Right from the Château

Rarities from the cellars of Château Cos d’Estournel and they are all rated 95 points.

1985 Château Cos d’Estournel, St-Étathe ..........................$189.99
95 points Robert Parker: “The 1985 is cast from the same mold as the 1982 and 1993 vintages. …Anticipated maturity: now-2010.” (10/94)

1986 Château Cos d’Estournel, St-Étathe ..........................$139.99
95 points Robert Parker: “Highly extracted wine, with a black/ruby color and plenty of toasty, smoky notes… Anticipated maturity: 1996-2010.” (10/94)

1989 Château Cos d’Estournel, St-Étathe ..........................$149.99
95 points Wine Spectator. (03/92)

1990 Château Cos d’Estournel, St-Étathe ..........................$159.99
95 points Robert Parker: “The 1990 will charm tasters with its flashy display of opulent Merlot…” (Bordeaux Book, 1998)

1995 Cos d’Estournel, St-Étathe.................................$109.99
95 points Robert Parker: “A wine of extraordinary intensity and accessibility, the 1995 Cos d’Estournel is a sexier, more hedonistic offering than the muscular, backward 1996…” (02/98)

—Clyde Befúa, Jr.

The Farmer And The Traveller: A Tale

The Traveller was never jaded to the images of vineyard life...the grapevines lined upon on dusty roads, the brilliant yellow mustard fields, and the mish mash of architecture that housed the various wineries. He had been down many roads like this one.

The Traveller loved wine. He loved the romance of it, the soil. Beauty could be found in the gnarly trunks of the ancient vines, standing stout and defiant, bearers of miserly amounts of tiny black berries. The Traveller found beauty in all manner of things on this road. The clusters of bees flying in random formations. The shimmer of the summer heat. The perfect rows of grapevines, lined up like headstones in a military cemetery. This was the growth of the soil. This was the cradle of viticulture. It was absolute, universal.

The Traveller was a student of wine, and he knew how fortunate he was that each passing year brought a new harvest, and with it fresh experiences. In addition to the well known grape varietals, The Traveller reveled in the more esoteric offerings: the fresh vibrance of the rosé wines, the top hat and tails elegance sparkling wines. Syrah and mourvèdre he loved, as they spoke of the earth. And riesling in tall green bottles. Inside each, genies at the ready to grant the smell and taste of late spring and early summer.

Stopping at a very large and beautiful winery, The Traveller tasted the selections. He was told of the wonderful reviews the wines had been given. He found glasses full of sweet and simple fruit and scents of shaved oak, not unlike the smell from the wood grinders that the tree services used. He thanked the server and continued down the road, stopping at each winery along the way.

Glasses were poured, and the simple, sweet fruitiness was revealed again and again—was indeed expected by now—with familiar scents of dry oak trees wafting through the air. Information on the technicalities of the harvest was put forth. The winery people were common in their pride for the laminated press clip-

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The Traveller pondered what he had tasted this day. Goblets of lush, aromatic juice topped by oakiness, like whipped cream on a sundae.

But he was perplexed. People the world over had cellars in which to store their wine. But these wines...they were so simple and fruity. They had not the capacity to develop, so why put them in a cellar? These wines were like little clowns with painted faces. Entertaining, to be taken at face value, and no more.

The Traveller pondered this. He looked up and down the road. The wineries seemed to wink at him and return his gaze. Would all of their doors open to reveal the same brightly coloured juice, so sweet and creamy, with a cherry of oak on top? Would each and every room have a laminated review followed by a winning score in larger print?

Just then an old red truck motored by, tires bald from overwork. The driver was weathered and wore an old straw hat. The passenger had years as well, and wagged his tail as he hung his head out of the window, using his tongue to catch the breeze.

The truck turned down a dusty lane, the bright summer sun not able to pierce the grime on its red paint. Curiosity won out over weariness. The Traveller followed.

At last he arrived at a small yellow house. There were sunflowers potted in halved wine barrels, tulips and poppies as well. All manner of farming implements waited in the yard, experienced and ready to be animated. The Farmer was at the large wooden barn, and he waved as he crossed the yard. They met halfway. The Farmer had calloused hands and a firm grip. He invited the Traveller to the barn, which stood to the left of the house. It was silent and dark. A familiar winery smell permeated the air, like grape juice and wine and vinegar all mixed together. The big barn was cloaked in a monastic silence.

The Traveller was invited to sit down on an old wood box and taste The Farmer's wines. Corks were extracted from bottles with labels depicting a painting of an old horse pulling a wooden wagon. Lifting his glass toward the light at the open door, he saw hues the colour of violets and heirloom tomatoes. He smelled scents of herbs and wildflowers, cherries and plums and smoky meats. There was even a whiff of a box of cigars and quite pleasing. The flavours were all of that and more: a dash of bittersweet chocolate, hints of coffee and something else...the flavour of the earth where he was standing, in the middle of this tiny vineyard.

They talked for hours, The Farmer and The Traveller, of frost and sunlight. Of trellises to attain the best balance of exposure to the sun. Of the different qualities of soil from this vineyard to his neighbours'. And The Farmer spoke of the value of patience. Patience, he said, was the difference between making a great wine or a poor one. Judging the rain is a tricky thing, he said. Panic and harvest too early, and you could have green, unripe qualities and a hollow character that will only get worse over time. Sure, if the grapes hang and the rains come there is another set of problems. But the reward for the risk should be the very best wine that can be made.

The Traveller told of his journeys. He spoke of the beautiful wineries he had visited on this day, and of the wines he had tasted. The Farmer shook his head sadly and patted the grey muzzle that had wagged its way into the barn. But The Farmer said something that surprised The Traveller. He said

Continued on page 16

Two Exciting Dinners in the Fall

Mark September 15 and October 25 down on your calendars and reserve your places starting in June. On September 15, we will have a Château Montelena dinner at the Ritz Carlton Half Moon Bay and then on October 25 the “Fête de Bordeaux” dinner at the Stanford Court Hotel in San Francisco. This dinner will feature the wines from the great 2003 vintage, and Anthony Barton will be our special guest. Tickets for both go on sale in June.
## 2003 Bordeaux Futures

**Exceptional vintage for collectors. Check out our 16-page Vintage Report. Scores are from The Wine Advocate.**

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**Report**

Robert Parker: “...Perhaps the finest wine this estate has yet made…”

**K&L Staff**


In San Carlos: Cal C, Randy G, Don D, Peter D, Kevin I, Mark J, Brian K, Frank M, Nick N, Kit O, Julio S and Sal S.


In Los Angeles: Chip H and Tommy M. In Phoenix: Kerri B.

**K&L Hours and Information**

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

San Francisco hours: Monday–Saturday 10 to 6 and Sunday 11 to 6. The store is located at 638–4th Street between Brannan and Bluxome. A private parking lot is south of the store on 4th Street.

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

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

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

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

See our website [www.klwines.com](http://www.klwines.com) for tasting notes and accurate inventories.
What’s Happening, Happening, Happening!

At my home we say this all the time as a little joke because there are always so many things happening! The same thing occurs every day, even before the doors open at K&L. A tornado of great wines are purchased by our very capable wine buyers. And it’s exciting. Let’s fly around a bit this month and visit some of my big favorites.

Of course we start with Bordeaux, where the 2002 vintage is arriving and is showing well. With the exception of a few top estates it is clear that for the most part 2002 will provide good early drinking and nice prices. 2002 Ch.L’Evangile ($103.99), the great Pomerol estate, is outstanding—fragrant merlot fruit of great purity with a perfect touch of wood. 2002 Ch. Malartic-Lagraviere ($24.99) is making brilliantly shining wines of late that are loaded with fresh, bright fruit that feature raspberry and passion fruit aromas. Fantastic balance, this wine begs to be drunk young. From just down the road, 2002 Ch. Latour-Martillac ($20.99) is back on the top of its game producing wines with deep dark fruit on the rich and powerful side. This wine can cellar for a few years no problem, but it was great six hours after opening. The always complex wine from 2002 Roc de Cambes ($26.99) is just that. The deep ripe cherry fruit is soft and exotic with dusty, earthy, wild animal aromas. After that, you are probably ready for the perfection of Ch. Lafite Rothschild’s second wine Carruades. The 2002 Carruades de Lafite ($36.99) is in a fruitier style with its upfront sweet fruit; of course it retains the Lafite backbone of wood and balance. Give all of these young wines plenty of aeration if you want to drink them young or hold 3-5-7 years. 2002 Ch. Grand Enclos du Cérons Blanc ($13.99) is blowing everyone away with its lovely tropical aromas that melt into the sweet lush taste of this value dessert wine. Here are a few others not to be missed. Starting with Anne Pickett’s outrageous deal on the 2003 Las Rocas Garnacha ($7.99). You have got to be kidding me. I bought two cases! Also I’m just wild about Susana Balbo’s deeply flavored Argentinean rosé, the 2004 Domino del Plata, Crios, Rosé of Malbec ($9.99). Greg St.Clair’s 1998 Villa Le Prata Brunello de Montalcino ($39.99) is lovely and ready to go. Champagne Gary Westby’s single vineyard offerings from Le Clerc Briant are distinctive and exciting, as are wines of Launois. From Trey’s corner of California, I love the purity of fruit exuding from the 2002s from Provenance in Napa as well as the great value from the deeply flavored 2002 Whitehall Lane Cabernet Sauvignon ($34.98).

Please feel free to contact me anytime on the wines of Bordeaux or to see what’s happening at ex 2723 or Ralph@klwines.com. Cheers and Go Giants! —Ralph Sands

Bordeaux for Spring Drinking

2001 Bordeaux continue to impress in terms of both overall quality and value. Here are four 2001s I am collecting to cellar and to drink, plus one classic from the incredible 2000 vintage.

2001 Cos d’Estournel, St-Éstèphe ($79.99)
An elegant but packed wine showing currant and raspberry fruit, licorice and mineral on a long, fresh finish. This refined wine clearly shows that Cos is at the top of their game. Enjoy now with decanting or cellar 10-15 years. 93 points from Robert Parker.

2001 Pagodes de Cos, St-Éstèphe ($26.99)
The 2nd wine from Cos d’Estournel is spicy, perfumed and silky. This easy to drink beauty has loads of sweet crushed berry fruit and is just right to drink now while its older sibling ages to perfection in your cellar.

2001 Ducru-Beaucaillou, St-Julien ($49.99)
This seamless 2nd Growth is beautifully aromatic, wonderfully structured and packed with finesse. Currants and mineral abound in the rich mid palate. Try this and find out what Bordeaux connoisseurs worldwide already know: Ducru-Beaucaillou consistently produces wine of First Growth quality. 92 points from Wine Spectator.

2001 Ormes de Pez, St-Éstèphe ($24.99)
Lovers of Lynch-Bages flock to this meaty, herbal and spicy Cru Bourgeois. With lots of red fruits, mineral and earth, this raspberry-scented wine is drinking well now but has the stuffing for mid-term cellaring.

2000 Lynch-Moussas, Pauillac ($30.99)
Probably the best wine this 5th Growth has ever produced! This is tight and dark with licorice, herbs, graphite and plenty of deep, dark fruit and ultra-fine tannin. If you want affordable, classic Pauillac at a great price, this is your wine. 91 points from Wine Spectator.

—Steve Bearden

Bordeaux 1996-2004

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2000 Grange-neuve, Pomerol $29.99
2000 Grand-Puy-Lacoste, Pauillac $65.99
2000 Haut-Bages-Libéral, Pauillac $41.99
92 points Spectator: “Best HBL ever. Lots of currant bush and berry aromas and flavors. Full-bodied, with compacted fruit and a silky tannin...”
2000 Haut-Brion, Pessac $379.00
2000 La Forge, St-Emilion $49.00
2000 La Grace Dieu, St-Emilion $19.99
Lush, ripe fruit on the palate with obvious cedary oak notes, and a long finish.
2000 La Lagune, Médoc $39.99
2000 La Mission-Haut-Brion $369.00
2000 La Mondotte, St-Emilion $279.00
2000 La Mouleyre, St-Emilion $19.99
Easy drinker-toasty and forward
2000 Lafon-Rochet, St-Éstèphe $39.99
2000 Lamothe Bergeron $16.99
2000 Léoville-Barton, St-Julien $144.99
2000 Lynch-Moussas, Pauillac $30.99
91 points Wine Spectator: “Very pretty aromas of crushed fruit, with raspberry and blackberry character. Full-bodied, yet fine and silky, with a long, delicious finish. Very balanced red. I can’t remember tasting a better Lynch-Moussas. Best after 2009.”
2000 Malescot-St Exupery, Margaux $64.99
2000 Meyney, St-Éstèphe $28.99
2000 Montlisse, St-Émilion Inquire
2000 Palmer, Margaux $179.99
2000 Pavillon Rouge, Margaux $62.99
2000 Pensees de Lafleur, Pomerol $69.99
2000 Phelan-Ségur, St-Éstèphe $31.99
2000 Pichon Baron, Pauillac $104.99
2000 Pichon Lalande, Pauillac $169.99
2000 Poumey, Pessac $29.99
According to Robert Parker: “…delicious plum, anise, and tobacco nose ... possesses soft flavors, and plenty of fruit and glycemic.”
2000 Puy Arnaud, Côtes Castillon $16.99
Excellent value from 2000 vintage.
2000 Réserve de Comtesse, Pauillac $36.99
Outstanding wine. Ready soon.
2000 Trimoulet, St-Émilion $19.99
Old-school winemaking at its best.
2001 Angélus, St-Émilion $99.99
2001 Beausejour-Duffau, St-Emilion $49.95
2001 Beausejour-Duffau (1.5L) $79.99
2001 Bon Pasteur, Pomerol $49.99
Big score, little price! Value!
2001 Branon, Pessac $49.99
2001 Branon, Pessac (1.5L) $99.99
2001 Calon-Ségur, St-Éstèphe $36.99
Half the price of the 2003!
2001 Cambon La Pelouse, Haut-Médoc $17.99
Exceptional wine-flavorful and complete.
2001 Canon-La-Gaffeliere (1.5L) $89.99
2001 Cantemerle, Médoc $19.99
An absolute steal and a mid-term ager.
2001 Cap de Fauquiers, Côtes $16.99
2001 Carruades de Lafite, Pauillac $39.99
2001 Cheval Blanc, St-Emilion $219.00
2001 Cos d’Estournel, St-Éstèphe $79.99
One of the best of the vintage. Superb value.
2001 de Franc les Cherisiers $13.99
Hubert de Bouard of Angelus fame made this spectacularly delicious red.
2001 d’Armailhac, Pauillac $25.99
2001 Domaine de Chevalier Rouge $31.99
Elegant and refined-this goes in Clyde’s cellar.
2001 Ducru Beaucaillou, St-Julien $49.99
2001 du Moulin, Haut-Médoc $18.99
According to the Spectator: “Good berry and mineral character in this medium-bodied red with silky tannins and a fresh finish…”
2001 Ferrand-Lartigue, St-Emilion $26.99
2001 Haut Vigneau, Pessac $15.99
2001 Haut-Bailly, Pessac (1.5L) $59.99
87-89 points, Parker. Clyde scores it 92 points.
2001 Haut-Brion, Pessac $176.99
2001 Haut-Beausejour, St-Éstèphe $14.99
Lovely scents of earth, mineral and toast. Lively, the currant, plum, oak and coffee flavors are sweet. 89 points, Spectator.
2001 La Couspaude, St-Emilion (1.5L) $69.99
2001 L’Arossée, St-Emilion $29.99
2001 Lafite-Rothschild, Pauillac $159.99
#7 in the Spectator’s Top 100 for 2004. 96 points and a Collectibles designation from Spectator.
2001 La Mondotte, St-Emilion $159.99
2001 La Roche Amavimum $18.99
2001 Lascombes, Margaux $44.99
2001 Latour, Pauillac $169.99
2001 Léoville-Barton, St-Julien Inquire
2001 Léoville-Las-Cases, St-Julien $79.99
94 points Spectator: “Very floral and perfumed with violets, roses, berries. Full-bodied, with ultra-fine tannins and racy finish…”
2001 Léoville-Poyferre, St-Julien $38.99
2001 Le Bon Pasteur, Pomerol $49.99
2001 le Enclos du Lezonzars, Côtes $15.99
UK’s Sunday Times: “Ideal Christmas claret … Serious but seductive, with ripe mulberry fruit and fine tannins. One of Bordeaux’s rising stars, so buy now while you still can.”
2001 l’Hermitage, St-Emilion $49.99
2001 le Bon Pasteur, Pomeral $179.99
2001 Potensac (1.5L) $29.99
2001 Quinauld d’Enclos $44.99
2001 Reserve de Comtesse, Pauillac $269.99
Outstanding wine to drink in a few years or decadent and serve now.
2001 Rol Valentin (1.5L) $79.00
2001 Seigneurs d’Aiguilhe $11.99
2001 Valandraud, St-Emilion $146.99
2001 Carruades de Lafite, Pauillac $36.99
2001 Domaine de Chevalier, Pessac Inquire
2002 de Pey de St-Éstèphe $19.99
2002 Filet Rouge, Fronsac Inquire
2002 Grand Enclos du Cerons Rouge $19.99
2002 Haut Bailly, Pessac $33.99
2002 La Fleur de Bouard, Lalande de Pomerol $28.99
2002 Langoa-Barton, St-Julien $28.99
2002 Langoa-Barton (1.5L) $58.99
90 points Wine Spectator: “Beautiful aromas of licorice, currants and berries follow through to a medium-to full-bodied palate, with silky tannins and a seductive finish. Well-crafted. Not overdone. Best after 2007.” (03/05)
2002 Latour Martillac, Pessac $20.99
2002 l’Evangile, Pomerol $103.99
2002 Malartic-Lagraviere, Pessac $24.99
2002 Mongravey, Margaux Inquire
2002 Roc de Cambes, Cote Bourg $26.99
2002 Vieux Château Certan, Pomerol (1.5L) $124.99
White Bordeaux/Rosé/Sauternes
2001 La Louviere Blanc, Pessac $24.99
2002 Marjose Blanc, Entre dx Mers $8.99
This new, outstanding property under the leadership of Pierre Lurton (Cheval Blanc director) has made an outstanding white. 85% semillon and 15% sauvignon blanc from the Entre deux Mer part of Bordeaux
2004 Rosé de Calon-Ségur $10.99
One of our favorite summertime sippers is in!
1999 d’Yquem, Sauternes $139.99
2000 d’Yquem, Sauternes Inquire
2001 Rabaud Promis, Sauternes $39.99
2002 Doisy Védrennes, Sauternes $25.99

Our 1999, 2000, 2001 and 2002 Bordeaux tasting notes are listed at www.klwines.com
Check our website for up-to-date inventory. All old wine sales are final. Very limited availability. Call us if you have properly stored wines for sale.

**Red Bordeaux**

**Just Arrived-Cos d’Estournel**

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine</th>
<th>Price</th>
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<td>1985</td>
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<tr>
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<tr>
<td>1985</td>
<td>Cos d’Estournel, St-Éstèphe</td>
<td>$189.99</td>
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</table>

95 points Robert Parker: “The 1985 is cast from the same mold as the 1982 and 1953 vintages. Forward, with a fabulously scented bouquet of toasty new oak and concentrated red and black fruits (especially black-cherrys), it is rich, lush, long, and full-bodied. Already delicious, it should age beautifully for 12-18 years. Anticipated maturity: now-2010.” (10/94)

986 Cos d’Estournel, St-Éstèphe $139.99

95 points Robert Parker: “Highly extracted wine, with a black/ruby color and plenty of toasty, smoky notes in its bouquet that suggest ripe plums and licorice. Evolving at a glacial pace, it exhibits massive, huge, ripe, extremely concentrated flavors with impressive depth and richness. It possesses more power, weight, and tannin than the more opulent and currently more charming 1985. Anticipated maturity: 1996-2010.” (10/94)

1989 Cos d’Estournel, St-Éstèphe $149.99

95 points Wine Spectator (03/92) According to Robert Parker: “The 1989 Cos d’Estournel will, in all likelihood, prove to be an outstanding wine... It is a medium-bodied, rich, concentrated wine displaying an impressive color, and a nose of super-ripe black fruits, toasty oak, and licorice. It tastes like a blend of the 1985 and 1982.”

1990 Cos d’Estournel, St-Éstèphe $159.99

95 points Robert Parker: “The 1990 will charm tasters with its flashy display of opulent Merlot (about 40% of the blend) mixed with ripe Cabernet Sauvignon. It was one of the more forward 1990s in the tasting, which no doubt accounted for its precocious showing. This super-concentrated wine possesses a roasted herb, sweet, jammy black fruit-scented nose, with noteworthy opulence and succulence. Big and full-bodied, this concentrated wine conceals more tannin than it is presently revealing. The wine is open, flattering, and impossible to resist. It will continue to mature for 15-20 years. Last tasted 11/96.” (1998)

1995 Cos d’Estournel, St-Éstèphe $109.99

95 points Robert Parker: “A wine of extraordinary intensity and accessibility, the 1995 Cos d’Estournel is a sexier, more hedonistic offering than the intensity and accessibility, the 1995 Cos d’Estournel is a sexier, more hedonistic offering than the...”

1999 Cos d’Estournel, St-Éstèphe $64.99

1994 Gruaud-Larose, St-Julien $299.99

1989 Gruaud-Larose, St-Julien $64.99

1989 points Wine Spectator: “…firm tannins and long, silky-textured, minty, berry finish…”

1989 La Louviere, Pessac $359.99

1989 Talbot, St-Julien $64.99

90 points Robert Parker: “The 1989 Talbot may not be so backward and closed as the 1989 from its sister chateau, Gruaud-Larose, but it is a fascinating wine that resembles the 1982, although the 1982 possessed more weight and extract. The 1989 is more elegant, with none of the exotic spice and meaty, leathery aromas of the 1982.

1994 Cos d’Estournel, St-Éstèphe $64.99

1994 Gruaud-Larose, St-Julien $29.99

Sweet and lively with backbone to burn.

1994 Ormes de Pez, St-Éstèphe $16.99

A great value, 10-year-old inexpensive Bordeaux.

1994 Palmer, Margaux $79.99


1994 Pichon-Baron, Paulliac $34.99

Robert Parker: “...sweet, smoky, cassis-scented nose, supple, round tannin...excellent richness...”

1994 Reserve de Comtesse $39.99

1995 Pichon-Lalande (1.5L) $29.99

1995 Pagodes de Cos $29.99

1995 Poumey, Pessac $19.99

Sauvernes

1991 d’Yquem $159.00

1997 d’Yquem (.375ml) $139.00

2000 d’Yquem $279.99

Champagne

1976 Rene Collard Cuvee Reserve $74.99

1991 Philipponnat Clos Goisses $109.00

1995 Laurent Perrier Vintage $34.99

1996 Dom Pérignon $29.99

1997 Laurent Perrier Grand Siecle Cuvee $89.99

Alexandra Rosé

Tokaji

1995 Tokaji Aszu 5 puttonyos, Disznoko $28.99

1995 Tokaji Aszu 6 puttonyos, Hetszolo $34.99

1996 Tokaji Aszu 5 puttonyos, Hetszolo $27.99

1998 Tokaji Classic Tokaji Aszu 5 puttonyos $39.99

1999 Tokaji Aszu 3 puttonyos, Hetszolo $15.99

Port

1950 Kopke Colheita $299.00

1958 Warre $179.00

1960 Krohn Colheita $84.95

1963 Cockburn $164.00

1963 Croft $159.99

1963 Dow $219.00

1963 Graham $299.99

1963 Warre $209.00

1966 Krohn Colheita $79.99

1970 Dow $139.00

1970 Fonseca $179.00

1970 Graham $159.99

94 points Wine Spectator.

1970 Quinta do Noval $99.99

1970 Warre $119.99

1974 Quinta do Noval Colheita $84.99

1977 Graham $129.99

1977 Taylor $144.99

1977 Warre $89.99

1978 Krohn Colheita $43.99

1985 Fonseca $88.99

1994 Krohn Colheita $21.99

1997 Dow LBV $17.99

1997 Offley Boa Vista (.375ml) $19.99

1997 Ramos Pinto LBV $13.99

1999 Taylor LBV $17.95

2000 Croft $44.99

2000 Fonseca $79.99

2000 Krohn LBV $12.99

2000 Quinta do Noval “Silval” $32.99

Dow “Trademark” $13.99

Ramos Pinto Collector $13.99

Quinta do Tedo Ruby Reserve #11 $16.99

Krohn 20-yr-old Tawny $39.99

**SHERRY/MADEIRA**

Hidalgo La Gitana Manzanilla (.500ml) $8.99

Antonio Barbadillo Manzanilla $9.99

Antonio Barbadillo Amontillado $9.99

Hidalgo Napoleon Cream $11.99

Cossart Gordon Rainwater $11.99

Tio Pepe Fino $13.99

Barbeito 5 year Verdelho “Rainwater” Madeira $16.99

Hidalgo Pedro Ximenez Viejo $18.99

A Barbadillo “San Rafael” Oloroso $22.99

A Barbadillo “Laura” Mosc Muscat $22.99

Gonzalez Byass Apostles Muy Viejo Palo Cortado (.375ml) $24.99

Gonzalez Byass del Duque Muy Viejo Amontillado (.375ml) $24.99

Gonzales Byass Matusalem Muy Viejo Oloroso Dulce (.375ml) $24.99

Lustau “Pata de Gallina” Oloroso $27.95

Hidalgo Jerez Cortado Palo Cortado $28.99

Hidalgo “Pastrana” Amont Viejo $29.99

A Barbadillo “Principie” Amont $30.99

Henriques & Henriques 10 yr Serial $33.99

A Barbadillo “Obispo” Palo Cortado $39.99

Sacrística de Garvey “Museum” CreamInquire

Sacrística de Garvey Onana Amont..Inquire

Garvey Grd Orden Pedro Ximmen $54.99
K&L buys many imported wines directly from the producers or negociants. The advantages are twofold: We taste the wines at the property and negotiate with the seller, often finding wines that are not available in the U.S. market. And we get the wines to our customers for less. There are no middlemen taking a percentage while passing it through distribution. You reap the benefits of direct buying by getting outstanding, hand-picked, best-value wines.

Alsace/Loire Valley

NV Cremant d’Alsace, Charles Baur .............................................. Inquire
2001 J.P. Becker Riesling Grand Cru Froehn ................................ $18.99
Check our website for notes on these three new arrivals.

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

2001 Sancerre Grand Pichot, Pierre Cherrier ................................. $15.99

Red Bordeaux/Sweet Wines

2001 Château Delord, Première Côtes de Bordeaux ...................... $9.99
“Provides fresh cherry-like fruit, soft tannins, and is just a joy to consume on a regular basis at a great price,” Jim Barr

2000 Château de Birot, Première Côtes de Bordeaux ..................... $10.99
Lots of structure, with broad fruit and complexity, with a roasted coffee bean to cassis nose, soft tannins, moderate complexity and near-term drinkability.

2000 Château de Vaudu, Lalande-de-Pomerol ............................... $14.99
Spicy, lively wine. Rich and ripe. Enjoy over the next ten years.

2000 Fournas de Bernadotte, Paulliac .......................................... $14.99
This special cuvee is delicious. Made by the Pichon-Lalande crew.

2001 Château Haut Vigneau, Pessac ........................................... $15.99
Soft and fruity on the palate with some underlying mineral notes. Owned by Eric Perrin (son of Anthony Perrin of Carbonnieux fame).

2000 Château Caronne de St Gemme, Haut-Médoc ....................... $15.99
Absolutely delicious 2000-superb value. Enjoy now.

2001 l’Enclos du Lezongars, Côtes de Bordeaux ......................... $15.99
Superb value with good extraction and forward fruit. Fine balance.

2001 Château Bois Martin, Pessac ............................................. $17.99
From the Perrin family of Carbonnieux fame. Toasty, elegant, good stuffing.

2002 Grand Enclos de Château Cerons Rouge, Graves ............... $19.99
Elegant, with mineral notes and red fruit aromas, this wine has ripe berry flavors and smooth, velvety tannins.

2000 Château Pressac, St-Emilion ............................................. $26.99
Quite rich and full-bodied wine. Decant one hour or cellar a few years.

2002 Petit Védrines, Sauternes (.375ml) ..................................... $10.99
2001 Petit Védrines, Sauterne—Second wine of Doisy-Vedrines .... $22.99

Southern France/Rhône Valley

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

2001 Côtes du Rhône, Domaine Montfauxon ............................... $9.99
Bold, ripe and rich with tons of berry fruit and smooth, integrated tannin.

2003 Vacqueyras, Domaine Mas du Bouquet .............................. $10.99
Bright raspberry flavors meshed with underlying spiciness.

2003 Côtes du Rhône, Château Malijay ..................................... $10.99
Made from a small selection of syrah that was thought enough of to be vinified separately. The palate is lush and dense, with savory fruit and delectable spice.

2003 Rasteau Rosé, Domaine Girasols ....................................... $10.99
The rosé is a lighter, fresher version of the reds with pink fruit flavors.

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

2000 Vacqueyras, Cecile Chassagne ......................................... $11.99
Very ripe and spicy with jammy raspberry flavors. Delightful and affordable.

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

2001 Rasteau, Domaine Girasols ............................................. $15.99
Three of our favorites back in stock.


White/Red Burgundy

2003 Bourgogne Chardonnay, Signature, Champy .................... $16.99
This offers a bit more toastty oak than is typical in Burgundy.

2002 Marsannay Rouge, Maison Champy ................................... $17.99
Lovely weight, good balance & spiciness are hallmarks of this classic Marsannay.

2002 St-Aubin, Murgers Dent de Chien, 1er Cru, Champy .......... $29.99
A nose of toasty oak, slate and minerals. On the palate it has nice richness, great length and finishes with a nice spiciness, balance and minerality.

Domaine Soumade

I’m as guilty as the next guy. It is all too easy to write off a wine by just looking at its vintage. 2002 in the Rhône immediately made me think of rain. Rain brings dilution and rot, a duo that the best winemakers have a hard time dealing with. Then it dawned on me who made these wines, Domaine Soumade. Concentration has never been an issue with them. If there was a farmer/winemaker who was up to the challenges of the 2002 vintage it surely was André Romero. It is a little strange to think of merlot and cabernet sauvignon being grown in the Rhône Valley, but the proof is in the pudding. This could be heresy, but these are convincing reasons to think there could be a future for them here.

The 2002 Domaine Soumade Merlot ($10.99) has lots of dark ripe fruit with earthy undertones on the nose. It is medium bodied with surprising richness; the palate has plenty of dark cherry and plum fruit with toasty oak and hints of earth.

The 2002 Domaine Soumade Cabernet Sauvignon ($10.99) shows aromas that are fuller with more lift and bright fruit tones. It is medium- to full-bodied with dark and red fruits that are backed up by some serious tannin, this wine is no pushover.

For kicks I opened a bottle of the 2001 and the 2002 “Prestige.” The 2001 Domaine Soumade Côtes du Rhône Rasteau, “Prestige” ($19.99) has really changed over the past year; it is longer, tighter and closed in but wonderfully rich and expressive. The nose is bright with plenty of fruit and a lot of spice. The palate is deep with good structure and complexity. Great to drink tonight but it still has places to go.

The 2002 Domaine Soumade Côtes du Rhône Rasteau, “Prestige” ($19.99) has a nose that is deeper and darker than the 2001 but not as complex. It is bold and rich on the palate with great purity to the fruit tones. Not as spicy but with more punch, this will definitely get better with time, or fire up the grill and drink this with some BBQ tonight!
2001 Côtes du Rhône, Guigal .........................................................$9.49
2003 Côtes du Rhône, Domaine de la Mordoree ...............................$9.99
2002 Côtes du Luberon, Dom Citadelle “Cataignier” ...........................$9.99
Outstanding value-spicy and full-flavored red for under $10.
2002 Cabernet, Domaine Soumaude .........................................$10.99
2002 Merlot, Domaine Soumaude ..............................................$10.99
2003 Côtes du Rhône, Château Malijay ........................................$10.99
Spicy, full flavored and totally delicious.
2002 St-Peray, Domaine de la Fauterie ..............................................$11.99
2003 Rasteau, Coteaux du Travers ...............................................$11.99
2003 Côtes du Rhône “Cuvee Romaine,” Dom Girgure .....................$12.49
2003 Côtes du Rhône, Oriel ..........................................................$12.99
2001 Ch Montmirail Vacqueyras, “Deux Freres” .........................$15.99
2001 Rasteau Prestige, Domaine Soumaude-90 points, Parker ......$19.99
2002 Rasteau Prestige, Domaine Soumaude ...................................$19.99
2002 Châteauneuf-du-Pape, Domaine Senehaux .............................$19.99
See Scott’s write-up on this beauty. Superb value!
2001 Montirius, Vacqueyras .........................................................$20.99
2003 Cairanne, Domaine Richaud ..................................................$24.99
2001 Châteauneuf-du-Pape, La Gardine ..........................................$24.99
2000 Côte-Rôtie, Domaine Duclaux ..............................................$29.99
2003 Châteauneuf-du-Pape, Roger Perrin ......................................$29.99
2002 Châteauneuf-du-Pape, Domaine Marcoux ...............................$34.99
92 points Stephen Tanzer and 90 points Parker.
2001 Cornas “VV,” A Voge .............................................................$44.99
2001 Gigondas “Ventabren,” Moulin de Gardette (1.5L) ...............$49.99
2001 Châteauneuf, Bosquet des Papes “Chante Merle” .................$49.99
91-94 points Robert Parker.

**Beauties from the Southern Rhône**

2003 Domaine de Verquiere, Côtes du Rhône Rasteau ($9.99) A lovely, fragrant nose of raspberries and black cherries. Sweet fruit in the mouth, the result of a blend of 70% grenache and 30% syrah. Perfectly balanced. A gloriously fruity wine with delicate spice box notes.

2003 Domaine Mas de Bouquet, Vacqueyras ($10.99) The appellation for this wine was created as recently as 1990. A similar blend to the Domaine de Verquiere (65% grenache and 35% syrah) yet intriguingly different. Elegant raspberry fruit in the mouth that integrates with the spicy undertones flawlessly. Rich and round with just a slight hint of earth in the background.

2003 Château de Sainte Cosme “Little James” Basket Press VdP ($11.99) This is a fun little wine with a really big name. The basket press refers to a press type used since the Middle Ages. This involves a wooden disc that presses grapes into a wooden “basket” and the juice then escapes through the staves into a tray below. A nose of red berries and white pepper. Quite big in the mouth with dark red fruits, some cassis, and herbal notes. Rich and fleshy. 89 points from Robert Parker.

2001 Château La Gardine, Châteauneuf-du-Pape ($24.99) I have been a fan of this wine for a long time and buy it year after year. A lovely nose of dark red and black fruits, vanilla and violets. In the mouth, it is medium- to full-bodied with black cherry and boysenberry fruit. Nice nuances of chocolate in the finish. A bargain for every cellar!

2002 Château Marcoux, Châteauneuf-du-Pape ($34.99) Classic Châteauneuf-du-Pape from a difficult vintage. Lively nose of black cherries and strawberry fruit. In the mouth blackberries and anise rule. Rich and lush, yet balanced and exciting. No fining, filtering or destemming used in the production of this very interesting wine. A unique effort that works well with barbecued foods, roasted chicken and traditional Provençal and Mediterranean foods. Enjoy!

—Scott Beckerley
Tasting Schedule for May, 2005.

All tastings are from Noon to 3 p.m. in San Francisco and 1 to 4 p.m. in Redwood City. Please join us in the San Francisco store for Thursday evening tastings from 4:30 to 6:30 p.m. These tastings, special dinners and other events are listed in the “local events” section of our website, www.klwines.com.

Saturday, May 7: Italy. Mike Parres and Greg St. Clair take us on a journey through Italy with great new releases. Both red and white wines to be poured. Ten wines to be presented. Tasting price TBA.

Saturday, May 14: California Zinfandel in Redwood City and French Burgundies in San Francisco. In Redwood City, Trey and Martin will pick their favorite Zins. Ten wines to be poured. Tasting price TBA. In San Francisco, Eric and Keith will present their current favorites from new arrival red and white Burgundies. Twelve wines to be poured. Tasting price TBA.

Tasting price TBA.

Saturday, May 21: Bordeaux! Clyde, Ralph and Steve set up our monthly Bordeaux tasting, which will be based on the 2002 vintage. Ten wines (one white, eight red and one Sauternes) to be poured. Tasting price TBA.

Saturday, May 28: Southern Rhône Wines. Mulan and Kirk pick out the hottest new releases from the Rhône region. We will focus on the Southern Rhône for this tasting. Expect great Châteauneuf-du-Papes! Ten wines to be poured. Tasting price TBA.

Scott Beckerley
### CABERNET SAUVIGNON

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A layered mid-palate and a long finish.

### SYRAH/PETITE SIRAH

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<td>EXP Dunnigan Hills</td>
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<td>2001</td>
<td>K Vintners “Milbrandt”</td>
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This small production wine out of Washington will knock your socks off! Classic smoky spicy fruit.

### DOMESTIC WHITES

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This Riesling was too good to pass up. From NY!

### page 10

- Last Call! 93 points from Robert Parker!
- It’s back and better than ever!
2003 Baileyana “Firepeak Cuvee”  ...$19.99
2001 Buehler “Reserve” RR       ...$19.99
2001 Chalk Hill, Sonoma          ...$32.98
2001 Olivet Lane, Russian River  ...$14.99
2002 Amici, Napa                 ...$23.99
2002 Beauregard “Bald Mnt”       ...$11.99
From the Santa Cruz Mountains, the Bald Mountain chardonnay is crisp with a unique balance of green apple, lemon and honeysuckle
2002 Beringer “Private Reserve” ..$19.99
2002 Bernardus, Monterey         ...$14.99
2002 Buehler, Russian River       ...$9.99
2002 Ch Montelena, Napa          ...$29.99
2002 Chalone Estate             ...$19.99
2002 Columbia Crest Great Estate ...$8.99
2002 Domaine Alfred “Chamisal”    ...$18.99
2002 Fisher “Whitney’s Vineyard”  ...$39.99
2002 Gainey, Santa Barbara       ...$12.99
2002 Grigg Hills, Napa           ...$27.98
2002 Handley, Dry Creek          ...$14.99
2002 Hyde de Villaine “Hdv”      ...$44.98
2002 Jordan, Russian River       ...$19.99
Jordan believes the best chardonnay fruit in the Sonoma valley is being grown in the Russian River. After tasting this wine we might agree!
2002 Joseph Phelps “Ovation”     ...$42.99
2002 Lambert Bridge, Sonoma      ...$13.99
2002 Landmark “Overlook”         ...$19.99
2002 Logan, “Sleepy Hollow”      ...$12.99
2002 Matanzas Creek, Sonoma      ...$17.99
2002 Mer Soleil, Central Coast   ...$34.98
Very rich and silky in the palate with a hint of citrus on the finish.
2002 Morgan, Monterey            ...$15.99
2002 Murphy Goode                ...$11.99
2002 Paige 23 “White Hawk Vin”   ...$16.99
2002 Pine Ridge “Dijon Clones”   ...$21.99
2002 Ramey “Hyde” & “Hudson”     ...$39.99
2002 Ramey, Carneros/RR          ...$29.98
2002 Robert Young, Alexander Vly ...$24.99
92 points from Robert Parker: “A beautiful nose of white currants, peaches, and pears”
2002 Rodney Strong “Chalk Hill”  ...$11.98
2002 Sterling Reserve, Napa      ...$29.99
2002 Taylor Family, Stag’s Leap  ...$16.99
A favorite of Jim Barr’s!
2002 Testarossa “Castello”       ...$21.99
2002 Thomas Fogarty, Santa Cruz  ...$19.99
2002 ZD, California              ...$21.98
2003 Acacia, Carneros            ...$15.99
2003 Ambullneo, “Big Paw”        ...$46.99
Lush, tropical fruit balanced by a bright, clean acidity and hints of toast, Knock your socks off!
2003 Benziger, Carneros          ...$8.99
2003 Bogle, California           ...$6.98
2003 Cakebread, Napa             ...$34.99
2003 Cambria Katherine’s Vineyard ...$12.98
2003 Cartlidge & Browne, Cal     ...$8.99
2003 Clos du Bois, California    ...$8.99
2003 Edna Valley Vineyards       ...$10.99
2003 Esser, California           ...$7.99
Formerly of Cuaison, Manfred Esser struck out on his own to create a brand combining quality and value!
2003 Far Niente, Napa            ...$31.98
2003 Foxglove, Edna Valley       ...$9.99
2003 Frei Brothers, Russian River $12.99
2003 Frog’s Leap, Napa           ...$19.98
2003 Grand Cru, California       ...$4.99
2003 Groth, Napa                 ...$19.98
2003 Hahn, Monterey              ...$8.99
2003 Hartford, Sonoma            ...$15.98
2003 Hawkcrest, California       ...$6.98
2003 Heitz, Napa                  ...$12.99
2003 Heron, California           ...$7.99
2003 Hess Collection, Napa       ...$16.99
2003 Hess Select, California     ...$8.99
2003 Hestan, Napa                ...$44.99
The Cabernet got 95 points from Parker! Don’t wait for this one to get rated. Take our word for it, it’s delicious!
2003 J. Lohr, Arroyo Seco        ...$10.99
2003 Kali Hart, Monterey         ...$9.99
2003 Keller “La Cruz”            ...$23.99
2003 Kendall Jackson Vint Res    ...$9.98
2003 La Crema, Sonoma Coast      ...$12.98
2003 Lewis Barcaglia Lane        ...$49.99
2003 Lockwood, Monterey          ...$9.99
2003 MacRostie, Carneros         ...$15.99
2003 Margaret's Vineyard, Cal    ...$5.99
2003 Merryvale “Starmont”        ...$15.99
2003 Miner Family, Napa          ...$24.99
Decadent, richly woven fruit flavors are the result of carefully chosen vineyard sites in Napa.
2003 Newton “Red Label”          ...$17.98
2003 Nickel & Nickel             ...Inquire
2003 Neyers “Thierry Vineyard”   ...$39.99
93-95 points from Robert Parker!
2003 Patz & Hall “Hyde”          ...$44.99
2003 Patz & Hall “Dutton”        ...$36.99
2003 Robert Keenan, Napa         ...$18.99
90 points Parker: “...very Chablis-like...”
2003 Round Hill, California      ...$5.99
2003 Rusack, Santa Barbara       ...$16.99
2003 Shafer “Red Shoulder”       ...$34.99
2003 Simi, Sonoma                ...$12.99
2003 Solitude, Carneros          ...$23.99
2003 Sonoma Cutrer, Russian Rvr  ...$17.99
Smooth, ripe Chardonnay that is fruit forward but nonetheless rich and complex.
2003 Talley “Oliver’s Vineyard”  ...$19.99
2003 Taz, Santa Barbara          ...$16.99
2003 Toasted Head, Dunnigan Hills $10.99
2003 Trefethen, Oak Knoll        ...$21.99
2003 Villa Mt Eden Bien Nacido   ...$12.99
2003 West Slope, Edna Valley     ...$9.98
2003 Wild Horse, Central Coast   ...$11.99
NV Hamacher “H,” Oregon          ...$14.99

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

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Rich lush and pleasantly spicy in the mouth!

### PINOT NOIR

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This great value Pinot shows flavors of strawberries and spicy herbal notes.

### ZINFANDEL

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<td>2001</td>
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 Deliciously rich and ripe, with a silky finish.

### MISC DOMESTIC REDS

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Syrah (42%), zinfandel (29%) and mourvèdre (29%).

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OUTRAGEOUSLY LUSCIOUS AND SUPPLE, Shaun Green
**Trey’s Picks**

May means the weather is getting warm and once again our palates are craving fresh, bright and clean white wines to quench our thirst. This month we have a nice variety of “poolside sippers” that are sure to please even the most discerning palates. When I think of a poolside sipper I usually think of Sauvignon Blanc first. The 2004 Pomelo California Sauvignon Blanc ($9.99) was handcrafted by winemaker Randy Mason. The fruit for this wine was sourced from the up-and-coming Lake County region northeast of Napa. The wine is fresh, bright and shows subtle grapefruit and floral nuances. Chardonnay can sometimes be a bit heavy, but the 2003 Heitz Cellars Napa Chardonnay ($12.99) is as clean as a whistle. The wine is balanced, crisp and food-friendly. Pear skin and minerals keep you coming back for more, and the extremely reasonable price point doesn’t hurt, either! Chardonnay lovers will love the next two. The 2002 Murphy Goode Chardonnay ($11.99) is barrel fermented in a combination of French and American oak and goes through malolactic fermentation, which adds a slightly rounder texture. Apricot and pear aromas and flavors of this clean, fresh Chardonnay are highlighted with the oak. The 2003 Taz Santa Barbara Chardonnay ($12.99) is ripe but balanced by nice acidity, and is delightful with or without food. For those of you who like to mix things up a bit, the next two wines are for you. The 2003 Sheldrake Point Finger Lakes (Cayuga) Riesling ($15.99) brings New York wines back into K&L. This Riesling is a crisp, fruity wine presenting aromatic flavors of Granny Smith apple, lime and pineapple with every tantalizing mouthful. This delicious white will go with a variety of foods. Finally, the 2003 Tremani Russian River Pinot Gris ($14.99) is a wine that screams for food. Only 725 cases were made of this little gem.

—Trey Beffa

**Oregon Gems from Willakenzie**

Bernie and Ronni Lacroute started Willakenzie in 1991, naming the winery for the famous sedimentary Willakenzie soils in the Willamette Valley, highlighting their aim in winemaking: Sustainable farming and a passionate focus on bringing out the characteristics of terroir, clones and the beauty of pinot, since that’s all they grow…noir, gris, blanc and meunier (ok, and some gamay). To accomplish this, there are now six single-vineyard Pinot Noir bottlings, and a Willamette Valley cuvee. Here are a couple from this terrific winery.

The 2003 Willakenzie Willamette Valley Pinot Noir ($16.98) highlights the general style of winemaking, rather than one specific site. It shows plenty of bright and forward fruit, which seems to be typical of the 2003s, juicy deep black cherry and plum fruits, even plumper than the extremely popular 2002, yet with a nice balance, good minerality and just a touch of ash. Very ready to drink, easy to pair, this goes with anything from salmon to pork roasts.

The 2002 Willakenzie “Triple Black Slopes” Pinot Noir is a powerhouse. Super steep vineyards (hence the ski slope reference) produce immensely dense, chunky and much blacker fruit, lots of spices, noticeable licorice, sweet tan, granite-y minerals. This is a real show stopper here. All the ‘02s sell out quickly, so don’t wait if you want to try a real monumental Oregon pinot. The massive nature of this wine calls for richer meatier dishes; lamb stew comes to mind. I suspect this wine will be consumed fairly quickly, but it will improve for 5+ years. (Parker gave it 90 points with a note that it may eventually receive more).

—Shaun Green

**San Francisco Focus**

I wanted to continue my look at smaller wineries in California by telling you a little bit about Unti Vineyards. The vineyards were planted in 1990 by George, Linda and Mick Unti in the Dry Creek Valley. The 55 acres they have don’t include cabernet, merlot or chardonnay but varietals such as barbera, grenache, zinfandel and sangiovese. Almost all the wines are blended with several different varietals, which gives them great balance and complexity. The Unti’s take great pride in the 5,400 cases they produce, and it shows in every bottle.

2002 Dry Creek Syrah ($24.99) This wine is one of my top three Syrahs released this year. The wine is comprised of Unti’s best lots from five Northern Rhône clones of syrah (along with 5% grenache) planted in the estate’s bench land block. This syrah is big, bold and balanced. All Syrah fans including you Northern Rhône fanatics will be blown over with its complex aromatics and flavors reflecting its diverse sources. It was aged in French oak barrels and puncheons (30% new).

2002 “Benchlands” Syrah ($28.99) This is the big boy. The 2002 Syrah comes from Unti’s lowest-yielding vines within the Eastside Bench vineyard. It is Unti’s biggest, richest, most exotic Syrah to date. The wine was aged entirely in French oak barrels, 25% new, and bottled unfined and unfiltered.

2003 Dry Creek Barbera ($21.99) This is the second vintage of Barbera from Unti’s low-yielding 2-acre vineyard. The wine’s deep color, exotic fruit aromas, juicy mouthfeel and zippy acidity will remind you of a modern style Barbera from Italy’s Piedmont region. This is the wine that will bring respect back to the Cal-Ital varietals. Look for the great rosé this summer!

See you in the City…

—Mike Jordan

**Esser Cellars to the Rescue!**

The French term “negociant” refers to the practice of purchasing grapes from anonymous growers and making wine under a proprietary label. Sadly, due to the proliferation of mass-produced, mediocre labels, including one that rhymes with “carl’s spa,” people too often assume that negociant wines mean low quality. There are, in fact, several great California negociants that produce spectacular wine, often at a fraction of the cost of more prestigious labels. One extraordinary example that I’d like to tell you about is Esser Cellars. With over 30 years of wine industry experience, Manfred Esser has crafted a lineup of wines under $10 that come with big, heaping spoonfuls of “Wow!”

Every Esser wine we carry completely outperforms its price bracket…it’s kinda scary actually. First, let me introduce you to your new house chardonnay, 2003 Esser Cellars California Chardonnay ($7.99). This gives chardonnay lovers everything needed for basic daily subsistence—loads of tropical fruits flavors, luscious rich, buttery tones and bright acidity, all at one heck of a price. Now, rather than describe the next one let me just tell you about something that happened recently: I was at a lunch a few weeks ago where everyone brought a pinot under $50 to taste blind. The 2002 Esser Cellars California Pinot Noir ($9.99) was a shocking performer, beating out some $30 efforts. In fact, a few people pegged it as their overall favorite! Lastly, the 2003 Esser Cellars California Cabernet Sauvignon ($7.99) is the true, classy Cabernet you wanna drink, not just mindlessly sweet, oaked-out juice passed off as Cabernet that dominates this price point. I’m not saying you’ll confuse these three wines for world-class efforts. That’s not their point or their ultimate goal. One thing’s for sure, however, when it comes to world-class value Esser Cellars is unmatched by any California negociant I’ve tasted to date. Enjoy!

—Martin Reyes
Argentina/Chile/Portugal/Spain

Chile, Argentina
- 2003 Concha y Toro Xplorador Cabernet Sauvignon (Chile) $5.99
- 2003 Elsa Malbec (Argentina) $7.99
- 2003 Two Brothers Tattoo Red (Chile) $7.99
- 2002 Bodega Cicchiti Cabernet/Malbec $7.99
- 2003 Concha y Toro Casillero del Diablo (Chile) $7.99
- 2002 Budini Cabernet (Argentina) $8.99
- 2002 Bodegas J.F. Lurton Reserva Malbec (Argentina) $9.99
- 2003 Fin del Mundo, Postales Cab/Malbec (Argentina) $9.99
- 2004 Dominio del Plata, Criots, Rosé of Malbec (Arg) $9.99
- 2002 Altos Las Hormigas Malbec (Argentina) $10.99
- 2003 El Felino Malbec (Argentina) $10.99
- 2002 Felipe Rutini Malbec (Arg) 90 points Spectator $11.99
- 2002 Bodegas Salentein Syrah (Argentina) $12.99
- 2003 Auka Mendoza Merlot (Argentina) $12.99
- 2002 Valentin Bianchi Malbec (Argentina) $12.99
- 2003 Concha y Toro, Pirque Marq de Casa Concha (Chile) $13.99
- 2003 Casa Lapostolle, Cuvee Alexandre Chard (Chile) $14.99
- 2003 Concha y Toro Marq de Casa Concha Cab (Chile) $14.99
- 2003 Mapema Tempranillo (Argentina) $14.99
- 2003 Fin del Mundo, Malbec, Patagonia (Arg) $14.99
- 2002 Casa Lapostolle, Cuvee Alexandre Merlot (Chile) $17.99
- 2003 La Posta Bonarda or Malbec (Argentina) $17.99
- 2002 Catena Malbec or Cabernet (Argentina) Inquire
- 2002 Encierra Colchagua Valley (Chile) $22.99
- 2002 Concha y Toro, Terrunyo, Carmenere (Chile) $24.99
- 2001 Almaviva (Chile) $59.99

Portugal/Spain
- 2003 Bodegas Castano Monastrell, Yecla $5699
- 2001 Sierra Cantabria Tinto, Rioja $6.99
- 2003 Las Rocas de San Alejandro, Garnacha, Calatayud $7.99
- 2003 Muga Rosado $7.99
- 2003 Yasa Garnacha, Calatayud $7.99
- 2003 Panarroz, Jumilla $7.99
- 2003 Atazuri, Artazu, Navarra $8.99
- 2000 Marques de Arienzo, Rioja, Crianza $8.99
- 2003 Naia Rueda Blanc $9.99
- 2003 La Legua $10.99
- 2003 Borsao, Tres Picos, Garnacha $11.99
- 2001 Lorinon Crianza, Rioja $12.99
- 2000 Sierra Cantabria Crianza Rioja $13.99
- 2003 Adegas Condes de Albarci Albariño $13.99
- 2000 Sierra Cantabria Crianza Rioja $13.99
- 2001 Bodegas del Muni, Corpus del Muni Vina Lucia $14.99
- 2002 Dominio de Tares, Bierzo $14.99
- 2001 Bodegas Montebaco,Pago Senda Misa Crianza $16.99
- 2001 Capcanes Costers del Gravet, Montstant $17.99
- 1995 Marques de Arienzo Gran Reserva Rioja $23.99
- 2001 Emilio Moro, Ribera del Duero, Tinto $24.95
- 2001 Logos I, Navarra $24.99
- 2001 Venus la Universal, Monstant—Was $34.99 $24.99
- 2002 Vall Llach Embruix, Priorat $27.95
- 1997 Roda I Riserva, Rioja $29.99
- 2001 Bodegas Lan Edicion Limitada $39.99
- 2001 Campo Eliseo, Toro $45.99

Great Bargains from El Mundo Hispano!

- 2003 Yasa Garnacha, Calatayud ($7.99) This great grenache from Northern Spain is a real winner! Packed raspberry and blackberry fruit and a hint of white pepper spice, it has good body and a long finish. Enjoy this wine with a garlicky roast chicken!
- 2003 J. & F. Lurton, Rueda, Blanco ($8.99) 90 points from the Wine Spectator! This Rueda white is bold and racy with aromas of citrus and lime peel and a long, crisp finish. Absolutely one of the best choices in a white wine for summertime sipping!
- 2001 Conde de Valdemar Crianza Rioja ($9.99) A perennial favorite bargain red here at K&L; the 2001 offering shows all the depth and concentration of this great vintage. From the black cherry fruit and vanillan oak to supple mouth feel, this Rioja is a real crowd pleaser. This is the perfect red for lamb chops!
- 2002 Castell del Remei Gotim Bru ($10.99) 89 points Robert Parker: “One of the great values in the marketplace, even with the frightfully weak American dollar, is the 2002 Gotim Bru…” I agree! Big rich and easy to drink, this red from Catalunya has plenty of ripe black currant fruit with a smattering of oak on the finish. Make this red your house wine. Many K&L regulars already have!
- 2002 Cellers de Roure, Les Alcusses ($12.99) The Les Alcusses is a terrific red from the Comunidad Valenciana. Made from a blend of monastrell (40%), tempranillo (40%) and cabernet sauvignon (20%), the Alcusses is deep and rich in color with loads of black currant and black berry fruit followed by toasty oak and a long smooth finish. This versatile red would be great with anything from the grill. As they say in Spain, it is “fino y facil de beber” …fine and easy to drink…that works for me!

Buen Cata! —Anne Pickett (anne@klwines.com)

Jim C’s View Down Under

The 2001 Mischa Estate Shiraz, Wellington, South Africa ($14.99) is elegant with notes of smoke, blueberry, blackberry, cola, cedar and licorice. On the palate, this wine is sleek and well balanced with fine length. A special purchase allows us to sell this wine at almost half the normal price. This is a superb VALUE.

- 2002 Step Road “Black Wing” Shiraz, Langhorne Creek, Australia ($6.99) This is a rocking little wine for the money, and is perfect for any parties where a case purchase is needed. The bouquet is full of smoky blackberry, licorice, dark chocolate and a hint of pepper. The tannins are soft and supple with the finish juicy and long. It’s tough to beat at this price, and it got 89 points from Robert Parker.
- 2002 Hewitson “Miss Harry” GSM, Barossa, Australia ($17.99)
- 2002 Hewitson “Mad Hatter” Shiraz, McLaren, Australia ($31.99)
- 2003 Hewitson “Old Garden” Mourvèdre, Barossa, Aust ($31.99)

With the exception of the Miss Harry, these are some new and LIM-ITED offerings from Dean Hewitson. Replacing the L’Oizeau in the portfolio, the Mad Hatter shows great purity and classic McLaren Vale silkiness. The aromatics offer notes of black raspberry, red licorice, meats, earth, pepper, dark chocolate and roasted grains. On the palate, the wine has seamless balance with good structure and very good length. The Old Garden was planted in 1853 and may be the oldest mourvèdre vineyard on the planet. The wine is dense with blue and blackberry fruits, nutmeg spice and a meaty note. Miss Harry… what can I say? Notes of black cherry, blackberry, pepper and licorice abound with great balance and length. It’s 47% grenache, 40% shiraz, 13% mourvèdre and 100% kicking. 91 points Robert Parker.

—Jim Chanteloup

For prices of our old wines, see our award-winning website at www.klwines.com
We have an extensive selection of outstanding German wines, for a complete inventory, which you can view online at www.klwines.com.

2003 Langwerth Von Simmern Riesling, Qba.........................$9.99
2003 Fred Prinz Hallgartner Jungfer Kabinett ......................$16.99
2002 Weingut Vollenweider Wolfer Goldgrube Kabinett .........$18.99
2003 Schlossgut Diel Dorsheimer Pittermännchen Kabinett ......$21.99
91 points Wine Spectator

2003 Weegmüller Haardter Bürgergarten Spätlese .................$29.99
92 points Pierre Rovani writing for the Wine Advocate.

The 15th Page Man: Vollenweider

Daniel Vollenweider has definitely earned himself a prominent spot on our shelves in the past three vintages, and I think he should be given the same chance in your cellars. This is a young grower to watch!! He has garnered all kinds of press in Germany and is causing quite a stir in the sleepy Mosel with his chiseled, pure style of Riesling from old ungrafted vines and steeply terraced vineyards of blue and red slate in the long neglected Goldgrube vineyard in Wolf.

“Vollenweider is enthusiastic, tireless and open-minded, and has already begun to leave his mark in the Mosel, impressing his neighbors and the critics with consistent quality. He plans soon to replant some of the steepest portions of the Goldgrube that have lain fallow for more than a generation, thus leaving a very visible mark on the landscape and little doubt that he is here to stay,” says David Schildknecht, German wine writer for Stephen Tanzer’s International Wine Advocate.

2002 Weingut Vollenweider Wolfer Goldgrube Kabinett ($18.99) is a style of Mosel wine sadly disappearing, a true Kabinett, these rare Mosel gems; I hope you give him a chance.

Cellar. We are pleased to be able to offer a relatively broad selection of producers not motivated by the quick buck. Let’s start with the newly released, or manipulate it into something completely different to winemaker can either show off the harvest that Mother Nature has provided, or manipulate it into something completely different to aid and support the ecological equilibrium within. Then, the same philosophy is taken to the cellar, where the practices mirror those of the vineyard. This is where the winemaker can either show off the harvest that Mother Nature has provided, or manipulate it into something completely different to make a quick buck.

I would like to highlight two different wines from two different producers not motivated by the quick buck. Let’s start with the newly released, or manipulate it into something completely different to aid and support the ecological equilibrium within. Then, the same philosophy is taken to the cellar, where the practices mirror those of the vineyard. This is where the winemaker can either show off the harvest that Mother Nature has provided, or manipulate it into something completely different to make a quick buck.

2002 Weingut Pflaffl Grüner Veltliner “Goldjoch” ($16.99). From a producer located on the outskirts of Vienna, where three growing regions come together: the Weinviertel, the Donauland and Vienna proper. Two thirds fermented in wood, this wine has it all: aromas of spiced fruit and nuts and a mouthfeel that is rich and sexy, finishing off with that classic lip-smacking, grüner acidity. Next, the 2003 Bründlmayer Grüner Veltliner “Kamptaler Terrassen” ($17.99) comes entirely from the terraced vineyards of Kamptal and tank fermented in stainless steel. These loam- and loess-laden terraces are the reason behind the rich, spicy and powerful flavors of this expressive beauty. You can match either of these with anything from wok-fried vegetables to roasted pork. Lieben der Neigung! —Eric Story

Here We Go…

The question, why Austrian wines? The answer, purity of passion. Austria is a place filled with people who respect and admire the land from which they are born. The winegrowers are no different. Being surrounded by a world (the wine world) that is dominated by mass producing, mass marketing, and frankly, uncharitable conditions, the wines of Austria are a deep, cleansing breath of fresh air. As consumers we are lucky to have wines that come from grower/producers who look at wine the old-fashioned way, a symbol of their soul, family, village and country. These are people who understand that wine, first and foremost, comes from the earth. The vineyard is a sacred place. Being able to recognize this, while being meticulously attentive to Mother Nature, is a true art form. When help is needed, it is only done in a meaningful, natural process, only to aid and support the ecological equilibrium within. Then, the same philosophy is taken to the cellar, where the practices mirror those of the vineyard. This is where the winemaker can either show off the harvest that Mother Nature has provided, or manipulate it into something completely different to make a quick buck.

2002 Weingut Vollenweider Wolfer Goldgrube Spätlese ($22.99) also shows aromas of slate scented with lemony custard and vanilla. Yet for all this wine’s creaminess there is great delineation of flavor. There is great balance at the heart of this wine, an inner peace if you will, that is serene and delicately wrought.

In the 2003 Weingut Vollenweider Wolfer Goldgrube Spätlese Gold Cap .375ml ($21.99) we have one of the great successes of the vintage. A yee-ha, full-throttle Spätlese that is most definitely flirting heavily in the Auslese ripeness category. I love what Schildknecht says, especially the highlighted part: “Aromas of apple jelly, quince, pear nectar and honey lead to a rich, honeyed, yet buoyant and elegant mouthful of refined fruit and slate. The finish is luscious and juicy and manages to refresh while depositing a load of honey, fruit essences and wet stone, as well as a smoky wisp of noble rot. Potential 2 stars.” Perfect… Give em a shot! Your German wine nut… —Jeff Vierra

1994 Sovenieres Roche Aux Moines, Domaine Aux Moines $19.99
2003 Muscadet Sèvre Maine Sur Lie, Domaine de la Pepiere...$8.99
2002 Anjou Rouge, Domaine Vincent Ogereau .................$9.99
2003 Muscadet VV, Clos des Briords, Domaine Pepiere .....$10.99
2002 Anjou Blanc, Domaine Vincent Ogereau .................$12.99
2003 Touraine Gamay, Clos Roche Blanche ...................$12.99
2002 Saumur-Champigny, Rene Noel Legrand La Chaintre ..$13.99

Pure ripe expression of franc, showing chocolate and mineral

2002 Vouvray Sec, Vincent Raimbault .............................$13.99
2002 Saumur-Champigny Filliatreau La Grand Vigne .....$15.99
2002 Sancerre Domiane Dauny, Clos Chaudenay VV .........$16.99

Dry long and intensely mineral, from distinct plots all left to ripen late and vini-fied in a bold rich dry style. Chidaine is the top!

2003 Vouvray, Le Bouchet Demi-Sec Francois Chidaine ....$19.99
2003 Montlouis, Clos Habert Demi-Sec Francois Chidaine...$21.99

60 year old vines, earthy, mineral-scented, sweet, pear flavors and a rich finish.

2002 Sancerre Le Chene Marchand, R&M Crochet ..............$26.99

—Jeff Vierra
The Farmer and The Traveller...continued from page 2

that the big wineries needed to have cash-flow wines that were generic and simple. Pure economics, he said. But these wines should not be passed off as the best a winery has to offer. Cash flow wines and flagship wines are entirely different things. The former adheres to the taste of the public. The latter to the taste of the soil.

Should the world be perfect, said The Farmer, money would be made with the ‘vin ordinaire’ and reputation would be made with the ‘Grand Cru.’ And ultimately, a winery would be valued by reputation.

To illustrate this, The Farmer spoke of his sojourn to Bordeaux many years ago. The vigneron he visited knew the histories of the harvests and could always draw on parallels for their decision making. Some would sell off inferior juice rather than tarnish their hard earned reputations. They used the past to help in the present. And their pride in the present would help in the future. That, said The Farmer, is the secret to winemaking.

Over a hearty handshake, the farmer said to come by any time, and rap on the rear door should no one answer the front. And off he went into the vineyard, as there was still much work to be done. Back on the road, The Traveller was light as a feather, for he had found what he was looking for: a wine true to its origins. A taste of the earth, unique to this speck of land and this one only. This was the growth of the soil.

The Traveller took one last look at the beautiful wineries up the road...

Jim’s May Gems

So many of you have asked if we will get a crop this year from our vineyard at our Anderson Valley Barr Family Vineyard. The answer to that is several-fold, and the truth in this matter is that it will try to give us a crop this year. What we do with it is totally dependant on the way the vineyard looks in four to seven weeks. The upper half of the vineyard looks as if it is going into its third leaf, which it is. The bottom half looks like a healthy five-to-six-year-old vineyard ready to take on the world. For those of you who understand hillside vineyards, this is consistent. So, our options are to drop everything, allow the bottom half to selectively produce and drop the upper half, drop a certain amount of the upper half and be selective about the bottom half, etc., etc. The options are numerous. Chris and I will make that decision soon, as will Jeff Vierra and Eric Story about the riesling (remember we have six rows of riesling there). Jeff and Eric talked me into that).

If you were distraught about not being able to purchase the 2002 Kirkham Peak Alexander Valley Cabernet Sauvignon, which I wrote up in February and which sold out in ten days (350 cases), you can take solace in the fact that we have another Cabernet from another Napa Valley cult Cabernet producer. The 2003 Kirkham Peak Napa Valley Cabernet Sauvignon ($19.99) is far and away one of the best Cabernets ever produced for us. Deep ruby in color, the perfume and exotic aromas explode from the nose with cassis, blackberries and currants that carry over into the mouth, all of which is underscored by a vanilla-bean tone as well as cedar. In the mouth, you will be treated to a warm, lush, complex, broad-tasting wine with moderate, yet round, ripe tannins, layers of concentrated fruit and an everlasting finish. Soooo, Anderson, a few Nickles for your thoughts as to what you feel about this lovely Cabernet. The little guy has told me, as with the 2002, this gem needs to be stockpiled in your cellars by the case load and will drink nicely over the next five to ten years. (¶¶¶¶¶)

The final shipment of the 2003 Kalinda Lake County (Knights Valley) Sauvignon Blanc ($9.99) has arrived. For those of you who have loved this cleanly produced, crisp, grapefruit to lime-like, New Zealand-style killer SB, these few cases are the last of it, and you should procure some immediately. (¶¶¶¶¶)

In spite of the strength of the Euro, there are still some fantastic buys to be had out of Europe. Yes, even from France. The best of the best values are coming from Southern France, specifically from the Rhône Valley. And a perfect example of that is the 2001 Domaine du Val des Rois (Emmanuel Bouchard) Valreas “Signature” ($11.99) with its pure expression of spicy white pepper to black raspberry fruit on the nose and in the mouth. This grenache (70%) and syrah (30%) blend sees no wood, yet offers a lovely richness and fullness found in other wines at two to three times this price. According to Anderson, this will be one of our house reds for the month. (¶¶¶¶¶)

The 2000 Château Beaumont Haut-Médoc ($17.99) is from a property that has produced delicious Cabernet-driven wines since 1986, when they were acquired by Grands Millésimes de France (Château Beychevelle). The 2000 provides opulent aromas of cassis, blackberries and blueberries, underscored by a coffee-bean tone. This complex yet soft wine will be a treat to consume for the next six to eight years. Robert Parker, Jr., has written in his latest Bordeaux book that the Beaumont “is a wine to seek out for the cunningly made, yet extremely attractive, crowd-pleasing style.”(¶¶¶¶¶¶)

Feel free to email us at jimbarr@klwines.com. Enjoy these gems!

—Jim, Anderson and the furry little black one, Eby
**Bonville Champagne is Back!**

The Bonville family owns 50 acres of property in Avize, Cramant and Oger, all grand cru villages in the Cotes de Blans area of Champagne. This is the best area in Champagne for chardonnay grapes, and all of the wines that we have from Bonville are Blanc de Blancs (literally translated as “white from white”) made only from chardonnay. The family sells some fruit, and it was through one of their grape clients, De Meric, that I had the fortune to be introduced to Olivier Bonville.

**2003 Borie La Vitarele “Les Terres Blanches” Saint Chinian ($13.99)** is a blend of syrah, grenache and carignan offering flavors of blackberry, spice and chocolate, with crushed raspberry aromatics and a whiff of mineral. This wine is the song of the South, evoking the warmth, generosity and beauty of a region unlike any other.

**2001 Borie La Vitarele “Les Cres” Saint Chinian ($22.99)** is a well-endowed red (a blend of syrah, grenache and mourvèdre) possessing a deeper and more rugged beauty that will evolve into something sublime with a few years of cellar time. Herbs de Provence, black olive, roasted meat. Need more descriptors? Izarn’s “Les Cres” proves that Saint Chinian can produce world-class wines of great power and concentration. Vive La Languedoc!

—Mulan Chan
2002 St Bris (Sauvignon), Moreau & Fils-Chablis minerality ..........$9.99
2002 Petit Chablis, Moreau & Fils ......................................$11.99
2003 St. Veran, Domaine des Nembrets, Denis Barraud .............$12.99
2003 Bourgogne Blanc, Domaine Matrot ................................$14.99
2002 Bourgogne Blanc, Domaine Matrot ..............................$15.99

Rich an nutty Meursault character at a great price.

2002 Chablis, Domaine Barat-Mineral driven and classic ...........$15.99
2002 Rully Blanc, Joseph Drouhin .....................................$15.99
2002 Bourgogne Chardonnay, Signature, Champy ...................$16.99

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

2003 Pouilly Fuissé, Domaine des Nembrets, Denis Barraud $16.99
2002 Saint Bris (sauvignon), Dom. Alic & Olivier DeMoor . . . . $17.99
2001 Macon Villages, Les Bruyeres, Lapalus .........................$17.99
2002 Bourgogne Blanc, Domaine Joseph Roty ........................$17.99
2002 Bourgogne Blanc, Domaine Marquis d’Angerville .........$18.99
2002 Chablis, Domaine Long Depauw .................................$18.99
2002 Bourgogne Blanc, Domaine François Mikulski .......... $20.99

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

2002 St-Aubin, “Chateniere,” 1er Cru, Olivier Leflaive ............$23.99
Burghound Key Buy: “Perfumed white flower & lovely peach and pear notes.”

2002 St-Aubin, “Murgers Dent de Chien,” 1er Cru, Champy ....$29.99
The vineyard next to Puligny Champs Gain, 1er Cru. Concentrated and mineral-driven.

2002 Chassagne-Montrachet, Domaine Morey-Coffinet .......... $34.99
2002 Morey-St-Denis Blanc, Domaine Amiot ........................$35.99
2001 Puligny-Montrachet, “Referts,” 1er Cru, Sauzet-Was $75 $36.99
2002 Puligny-Montrachet, Etienne Sauzet-Was $65 ..................$36.99


2002 Puligny-Montrachet, “Folatières,” 1er Cru, G Chavy .......$41.99
2002 Meursault, Santenots, Dom Marquis d’Angerville .........$41.99
2002 Meursault, Rougeots, Domaine Deux Montilles .............$44.99
Rich, concentrated and a bit nutty. Lovely focus and balance.

2002 Chassagne-Mont, Vieilles Vignes, Bernard Morey .........$46.99
2002 Chass-Mont, Champs Gain, 1er, Dom. J-M Morey ...........$47.99
2002 Meursault, Domaine François Mikulski ................. $47.99
2002 Meursault, “Perrieres,” 1er Cru, Joseph Drouhin .......... $52.99
2002 Meursault, Boucheres, Deux Montilles .......................$54.99
2002 Meursault, “Perrieres,” 1 er, Domaine Albert Grivault ....$56.99
2002 Chass, Chenevottes or Vergers, 1er Cru, Colin-Delege $57.99
1996 Meursault, “Meix Chavaux,” Domaine Guy Roulot .......$59.95
1996 Meursault, “Tillets,” Domaine Guy Roulot .................$59.95
2002 Chablis Moutonne, Grand Cru, Long Depaquit ...........$60.99

Loire: Sweeites for the Cellar

What a rare pleasure it is to drink a great old late-harvest chenin blanc from the Loire Valley. They don’t need much food, just your attention, which they will take even if at first you are unwilling to give it. I am offering you just that chance this month, granted you will have to buy the wines and keep them for the next 15-35 years, but now is the time to start, and you will be happy that you did. The big secret no one wants you to find out about… it was not honey in Pooh’s pot, it was chenin. Like I said, now is the time to try. Following are three reasons why. Not only am I revealing secret cover-ups this month, I am going to include some scores from the anointed ones for your mainstream pleasure, just so you know I can still see the forest through the trees, also just to say “Hey, other people like these too… ” Now on with it:

Reason #1 Drinking these wines make you taller, unless you are already tall then they make you better looking, and if you are already great looking and tall, you have no need for wine or me so just try the wines and keep them for the next 15-35 years, but now is the time to start, and you will be happy that you did. The big secret no one wants you to find out about… it was not honey in Pooh’s pot, it was chenin. Like I said, now is the time to try. Following are three reasons why. Not only am I revealing secret cover-ups this month, I am going to include some scores from the anointed ones for your mainstream pleasure, just so you know I can still see the forest through the trees, also just to say “Hey, other people like these too… ” Now on with it:

Reason #2 You will be the envy of wine geeks the world over… oh great! And the big secret no one wants you to find out about… it was not honey in Pooh’s pot, it was chenin. Like I said, now is the time to try. Following are three reasons why. Not only am I revealing secret cover-ups this month, I am going to include some scores from the anointed ones for your mainstream pleasure, just so you know I can still see the forest through the trees, also just to say “Hey, other people like these too… ” Now on with it:

Reason #3 Having spent all this cash for the future is incentive to eat healthy and exercise so you can live long enough to enjoy these beauties. So cut the burgers and add the pricey but worth-every-last-cent 1997 Philippe Foreau Vouvray Moelleux Reserve ($79.99) from one of the best sweet wine vintages of the ‘90s in the Loire. 95 points Pierre Rovani writing for Robert Parker’s Wine Advocate: “The 1997 Vouvray Moelleux Reserve, a luxury cuvee crafted only in the finest vintages, displays scents of cumin, yellow plums, and loads assorted spices. It is a magnificently focused and balanced wine that is crammed with kumquats, blood oranges, quince, peach, candied grapefruit, and flowers. This medium-to-full-bodied, exceptionally pure and elegant wine will easily last 30 years. Bravo! Drink through 2029.” As always, a pleasure. I await your comments.

—Jeff Vierra
### RED BURGUNDY

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### Pour Votre Plaisir

**Marc Colin’s Whites**

I just returned from Burgundy, where I had a chance to taste many 2003s and some 2004s. I will be posting a longer report to klwines.com, but the thumbnail is that there are some very rich 2003s and that quality varied from producer to producer and village to village. Nuits-St-Georges seems a bright spot, in particular. 2004 is a vintage with very high malic acid levels. Combined with the coldest winter in over 100 years, this resulted in wines that were not through malolactic fermentation and very hard to evaluate, but the fruit quality seems very high for the good vigneron. Once again, the producer really matters most.

One producer who did a superb job with both the 2003 and 2004 vintages is Pierre Yves Colin at Marc Colin. His wines have balance, poise and charm, with lots of weight. His Bâtard Montrachet. It is forward and rich, with both charm and minerality and grip. The 2003 Chassagne-Montrachet, “Les Encéignères” is fragrant, aromatic, elegant and nicely detailed, with minerality and richness. A Santé.

—Keith Wollenberg

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2000 Brunello di Montalcino Pre Arrival
2000 Poggiarello .......................................................... $29.99
2000 Baricci ................................................................. $36.99
2000 La Fortuna ............................................................ $36.99
2000 Pian dell’Orino ..................................................... $39.99
2000 Sesta di Sopra ....................................................... $42.99
2000 Valdicava ............................................................. Inquire
2000 Villa le Prata.......................................................... Inquire
2000 Casanuova delle Cerbaia ....................................... Inquire
2000 Fuligni ................................................................. Inquire
2000 Il Poggione .......................................................... Inquire
2000 Capappna ............................................................ Inquire
2000 La Gerla .............................................................. Inquire
2000 Piancornello ......................................................... Inquire
2000 Collosorbo .......................................................... Inquire
2000 Donatella Cinelli Colombini ................................. Inquire
2000 Argiano ............................................................... Inquire
2000 Camigliano .......................................................... Inquire
2000 Lisini ................................................................. Inquire

Tuscany
2003 Marita Sangiovese “4 Old Guys” ............................ $7.49
2003 Poliziano Rosso di Montepulciano ...................... $11.95
2001 Castello di Monastero Chianti Superiore ............ $12.95
What a value! Richness, drinkability and complexity!
2001 Villa Antinori Toscano Rosso ............................... $14.95
2001 Castello della Paneretta Chianti Classico ............ $14.99
2001 Carobbbio Chianti Classico-2 Glasses Gambero Rosso $16.99
2003 Teruzzi & Puthod Terre di Tufi ........................... $15.99
2001 Felsina Chianti Classico-Best in a decade! ............... $17.99
2001 Poliziano Vino Nobile di Montepulciano-True wonderful $19.99
2001 Villa le Prata Rosso di Montalcino ..................... $19.99
2001 Avignonesi Vino Nobile di Montepulciano .......... $20.95
1999 Felsina Chianti Classico Riserva-90 points Parker ... $20.99
2001 Fonerutoli Chianti Classico ................................. $23.99
2001 Castello della Paneretta Chianti “Torre a Destra” ... $26.99
Superb Chianti, great drinkability. 94 points Wine Spectator.
2001 Poliziano Vino Nobile di Montepulciano “Asinone” ... $27.99
91 points Robert Parker.
2000 Felsina “Fontalloro”-100% sangiovese ................. $29.99
1995 Felsina Vin Santo (500ml) ................................... $29.99
2000 Castello della Paneretta Terrine ........................ $30.95
1999 Castello di Volpaia Chianti Classico Ris “Coltassala” $33.99
2001 Castello Nipozzano Chianti Rufina Ris “Montesodi” $35.99
1999 Il Molino of Grace Chianti Classico Ris “Margone” ... $39.99
2001 Castello della Paneretta “Quattrocentenario” ....... $47.99
2001 Tenuta Belguardo “Maremma”-94 points Wine Spectator $53.99

Montalcino
1999 La Mannella Brunello ...................................... $38.99
1998 Villa le Prata Brunello ...................................... $39.99
A closeout special. This wine is FANTASTIC! Don’t be fooled by the vintage!
1999 Verbena Brunello-91 points Wine Spectator .......... $39.99
1999 Donatella Cinelli Colombini Brunello ................ $39.99
1999 Piancornello Brunello-3 Glasses Gambero Rosso .... $42.99

Sotto La Pergola Inclinata

James Suckling of the Wine Spectator wrote in the November 30, 2003 issue: “Perfection is impossible to predict and difficult to describe. But presented with the evidence, I found it hard to deny. For the first time ever, Wine Spectator gives a 100-point vintage rating; it goes to Piedmont for its Nebbiolo-based reds in the 2000 vintage.100 point vintage!”

While personally skeptical of the proclamation of perfection I soon began to understand what Suckling was doing. Truly the wines of 2000 are very good, and like every vintage there are some folks who will like it and some who won’t, all for very good reasons. My thinking is that for the novice Barolo drinker the 2000 vintage is a perfect introduction to Barolo from all of the 1996 through 2001 vintages.

However, “classic”? Uhh no, definitely not classic. All of the 1996 through 2001 vintages were outstanding, but not every wine was the most complete expression of the vineyard site in each vintage. I’ve tasted enough Barolo from these vintages to float a boat, and I’ve liked wines in every vintage. I have my personal favorites amongst the vintage styles, however, listening to my own palate, my colleagues and the producers themselves, the overall sentiment has been that if you give 2000 one-hundred points, then 2001 will have to be one-hundred-and-one points, it is that much more complete. 2001 is a vintage that seems to put the best of 1999, the powerful structure, the dense, focused and compact fruit with brighter, fresher character, along with the 2000 vintage’s warmth, openness, softness, more mature fruit character and sweeter tannins and suppleness on the palate. 2001 is truly outstanding in my opinion. There is incredible concentration with extraordinary balance, stunning levels of complexity in the fruit, sensational length and finish. Sound good? Believe me, these are truly spectacular wines! We will begin to offer them on a pre-arrival basis toward the end of this month, if you’d like to be notified send an email to greg@klwines.com, and you’ll get the first notices.

Last June I spent three weeks traveling through Italy, spending an intensive four days in Avellino, about an hour east of Naples, visiting 15 wineries. The most stunning revelation was the quality of the “old” name in the area, Mastroberardino. Whites, reds (plus, we will be getting a rosé later), were of such high quality I was completely stunned. The 2003 Mastroberardino Lacryma Christi Bianco ($14.99) is just sublime. Dynamic, unoaked fruit with richness and balance at this price incredible. The counterpart, 2003 Mastroberardino Lacryma Christi Rosso ($17.99) is equally as exciting. Powerful, bold fruit and richness. A great value. —Greg St. Clair
ITALIAN WINES

Piedmont

2003 Marencio Moscato d'Asti .............................................$11.99
2003 Paitin di Pasquero Dolcetto d'Alba Sori Paitin .............$12.99
2003 Saracco Moscato d'Asti .............................................$12.99
Super rich 2003 vintage! Mario Roagna's new vineyard source is fabulous!
2003 Cascina Val de Prete Barbera d'Alba Serra de Gatti ......$15.99
2003 Cascina Val de Prete "Arneis "Luet" .........$15.99
2003 Monchiero Carbone Arneis "Recit" 1 Glass Gambero Rosso $15.99
This is so good it doesn't seem possible to be Arneis!
2002 Poderi Colla Nebbiolo d'Alba .....................................$17.99
2003 Banfi Brachetto Rosa Regale.................................$18.95
2001 Cascina Castle't Barbera d'Asti Superiore "Passum" ....$24.99
Stunning Barbera from dried grapes, incredible richness and great drinking!
2001 Cascina Val de Prete Barbera d'Alba "Carolina" ..........$29.99
A favorite barrique-aged Barbera-supple, ripe and great concentration.

Barolo/Barbaresco

2000 Massolino Barolo-92 points Wine Spectator .............$35.99
2001 Paitin di Pasquero Elia Barbaresco “Sori Portin” ......$35.99
2000 Famiglia Anselma Barolo-92 points Wine Spectator ....$35.99
2001 Paitin di Pasquero Elia Barbaresco "Vecchie Vigne" ....$46.99
1993 Famiglia Anselma Barolo -(Yes, 1993!) .....................$47.99
Complex, balanced, drinkable Barolo at an excellent price. What a concept!
1998 Famiglia Anselma Barolo ...........................................$47.99
2000 Elio Grasso Barolo Ginestra “Casa Mate” .................$53.99
1995 Famiglia Anselma Barolo "Adasi" .............................$53.99
1996 Famiglia Anselma Barolo "Adasi" .............................$55.99
1997 Famiglia Anselma Barolo "Adasi" .............................$59.99

Trentino-Alto Adige and Friuli

2003 Blason Pinot Grigio-1 Glass Gambero Rosso ...............$8.99
No better Pinot Grigio in this price range. Richly textured and full of flavor.
1999 Rotari Brut Riserva “Metodo Classico” .....................$9.99
2002 Blason Chardonnay .................................................$9.99
This Chardonnay is partially barrel-fermented and the tank portion is all sur lie. A wonderful blend, balanced and drinkable, not woody but with some vanillin intrigue, and mineral finish. Closer to Mâcon than California.
2003 H. Lun Lagrein Kretzer (Rosé) .................................$13.99
Anytime is good for rosé, and lagrein makes it the best!
This is Pinot Grigio worth looking for, powerful, complex and still easy drinking.
50% pinot bianco, 20% chardonnay both tank fermented and aged “sur lie,” and 30% barrel-fermented chardonnay. The nose is fascinating, alternating between flower and fruit with hints of hazelnut and vanilla.
Why drink Pinot Grigio when you can drink Friulian’s best white: Pinot Bianco?
2003 Valle Isarco Kernar "Aristos”-2 Glasses Gambero Rosso ...$17.99
You won’t believe the quality, power and body of this un-oaked masterpiece!
2003 Valle Isarco Vellinnor “Aristos”-3 Glasses Gambero Rosso ...$17.99
2003 Cantina Terlan Pinot Grigio dell Alto Adige ..............$19.99
2003 Niedrist Terlaner Sauvignon ..................................$26.99
2002 Tenuta Waldgries Lagrein Riserva .........................$32.99
2000 Muri-Gries Lagrein "Abtei Riserva"-3 Glasses Gam Rosso . $34.99
2002 Niedrist Blauburgunder (Pinot Noir) ....................$34.99

Sicily and Sardegna

2002 Arancio Grillo Bianco ..................................................$5.99
2001 Arancio Nero d’Avola ..................................................$5.99
2002 Arancio Syrah ............................................................$5.99
2003 Colosi Bianco ..............................................................$7.99
2002 Colosi Rosso .............................................................$7.99
2003 Mancini Vermentino di Gallura ...............................$11.99
2003 Cantina di Gallura Vermentino di Gallura “Canayli” ....$15.99
2001 Valle dell’Acate Cerasuolo di Vittoria .....................$18.99
2003 Palari “Rosso Sopranos” .........................................$24.99

Lombardia, Umbria, Veneto and Other

2002 Luccarelli Primitivo ....................................................$7.99
NV Ca’ de Medici “Terra Calda”-Staff favorite! .................$9.99
2002 Cataldi Madonna Montepulciano d’Abruzzo ..............$13.95
NV Col Sandago Prosecco Extra Dry Valdobbiadene ..........$13.99
Excellent quality! Clean, bright, crisp, it should be on your table tonight!
2000 D’Angelo Aglianico del Vulture ..................................$14.99
2003 Bucci Verdicchio Classico dei Castelli di Jesi ..........$17.95
2003 Vallona Pignoletto ....................................................$17.99
1999 Corteforte Valpolicella Superiore, Ripasso .............$18.99
2000 Luigi Rigetti Amarone .................................................$19.99
2000 Scacciadiavoli Sagrantino di Montefalco-91 points Parker ...$34.99
2001 Antinori “Cervaro” .................................................$37.95

Mike’s May Picks

2001 Antinori Chianti Classico “Peppoli” ($17.95) offers blackberries, tobacco and mushrooms with herbs and oak in this medium-bodied wine. Fine tannins mingle with a touch of vanilla on the finish. Great with grilled chicken or intensely flavored dishes based on mature and spicy cheeses, such as gorgonzola or aged pecorino.
2001 Tenuta Belguardo Serrata ($19.99) from the Marchesi Mazzei family (of Fonterutoli fame). Here we have a blend of 40% cabernet sauvignon, 40% sangiovese and 20% merlot aged in small French oak for 10 months. In this first vintage of the Serrata there is classic notes of ripe red fruits associated with Maremma, blackberries and cassis add to the structure, and the finish is solid with tannins that are beginning to soften and add to the complexity and length of this knock-out-of-the-ballpark wine.
2003 Hofstatter Lagrein ($18.99) is a full-bodied wine for medium-term cellaring (5-6 years). Full, bright ruby in color, this baby is immediately impressive due to the excellent equilibrium between intensity and complexity, between spice and small woodland berry fruits and violets. Its fragrance is striking, clear, captivating and fresh. Very harmonious on the palate with good tannin, full, broad, velvety, round and long, spicy on the finish with well-integrated acidity. Try this with meat lasagna, ravioli with duck sauce or roast pork.
2002 Poderi Colla Nebbiolo d’Alba ($17.99) I haven’t written off 2002 for Italy yet! There are some real hidden gems out there, like this one. 100% nebbiolo. Intense ruby red, the wine’s bouquet clearly indicates the relationship with its “big brothers,” Barbaresco and Barolo. Full-bodied, structured with firm yet pleasing tannins, its ideal expression is with food, which it matches beautifully as an all-around meal wine. Salute!

—Mike Parres
SPECIALTY SINGLE MALTS

The Whisky Live in San Francisco, which happens every March is a wonderful event for any whisky lover to attend! Here is a selection of highlights from this year. —Susan Purnell

Bruichladdich 12 Year Islay Single Malt Whisky .......................$59.99

Currently a K&L exclusive in California! This will be replacing the 10 year. Refill Spanish oak casks. If you love the 15-year-old Bruichladdich, the 12-year old is its baby brother. Richer, sweeter and more complex then the 10-year old. Get the best bang for your buck with this malt! Tasting Notes From Jim McEwan: “Color: Bright golden syrup; Body: Medium weight and texture. Composed with beautiful balance offering the best combination from the Jerez and Kentucky casks; Nose: It’s like walking into a garden/vorchard after a shower of rain and the sun is warming the air. The floral/fruit notes are incredible. Pink candied almonds, soft marshmallow, Madeira cake, carnations, apple blossoms, lilac, myrtle. A beautiful citrusy aroma wraps it all up in fresh linen, but not before the mighty oaks play their part, adding weight, power and performance. Simultaneously strong and scintillating; Palate: The toasted sweet oak flavors burst onto the palate, confident in their quality, strong and flavorful, flooding the palate with Islay character and warmth. You have to wait just a little for the richness and fruitiness to emerge. Look for lip-smacking black cherries towards the finish. An absolute thoroughbred; Finish: The interplay of oak and spirit plus its youth provide a finish of depth and finesse.”

Bruichladdich 3D Peat Islay Single Malt Whisky ....................$69.99

Very Limited! Distilled in three distinct eras, from three different peat levels, matured in three separate cellars, yet made by the same Islay men, this is Bruichladdich 3D. It is the first Bruichladdich peated bottling and is a multi-dimensional dram with a glance to the past, a look at the present and a hint of the future. Distilled in 1989, 1998 and 2001, three different peat levels 5, 10, 40ppm. Aged in refill sherry, refill bourbon and fresh bourbon. As with all Bruichladdich malts, non chill-filtered, caramal free, bottled at Bruichladdich using Islay spring water. 46%. Tasting notes from Jim McEwan: “Oak, smoke and sweet vanilla, add some apple, pear and cinnamon. Rich syrupy gingerbread, dark dammerara sugared coffee make on peat and driftwood fires at Saligo Bay. The fruity zesty honey marine keynote require to be at their very best to contain the new kid on the block.”

Benromach Traditional, Distillery Bottling Single Malt .........$39.99


Benromach 24-year-old, Cask Strength, Distillery Bottling ..$169.99

According to Michael Jackson: “Colour: Bright amber; Nose: Sweet toffee with tropical fruits - pineapple and kiwi fruit. Some dry grass and cedar wood elements; Body: Complex, rich and powerful; Palate: Powerful, very sweet - sloeing, spices with burnt fruitcake flavors mellowing into leafy and dry grass; Finish: Gentle fruitiness with a hint of chocolate.” 58.6%

Ardbeg 9-year-old, Gordon & MacPhail Conn. Choice ..........$64.99

Ardbeg is a traditional distillery of great charm and a long history. It produces a distinctive pungent and the most heavily peated of any whisky on the island. Many fans of Islay whiskies and Ardbeg in particular will go to great lengths to find a bottle of Ardbeg. The distillery was owned and run by the McDougall family from its establishment until 1959, when it closed. Ownership was then taken up by a consortium and in 1976 Hiram Walker bought out the other shareholders. The distillery has been in operation since 1959 with a break from 1981 to 1989. Allied Distillers now own Hiram Walker, and it is with their authority that Gordon & MacPhail bottle Ardbeg under the Connoisseurs Choice label. Oak casks. 40%

Dallas Dhu 22 year, Gordon & MacPhail S M Whisky ..........$269.99

Glenrothes, 30 year, Gordon & MacPhail S M Whisky .............$174.99

Port Ellen 20 year, Gordon & MacPhail S M Whisky ..........$274.99

Rosebank 12 year, Gordon & MacPhail S M Whisky ..............$74.99

Bowmore, Mackillop’s Choice Single Malt Whisky ............$139.99

Glen Albyn, Mackillop’s Choice Single Malt Whisky ..........$199.99

Highland Park, Mackillop’s Choice Single Malt Whisky ........$129.99

Longmorn, Mackillop’s Choice Single Malt Whisky .............$179.99

Strathisla, Mackillop’s Choice Single Malt Whisky .............$164.99

Tomintoul, Mackillop’s Choice Single Malt Whisky ..........$199.99

Straight Rye Mackillop’s Choice is a range of specially selected single malt scotch whiskies drawn from individual casks. The whisky is only available through specialist retail and connoisseur outlets. Very popular with staff and customer at the Expo!

Bowmore 19 year The McGibbon’s Provenance .................$89.99

Very limited! Pale golden straw color. Closed fresh fruity almost weedy aromas. Rich, soft palate with undertones of seaweed, iodine, lapsong soochong tea and hints of lavender. Soft bourbon sweetness with a fabulous soft encompassing, almost delicate perfumed finish, which simply won’t quit WOW! Takes your socks off! Bourbon cask. 46%

Highland Park 10 year The McGibbon’s Provenance ..........$64.99

Pale straw color. Muted, sea salt and seaweed aromas. Loads of peat, iodine, dry smoke, sweet flavors, which explodes in the mouth. Medium weight. Complex with a wonderfully rich peaty, smoky, delicious, voluptious and LONG finish. Bourbon cask. 46%

Inchgowar 14 year The McGibbon’s Provenance ...............$69.99

Golden tan color. Mince pie/pastry aromas with hints of vanilla and cooked plums. Enticing, makes you want to taste…and taste again! Toasty, light smoky, buttery, malty, sweet sherry flavor with a suggestion of peat and sea salt. Rounded, complex with expansive lingering, stylish finish. Sherry cask. 46%

Port Ellen 21 year The McGibbon’s Provenance .................$189.99

Dark, rich mahogany color, with orange tints. Big, rich, Darjeeling tea, Christ-mas cake aromas. Equally rich palate: spice cake, toffee, smoked vanilla flavors mixed with the suggestions of oak and camp fires, which coat the mouth with lingering rich smoke. Still wonderfully fresh and lively with a rich lengthy sus-tained subtle Islay finish. A classic dram! What a crime they closed it! Sherry cask. 46%

Ardmore 26-year-old, Grenache Cask, Murray McDaid......$114.99

Auchroisk 10-year-old, Port Cask, Murray McDaid ..........$46.99

Pronounced “othryosk,” which in Gaelic means ‘ford across the red stream,’ the distillery lies on the Mullben burn that flows into the Spey. The distillery first produced whisky in 1974 and was launched 12 years later as a single malt. The distillery won awards for its unique design, including one from the Angling Foundation for not “incommoding the passing salmon.” This soft sweet dram is finely proportioned not unlike the elusive salmon that pass by.

Dufftown 10-year-old, Syrah Cask, Murray McDaid ...........$43.99

Dufftown is situated at the confluence of the rivers Fiddich and Dullan, tribu-taries of the mighty Spey. In this bottling there is a coming together of two types of cask that combined make something truly special. The long-term maturation in bourbon cask has been freshened with a portion of short-term aging in syrah wine casks from the Languedoc region of Southern France imparting a gentle hint of spicy fruitiness to the spirit.

Scapa 14-year-old Single Malt Whisky ...............................$44.99

This Orkney distillery has been effectively mothballed for the past seven years but small amounts of spirit have been made to keep stocks up. The new Scapa 14-year is the first of a series of special bottlings. There are only two distilleries in the Orkney Isles, the most northerly place where Scotch whisky is produced. Scapa is one of them—a tiny, traditional distillery now being carefully refurbished. Delicate and smooth, with a heather-honey sweetness, Scapa truly stands out!

2004 Bordeaux Report...Coming Soon!

In early April Clyde, Ralph and Trey returned once again to Bordeaux to taste through thousands of wines so that you won’t have to!

Only those deemed exemplary among the wines of the sometimes challenging 2004 vintage will be offered on a Pre Arrivals basis.

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Whisperkool Cooling Units

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) $1049
- Whisperkool 3000 (650 cu ft) $1249
- Whisperkool 4200 (1,000 cu ft) $1349
- Whisperkool 6000 (1,500 cu ft) $1749
- Whisperkool 8000 (2,000 cu ft) $1895

The above prices include the new digital PDT thermostat.

Prices do not include shipping.

Riedel Since 1756

Glasses must be shipped in case quantities.

Vinum Series—Machine-made, 24% lead crystal per glass per case
- Bordeaux (6 per case) $17.99 $107.94
- Burgundy (4 per case) $17.99 $71.96
- Chardonnay (6 per case) $14.99 $89.94
- Champagne Prestige (6 per case) $16.99 $101.94
- Port (6 per case) $14.99 $89.94
- Single Malt (6 per case) $14.99 $89.94

Many other glasses—Call for prices.

Spiegelau Glasses

These are excellent values for everyday use. Glasses must be shipped by the case (6 glasses per case). per glass
- Bordeaux glass (6 per case) $6.99
- Burgundy glass (6 per case) $6.99
- Port glass (6 per case) $6.99
- White wine glass (6 per case) $6.99

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

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

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Lower Prices!

VINOTHEQUE STORAGE CABINETS

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

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Screwpull Lever Pull $59.95

Instapull Wine Opener $10.99

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

WINE OPENERS

Redwood City Wine Storage Lockers!

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

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

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

Shipping Information

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

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

1-800-247-5987

Local Delivery Service is also available. Please contact your local K&L. Please note, there is a 5% restocking fee for returned or cancelled orders.
Join One of Our “Wine of the Month” Clubs and SAVE $$$

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

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

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

—Dave Rosenzweig

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

SIGNATURE RED COLLECTION
This is a Club for the connoisseur and the passionate wine lover. Two magnificent bottles of red will arrive each month. Though drinkable now, they would benefit from cellaring. Wines in this Club normally sell for between $30 and $50 a bottle. Monthly Cost: Only $49.95 + Shipping (+ Tax for CA residents only). All reorders are $23.95 per bottle. Previous Signature selections (Wine Spectator-listed prices): 2000 Pine Ridge “Stags Leap” Cabernet ($70), 2000 Signorello Cabernet ($48) and 2002 Torbreck “The Steading.”

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

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