Best in a decade $17.99
- 2001 Avisognesi Vino Nobile di Montepulciano $20.99
- 1999 Felsina Chianti Classico Riserva-90 points Parker $20.99

**Sotto la Pergola Inclinata**

People frequently ask me: “Where should I go to in Italy?” It is very hard to respond because I love all of Italy. There are so many diverse and wonderful places to go, but my answer is always the same: Alto Adige (it means the upper Adige River valley). The sheer physical drama is enough alone, but this region is just magical—full of history (geologic and human), with a culture that is unique in Italy and some of the best cuisine in the country. Plus it is virtually undiscovered. All of this, and I haven’t even started talking about the wine!

For most, the idea of this alpine hideaway congers up visions of great lakes of delicate yet innocuous Pinot Grigio. Nothing could be farther from the truth. The Alto Adige actually produces more red wine than white. Bolzano, the provincial capital, is amongst the hottest cities in Italy every summer! To be truthful, not all of the winemaking history of this region has been storied in legend. Up until a couple of decades ago most of the wines, both red and white, were simple and sold to the eager yet frugal folks across the border to the north. The Alto Adige, like the rest of Italy, went through a major winemaking Rinascimento (Italian for Renaissance) in the early 1980s when the focus turned to quality.

While Pinot Grigio from the Alto Adige is very important and very good, it differs from its Friulian cousins by being a little more fruit driven. Pinot Bianco is rich yet mineral driven. Sauvignon Blanc is full bodied and floral. And Gewurz-Traminer (the grape actually is named after the local town of Tramin), perhaps gains more of the press, and can be dramatic stylistically. Lagrein is the king of the red grapes. It is an indigenous grape that has a lot of the flavors of syrah, the spice and black pepper, but with its own sense of terroir—a sauvage-like character that is dangerously captivating. You can get straightforward everyday versions under $15 and according to density and complexity pay up to $50. It is a wine that has broad richness, a dark chocolatey (mole like) spice on the palate, and it is a great food wine. Lagrein also makes spectacular dry Rosé. I like to call them the Bandol of the Alps! Pinot Noir, Cabernet and Merlot are making important wines, too, but the quantities are more limited.

This month we received our “yearly” allocation of the wines from two small yet highly sought-after producers: Tentua Waldgries, with stunning Lagrein, Schiava, (a delicious local workhorse red) and Cabernet; and Ignaz Niedrist who makes Sauvignon Blanc and Pinot Noir. I don’t have enough room to do justice to the quality of each of the wines that we have from these producers, but if you have any faith in my palate, search these wines out and give them a try. The Cantina Terlan, Convento Muri-Gries, Alois Lageder, Abbazia di Novacella, Cantina Valle Isarco and Cantina H. Lun are also wonderful Alto Adige producers worth searching out.

—Greg St. Clair
## ITALIAN WINES

### Barolo/Barbaresco

- **2000 Massolino Barolo** ($35.99)
- **2000 Famiglia Anselma Barolo** ($43.99)
- **1993 Famiglia Anselma Barolo** ($47.99)

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

### 1998 Famiglia Anselma Barolo ($47.99)

- **2000 Elio Grasso Barolo Ginestra “Casa Mate”** ($53.99)
- **1995 Famiglia Anselma Barolo “Adasi”** ($53.99)
- **1997 Famiglia Anselma Barolo “Adasi”** ($59.99)

### Trentino-Alto Adige and Friuli

- **2003 Blason Pinot Grigio-1 Glass Gamb Rosso** ($8.99)
- **2002 Blason Merlot** ($8.99)

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

- **1999 Rotari Brut Riserva “Metodo Classico”** ($9.99)
- **2002 Blason Chardonnay** ($9.99)

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

- **2003 H. Lun Schiava--it’s sensational!** ($13.99)
- **2003 Ermacora Tocai Friulano-2 Glasses Gamb Rosso** ($13.99)

Rich, balanced, with delicate acidity and scintillating aromas of bitter almonds, apple and ripe pear highlighted by hints of tarragon. No oak.

- **2003 H. Hun Lagrein Kretzer (Rosé)** ($13.99)

Anytime is good for rosé, and Lagrein makes it the best!

### Lombardia, Umbria, Veneto and Other

- **2002 D’Angelo Agliano del Vulture** ($14.99)
- **2001 Corte Rugol comedian Gamb Rosso** ($16.99)
- **2003 De Conciliis Aglianico Donnaluna** ($17.99)
- **2002 Torti Pinot Nero Bianco-Pinot Noir vinified white!** ($17.99)

- **1999 Corteforte Valpolicella Superiore, Ripasso** ($18.99)
- **2000 Luigi Righetti Amarone** ($19.99)

- **2000 Scaccia di Srgantino di Montefalco-91 points Parker** ($34.99)
- **1999 Bruno Coati Amarone** ($29.99)
- **2001 Antinori “Cervaro”** ($37.95)

- **2001 Corte Rugol comedian “M Danieli”-2 Glasses G Rosso** ($39.99)

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### Mike’s March Madness

- **2003 Menocchio Moscat d’Asti “Scrapona” ($11.99)** Beautifully colored straw and gold with aromatics of tangerine zest, honey and a honeysuckle floral ness. Sweet peaches, honeydew melon and pears mingle with a good backbone of acidity. The slight effervescence of this wine makes it fun for any occasion; enjoy with birthday cake or your favorite biscuits.

- **2003 Poliziano Rosso di Montepulciano ($19.99)** For those of you who know this region, you will realize what a great value this is.

- **2003 Poliziano Rossolo di Montepulciano ($11.95)** In January of this year, Federico Carletti stopped by to show us his current releases. This Rosso is very much like the 2002 (Rockin!) Ripe, rich, and fruity to good to GO! Black cherries abound with spice and a touch of leather and dust on the finish. Think grilled meats or lasagna with this wine.

- **2001 Poliziano Vino Nobile di Montepulciano ($19.99)** For those of you who know this region, you will realize what a great value this is. "Gambedo Rosso gave this an "Italian Smart Buy." Fresh, vibrant, cherry and black fruit aromas on the nose, the palate is light and very smooth with elegant flavors of plum and berries with tobacco and tar on the finish. Full-bodied with silky tannins, drinks well now and for the next 5 to 6 years. Molte grazie Federico.

- **2000 Principiano Barolo “Boscareto” ($53.99)** This juice started out with 15 days of fermentation in barrique and maceration for six days; remember nebbiolo is very light skinned. Greg and I visited Fidelando Principiano last March and have been anticipating the arrival since. This wine is ULTRARIEP with lots of concentration. Full-bodied with aromas of plum, mocha and nutmeg; supple and ripe flavors of plum, red currant and blackberries co-exist with firm yet refined tannins. Give this at least 5-8 years in the cellar, then share with only your closest friends. Salute!

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—Mike Parres
Neisson Rhum Agricole Reserve Speciale, Martinique (1L)..........$66.99

The Neisson distillery, built on Martinique’s northwest coast, benefits from some of the richest soil in the islands. The family-owned distillery operates a single-column, copper, continuous still and produces about 400,000 liters of rhum agricole annually. All of the Neisson rums are distilled, aged and bottled only at the Martinique distillery. Neisson Rhum Agricole Reserve Speciale is characterized by a rich aroma of dark fruit and roasted nuts leading to a hearty body of fruit, nuts, smoky oak and vanilla followed by hints of spice in the warm, lingering finish. The premium rum from Neisson, Reserve Speciale, is a blend of rums aged up to ten years in French and American oak barrels at the distillery.

Ron Pampero Aniversario Rum, Venezuela.................................$27.99

“Dark chestnut. Full bodied. Reminiscent of butterscotch, pipe tobacco, coffee, black walnut. Rich, creamy texture. So smooth and deep, one may be tempted to use a spoon. Has a buttery, thick feel with lovely, baked, layered flavors. A world-class, slow-sipping spirit. Just match it with a rich Churchill!” - Rated 96 by the Beverage Tasting Institute. The white oak casks, in which Pampero is aged, are stored in the Hacienda in Ocumane, Venezuela.

Ron Zacapa Centenario 23-year-old Rum.................................$37.99

Hand wrapped in royal palm leaves and produced from a blend of vintage rums with up to 23 years of barrel age, Ron Zacapa Centenario represents the pride of Guatemalan rums, the pride of closely guarded recipes known only to skilled master blenders, and the pride of a government that strictly mandates the aging process. Rich chestnut color. A Christmas spice and caramel fudge note. This full-bodied rum has rich brown spice, vanilla and subtle molasses flavors envelope the palate with sugar caneey sweetness. Has a super smooth and lengthy finish. A stylish and very hedonistic aged rum.

Sailor Jerry Spiced Navy Rum, Virgin Island, 92 Proof.............$14.99

The rum our staff takes home, this is the best spiced rum on the market. Sailor Jerry Collins is the most famous tattoo artist of all time. Sailor Jerry Spiced Navy Rum is based on Jerry’s own personal recipe. It’s higher in proof and spiced with a hint of cherry. Very full bodied, but goes down nice and smooth.

Santa Teresa 1796 Ron Antiguo de Solera Rum, Venezuela....$33.99

Master of rums and the flagship of the house, Santa Teresa 1796 results from a careful blend of Santa Teresa’s finest aged spirits ranging from 4 to 35 years that is then further aged in a style borrowed from the Spanish sherry producers. Santa Teresa 1796 is the first premium añejo rum in the world to be aged in the Solera method, a cascade process in four levels of oak barrels that combines barrel aging and cask “crianzas.” The blend of añejo (aged) rums enters the top barrels and is aged until it reaches a desired level of maturity. Half of the contents of the top barrels are then transferred to the oak barrels below that have also had half of their contents removed and transferred to the barrels below, and so on through the fourth set of barrels. When the cascade is concluded, the golden liquid is transferred to large Limousin oak casks that, again, are only ever half emptied, thus producing even softer and rounder rum.

Zaya Gran Reserva 12-year-old Estate Rum Guatemala.........$33.99

Zaya is estate produced and bottled in Guatemala where rich volcanic alluvial soils and tropical temperatures produce the best sugar cane in the world. The cane goes through an elaborate extraction process to obtain only the “pure virgin honey” of the concentrated juice, which is then double distilled on small copper pots to achieve greater complexity. Zaya is matured for a minimum of 12 years in oak barriques, imparting deeper, more complex and smoother flavors.

Monster Truck Wines from Madiran

On my most recent wine trip through France I came face to face with the king of southwestern wines. Looking for a big red? The tannat-based wines of Madiran are truly monster truck material. With their succulent fruit and Promethean über structure, a glass of Madiran takes no prisoners. Moreover, the color, concentration and tremendous ageability of a great Madiran makes it amongst the greatest values from France! A fantastic example and a great place to start is the 2000 Domaine Capmartin L’Esprit de Couvent ($16.99). This Madiran is composed of 100% tannat and aged in new barrique. Contrary to what you might think, however, this wine is not an oak bomb. There is enough juice in this bad boy to soak up that wood and turn it into something tall dark and handsome. With an hour or two of decanting, this wine can be enjoyed tonight with heartier dishes like braised beef or lamb. Right up the road from Domaine Capmartin is Domaine Lafont. The chef d’oeuvre here is the 2002 Domaine Lafont Cuvee Hecate ($25.99). Belgian winemaker Pierre Speyer fashions this massive wine from 100% old-vine tannat and also ages this beauty in new oak barriques. This wine is the color and density of midnight oil and exhibits nuances of black currant, espresso and tar. I would get a couple of these and forget about them for 10 years or so. Next month... the queen of southwestern reds: Cahors A Bientot!

—Mulan Chan
**Riedel** Since 1756

Glasses must be shipped in case quantities.

Vinum Series—Machine-made, 24% lead crystal per glass per case
Bordeaux (6 per case) $16.99 $101.94
Burgundy (4 per case) $16.99 $67.96
Chardonnay (6 per case) $13.99 $83.94
Champagne Prestige (6 per case) $15.99 $95.94
Port (6 per case) $13.99 $83.94
Single Malt (6 per case) $13.99 $83.94

Many other glasses—Call for prices.

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

Bordeaux glass (6 per case) $6.99
Burgundy glass (6 per case) $6.99
Port glass (6 per case) $6.99
White wine glass (6 per case) $6.99

Attention California residents. Proposition 65 WARNING: Consuming foods or beverages that have been kept or served in leaded crystal products will expose you to lead, a chemical known to the State of California to cause birth defects or other reproductive harm.

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**Marvel Grotto**

Mini Wine Cooler

Call Tom M in our Redwood City store at (650) 364-8544, ex 2721.

Marvel 50 bottle solid door $1039+delivery
Marvel 50 bottle glass door $1039+delivery

**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) $979
Whisperkool 3000 (650 cu ft) $1189
Whisperkool 4200 (1,000 cu ft) $1289
Whisperkool 6000 (1,500 cu ft) $1689
Whisperkool 8000 (2,000 cu ft) $1829

The above prices include the new digital PDT thermostat.

Prices do not include shipping.

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**LOWER PRICES!**

**VINOTHEQUE STORAGE CABINETS**

It is extremely important to protect your wines from temperature fluctuation. The most convenient location for your collection is in an air-conditioned wine cellar at home. Unfortunately, most of us do not have the ability or space to build a home cellar that is cost-effective. We are pleased to offer you the next best alternative: a Vinotherque Wine Storage Cabinet.

A few prices are listed below. Please call our staff for additional details, a full-color brochure, pricing on all available options, and delivery charges. These prices are for custom orders.

<table>
<thead>
<tr>
<th>Models</th>
<th>BOTTLES</th>
<th>RETAIL</th>
<th>K&amp;L</th>
</tr>
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<tbody>
<tr>
<td>Vinotherque 320</td>
<td>264</td>
<td>$3650</td>
<td>$2179</td>
</tr>
<tr>
<td>Vinotherque 500</td>
<td>368</td>
<td>$3975</td>
<td>$2489</td>
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<tr>
<td>Vinotherque 550</td>
<td>428</td>
<td>$4325</td>
<td>$2689</td>
</tr>
<tr>
<td>Vinotherque 700</td>
<td>528</td>
<td>$4675</td>
<td>$2789</td>
</tr>
</tbody>
</table>

**QT Models**

Vinotherque 320 264 $4750 $2689
Vinotherque 500 368 $5295 $3189
Vinotherque 550 428 $6225 $3489
Vinotherque 700 528 $6850 $3789

**LOW EVERYDAY PRICES!**

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

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**WINE OPENERS**

Screwpull Lever Pull

$79.95

Instapull Wine Opener

$10.99

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

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**Redwood City Wine Storage Lockers!**

Our Redwood City wine locker facility is temperature-controlled and very secure.

We have six sizes for your convenience: 10-case, 16-case, 20-case, 32-case, 40-case, and 60-case. The size designations are based on the assumption that your wine collection includes a combination of both cardboard and wooden cases.

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

The minimum rental period is six months. Our lockers are temporarily full. To get on the waiting list, please call Sharon at (650) 364-8544, ex 2733. For billing, call Sharon at ex 2733.

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**Shipping Information**

ALL ALCOHOLIC BEVERAGES ARE SOLD IN CALIFORNIA AND TITLE PASSES TO THE BUYER IN CALIFORNIA. We make no representation to the legal rights of anyone to ship or import wines into any state outside of California. The buyer is solely responsible for shipment of alcoholic beverage products. By placing an order, you authorize us to act on your behalf to engage a common carrier to deliver your order to you. ALCOHOLIC BEVERAGES MAY BE SOLD AND DELIVERED ONLY TO PERSONS WHO ARE AT LEAST 21 YEARS OLD. IN PLACING YOUR ORDER, YOU REPRESENT TO US THAT YOU ARE AT LEAST 21 YEARS OLD AND THAT THE PERSON TO WHOM YOU ARE DIRECTING DELIVERY IS AT LEAST 21 YEARS OLD.

When your alcoholic beverages are delivered, the person receiving delivery may be required to show identification proving that he or she is at least 21 years old. If, between date of order and date of arrival, the laws of your state change so as to make it illegal to receive the shipment, you can return the order for a full refund.

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

1-800-247-5987

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

Order your glasses via the internet at www.klwines.com
Join One of Our “Wine of the Month” Clubs

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

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

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

Cheers! —Dave Rosenzweig

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

SIGNATURE RED COLLECTION
This is a Club for the connoisseur and the passionate wine lover. Two magnificent bottles of red will arrive each month. Though drinkable now, they would benefit from cellaring. Wines in this Club normally sell for between $30 and $50 a bottle. Monthly Cost: Only $49.95 + Shipping (+ Tax for CA residents only). All reorders are $23.95 per bottle. Previous Signature selections (Wine Spectator-listed prices): 2000 Pine Ridge “Stags Leap” Cabernet ($70), 2000 Signorello Cabernet ($48) and 2000 Flora Springs “Trilogy” ($60).

PREMIUM WINE CLUB
This Club features a tremendous selection of wines from around the world. These wines show complexity and true varietal character. See below for two of our past selections. Usually, but not always, we include a white and a red. Wines in this Club normally sell for between $18 and $30 a bottle. Monthly Cost: Only $29.95 + Shipping (+ Tax for CA residents only). All reorders are $13.99 per bottle. Previous Premium selections (Wine Spectator-listed prices) 2000 Frazier “Lupine Hill” Cabernet ($45) and 2002 Torbreck “Juveniles” ($29).

BEST BUY WINE CLUB
A great way to learn about wines from around the world with a very high quality-to-price ratio. Usually we include a white and a red. Wines in this Club normally sell for between $10 and $15 a bottle. Monthly Cost: Only $17.95 + Shipping (+ Tax for CA residents only). All reorders are $8.49 per bottle. Previous Best Buy selections (Wine Spectator-listed prices) 2000 Davis Bynum “Boar-doe” ($18) and 2002 McDowell Syrah ($16).

TO ORDER, call our toll-free number: (800) 247-5987.
TO REACH the San Francisco store, call (415) 896-1734.
TO REACH the Redwood City store, call (650) 364-8544.

Check out our award-winning site at www.klwrines.com