March 2007

VOL. 28, NO. 3

March

Wine News

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

The “Other” Bordeaux!

Try 2004 for the most bang for your buck. See page 4.

2005 Red Burgundy

A spectacular vintage for one domaine and so many others!

See Keith’s article on page 19.

Direct Import from Rioja

Biurko Gorri will impress! See page 14.

Just in from California!

2004 Migration Anderson Valley Pinot Noir ..................$29.99

2004 Goldeneye Anderson Valley Pinot Noir ..............$47.99

Two new releases from the Duckhorn Wine Company. The 2004 Goldeneye is a big wine with complexity and focus. It will be at its best with a few more years in the bottle. Each vintage, Goldeneye declassifies a percentage of Pinot. Some of these declassified lots are bottled as Migration. The 2004 Migration shows forward, fresh aromas with strawberry and anise in the mouth.

2004 Justin Paso Robles Isosceles .................................$49.99

The 2004 Isosceles is inky blue with a slight purple overtone around the rim. Aromas of blueberry, black cherry and cassis fill the glass. The entry is soft, velvety and filled with bright fruit. Layers of complexity evolve into a finish that combines flavors of coffee, dark fruit and hints of vanilla and caramel. Very Limited. Six-bottle limit per customer.

Ch. Palmer and the Mahler Besse Cellar

A fine assortment of this great property—all in perfect condition. All of these outstanding wines have just arrived direct from the Mahler Besse cellar in Bordeaux. That cellar is the best in Bordeaux, and all of these wines went into the cellar as soon as they were released en primeur, and the wines just left the cellar last month and were flown directly to us.

1996 Château Palmer, Margaux ........................................$169.00

91 points from the Wine Spectator and Robert Parker.

1995 Château Palmer, Margaux ........................................$159.00

94 points from the Wine Spectator.

1991 Château Palmer, Margaux ........................................$149.00

One of the best wines of the vintage—Stunningly good.

1982 Château Palmer, Margaux ........................................$349.00

90 points Wine Spectator.

1981 Château Palmer, Margaux ........................................$169.00

Spectator: “Always a delicious wine. Soft and elegant with perfumed cherry, strawberry and cedar box character, fine tannins and a silky finish.”

1970 Château Palmer, Margaux ........................................$499.00

95 points Robert Parker.

1961 Château Palmer, Margaux ........................................$299.00

99 points Robert Parker.

1970 Château Beychevelle, St-Julien ..............................$159.00

90 points Wine Spectator.

1966 Château Beychevelle, St-Julien ..............................$299.00

According to Robert Parker: “One of my favorite Beychevelles, this wine has constantly shown well in tastings of the 1960s.”

1961 Château Beychevelle, St-Julien ..............................$499.00

Spectator: “Depth of flavor makes this firmly textured wine special. It has enticing earthy, tobaccolike aromas, ripe fruit flavors, just enough tannin…”

1991 Château Pichon-Lalande, Pauillac ................................$119.00

One of the best wines of a very underrated vintage. Perfect now.

1970 Château La Lagune, Moulis .....................................$129.99

Parker: “...full-bodied, deep, concentrated, berryish fruit flavors, good tannins, and a long finish. This is a fine La Lagune…”

1949 Château Cantemerle, Haut-Médoc ............................$899.00

Fabulous wine and exceptionally rare.

Ch. Ducru-Beaucaillou Dinner in Hollywood

April 15: Owner Bruno Borie makes his first trip to California. We will taste great vintages including 2003, 1996, 1995 and 1982! More information to come regarding location, price, etc.

Ch. Gruaud-Larose Events


Ch. Ducru-Beaucaillou Dinner in Hollywood

April 15: Owner Bruno Borie makes his first trip to California. We will taste great vintages including 2003, 1996, 1995 and 1982! More information to come regarding location, price, etc.

Ch. Gruaud-Larose Events

I Can’t Say Anything About the ... Hollywood Store

I have been told that I jinxed our opening dates by mentioning them in several newsletters. Just remember, 1400 North Vine Street. Just a block or so south of Sunset Blvd. Enough said. See you there!

—Ivy Beffa Jr

Brick’s Bordeaux Picks

This month we have some sure winners, in all affordable price categories. To begin, we have an inexpensive Bordeaux with enough generosity of fruit to please domestic wine fans and enough terrior to please traditionalists. The 2004 Falfas “Les Demoiselles,” Cotes de Bourg ($12.99) shows bright plum fruit plus a hefty dollop of pencil lead and tobacco leaf. As an added bonus this wine is Biodynamic and sees no oak. May I say a “true Bordeaux.”

Another very exciting value is the second wine of Haut-Bailly. The 2003 La Parde de Haut-Bailly, Pessac-Léognan ($23.99) is a fantastic wine to drink while you are waiting for its dad to come around. Completely reminiscent of the first wine, with tons of stony, gravel-like earth notes and dense low-toned black fruits building up to a bombastic finish. The difference is that this wine is totally drinkable now, while the 2003 Haut-Bailly is as hard as a diamond.

I’m really excited about a couple of older wines from Malescot Ste-Exupery. The 1994 Malescot Ste-Exupery, Margaux ($39.99) is a perfect wine to drink now. With a nose packed with pencil lead and assorted minerals, this is “old school.” A true testament to aged Bordeaux, this wine has been slowly polished to a perfect hue of roasted cherries and iron-like qualities.

The 1999 Malescot Ste-Exupery, Margaux ($58.99) is a bit more herbaceous rather than earthy on the nose. This is a beefy wine in flavor rather than in weight, and shows lots of development for a wine this young, melding hazelnuts, rich berry fruit and a persistent spicy nature.

Last and nowhere near least is the intense 2003 Malescot Ste-Exupery, Margaux ($48.99). This huge wine is chock full of creamy glycerin and bushels of ripe blueberry fruit. But it does have plenty of complexity with a distinct note of baking spices. This is for fans of the full-throttled 2003s. Give this a few more years in the bottle, and you will be rewarded. Happy drinking!

—Bryan Brick

Bearden’s Bordeaux Picks

2005 Haut Sociando, Cotes de Blaye ($10.99) Robert Parker calls this merlot-based beauty a “sleeper of the vintage.” He says, “This vintage (2005) is so deep in quality among the better run, less heralded estates, that these wines should appeal to readers looking for terrific value from Bordeaux.” Be one of the first to sample what some consider the best Bordeaux vintage ever.

These next wines all showed remarkably well at the Crus Bourgeois Exceptionals dinner at the University Club in San Francisco last month:

1994 Phelan Segur, St-Estèphe (1.5L $89.99) This is still young with good, deep color and lots of dark fruit flavors. These impeccably stored magnums display sensual, flowery aromas with solid density, good ripeness and very fine tannins. Balanced and hearty, great with duck breast.

1986 Siran, Margaux (1.5L $189.00) As rustic as these wines can seem young, it is amazing how elegant and silky they become in maturity when perfectly stored. This has become softly fragrant with just a touch of earth on the nose. In the middle, sweet berries and currants are crisp, focused and perfectly balanced. Showing mature complexity but still lively and slightly spicy, this paired beautifully with a selection of cheeses.

1989 Chasse Spleen, Moulis ($129.00) This mature beauty shows layers of earthy currant fruit, cedar and herbs that are sweet, soft and seductive. This excellent wine is full bodied, lusty, complex and at the absolute apex of its drink-ability. It was my favorite of the 20 or so wines poured before and during dinner.

2004 Phelan Segur, St-Estèphe ($24.99) One of our favorite properties has hit the mark again in 2004. This solid effort starts with flowery aromas of dark fruit, slight mint and a touch of tobacco. Good balancing acidity lends a sense of elegance and keeps this solid, dense wine lively and fresh. Firm flavors of cherry, berry and herb flow to the slightly tannic finish on this great bargain. Sold on a futures basis.

—Steve Bearden
Angelus, St-Emilion-96-98 points Robert Parker .................$244.99
Barde-Haut, St-Emilion-90-93 points Robert Parker ............$36.99
Beauregard, Pomerol-89-91 points Parker and Wine Spectator......$38.99
Bellevue Mondotte, St-Emilion-95-100 points Wine Spectator ...$279.99
Beuchelleville, St-Julien-91-93 points Robert Parker ..........$49.99
Brown Rouge, Pessac-88-90 points Robert Parker .............$23.99
Brun, St-Emilion-Spicy, black cherries. Good richness. Great value. ....$12.99
Canon, St-Emilion-90-93 points Robert Parker ...............$79.99
Cantemerle, Haut-Médoc-89-91 points Robert Parker .......$28.99
Carruades de Lafite, Pauillac-89-91 points Wine Spectator ....$55.99
Chasse Spleen, Moulis-89-91 points Wine Spectator ..........$26.99
Chavigny, St-Emilion-90-92 points Robert Parker ..........$34.99
Clerc Milon, Pauillac-92-94 points Wine Spectator ..........$45.99
Climens, Sauternes-Jancis Robinson: “an unusually sweet, rich vintage for Climens.” ............................................$59.99
Clinet, Pomerol-94-96 points Robert Parker ....................$109.99
Clos du Marquis, St-Julien-92-94 points Wine Spectator ........$49.99
Clos Fourtet, St-Emilion-94-96 points Robert Parker .........$79.99
Clos des Jacobins, St-Emilion-92-94 points Wine Spectator ......$39.99
Clos l’Eglise, Pomerol-94-96 points Robert Parker ..........$119.99
Clos Marsalette, Pessac-90-92 points Robert Parker .........$25.99
Cos d’Estournel, St-Étèphe-95-100 points Wine Spectator ....$189.99
Couhins Lurton, Pessac-89-91 points Wine Spectator ........$34.99
D’Aiguilhe, Cotes de Castillon-89-91 points Parker and Spectator........$27.99
Desmirail, Margaux-Elegant, from Brane Cantenac owners ....$27.99
Doisy Vedrines, Sauternes-92-94 points Wine Spectator .......$34.99
Domaine de Chevalier Rouge, Pessac-91-94 points Robert Parker ..$51.99
Ducru-Beaucaillou, St-Julien-...............$169.99
Duhart-Milon, Pauillac-92-94 points Wine Spectator ........$45.99
Ferrand Martigue, St-Émilion-89-91 points Robert Parker ........$21.99
Ferrière, Margaux-89-91 points Wine Spectator ..................$31.99
Gigault “Cuvee Viva” Cotes de Blaye................................ $17.99
Goulee, Médoc-89-91 points Robert Parker ..................$25.99
Grand-Puy-Ducasse, Pauillac-Parker: “Sleeper of the vintage.” ...$29.99
Grand-Puy-Lacoste, Pauillac-92-94 points Robert Parker .......$72.99
Guiraud, Sauternes (375ml $26.99)-95-100 points Spectator ........$49.99
Haut Bergey Rouge, Pessac-91-93 points Robert Parker ........$29.99
Haut-Brion, Pessac-96-100 points Robert Parker .................Inquire
Haut-Bailly, Pessac-93-95 points Robert Parker .................$74.99
Haut-Marpuzet, St-Étèphe-90-92 points Robert Parker .........$39.99
Haut-Bages-Libéral, Pauillac-92-94 points Wine Spectator ......$41.99
Joanin Becot, Cotes de Castillon-92-94 points Robert Parker ....$29.99
la Cour d’Argent, Bordeaux-Parker: “Sleeper of the vintage.” ....$10.99
la Croix de Beaupuillou, St-Julien-89-91 points Wine Spectator ....$29.99
Lafleur, Pomerol-95-100 points Wine Spectator ..................$129.00
la Fleur de Bouard, Lalande de Pomerol-90-92 points Parker ....$33.99
La Tour Carnet, Médoc-89-91 points Wine Spectator ..........$29.99
Lafite-Rothschild, Pauillac-95-100 points Wine Spectator ......Inquire
Lafon-Rochet, St-Étèphe-91-93 points Robert Parker ...........$39.99
Lanessan, Médoc-89-91 points Wine Spectator ..................$15.99
La Mondotte, St-Émilion-95-100 points Wine Spectator ........$349.00
Langoa-Barton, St-Julien-92-94 points Wine Spectator ..........$73.99
La Grande a Pomerol, Pomerol-92-94 points Wine Spectator ......$39.99
Lascombes, Margaux-94-96 points Robert Parker .................$74.99
Latour, Pauillac-98-100 points Robert Parker ..................Inquire
Le Fer, St-Émilion-Great concentration. Sweet and lush ..........$29.99
Léoville-Las-Cases, St-Julien-95-100 points Wine Spectator ....$279.99
Lucia, St-Émilion-Parker-92-94 points .............................$46.99
Lynch Bages, Pauillac-92-94 points Wine Spectator ............$79.99
Lynssole, St-Emilion-92-94 points Robert Parker ...............$64.99
Malartic Lagraviere, Pessac-90-93 points Robert Parker .......$39.99
Malmaison, Mouhis-92-94 points Wine Spectator ...............$20.99
Margaux, Margaux-96-100 points Robert Parker ...............$769.99
Mouton-Rothschild, Pauillac-94-96 points Robert Parker ......$549.99
Nenin, Pomerol-92-94 points Wine Spectator ..................$59.99
Pagodes de Cos, St-Étèphe-89-91 points Wine Spectator .......$37.99
Pape Clement Blanc, Pessac-95-100 points Wine Spectator ......$159.99
Pavie, St-Émilion-98-100 points Robert Parker ..................$329.99
Pavillon Rouge, Margaux-92-94 points Wine Spectator ........$76.99
Petit Mouton, Pauillac-88-90 points Robert Parker ...............$64.99
Petit Village, Pomerol-90-92 points Robert Parker .........$52.99
Phelan-Segur, St-Étèphe-89-91 points Wine Spectator ..........$34.99
Picard, St-Étèphe-Sweet ripe with a full, round palate impression. ....$17.99
Pichon-Baron, Pauillac-92-95 points Robert Parker ..........$119.99
Pichon-Lalande, Pauillac-92-94 points Wine Spectator ........$119.99
Pierre de Lune, St-Emilion-92-94 points Robert Parker ......$44.99
Potensac, Médoc-Spectator: “...well done.” ..................$22.99
Poujeaux, Moulis-89-91 points Wine Spectator ..................$26.99
Quinault l’Enclos, St-Émilion-Parker 92-95 points .................$41.99
Rieussec, Sauternes (375ml $34.99)-95-100 points Spectator ..........$69.99
Roc de Cambes, Cotes de Bourg-87-90 points Stephen Tanzer ...$45.99
Rochelle, St-Émilion-Exceptional palate with great sweetness. ........$44.99
Rouget, Pomerol-92-94 points Wine Spectator .................$39.99
Siran, Margaux-89-91 points Wine Spectator ..................$27.99
Sociando Mallet, Haut-Médoc-92-94 points Robert Parker .......$42.99
St-Pierre, St-Julien-92-94 points Robert Parker .................$55.99
Talbot, St-Julien-92-94 points Wine Spectator ..................$51.99
Trotanoy, Pomerol-95-100 points Wine Spectator ..............$139.99
Tour de Mons, Margaux-89-91 points Wine Spectator ...........$19.99

2004 BORDEAUX Futures

See our website www.klwines.com for tasting notes and accurate inventories.
2004 Bordeaux: Wedged Between the Hype and the Heat!

The huge number of people from the wine trade that rolled into the old U.S. Mint in San Francisco for the Union des Grand Cru tasting of the 2004 vintage last week had me scratching my head? What’s going on here? Are they giving away money? Maybe these people think it’s the 2005 vintage?

As I tasted and made my way around the room, many people stopped me to tell me how surprised they were at the fine quality. The reality is that the 2004 vintage is in a double shadow as it comes after a great vintage (2003) of exceptional ripeness, opulence and high prices, and before the brilliant wines of 2005, which will now become officially known as “the vertical stopper” because of exorbitantly high pricing from 15 estates. 2004 at the top end of Bordeaux wine is pretty darn good, and the quality and their intrinsic value will be what will eventually bring these wines out of the shadows and into the forefront. Unlike 2003 and 2005, 2004 is more uneven in its quality, so it’s an estate-by-estate proposition with varying styles of successful wines. But make no mistake, 2004 is overall very classic in style, which means high fruit, high acid, high tannin and good cellaring wines for many (though not all will need extended time). Here are some of the highlights with my quick notes, compare the prices on these 2004 to 2005.

Most of these wines will be available for sale within two months.

2004 Angelus: A birth year or anniversary wine! A wine of great power and tremendous dark/exotic fruit with the structure and balance to back it up. A fantastic wine in any vintage!

2004 Canon La Gaffeliere: Another fantastic wine but opposite in style from Angelus. The bright red fruit is so fresh and pure! Precisely focused with raspberry and passionfruit aromas.

2004 Domaine de Chevalier: We have always loved DCC but the red wine here has changed, and for the better. Silky, delicious red fruit, more flesh and ripeness, same lovely balance!

2004 Smith-Haut-Lafitte: The international style of SHL just stands out superbly in this vintage! Lovely layers of warm, ripe fruit and mouthfeel! SHL will drink lovely young.

2004 Haut-Bailly: Tightly spun dark fruit, very strong and intense. One of the great wines of this vintage and will need cellaring.

2004 Branaire-Ducru: Super tasty, soft-forward wine, red cassis fruit.

2004 Léoville-Poyferré: A real heady, effusive wine of deep/dense raspberry fruit, a mid-tertiary aging that will be delicious!


2004 Pontet-Canet: I’m sky high for Pontet these days. The dark black/blue fruit is very rich and strong but with good tannin control for a wine this big and serious.

2004 Pichon-Longueville-Baron: This is also one of the wines to age. The cabernet here is very deep and spicy with hints of leather and earth. Cellar 7-15 years.

Please feel free to contact me anytime with questions or advise on the wines of Bordeaux at ex 2723 or Ralph@klwines.com. Cheers and Toujours Bordeaux!

—Ralph Sands
<table>
<thead>
<tr>
<th>Year</th>
<th>Wine</th>
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<tr>
<td>2001</td>
<td>Croix de Beaucaillou</td>
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<td>2000</td>
<td>Montrose, St-Estèphe</td>
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<td>2000</td>
<td>La Louviere, Pessac</td>
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<td>2000</td>
<td>Fiefs Lagrange, St-Julien</td>
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<td>2000</td>
<td>Lafleur, Pomerol</td>
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<td>2000</td>
<td>Feytit Clinet, Pomerol</td>
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<td>2000</td>
<td>Fiefs Lagrange, St-Julien</td>
<td>$26.99</td>
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<td>2000</td>
<td>Léoville-Poyferré (1.5L)</td>
<td>$179.99</td>
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<td>1999</td>
<td>Talbot, St-Julien</td>
<td>$29.99</td>
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<tr>
<td>1999</td>
<td>Pichon-Lalande (3L)</td>
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<tr>
<td>1999</td>
<td>Malescot-Ste-Exupery, Margaux</td>
<td>$48.99</td>
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Great party wine!

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<td>1998</td>
<td>La Mondotte, St-Emilion</td>
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<td>1996</td>
<td>Rocheblle, St-Emilion (1.5L)</td>
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<td>1996</td>
<td>Bataille, Pauillac</td>
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<td>1996</td>
<td>Cos d’Estournel</td>
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<td>Langa-Barton, St-Julien (1L)</td>
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<td>Léoville-Las-Cases, St-Julien</td>
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<td>1996</td>
<td>Camensac, Médoc</td>
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<td>1996</td>
<td>Langa-Barton (3L)</td>
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<td>1996</td>
<td>Langa-Barton (6L)</td>
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<tr>
<td>1996</td>
<td>Malo-Malecot-Ste-Exupery</td>
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<td>1996</td>
<td>Pichon-Lalande</td>
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<tr>
<td>1996</td>
<td>Rocheblle, St-Emilion (1.5L)</td>
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</tr>
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</table>

- Outstanding old school wine-plenty of flavor and structure.
- Only a few cases of these two wines available.
- Great value with plenty of dark fruits, toasty oak.
- A very spicy wine on the nose and palate.
- A very good wine, with a healthy dark ruby color with purple tints, fine ripeness, medium body, good density, and an overall sense of balance, extract, and character.
- Outstanding old school wine-plenty of flavor and structure.
- Great party wine!
- Great party wine!
- Great party wine!

2003 Puy Arnaud Maureze, Castillon ..........................$13.99
2003 Reignac, Bordeaux Superiore ..........................$22.99
2003 Senejac, Médoc .........................................$16.99
2003 Siran, Margaux ...........................................$59.99
2003 Smith-Haut-Lafitte, Pessac ............................$49.99
2004 d’Angludet, Margaux ....................................$23.99
2004 Clos du Marquis, St-Julien (1.5L) ..................$56.99
2004 Duhart-Milon, Pauillac ..................................$27.99
2004 Gigault “Cuvee Viva” ....................................$15.99
2004 Gruaud Larose, St-Julien (1.5L) ......................$74.99
2004 La Confession, St-Emilion ..................................$24.99
2004 Lascombes, Margaux .....................................$44.99
2005 Haut Sociando, Cotes de Blaye .........................$10.99

White/Rosé Bordeaux
- Fabulous wine.

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K&L buys many imported wines directly from the producers or negociants. We taste the wines at the property and negotiate with the seller, often finding wines that are not available in the U.S. market. And we get the wines to our customers for less. No middlemen!

**Alsace/Loire Valley-France**

2005 Pinot Blanc, Charles Baur ...............................................................$11.99


2004 Riesling Grand Cru Froehn, J.P. Becker .......................................$18.99


2005 Touraine Rosé Riage, Grange Tiphaine ..........................................$9.99

2005 Muscadet, Château la Morinière VV .............................................$11.99

2005 St Nicolas de Bourgueil Expression, Joel Talau ..............................$12.99

2005 Touraine Côt Vielles Vignes, Grange Tiphaine ................................$13.99

2005 Sancerre Rosé, Franch Millet — Best ever .....................................$13.99

2005 Sancerre Rosé, Franch Millet — Our biggest sellers! .......................$13.99

2005 Sancerre, Domaine Cherrier ............................................................$14.99


2004 Riesling Grand Cru Froehn, J.P. Becker .......................................$18.99

2005 Sancerre, Domaine Cherrier ............................................................$14.99

2004 Sancerre, Domaine Cherrier ............................................................$14.99

2005 Sancerre Blanc, Domaine Cherrier ..............................................$11.99

2005 Sancerre Rosé, Gerard Boulay .....................................................$16.99

2005 Sancerre Blanc, Gerard Boulay .....................................................$18.99


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

1999 St Nicholas de Bourgueil “Cuvee de Domaine,” Talau ..................$26.99

2005 Sancerre Mont Dames, Gerard Boulay ...........................................$26.99

**Bordeaux: White/Red/Stickies**

2005 Château St Jean des Graves Blanc, Pessac ....................................$11.99

2005 Château Reynon Blanc VV, Dubourdieu .......................................$11.99

The St Jean is mineraly with snappy acidity. The Reynon is full, rich, lingering.

2002 Clos Floridene, Pessac .................................................................$17.99

2005 Rosé de Domaine de Chevalier, Bordeaux ....................................$10.99

First time on the market! Very limited.

2005 Rosé de Calon Segur, Bordeaux ....................................................$12.99

One of the truly great values in Bordeaux Rosé. Delicious.

2005 Château Jourain Prestige, Cotes de Castillon—Just arrived .............$11.99

2003 Château de Callac Cuvee Prestige, Graves ....................................$14.99

Second wine of Mondorion-fruit and forward. Enjoy now.

2005 Château Roland La Garde, Cotes de Blaye—New ..........................$15.99

2003 Château de Francs “Cerisiers” .....................................................$16.99

Made by Hubert Bourard of Angles fame.

2003 Château Saransot Dupre, Listrac—Quite lush! .............................$17.99

2003 Château Le Doyenne, Premier Cotes de Bordeaux ......................$18.99

2001 Château La Mission de Lalande de Pomerol .................................$19.99

2003 Château Serilhan, St-Estéphe—Ripe and rich! .............................$19.99

2003 Château Leonie, Graves—Tons of upfront fruit, .........................$21.99

2000 Grand Enclos de Château Cérons Blanc (375ml) .........................$12.99

Absolutely delicious stickie.

2001 Château Dudon, Sauternes—Serious stickie! .................................$25.99

**White Burgundy/Red Burgundy**


2004 Sancerre Rouge, Domaine Cherrier ..............................................$14.99

2004 Sancerre, Domaine Cherrier ............................................................$14.99

2003 Pinot Blanc, Charles Baur ...............................................................$11.99

2004 Bourgogne Chardonnay “Signature,” Champy ..............................$15.99


2004 St-Romain Blanc, Champy ..............................................................$20.99


2004 Pernand-Vergelesses Blanc, Maison Champy .................................$21.99

2004 St-Aubin “Murgers Dents de Chien” 1er Cru, Champy ..................$29.99

2004 St-Aubin “Murgers Dents de Chien” Maroslavac ...........................$29.99

2005 Sauvignon Blanc, Felines Jourdan ..............................................$7.99

2004 Grenache-Syrah, Felines Jourdan ..................................................$7.99

2004 Marselan, Domaine l’Attilon (Organic) ..........................................$8.99

2005 Cotes de Languedoc, Domaine Beau Thorey “Patus,” ....................$11.99

2005 St Chinian Blanc, Rimbert ..............................................................$11.99


**Southern France**

2004 Côte du Rhône, Château Montfaucon—Superb! ..........................$10.99

2005 Côtes du Rhône, Cecile Chassagne ...............................................$10.99

On the palate, the wine is well rounded with mouth-filling fruit, a bit of spice and a good balance of acidity and fruit. It finishes with delicate, sweet tannins.


90 points from Robert Parker.


Clairette de Die Cave Carod .................................................................$12.99

2004 Beaume-de-Verie, Ferme St Martin “Teres” ..................................$12.99

2004 Lisac, Domaine Duseigneur “Angelier” .........................................$12.99


2004 Côtes du Rhône Villages-Rasteau Domaine Girasols .....................$15.99


2004 Beaume-de-Verie, Ferme St Martin “Cuvee St Mar” .....................$16.99

2004 Lisac, Alain Jaume “Clos de Sixte” ...............................................$16.99

2003 Rasteau Prestige, Doamme Soumade ............................................$17.99

2005 Chateauneuf-du-Pape, Cecile Chassagne (K&L Cuvee) ...............$19.99


2005 Côtes du Rhône, Domaine Marcoux .............................................$22.99

2003 Chateauneuf-du-Pape, Chateau Vaudieu ......................................$26.99


Stunning wine-crushed raspberries! 90 points Parker!


2003 Chateauneuf-du-Pape, Chateau Vaudieu ......................................$26.99


Champagne

defric Mew Bois Brut—Rich style .............................................................$27.99

Philippe Gonet Brut Reserve .................................................................$27.99
**DIRECT BUYS FROM AROUND THE WORLD**

Michel Arnould Grand Reserve Brut .............................................. $29.99
Philippe Gonet Brut Rosé Reserve .................................................. $29.99
Launois “Quartz” Brut Blanc de Blanc ........................................ $29.99
Fleury Carte Rouge ....................................................................... $29.99
Fleury Brut Rosé ........................................................................... $34.99
de Merci Blanc de Blanc Sous Bois Brut ...................................... $34.99
Rene Collard Cuvee Ultime Ultra Brut ......................................... $39.99
1990 Rene Collard Reserve .......................................................... $49.99

**Spain**

2004 Biurko Rioja Tempranillo ...................................................... $8.99
2003 Biurko Rioja Graciano .......................................................... $9.99
2003 Biurko Los Valles Crianza Rioja ........................................... $11.99
2004 Biurko Rioja Reserva Old Vines Garnacha .............................. $19.99

These great values have just arrived-see Anne's column for tasting notes

**Australia**

2004 Craneford Private Selection Cabernet Sauvignon .................. $9.99
2005 Craneford Private Selection Chardonnay ............................... $9.99
2004 Richmond Grove “Black Cat” Shiraz ..................................... $9.99
Three great tasting, easy-to-drink, everyday drinkers.

2004 Kirkham Peak McLaren Vale Shiraz ....................................... $15.99
Made by Phil Christianon of Longwood. Rich, round, fruit driven.

2004 Hewitson Private Cellar Mourvedre/Shiraz .............................. $29.99
Their most famous wine made for us in a special cuvee.

**Italy: Tuscany**

2004 Poggiopiano Chianti Classico .............................................. $13.99
2003 Rocca di Montegrossi Chianti Classico ................................ $17.99
2001 Casisano Columbaiso Rosso di Montalcino .......................... $16.99
2004 La Fortuna Rosso di Montalcino ........................................... $17.99
2004 Sesta di Sopra Rosso di Montalcino ...................................... $19.99
2001 Poggiarellino Brunello di Montalcino ................................... $29.99
2001 Baricci “Colombo” di Montesoli” Brunello ......................... $34.99
2001 Pian dell’Orino Brunello di Montalcino ................................ $39.99
2001 Lisini Brunello di Montalcino ................................................ $39.99
2004 Poggiopiano Rosso di Sera IGT ............................................. $44.99

**Other Regions**

2004 Lucchetti Lacrima ............................................................... $11.99
2005 Ruggeri Corsini Dolcetto ...................................................... $12.99
2004 Ruggeri Corsini Nebiolo ....................................................... $16.99
2002 Ruggeri Corsini Barolo ........................................................ $29.99
2003 Aldo Conterno Barbara d’Alba “Conca tre Pile” ................. $29.99
2001 Aldo Conterno Barolo “Cicala” (1.5L) ................................. $159.99
2004 Blason Cabernet Franc or Pinot Grigio ................................. $8.99
2005 Blason Toci Fruliino ............................................................. $8.99
2005 Blason Chardonnay “Bruna” or Sauvignon ........................... $9.99
2005 Ermacora wines—All new wines! All delicious! .................... $12.99

Inquire
Ca Berti Lambrusco Grasparossa di Castelvetraro—Three types ..... $8.99
Ca Berti Lambrusco Grasparossa di Castelvetraro Robusco .......... $10.99
Follador Cartizze ................................................................. $19.99
Follador Prosecco Valdobbiadene Brut or Extra Dry ..................... $10.99

**Tastings Continued...**

Saturday, March 3: Bordeaux in San Francisco, Hollywood and Redwood City. All three stores will host a Bordeaux tasting with picks from Clyde Beffa, Ralph Sands, Steve Bearden, Chip Hammack and Bryan Brick. Since we are having a Ch. Palmer dinner on the March 6 in Hollywood, we will have a couple of wines from this great estate in addition to 2003s and 2004s from fine Bordeaux properties. One white, eight red and one Sauternes to be poured.

Saturday, March 10: Wines of Germany and Austria in Redwood City and San Francisco. Domestic Cabernets in Hollywood. Jeff Vierra and Eric Story will pour the latest and greatest from Germany and Austria, while new California Cabernets are featured in Hollywood.

Saturday, March 17: Italian Wines in Hollywood, Redwood City, and San Francisco. Greg St-Clair, Mike Parres and Kirk Walker will host a tasting of newly released Italian wines in all three stores in honor of St Patrick, of course.

Saturday, March 24: French Regional/Rhone Wines in San Francisco, Redwood City and Hollywood. Mulan Chan, Nadia Dmytriw and Chip Hammack update us on their favorite reds and whites from regions in the South of France. Fantastic wines that are great for drinking now or cellaring for future enjoyment.

Saturday, March 31: French Burgundy in San Francisco and Redwood City. Spanish Wine in Hollywood. Keith Wollenberg has just returned from Burgundy and he will lead Redwood City tasting, while Kirk Walker runs the San Francisco tasting. In Hollywood, the ever popular Spanish wines will be poured for your enjoyment.

—Scott Beckerley, Jeff Garneau, Kerri Conlon

**SAUTERNES IN STOCK**

Ch. d’Yquem Vertical sets (12 bottles) ............................................ $4999.00

1976 Doisy Vedrines ................................................................. $59.99
1989 Rieussec .......................................................................... $77.99
2000 Grand Enclos de Cérons Blanc (375ml) .............................. $12.99
Super delicious bargain. Creamy, rich, perfectly balanced.

2001 Bastor LaMontagne ........................................................... $31.99
2001 Liot, Barsac ....................................................................... $29.99
2001 Ducru-Duclos—Delicious stickie-great value! ....................... $25.99
2002 de Fargues (375ml $34.99) ................................................ $669.99
92-94 points Robert Parker (04/05) Five Stars from Decanter magazine: “Tight and youthful and biding its time, this has a nose of citrus and mandarins, while the wine is concentrated, full bodied, with ripe citrus tones and fine acidity…”

2002 Rieussec-92-94 points Wine Spectator ................................ $54.99
2002 Rieussec (375ml) 92-94 points Wine Spectator .................... $33.99
2002 Yquem (375ml $109.99, 1.5L $399.99) ................................. $209.99
A beautiful wine, all purity and finesse, very long with incredible balance. 96 points and a Collectibles designation from the Wine Spectator.

2003 Doisy Vedrines (375ml $17.99) ................................. $34.99

2003 La Clotte-Cazalis (375ml) .................................................. $17.99
2003 Lafaurie Peyraguey (375ml) ............................................... $31.99
Number six on Spectator’s Top 100 list for 2006. Very limited availability.

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

2005 Côtes du Rhône Blanc La Bastide Saint Dominique ...$12.99
2004 Côtes du Rhône Ch de Segries "Clos de l’Hermitage" ...$18.99
2005 Côtes du Rhône Domaine de Marcoux (Organic) ...$22.99
2003 Côtes du Rhône Vill. Rasteau La Soumade "Prestige" ...$17.99
2004 C du Rhône Vill. Rasteau La Soumade "Les Violette" ...$29.99
2003 Châteauneuf-du-Pape Château Vaudieu ...$26.99
2003 Châteauneuf-du-Pape Château Vaudieu "Val de Dieu" ...$49.99
2003 Châteauneuf-du-Pape Clos du Mont Olivet
“Cuvee des Papet” .................................................................$49.99
2004 Châteauneuf-du-Pape Bosquets des Pape Tradition ...$32.99
2004 Châteauneuf-du-Pape Château Fortia Cuvée Baron ...$32.99
2004 Châteauneuf-du-Pape Clos du Mont Olivet ...$21.99
2004 Châteauneuf-du-Pape Domaine de Marcoux ...$49.99
2004 Lirac Alain Jaume “Clos de Sixte” .................................$16.99
2004 Lirac Domaine Duseigneur “Angélique” .........................$12.99
2004 Lirac Domaine La Lorentine (Marcoux) ..........$18.99
2005 Vacqueyras Domaine Montvac .....................................$15.99
2004 Beaumes de Venise Domaine de la Ferme Saint Martin
“Cuvee Saint Martin” .............................................................$16.99
2004 Beaumes de Venise Domaine de la Ferme Saint Martin
“Terres Jaunes” ....................................................................$12.99
2004 Hermitage Yann Chave ..................................................$54.99
2003 Cornas Robert Michel “Cuvée des Coteaux” .................$44.99
2003 Côte Rôtie Bernard Levet “La Chavaroche” .................$59.99
2004 Côte Rôtie Joel Champet “La Vialliere” .........................$34.99
2004 Cornas Vincent Paris “Granit 60” .................................$34.99

**Validation!**

By now most everyone has heard about the monumental 2005 vintage in France. Thanks to global warming, gone are the days where many winemakers have to worry about adequate sugar levels. Due to steadily climbing global temperatures, it seems like we will undoubtedly be in for at least several more “vintages of the century,” perhaps before we even get out of this first decade. I am already missing the old days: vintages of purity, grace and elegance endowed with the requisite tannic structure and acidity to go the long haul. In the southern Rhone these are vintages like 2001 and 2004, where fruit took a backseat to nic structure and acidity to go the long haul. In the southern Rhone valleys of purity, grace and elegance endowed with the requisite tan-

2004 Châteauneuf-du-Pape Mas de Boislaouzon “Cuvee du Quet”
($49.99) 90-93 points Robert Parker: “Dense ruby/purple to the
rim, with a big, sweet nose of black cherries, smoke, white chocolate,and some toasty pain grille notes in the background, the wine is lay-
ered, full-bodied, impressively endowed, and ideal for drinking early on or aged for 12-15 years.” (02/06)
—Mulan Chan

**S. AFRICA/NEW ZEALAND/ AUSTRALIA**

South Africa

2005 Stormhoek Pinotage or Sauvignon Blanc ..................$8.99
2004 Porcupine Ridge Syrah ..................................................$10.99
2005 Buitenverwachting “Beyond” Sauvignon Blanc .......$10.99
2004 Glen Carlu Chardonnay ..................................................$10.99
2005 Rustenberg Chardonnay Stellenbosch .......................$17.99
2006 Mulderbosch Sauvignon Blanc, Stellenbosch ...........$18.99
2003 Fairview “Caldera” ........................................................$22.99
2005 Anwilka, Constantia Stellenbosch ..............................$35.99
Robert Parker: “…the finest red wine I have ever had from South Africa…”

New Zealand

2006 Spinbyack Sauvignon Blanc Nelson .........................$8.99
2006 Lawson’s Dry Hills Riesling Marlborough ...............$11.99
2006 Huia Sauvignon Blanc Marlborough .......................$14.99
2005 Sacred Hill Sauvignon Blanc Marlborough ..............$14.99
2005 Isabel Sauvignon Blanc Marlborough .....................$15.99
2005 Seresin Sauvignon Blanc, Marlborough ...................$16.99
2006 Cloudy Bay Sauvignon Blanc Marlborough ............$21.99

Australia

2004 Richmond Grove “Black Cat” Shiraz ......................$8.99
2004 Craneford Private Selection Cabernet Sauvignon .......$9.99
2004 Water Wheel Shiraz, Benigo ........................................$13.99
2005 Three Rings Barossa Valley Shiraz .........................$15.99
2005 The Black Chook Shiraz-Viognier ..............................$15.99
2004 Kirkham Peak McLaren Vale Shiraz .........................$15.99
2005 Grant Burge Eden Valley Pinot Gris Reserve ...........$16.99
2005 Torbreck “Woodcutters” Shiraz, Barossa ................$17.99
2005 Schild Estate Shiraz, Barossa ......................................$23.99

**Jim C’s View Down Under**

The 2005 Hewitson “Ned & Henry’s” Shiraz Barossa Valley South Australia ($17.99), 92 points Robert Parker, has bright precise flavors of blackberry, meats, dark chocolate and a hint of earth. The balance is superb with fine tannins and a persistent finish. The 2005 Hewitson “Old Garden” Mourvèdre Barossa Valley South Australia ($34.99), 90 points Parker, is from a vineyard planted in 1853. These are some of the oldest vines of this variety on the planet! While matured in new French barriques, the wine is not “oaky.” Structure and spice frame the blueberry, spice cake, plum, truffles and dried orange peel.

The 2005 Schild Estate Shiraz Barossa Valley South Australia ($23.99) got 96 points from the Wine Spectator last year. The fruit comes from their Angus Brae vineyard, which is in the cooler south end of the valley. The long cool vintage of 2005 gives this wine fresh blackberry, black cherry, red licorice, cassis and bittersweet chocolate aromatics that jump from the glass. On the palate, there is good richness with a silky texture, a kiss of vanilla and fine balance and length.

The 2006 Lawson’s Dry Hills Sauvignon Blanc Marlborough New Zealand ($11.99) is sourced from seven different sites with changes in climate and soil types. In this vintage, 7% of the wine went through barrel fermentation to lend middle palate weight to the bright zesty flavors of lime, passion fruit, grapefruit and grassy notes. This refreshing wine is a perfect starter to perk up the palate or accompany any fish or spicy dish. Cheers!

—Jimmy C

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

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<td>Robert Mondavi Reserve Napa</td>
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<tr>
<td>2004</td>
<td>Ridge Vineyards Monte Bello</td>
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<tr>
<td>2005</td>
<td>Swanson Napa Valley</td>
<td>$69.95</td>
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### Château La Canorgue

I suspect that the Côtes du Luberon has been a memorable pit stop for many travelers who’ve ever visited Provence. Located one hour south of Châteauneuf-du-Pape, the Côtes du Luberon is for purposes of vinous administration linked to the Rhone. However, culturally it is 100% Provence. Along with breathtaking scenery and quaint little towns, the Côtes du Luberon is also home to Château La Canorgue. This beautiful property's 30 hectares of isolated vineyards are completely organic, and winemaking proceeds with minimal oak or human intervention. The resulting wines are pure, delicious and completely unpretentious.

### The “Ruffes” Guide

The Coteaux du Languedoc is a large and diverse region. Scattered between sea and mountain, low lying plains and vertigo inducing gorges, the natural and cultural landscape of the Languedoc is ever changing, and the wines are every bit as unique. Both are an invitation to discovery.

Situated 50km northwest of Montpellier, Domaine de la Sauvageonne lies within the AOC Coteaux du Languedoc “Terrasses du Larzac.” The domaine's vines cover 32 hectares on a band of schist at an altitude ranging from 150 to 400m. A variety of well-exposed sites and the prevailing north-westerly winds ensure that the vines reach perfect maturity with little risk of disease. The team works the land and vines as much as possible by hand, with hand harvests and meticulous shoot and grape selection. They also avoid chemical herbicides and treatments. The 2005 Domaine de la Sauvageonne Coteaux du Languedoc “Les Ruffes” ($10.99) is a blend of 40% grenache, 30% carignane, 20% syrah and 10% cinsault. This spicy little quaffer has plenty of bite, but no sharpness. “Les Ruffes” does not see wood but instead spends six months in tank and is undeniably fruit-forward. It’s warm with cherry and red fruit and displays soft, round tannins. Bold, rich and brimming with pepper, it would do any barbecue justice and offers a lot of bang for the buck.

—Nadia Dmytriw

### PORT 1958-2004

A big shipment of vintage Port is due in March—check our website. Vintages from 1955 to 1985 will arrive from the U.K.

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—Mulan Chan
CABERNET SAUVIGNON & BLENDS

2001 Beringer “Steinhaur” .................$69.99
2002 Arrowood, Sonoma ...................$34.99
2002 Burgess, Napa .......................$29.99
2002 Coniglio Spring Mt .................$44.99
2002 Cooper Garrod Cab Franc..........$21.99
2002 Corison, Napa .......................$59.99
2002 Cornerstone, Napa ...................$49.99
2002 Francisican “Magnificat” ............$36.99
2002 Guiliams, Spring Mt ...............$39.99
2002 Heitz, Napa ..........................$34.99
2002 Kunde, Sonoma ......................$15.99
2002 Laurel Glen, Sonoma ...............$44.99
2002 Schweiger, Spring Mt ..............$41.99
2002 Sequoia Grove Reserve ..........$49.99
2002 Silver Oak, Napa ....................$99.99
2002 Smith Madrone, Napa ..............$34.99
2002 Spring Mountain “Elivette” .......$69.98
2002 Spring Mountain Vineyards ......$39.99
2002 Stella Maris Red, Walla Walla ..$29.99
2002 Trefethen, Napa .....................$34.99
2002 Vine Cliff, Oakville .................$39.99
2003 Aia, Oakville ........................$22.99
2003 Baron Herzog (Kosher) ............$12.99
2003 BV “Georges de Latour” ..........$69.98
2003 BV “Tapestry” ......................$36.98
2003 Cain Concept, Napa .................$49.99
2003 Ch. Montelena, Napa ..............$32.98
2003 Cloverdale Ranch, Alex ..........$19.99
2003 Dynamite, North Coast .............$11.99
2003 Echelon, California .................$8.99
2003 Etude, Napa ..........................$79.99
2003 Far Niente, Oakville ...............$89.99
2003 Forth, Dry Creek .....................$18.99

Bright, bountiful berries and cherries, toasty oak, and supple tannins combine to create a delightfully accessible Cabernet!

2003 Francisican, Oakville ..............$19.99
2003 Frank Family Reserve, Napa ....$64.99
2003 Groth, Napa ..........................$39.98
2003 Hess Estate, Napa ...................$16.99
2003 Hyde de Villaine “HdV” Red ......$54.99
2003 Jordan, Alexander Vly ............$44.99
2003 Joseph Phelps “Insignia” .........$114.99
2003 Lewelling, Napa ....................$44.99
2003 Mount Eden Estate SC .............$34.99
2003 Mount Veeder, Napa ...............$29.99
2003 Opus One ............................Inquire
2003 Pine Ridge, Oakville ..............$59.98
2003 Purisima Canyon, Alex Vly .......$16.99
2003 Quintessa, Rutherford .............$99.98
2003 Robert Mondavi Reserve ..........$99.98
2003 Rombauer, Napa ....................$29.99
2003 Sequoia Grove, Napa ..............$27.99
2003 Terra Valentine, Napa .............$27.99
2003 Verite ..................................Inquire
2004 Alexander Valley Vineyards ...$13.99
2004 Avalon, Napa ........................$9.99
2004 Beringer Founders’ .................$7.98
2004 Beringer Knights Vly ...............$16.98
2004 Bogle, California ...................$9.99
2004 Caymus, Napa .......................$64.99
2004 Caymus Special Select .............$129.00
2004 Chappellet “Signature” ..........$39.98
2004 Chimney Rock, Stag’s Leap ......$44.98
2004 Cliff Lede Claret ....................$29.99
2004 Darioush, Napa .....................$59.99
2004 Decoy, Napa ..........................$25.99
2004 Donati Family Claret .............$17.99
2004 Edge, Napa ..........................$16.99
2004 Elizabeth Spencer, Napa ..........$29.99
2004 Francis Coppola “Claret” ...........$12.99
2004 Hawk Crest, California ..........$9.99
2004 Hess Select, California ..........$10.99
2004 Honig, Napa ..........................$29.99
2004 J. Lohr “Seven Oaks” .............$10.99
2004 Joseph Phelps, Napa ...............$44.98
2004 Justin, Paso Robles .................$21.99
2004 Kapcsandy “State Lane” ..........$99.99
2004 Kunde, Sonoma .....................$15.99
2004 Leveret, Sonoma .....................$17.99
2004 Larkmead, Sonoma .................$14.99
95 points Robert Parker: “Its dense ruby/purple color is accompanied by lovely, evolved aromas of blueberries, black currants, white chocolate, licorice, and pain grille.” (12/06)

2005 Larkmead, Napa .....................$44.98
2004 Moon Mountain, Sonoma ......$12.99
2004 Ramey Claret .......................$29.98
2004 Robert Mondavi, Napa ..........$19.98
2004 Screw Kappa, Napa .................$10.99
2004 Spring Valley “Urialh” ..........$44.99
2004 Stag’s Leap Cellers “Artemis” ...$39.98
2004 Tamber Bay “Two Rivers” ..........$26.99
2004 Turnbull, Napa .....................$36.98
2004 Twenty Bench, Napa ...............$14.99
2004 Vine Cliff, Oakville ...............$39.99
2004 ZD, Napa .............................$39.98
2005 Esser, California ....................$7.99
2005 McManis, California ..............$8.99
2005 Owen Roe Sharecroppers ......$19.99
2005 Stephen Vincent California ......$8.99

Trey’s Picks!

Last month was Chardonnay, so this month I thought I would write up a few of my favorite big reds.

2004 Ridge Vineyards “Geyserville” Zinfandel ($29.99)
Old carignane blocks were included in this rustic red, as well as a limited amount of petite sirah. This wine is bright, spicy and fresh.

Panek Vineyard’s dry-farmed vines produce less than two tons of fruit per acre, which is why the finished wine is so thick and rich. This big, rich, full-throttle Zin is centered around its blackberry and cherry notes. Ager, too.

90 points Robert Parker: “An excellent value in Cabernet Sauvignon from the Beckstoffer family. A dark ruby/purple color is accompanied by a classic nose of sweet black cherries and cassis, pleasant spice and smoke characteristics, medium to full body, and silky tannin.” (12/06)

A blend of 48% zinfandel, 26% cabernet sauvignon, 14% syrah, 10% petite sirah and 2% charbono, the Prisoner has made quite a name for itself and has developed a cult-like following. This wine is in your face without being heavy and over extracted.

2003 Jordan Alexander Valley Cabernet Sauvignon ($44.99)
This new release of Jordan Cabernet Sauvignon is a tad different than the ’02. Still typical in its flavors and fruit, the wine is a bit more structured and tannic than the 2002. Jordan Cabernet fans will still not be disappointed. This young Cabernet will be at its best with a bit a cellar time.

—Trey Beffa
2003 Chalk Hill, Sonoma $29.99
2003 Talbott “Cuvée Cynthia” $39.99
2003 Talbott “Sleepy Hollow” $31.99
2004 Beringer “Sbragia” $39.98
2004 Beringer, Napa $9.98
2004 Bernardus, Monterey $14.99
2004 Cakebread Reserve, Napa $49.99
2004 Cambria “Katherine’s” $12.98
2004 Carmel Road, Monterey $11.99
2004 Chalone Estate $19.99
2004 Cuaison, Carneros $14.99
2004 Echelon, California $7.99
2004 El Molino, Napa $45.99
2004 Ferrari Carano, Alexander Vly $23.99
2004 Foley “ Rancho Santa Rosa” $23.99
2004 Francisian “Cuvée Sauvage” $29.99
2004 Handley, Dry Creek $17.99
2004 Hanzell, Sonoma $59.99
2004 Hyde de Villaine, Carneros $49.99
2004 Le Molino, Napa $45.99
2004 Ferrari Carano, Alexander Vly $23.99
2004 Foley “ Rancho Santa Rosa” $23.99
2004 Francisian “Cuvée Sauvage” $29.99
2004 Handley, Dry Creek $17.99
2004 Hanzell, Sonoma $59.99
2004 Hyde de Villaine, Carneros $49.99

Barrel aged for 11 months on lees with 25% new French oak, the 2004 HdV Chardonnay will be a special wine to cellar. This wine was bottled without nitrogen and filtration. The result is a dense, balanced and complex wine.

2004 Landmark “Overlook” $21.99
2004 Mer Soleil, Central Coast $34.99
2004 Newton “Unfiltered” $39.98
2004 Ojai Vineyards “Clos Pepe” $36.99
2004 Olivet Lane, Russian River $19.99
2004 Point Concepcion “Caponera” $14.99

Pure Wine: On the Way to Angers

I write this on the eve of a trip to Champagne and the Loire Valley. Here in California it’s easy to take for granted the opportunity to visit wineries and see vineyards. But the value of first-hand contact can’t be understated. The history of France has left the country pock-marked with contradictions, and vignerons straddle the pull of history and the realities of the modern age. At Domaine J.B. Michel in Champagne, the vineyards are farmed using the philosophy of Biodynamics, a way of thinking that ironically harkens back to times before the Great War. The land speaks to us through the vines, and these fields tell the story of the tumultuous beginning of the modern age, thanks to the “alchemy” of Biodynamic farming. There’s a similar contradiction outside the city of Nantes, occupied by Germany in 1940 and liberated by the U.S. in 1944. Today Nantes is a French tech center; the encroaching sprawl of the city threatens the outlying vineyards of Muscadet, where growers are being paid to rip out their vines in order to make room for new subdivisions. Muscadet is viewed as a simple wine appropriate for oysters and little else, but the 2005 Domaine de la Pépière “Vieilles Vignes” Clos des Briords ($12.99) flies in the face of that thinking. It’s the product of naturally farmed fruit from old vines grown on granite-based soil. The wine is lively and full of intense mineral flavors. One wonders if the encroaching city is really “progress” or a threat to something pure and unique. Both of these wines give us the opportunity to experience the complex blend of the past and the future that make up our present day reality.

—Paul Courtright

For accurate, daily listings of our Burgundy inventory check our website at www.klwines.com
## Miraculous Minervois!

March is one of those months trapped between two seasons. It’s still cold, so a hearty red is always appealing. But the new spring vegetables are starting to appear in the marketplace, necessitating a red with elegance and one that is light on its feet.

The **2002 Lauraire des Lys Minervois “Loriza” ($12.99)** is comprised of syrah, grenache noir carignan and cinsault. Elegant mentions of garrigue unfurl in the nose. Lavender is but a whisper, laced throughout, while this character-driven wine fills the palate with finesse. This is a low-alcohol wine that by no means is short on fruit, flavor or aromatics. The couple behind this venture, Khakhhal-Pamiès, work organically, only harvest by hand, employ severe hand selection and sorting and use all natural yeasts. After two vintages, a recent Revue du Vin de France selected Lauraire des Lys as one of the top four domains in the Minervois. Apparently, this husband-and-wife duo discovered the Minervois while hiking. After ten years of searching for the perfect property, David Pamies and his wife purchased the site, soon named Lauraire des Lys. In 2001 the property totaled 12 hectares of hillside vines, bursting with stones and underlying limestone soils, all surrounded by garrigue. Located in the northeastern zone (Le Causse of Vialanove) of the Minervois, Lauraire des Lys is exposed to cold air descending for the perfect property, David Pamies and his wife purchased the site, soon named Lauraire des Lys. In 2001 the property totaled 12 hectares of hillside vines, bursting with stones and underlying limestone soils, all surrounded by garrigue. Located in the northeastern zone (Le Causse of Vialanove) of the Minervois, Lauraire des Lys is exposed to cold air descending.
### Domestic White

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### Merlot

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<td>2005</td>
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### Boutique Corner

This month I found a couple of really lovely wines with very limited production. They are not your typical California wines. They all have great balance and fruit but are relatively low in alcohol and ripeness for new world wines.

2004 Kendric Vineyards “Shenandoah Valley” Syrah ($15.99) Sourced from Reward Ranch, Shenandoah Valley AVA in Amador County on land consisting of coarse sandy loam from volcanic and granitic material, this opulent and rich Syrah was aged in barrels for 9 months (8 years in French and 1 in American), racked once then returned to barrels for 18 months. Beautiful, with minerals and dark fruit. A much more complex, balanced wine than most from this area. A real steal!

2004 Unti Petit Frere Dry Creek Valley ($14.99) The blend is comprised of lighter bodied grenache lots combined with new-grape mourvèdre. The 2004 Petit Frere delivers plenty of ripe jammy grenache and meaty mouvèdre and syrah flavors. Think of this wine as Dry Creek’s version of a Côtes du Rhone that has been on an aggressive weight-lifting program. A great everyday wine that will go with a variety of foods.

2004 Zayante Vineyard Santa Cruz Zinfandel ($14.99) This wine has an earthy aroma of plum and strawberry jam. A pronounced spicy-berry character on the palate typifies this estate grown Zinfandel. A fine balance of fruit, acid and tannin leaves a long lingering finish. 14.6% alcohol by volume. This is like no other Zinfandel around. The entire staff loved this wine. See you in the City...

—Michael Jordan
**Argentina/Chile**

**2005 Bodegas Lurton Torrontes (Argentina) .............................................$6.99**

**2005 Piqueras Garnacha Tintorre (Argentina) .............................................$6.99**

**2005 Bodegas Zabrín Garnacha de Fuego, Calatayud .............................................$6.99**

**2004 Las Rocas de San Alejandro, Garnacha, Calatayud .............................................$7.99**

**2004 Artazuri, Artazu, Navarra (Grenache) .............................................$8.99**

**2005 Bodegas Julian Chivite Gran Feudo Rosado Navarra .............................................$8.99**

**2003 Campo Viejo Crianza Rioja .............................................$8.99**

**2005 Cuevas de Castilla “Con Class” Rueda, Blanco .............................................$8.99**

**2004 Mas Que Vinos, Ercavío Roble, La Mancha .............................................$8.99**

**2003 Bilbao Tempranillo, Rioja .............................................$9.99**

**2005 Vinos Piñol Ludovicus, Terra Alta .............................................$9.99**

**2003 Bodegas Castano Solanera, Yecla .............................................$10.99**

**2005 Viña Sila Naia, Rueda, Blanco .............................................$10.99**

**2004 Valmínor Albariño, Rías Baixas .............................................$11.99**

**2004 Bodegas Y Vinedos Maurodos Prima, Toro .............................................$12.99**

**2004 Pucho, Bierzo ........................................................................$12.99**

**2004 Bodegas Mustiguillo Mestizaje, Valencia .............................................$13.99**

**2004 Dominio de Tares Baltos, Mencia, Bierzo .............................................$13.99**

**2005 Raventos i Blanc Parfum de Vi Blanc, Penedes .............................................$13.99**

**2005 Angel Rodríguez Martinsancho Verdejo .............................................$14.99**

**2001 Bodegas Julian Chivite Gran Feudo Reserva, Navarra .............................................$14.99**

**2005 Fefiñanes Albariño .............................................$14.99**

**2003 Ramon Bilbao Rioja Limited .............................................$14.99**

**2004 Vinos Piñol Portal Crianza, Terra Alta .............................................$14.99**

**2001 Marques de Riscal Reserva Rioja .............................................$15.99**

**2001 Salceda Rioja Reserva .............................................$16.99**

**2003 Bodegas Tikalo Kios, La Mancha .............................................$16.99**

**2000 La Rioja Alta, Alberdi, Rioja .............................................$18.99**

**2001 Quinta de Cabriz Dão Reserva (Portugal) .............................................$18.99**

**2004 Artadi, Viñas de Gain, Rioja .............................................$22.99**

**2001 Viña Izadi, Rioja, Reserva .............................................$23.99**

**2001 Cillar de Silos, Ribera del Duero, Crianza .............................................$24.99**

**2003 Arzuaga, Ribera del Duero, Crianza .............................................$26.99**

**2004 Emilio Moro, Ribera del Duero, Tinto .............................................$26.99**

**2003 Finca Villacreces Reserva, Ribera de Duero .............................................$31.99**

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

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**Biurko Gorri—Great Basque Rioja**

Biurko Gorri is located in Bargota, a small town on the slopes of Mount Yyar, part of the foothills of the Sierra Cantabria, the mountain range that provides Rioja with a natural border to the north. The winery belongs to the Llorens family. From the soil treatment to the age of the vineyard sites, and organic production, the family has holistic, painstaking approach to winemaking.

**2004 Biurko Rioja Tempranillo ($8.99)** This fantastic Tempranillo has plenty of black cherry fruit and spice. Eight months in American oak barrels was just enough time to flesh out this wine and give it body. Enjoy this red with a roast chicken or grilled pork chops.

**2003 Biurko Rioja Graciano ($10.99)** 89 points Robert Parker: “A knock-out effort, the 2003 Graciano exhibits a dense ruby/purple color along with sweet, floral, black cherry and currant aromas as well as flavors. Enjoy it over the next 1-2 years.”

**2003 Biurko Los Valles Crianza Rioja ($11.99)** Made from 100% tempranillo, this wine is aged in a mix of French and American oak. This complex red is grown at high altitude. The rich concentrated fruit is beautifully balanced with acidity and minerality. From the ripe cherry fruit to the long spicy finish, this wine is a must try with rack of lamb…oh yeah, and it’s certified organic!

**2001 Biurko Old Vine Garnacha ($19.99)** 88 points Parker: “Slightly better [than the 2002 Tempranillo] is the kirsch liqueur/candied cherry-filled 2001 Garnacha. Aged 12 months in American and French oak, and bottled unfiltered, it reveals medium body, a fine texture, and a hedonistic personality. Drink it over the next 1-2 years.”

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**Great Values from “el mundo latino”**

**2005 Bodegas Olivares Altos de la Hoya, Jumilla ($8.99)** 91 points Stephen Tanzer: “Deep ruby. Rich, powerful scents of blackberry, cassis and candied plum, with a bit of garnacha in the blend seeming to brighten the darker fruit character. Fat and lush, with deep, sweet blackcurrant and blackberry flavors and no rough edges. Finishes dense, fresh and long, with a repeating blackberry note...”

**2004 Chryseia, Portugal ($49.99)** The considerable winemaking talents of Bruno Prats (Cos d’Estournel) and Charles Symington (Warre, Dow, Grahams) are contained in this beautiful bottle of Douro red. This is a marriage of “big” new world” type fruit and refined Bordeaux elegance. Those of you who liked the 2001 will love the 2004. Packed and compact, keep this wine in your cellar for a while.

**2003 Escudo Rojo, Chile ($12.99)** Baby Almaviva? This Rothschild venture shows all the power of the fine 2003 vintage. A blend of cabernet sauvignon, carmenere, syrah, and cabernet franc, this has plenty of ripe new world fruit tempered with old world elegance. I like this wine with grilled meats like lamb or beef.

**2004 Dominio del Plata, Criots Cabernet Sauvignon, Argentina ($12.99)** 88 points and a Smart Buy designation from the Wine Spectator: “Forward and juicy, with lots of raspberry and boysenberry flavor backed by toast and mineral hints. Fruit-filled finish. Drink now.”

**2004 Bodegas Catena Zapata Malbec Mendoza, Argentina ($15.99)** 90 points from the Wine Spectator: “Great aromas of crushed blueberry and raspberry, with a juicy texture and well-integrated toast and mineral notes. Drink now through 2009.”

—Anne Pickett
Austria/Germany

2004 Stadlmann Zierflandler Classic ................................$15.99
2004 Summerer Riesling Steinmassl ...............................$22.99
2005 Berger Grüner Veltliner (1L) .................................$10.99
2005 Heidi Schröck Muscat .......................................... $22.99
2005 Hiedler Grüner Veltliner Lüss .................................$13.99
2005 Hiedler Sauvignon Blanc Steinhaus .........................$26.99
2005 Iby Zweigelt Classic..............................................$11.99
2005 Bernhard Hackenheim Kirchberg Scheurebe Spät ....$18.99
2005 Dönnhoff Oberhäuser Brücke Spätitz .........................$49.99
2005 Dr. Loosen Ürziger Würzgarten Spätzle .................$24.99
2005 Dr. Loosen Wehlener Sonnenuhr Spätitz .................$27.99
2005 Fritz Haag Estate Riesling .....................................$16.99
2005 Bernhard Hackenheim Kirchberg Scheurebe Spät ....$18.99
2005 Massonau Hollenberg Spatburgunder ($57.99) ............
2005 Schloss Gobelsburg Grüner Veltliner Steinsetz .........$21.99

Germany

Raumland Riesling Sekt .................................................$34.99
1966 Karthauserhof Eitelsbacher Sang Spätizlese (700ml) ..$84.99
2003 Bercher Burkheimer Feuerberg Spätigburgunder .......$19.99
2005 Bernhard Hackenheim Kirchberg Scheurebe Spät ....$18.99
2005 Dönnhoff Oberhäuser Brücke Spätitz .........................$49.99
2005 Dr. Loosen Ürziger Würzgarten Spätzle .................$24.99
2005 Dr. Loosen Wehlener Sonnenuhr Spätitz .................$27.99
2005 Fritz Haag Estate Riesling .....................................$16.99
2005 Kalmesbach Eitelsbacher Karthauserhofberg Spät ....$29.99
2005 Langwerth von Simmern Erbacher Marcobrunn Kab ....$18.99
2005 Josef Leitz Rüdesheimer Drachenstein "Dragonstone" ..$14.99
2005 Josef Leitz Rüdesheimer Magdalenenkreuz Spätzle ....$19.99
2005 Ökonomenrat Rebholz Vom Rotliegenden Spätzle Dry $29.99
2005 Jakoby Mathy Kinheimer Rosenberg Kabinet .............$14.99
2005 Zilliken Saarburger Rausch Kabinet (375ml) ..........$10.99

France

Charles Baur Cremant d’Alsace .......................................$14.99
Jean Phippe & Francois Becker Cremant d’Alsace ...........$14.99
2004 Jean Becker Gewürztraminer Grand Cru Froehn .........$18.99
2004 Jean Becker Muscat Grand Cru Froehn ....................$17.99
2004 Boeckel Sylvaner Vieilles Vignes .............................$13.99
2004 Barmes-Buecher Pinot Gris Herrenweg de Turckheim ..$22.99
2004 Domaines Schlumberger Riesling Saering Grand Cru ..$18.99

Alsace/Loire

François Pinon Vouvray Pétillant Brut ................................$16.99
Francois Chidaine Montlouis Brut ....................................$16.99
2002 Joel Taluau St. Nicolas de Bourgueil Cuvee Domaine ..$14.99
2004 Domaine Belliviere Jasnières Rosiers .......................$19.99
2004 Domaine Belliviere Coteaux du Loir Effraie ..............$19.99
2004 Château du Hureau Saumur Champigny, Vatan .........$13.99
2004 Domaine La Tour St. Martin Menetou Salon Rouge ....$14.99
2004 Joel Taluau St. Nicolas de Bourgueil Vieilles Vignes ...$16.99
2004 Tessier Cour Cheverny “La Porte Doree” .................$13.99
2005 Gerard Boulay Sancerre Chavignon Clos du Beaujeu ..$24.99
2005 Gerard Boulay Sancerre Chavignon Monts Damnés ....$26.99
2005 Domaine Fouet Saumur Champigny .........................$18.99
2005 Domaine Franck Millet Sancerre Blanc ...................$13.99
2005 Domaine de la Pépière Classique Muscadet Sur Lie ...$10.99
2005 Domaine de la Pépière Clois des Briords Muscadet ....$12.99
2005 Domaine Saint Nicolas Les Clous ............................$11.99
2005 Grange Tiphaine Touraine Côt Vieilles Vignes ........$13.99
2005 Grange Tiphaine Touraine Rosé Riage Tournant ........$9.99
2005 François Pinon Vouvray Cuvee Tradition ..................$15.99
2005 Joel Taluau St. Nicolas de Bourgueil Expression .......$12.99

Germany: Weingut August Kesseler

Our container has just landed of new releases from this dynamic estate in Assmanshausen, Rheingau. August Kesseler crafts vibrant expressions of Riesling and Pinot Noir from vineyards famous for their high content of slate. The line up begins with the perennial value, the 2005 Kesseler Riesling “R” ($9.99) It is fresh, juicy, melony and very easy to like. The 2005 Kesseler Riesling Kabinet Dry ($16.99) comes across like a wine from the Mittelherren with its intense slate character and raciness. The 2005 Kesseler Lorcher Schlossberg Kabinet ($18.99) is sleek with aromas of quince, white peach and slate. It is gentle and pure, a wine of great length and finesse. We also received very small quantities of maybe the most convincing dry German wine, the 2005 Rudesheimer Berg Schlossberg Erstes Gewachs ($39.99). A haunting nose of rose petal, warm slate and stone fruit leaps from the glass and begs your attention. Picked at the end of October. Perfect!! Also available is the 2005 Rudesheimer Berg Roseneck Spatlese Gold Capsule ($27.99), which is intoxicatingly aromatic. This is as pure an expression of Riesling as you can find, thoughtful, honest and clear. Now on to the reds...the 2004 Spatburgunder ($29.99) is textural, classy and ripe, a must have for any Pinot Noir lover. The 2004 Assmanshausen Hollenberg Spatburgunder ($57.99), one of the most sought after bottles in Germany, is reminiscent of a top Volnay with its purity and cut. Drink in 5-15 years. Drink German —Jeff Vierra

Fit For a King

Close your eyes, imagine yourself in little village that goes by the name of Lhomme. Never heard of it? O.K. open your eyes, get a map of the Loire Valley. Find the city of Tours and head north about 40 miles. In this village resides the family of Eric Nicolas and his little organic winery known as Domaine de Belliviere. Two varietals are grown: chenin blanc and the grape that gave birth to chenin, pineau d’aunis. Pineau d’aunis, in case you forgot, is the ancient, indigenous red grape that is textural, minus the chenin. It comes from the village of Lhomme. Never heard of it? O.K. open your eyes, get a map of the Loire Valley. Find the city of Tours and head north about 40 miles. In this village resides the family of Eric Nicolas and his little organic winery known as Domaine de Belliviere. Two varietals are grown: chenin blanc and the grape that gave birth to chenin, pineau d’aunis. Pineau d’aunis, in case your forgot, is the ancient, indigenous red grape that tragically forgotten by so many. It is a tender little grape that gives reliable yields but can make unique and intriguing wines. Unique and intriguing enough, in fact, that it was King Henry III of England’s favorite wine. Thanks to Domaine de Belliviere, it’s making a beautiful resurgence. A lighter style of red, it is full of peppery spice, finesse and a character that will open your mind. Planted in soils (clayey and siliceous clay with flint on tuffeau a.k.a. limestone) that are optimal for pineau d’anais, The 2004 Domaine de Belliviere “Le Rouge-Gorge” ($18.99) is meant to be enjoyed with food. I’ve had this wine going back many vintages and with an array of foods from sweet potato gnocchi in a rabbit ragu to a simple roast of pork and vegetables to the famous shaking beef from Slanted Door here in San Francisco. It works every single time! Maybe because this little red is not trying to be something it isn’t (like those pinot noirs trying to be syrahs).

—Eric Story
**Wine From Across the Pond and Across the Street**

Let's start with the furthest first, all the way to the idyllic little hamlet of Margaux, tucked away in that hubbub of wine growing regions, Bordeaux. Ah, Bordeaux, where the air is pure, the living is easy and the vigneronje eke out a meager living by charging a friggin’ king’s ransom for bottles of fermented grape juice.

The other side of the coin is quality. And Bordeaux wine is, in general, top-quality stuff. And we’ve just secured a run of vintages from Ch. Palmer, one of the best of the best.

Palmer is a wine for all seasons. The château captures the perfumed elegance of its Margaux commune, the warmth of Pomerol, the firm structure and balance of Graves, the classic stylings of Pauillac and the aging power of St.-Estèphe. If it is true that Palmer shines in less than perfect vintages, she is truly the sun in exceptional ones.

The 1961 Palmer ($2999) is the sun... and the moon and the stars. This is legendary, massive in scope. The concentration of ripe black fruits seem to have been condensed so as to fit in the bottle! Gorgeous toasty notes and a sturdy backbone. The wine is unbelievable.

This is legendary, massive in scope. The concentration of ripe black fruits seem to have been condensed so as to fit in the bottle! Gorgeous toasty notes and a sturdy backbone. The wine is unbelievable.

The 1981 Palmer ($169) and 1982 Palmer ($349) are at either end of the spectrum. The ’81 has a casual elegance, with subtle forest floor qualities and cedary undertones. Perfect for the cheese course. The ’82 has sweetness and softness. It is a big, ripe wine with expansive if not concentrated fruit flavours. Perfect right now.

The 2004 Bodegas Biurko Rioja Graciano ($10.99) is a must buy and try. The grape marselan, a cross between cabernet and grenache, was developed in the Aude and Bouches du Rhone département. Silky, supple and smooth and ready for consumption now.

**Jim’s Springtime Gems**

It is difficult to believe that winter has quickly passed us by, and that we are viewing an early spring. My roses budded out in early February and Anderson began shedding, profusely, at the end of January, all signs that this harvest year will be potentially early. Yet, the vines are still dormant as of this writing.

I still marvel at some of the obscure, phenomenal wines that our buyers discover. For example, our Spanish wine buyer, Anne Pickett, laid her hands on two stunning, inexpensive Riojas that will make you want to stockpile cases upon cases for your everyday consumption.

First, the 2003 Bodegas Biurko Rioja Graciano ($10.99), which received 89 points from Robert Parker (“a knock out effort”), is deep ruby in color, and offers opulent aromas of black cherry and currants with a touch of plum. On the palate, the fruit is broad and generous, with soft, integrated tannins, excellent fullness and structure and a round, long finish that refuses to quit. Anderson has informed me that this is one our house reds for the month.

The 2004 Bodegas Biurko Rioja Tempranillo ($8.99) is also deeply colored and explodes with blackberry to white pepper spiciness on the nose and in the mouth. Medium full in body, this Rioja is also round, lush and fleshy on the palate with a long, warm finish. This joins the Graciano above as one of our house reds for the month according to Anderson.

The 1990 Palmer (Inquire) is broad shouldered and extroverted, as befits so many of the offerings from this huge and hot vintage. Ripe and smooth and ready for consumption now.

Last but not least, the 1995 Palmer ($159) and 1996 Palmer ($169) both contain a higher portion of merlot than usual, but don’t assume that the wines have an easygoing demeanor. Quite the opposite: the ’95 has the easy smile, yes, but also the firm handshake and a heady bouquet that overloads the senses and fills the room. The ’96 is built for the long haul. The wine is immense, yes, but both bouquet and flavor are still expanding. Despite more than a decade in age, one can only view the wine from the other end of the telescope. I’d save it at least another half decade, and I might be off by a decade!

**The Wines Of Duane Cronin**

It is with truly mixed emotions that K&L will offer the last stocks of wine made by the late Duane Cronin. Duane was a super human being, incredibly bright, immensely talented. But for me, he was first and foremost a really nice man. He was a longtime friend of Jim Barr (so Jim had at least three friends, including his dog) and a fixture in the Santa Cruz Mountains. His winery is right up the road, his wines are locked into memory, and his memory is close to the heart.

We’ll have more details soon, and many vintages and varietals to choose from.

—Joe Zugelder

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**K&L Staff**


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*You can order directly from our award-winning website at [www.klwines.com](http://www.klwines.com)*


CHAMPAGNE/SPARKLING WINE

Franck Bonville Brut Selec. Blanc de Blancs—Due March 31! $25.99
Tarlant Brut Reserve ...............................................................$26.99
Tarlant Brut Zero—Our driest. No sugar added ................................$26.99
Michel Arnould Verzenay Brut Reserve .....................................$27.99
De Meric Sous Bois Brut— Delicious! ........................................$27.99
Hubert Paulet Brut Tradition .....................................................$27.99
Philipon Gonet Brut Reserve .....................................................$27.99
Launois “Cuvée Reserve” Brut blanc de Blanc—Due March 31! ...$29.99
Launois “Quartz” Brut blanc de blancs—Due March 31! ............$29.99
Laurent Perrier Brut .................................................................$29.99
Laurent Perrier Demi-Sec ..........................................................$29.99
Fleury Brut Carte Rouge—Now direct! ......................................$29.99
Leclerc Briant “La Croisette” Single Vineyard Brut .....................$29.99
Charles Heidsieck Brut Reserve ................................................$29.99
Philipon Gonet Brut Rosé—Exciting new pink! ..........................$29.99
2000 Franck Bonville Blanc de Blancs—Due March 31! .............$32.99
Ariston Aspasie Brut Prestige ....................................................$34.99
Fleury Brut Rosé .................................................................$34.99
Michel Arnould Grand Cuvée Brut .............................................$34.99
Louis Roederer Brut—One of Clyde’s favorites ..........................$34.99
Fleury Brut Rosé—Now direct! ....................................................$34.99
Lallement Brut ......................................................................$39.99
René Collard Cuvée Ultime Ultra Brut ......................................$39.99
Tarlant Cuvée Louis Brut Prestige .............................................$39.99
1997 Laurent Perrier Brut .........................................................$44.99
Lallement Brut Reserve ...........................................................$49.99
1990 Rene Collard ...................................................................$49.99
2000 Roederer Vintage Brut ......................................................$54.99
2000 Roederer Vintage Blanc de Blancs .....................................$54.99
Tarlant La Vigne d’Antan Blanc de Blancs—Ungrafted vines! ....$49.99
Laurent-Perrier Brut Rosé .........................................................$54.99
2000 Roederer Vintage Brut Rosé ...............................................$54.99
1999 Veuve Clicquot Gold Label Reserve ..................................$54.99
1999 Veuve Clicquot Brut Rosé ...................................................$59.99
Franck Bonville Cuvée Les Belles Voyes—Due March 31! .........$64.99
Laurent Perrier “Grand Siècle” ...................................................$79.99
1997 Laurent Perrier Grand Siecle Alexandra Rosé ....................$99.99
Krug Grande Cuvée Brut ..........................................................$119.00
1996 Salon Blanc de Blancs ......................................................$199.00
1998 Dom Perignon ...............................................................$199.00
1995 Krug Clos de Mesnil .........................................................$199.00

Domestic Sparkling Wine

1999 Roederer “Ermitage” ..........................................................$32.99
2002 Schramsberg Blanc de Blanc ..........................................$24.92
2002 Iron Horse “Wedding Cuvée” ...........................................$26.99
2003 Schramsberg Blanc de Noir ..............................................$24.98
NV Domaine Chandon Brut / Blanc de Noir ............................$14.99
NV Gloria Ferrer Brut/Blanc de Noir ...........................................$14.99
NV Scharffenberger Brut .........................................................$13.99

High Scoring Bubbles for March Madness!

The pinot-based NV Bollinger Special Cuvee Brut ($35.99) is fermented in stainless and small oak vats. Eighty percent of the wine is from Grand Cru and Premier Cru estates. The final blend is aged for three years prior to disgorgement and three months in the bottle prior to shipment. A nose of rose petals with toasted nuts and ripe apple scents. In the mouth, the richness continues with lush apple and pear fruit. Toasty notes and brioche lead to a finish that is slightly spicy with citrus notes. The Wine Spectator gave this 93 points. A perfect champagne to enjoy now or age it over the next two years.

Our other high-scoring champagne for the month comes from a much smaller house that specializes in limited-release wines. The NV DeMeric Blanc de Blanc Sous Bois Brut ($34.99) stands in stark contrast to the Bollinger. Only 600 cases were produced of this 100% chardonnay. Vinified in 50% stainless steel and 50% old French oak for maximum complexity, all of the fruit is from the 2000 vintage although the label does not indicate this. A wonderful nose of fresh-cut lemons, tart apples with nuances of toasted oak. On the palate, lemon curd, Granny smith apples and refreshing minerality. Creamy and nutty with rich, round fruit. Lingering finish of citrus fruits and sea salt. One of our “bigger” Blancs de Blans, this wine is also appropriate for those of you who have shied away from Blancs de Blans in the past. The Wine Spectator also praised this champagne with a score of 90 points.

—Scott Beckerley
2004 Bourgogne Aligoté, V.V., Domaine G & J-H Goisot $11.99
2005 Macon Charnay, Domaine Renaud $11.99
2005 Macon Solutré, Domaine Renaud $11.99
2005 Bourgogne Blanc, Domaine Matrot $13.99
2005 St-Veran, Domaine des Nembrets $13.99
Bright, attractive and extraordinarily well priced!
2004 Bourgogne Hautes Côtes de Beaune, Domaine Arnoux $14.99
2004 Bourgogne Chardonnay, Signature, Maison Champy $15.99
Rich and lovely, with fruit from Puligny and Meursault, and a bit of new oak.
2005 Bourgogne Blanc, Domaine Bernard Morey $15.99
2005 Bourgogne Blanc, Château Laboure Roi (Meursault) $16.99
2005 Chablis, Vieilles Vignes, Roger Roblot $17.99
2005 Chablis, Domaine Vocoret $17.99
2005 Pouilly Fuissé, Domaine des Nembrets $18.99
2004 Bourgogne Aligoté, Domaine Ramonet $19.99
2004 St-Romain, Champy $20.99
Right next to Corton Charlemagne at a low cost!
2004 Pernand-Vergelesses Blanc, Maison Champy $21.99
This is a baby Corton-Charlemagne, with lovely minerality.
2005 Chablis 1er Cru, Montée de Tonnerre, Domaine Vocoret $24.99
2005 Chablis 1er Cru, Montée de Tonnerre, Domaine Brocard $24.99
2004 Bourgogne Blanc, Lucien Lemoine $27.99
2004 Monthélie Blanc, Château de Puligny Montrachet $27.99
2005 Chablis “La Forêt,” 1er Cru, Domaine Louis Michel $29.99
2004 Meursault, Chevalières, Domaine Jean Monnier $29.99
2004 Meursault, Clos du Cromin, Domaine Jean Monnier $29.99
Extraordinary values, our Direct Import. Both are delightful. The Clos du Cromin is more forward and very rich, while the Chevalières shows lime blossoms, minerality and focus.
2004 St-Aubin “Murgers Dent de Chien,” 1er Cru, Champy $29.99
Extraordinary value, this is essentially Puligny-Montrachet for a great price!
2004 St. Aubin “Murgers Dent de Chien,” 1er Cru, Domaine Maroslavic $29.99
 Restrained and extremely elegant with lovely minerality.
2004 Chablis “Montée de Tonnerre,” 1er Cru, Long-Depaquit $32.99
2004 Chablis “Montée de Tonnerre,” 1er, Dom. Louis Michel $34.99
2004 Chassagne-Montrachet-Montrachet, Houillères, Domaine Morey-Coffinet $38.99
2004 Chassagne-Montrachet “Macharelles, 1er, Domaine Bernard Morey $44.99
2005 Chassagne-Montrachet “Vie Bourse,” 1er, Domaine Bernard Morey $46.99
2004 Meursault, Meix Chavaux, Domaine Roulot $58.99
2004 Chassagne-Montrachet, 1er Cru, Marquis Laguiche $63.99
2002 Chablis “La Moutonne,” Grand Cru, Long Depaquit $64.99
2004 Beaune Clos des Mouches, Blanc, Domaine J Drouhin $64.99
2004 Meursault “Perrières,” 1er Cru, Château de Puligny Montrachet $68.99
2004 Corton-Charlemagne Grand Cru, Domaine Moillard $74.99
2004 Puligny-Montrachet “Polifolieres,” 1er Cru, Château de Puligny Montrachet $76.99
2004 Meursault “Charmes,” 1er Cru, P-Y Colin-Morey $78.99
2004 Chassagne-Montrachet “Blanchots Dessus,” 1er, Gagnard $79.99
2004 Chassagne-Montrachet “Clos Malraux,” 1er Cru, Nielson $82.99
2004 Chassagne Montrachet “Romanée,” 1er, L. LeMoine $83.99
2004 Corton-Charlemagne Grand Cru, Louis Latour $86.99
2003 Corton-Charlemagne Grand Cru, Bonneau de Martray $86.99
2004 Corton-Charlemagne Grand Cru, Joseph Drouhin $89.99
2004 Corton-Charlemagne Grand Cru, Girardin $99.00
Also available in half bottles for $47.99
1999 Meursault “Goutte D’Or” 1er Cru, Comtes Lafon $119.95
2004 Bienvenues-Bâtard-Montrachet Grand Cru, Paul Pernot $123.99
2004 Bâtard-Montrachet Grand Cru, Paul Pernot $149.95
2004 Bâtard-Montrachet Grand Cru, Etienne Sauzet $199.95
2004 Chevalier-Montrachet Grand Cru, Girardin $240.00
2004 Montrachet Grand Cru, Marquis Laguiche (Drouhin) $335.00
2003 Le Montrachet Grand Cru, Louis Latour $549.95

### Beaujolais

2005 Juliénas, Domaine Millaranche, Terres et Vins $11.99
2005 Moulin-à-Vent, Domaine des Gandelins, Terres et Vins $13.99
2005 Brouilly, Louis Tête $13.99
2005 Beaujolais, l’Ancienne, Vieilles Vignes, Jean-Paul Brun $15.99
2005 Fleurie, Clois de la Roilette $19.99

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### 2005 Paul Pernot

This domain is always a favorite here at K&L. With his restrained use of oak and attention to detail Pernot crafts wine of precision, depth and elegance. When tasting these wines you can see why this vintage is so acclaimed: beautiful fruit, concentration and plenty of acidity to keep everything in check.

The **2005 Pernot Bourgogne Blanc** ($18.99) offers generous fruit, generous mouth feel and generous acidity. This wine is a real charmer and over delivers for its price point (it’s made with fruit sourced from near the Puligny and Meursault border). The **2005 Pernot Puligny-Montrachet** ($39.99) shows more depth and structure underneath beautiful chardonnay fruit. Ripe stone fruit with mint, flowers, nuts and a hint of minerality, it is wonderfully balanced. Drink this tonight with an hour’s decanting or cellar over the medium term. The **2005 Pernot Puligny-Montrachet, “Folatières,” 1er Cru** ($62.99) is more focused and more reserved, with a stony minerality that sings through the wine’s spicy, floral, mint tones. The ripe fruit gives the impression of juiciness but acidity and minerality bring your focus back to the complex core. The **2005 Pernot Puligny-Montrachet, “Pucelles,” 1er Cru** ($89.99) is the Folatières taken to the next level. The power and richness of this wine almost gives it an oily impression. The is a little more apparent oak here with hints of spice and smoke, but there is so much fruit that it does not come across as oaky. Stone fruits, flowers and plenty of minerality dance on the palate with vibrant acidity. Dazzlingly complex and well worth the price of admission!

—Kirk Walker
REDBURGUNDY

2003 Bourgogne Passetoutgrain, Domaine Jean Tardy ........ $12.99
2002 Bourgogne Rouge, Domaine Desertsau Ferrand ........ $13.99
2005 Bourgogne Rouge, Domaine Confuron-Cotetidot .... $14.99
2004 Bourgogne Rouge, Domaine Mongeard-Mugneret ...... $14.99
2004 Bourgogne Rouge, Domaine Camus Bruchon .......... $16.99
2004 Bourgogne Rouge, Domaine Edmund Cornu ........ $17.99
2005 Bourgogne Rouge, Domaine Confuron-Cotetidot .... $20.99
2005 Savigny-lès-Beaune, Domaine Denis Carré .............. $20.99
2004 Pernand-Vergelesses “Fichots,” 1er Cru, Champery .... $21.99
2004 Bourgogne Rouge, “Deux Papis,” Alex Gambal ........ $23.99
2004 Savigny-lès-Beaune, Grands Liards, Camus Bruchon ... $26.99
2004 Bourgogne Rouge, Lucien Le Moine ...................... $27.99
2000 Nuits-St-Georges, Charmois, Domaine Jean Grivot ... $28.99
2000 Volnay, Domaine Marquis d’Angerville ................. $34.99
2000 Nuits-St-Georges Damodes, “1er,” Jean Chauvenet $34.99
2004 Volnay-Santenots, 1er Cru, Domaine J Matrot ...... $37.99
2004 Morey-St-Denis, Rue de Vergy, Domaine Bruno Clair $37.99
2003 Gevrey-Chambertin, Clos Village V.V., Heresztyn .. $42.99
2004 Nuits-St-Georges, Domaine Michel Gros ............... $44.99
2004 Morey-St-Denis, Rue Vergy, Domaine Michel Gros .... $44.99
2004 Vosne-Romanée, Domaine Michel Gros ................. $44.99
2003 Chambolle-Musigny, Domaine Michel Gros ....... $47.99
2003 Gevrey-Chambertin, Champs Chenys, Domaine Roty $49.99
2003 Chambolle-Musigny, Domaine Heresztyn ............. $49.99
2003 Gevrey-Chambertin, Brunnelle, Domaine Roty ....... $49.99
2004 Gevrey-Chambertin Petite Chapelle, 1er Cru, Domaine Bruno Clair ..................... $54.99
2004 Corton-Bressandes, Grand Cru, Prince de Mérode $54.99
2000 Pommard “Clos des Epeneaux,” 1er, Comte Armand $59.99
2002 Corton-Bressandes, Grand Cru, Domaine Thovenot .... $59.99
2004 Vosne-Romanée “Suchots,” 1er Cru, Maison Champy $59.99
2004 Corton Clos du Roi, Grand Cru, Prince de Mérode $59.99
2003 Beaune “Clos des Ursules,” 1er Cru, Domaine Jadot ... $60.99
2004 Chambolle-Musigny, Gruenchers, David Duband .... $63.99
2004 Ruchottes-Chambertin Grand Cru, F. Esmonin .... $63.99
2004 Mazy-Chambertin Grand Cru, Frederic Esmonin ...... $63.99
2003 Gevrey-Chambertin “Champonnets,” 1er Cru, Heresztyn ........................................ $65.99
2003 Gevrey-Chambertin “Goulots,” 1er Cru, Heresztyn $66.99
2003 Chambolle-Musigny “Gruenchers,” 1er Cru, Domaine Fourrier .................................. $69.99
2004 Volnay 1er, Caillerets, Lucien LeMoine .................. $74.99
2000 Echézeaux, Domaine Lamarche .......................... $79.95
2003 Pommard “Premiers,” 1er Cru, Louis Boillot .......... $79.99
2003 Vosne-Romanée “Clos des Reas,” 1er Cru, Michel Gros $79.99
2003 Morey-St-Denis “Millandes,” 1er Cru, Heresztyn $79.99
2004 Gevrey-Chambertin “Cazetiers” 1er, Lucien LeMoine $79.99
2008 Pommard “Epenots,” 1er Cru, Lucien LeMoine .... $80.99
2004 Chambolle-Musigny “Charmes,” 1er, Lucien LeMoine $83.99
2004 Gevrey-Chambertin “Clos St. Jacques,” 1er Cru, Domaine Bruno Clair ................... $84.99
2004 Echézeaux, Grand Cru, Maison Champy ................ $84.99
2004 Vosne Romanée “Suchots,” 1er Cru, Lucien LeMoine $84.99
2001 Chapelle-Chambertin Grand Cru, Domaine Damoy ...... $89.99
2004 Mazis-Chambertin, Grand Cru, Maison Champy ....... $89.99
2004 Chambolle-Musigny “Hauts Doix,” 1er Cru, M. Gros ... $93.99
2004 Chambertin Grand Cru, F. Esmonin ..................... $94.99
2004 Chambertin-Clos de Beze, Grand Cru, F. Esmonin ..... $94.99
2003 Gevrey-Chambertin “Fontenys,” 1er Cru, Domaine Roty .............................................. $104.99
2004 Clos Vougeot Grand Maupertuis, Anne Gros ........ $114.99
2003 Clos-St-Denis Grand Cru, Domaine Heresztyn .......... $116.99
2004 Chambolle-Musigny “Amoureuses,” 1er Cru, Lucien Le Moine .................................... $126.99
2004 Bonnes Mares, Grand Cru, Louis Jadot .................... $132.99
2004 Grands Echézeaux Grand Cru, Joseph Drouhin ....... $143.99
2003 Charmes-Chambertin Grand Cru, Trés V.V., Domaine Roty ........................................... $174.99
2004 Musigny, Grand Cru, Joseph Drouhin ................... $175.99
2003 Chambertin Grand Cru, Louis Latour-—Was $199.99 ... $169.99
2003 Musigny, Grand Cru, J-F Mugnier ......................... $335.00

Pour Votre Plaisir

The First 2005 Red Burgundies

Many of you have heard how great the 2005 Burgundy vintage is. And I will have a report on our website after our March trip. But now that I have tasted a few dozen of them, I am convinced this really is a special vintage. And in a year like this, the wines are excellent from top to bottom. This may be a year to forego that Musigny, Grand Cru, and look for values in village or Premier Cru wines. Or, look for producers who always offer great value, and whose wine is particularly great in such a great vintage.

One such producer is Domaine Frederic Esmonin in Gevrey Chambertin. They are farmers at heart and made great wine in this vintage, since they produced great fruit from which to make the wines. Their 2005 vintage is the best I have ever tasted from them. We have the 2005 Gevrey-Chambertin, Clos Prieur ($31.99), which is intense and structured and offers cellar potential and the 2005 Gevrey-Chambertin, Lavaux St. Jacques ($49.99), which is deep and rich, with classic Gevrey character and a red fruit nose. In contrast, the 2005 Gevrey-Chambertin “Estournelles St. Jacques,” 1er Cru ($49.99), which comes form the vineyard further up the hill, with more limestone in the soil, has an airy and cool quality, with lovely fruit and an interesting spicy note. The 2005 Mazy-Chambertin ($88.99) has weight-lifter musculature, with brawny fruit and big finish. Again, in contrast is my perennial favorite from this cellar, the 2005 Ruchottes-Chambertin ($88.99), is sappy and highly aromatic, with lots of extract and lovely bright character. Don’t miss these exciting wines, as there is lots of interest in the 2005 vintage! À Sante!

—Keith Wollenberg
ITALIAN WINES

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

In Stock: Tuscany
2005 Maritina Sangiovese “4 Old Guys”-A new cuvee.................. $7.49
2003 Poggiozioni Chianti Classico -2 Glasses Gambero Rosso........$13.99
2003 Rocca di Montegrossi Chianti Classic .......................... $17.99
2004 Felsina Chianti Classico Chianti Classico -2 Glasses G R ...$17.99
2004 Querciabella Chianti Classico -2 Glasses Gambero Rosso.....$23.99
2003 Poggiozioni Rosso di Sera IGT-3 Glasses G Rosso.......... $44.99
1998 Rocca Montegrossi Vin Santo (375ml) ............................ $74.99

Montalcino
2004 Casisano Colombaio Rosso di Montalcino-1 Glass G Rosso$16.99
2004 Baricci Rosso di Montalcino............................................. $18.99
2004 Sesta di Sopra Rosso di Montalcino-1 Glass Gamb Rosso,..$19.99
2004 Frescobaldi Campo ai Sassi Rosso di Montalcino ..............$19.99
2001 Poggiarellino Brunello ..................................................... $39.95

3.5 Stars! The powerful, focused center extends right down the middle of your palate; the wine is rich, fleshy with a chocolaty, ripe cherry flavor filled body. The wine has considerable depth and a texture that makes me think of a Bistec- ca Fiorentina. Where the 2000 had loads of plump and fun fruit, this vintage shows far more complexity, layers of spice, distinct mineral components and a truly dramatic and long-lasting finish. Capable of aging 15-20 years easily yet balanced and rich enough to excite today (Greg St.Clair, K&L Italian buyer)

2001 Poggiarellino Brunello-90 points Wine Enthusiast ......................$34.99

Sul Tappeto Rosso
Learning a new language is sometimes challenging. And when you mix work in with it, there are embarrassing moments. When I first met Dario and Elsa Ermacora they were extraordinarily charming, well dressed (without seeming to read GQ or Vogue) yet still had a bit of country charm not soiled by big city ways. I met them at Vini- taly, the Circus Maximus of the Italian wine world, where we tasted their wines. We proceeded with arrangements for us to buy their wines, and the world was safe once again. Two years after our first encounter, after two visits to the estate, after countless emails for labeling instructions, registration and a host of phone calls, Dario said to me: “Greg, if you are going to represent our wines in the U.S.A .could you please pronounce my name correctly! You could imagine the embarrassment! I can speak Italian fairly well, but occa- sionally there are holes in my grammar or pronunciation. This was really bad. So, here is your lesson, just like I learned: Er MA ko ra! The easy part is to say how good the wines are!
White wines (and Friulian red wines) never seem to get any press in the U.S. Delicacy and finesse seem to be lost on our major critiques and only when hammered by an obscure amount of oak do they get any scores beyond 89 points. The Gambero Rosso is Italy’s leading wine reviewer. They use many critics who focus on singular areas making them real specialists. They also use a 1, 2, 2 Red, 3 Glass (bicchieri in Italian) rating system that for me is a fairly good mea- sure, as well as a “ indicating a particularly good price-to-quality ratio. The 2 Red Glass award is for wines that were invited to the national tasting for 3 Glasses yet didn't qualify for the top award. I call it 2 and a half Glasses.
Ubiquitous Pinot Grigio is hard for us Italian wine fans to look in the eye, not that there aren’t wonderful Pinot Grigio. But because it is so easy to sell them many producers make wines with huge yields, from areas better suited for lettuce than grapes. While made cleanly, they lack much of a redeeming quality other than being a refreshing break from oaky chardonnay. Enter Er MA ko ra (practice makes perfect), wines from a series of glacial moraines scant kilometers from the Slovenian border. The 2005 Ermacora Pinot Grigio ($14.99), 2* Red Glasses, has character, structure and a decidedly complex finish. If you are a Pinot Grigio fan, this one really is worth drinking! The 2005 Ermacora Pinot Bianco ($14.99), 2* Red Glass- es, is looked upon in Friuli as the most important grape. This is the Ermacora flagship. Hints of bergamot and honeysuckle, dry yet rich, it is wonderful and ages for 2-3 years extraordinarily well. The 2005 Ermacora Tocai Friulano ($14.99), 2 Glasses, is brilliant and viva- cious, showing hints of tarragon. Crisp and refreshing, this one is gaining popularity here, and the K&L staff love this wine! The 2005 Ermacora Schioppettino ($16.99), yet to be reviewed, is a red wine with sensational aromatics, spicy flavors and a texture not too dis- similar to Pinot Noir. This is one of the most intriguing wines you’ll ever taste and so incredibly food friendly. Try one of these wines; you’ll be glad you did. And one more time: Er MA ko ra (I think you’ve got it!).

—Greg St.Clair

For a complete up-to-date listing, check our website at www.klwines.com
2003 Corte Rugolin Valpolicella Classico ..............................................$22.95
2005 Bologna Brachetto d’Acqui .................................................................$22.95
Silvano Follador Prosecco Extra Dry .........................................................$22.95
Ca Berti Lambrusco Grasp. di Castelvetro “Amabile”-Sweet ..............$8.99
2003 Corte Rugolin Valpolicella Classico .........................................................$8.99
Ca Berti Lambrusco Grasp. di Castelvetro “Classico”-Semi-dry ..............$8.99
Ca Berti Lambrusco Grasparossa di Castelvetro “Tipico”-Dry ..............$8.99
Silvano Follador Prosecco Extra Dry-2 Glasses Gambero Rosso ..........$10.99
March’s Picks!

2005 Pallavicina Frascati ($9.99) This is a blend of 50% malvasia di candia, 10% malvasia di Lazio and 40% trebbiano Toscano grown on volcanic soils that are highly calcareous. Aged just two months in stainless steel, it offers a delicate bouquet that is fruity and ever so slightly floral, with a dry, fresh and elegant taste that goes perfectly with grilled fish, steamed clams or just as a great cocktail wine.

2005 I Favati Fiano d’Avellino ($17.99) This grape is becoming very popular in San Francisco, thanks to a restaurant called A16 that has introduced a lot of Southern Italian varietals to its patrons. A bright, fresh wine with pear, lime, lemon peel, toasted hazelnut with a mineral/salty note on the palate, this is very food friendly.

2005 Cascina Val del Prete Barbera d’Alba “Serra de Gatti” ($17.99) I am a huge fan of this winery. This vintage is even better than the last, a very user-friendly Barbera, full-bodied with dark and rich fruit, black cherries, cassis, a little cinnamon and clove and the long and lush finish. You will wonder how the bottle emptied so quickly.

2004 Cascina Val del Prete Barbera d’Alba “Carolina” ($39.99) Mario and Luigi Roagna named this vino for their mother (so it better be good!). These wines are almost 40 years old and producing one the best barbaresches out there. This superiore is aged for 15 months in barrique. Notes of fruit, sweet spice and light vanilla merge to form a wine that is as concentrated as it is elegant. Try with mature cheeses or with your mom!

—Mike Parres
**SPECIALTY SPIRITS**

If you are interested in becoming a “Whisky Core Group” member for Los Angeles or San Francisco, send me an email at susanpurnell@klwine.com!

—Susan Purnell

### Cognac

- Balzac VSOP by Fillioux..........................$27.99
- Deret VS, 5 year old, Petite Champagne ..........$27.99
- Deret VSOP, 10 year old, Petite Champagne .........$32.99
- Brillat Selection Petite Champagne VSOP .........$39.99
- Francois Peyrot Reserve ..................................$47.99
- Frapin VSOP .............................................$51.99
- Jean Fillioux La Pouyade Grand Champagne ..........$53.99
- Ferrand Reserve Grande Champagne ...................$55.99
- Francois Peyrot 18-year-old Extra Reserve .........$57.99
- Leopold Gourmet Cognac Aged Fruit “10 Carats” ...$63.99
- Jean Fillioux Cep D’Or Grande Champagne ..........$64.99
- Francois Peyrot XO 25-year-old .......................$67.99
- Deret XO, 30-year-old, Estate Bottled Petite Champagne ....$69.99
- Leopold Gourmet Cognac Aged Fleur “15 Carats” ..$76.99
- Tesseron “Tradition” Lot No. 76, XO Grande Champagne ..$81.99
- Jean Fillioux Tres Vieux Grande Champagne ............$82.99
- Frapin Chateau Fontpinot, Grande Champagne ..........$87.99
- Ferrand Selection Deux Grandes Chemins .............$99.99
- Leopold Gourmet Cognac Age de Epices “20 Carats” ...$124.99
- Tesseron “Perfection” Lot No. 53, Grande Champagne ..$129.99
- Tesseron “Exception” Lot No. 29 Grande Champagne ...$279.99

### Whisky

- Benromach Traditional, Distillery Bottling ..............$39.99
- Glenrothes Select Reserve Distillery Bottle ..........$44.99
- Compass Box Oak Cross Vatted Malt Whisky ............$46.99
- Clynelish 14 year Distillery Bottling ..................$47.99
- Glenlivet “Nadurra” 16 year Non-Chilled Filtered ....$49.99
- Ellenstown 10 year Cask Strength, Islay Single Malt ..$51.99
- 1992 Auchentoshen 12 year old, Un-Chillfiltered Signatory $55.99
- BenRiach 10 year “Curiosa” Heavily Peated ..........$58.99
- Bruichladdich 12 year old Islay Single Malt Whisky ....$59.99
- Highland Park 18 year Distillery Bottling ............$59.99
- 1989 Imperial, 15 year Un-Chillfiltered Signatory ....$59.99
- 1996 Ardbeg 9 year Gordon & MacPhail Conn. Choice ...$64.99
- Bruichladdich 3D Peat 2nd Edition “Moine Mhor” ......$64.99
- Laphroaig 15 year .......................................$64.99
- Caol Ila 18 year Distillery Bottling ....................$69.99
- Talisker 18 year Isle of Skye ..........................$69.99
- 1991 Bruichladdich WMD II - Yellow Submarine ......$72.99
- Mortlach 15 year Gordon & MacPhail .................$74.99
- Bruichladdich “Infinity” Cask Strength ..................$76.99
- Arran Gonzalez Byass Cream Sherry or Lepanto Finish ......$79.99
- Bruichladdich 14 year “Links Series” Turnberry ......$79.99
- Hazelburn 8 year Triple Distilled Campbeltown .......$83.99
- Ardbeg Uigeadail Traditional Strength ...................$84.99
- Macallan “Fine Oak” 17 year Distillery Bottling .......$85.99
- Macallan 18 year Murray McDavid Bourbon/Madeira ...$89.99
- 1989 Bowmore 16 year Cask Strength ..................$94.99
- Springbank 9 year old Marsala Wood, Cask Strength ....$94.99
- 1991 Mannochmore 13 yr Un-Chill filtered, Cask Strength ....$97.99
- Bunnahabhain 18 year ..................................$99.99
- Compass Box Hedonism Vatted Grain Whisky ..........$99.99
- 1985 Cragganmore 21 year, Murray McDavid Mission ....$104.99
- Longrow 14 year old, Campbeltown .....................$105.99
- 1990 Ardbeg Airigh Nam Beist Islay Single Malt .......$109.99
- Edradour Ballechin Heavily Peated Burgundy Cask ...$109.99
- 1993 Laphroaig 12 year Cask Strength, Signatory ....$109.99
- 1974 Glen Grant 31 year Lonach .........................$124.99
- Macallan 18 year Distillery Bottle .........................$124.99
- 1980 Glenturret 26 year Murray McDavid Mission ....$126.99
- 1972 Caperdonich 33 year Lonach ......................$129.99
- BenRiach 21 year “Authenticus” Heavily Peated ........$145.99
- Benromach 24 year Cask Strength .......................$169.99
- 1982 Port Ellen 21 year The McGibbon’s Provenance ...$189.99
- 1977 Glenugie, 27 year Jim McEwan’s Celtic Heartland ..$199.99
- 1985 Edradour 22 year Port Wood Finish, Cask Strength ...$205.99
- Bunnahabhain 25 year ..................................$274.99
- Bruichladdich 32 year Legacy Series Four ..............$469.99
- 1968 Macallan, 38 year Duncan Taylor .................$499.99

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### 8th Annual Whiskies of the World Expo!

K&L Wine Merchants is proud to be the on-site retail exhibitor for the 8th Annual Whiskies of the World Expo. Come join us and experience some of the world’s greatest whiskies and the wonderful men and women who create them! The event will be held on Saturday, April 14, 2007 at the Palace Hotel in San Francisco. Tickets can be purchased at www.celticmalts.com. You can also give Susan Purnell a call at 800-247-5987, ex 2727 or email her at susanpurnell@klwines.com for more information. For someone who is just learning about the world of whisky this is an event not to be missed! If you have attended in the past, bring a friend! The joy of the world of whisky is most pleasurable when it is shared!

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Bruichladdich - First Born K&L Exclusive (Pre-Arrival) ........$39.99

Due in Fall 2007! Special Pre-Arrival Price of $39.99! Are you ready to be part of history? On Friday, July 21, 2006, while on holiday visiting Islay, Jim McEwan and myself drove up to Bruichladdich Warehouse #13. We were looking for that special cask of 2001 Bruichladdich to have as a K&L Merchandise exclusive. What we found was this fantastic Bourbon Cask. We pulled out the bung, plunged in the barrel, and poured the whisky into a glass. WOW! Even with all its youthfulness the whisky displayed classic Bruichladdich characteristics. It had the color of fine Champagne. On the nose aromatics of vibrant citrus fruit, almost like lemon sherbet with a layer of warm golden honey and a touch of sea breeze saltiness. On the palate it was creamy with lovely weight and a length that lingered very nicely. Jim and I were thrilled. The next step would be AC/DC (Additional Cask Enhancement) in a Ridge Zinfandel Wine Cask. The 54 barrels that were shipped to Bruichladdich had held two estate zinfandel blends from Geyserville and Lyton Springs. The barrels were coopered in the year 1999. I talked with Jim on Thursday, August 17, 2006. He said “It’s Done, Our Baby Is Born!” He then continued by saying, “Now, Susan you have to realize that your cask is the first thing we have done with our ‘New’ whisky since the distillery reopened in 2001!” Hence the name: BRUICHLADDICH - FIRST BORN
NEW!
Vinotheque Reservoir Series Wine Cabinet

Vinotheque has a new Wine Cabinet for Those looking for function and price per-
formance: The Reservoir. These cabinets hold 224 bottles in fixed wire racking and have 1000 BTU cooling units with humidity recirculation for perfect storage.

No need to worry about options and accessories; these are turn-key cabinets. The units are ready to ship in black or can be ordered with a wood stain.

Window Cabinet $2299.00
Standard Cabinet $1949.00

Plus shipping and tax if applicable.

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

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

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

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

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

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

Lower Prices!
Vinotheque Storage Cabinets

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

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

WK Models BOTTLES RETAIL K&L
Vinotheque 320 264 $3402 $2679
Vinotheque 500 368 $3876 $2925
Vinotheque 550 428 $4126 $3115
Vinotheque 700 528 $4267 $3219

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

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

Le Cache Wine Cellars

The easy way to buy a cellar. Sized from 160 to 622 bottles. Ready to ship, the Le Cache cellars come with most options included and usually ship within 2 days.

Cherry or Maple finishes, glass doors, top venting, digital display, light, lock, universal-sized wood racking with bulk storage and a 2 year/5 year warranty are all included. No need to add in all the options to the price. Priced from $2799.00 to $4299.00 plus tax and shipping. Call for more information.

Shipping Information

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

If, between date of order and date of arrival, the laws of your state change so as to make it illegal to receive the shipment, you can return the order for a full refund.

Please call our sales department for rate quotes:

1-800-247-5987

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

San Carlos Wine Storage Lockers

Plenty of lockers available!
24-case locker, $35.00 per month

Wine Storage Lockers! New Rental Rates

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, $15.00 per month
16-case locker, $22.00 per month
20-case locker, $28.00 per month
32-case locker, $42.00 per month
40-case locker, $49.00 per month
60-case locker, $62.00 per month
70-case locker, $85.00 per month
80-case locker, $95.00 per month

The minimum rental period is six months.

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

For billing, call Sharon at ex 2733.

Order your glasses via the internet at www.klwines.com
Our New Champagne Club Is Coming Soon

The K&L Wine Clubs are pleased to announce that we are forming a fourth Club dedicated exclusively to the finest Champagne. The Champagne Club will send you two bottles of incredible Champagne bi-monthly for only $69.95. Each shipment will usually (not always) combine one bottle from an artisanal grower producer and one bottle from a grand marque producer. We hope to begin shipping in the late spring or early summer. Call or email us (thornton@klwines.com) to reserve your place on the waiting list. We will notify you this month as to when we will start the Club; best guess is May.

One of the great advantages of belonging to a K&L Wine Club is the breadth of the selections. In recent months, we have offered wines from California, France, Italy, Australia, Spain and Germany. Many of our customers have been members of winery wine clubs but dropped them after a while because it seemed to just be more of the same every month. You will never get that feeling with the K&L Wine Clubs because we provide a variety of wines that no other wine club can match. Let us surprise you every month with our amazing finds from the multi-faceted world of fine wine. What differentiates the K&L Wines Clubs is our staff and their expertise. Our wine buyers are dedicated professionals with years of experience, an extraordinary depth of knowledge and a 100% commitment to excellence.

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

—Thornton Jacobs

SIGNATURE RED COLLECTION
The Signature Red Club is conceived expressly for those who believe the first duty of a great wine is to be red. The wines in this Club hail from the finest wine regions in the world. The cost per month for two bottles is $49.95 + shipping (tax for CA residents only). All reorders are only $23.95 per bottle. Previous Signature selections have included: 1999 Oakford Estate Cabernet Sauvignon ($100) and 1999 Casisano Brunello di Montalcino ($40) (Wine Spectator prices).

PREMIUM WINE CLUB
The Premium Wine Club is usually a combination of one white and one red chosen for their varietal tipicity. The cost per month for two bottles is $29.95 + shipping (tax for CA residents only). All reorders are only $13.99 per bottle. Previous Premium selections have included: 2000 Waterford Cabernet Sauvignon, South Africa ($25) and 2000 Cloud 9 “Composition” ($70) (Wine Spectator prices).

BEST BUY WINE CLUB
The Best Buy Wine Club is both a great way for novices to discover a wide range of wines as well as a great source of high-quality everyday drinkers for the savvy old pro. Many of our customers subscribe to multiple Clubs, often adding in a Best Buy Club for the astounding values we deliver every month. The cost per month for two bottles is $17.95 + shipping (tax for CA residents only). All reorders are only $8.49 per bottle. Previous Best Buy selections have included: 2003 Nugan Chardonnay, Australia ($12) and 2003 Langwerth von Simmern, Riesling ($13) (Wine Spectator prices).