More Favorite Bordeaux - New to Old

2003 Château d’Aiguilhe, Cotes de Castillon ($31.99) Ralph’s pick for 2003 right bank values. 91 points from the Wine Spectator: “Aromas of blackberry, spices, chocolate and meat follow through to a full-bodied palate, with lots of juicy fruit. Luscious finish. Gorgeous.”


1997 Domaine de Chevalier, Pessac ($32.99) This wine is delicious right now. According to the Wine Spectator: “Wonderfully aromatic, with beautiful plum and toasted oak character on the nose. Medium-bodied, with velvety tannins and a medium, fruity finish.” (01/2000).

1999 Château Smith Haut Lafitte, Pessac (1.5L) ($109.99) Clyde loves this wine! Direct from property. 90 points Parker: “There are loads of fruit and charm as well as a creamy texture revealing hints of tobacco, currants, and wood smoke. It is medium-bodied and supple-textured, and will provide ideal drinking over the next 12-15 years.”

1970 Château Pichon-Lalande, Pauillac ($195.00) Clyde cut his teeth on this vintage-still great wine. 94 points Wine Spectator: “Fresh and complex, generous in character, with lovely dried cherry and spice aromas that follow through on the palate. Full-bodied, with concentrated fruit and firm tannins, this has a long life ahead.” (11/97)

1970 Château Ducru-Beaucaillou, St-Julien ($245.00) 92 points Robert Parker: “This wine has been fully mature and delicious for many years … It has always been an outstanding wine for the vintage - complex, rich, savory, and the quintessentially elegant Bordeaux. This beauty continues to reveal the fragrance and finesse that one expects from Lafite-Rothschild but so rarely finds.” (06/96)

1976 Château Latour, Pauillac (1.5L) ($629.00) K&L started selling wine this year! According to the Wine Spectator: “…nearing full maturity, this offers cigar box, herbal and woody aromas and flavors. Supple on the palate, yet firm on the finish.--Latour vertical.” (12/97)
2006 Bordeaux—Back to Reality

After the fabulous 2005 vintage (in terms of quality and in terms of profits made by the properties), the 2006 Bordeaux vintage is more in line with 2004. That is to say, in terms of quality it is a very good vintage that is perhaps a bit better than 2004, 2002 and 2001. There are some stunning wines; in fact, a few wines are better in 2006 than they were in 2005! As far as what the prices will be, that is anyone’s guess right now. But the mood of the owners seems to be to discuss 2006 prices in terms of the outrageously high 2005s, never mentioning the prices of 2004, 2002 and 2001. Of course, the 2006 campaign depends on the prices. The U.K. buyers and negociants are pleading that the prices return to 2004 levels, while the producers (with quite a nice bankroll from 2005) seem not to be inclined to go there. We shall see!

—Clyde Beffa from Bordeaux

Brick’s Bordeaux Picks

Spring is in full bloom, time for one of our favorite outdoor activities: baseball. How about a few wines to enjoy with all of this merriment?

Out of the box like Ichiro comes the 2004 Doisy Daene “Grand Vin Sec” Denis Dubourdieu ($14.99). From the famous Sauternes house, this dry white wine is perfect for spring drinking. The nose is like walking out onto a manicured golf course, full of freshly cut, slightly damp grass. Betraying its Bordeaux roots, this is almost New Zealand-like with its zesty acid and grapefruit. Add some fennel and wax bean and you have a perfect wine for Caesar salad.

Next are a couple of sleepers like last year’s Tigers. The 2002 Les Allees de Cantemerle, Haut-Médoc ($14.99), is the second wine of Château Cantemerle, and it is fantastic right now. Like BBQ-ed fruit, the nose is appetizingly both sweet and smoky. Add dustings of coffee, baking cocoa, menthol and iron and you start to realize this is a serious second wine for under $20. Not to be confused as a tagalong, the 2004 Parenchere, Bordeaux ($13.99) is packed with dusty blackberries and toasted anise seed. This is a lithe little wine, charming with its spice and juice, simple enough for a cocktail yet hearty enough to go with a couple of onglet steaks.

If you have to have some big names, the 2001 Ducru-Beaucaillou, St-Julien ($64.99) offers unmistakable richness and depth, bubbling over with pastille candies and pepper gelee. Exotic, spiced and intensely flavored, this is just starting to come into its own. Then there is the spectacular 1996 Cos d’Estournel, St-Éstephe ($129.00). This is the beginning of the Cos that is today, slick, exotic and polished. Black raspberry, licorice and a note of roasted coffee lace this otherwise earth-driven effort. Give this another 2-5 years of time to develop. Go As’!

—Bryan Brick

Bearden’s Bordeaux Picks

Here at K&L Wine Merchants our Bordeaux shelves are fast being restocked with a mix of brand new wines from the most recent vintages, as well as the return of some old favorites.

2005 Jauuin Cuvee Prestige, Cotes de Castillon ($11.99) This concentrated bargain from the fantastic 2005 vintage has got to be tasted to be believed. Rich scents of berry and tobacco from this deep, dense bargain. The body is round and deep with dark currant fruit that stays firm and focused. Substantial but finely integrated tannin make this wine very food friendly.

2005 Roland la Garde, Premier Cotes de Blaye ($15.99) This deep purple blend of 70% merlot and 30% cabernet sauvignon is a bit more elegant and complex than the Jouanin, but every bit as deep and concentrated. Subtle aromas of damp clay, spice, fruit and game lure you in to the smooth middle of sweet, dark fruit and a touch of chocolate. The long finish shows traces of limestone with very fine tannin, and stays fresh, focused and palate cleansing.

1999 Branaire-Ducru, St-Julien ($54.99) This old favorite is back in stock but don’t look for it to last long. Always approachable, this has slipped into its “prime years” with grace and dignity. Broad, plump and gently earthy, this displays a complex array of sweet plum, mineral and dark fruits. Soft tannin and an overall sense of elegance make this delicious for dinner tonight.

2001 Branaire-Ducru, St-Julien ($39.99) This is drinking beautifully now but can be cellared further as well. Here we have red as well as black fruit, minerals and earth in a lively, savory style. A great price on classically styled Bordeaux! What are you waiting for?

2002 La Louviere Blanc, Pessac-Leognan ($26.99) Several years of bottle age have done wonders. Spiced pear, baked apple, oak and citrus flow from the rich, firm mid-palate of this young classic. The finish is complex and dry with minerals, lemon, honey and even some tropical notes. Fantastic!

—Steve Bearden
2005 Bordeaux Futures—One of the Greatest Vintages of the Last 100 Years!

Angelus, St-Emilion—96-98 points Robert Parker
Barde-Haut, St-Emilion—90-93 points Robert Parker
Bellevue Mondotte, St-Emilion—95-100 points Wine Spectator
Bertrandot, Médoc—Spice on the nose. Elegant wine.
Beychevelle, St-Julien—91-93 points Robert Parker
Bourgneuf, Pomerol—92-94 points Wine Spectator
Brane Cantenac, Margaux—91-93 points Robert Parker
Brown Rouge, Pessac—88-90 points Robert Parker
Brun, St-Emilion—12.99

Spicy, black cherries. Good richness. Intense with earth and minerals.

Canon, St-Emilion—90-93 points Robert Parker
Caronne Ste. Gemme, Haut-Médoc—89-91 points Spectator
Caronne Ste. Gemme, Haut-Médoc (1.5L)
Carruades de Lafite, Pauillac—89-91 points Wine Spectator
Clarke, Listrac—90-92 points Robert Parker
Clerc Milon, Pauillac—92-94 points Wine Spectator
Climens, Sauternes—Janos Robinson: “unusually sweet, rich…”
Clos du Marquis, St-Julien—92-94 points Wine Spectator
Clos Marsalette, Pessac—90-92 points Robert Parker
Cos d’Estournel, St-Éstephe—95-100 points Wine Spectator
Coulhins Lurton, Pessac—89-91 points Wine Spectator
d’Aiguilhe, Cotes de Castillon—89-91 points Parker and Spectator
d’Armailhac, Pauillac—90-93 points Robert Parker
d’Angludet, Margaux—90-92 points Robert Parker
Dauzac, Margaux—90-92 points Robert Parker
Desmirail, Margaux—Elegant, from Brane Cantenac owners
Doisy Vedrines, Sauternes—92-94 points Wine Spectator
Domaine de Chevalier Rouge, Pessac—91-94 points Robert Parker
Ducru-Beaucaillou, St-Julien—95-100 points Wine Spectator
Ferrand Latigue, St-Emilion—89-91 points Robert Parker
Ferrière, Margaux—89-91 points Wine Spectator
Figeac, St-Emilion—92-94 points Wine Spectator
Fombraube, St-Emilion—90-92 points Robert Parker
Franc Mayne, St-Emilion—90-92 points Robert Parker
Goulée, Médoc—89-91 points Robert Parker
Grand Puy Ducasse, Paulliac—“Sleeper of the vintage.”
Grand Puy Lacoste, Paulliac—92-94 points Robert Parker
Gruaud Larose, St-Julien—89-91 points Wine Spectator
Guiraud, Sauternes (375ml $26.99)—95-100 points Spectator
Haut Bergey Rouge, Pessac—91-93 points Robert Parker
Haut Bergey Blanc, Pessac
Haut Brion, Pessac—96-100 points Robert Parker
Haut Bailly, Pessac—93-95 points Robert Parker
Haut Marbuzet, St-Éstephe—90-92 points Robert Parker
La Cour d’Argent, Bordeaux—“Sleeper of the vintage.”
la Croix de Beaucchini, St-Julien—89-91 points Wine Spectator
la Fleur de Baudricot, Lalande de Pomerol—90-92 points Parker
La Tour Carnet, Médoc—89-91 points Wine Spectator
La Fite Rothschild, Pauillac—95-100 points Wine Spectator
La Mondotte, St-Emilion—95-100 points Wine Spectator
Langoa Barton, St-Julien—92-94 points Wine Spectator
Lautor, Paulliac (1.5L $1629.00)—98-100 points Robert Parker
Le Fer, St-Émilion—Great concentration. Sweet and lush.
Léoville Las Cases, St-Julien—95-100 points Wine Spectator
Les Gravières, St-Emilion—“Silky tannins…Balanced.”
Les Forts de Latour, Paulliac—95-100 points Wine Spectator
Lucia, St-Emilion—92-94 points Parker
Lynssole, St-Emilion—92-94 points Robert Parker

Malartic Lagraviere, Pessac—90-93 points Robert Parker
Margaux, Margaux—96-100 points Robert Parker
Montrose, St-Éstèphe—94-95 points Robert Parker
Mouton Rothschild, Paulliac—94-96 points Robert Parker
Nenin, Pomerol—92-94 points Wine Spectator
Pagodes de Cos, St-Éstèphe—89-91 points Wine Spectator
Pape Clement Blanc, Pessac—95-100 points Wine Spectator
Pape Clement Rouge, Pessac—96-100 points Robert Parker
Pavie, St-Émilion—98-100 points Robert Parker
Pavillon Rouge, Margaux—92-94 points Wine Spectator
Petit Mouton, Paulliac—88-90 points Robert Parker
Petit Village, Pomerol—90-92 points Robert Parker
Phelan Segur, St-Éstèphe—89-91 points Wine Spectator
Picard, St-Éstèphe—Sweet ripe with a full, round palate impression.
Pichon Baron, Paulliac—92-95 points Robert Parker
Pichon Lalande, Paulliac—92-94 points Wine Spectator
Pierre de Lune, St-Emilion—92-94 points Robert Parker
Potensac, Médoc—22.99

Wine Spectator: “Currants, minerals and berries follow through to a full bodied palate, with silky tannins and a long, rich finish… Another 2003 and 2000.”
Quinault l’Enclos, St-Emilion—Parker 92-95 points
Rauzan Gassies, Margaux—90-93 points Robert Parker
Rieussec, Sauternes (375ml $34.99)—95-100 points Spectator
Roc de Cambes, Cotes de Bourg—87-90 points Stephen Tanzer
Rochebelle, St-Emilion—Exceptional palate with great sweetness
Rouget, Pomerol—92-94 points Wine Spectator
Senejac, Haut-Médoc—90-92 points Robert Parker
Siran, Margaux—89-91 points Wine Spectator
Sociando Mallet, Haut-Médoc—92-94 points Robert Parker
St Pierre, St-Julien—92-94 points Robert Parker
Tour de Mons, Margaux—89-91 points Wine Spectator

SAUTERNES IN STOCK

Ch. d’Yquem Vertical sets (12 bottles) ...........................................$499.00

1976 Doisy Vedrines .................................................................$59.99
According to Robert Parker: “In many respects a typically chunky, fat, corpulent Doisy-Vedrines, the 1976 reveals plenty of ripe, viscous, honeyed fruit, good botytsis, full body, and enough acidity…”

1989 Crème de Tete Suduiraut ..................................................$349.00
96 points Wine Spectator: “An amazing, full-bodied Sauternes with the texture of double cream, cascading its exotic blend of orange-pee, thyme, dried-herb and honey flavors to a long finish.”

1989 Rieussec .................................................................$77.99
94 points Robert Parker: “A fat, rich, broad-shouldered wine, with great depth and richness, and a formidably high alcohol content... Its evolution should be fascinating to follow. Anticipated maturity: 1998-2015.”

Super delicious bargain. Creamy, rich, perfectly balanced.

2001 Bastor LaMontagne ..................................................$31.99
2001 Liot, Barsac .................................................................$29.99
2002 de Fargues (375ml $34.99)—92-94 points Robert Parker
2002 Rieussec (375ml $28.99)—92-94 points Wine Spectator
2002 d’Yquem (375ml $109.99, 1.5L $399.99) ........$209.99
96 points and a Collectibles designation from the Wine Spectator.

2003 Doisy Vedrines (375ml $17.99)—89-92 points Robert Parker ....$34.99
2003 La Clotte-Cazalis (375ml) Good score in Spectator ....$17.99
2003 Rieussec .................................................................$79.99

See our website www.klwines.com for tasting notes and accurate inventories.
2006 Bordeaux: Highlights from a Brutal Walk in the Park

The daily schedule of “The King of the Medoc,” Clyde Beffa Jr. has not changed much over the many years; it remains brisk and brutal. In the evaluation of the 2006 vintage the King brought me with him and his most trusted consultants, the Baron of St. Louis and the Prince of Filet Mignon. We managed to taste over 700 wines in seven business days. All that travel in and out of cars is also taxing on the body. Lunch and dinner are rewarding necessities on a business adventure like this.

In general the trip was tough on the palate. The 2006s are vivaciously bright colored wines with lovely fresh and fragrant fruit on the nose but many do not have the ripeness in the mouth to match up to the racy acidities and drying tannins that follow. Looking at my notes, however, it is clear that once again the finest estates in Bordeaux, which is the major aspect of our business, did very well. I found that only a couple of 2006s were better than their 2005s. The wines of 2005 have the lovely ripeness and length in the middle of the wine and the finish that is missing in many 2006s. 2006, like 1986 and 1996 before it, finds itself in a tough spot coming after a real good/great vintage with high prices. The commercial success of this vintage and our recommendations will depend of course on the pricing of the wines. For me they had better come good/great vintage with high prices. The wines of 2006 Bordeaux: Highlights from a Brutal Walk in the Park


Dimanche 1st: More weak golf but fun party with more good wines! Bollinger Champagne, CONTINUED ON PAGE 17...
<table>
<thead>
<tr>
<th>Year</th>
<th>Wine</th>
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<td>Château Kirwan, St-Estephe</td>
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K&L buys many imported wines directly from the producers or negociants. We taste the wines at the property and negotiate with the seller, often finding wines that are not available in the U.S. market. And we get the wines for our customers less. No middlemen!

France: Alsace/Loire Valley

Cremant d'Alsace, Charles Baur - Delightful sparkler, refreshing! ..........................$14.99
Cremant d'Alsace, J.P. Becker .................................................$14.99
2004 Muscat Grand Cru Fruehn, J.P. Becker ........................................$17.99
2004/05 Riesling Grand Cru Eichberg, Charles Baur .......................$19.99
2005 Touraine Rosé Régaie, Grange Tiphaine ........................................$9.99
2005 Muscadet, Château la Morinière VV .......................................$11.99
2005 St Nicolas de Bourgueil Expression, Joel Talau .........................$13.99
2005 Sancerre Blanc, Franck Millet ....................................................$13.99
2005 Sancerre Rosé, Franck Millet ..............................................$13.99
2004 Sancerre Rouge, Franck Millet .....................................................$13.99

Our biggest sellers, Millet wines rock!

2005 Cotes de Loire Blanc, Benedict de Ryke ........................................$14.99
2004 Menetou Salon Morogues, La Tour St Martin .................................$14.99
2004 St Nicolas de Bourgueil VV, Joel Talau ........................................$16.99
2005 Sancerre Chavignol Rosé, Gerard Boulay .......................................$16.99
2005 Sancerre Tradition Insolite, Franck Millet .......................................$21.99
2004 Sancerre Chavignol Clos du Beaujou, Boulay ..............................$24.99
2005 Sancerre Mont Dames, Gerard Boulay ..............................................$29.99

Bordeaux: White/Red/Stickies/Rosé

2005 Château Reynon Blanc VV, Dubourdieu ........................................$11.99
The Reynon is full, rich, lingering.
2005 Clos Floridene, Pessac - Just arrived ......................................................$19.99
2005 Rosé de Domaine de Chevalier, Bordeaux ........................................$10.99
First time on the market! Very limited.
2005 Rosé de Calon Segur, Bordeaux ....................................................$12.99
One of the truly great values in Bordeaux Rosé. Delicious.
2005 Château Jouannin Prestige, Cotes Castillon - Just arrived ......................$11.99
2003 Château de Callac Cuvee Prestige, Graves ......................................$14.99
2005 Château Roland La Garde, Cotes de Blaye-New ................................$15.99
2003 Château Saransot Dupre, Listrac - Quite lush! ..................................$17.99
2003 Château Le Doyenne, Premier Cotes de Bordeaux .........................$18.99
2001 Château La Mission de Lalande de Pomerol ..................................$19.99
2003 Château Serilhan, St-Éstèphe - Ripe and rich! ..................................$19.99
2003 Château Leonie, Graves - Tons of upfront fruit. ................................$21.99
2000 Grand Enclos de Château Cérons Blanc (375ml) .........................$12.99
Absolutely delicious stickie.

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

White Burgundy

2004 Meursaults, “Cromin/Chavalières” Jean Monnier ..........................Inquire
2004 Bourgogne Aligote, Domaine Jean Monnier ..................................$10.99
2005 Macon Charnay, Domaine Raynaud .................................................$11.99
2005 St-Veran, Domaine des Nembrets, Denis Barraud .........................$13.99
2004 Bourgogne Chardonnay “Signature,” Champy ................................$15.99
2004 St-Romain Blanc, Champy ...............................................................$19.99
2004 Pernand-Vergelesses Blanc, Maison Champy ..................................$21.99
2004 St-Aubin “Murgers Dents de Chien” 1er Cru, Champy ..................$29.99

Southern France

2005 Sauvignon Blanc, Felines Jourdan .............................................$7.99
2004 Marselan, Domaine l’Attillon (Organic) .......................................$8.99
2006 Rosé, Domaine l’Attillon (Organic) .............................................Inquire
Cremant de Limoux, Aimentary Arques “1531” ......................................$9.99
2004 Coteaux de Languedoc, Dom Beau Thorey “Patus” ....................$11.99
2003 Limoux Domaine Begude Chardonnay .........................................$11.99
2006 Sauvignon Blanc, Begude ............................................................$12.99
2005 Pinot de Rose-Begude .........................................................$13.99
2002 Minervois La Vigne “Loriza” .....................................................$14.99
NV Tradition Brut Sparkling, Denois ..................................................$14.99
NV Cerdon de Bugey, Caveau de Mont St July .....................................$14.99
2004 Cotes Roussillon, Le Roc des Anges “Segna de Cor” .....................$14.99
2003 Cotes du Languedoc, Beauphore “Dance des Ceps” ...............$15.99
2003 Vin de Pays d’Oc, Denois “Chloé” ...............................................$19.99
2004 Cotes Roussillon, Le Roc des Anges “VV” ...................................$19.99
2004 Palette Blanc, Château Simone ..................................................$29.99
2003 Palette Rouge/2005 Palette Rosé, Château Simone .........................$33.99
2004 Cotes du Roussillon, Dom Le Roc des Anges “1903” .................$34.99

Rhône

2005 Cotes du Rhone Villages, Vinsobres, Jaume ..................................Inquire
2005 Côtes du Rhône, Cecile Chassagne ...........................................$10.99
On the palate, the wine is well rounded with mouth-filling fruit, a bit of spice and a good balance of acidity and fruit. It finishes with delicate, sweet tannins.
2005 Rasteau “Dame Victoire” .........................................................$12.99
Clairette de Die Cave Carod ...............................................................$12.99
2004 Beaume-de-Venise, Ferme St Martin “Terres” .............................$12.99
2004 Lirac, Domaine Duseigneur “Ang lique” ....................................$12.99
2003 Cabernet Sauvignon, Domaine Soumade-Fine value! ...............$12.99
2003 Côtes du Rhône Vignoles-Rasteau Domaine Girasols ....................$15.99
On the palate there are layers of concentrated red fruits and with silky, integrat-
ed tannins and a very nice structure filling in the end.
2004 Beaume-de-Venise, Ferme St Martin “Cuvee St Mar” ..................$16.99
2004 Lirac, Alain Jaume “Clos de Sixte” ..............................................$16.99
2003 Rasteau Prestige, Domaine Soumade .........................................$17.99
2004 Châteauneuf-du-Pape, Image de Sud (K&L Cuvee) .......................$19.99
On the nose there’s an explosion of berry aromas with violets and spice. On the palate, the wine is well rounded with mouth-filling fruit, a bit of spice and a good balance of acidity and fruit. It finishes with delicate, sweet tannins.
2005 Côtes du Rhône, Domaine Marcoux ...........................................$22.99
2003 Châteauneuf-du-Pape, Château Vaudieu .....................................$26.99
Stunning wine-crushed raspberries! 90 points Parker!
2004 Côte Rôtie, Joel Champe “La Villiere” ..............................................$34.99
2003 Châteauneuf-du-Pape, Ch Vaudieu “Val de Dieu” .................$49.99
2004 Châteauneuf-du-Pape, Domaine Marcoux ..................................$49.99
90-93 points Robert Parker

Champagne

A new container just landed: 1, 200 cases of including Ariston, Michel Arnould, Bonville, Gonet, Fleury, Tariant, Bruno Michel, Launois and LeClerc Briant!
Ariston Carte Blanche Brut ..............................................................$22.99
Tasting Bar Schedule for May, 2007

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

Saturday, May 5: Rhone varietals from France, Australia, California and other locales in San Francisco. Southern Rhone in Redwood City and Hollywood.

In San Francisco, there will be a tasting of Rhone varietals around the world. In Redwood City and Hollywood the focus will be on the Southern Rhone, particularly Châteauneuf-du-Pape. Tasting price TBA.

Saturday, May 12: Wines of the Alsace and Loire Valley in all three stores.

Jeff Vierra and Eric Story present the latest arrivals from this under-valued region. An eclectic selection of reds and whites that is sure to make the transition from spring to summer all the more easy. Tasting price TBA.

Saturday, May 19: Bordeaux in all three stores.

All three stores will host a Bordeaux tasting with picks from Clyde, Ralph, Steve and Bryan. Eight reds, one white and one Sauternes, as is our custom. Tasting price is $20.00.

Saturday, May 26: Wines of Italy in all three stores.

Greg St. Clair, Mike Parres and Kirk Walker return to the wonderful world of Italy to show off their latest and greatest picks. These are sure to be unusual and deeply satisfying selections. Tasting price TBA.

—Scott Beckerley, Kerri Conlon, Jeff Garneau and Chip Hammack

SAUTERNES IN STOCK

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


1976 Doisy Vedrines ................................................................. $59.99

1989 Rieussec ................................................................. $77.99

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

Super delicious bargain. Creamy, rich, perfectly balanced.

2001 Bastor LaMontagne ................................................................. $31.99

2001 Liot, Barsac ................................................................. $29.99

2001 Dodun-Delicious stickie-great value! ........................................................ $25.99

2002 de Fargues (375ml $34.99) ................................................................. $69.99

92-94 points Robert Parker (04/05) Five Stars from Decanter magazine: “Tight and youthful and biding its time, this has a nose of citrus and mandarins, while the wine is concentrated, full bodied, with ripe citrus tones and fine acidity…”


2002 Yuqem (375ml $109.99, 1.5L $399.99) ................................................... $209.99

A beautiful wine, all purity and finesse, very long with incredible balance. 96 points and a Collectibles designation from the Wine Spectator.

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


2003 La Clotte-Cazalis (375ml)-Extremely good value .......................... $17.99

2003 Lafaurie Peyraguey (375ml) ................................................................. $31.99

Number six on Spectator’s Top 100 list for 2006. Very limited availability.

Our top ten recommendations are listed at our website www.klwines.com
See our new-arrival Cabernets with tasting notes on our website at www.klwines.com

Maury's Mas Amiel

This month I am presenting three enticing dessert wines from Maury. Maury, located in the arid Mediterranean climate of France’s Eastern Pyrenees, is one of two appellations for Vin Doux Naturels or fortified dessert wines in the Roussillon. The wines are grenache based, and the reds are rich and decadent, exuding ripe berry and chocolate aromatics. All three wines are luscious but fresh and vivacious too, making them incredibly well balanced and food-friendly. Mas du Amiel is perhaps the most well-known domaine in the appellation of Maury.

2003 Maury Blanc Domaine Mas Amiel ($19.99) This rare white dessert wine is made from grenache gris. It is bright and fresh and tastes remarkably dry for its whopping 118g/l of residual sugar. Scents of diesel, mandarin, orange blossom and star anise radiate from a mineral core. The wine is round and supple without being heavy, fat or cloying. It would be a deliciously refreshing way to end a meal and favor, and make a new friend!

2004 Châteauneuf-du-Pape Bosquets des Pape Tradition .....$32.99
2004 Châteauneuf-du-Pape Bosquets des Pape “Chantemerle”$49.99
2004 Crozes Hermitage Domaine du Colombier
“Cuvee Gaby” .................................................................$24.99
2004 Hermitage Yann Chave .................................................$54.99
2003 Cornas Robert Michel “Cuvée des Coteaux” ..............$44.99
2003 Côte Rôtie E. Guigal Brune et Blonde .........................$59.99
2004 Côte Rôtie Joel Champet “La Vialliere” .........................$34.99
2004 Côte Rôtie Château de Saint Cosme ............................$59.99

Jim C’s View Down Under

The 2005 Hewitson “Ned & Henry” Shiraz Barossa Valley South Australia ($17.99), including a bit of mourvèdre, sees 15 months in barrique. Sourced from old vines, the wine displays great purity with blackberry, bittersweet chocolate, spice and meaty notes. This is quite rich and intense stuff! 92 points from Robert Parker.

2005 Stormhoek Sauvignon Blanc ........................................$8.99
2005 Porcupine Ridge Syrah ................................................$10.99
2006 Mulderbosch Chenin Blanc, Stellenbosch ...................$12.99
2006 Thlema Sauvignon Blanc, Stellenbosch .......................$15.99
2005 Rustenberg Chardonnay Stellenbosch .........................$17.99
2006 Mulderbosch Sauvignon Blanc, Stellenbosch ...............$18.99
2005 Anwilka, Constantia Stellenbosch ..............................$35.99

—Nadia Dmytriw

—Jimmy C
## Old & Rare Domestic Cabernet & Blends

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## Domaine Begude

K&L is pleased to present the wines from Domaine Begude, a family-owned property located high in the foothills of the Pyrenees. Here, owners James and Catherine Kinglake (along with assistance of a thoroughly French winemaking team) craft a small range of delicious wines from their 25 hectare property. The approach at Begude is hands on and artisanal to the max. They are wines to live by and feel good about. Let’s all raise a glass to Domaine Begude!

**2006 Vin de Pays d’Oc Domaine Begude Sauvignon Blanc** ($12.99) This elegant and crisp sauvignon blanc is more in the style of a Loire Valley Sancerre, with its vibrant sharp mineral laden nose, fresh citrus fruits and plenty of snap crackle and pop. This is the perfect accompaniment to grilled fish, oysters, or just by itself. Make this one your house white!

**2006 Vin de Pays d’Oc Domaine Begude Pinot Rosé** ($12.99) This vibrant Pinot Rosé is fast becoming one of our staff favorites. More in the style of a Loire Valley Sancerre rosé, this salmon-colored pink beauty exhibits nuances of cherries, plums and rosehip, with just a hint of wet stone minerality. And if you think rosé is too tutti frutti for your taste, then we invite you to try a glass of this dry beauty. Enjoy with charcuterie or grilled tuna... — Mu Lan Chan

## Domaine l’Attilon of Arles in Provence

After graduating from an agronomic ingenieur school, M. Renaud de Roux bought an 18th century estate rich with 400 years of wine producing history. After suffering from breathing problems due to the side effects of chemicals, M. Renaud de Roux converted to a strictly organic cultivation. He was also one of the first growers to plant marselan (a cross between grenache and cab), which is perfectly suited to Provence. The 2004 *l’Attilon Marselan* ($8.99) is a dichotomy on the palate. Initially you get the levity and light temper of the grenache followed by the stern gravity of the cabernet. Overall this marriage is pleasing. Pronounced violets on the nose next to a mouthful of lively and snappy fruit with fresh, deep black currant flavors. There is nothing gushy or goopy about this wine. It’s got a strong acidic presence that mingles with dusty tannins. Enjoy this “little big guy” with bistro fare. Now that spring is officially here, we also have the **2006 l’Attilon Rosé** ($8.99). This is more fresh than complex, and so satisfying on a hot night or whenever the mood strikes. — Kelyn Healy

## Port 1955-2003

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2004 Bridesmaid Napa Red $38.99
2004 Beringer Knights Valley $16.98
2004 Beringer Founders' $7.98
2004 Avalon, Napa $9.99
2003 Tin Barn Napa Meritage $22.99
2003 Trefethen, Napa $39.98
2003 Silverado, Napa $39.98
2003 Robert Mondavi Reserve $99.98
2003 Raymond Reserve, Napa $24.99
2003 Mount Veeder, Napa $29.99
2003 Quintessa, Rutherford $99.98
2003 Raymond Reserve, Napa $24.99
2003 Robert Mondavi Reserve $99.98
2003 Rombauer, Napa $29.99
2003 Rubicon Estate $109.00
2003 Slaughterhouse Cellars, Ruth $63.99
2003 Sequoia Grove, Napa $27.99
2003 Silverado, Napa $32.98
2003 Trefethen, Napa $36.99
2003 Terra Valentine, Napa $27.99
2003 Tin Barn Napa Meritage $22.99
2004 Alexander Valley Vineyards $13.99
2004 Avalon, Napa $9.99
2004 Beringer Founders' $7.98
2004 Beringer Knights Valley $16.98
2004 Bogle, California $9.99
2004 Bridesmaid Napa Red $38.99
2004 Chappellet "Pritchard Hill" $109.00
2004 Chimney Rock, Stag's Leap $44.99
2004 Cloverdale Ranch, Alex Vly $23.99
2004 Darioush, Napa $62.99
2004 Decoy Napa Red Wine $25.99
2004 Desert Wind "Ruah" Wash $12.99
2004 Donati Family Claret $17.99
2004 Edge, Napa $16.99
2004 Elizabeth Spencer, Napa $29.99
2004 Far Niente, Oakville $94.99
2004 Francis Coppolla "Claret" $12.99
2004 Frog's Leap, Napa $32.99
2004 Hawk Crest, California $9.99
2004 Hess Select, California $10.99
2004 Honig, Napa $29.99
2004 J. Lohr “Seven Oaks” $10.99
2004 Joseph Phelps, Napa $44.98
2004 Justin, Paso Robles $21.99
2004 Kapcsandy “State Lane” $99.99
2004 Kendall Jackson Grand Res $22.99
2004 Ladera, Napa $29.98
2004 Ladera “Howell Mnt” $64.99
2004 Merryvale “Starmont” $18.99
2004 Moon Mountain, Sonoma $12.99
2004 Palazzo, Napa Red $39.98
2004 Paul Hobbs, Napa $79.99
2004 Provenance, Rutherford $29.99
2005 Eric Kent Sonoma Chardonnay ($33.99) Eric Kent is a small producer whose labels and wines are the talk of the town. Every different wine from Eric Kent features an “artist label.” They feel that each artist brings a unique vision that complements the spirit behind each wine. A nice element to most of the Eric Kent wines is the presence of bright acidity along with the richness of fruit. The most obvious in the Sonoma Chardonnay. Rich, decadent upfront fruit leads to hints of lime, melon and butterscotch. Finish is long and clean. Great food-friendly Chardonnay! All Eric Kent wines are limited with 300 cases of the Pinot Noir produced and 225 cases of Chardonnay.
2005 Emeritus Russian River Pinot Noir ($31.99) Released May 1, this highly anticipated wine from Brice Jones, founder of Sonoma Cutrer is now available. Emeritus sits on top of Sonoma’s Gold Ridge, which runs from Sebastopol to Forestville. All the fruit that goes into Emeritus is estate grown and bottled in the Russian River Valley AVA of Sonoma. Their first release, the 2005 Russian River Pinot shows the delicate side of Pinot Noir. Vibrant fruit, classic Pinot flavors and a focused, balanced finish will allow the wine to be paired with a variety of foods. If you are looking for a “Syrah-like” Pinot look someplace else! This wine is all about bright acidity, lively fruit and finesse. Enjoy!
—Trey Beffa

Don’t Miss K&L Hollywood’s Grand Opening!
Held at the K&L Hollywood store (1400 Vine Street) on Saturday, June 9, from 2 to 5 p.m. Many top wineries will be in attendance!
For accurate, daily listings of our Burgundy inventory check our website at www.klwines.com
2005 Esser Vineyards, Calif ..............$12.99
2005 Etude, Carneros ........................$37.99
2005 Lazy Creek “M&B”, Anderson .......$27.99
2005 Lily, Sonoma ...........................$17.99
2005 Lioco “Michaud” Chalone ..........$34.99
2005 Londer, Anderson Vly ...............$31.99
2005 Loring ........................................Inquire
2005 Lucia, "Gary’s Vineyard" ..............$49.99
2005 Lucia, Santa Lucia Highl ............$39.99
2005 Lutea, Russian River .................$31.99
2005 Mark West, Central Coast ..........$9.99
2005 Melville, Santa Rita .....................$23.99
2005 Migration, Anderson Valley .....$31.99
2005 Adelsheim, Willamette Vly .........$24.99
2005 Ambullneo “Mastiff” .................$74.99
2005 Archery Summit “Premier Cv” ......$36.98
2005 ABC, Santa Barbara .................$15.99
2005 Bethel Heights, Ore .................$24.99
2005 Broadley, Willamette Vly .........$29.99
2005 Cambria “Julia’s” .......................$17.98
2005 Capiaux Cellars “Chimera” .........$26.99
2005 Carmel Road, Monterey ............$15.98
2005 Chalone Estate .........................$26.99
2005 Chalone, Monterey ....................$13.99
2005 Chehalem “3 Vineyards” .............$21.99
2005 David Bruce, Central Coast ......$19.99
2005 Foley, Santa Rita Hills ...............$29.99
2005 Hahn Estates, Monterey ............$15.99
2005 Hitching Post, Santa Maria ......$29.99
2005 Hitching Post “Cork Dancer” .......$23.99
2005 J. Wilkes “Solomon Hills” .........$37.99
2005 Lazy Creek “M&B”, Anderson .......$27.99
2005 Lily, Sonoma ...........................$17.99
2005 Lioco “Michaud” Chalone ..........$34.99
2005 Londer, Anderson Vly ...............$31.99
2005 Loring ........................................Inquire
2005 Lucia, "Gary’s Vineyard" ..............$49.99
2005 Lucia, Santa Lucia Highl ............$39.99
2005 Lutea, Russian River .................$31.99
2005 Mark West, Central Coast ..........$9.99
2005 Melville, Santa Rita .....................$23.99
2005 Migration, Anderson Valley .....$31.99
2005 Morgan “Twelve Clones” .............$24.99
2005 Orogeny, Green Valley ..............$26.99
2005 Parker Station, Santa Barbara ...$10.99
2005 Patz & Hall “Hyde” .....................$54.99
2005 Paul Hobbs, Russian River .........$48.99
2005 Ponzi, Willamette Vly ...............$29.99
2005 Poppy, Monterey .......................$12.99
2005 Raptor Ridge Willamette ..........$25.99
2005 Rex Hill Oregon .......................$17.99
2005 Roessler “Dutton Ranch” ............$36.99
2005 Roessler “Red Label” .................$24.99
2005 Samsara “Ampelos” Snt Rita ......$44.99
2005 Sanford, Santa Barbara ..........$21.99
2005 Soter, North Valley .....................$31.99
2005 Stephen Ross, Central Coast ....$16.99
2005 Walter Hansel “North Slope” ......$34.99
2005 Woodhead “Braccialini” ..............$34.99
2005 Zinfandel Vintners Cuvee XXIX ....$7.98
2002 Kirkham Peak, Howell Mnt ......$14.99
2003 Hendry “Block 28” .....................$28.99
2003 Tin Barn “Dalraddy” .................$21.99
2004 Crawford “Kilt Lifter”, Napa ......$29.99
Parker: “This appears to be a Zinfandel made
with a Pinot Noir sensitivity. Lovely, rich, finesse-
styled, elegant flavors emerge from this medium
ruby-colored 2004.”
2004 D Cubed Cellars, Hwl Mnt .......$32.99
2004 Downing Fam. “Fly By Night” .......$22.98
2004 J. Runquist “Z” ..........................$18.99
2004 Moon Mnt. “Monte Rosso” ...........$26.99
2004 Pezzi King Old Vine ..................$17.99
2004 Peter Fransus “Brandlin” ..........$28.99
2004 Ridge “Geseyerville” .................$29.99
2004 Sobon “Rocky Top” ....................$12.99
2004 T Vine, Napa ..............................$30.99
2004 Unti, Dry Creek ..........................$19.99
2004 Valdez “Rockpile Road” .............$36.99
2004 Woodhead “Martinellini Rd” .......$38.99
2005 Bogle Old Vines .........................$9.99
2005 Brown Estate, Napa ....................$35.99
Deep, brilliant garnet in color, this wine exudes a
terroric nose of plum liqueur commingled with
cherry blossom and Chinese five spice. This is a
full-bodied wine with voluptuous texture exuding
gorgeously pure flavors that ooze over the palate.
2005 Dasie L Harvest (375ml) ............$24.99
2005 David Coffaro Est. Dry Creek ......$19.99
2005 Edmeads, Mendocino ...............$14.99
2005 Esster Vineyards, Calif .............$9.99
2005 Folie a Deux “Menage à Trois” ...$8.99
2005 Hartford, Russian River .............$27.99
2005 Joel Gott, Califorina .................$12.99
2005 Michael & David 7Deadly Zins ...$13.99
2005 Neyers “Tofanelli” .....................$29.99
2005 Preston Estate, Dry Creek .........$24.99
2005 Rosenblum “Monte Rosso” ........$39.99
2005 Rosenblum, SF Bay or Paso ........$13.99
2005 Seghesio Sonoma .....................$16.98
2005 Seghesio “Home Ranch” .............$29.98
2005 Shenandoah Amador Spec Res ...$7.99
2005 Storybook Mayacamas Range .......$29.99
2005 Toucan Estate ...........................$28.99
2005 Windmill Old Vine .....................$9.99
2005 Woodhead “Braccialini” ............$34.99
Rosenblum Vintners Cuvee XXIX .........$7.98

Chip’s Quips: Qupe

2004 Qupe Roussanne Bien Nacido Hillside Estate ($34.99) This is 100% roussanne, a diffi-
cult varietal with which to work. But in the capable hands of winemaker/viticulturist Bob
Lindquist it is a beautiful wine. This is confirmed by the 90 points given to the wine by Robert
Parker and the 91 points bestowed by Stephen Tanzer. Orange rind and honey suckle lead you
straight away to roussane. Minerals and white flowers give it complexity. The pears and
pineapple aromas and flavors are an added bonus. It’s hard to imagine a better domestic Rou-
sanne. Thiswine is fermented and aged in Francois Frere Burgundy barrels. This gives it a
rounder and richer texture than your average California white, while its mouth watering
freshness gives it perfect balance. Only 550 cases were made, so buy it now while the vintage
lasts. Drink it now and over the next 10 years.

2003 Qupe Syrah Bien Nacido Hillside Estate ($34.99) The Z block of the Hillside Estate
where this 100% Syrah comes from is one of the most famous sites connected to the Bien
Nacido Vineyard. Loaded with crème de cassis, blackberries and a tell-tale pepperyness that
lets you know its Syrah, there’s a smokiness that adds another layer of complexity. The wine
expands out as it hits your tongue and slides down your throat. The 2003 is more approach-
able than previous vintages of Hillside Estate. This is a dense chewy Syrah without being over
extracted. Scoring 92 points from Robert Parker and 92+ from Stephen Tanzer, this limited
production Syrah is very pleasurable to drink now and over this next decade.

—Chip Hammack

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See our internet site for more accurate inventories: www.klwines.com
**OTHER DOMESTIC WINE**

**Domestic white**

2004 Graff Chalone Pinot Blanc ........$18.99
2005 ABC Pinot Gris/Pinot Blanc ...$14.99

Stony and uplifting with just the slightest bit of barrel toast!

2005 Conundrum White Blend ........$21.99
2005 Dry Creek Chenin Blanc ........$9.99
2005 Fish Eye Pinot Grigio..............$5.99
2005 Graff Chenale Viognier .........$18.99
2005 Kunin “Stolpman” Viognier ..$26.99
2005 Lazy Creek, Riesling ..............$21.99
2005 Palmina SB Tocai Friulano ......$21.99
2005 Palmina SB Pinot Grigio ........$14.99
2005 Sobon Amador Roussanne .......$14.99
2005 Spencer Roloson Gren. Blanc ...$16.99
2005 Trefethen Napa Dry Riesling ....$12.99
2006 Pine Ridge Chenin/Viognier ....$10.98

**Sauvignon Blanc**

2004 Chalk Hill, Sonoma .................$21.99
2005 Blockheadia “Ringnosi” ........$13.99
2005 Brassfield “High Valley” .......$10.99
2005 Cakebread, Napa .................$23.99
2005 Chance Creek, Redwood Vly ...$12.99
2005 Ch St. Jean, Sonoma ............$9.99
2005 Cliff Lede, Napa ................$19.99
2005 Everett Ridge, Dry Creek .......$14.99
2005 Hushc, Mendocino ...............$9.99
2005 Joel Gott “Three Ranches” ......$11.99
2005 Kalinda, Dry Creek ...........$9.99
2005 Kathryn Kennedy .................$16.99
2005 Kunde “Magnolia Lane” ........$10.99
2005 Mason, Napa ......................$11.99
2005 Matanzas Creek, Sonoma ....$15.99
2005 Moon Mountain, Sonoma .......$9.99
2005 Quivira “Fig Tree” Dry Crk .......$14.99
2005 Rudd, Napa ......................$29.99
2005 Sauvignon Blanc Republic ......$14.99
2005 Sonoma Coast Vineyards .......$19.99
2005 St. Supery, Napa ...............$14.99
2005 Sterling, Napa ..................$10.99
2005 Turnbull, Napa ...................$12.99
2005 Voss, Napa ......................$12.98
2006 Ferrari Carano, Sonoma ........$14.98
2006 Frog’s Leap, Napa ..............$16.99
2006 Geyser Peak, California ......$8.98
2006 Honig, Napa .....................$13.99
2006 Provenance, Rutherford .......$15.99
2006 Shenandoah, Amador ..........$7.99

**Domestic Red**

2003 Altamura Napa Sangiovese ......$31.99
2004 Bacio Divino “Pazzo” ...........$24.99
2004 Bonny Doon Clos du Gilroy ....$9.99
2004 Graff Family Mourvèdre ..........$18.99
2004 Matchbook Tempranillo ......$12.99
2004 McCrea Cellars Grenache ......$27.99
2004 Paraduxx, Napa Red ............$44.99
2004 Rocca “Bad Boy Red” ...........$29.99
2004 Vino Noceto Sangiovese ......$14.99
2004 Tablas Creek “Cotes” Red ....$19.99
2005 Bucklin Mixed Blacks ............$22.99
2005 Mergerum “M3” Rhone Red ....$26.99
2005 Kunin “P. Star” Rhone Blend ..$16.99
2005 Orih Swift “The Prisoner” ..$31.99
2005 Palmina Zolotivich Dolcetto ...$17.99
2005 Porter Creek “Carignane” ...$23.99
2005 Ten Mile “Broken Road” ......$9.99
2006 Fess Parker “Frontier Red” ....$7.99

**Syrah/Petite Sirah**

2004 Kendric “Shenandoah” Syrah ..$15.99
2004 Kenneth Crawford “Bluefin” ...$32.99
2004 Hahn, Central Coast ..............$10.99
2004 Hitching Post “Purisma” ....$27.99
2004 Rocinante “Palindrome” .......$29.99
2004 Rosenblum “Rockpile” PS ......$41.99
2004 Sobon Estate Syrah ............$9.99
2004 T-Vine “Frediani” Syrah ......$32.99
2005 A Donkey & A Goat “Brk Leg” $35.98
2005 Hocos Pucos, SB Syrah ........$16.99
2005 Joel Gott California Syrah ....$12.99
2005 Mergerum “Purisma Mnt” .......$39.99
2005 Red Car “Shake, Rattle & Roll” $54.99

**Boutique Corner**

This is a great month for great wines at great prices. Many small-production wines can be a little on the pricey side. This month I have three wines showing that small production doesn’t necessarily mean expensive.

2003 Willow Brook Cellars Dutton Ranch Chardonnay ($19.99)
Yes, a Dutton Ranch Chardonnay for under $20. The fruit for this wine comes from the Old Rome Block of Chardonnay located at Dutton Home Ranch on Graton Road in Green Valley. It was a former apple orchard. Aromas of honeysuckle, pear, and green apple with hints of pineapple. On the palate, this wine is rich and full bodied with lively fruit, sweet vanilla, butterscotch flavors and a refreshing long crisp finish.

2004 Sawbuck Yolo County Malbec ($9.99)
Look out Argentina, Malbec is starting to make its presence felt in California. This wine is big and rich with an abundance of bright fruit. A blend of 77% malbec, 9% cabernet sauvignon, 7% syrah, 6% graciano, 1% tempranillo. If Malbec is your love, this is not to be missed.

2004 Matchbook Dunnigan Hills Tempranillo ($12.99)
Tempranillo is a varietal I love. A good rioja is always a pleasure. This wine will remind you how good tempranillo is. A rich, spicy wine with flavors of blueberry and black cherry. 76% tempranillo, 10% malbec, 7% syrah, 7% petit verdot. See you in the City…

—Michael Jordan
Big points! No whammies!
2005 Senorio de Barahonda Carro ($8.99) 90 points Wine Advocate: “Medium ruby-colored, it has a lovely perfume of damp earth, pepper, cassis, and blackberry. This is followed by a sumptuous wine with layers of ripe, sweet fruit, excellent balance, and no hard edges which totally belie its ridiculously silly price point. The wine is an awesome value. I had thoughts of a higher score but readers might think I’d lost my mind.”

2004 Corpus del Muni Roble ($12.99) 90 points Wine Advocate: “…a blend of 75% Tempranillo, 20% Syrah, and 5% Garnacha. The vineyards average 70 years of age. A superb value, this dark ruby-colored wine has smoky/toasty aromatics, spice, and an abundance of blue and black fruits in its broad personality. The fruit is ripe and sweet, the tannins silky, and the finish long and pure.”

2004 Bodegas Y Vinedos Maurodos Prima, Toro ($14.99) 90 points Wine Advocate: “...composed of equal parts Cabernet, Garnacha, Merlot, Tempranillo, and Syrah aged for 6 months in French, American and Hungarian oak before being bottled unfiltered. It is purple-colored, with an impressive array of aromas including vanilla, spice box, pepper, cassis, black cherry, and blackberry. Cutting a broad swath on the palate, this opulent wine has tons of flavor, ripe flavors, light tannin, and a pure, lengthy finish.” —Anne Pickett

Three from the Ribera del Duero
Located along the banks of the Duero River (also known as the Douro in Portugal, where port is produced), approximately 120 miles north of Madrid, lies the Ribera del Duero D.O. Though some cabernet and other Bordeaux varietals are occasionally employed, most famously by the likes of Vega Sicilia and Dominio de Pingus, tempranillo (known locally as tinto fino) is the star. These wines tend to show lots of dark fruit and robust tannins, making them ideal for the summer grilling season. Here are three excellent introductions to the region, all from the outstanding 2005 vintage:

2005 Bodegas Arrocal Ribera del Duero ($14.99) A nose of dark cherries leads to fleshy cherry, plum and plum skin flavors on the palate. This is the most fruit-forward wine of the line up. If you love fruit, you will love this wine. Arrocal has garnered some great press, so get this wine while it lasts.

2005 Vizcarra Roble Ribera del Duero ($14.99) This one is a little bigger and more typical of the Ribera style: dark fruit and toasty oak on the nose leading to juicy blackberry fruit on the mid-palate. The finish is savory, dry and long, with tannins that command respect (and a grilled New York strip steak).

2005 Arzuaga Navarra La Planta Ribera del Duero ($12.99) Interestingly, what could be the most impressive wine of this line up is also the least expensive. La Planta boasts a complex nose of blackberry, cassis and coffee beans (a colleague also mentioned applewood smoked bacon). I was completely blown away by the elegance and power of this wine, with its delicate texture, building perfume and flavors of blackberry, vanilla and espresso roast. At $12.99, it might be the best value Spanish wine in the store. —Joe Manekin
Can You Say…

**Spaetrot-Gebeshuber Klassik Blanc ($15.99)**? Neither can I, but it sure is tasty! Now you’re probably wondering what it is, as you should. This is 50/50 zierfandler and rotgipfler (that’s right, rotgipfler) blended together prior to vinification giving us a wine called Spatrot, a somewhat similar name to the actual winery. Confusing, I know! A clear, crisp wine reminiscent of Chablis, when it was done without all that modern oak influence. The zierfandler contributes all of that wonderful, zippy acidity, and the rotgipfler tosses in body and texture. This is definitely one of the coolest white blends I have ever had.

Off to Germany now, stay with me for the 2005 Mönchhof Estate Riesling ($13.99). When you have reisling vines planted in top sites such as Ürziger Würzgarten, Erdener Treppchen and Erdener Pralat you know even the your “everyday” wine is going to be darn good. I love having this laying around the house for any occasion. It has always been a pleasure to have the wines of Monchhof in the stores. If you are in the mood for something just a bit drier but still retaining a juicy core of fruit, give the 2004 Mönchhof Mosel Slate Spätlese ($18.99) a go. A vibrant little bugger this one is! Full of that classic Mosel slate that the region is so famous for and surrounded by spicy peach. Have fun with white wine!!! —Eric Story

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**Loire Valley: Lovely 2005 Reds**

The vintage 2005 has produced some very charming and luscious reds that I think you all will totally dig. It was a small crop but one of great quality (many producers told me that these were the top wines in their careers) with wines that have loads of ripe dark fruit aromas, supple round tannins and, above all, freshness. Most offer great drinking now or over the next 10 years. Next, try the 2005 Champalou Vouvray Pétillant Brut ($14.99) which is 100% malbec, known as Côt in the region. This vine also cab franc, shows a lovely deep ruby color with forward, fruity aromas of blackberry, raspberry and fine herbs. Well-integrated tannins and, above all, freshness. Most offer great drinking now or over the next 10 years. 100% cab franc, shows a lovely deep ruby color with forward, fruity aromas of blackberry, raspberry and fine herbs. Well-integrated tannins and, above all, freshness. Most offer great drinking now or over the next 10 years. —Jeff Vierra
A Typical Day at K&L Hollywood

The 2005 vintage in Europe continues to amaze me with across-the-board, outstanding to superlatively crafted wines from all producers. In fact, the last time I can recall tasting such high quality German Rieslings, for instance, as a young “wine expert,” was when the perfect 1971s were released. So many of the 1971 Auslezens and Spatle sens were de-classified down to the next quality level; there was just way too much classified superior Riesling, and it resulted in some great values. This same purity of fruit is exhibited in the 2005 Rieslings as well, and the wines are truly remarkable and classic. A faultless case in point is the 2005 August Kesseler Riesling “R,” Rheingau ($9.99). This lovely Qualitätswein opens with opulent aromas of white peach, Chilean jasmine, and honeysuckle tones. The off-dry mouthfeel is lush, succulent, and provides incredible thickness of fruit with superb white pepper that carry through across a broad, complex, superbly structured palate. This attractive rosé is dry, clean, crisp in the mouth with uncomplicated fruit characteristic, and would be a perfect pairing with a grilled salmon fillet or simply as an afternoon sipper with seasonal vegetables.

We are in the midst of the soul of springtime, with summer lurking just over the horizon, and you know what that means for our customers at K&L Wine Merchants: Yahoo, it’s rosé time! When I uncorked the 2006 Domaine de l’Attilien Rosé, Vin de Pays des Bouches du Rhone, Organic ($8.99) and poured a glass to sample, the room was filled with lavish aromas, as if I had walked into a field of ripe strawberries. Made from grenache and cinsault (about 50/50), this attractive rosé is dry, clean, crisp in the mouth with uncomplicated fruit characteristic, and would be a perfect pairing with a grilled salmon fillet or simply as an afternoon sipper with seasonal vegetables. Eby says this will be our house rosé for spring. ( )

We are particularly thrilled with the next two Rhone Valley red wines that we are directly importing, the first a private label crafted for us by the incredibly talented Cécile Chassagne at her estate, Le Camassot. Deep ruby in color, the 2005 Image du Sud Châteauneuf-du-Pape ($19.99) offers magnificent aromas of cassis, anise, game, terroir and white pepper that carry through across a broad, complex, superbly structured palate. This is one of the biggest CDPs that I have had the enjoyable treat of tasting and consuming, and Anderson has informed me that it will be one of our house reds. ( )

Finally, a perennial Jim’s Gem favorite is the 2004 Château de Montfaucon Cotes du Rhone ($10.99) contributing tons of spicy, red fruit–ed characteristics. Impeccably balanced and silky, this is a red for near-term consumption and will be one of our house reds for the month of May. ( )

If you have any questions about these choices, you can contact us at jimbar@klwines.com. Enjoy the wines, and we will back in May on a limited basis.

—Joe Zugelder

Jim’s May Gems

A new location, a fresh start, a new beginning, a stupid statement...all beginnings are new. Just ask Shirley MacLaine.

Located at 1400 Vine Street, the shop is within walking distance to many famous Los Angeles landmarks such as Kinko’s Chinese theatre, the McDonald’s Tar Pits, and the legendary Hollywood Bowl (not that one; I mean the bowling alley on Sunset). From the awe-inspiring location to the encyclopaedic staff, this K&L is no Mickey Mouse operation!

Eight A.M. The receiving crew readies for the day. Lots of trucks coming, none driven by Dale Earnhardt Jr. The radio comes on, playing Stevie Ray Vaughan or, if the crew feels funky, Isaac Hayes.

Not only do these guys coordinate all of the stock shipments to and from K&L, they need to be ready at a moment’s notice to deliver to any one of the thousands of stars that make up the Hollywood constellation. A bottle of Screaming Eagle to Joaquin Phoenix? 1996 Bruno Michel Cuvee Millesime Champagne to the heirs of Humphrey Bogart and Ingrid Bergman? Cronin Merlot to Paul Giamatti? You just never know!

Nine A.M. Managers Chip Hammack and Tom Martinez Junior arrive to do their management stretching exercises: twenty finger points, ten punts of menial tasks, ten chair-ups and fifteen watch glances, the latter with five-pound weights. As Dustin Hoffman probably would never say, management is not about heavy lifting, but about staying in shape. ( )

Ten A.M: Red carpet rolled out, doors open! The day proceeds smooth as silk, the crack staff imparting vast knowledge in an understated way to their customers, none of which are Gwen Stefani or Charley Sheen, though the staff would have handled them with aplomb.

Ah, K&L Hollywood. What would the perfect day be? Catherine Deneuve buying Ch. Palmer? Can you imagine just a display of Spottswoode Cabernet Sauvignon separating an awkward moment between Tom Cruise and Nicole Kidman? Or the 2001 Grand Puy Lacoste being fondled by Paris Hilton in front of astonished shoppers? Closing time at K&L Hollywood. Dim the lights, lock the doors...oops, unlock the doors, and let Mickey Rourke out.

Another hectic day is over, but the staff is still amped from a day in the trenches and the possibility of waiting on Robert Downey Jr. So, it’s off to the night life, in search of good food and drink. Hey, isn’t that Roseanne Barr riding a tricycle? —Joe Zugelder

K&L Staff


www.klwines.com
Bordeaux, continued from page 4...


Mardi 3rd, Mercredi 4th, Jeudi 5th, Vendredi 6th Joanne tasting.


—Ralph Sands

2000 Vintage Champagnes Arrive!

The 2000 vintage. It isn’t just for Bordeaux anymore! A fairly wet winter (with some hail!) and spring led to almost a month (September 5 to 27) of sunshine and warm temperatures. The result is a wonderful vintage that has surprised nearly everyone. The Champagne container that arrived for us last month was like a literal treasure chest. Old friends like Ariston, Launois, Franck-Bonneville and LeClerc Briant are back in stock. To make things even more interesting, we have received several vintage 2000 Champagnes for the first time. Like the stellar 1996 vintage, the 2000 will be a wonderful cellar addition. Drink your 1998s and let the 2000s settle for a couple of years. One of my personal favorites is the 2000 Franck Bonville Brut Millesime Blancs de Blans ($32.99). I still have some 1996 in storage, and the 2000 is quite reminiscent of that wonderful wine. Made of 100% chardonnay with fruit from Avize, Cramant and Oger, the 2000 Franck Bonville has a nose of pears, white flowers and yeast. A beautiful pale straw color that gives the appearance of richness. Which is what it is in the mouth. Ripe pears with exotic spice box notes and zippy acidity on the finish. The trademark minerality of Franck Bonville is there, but it is subdued and elegant. At the opposite end of the spectrum, there is the 2000 Ariston Vintage Brut ($32.99). A blend of 40% chardonnay, 30% pinot noir and 30% pinot meunier, the house of Ariston is famous for the dark red fruits present in the character of their wines. An extremely interesting nose of exotic, red fruits (think pomegranate, passion fruit), coconut and dough. Very round and rich in the mouth. Caramel and black cherries mingle on the palate with balanced oak to make this a very memorable effort from Ariston. We also have the fine Carte Blanche and Aspasie wines available from Champagne Ariston. So, enjoy the new arrivals. We’ll keep bringing them in as long as they are available!

—Scott Beckerley
### WHITE BURGUNDY/BEAUGOULAS

| 2003 Bourgogne Aligoté, Domaine Jean Monnier | $10.99 |
| 2004 St. Bris, (Sauvignon), Domaine Anne & Arnaud Gisot | $10.99 |
| 2004 Bourgogne Aligoté, V.V., Domaine G & J-H Goisot | $11.99 |
| 2004 Montagny, Domaine Faiveley-Was $24 elsewhere | $11.99 |
| 2005 Bourgogne Blanc, Domaine Matrot | $13.99 |
| 2005 St-Veran, Domaine des Nembrets | $13.99 |
| 2004 Bourgogne Chardonnay, Signature, Maison Champy | $15.99 |
| 2005 Bourgogne Blanc, Domaine Bernard Morey | $15.99 |
| 2004 Bourgogne Aligoté, Cuvée Raisin Dorée, Domaine M. Lafarge | $16.99 |
| 2005 Rully, St. Jacques, Domaine Jean-Marc Boillot | $17.99 |
| 2005 Petit Chablis, Domaine Louis Michel | $17.99 |
| 2005 Chablis, Domaine St. Claire, J-M Brocard | $17.99 |
| 2005 Chablis, Vieilles Vignes, Roger Roblot | $17.99 |
| 2005 Chablis, Domaine Vocoret | $17.99 |
| 2005 Chablis, Domaine Daniel Dampt | $18.99 |
| 2005 Pouilly Fuisse, Domaine des Nembrets | $18.99 |
| 2005 Bourgogne Blanc, Domaine Paul Pernot | $18.99 |
| 2003 Bourgogne Aligoté, Domaine Ramonet | $19.99 |
| 2004 Ladoix “Hautes Moutrottes,” 1er Cru, Domaine Prince de Mérode | $21.99 |
| 2004 Pernand-Vergelesses Blanc, Maison Champy | $21.99 |
| 2003 Meursault, Domaine J. Matrot | $24.99 |
| 2005 Chablis “Montée de Tonnerre,” 1er Cru, Domaine Brocard | $24.99 |
| 2004 Bourgogne Blanc, Lucien LeMoine | $24.99 |
| 2004 Meursault, Chevalières, Domaine Jean Monnier | $29.99 |
| 2005 St-Aubin “Charmois,” 1er Cru, Domaine Prince de Mérode | $21.99 |
| 2004 St-Aubin “Murgers Dent de Chien,” 1er Cru, Domaine Maroslavic-Léger | $29.99 |
| 2000 Meursault, Tillet, Domaine Denis Carré | $30.99 |
| 2005 St-Aubin “Murgers Dent de Chien,” 1er Cru, Domaine Maroslavic-Léger | $31.99 |
| 2005 Chassagne-Montrachet “Vide Bourse,” 1er Cru, Domaine Bernard Morey | $46.99 |
| 2004 Puligny-Montrachet, Chateau de Puligny Montrachet | $46.99 |
| 2002 Meursault “Charmes,” 1er Cru, Domaine Guyonniere | $55.99 |
| 2002 Chablis “La Moutonne,” Grand Cru, Long Depaquit | $64.99 |
| 2004 Beaune Clos des Mouches, Domaine J Drouhin | $64.99 |
| 2004 Meursault “Charmes,” 1er Cru, P-Y Colin-Morey | $78.99 |
| 2004 Chassagne-Montrachet “Blanchots Dessus,” 1er garden | $79.99 |
| 2004 Chassagne-Montrachet “Clos Maltoire,” 1er |  |

### Savigny Les Beaune: Pavelot

Domaine Jean-Marc Pavelot has made a reputation for crafting some of the best wines from a commune that has a reputation of over production and “sauvage-ness.” Those are two things that you cannot accuse these wines of being, dilute and sauvage. In these wines there is always a beautiful ripe red fruit character that sings out and states that this is Cote de Beaune fruit. Pavelot’s 2004 offerings are captivating, exhibiting the fruit characteristics that we have come to expect and the depth and terroir-driven focus of the vintage. The 2004 Pavelot Savigny Les Beaune ($24.99) offers good depth, a touch of earth and nice elegance, a wine of honest charm.

Pavelot’s premier cru wines showcase the terroir differences between the sites. The 2004 Pavelot “Les Guettes” ($31.99) showcases the firmer earther tones one would expect from its location. Firm, but rich and round, this wine exhibits a touch of herbal spice and fruits that run a darker shade of berry. This drinks now with some decanting or will improve with a few years of cellaring. The 2004 Pavelot “La Dominode” ($36.99) is a powerhouse, intense with dark spicy fruits, a rich and round mid-palate and terrific length. This is a wine that should see at least a few years in your cellar. The 2004 Pavelot “Les Nrabontans” ($31.99) is sappy and pure, with vibrant red and dark fruits, earth and a floral tone on the nose. Round and ripe on the palate, drink it now or wait a couple of years. The 2004 Pavelot “Les Peuillets” ($31.99) is the prettiest, more high-toned, more mineral and with finer tannins. It is not as big as the previous wines but is more elegant and delicate. Also, keep your eye peeled for the 2004 Pavelot Pernand-Vergelesses “Les Vergelesses” ($31.99)!

—Kirk Walker
<table>
<thead>
<tr>
<th>Year</th>
<th>Location</th>
<th>Name</th>
<th>Price</th>
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<td>2003</td>
<td>Gevrey-Chambertin</td>
<td>Clos St. Jacques, 1er Cru</td>
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<td>Savigny-lès-Beaune</td>
<td>Domaine Denis Carré</td>
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<td>Bourgogne Rouge</td>
<td>Lucien Le Moine</td>
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<td>2000</td>
<td>Nuits-St-Georges</td>
<td>Charmois, Domaine Jean Grivot</td>
<td>$28.99</td>
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<td>Chambolle Musigny</td>
<td>Bussieres, Dom. Olivier Jouan</td>
<td>$29.99</td>
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<td>2000</td>
<td>Volnay</td>
<td>Domaine Marquis d’Angerville</td>
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<td>2004</td>
<td>Savigny Les Beaune</td>
<td>“La Dominode,” 1er Cru, Domaine Jean-Marc Pavelot</td>
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<td>41</td>
<td>Also available in 375ml at $19.99.</td>
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<td>Volnay-Santenots</td>
<td>1er Cru, Domaine J Matrot</td>
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<td>Morey-St-Denis, Rue de Vergy</td>
<td>Domaine Bruno Clair</td>
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<td>Nuits-St-Georges Clos Fourches</td>
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<td>Gevrey-Chambertin</td>
<td>Clos Village V.V., Heresztyn</td>
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<td>Nuits-St-Georges</td>
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<td>Morey-St-Denis, Rue Vergy</td>
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<td>2004</td>
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<td>Morey-St-Denis</td>
<td>Clos Solon, Domaine Fourrier</td>
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<td>2004</td>
<td>Chambolle-Musigny</td>
<td>Domaine Michel Gros</td>
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<td>2003</td>
<td>Gevrey-Chambertin</td>
<td>“Champonnets,” 1er Cru, Heresztyn-Was $65.99</td>
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<td>Corton-Bressandes</td>
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<td>Corton Clos du Roi</td>
<td>Grand Cru, Princ de Méréde</td>
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<td>Domaine J-F Mugnier</td>
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<td>Beaune “Clos des Ursules,” 1er Cru, Domaine Jadot</td>
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<td>Chambolle-Musigny</td>
<td>Gruenchers, David Duband</td>
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<td>Gevrey-Chambertin</td>
<td>“Goulets,” 1er Cru, Heresztyn</td>
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<td>“Clos de la Marechale,” 1er Cru, Domaine Mugnier</td>
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<td>2004</td>
<td>Vougeot</td>
<td>“Les Petite Vougeots,” 1er Cru, Domaine Fourrier</td>
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<td>Echézeaux</td>
<td>Domaine Lamarche</td>
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<td>Pommard “Fremiers,” 1er Cru, Louis Boillot</td>
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<td>2003</td>
<td>Volnay</td>
<td>Domaine Adrien Latour</td>
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<td>2004</td>
<td>Nuits St. Georges</td>
<td>“Les Plantes,” 1er Cru, Michel Gros</td>
<td>$79.99</td>
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<td>2003</td>
<td>Morey-St-Denis</td>
<td>“Millandes,” 1er Cru, Heresztyn</td>
<td>$79.99</td>
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<td>2004</td>
<td>Gevrey-Chambertin</td>
<td>“Cazetiers” 1er, Lucien LeMoine</td>
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<td>Pommard “Epenots,” 1er Cru, Lucien LeMoine</td>
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<td>Gevrey-Chambertin</td>
<td>“Lavaux St. Jacques,” 1er Cru, Lucien Le Moine</td>
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<tr>
<td>2004</td>
<td>Chambolle-Musigny</td>
<td>“Charmes,” 1er Cru, Lucien LeMoine</td>
<td>$83.99</td>
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**Pour Votre Plaisir**

**Burgundy Bargains**

Well, I am back in the saddle again, after my March trip to Burgundy. The 2005 Burgundies are spectacular and most sought-after. But my watch-word in Burgundy is to follow producers you trust. To that end, we have landed some 2004s from top producers, who use a sorting table and are extremely careful in their vineyard work. These are great bets. On the facing page, Kirk Walker talks about the wines from Domaine Jean-Marc and Hugue Pavelot in Savigny Les Beaune.

I’d like to tell you about the wonderful wines made by Jacques-Frederic Mugnier in Chambolle-Musigny. Of course, he also makes some Nuits St. Georges as well now, since he took back control of the Clos de Marechale from Faiveley, after many, many years.

The 2004 Mugnier Nuits St. Georges, Clos des Fourche ($39.99) is declassified and made from younger vines in the Clos de Marechale. It has pure, round fruit and a powerful elegance, while the 2004 Mugnier Nuits St. Georges, 1er Cru, Clos de la Marechale ($69.99) is more elegant and was picked as a Key Buy by Burghound. Should age brilliantly. The 2004 Mugnier Chambolle-Musigny ($60.99) is always a balanced and elegant wine, with pretty red fruit notes, since it is from Combe d’Orveau, near Musigny, and Premier Cru, Les Plantes. Finally, the 2004 Mugnier Chambolle Musigny 1er Cru, Fuées, ($99.95) is impeccably balanced between earthiness, elegant red fruit and raspberry hints and an unmistakable note of the 50-year-old vines’ concentration. À Sante!

—Keith Wollenberg
ITALIAN WINES

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

In Stock: Tuscany

2005 Maritma Sangiovese “4 Old Guys”-A new cuvee .................. $7.49
2003 Rocca di Montegrossi Chianti Classic .......................... $17.99
2 Glasses Gambero Rosso.

2004 Felsina Chianti Classico Chianti Classico .......................$17.99
2 Glasses Gambero Rosso.

2004 Antinori Chianti Classico “Peppoli” .............................$21.95
2004 Querciabella Chianti Classico-2 Glasses Gambero Rosso.....$23.99
2003 Felsina Chianti Classico Riserva “Rancia” .......................$24.95

2003 Poggiopiano Rosso di Sera IGT-3 Glasses Gambero Rosso...$44.99
Rosso di Sera is luscious, balanced, full of red and black fruits, cassis, cardamom, saffron and hints of vanilla. The wine is warm and inviting. Its supple elegance welds its power, shimmering like a veil in a summer breeze. The wine is a series of alternating experiences that leads one to feel the pleasure but never quite understand all of the character. It is power and delicacy, bold and subtle, soft and structured all simultaneously. Rosso di Sera gives one the feeling of a large cat, a lioness, smooth, sculptured rippling muscles, grace, power and a certain inscrutable nature that beckons one’s curiosity. The wine is a blend of 90% sangiovese and 10% colorino. The sangiovese provides the backbone and structure while the colorino adds color and texture. If you’ve ever liked Tigranello you’re going to love Rosso di Sera! (Greg St.Clair, K&L Italian buyer)

1998 Rocca Montegrossi Vin Santo (375ml) ......................... $74.99
97 points Robert Parker’s Wine Advocate.

Montalcino

2004 Casisano Colombaio Rosso di Montalcino .......................$16.99
1 Glass Gambero Rosso.

2001 Poggio il Castellare Brunello di Montalcino ................. $32.95
2001 Pian dell’Orino Brunello.................................................$39.99

Wine Spectator 91 points Wine Spectator: “Impressive blackberry, floral and mineral character. Full-bodied, with with velvety tannins and beautiful berry, plum and vanilla flavors. Long and flavorful.”

2001 La Gerla Brunello di Montalcino ..................................$42.99
Three Stars! La Gerla is really on in this vintage, coming from the Versante Senese this wine is poetry. The aromas flow out of the glass with a baked apple, cinnamon spice (undeniably unique), and sweet black cherry that is compelling. The center of the wine has great focus, linear yet with ripeness that gives weight on the palate. The finish is balanced, alternating spice and earthy complexities mixed in with sweet ripe fruit. This is really wonderful wine and will age 20+ years easily, yet drinkable now with a few hours of decanting.

2,083 cases produced. (Greg St.Clair, K&L Italian buyer)

2 Glasses Gambero Rosso.

2005 Cantina Valle Isarco Kerner “Aristos” ($19.99)

—Greg St.Clair

Sul Tappeto Rosso

What the hell are these? Specializing in Italy provides me with a regular dose of the former phrase, and I get to explain grape varieties, winemaking methods and a geology and geography that is wholly complex. There are reports to be over 2,000 different grape varieties in Italy, and the geography runs from desert island to volcanic slopes, ground best suited for rice paddies to mountain valleys. And in the Valtellina the vineyards are planted on what amounts to a scree slope forming the south face of the Swiss Alps. Italy started a wine revolution about 30 years ago where quality (for some) became national wine. The grape is a cross between riesling and schiava (a local Pinot).

The 2004 Oasi degli Angeli “Kurni” ($89.99) is a monumental wine, concentrated, aromatic, powerful yet balanced, neither overpowering nor overripe. It is made from 100% montepulciano grape, which for me is the ONE grape in Italy that has astonishing potential and seen the least done with it. The vines are 35 years old and grown in calcareous sand and clay deposits, which add to the wine’s elegance. Move over Napa, this is a powerful wine.

The 2002 Nino Negri Sfursat “Cinque Stelle” ($69.99) is another amazing wine. If you saw where they grow the grapes for this wine you’d never want to be a grape grower. The slopes are incredibly steep rock faces, the south face of the Swiss Alps, about as close to a moonscape as you could imagine. Here they grow nebbiolo grapes, yet to make the Sfursat they then dry the grapes for a couple of months inside houses alongside the vineyards. The result is stunning richness without giving up any of the elegance, balance or delicacy. This is truly a magnificent wine.

Palari is a very small producer just outside of Messina in Sicily. Salvatore Geraci makes the 2003 Palari Faro ($57.99), which is the D.O.C. for this zone and one of Italy’s smallest (only 15 acres). From the local nerello mascalese, nerello cappuccio and nocera grapes. Dare I say Burgundian? OK, I did! It does exhibit a classic sense of terroir, extraordinary bouquet and a richness on the palate that makes it one of my favorite wines (OK, it doesn’t taste anything like Pinot).

The 2005 Cantina Valle Isarco Kernner “Aristos” ($19.99) is sensational wine. The grape is a cross between riesling and schiava (a local red grape) but produces a prodigious wine way up (2100 feet) in a lost valley in the Alps, closer to Austria than anything Italian. No oak aging, nothing but concentrated Kernner. The wine is rich and powerful, 14.5% alcohol that is so well integrated you never notice it, until you stand up. This is a white wine with size for all those who say Italian whites are thin and insipid! Saluti!

—Greg St.Clair
ITALIAN WINES

Barolo/Barbaresco

2002 Ruggeri Corsini Barolo ....................................................$29.99
2003 Paitin di Pasquero Elia Barbaresco “Sori Paitin” ...............$32.99
2001 Alessandria Barolo “San Giovanni” ...................................$54.99
  3 Glasses Gambero Rosso.
2001 Boroli Barolo “Russia” ......................................................$54.99
  91 points Wine Spectator.
2000 Ettore Germano Barolo “Cerretta” .....................................$55.99
2001 Baudana Barolo Cerretta ...................................................$56.99
1995 Famiglia Anselma Barolo “Adasi” .....................................$74.99
  Excellent Barolo drinking well now!
1996 Famiglia Anselma Barolo “Adasi” .....................................$74.99
1997 Famiglia Anselma Barolo “Adasi” .....................................$74.99
1993 Giuseppe Rinaldi Barolo Brunate Le Coste ......................$89.95
1998 Famiglia Anselma Barolo “Adasi” .....................................$74.99

Trentino-Alto Adige & Friuli

2005 Blason Pinot Grigio ..............................................................$8.99
  Don’t wait to try this absolutely stunning Pinot Grigio! DIRECT IMPORT!
2005 Blason Tocai Friulano ..........................................................$8.99
  1 Glass Gambero Rosso.
2005 Blason Cabernet Franc .......................................................$8.99
  Looking for a flavor bargain? This is your wine. Once you try it you’re hooked!
2005 Blason Sauvignon ..............................................................$9.99
  1 Glass Gambero Rosso.
2005 Blason Chardonnay-Unoaked and wonderful! ....................$9.99
  2 Red Glasses Gambero Rosso.
  2 Red Glasses Gambero Rosso.
2004 Cortaccia Schiava Grigia “Sonntaler”-Great red wine ............$14.99
2005 Ermacora Tocai Friulano ..........................................................$14.99
  2 Glasses Gambero Rosso.
2005 Ermacora Sauvignon ............................................................$14.99
  2 Glasses Gambero Rosso.
2005 Ermacora Verduzzo Friulano ...............................................$14.99
  1 Glass Gambero Rosso.
2005 Ermacora Refosco ...............................................................$14.99
2005 Ermacora Schioppettino ......................................................$15.99
2005 Santa Margherita Pinot Grigio ............................................$17.95
2005 Cantina Valle Isarco Kerner “Aristos” .................................$19.99
  3 Glasses Gambero Rosso.
2005 Livio Felluga Pinot Grigio ...................................................$23.99
2006 Jermann Pinot Grigio ...........................................................$24.99
2004 Livio Felluga Terre Alte .......................................................$37.99

Sicily, Umbria, Campania, Puglia and Lazio

2005 Arancio Grillo .................................................................$5.99
2005 Arancio Nero d’Avola ...........................................................$5.99
2004 Falesco Vitiano .................................................................$7.95
2003 Valle del Acate Poggio Bidini Nero d’Avola ......................$12.99
2005 Gulfi Cerasuolo di Vittoria ..................................................$13.99
2004 Pallavicini “Amarasco” ......................................................$14.99
2003 Li Veli Salento IGT Negroamaro ........................................$17.99
2005 Valle dell’Acate “Il Frappato” ............................................$17.99
  2 Glasses Gambero Rosso.
2005 Marisa Cuomo Ravello Bianco ............................................$21.99

2003 Palari “Rosso Sopranino” ..................................................$28.99
2003 Palari “Farol” 3 Glasses Gambero Rosso .............................$28.99
2004 Marisa Cuomo Furore Bianco Fior d’Uva .........................$42.99
  3 Glasses Gambero Rosso.
2003 De Conciliis Naima ...........................................................$57.99

Emilia Romagna, Marche, Veneto and Lombardia

Ca Berti Lambrusco Grasp. di Castelvetro “Amabile”-Sweet ........$7.99
2005 Vallejo Montepulciano d’Abruzzo ....................................$7.99
2003 Corte Rugolin Valpolicella Classico-1 Glass Gambero Rosso $8.99
Ca Berti Lambrusco Grasp. di Castelvetro “Classico”-Semi-dry ....$8.99
Ca Berti Lambrusco Grasp. di Castelvetro “Tipico”-Dry ............$8.99
Silvano Follador Prosecco Extra Dry-2 Glasses Gambero Rosso ........................................$10.99
Ca Berti Graparossa di Castelvetro “Robusco”-Semi-dry ..........$10.99
Silvano Follador Prosecco Brut-1 Glass Gambero Rosso ............$10.99
2004 Luccheti Lacrima di Morro d’Alba ....................................$11.99
  This is a hold-onto-your-socks fruit bomb!
2003 Corte Rugolin Valpolicella Ripasso ..................................$16.99
  2 RED Glasses Gambero Rosso.
Silvano Follador Prosecco “Cartizze” ........................................$19.99
  2 Glasses Gambero Rosso.
  2 Glasses Gambero Rosso.
2001 Allegrini Amarone ...........................................................$59.95
2002 Nino Negri Cinque 5 Stelle Sfursat .................................$69.99
  3 Glasses Gambero Rosso.
2004 Oasi Degli Angeli “Kurni” ................................................$89.99
  3 Glasses Gambero Rosso.

May’s Picks!

2005 Blason Pinot Grigio ($8.99) One of our BEST VALUE wines at K&L! Simply sensational! Perfect balance of acidity and is very aromatic, loaded with pear, apple, citrus and tropical fruit in an elegant, concentrated and superbly balanced wine. This is a perfect wine to serve for Mothers’ Day.

2005 La Cappuccina Soave Classico ($9.99) The main grape of Soave is garganega, which is believed to be of Greek origin. Citrusy fragrance and floral tones will be found the bouquet of the wine, while the palate is rich with ripe apricot and peaches and a long creamy finish. Try with fresh water fish or grilled poultry.

2004 San Vincenti Chianti Classico ($22.99) This ‘04 very much reminds me of the great 2001 we carried from this producer. I think this is even better then the ‘01, more structure and complexities. Well-balanced with intense flavors, dark fruit and ripe strawberries mingle with a little Tuscan dust. Needs an hour or so to open up and serve with BBQ pork.

2003 Poggioipiano Rosso di Sera IGT ($44.99) Rossa di Sera received Three Full glasses in last years Gambero Rosso (very impressive! And the 2004 also received Three Full glasses, but we won’t see that for a little while). The wine. 90% Sangiovese and 10% Colorino. Very intense, rich and full-bodied, you will find cassis, roasted coffee, blueberries, red current and a dash of spiciness with well intergrated tannins and good length on the on the finish. enjoy now and over the next few years. Salute!

—Mike Parres
Ah, the lovely month of May. It is time to find something delectable for Mom. Here are a few delicious goodies to please your favorite gal! Check out our website at www.klwines.com for more information.

—Susan Purnell

Amber Single Malt Whisky Liqueur From Macallan $34.99

Amber is a single malt whisky liqueur with natural maple and pecan flavors made by The Macallan Distillery. Yes, you will want to put it on your pancakes. Now, that is a way to kick up breakfast! Wonderful on its own or in your favorite cold or hot cocktail. Try it as a marinade with pork tenderloin and rosemary grilled on the barbeque, fantastic!

Ben Nevis 6 year Murray McDavid Single Malt Whisky $29.99

Looking for the prefect everyday dram or want to purchase a single malt for someone who is just learning about the world of whisky. Then this Ben Nevis is my hands down favorite! You would never believe that this is just a 6 year old single malt. The color has the blush of rose petals. So vibrant and aromatic on the nose. Full of beautiful fruit, very approachable and easy to drink. It is very difficult to find an outstanding merchant bottling below $30. At this special price I would buy it by the case! 46% ABV.

Bruichladdich 12 year Islay Single Malt Whisky $49.99

Exclusive to K&L. on the West Coast! The toasted sweet oak flavors burst onto the palate, confident in their quality, strong and flavorsome, 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."

Domaine Charbay Pomegranate Vodka $32.99

In the fall of 2006, Charbay received samples of fresh pomegranates from a family farm in Central California. The decision to make pomegranate vodka took a matter of minutes. “Pomegranates have a unique earthy, floral-spicy flavor - you can’t invent that in a flavor factory,” says distiller Marko.

Château du Busca Hors d'Age Tenareze Armagnac $79.99

Silver Medal - 2006 San Francisco World Spirit Competition! Located in the Armagnac region, Busca-Manibian is one of the most beautiful examples of 17th century architecture in Gascony. The home of celebrated local nobility, it was built in 1649 by Thomas, Marquis de Maniban, legal counsel at the Toulouse parliament. The château’s elegant, classical lines reflect the dignity of generations of magistrates, who served in the Languedoc parliament in the 17th and 18th centuries. The Hors d’Age 15 ans is a blend of 15-year-old brandies. It has a well-rounded palate, laced with vanilla, leading to candied fruit and spices on the finish. According to Alain Royer: “A deep orange hue. Ripe black plum and fig on the nose. Sweet palate with notes of mandarin and lightly roasted vanilla.”

Château de Tariquet 8 year Folle Blanche Bas-Armagnac $43.99

Grapes are distilled separately in a traditional continuous still, a wood-burning Armagnac alembic on the location at château de Tariquet. Tasting commentary by cellarman Francis Miquel: Old gold in colour. A clean, intense nose expressing softness with vanilla and a pleasant note of cocoa. The esters are subdued, and reveal exotic fragrances when the brandy is exposed to the air. In the mouth it is magnificent: round, rich, smooth and fine. Although full, it remains fresh and expressive. An Armagnac that lingers without end and expresses a perfect marriage between fruit and wood. Cask strength 52.2% ABV.

Deret VSOP, 10 year Petite Champagne Cognac $32.99

Originally $80.00. The Deret is a K&L exclusive on the West Coast! Color: gold-en. Nose: Notes of vine leaf in the nose, leaning toward dried flowers. Round from the oxidation of the fatty acids; this is the onset of rancio. Palate: Fruity notes of pear and apricot. Supple with great finesse.

Jago's Strawberry Love Vodka Cream Liqueur $25.99

Natural strawberry puree combined with rich cream from Scotland and the remote Shetland Islands, smoothest Blackwood Vodka and natural vanilla.

Nocino della Cristina Napa Valley (200ml) $21.99

Nocino is the traditional walnut liqueur made throughout Italy and Ticino (the Italian-speaking Switzerland). The base ingredients of nocino have changed very little through the centuries. They include cut, unripe walnuts, alcohol (typically grappa or grain alcohol), sugar and spices. It is the mix of spices, that can vary widely from family to family, and village to village that gives each nocino its unique character. Nocino della Cristina is a unique digestif that combines spices carefully selected from Asia, Africa and the Americas with California brandy and hand-picked walnuts from the Napa Valley.

Osocalis Alambic Brandy $36.99

Osocalis is a small, artisanal distillery in Soquel, California. The name Osocalis is the original Native American name for Soquel, today part of the greater Santa Cruz area. Osocalis first public release is the Rare Alambic Brandy, a blend of Colombard, Pinot Noir, and other Coastal California grape varieties.

Pages Veddrenne Pure Grape Sugar Syrup (1L) $17.99

This is pure grape syrup made exclusively from grape juice. It contains absolutely no additives. Its sweetening capacities are only to be matched by its capacities to enhance the aromas and colors of cocktails.

p.i.n.k. Caffeine & Guarana Infused Vodka $40.00

p.i.n.k. Vodka is the first super-premium vodka infused with caffeine and guarana. p.i.n.k.'s flavorsless caffeine and guarana formula provides the intensity without the need for popular energy drinks. p.i.n.k. is made with the finest vodka from Holland and infused with caffeine and guarana. caffeine & guarana infused vodka with caffeine and natural flavor. For a true energy vodka, choose p.i.n.k. vodka for your perfect party spirit!

Pommeau de Normandie From Camut $37.99

Produced by Camut Family, this is the Pineau Des Charentes of Calvados. Made with unfermented apple juice and Calvados, it is full of flavor and very refreshing. Our staff fell in love with it, and we know you will too!

Square One 100% Organic Rye Vodka $31.99

Square One is the world’s first certified organic rye vodka. It is handcrafted from 100%-certified organically grown rye grown in North Dakota and produced with an unprecedented organic fermentation process. Using only a single distillation in a four-column still, the resulting spirit is richer and smoother than any vodka on the market. Our staff was lucky enough to meet Allison Evanon the Co-Founder of Square One. We were very impressed by the quality of the vodka and feel that it is one of the best vodkas we have tried in a very long time. Live-ly aromatics, amazing sweetness, spice, richness on the palate with a finish that doesn’t want to let go of your palate.

Tanqueray Rangpur Gin $19.99

During the final distillation, which takes place in a copper pot still, rangpur limes, ginger and bay leaves are added - along with the more traditional gin ingredients - Juniper berries and coriander. In contrast, a flavored gin, vodka or rum would have flavor added after the distillation, prior to bottling. The result of the innovative ingredients, as well as relatively low ABV bottling, makes for an incredibly smooth Gin. Rangpur Gin makes a martini that will convert vodka martini drinkers. (Kevin Erskine, The Scotch Blog)
Order your glasses via the internet at www.klwines.com

NEW!
Vinotheque Reservoir Series Wine Cabinet

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

- Standard Cabinet $1949.00
- Window Cabinet $2299.00

Plus shipping and tax if applicable.

Tritan Titanium Crystal Lead Free!

We now carry the world’s most break-resistant glassware, Tritan “Forte” by Schott Zwiesel. Made with titanium and zirconium instead of lead, this glassware is dishwasher safe and strong while still brilliant and clear. Specialized wineglass shapes are specifically created to enhance your wine-drinking pleasure. If you love wine and you love entertaining, you need this stemware.

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

Lower Prices!
Vinotheque Storage Cabinets

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

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<th>Bottles</th>
<th>Retail</th>
<th>K&amp;L</th>
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<td>Vinotheque 700</td>
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LOW EVERYDAY PRICES!
We will beat any written quote on custom Vinotheque storage cabinets by at least $25.

Le Cache Wine Cellars

The easy way to buy a cellar. Sized from 160 to 622 bottles. Ready to ship, the Le Cache cellars come with most options included and usually ship within 2 days. Cherry or Maple finishes, glass doors, top venting, digital display, light, lock, universal-sized wood racking with bulk storage and a 2 year/5 year warranty are all included. No need to add in all the options to the price. Priced from $2799.00 to $4299.00 plus tax and shipping. Call for more information.

Shipping Information

ALL ALCOHOLIC BEVERAGES ARE SOLD IN CALIFORNIA AND TITLE PASSES TO THE BUYER IN CALIFORNIA. We make no representation to the legal rights of anyone to ship or import wines into any state outside of California. The buyer is solely responsible for shipment of alcoholic beverage products. By placing an order, you authorize us to act on your behalf to engage a common carrier to deliver your order to you. ALCOHOLIC BEVERAGES MAY BE SOLD AND DELIVERED ONLY TO PERSONS WHO ARE AT LEAST 21 YEARS OLD. In placing your order, you represent to us that you are at least 21 years old and that the person to whom you are directing delivery is at least 21 years old.

Wholesale prices do not include shipping or restocking fee for returned or cancelled orders.

San Carlos Wine Storage Lockers

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

Redwood City Wine Storage Lockers

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

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

The minimum rental period is six months.

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

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 may return the order for a full refund.

Please call our sales department for rate quotes:
1-800-247-5987

Local Delivery Service is also available. Please contact your local K&L. Please note, there is a 5% restocking fee for returned or cancelled orders.
Join one of K&L’s Wine Clubs for a fun and easy way to explore the wide world of fine wine. Whatever your price point, we offer a broad range of high-quality wines at exceptional savings.

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

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

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

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

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

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

**BEST BUY WINE CLUB**
The Best Buy Wine Club is our introductory Club and is both a great way for novices to discover a wide range of wines as well as a great source of high-quality-to-price-ratio wines for the savvy old pro. Many of our customers subscribe to multiple Clubs, especially adding in a best buy for the astounding values we deliver every month. The cost per month is $17.95 + shipping (and tax for CA residents). All reorders are $8.49 per bottle.

**ADDRESS SERVICE REQUESTED**