Two New Direct Import Champagnes!

I have two very exciting new producers to introduce. Both are direct imports and both are produced only from estate fruit and have the quality and individuality of wines that are not just made, but grown.

Champagne Michel Arnould
Located on the Mountain of Reims, Verzenay is one of the most exciting and unique terroirs in all of Champagne. The furthest north of all of the Grand Crus, it faces north away from the sun and still manages to produce some of the most powerful pinot noir in all of Champagne. Some of the locals say that a mysterious warm air current is the explanation for this ripening anomaly. I love the distinct, hazelnut quality that this special village stamps on its wines, and I feel very lucky to have visited Mr. Patrick Arnould during my day in this sleepy village.

Patrick is the fifth generation of Champagne Michel Arnould. They own 27 acres in the village of Verzenay, a sizable holding in this high-rent area. It is planted to 80% pinot noir and 20% chardonnay, which reflects the average plantation for the village. The Arnould’s have quite a few plots of vines that are very old and positioned in the golden band of the mid slope, where the sun exposure is best. They have 40- and 45-year-old vines in the lieux-diets of Corret, Perthos and Coutures and 50+ year vines in Carreaux. All of the wines undergo complete malolactic fermentation in stainless steel and enamel vats. If you have enjoyed the wines of Lallement, Bollinger and Krug in the past, I think you will very much enjoy Michel Arnould. They are bold, masculine Champagnes with plenty of toasty flavor. We offer:

Michel Arnould Verzenay Brut Reserve Champagne ($25.99) This is composed of two thirds pinot noir and one third chardonnay from the 1999 and 1998 harvests. With a very pretty light golden color and the precise bead that comes from time in the bottle, this is a pleasure to look at. The wine has an explosive hazelnut aroma and a flavor that manages to be both rich and clean. It is dry at only 10 grams per liter dosage, and it has a refreshing, long finish.

Continued on page 17

2001 Bordeaux: Superb Well-Priced Wines

With all the hype on 2000 and then 2003 Bordeaux, the excellent 2001 Bordeaux wines have been lost in the shuffle. I know I will put many 2001s in my cellar. They are delicious!

Cantemerle, Médoc .................................................................$19.99

Domaine de Chevalier Rouge, Pessac ....................................$31.99
90 points Robert Parker: “Deep ruby-purple-colored with classic aromas of smoke, earth, black cherries, and creme de cassis, this elegant, layered 2001 possesses outstanding depth and richness as well as impeccable finesse, well-integrated wood, and a long, concentrated finish.”

Calon-Ségur, St-Estèphe ...............................................................$36.99

Smith-Haut-Lafitte Rouge, Pessac .........................................$39.99
92 points Robert Parker: “An elegant, stylish, deep ruby-purple-colored effort, it reveals notes of smoke, graphite, and red as well as black fruits in its perfumed, nicely evolved bouquet. With sweet flavors, medium body, outstanding concentration, and impressive purity, this finely etched Pessac-Leognan should hit its peak in 4-5 years.”

Léoville-Las-Cases, St-Julien .........................................................$79.99
93+ points Robert Parker: “This quintessentially elegant Las Cases needs another 5-7 years to hit its plateau of maturity. It will be one of the Medoc’s longest lived wines of the vintage.”

Lafite-Rothschild, Pauillac ......................................................$159.99
Less than half the price of the 2000 or the 2003. Enough said.

—Clyde Beffa Jr
A Master Class in Burgundy

Recently I had the opportunity to escort a small group of folks on a week-long trip to Burgundy. It was a five-day intensive seminar on the wines, vineyards and winemakers. We stayed at a small luxury hotel, just above the Premier Cru vineyards of Beaune Grèves and Beaune Bressandes, with a panoramic vista of downtown Beaune and the Hotel Dieu. For me, it was an opportunity to be there an additional time, and see the vines in leaf, full of grapes and almost ready to harvest. And, of course, it was an opportunity to visit some of my favorite producers and taste their wines once again. Of course, the chance for fine dining is always a side-benefit in Burgundy.

The weather cooperated beautifully for us as well as for the viticulteurs. After a cool, rather damp summer, and some potentially harmful hailstorms, the growers desperately needed some fine weather to finish the season. Well, I guess we brought it with us from California. The entire week was favored by sunny weather, in the 80s, and a fine north wind. In Burgundy, the south wind brings moisture, humidity and storms, while the north wind is dry, concentrating sugars in the grapes as well as drying out moisture and avoiding mildew problems. It is the grower’s friend, and its presence in September bodes well for the 2004 harvest.

We visited 18 domaines, and had two more growers visit us at our house in Beaune. The generosity and welcome from the growers was phenomenal, and we had a great trip. All of the 2002 whites and reds we tasted were showing wonderfully well. It is easy to see why this vintage is so popular, as the wines exhibit charm, rich fruit and gentle tannins.

It was particularly interesting to visit J-F Mugnier at Château de Chambolle Musigny in Chambolle. His family owns a large and rather well-known Premier Cru vineyard, called Clos de Marechale in Nuits-St-Georges. As was often the case, however, it had been leased out on a long-term contract to Maison Joseph Faiveley, the well-known negociant. This year the lease expired, and Frederic Mugnier had been waiting for years to take control back. His total domaine had been just a touch over 4 hectares in size (about 10 acres), divided between five different cuvees. The Clos de Marechale is 9.55 hectares, so his domaine had to more than triple in size overnight. In more familiar terms, he had to change a winery scaled to make about 1,200 cases (with the largest single vineyard being about 3 acres), to one making 4,200 cases (with the largest single vineyard being 24 acres). Doing so, within the confines of the walled space around his home in Chambolle, was quite an exercise, and one I had watched for the last year and a half on my visits. As harvest neared, when we visited, the workers were putting the finishing touches on the plastering and painting, the elevator was in, and the new cuverie was finished, with tanks waiting for harvest. It was a huge project and exciting to see Frederic’s dreams come to fruition. Now we have to wait to see how the wine changes character in the hands of a different proprietor. I can’t wait!

The other wonderful chance was to re-taste the 2003 Burgundies. I have to admit that those I tried in March of this year seemed very, very ripe, with lots of alcohol, extract and density, but very little apparent terroir or sense of place. At the time, I was a bit disappointed, to be honest, but tried to reserve judgment. It was a good thing I did.

What a change in September! The wines had evolved, and showed an absolutely clear sense of where their origins lay. The Vosne-Romanées were plush and rich, the Chambolle-Musignys elegant and more delicate, and the Volnays aromatic and focused. It was a joy to watch the transformation that a few months had accomplished. It reminds me again why tasting Burgundies is only a single snapshot, and no definitive answer can be had from a single tasting. Each of the viticulteurs I asked told me the same thing: They had been worried about the lack of individuality in the spring, but sometime in July, the wines had shed their baby fat and suddenly transformed, almost overnight, into wines of character and focus. No one knew why it happened when it did, but they were excited about the change. Once again, the mysterious pinot noir in Burgundy does what it chooses, and we can only watch in awe and wonder.

If you are interested in hearing about future trips to Burgundy, or would like to be on the Burgundy email list, just send me an email at Burgundy@klwines.com, and I’ll be sure to keep you posted.

—Keith Wollenberg
Also check out our 16-page Vintage Report for insight into the vintage and tasting notes. Scores are from the Wine Advocate.

Alter Ego de Palmer, Margaux ..................................................$34.99
Angelus, St-Emilion (94-96) ..................................................$139.00
Beausejour-Becot, St-Emilion (90-92) ....................................$44.99
Beausejour-Duffau, St-Emilion (89-91+) ............................$47.99
Beychevelle, St-Julien (88-90) .............................................$32.99
Brane-Cantenac, Margaux (85-88) ...............................$34.99
Canon-La-Gaffelière, St-Emilion (87-89) ..........................$49.99
Cantemerle, Médoc (86-88) .................................................$19.99
Carbonnieux Rouge, Pessac-Léognan .................................Inquire
Carbonnieux Blanc, Pessac-Léognan (90-93) ..................Inquire
Chauvin, St-Emilion (90-92) ..................................................$27.99
Chasse-Spleen, Moulis ...........................................................$23.99
Chasse-Spleen, Moulis (1.5L) ...............................................$47.99
Clos de Oratoire, St-Emilion (88-91) ....................................$29.99
Clos du Marquis, St-Julien ......................................................$37.99
Cos d’Estournel, St-Étèpe (95-98) ...............................$139.99
95-98 points Parker: “...a substantial yet extraordinarily elegant claret...It is the most impressive young Cos I have ever tasted.”
d’Issan, Margaux (88-90+) ......................................................$29.99
daiguilhe, Castillon ...............................................................$19.99
Domaine de Chevalier Rouge, Pessac-Léognan (88-90) ....$29.99
Domaine de Chevalier Blanc, Pessac-Léognan (94-96) ......$39.99
Ducru-Beaucaillou, St-Julien (93-95) ..................$104.99
Fombrauge, St-Emilion (90-92) ..........................................$24.99
Gigault “Cuvee Viva,” Blaye (87-89) ............................$14.99
Goulée, Médoc (87-89) ..........................................................$26.99
Wine Spectator: “...Medium-bodied, with good tannins and a velvety palate.”
Grand-Puy-Lacoste, Paulliac (91-94) ...............................$43.99
Gruaud-Larose, St-Julien (86-88?) ......................................$44.99
Haut-Barbouzet, St-Étèpe (89-91) ....................................$33.99
Haut-Bages-Libéral, Paulliac .................................................$25.99
Haut-Bailly, Pessac-Léognan (87-89) ..............................$37.99
Haut Brion, Pessac (95-98) ....................................................$89.99
Joanin Becot, Cotes du Castillon (90-92) .......................Inquire
La Couparde, St-Emilion (90-92) ..........................................$45.99
La Fleur de Bouard, Lalande-Pomerol (88-91) .................$26.99
La Lagune, Médoc (88-90) ..................................................$32.99
Lafon-Rochet, St-Étèpe (89-91) ..........................................$26.99
Lafite-Rothschild, Paulliac (98-100) ......................Inquire
Lagrange, St-Julien (89-91) ..................................................$29.99
Langoa-Barton, St-Julien (88-90) ......................................$35.99
Larcis Ducas, St-Emilion (88-91) ..........................................$29.99
Lascombes, Margaux (91-93) ..............................................$36.95
Léoville-Las-Cases, St-Julien (94-96+) .....................$169.99
95-100 points Wine Spectator: “...Very complex. Layers of cashmerelike tannins, turning to leather. Warm and inviting, yet rich and powerful; fantastic purity, yet voluptuous. This is what exciting wine is about.”
Les Carmes Haut-Brion, Pessac-Léognan (88-91) .............$39.99
Malartic-Lagravière, Pessac-Léognan (88-91) .................$29.99
Malescot St-Exupéry, Margaux (90-93) .....................$34.99
92-94 points Wine Spectator: “Wonderful aromas of blackberries, dark chocolate, meat and other yummy decadent things, changing to dry flowers. Full-bodied, with very well-integrated tannins and a long, fresh finish. Silky backbone of tannins.”
Margaux, Margaux (96-100) ..................................................Inquire


2002 BORDEAUX FUTURES

Carruaudes de Lafite, Paulliac .............................................$34.99
Cos d’Estournel, St-Étèpe ....................................................$99.99
92-94+ points Parker.
Ducru-Beaucaillou, St-Julien .............................................$42.99
Gruaud-Larose, St-Julien .....................................................$29.99
Haut-Bailly, Pessac-Léognan ..............................................$31.99
Lafite-Rothschild, Paulliac ..................................................$149.99
Langoa-Barton, St-Julien (1.5L $53.99) ....................$27.99
L’Eglise Clinet, Pomerol (1.5L $159.99) ..................$89.99
Léoville-Barton, St-Julien (90-92 points, Parker) ..........$37.99
Les Forots de Lautour, Paulliac ..........................................$49.99
Lynch-Bages, Paulliac (90-92 points, Parker) .............$39.99
Malescot St-Exupéry, Margaux ............................................$28.99
90-93 points Robert Parker: “A stunning effort, and one of this year’s best buys, this 2002 has one of the vintage’s most beautiful bouquets.”
Margaux, Margaux .....................................................$119.99
Pape-Clément, Graves .......................................................$49.99
Pavillon Rouge, Margaux (1.5L $55.99) ......................$27.99
Pichon-Baron, Paulliac (1.5L $79.99) .......................$42.99
Pichon Lalande, Paulliac ...................................................$58.99
Pontet-Canet, Paulliac .......................................................$29.99

See our website www.klwines.com for tasting notes and accurate inventories.
2003 Bordeaux: Southern Style...Great Value!

The 2003 vintage in Bordeaux draws many comparisons. Our good friend and one of my mentors is negotiant Mr. Bill Blatch who is without question one of the world’s most knowledgeable men when it comes to Bordeaux. In Bill’s opinion the weather in 2003 was more like a hot vintage in Châteauneuf-du-Pape but also resembles the 1947 vintage in Bordeaux. The great wines in both vintages managed to capture the amazing ripe fruit at exactly the right time and control it during vinification. My focus this month (these are also the wines I’m buying for my collection these days) is on these great wines, which offer superb value from each commune.

From the Grave appellation, where it was clear that only a few great wines were made. The newly renovated cellar at 2003 Ch. Haut-Bailly ($37.99), under the direction of Veronique Saunders, has produced a serious and superb wine with a bit more opulent fruit than in the past but it retains its firm/traditional style. The wine has deeply rooted fruit with flavors of blackberry and cassis and the hallmark quality of balance that insures a long cellar life. Ch. Smith-Haut-Lafitte ($39.99) has ripeness and international flair that’s very tasty and hard not to like.

From the Margaux appellation, 2003 Ch. Brane-Cantenac ($34.99) is making stunning wine of phenomenal elegance and great taste. Perfectly extracted red fruit without a hint of harshness glides across the palate, a textbook Margaux wine that makes you realize why it is a second growth and a wine you can drink at anytime in its life. 2003 Ch. d’Issan’s ($29.99) vineyards intersect Ch. Palmer’s and show many similarities in the last few years. It is dark and deep with ripe fruit that is very floral and regal. The wine has a firm backbone and a long finish.

From southern St-Julien, 2003 Ch. Beychevelle ($32.99) is a joy to drink young. Not big and bold, but the estate has undergone many upgrades, and the wine has lovely purity of fresh ripe grapes and minerals from the white pebbles, a clean and refreshing styled wine. At the northern boundary of St-Julien, the second wine of the great Léoville-Las-Cases, 2003 Clos du Marquis ($37.99) is my choice for best second wine of the vintage. The deep mulberry is thick and coats all areas of the mouth with a long finish. My notes end: “Wow this is killer for the money!”

The commune of St-Éstèphe is all the rage in 2003, and it makes perfect sense with its heavy clay, water-retentive soil. Here at K&L the wines of 2003 Ch. Phélan-Ségur ($26.99) have skyrocketed in popularity, and the reason is simple. One of the owners, Mr. Stephane Gardinier, has poured his wines to our customers twice this year in our stores. This traditionally styled Cru Bourgeois has greatly improved. Bright, spicy and elegant, it offers maritime freshness that intersects Ch. Palmer’s and show many similarities in the last few years. It is dark red with a firm backbone and a long finish.

The 2003 vintage in Bordeaux draws many comparisons. Our good friend and one of my men—Steve Bearden.

Bearden on Bordeaux

Great wines from the classic 2001 vintage in Bordeaux keep arriving daily here at K&L.

2001 Cos d’Estournel, St-Éstèphe ($79.99) An elegant but packed wine showing currant and raspberry fruit, licorice and mineral on a long, fresh finish. This refined blend of 65% cabernet sauvignon and 35% merlot clearly shows that Cos is at the top of their game. Enjoy now with decanting or cellar 10-15 years. 93 points from Robert Parker.

2001 Gruaud-Larose, St-Julien (Inquire) A lovely, flowery and spicy bouquet leads into a plump, fleshy, fruity mid-palate on this very approachable beauty. Though supple and delicious now, there is plenty of structure for ageing on this velvety wine. 2001 Cantemerle, Haut-Médoc ($19.99) This consistent and occasionally over-achieving 5th Growth produced another tasty and approachable bargain in 2001. Dark, sweet and herbal, this stylish and affordable wine is perfect for drinking over the next decade.

2001 Pichon-Lalande, Pauillac (Inquire) One of our favorite châteaux hit the bull’s eye in 2001 getting 93 points from Robert Parker who says: “A distinctive bouquet of violets, soy, pepper, blackberries, cassis and tree bark gives this 2001 a distinctive style.” We call it one of the best wines of the vintage. Power mixed with finesse.

2001 du Moulin, Haut-Médoc ($18.99) Made by the winemaker of Cantenac-Brown. A dark ruby-plum color leads into a coffee scented, lightly cedary nose. Cassis and red berries abound in the mid-palate followed by a lively, fresh finish showing dried cherry. Decant and drink!

—Ralph Sands

1995 Léoville-Las-Cases, St-Julien...$139.99
95 points Parker: “...boasts an opaque ruby/purple color, and exceptionally pure, beautifully knit aromas of black fruits, minerals...”

1995 Pichon-Lalande, Pauillac........$145.99
Direct from the property. 96 points Parker: “What sumptuous pleasures await those who purchase either the 1996 or 1995 Pichon Lalande...the 1995 is smoother, more immediately sexy and accessible wine.”

1996 Cos d’Estournel, St-Éstèphe ...$109.99
Direct from the château. 95 points Spectator.

1996 Ducru-Beaucaillou (1.5L)......$299.99
1996 Latour Haut-Brion, Pessac ......$29.99
Superb value—a mini Haut-Brion.

1996 Mouton-Rothschild (3L).....$899.00
91 points Wine Spectator: “Dark-colored, with raspberry, black currant and spices. Full- to medium-bodied, with well-integrated, silky tannins and a spicy, fruity aftertaste.”

1996 Pichon-Baron, Pauillac .............$49.99
92 points Spectator and $20 less than 2003.

1997 Angélus, St-Emilion-Fabulous!....$49.99
1997 Clos-du-Marquis, St-Julien......$26.99
Sweet and lovely. Perfect right now.

1997 Connetable de Talbot............$15.99
The second wine of Talbot-delicious!

1997 Hauts de Pontet, Pauillac.........$14.99
American version of Pontet-Canet’s second wine

1997 La Tour Haut-Brion, Pessac....$24.99
Parker: “An elegant, harmonious, spicy, aromatic offering, without a great deal of body...rsweet black currant and smoky tobacco-like flavors.”

1997 Phélan-Ségur, St-Éstèphe .......$24.99
A substantial wine for the vintage. Great value!

Parker: “hedonistic, luscious, sex...with plentiful quantities of roasted herbs, smoky oak, vanillin, and creamy black currant fruit.”

1998 Angélus, St-Emilion............$99.99
1998 Camensac, Médoc ...............$19.99
1998 Cantemerle, Médoc (3L) ......$99.99
Two superb values from ’98. Decant and enjoy.

1998 Carruades de Lafite, Pauillac ...$41.99
Quite fruity for this vintage-lovely wine.

1998 Dame de Montrose ...............$17.99
Aromas of cassis, cigar box, and ripe currant.

1998 Domaine de Chevalier, Pessac...$39.99
Fabulous earthy aromas and flavors. Real wine.

Their best in quite a few years.

1998 L’Arrossée, St-Emilion ..........$29.99
This wine is fabulous-sweet and lovely.

1998 Léoville-Las-Cases, St-Julien....$79.99
93 points Robert Parker: “The 1998 has turned out to be one of the vintage’s superb Medocs.”

1998 Lynch-Bages, Pauillac .............$49.99
1998 Lynch-Bages, Pauillac (1.5L) ..$109.00

See our award-winning website www.klwines.com for new arrivals and K&L top ten picks.
Our 1999, 2000, 2001 and 2002 Bordeaux tasting notes are listed at www.klwines.com
Red Bordeaux
1950 Canon, St-Emilion ................. $269.00
1961 Grand-Puy-Lacoste, Pauillac ... $199.99
1966 Haut-Brion, Pessac ................. $269.00
1966 Lafite-Rothschild .................. $249.99
1966 Léoville-Las-Cases ................. $129.99
1970 Cos d’Estournel (1.5L) ............. $299.00
1970 Gruaud-Larose, St-Julien .......... $79.00
1970 Margaux, Margaux ................. $169.99
1970 Mouton-Rothschild ................. $219.00
1970 Palmer, Margaux .................... $299.99
95 points Parker.
1971 Cos d’Estournel ...................... $89.99
1975 Cos d’Estournel ...................... $109.99
1975 Haut-Brion, Pessac .................. $279.00
1975 Palmer, Margaux .................... $149.00
90 points Parker: "The 1975 Palmer has consistently been one of the top wines of the vintage."
1975 Pichon-Lalande (1.5L) .............. $299.00
Direct from the property. 92 points Parker: "Big-boned, full-bodied Pichon-Lalande with more flesh and vigor than usual."
1976 Petrus, Pomerol ..................... $599.00
1978 Petrus, Pomerol ..................... $599.00
1979 La Mission-Haut-Brion ............. $159.00
1979 Latour, Pauillac ..................... $249.00
1979 Margaux, Margaux ................. $279.00
1979 Petrus, Pomerol ..................... $599.00
1982 Cheval Blanc, St-Emilion .......... $699.00
1982 Giscours, Margaux ................. $79.99
1982 Haut-Brion, Pessac ................. $369.00
1982 Lafite-Rothschild .................. $699.00
1982 Palmer, Margaux .................... $199.00
92 points from the Wine Spectator.
1982 Trotanoy, Pomerol ................. $269.00
1983 l’Evangile, Pomerol ............... $129.00
1985 Ducru-Beaucaillou ................. $139.00
1985 Palmer, Margaux .................... $159.99
99 points Broadbent: "Right good stuff, combination of classic styling and rich, ripe fruit.
1985 Sociando-Mallet, Médoc .......... $66.95
1986 Cheval Blanc, St-Emilion .......... $199.00
1986 Cos d’Estournel ...................... $149.99
1986 Grand-Puy-Lacoste (1.5L) ........ $179.99
Michael Broadbent: "An impressive ’86, in fact one of the best if you are prepared to wait for this sinewy wine to mature. An exciting wine..."
1986 Haut-Brion, Pessac ................. $199.00
93 points from Parker: "...highly concentrated, powerful wine with more noticeable tannin than most top vintages.
1986 Lafon-Rochet, St-Éstephe ........... $59.99
Robert Parker 88 points: "...has turned out to be one of the estate’s best wines made during the eighties."
1986 La Mission-Haut-Brion ............. $159.00
1986 Mouton-Rothschild ................. $399.00
100 points from Robert Parker! "An enormously concentrated, massive Mouton-Rothschild, comparable in quality, but not style, to the 1982, 1959, and 1945."
1988 Haut Brion, Pessac ................. $199.99
1988 Latour, Pauillac ..................... $249.00
Robert Parker 91 points: "...It is a classic, elegant Latour... Anticipated maturity: now-2025."
1988 Petrus, Pomerol ..................... $799.00
1989 Beausejour-Duffau (1.5L) ......... $219.00
88 points Robert Parker: "This spicy, tannic, medium to full-bodied 1989 is promising..."
1989 Ducru-Beaucaillou ................. $119.99
1989 Gruaud-Larose, St-Julien .......... $64.99
91 points from the Wine Spectator: "Brilliant and youthful raspberry color. Subtle aromas of raspberries and spiciness. Full-bodied, with firm tannins and long, silky-textured, minty, berry finish...
Drink now through 2010."
1989 Haut-Brion, Pessac ................. $599.00
1989 La Louviere, Pessac ............... $39.99
1989 Lafite-Rothschild, Pauillac ... $199.99
1989 Latour, Pauillac (1.5L) ............ $529.00
1989 Léoville-Barton, St-Julien ......... $129.00
1989 Léoville-Las-Cases ................. $149.99
1990 Palmer, Margaux .................... $179.99
92 points Wine Spectator: "A beauty. Seductive, with currant, berry, tobacco, cedar and flowers on the nose. Full-bodied, with silky tannins and a long, caressing finish..."
1993 Léoville-Las-Cases .................. $64.99
90 points Robert Parker.
1993 Léoville-Barton, St-Julien ........ $39.99
1993 Margaux, Margaux ................. $179.99
1994 Clos du Marquis, St-Julien ......... $29.99
88 points Parker: "...This deep ruby/purple-colored wine reveals the sweet, pure cassis fruit of Léoville-Las-Cases, good fatness, medium body, low acidity, and no astringency or harshness in the lush finish."
Lovely wine-plenty of stuffing. Lingering finish.
1994 Mouton-Rothschild ................. $129.00
91 points Wine Spectator: "Full-bodied, with very silky tannins and a chewy, ripe fruit-accented finish: An impressive Mouton."
1994 Pichon-Lalande, Pauillac .......... $64.99
91 points from Parker: "One of the stars of the vintage... possesses a gorgeously perfumed, exotic, smoky, blackcurrant, Asian spice, and sweet vanillin-scented bouquet. It is followed by thick, rich, moderately tannic flavors that exhibit medium to full body, good structure, outstanding purity, and a classically layered, long, pure finish.
Anticipated maturity: 2001-2020."
1994 Pichon-Baron, Pauillac ............ $34.99
Robert Parker: "sweet, smoky, cassis-scented nose, supple, round tannin...excellent richness..."
K&L buys many imported wines directly from the producers or negociants. The advantages of this direct buying are twofold: first, we can taste the wines at the property and negotiate with the seller, often finding wines that are not available in the U.S. market; second, we can get the wines to our value-conscious customers for less. There are no middlemen taking a percentage profit while passing it on through the channels of distribution. You reap the benefits of direct buying by getting outstanding, hand-picked, best-value wines at less-than-normal market prices.

### Alsace/Loire Valley

| NV Cremant d’Alsace, Charles Baur | $12.99 |

### White Bordeaux/Red Bordeaux/Sweeties

| 2002 Château Castres Blanc, Pessac | $14.99 |

### Southern France/Rhône

| 2000 Côtes du Rhône Rosé “Toques,” Vignerons Beaumes-de-Venise | $7.99 |

### Thanks for these Thanksgiving Wines!

I am very pleased to present three hearty red wines and a rosé that are all under $10. All of these wines are also “Top Picks” on our website for this month.

| 2003 Côtes du Rhône Rosé, Toques, Vignerons Beaumes-de-Venise ($7.99) | Wonderful richness, bright fruit and an interesting minerality. |
| 2002 Pouilly-Fuissé, Domaine Nembret, Denis Barraud ($17.99) | Wonderful minerality combined with ripe, toasty oak notes and great length. |

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Our top ten recommendations are listed at our website www.klwines.com
**November Rhônes**

2001 Moulin de Gardette, Gigondas “Tradition” ($17.99) This is a heady wine with plenty of dark berry fruit, chocolate and spice on the nose. The palate is dense, round and powerful, with the same berries and spice but more intense with a long complex finish. This is a bold full-bodied Rhône, ideally suited to a hearty meal.

2001 Domaine Girasols, Rasteau ($14.99) This domaine’s 17ha are nestled south of Rasteau where they enjoy a terroir reminiscent of Châteauneuf-du-Pape. This vintage is a blend of 65% Grenache, 10% Syrah, 12% Cinsault and 3% Mourvèdre. This wine gives you everything that you want form a Rhône Valley red: ripe dark fruit, broad rich texture and an intense pepper and garrigue-spiced finish.

2000 Cecile Chassagne, Vacqueyras ($11.99) This is a seductive and charming Vacqueyras. Elegant is not a word I have ever used to describe a Vacqueyras, but that was the second word that jumped to my mind after trying this wine, the first was WOW. On the nose it is

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**RHÔNE VALLEY**

2003 Côtes du Rhône, Domaine Verquieres ...........................................$8.99
2002 Syrah, VDP des Côtes Rhodaniennes, Chante Perridix ..................$8.99
2003 Côtes du Rhône, Domaine Grand Veneur .......................................$9.99
2003 Côtes du Rhône, Domaine de la Mordoree ......................................$9.99
2000 Domaine Grangeneuve “VV” Bour ...................................................$9.99
2003 Côtes du Rhône, de Segries-Serious wine ....................................$10.99
2003 Côtes du Rhône Rose, Domaine de la Mordoree ......................................$10.99
2001 Côtes du Rhône “Champagnauvis” Grand Veneur ...........................$11.99
2003 Côtes du Rhône “Cuvee Romaine” Dom Giragui ........................................$12.49
2001 Côtes du Rhône Mon Coeur, JL ..............................................................$14.99
2003 Viognier, Domaine Grand Veneur ...................................................$16.99

Spicy red and black fruits mix with peppery rustic notes. Eminently drinkable!

2001 Châteauneuf-du-Pape, Maucoil .........................................................$19.99
2001 Châteauneuf-du-Pape, La Gardine ...................................................$29.99
2000 Cornas “VV” Voge-One of the best. 70-year-old vines ..........................$29.99

90-92 points, Parker. Alain Corcia selection with no fining or filtration.

2001 Châteauneuf-du-Pape, Guigal ..............................................................$30.99
2000 Côte-Rôtie, Domaine Duclaux ............................................................$34.99
2000 Châteauneuf-du-Pape, “Cuvee Arnaud,” Cabrières ............................$34.99
2001 Châteauneuf-du-Pape, Sabon “Reserve” .............................................$34.99
2001 Châteauneuf-du-Pape, Domaine Marcoux ...........................................$37.99
2001 Châteauneuf-du-Pape, Bosquet des Papes “Chante Merle” ..............$49.99
2001 Châteauneuf-du-Pape, Hommage a Mon Pere, Jean Royer ...............$49.99
2001 Hermitage Blanc, JL Chave .................................................................$89.99

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**SOUTH AFRICA/NEW ZEALAND/AUSTRALIA**

2003 Kanu Chenin Blanc .................................................................$7.99
2003 Excelsior Cabernet Sauvignon ......................................................$7.99
2003 Neil Ellis “Sincerely” Sauvignon Blanc ...........................................$10.99
2002 Porcupine Ridge Shiraz .................................................................$10.99
2002 Goats Do Roam Villages Red ............................................................$11.99
2003 Glen Carlou Chardonnay .................................................................$11.99
2002 Goats-Roti, Fairview .................................................................$15.99
2000 Waterford Cabernet Sauvignon, Stellenbosch .................................$21.99
2002 Mulderbosch Chardonnay ...............................................................$21.99
2001 Kevin Arnold Shiraz, Stellenbosch .................................................$29.99
2001 Thelema Cabernet Sauvignon ............................................................$29.99
2002 Fairview Jakkals Fontein Shiraz, Swartland .....................................$29.99
2001 Rust en Verde Estate Red .................................................................$31.99

**South Africa**

2004 Babich Unwooded Chardonnay, Hawkes Bay .....................................$8.99
2003 Lawson’s Dry Hills Sauvignon Blanc ..............................................$12.99
2003 Forefathers Sauvignon Blanc, Marlborough .....................................$12.99
2003 Thornbury Sauvignon Blanc, Marlborough .......................................$13.99
2003 Konrad Sauvignon Blanc, Marlborough ...........................................$14.99
2004 Kim Crawford Sauvignon Blanc, Marl-91 pts Spectator .......................$14.99
2003 Nautilus Pinot Gris, Marlborough ....................................................$15.99
2003 Isabel Sauvignon Blanc, Marlborough ..............................................$15.99
2003 Craggy Range Sauvignon Blanc, Marlborough ..................................$16.99
2003 Pegasus Bay Riesling, Waipara .........................................................$17.99
2003 Seresin Sauvignon Blanc, Marlborough ............................................$17.99
2003 Mt Difficulty Central Otago Pinot Noir .............................................$25.99
2003 Kumeu River Chardonnay .................................................................$27.99

**New Zealand**

2001 Wynns’ Coonawara Shiraz or Cabernet .............................................$16.99
2000 Grant Burge Summers Eden Valley Chardonnay ................................$8.99
2000 Grant Burge Cameroon Vale Cabernet Sauvignon ..............................$9.99
2002 Coldstream Hills Pinot Noir, Yarra Valley .......................................$12.99
2001 Ringbolt Cabernet Sauvignon, Margaret River ...................................$13.99
2003 The Black Chook Shiraz-Viognier .....................................................$13.99
2002 Connor Park Shiraz .................................................................$16.99
2003 Innocent Bystander Shiraz-Viognier .................................................$17.99
2002 Heathvale Eden Valley Shiraz ...........................................................$23.99
2002 Craneford Barossa Valley Shiraz ......................................................$26.99
2002 Branson Coach House “Grenock Block” Shiraz ................................$39.99
2002 d’Arenberg “The Dead Arm” Shiraz ..................................................$56.99
2002 d’Arenberg “Coppermine Road” Cabernet .......................................$56.99
1999 Penfolds Grange Hermitage ............................................................$199.99

**Australia**

2000 Grant Burge Cameron Vale Cabernet Sauvignon ..............................$9.99
2003 Kevin Arnold Shiraz, Stellenbosch .................................................$29.99
2002 Mulderbosch Chardonnay ...............................................................$21.99
2003 Nautilus Pinot Gris, Marlborough ....................................................$15.99
2003 Isabel Sauvignon Blanc, Marlborough ..............................................$15.99
2003 Craggy Range Sauvignon Blanc, Marlborough ..................................$16.99
2003 Pegasus Bay Riesling, Waipara .........................................................$17.99
2003 Seresin Sauvignon Blanc, Marlborough ............................................$17.99
2003 Mt Difficulty Central Otago Pinot Noir .............................................$25.99
2003 Kumeu River Chardonnay .................................................................$27.99

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all red fruits with just a hint of pepper. The medium-bodied palate has density and length with ripe tannins completely interwoven with the fruit. It is easy to get carried away while drinking this.

2001 JC Chassagne, Côtes du Rhône Villages, Sablet, Reserve Velles Vignes ($14.99) The nose shows high-toned red and dark fruit. The fruit is juicy and vibrant with moderate tannins to add balance. But it is the secondary qualities that really spoke to me: the underlying earthiness, minerality and spice unfold with about 30 minutes of breathing.

—Kirk Walker

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

<table>
<thead>
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<th>Year</th>
<th>Vineyard/Description</th>
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90 points Spectator: "Excellent dark red color, with aromas of plum, cassis and berry..."

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### SHERRY/MADEIRA

- Barbeito 5 yr Verdelho Rainwater...$16.99
- Henriques & Henriques 10 yr Serial...$33.99
- Barbeito “Colombo” 10 yr Malmsye...$38.99
- Hidalgo La Gitana Manzanilla...$8.99
- Antonio Barbadillo Manzanilla...$9.99
- Antonio Barbadillo Amontillado...$9.99
- Garvey “San Patricio” Fino...$10.99
- Hidalgo Napolean Cream Sherry...$11.99
- Hidalgo Pedro Ximenez Viejo...$18.99
- A Barbadillo “Rafael” Olor Dulce...$22.99
- A Barbadillo “Lauro” Mosc Muscat...$22.99
- G Byass Apostles Muy Polo (375ml)...$24.99
- Lustau “Pata de Gallina” Oloroso...$27.95
- Hidalgo Jerez Cortado Polo Cortado...$28.99
- Hidalgo “Pastrana” Amont Viejo...$29.99
- A Barbadillo “Principie” Amont...$30.99
- A Barbadillo “Obispo” Polo Cortado...$39.99
- Sacristia de Garvey Onana Amont...$39.99
- Sacristia de Garvey “Museo” Cream...$59.99

### FRENCH REGIONAL

- 2003 Dom Duffour Banc Gascogne...$6.99
- 2000 Ch Haut Lignieres “Romy”...$15.99
- Faugeres...$7.99
- 2003 Picpoul de Pinet, H Beaulieu...$7.99
- 2002 Domaine Angélot Bugey Gamay...$7.99
- 2003 Dom Pellehauc Cuvee Harmonie Rouge...$14.99
- 2003 Ch Calabre Bergerac Rouge...$9.99
- 2003 Chateau de Nages “Reserve” Bl...$9.99
- 2002 Mas Grand Plagniol Tradition...$9.99
- 2002 Clos Paullilles, Collioure Rosé...$9.99
- 2003 JP and JF Quenard Chignin...$10.99
- 2003 Dom De l’Hortus Pic St Loup Rosé...$10.99
- 2002 Mas Guilhem “V” Syrah...$10.99
- 2002 Dom La Sauvageonne “Les Rufies” Cotes de Languedoc...$10.99
- 2003 Dom Triennes Viognier...$10.99
- 2003 Ch Canorgue Rose, Luberon...$11.99
- 2001 Lapreyre Minervois Amourier...$12.99
- 2001 des Perrieres Cost de Nimes...$12.99
- 2000 Domaine Clavel “La Copa Santa” Cotes de Languedoc...$13.99
- 2002 Domaine Rimbert “Le Mas au Schiste” Saint Chinian...$13.99
- 1999 Dom de Gourgazaud La Livinierie “Reserve” Minervois...$13.99
- 2002 Dom des Personades Gros Manseng Moelleux...$13.99
- 2001 Juracon “Marie” C. Hours...$14.99
- 2001 Corbieres, Grand Cuvee, Castelmaure-New wave...$14.99
- 2002 Clos Val Brouyer Cassis...$15.99
- 2001 Domaine Laffont Madiran...$15.99
- 2002 “La Riviere” Chenin Bl, J. Deneo...$15.99
- 2001 Chateau d’Estoublon, Les Baux...$17.99
- 2002 Cl Lapreyre Juracon Moelleux...$17.99
- 2001 de la Bastide Banche Bandol...$18.99
- 1996 Domaine Fontanel Rivesaltes Ambre...$18.99
- 1999 Domaine du Cedre “Le Cedre” Cahors...$19.99
- 2001 Chlo, Jean Louis Deneo...$19.99
- This guy makes great wines. Rich and round.
- 2000 Les Clos des Paullilles Collioure...$19.99
- 2001 Domaine de l’Hortus Grand Cuvee...$20.99
- 2002 Charles Hours Juracon “Clos Uroulet”...$22.99
- 2001 Prieure de St Jean de Belian...$25.99
- 2000 Chateau La Rouviere Bandol...$29.99
- 2003 Chateau Simone Rosé...$29.99
- Fabulous rosé-one of the best in the world.
- 2000 Domaine de Trevallon Rouge...$37.95

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**Note:** The text appears to be a mix of different categories, including wine prices, descriptions, and possibly food listings. The format is not entirely consistent, with some entries being brief listings and others being more detailed descriptions. The content seems to be a compilation of various wine recommendations and reviews.
1999 Dunnewoode, Napa ..........$8.99
1999 Lancaster, Alexander Valley ....$49.99
2000 Dominus, Napa Drinks well now..........$64.98
2000 Heitz, Napa ..................$29.99
2000 Joseph Phelps “Insignia” .......$84.99
2000 Alexander Valley ..........$44.99
2000 Roth Alexander Valley Red ....$19.99
2000 Silver Oak, Alexander Valley ....$59.99
2001 BV Cohn, California ............$12.99
2001 BV Napa Tapestry ..............$27.99
2001 BV Napa Private Res ............$59.99
2001 BV Napa Duclet .................$24.99
This is the second release of the Duclet, a cabernet-syrah blend that is incredibly complex.
2001 Bennett Lane, Napa ..........$32.99
2001 Benziger, Sonoma .................$12.99
2001 Buehler Estate, Napa ..........$24.98
2001 Cain “NV1 Cuvee” ................$21.99
2001 Cakebread, Napa ...................Inquire
2001 Caymus Special Select..........$129.00
2001 Chappellet “Signature” ..........$36.99
2001 Ch Montelena, Napa .............$36.99
2001 Charles Krug, Napa ...............$19.98
2001 Ch St Jean, Sonoma ..............$19.98
2001 Chimney Rock, “Stag’s Leap” ...$44.99
2001 Clark Claudon, Napa .............$84.99
2001 Clos Pegase, Napa ...............$24.98
2001 Cloverdale Ranch, Alex Valley ..$16.99
2001 Columbia Crest Res..........$29.98
2001 Corison, Napa ....................$54.99
2001 Darioush, Napa ...................$59.99
2001 Dynamite, California ..........$11.98
2001 Dominus, Napa ...................$99.00
Best Dominus in years!
2001 Echelon, California ..........$8.99
2001 Far Niente, Napa .................$79.99
2001 Fisher Cook, Napa ...............Inquire
2001 Flora Springs “Trilogy” ...........$44.99
92-94 points Spectator: “an elegant, stylish wine that succeeds with finesse and grace.”
2001 Forefathers, Alexander Vly ....$34.99
2001 Franciscauk, Oakville ............$18.98
2001 Groth, Napa .....................$39.98
2001 Hanna, Alexander Valley ......$21.98
2001 Hess Estate, Napa ...............$16.99
2001 Hess Collection, Napa .........Inquire
2001 Hewitt, Rutherford ..............$69.99
2001 Honig, Napa ......................$27.99
2001 J. Lohr “Seven Oaks” ............$12.99
2001 Joseph Phelps, Napa ..........$38.98
2001 Joseph Phelps Insignia .........$99.00
2001 Judd’s Hill, Napa ...............$34.99
2001 Kalinda, Alexander Valley ....$17.99
WOW! Remember the ’97 Kalinda Rutherford?
2001 Kamen, Napa ...................$49.99
2001 Lail “Blueprint,” Meritage .......$37.99
2001 L’Aventure, Paso Robles ...........$44.99
“The Optimus is a robust blend of cabernet, syrah, zinfandel and petite verdot. It shows the height of expressive opulence that is Paso Robles tempered by a graceful and elegant French hand.” Martin Reyes
2001 Merryvale Napa “Profile” ........$79.98
2001 Nickel & Nickel .................Inquire
2001 Opus One .........................Inquire
2001 Pine Ridge “Stag’s Leap” .........$59.98
2001 Provenance, Rutherford .........$27.99
2001 Quintessa Rutherford ...........$79.98
Ripe, juicy Cabernet with classic Rutherford dust!
2001 Rodney Strong, Sonoma ........$11.99
2001 Silverado, Napa .................$31.98
2001 Simi, Alexander Valley ...........$17.99
2001 Spring Mountain “Elivet” .......$69.98
2001 Spring Mountain Estate .........$42.99
2001 St Francis, Sonoma ...............$14.99
2001 Stag’s Leap “Fay,” Napa ..........$64.99
2001 Sterling Reserve, Napa ..........$54.98
2001 Sterling “SVR” ....................$29.99
“New from Sterling, the SVR is a meritage blend using all five Bordeaux varietals, supple texture, pretty deep red cherry, highlighted by cranberry and ripe plum,” Shaun Green
2001 Turnbull, Napa .................$29.99
2001 Vine Cliff, Napa .................$34.99
2001 Volker Eisele Estate, Napa .......$34.99
2001 Whitehall Lane, Napa ............$32.98
2001 York Creek Meritage .............$39.99
2001 ZD, Napa .........................$29.99
2002 A to Z Claret ......................$14.99
2002 Avalon, Napa ....................$9.99
2002 Avila, Santa Barbara .............$8.99
2002 Bacio Divino “Pazzo” ..............$24.99
2002 Blackstone, California .........$7.99
2002 Buehler, Napa ...................$17.98
2002 Caymus, Napa ....................$64.99
2002 Decoy, Napa ....................$23.99
2002 Edge, Napa ......................$17.99
2002 Elizabeth Spencer, Napa .........$26.99
2002 Francis Coppola Claret ...........$12.98
2002 Hawk Crest, California ...........$9.99
2002 Hess Select, California ...........$13.99
2002 Joel Gott, California ..............$13.99
2002 Justin, Paso Robles ...............$18.99
“The region’s character shines through with its alluring warmth of rich, silky currants and gentle spices,” Marin Reyes
2002 Justin “Justification” ..........$36.99
2002 Lewis, Napa ......................$58.99
2002 Lewis “Alec’s Blend” ..........$42.99
2002 Purisima Canyon, North Cst ...$9.99
2002 Ramey Napa Claret ...............$29.98
2002 Seven Hills “Ciel du Cheval” ....$29.99
2002 Stephen Vincent, California ....$8.99
2002 Twenty Bench, Napa ..........$14.99
2002 Viader, Napa .................Inquire
2003 McManis California .............$8.99

DOMESTIC REDS
1999 Petroni “Poggio All Pietra” ....$39.99
2001 EXP Dunnniag Hills Syrah ....$10.99
2001 Hess Select Syrah .................$11.99
2001 Martella “Hammer” Syrah ........$19.99
2001 Melville Santa Rita Syrah ........$19.99
2001 Palmina Nebbiolo .................$29.99
2001 Purisima Cyn Dry Crk Syrah ....$9.99
2002 Bonny Doon Big House Red .......$7.99
2002 Cloumbia Crest Shiraz ..........$6.99
2002 Jaffurs “Stolpman” Grenache .....$23.99
2002 JC Cellsars Syrah .................Inquire
2002 Justin Paso Robles Syrah .......$19.98
This wine shows a firm, fleshy earliness while showing off the soft, supple fleshy style of Paso!
2002 McManis California Syrah ..........$8.99
2002 Ojai Santa Barbara Syrah ........$22.99
2002 Palmina Bneo Nacedo Barbera ..$24.99
2002 Rock Rabbit Centr Coast Syrah $9.99
2002 Shooting Star Lemberger ........$10.99
2003 Vinum Cellsars Red Dirt Red ....$27.99
2003 Pelligrini Sonoma Carignane ....$12.99
2003 Holus-Bulus Santa Ynez Syrah $24.99

DOMESTIC WHITES
2001 Au Bon Climat “Hildegarde” ....$27.99
2001 Signorello “Seta” 91 pts, Parker! $22.99
2002 Brandborg Umqua Riesling ...$11.99
2002 Conundrum ......................$21.99
2002 Ken Wright F.H. Pinot Blanc ....$12.99
2002 King Estate Oreg Pinot Gris ..$12.99
2002 Tablas Crk “Cote de Tablas” ....$24.99
Possesses loads of pineapple, honeysuckle and candied lemons with good vibrant acidity.
2002 Tablas Crk Roussanne ............$24.99
2003 A to Z Willamette Pinot Gris ....$10.99
2003 Long Shadows Poet’s Riesling ..$20.99
2003 O’Reilly, Oregon Pinot Gris ....$11.99
2003 Palmina Santa Barb. Bianca ....$23.99
2003 Ponzi Willamette Arneis .......$19.99
2003 Ponzi Oregon Pinot Gris .......$11.99
2003 Smith Madrone Riesling .........$15.99
2003 Vinum Cellars Chenin Blanc .....$8.99
2003 Willakenzie Ore Pinot Gris ....$15.99

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### CHARDONNAY

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### FUME/SAUVIGNON BLANC

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### FOR ACCURATE, DAILY LISTINGS OF OUR BURGUNDY INVENTORY CHECK OUR WEBSITE AT www.klwines.com
2000/01 Verite “La Muse” .......... Inquire
2001 Atalon, Napa ................. $24.99
2001 Benziger, Sonoma .......... $12.99
2001 Cakebread, Napa .......... Inquire
2001 Chateau Souverain, Sonoma ... $12.98
2001 Ch St Jean, Napa ........... $17.98
2001 Clos du Bois, Sonoma ...... $11.99
2001 Cloverdale Ranch, Alex ...... $16.99

Loads and loads of plum and currant fruit, well-integrated oak flavors with subtle vanilla and cinnamon spice. Wonderful!

2001 Dynamite, North Coast .......... $11.99
2001 Echelon, California .......... $8.98

A great value in Merlot! Packed with ripe, juicy berry fruit and a smooth, round and silky finish.

2001 Estancia, California .......... $9.98
2001 Etude, Napa .................. $44.99
2001 Flora Springs, Napa .......... $17.99
2001 Francis Canaan, Napa ....... $16.99
2001 Frog’s Leap, Napa ........... $27.99
2001 Hall Vineyards ............... $24.99
2001 Markham, Napa .............. $14.98
2001 Matanzas Creek, Sonoma ... $21.99
2001 Nickel & Nickel “Harris” .... $34.99
2001 O’Brien Family, Napa ........ $38.99
2001 Paradigm, Napa .............. $16.99
2001 Rutherford Hill, Napa ....... $16.99
2001 Provenance, Carneros ...... $19.99
2001 Selene, Napa .................. $47.99
2001 Simi, Alexander Valley ...... $14.99
2001 Stag’s Leap Wine Cellars .... $34.99
2001 Sterling, Napa ............... $18.98

“Shows ripe, brambly fruit up front and delivers a softly textured smooth and long mouthful of deep red and black fruits laced with chocolate,” Shaun Green

2001 Swanson, Napa .............. $24.99
2001 T Vine, Napa ................. $27.99
2001 Twomey, Napa ............... $59.99

New vintage! Owned by Silver Oak.

2001 Whitehall Lane, Napa ......... $21.98
2002 Blackstone, California ...... $8.99
2002 Bogle, California .......... $7.99
2002 Cinnabar, Paso Robles ...... $14.99
2002 Duckhorn, Napa ............. $43.99
2002 Francis Coppola Diamond ... $12.98
2002 Hacienda, California ...... $4.99
2002 Praxis, Dry Creek .......... $12.99
2003 McManis California ......... $8.99

Washington Merlot

2000 Reiningher, Walla Walla .... $31.99

90 points from the Wine Spectator!

2001 L’Ecole No.41 Columbia Vly ... $29.99
2002 Tamarack, Columbia Valley ... $17.99
2002 Tamarack Columbia Valley .. $17.99

2000 Domaine Drouhin “Laurene” .. $44.99
2001 Anapamu, Monterey .......... $10.99
2001 Archery Summit Premier Cuvé $29.99
2001 Chehalem “3 Vineyards” ...... $19.99
2001 Chehalem Rion Reserve ....... $44.99
2001 Domaine Drouhin, Oregon .... $36.99
2001 Iron Horse, Russian River .... $24.99
2001 Morgan, Santa Lucia .......... $17.99
2001/2 Olivet Lane, Russian River .. $19.99
2001 Steele, Anderson Valley ....... $15.99
2001 Walter Hansel “Cahill Lane” ... $27.99
2001 Willakenzie, Oregon .......... $17.98
2002 Acacia, Carneros ............. $19.99
2002 Amici, Mendocino .......... $31.99
2002 Belle Glos Single Vineyards .. Inquire
2002 Brandborg, Umpqua Valley ... $19.99

This wine shows very pretty floral rose aromas with raspberry, cherry and warm honeyed oak.

2002 Chalone Estate, Monterey .... $19.99
2002 David Bruce, Central Coast ... $16.99
2002 Domaine Serene “Yamhill” ... $29.99

New vintage! A bit richer and darker than the ’01. Very tasty!

2002 Echelon, Central Coast ...... $7.98
2002 Edna Valley “Paragon” ........ $12.98
2002 Elk Cove, Willamette ...... $18.99
2002 Erath, Oregon ............... $12.99
2002 Etude, Carneros ............. $36.99
2002 Handle, Anderson Valley ..... $17.99
2002 Hatcher, Willamette Valley ... $32.99
2002 Joseph Swan “Cuve de Trois” .. $19.99
2002 Kalinda, “Floodgate Vineyard” .. $17.99

From a well known vineyard in the Anderson Valley, this Pinot shows dark, complex aromas of roasted coffee, spice and minerals, which are followed by black cherry and chocolate flavors.

2002 Keller Estate, Sonoma ...... $26.99
2002 Ken Wright ................. Inquire
2002 Londer “Paraboll,” Ander V ... $39.99
2002 Lucia Santa Lucia .......... $34.99
2002 Migration, Anderson Valley .. $24.99

A second label for Goldeneyle, which is owned by Duckhorn Winery.

2002 Miner Family “Gary’s” ...... $44.99
2002 Orogeny, Green Valley ...... $24.99
2002 Penner Ash, Willamette ...... $36.99
2002 Rex Hill “King’s Ridge” ..... $13.99
2002 Saintsbury, Carneros ........ $19.99
2002 Testarossa “Palazzio” ...... $29.99
2002 Willakenzie, Oregon ........ $16.99
2003 A to Z, Willamette Valley ... $15.99
2003 Avila, San Luis Obispo ...... $9.99
2003 C Acrea, Sonoma Coast ...... $12.98
2003 O’Reilly, Oregon ............ $14.99
2003 Parker Station, Santa Barbara .. $9.99

See our internet site for more accurate inventories: www.klwines.com
Château Montelena!

One of our favorite estates, Montelena is located north of Calistoga. The temperature is always on the warm side (It can be up to 10 degrees warmer than downtown Napa). Curiously, the wines of Montelena don’t have that super-ripe quality. This is because very cool nights keep the grapes in balance and the acidity up.

2002 Chardonnay ($29.99) As always, made using no malolactic fermentation and only 10% new oak, the 2002 Chardonnay shows amazing richness and texture for a wine that goes through no ML. Great balance, fruit and length!

2001 Napa Cabernet Sauvignon ($36.99) This used to be called the “Calistoga Cuvee.” The 2001 shows pure Napa fruit. Spicy berry flavors, round supple texture and ripe, fine tannins.

2001 Estate Zinfandel ($21.99) Only 3000 cases produced of this bright, balanced and focused Zinfandel. Not for someone looking for a ripe paso robes style. The Montelena is classic Zin!

2000 Estate Napa Cabernet Sauvignon ($99.00) This wine is delicious right now. One of the highest rated 2000 Cabernets, and rightfully so! It shows flavors of coffee, cedar and black cherry fruit that are fresh and clean in the palate. This wine can be enjoyed now and should be great over the next 10 years.

2001 Estate Napa Cabernet Sauvignon A bit closed in the nose, the 2001 Estate Cabernet is one for the cellar. The wine is dense and loaded with cassis, chocolate, spice and black fruits. Patience! Look for another release in March of this wine.

—Trey Beffa

Napa Flights: Four 2001 Appellations

On a recent visit to Napa I discovered that contrary to what many euro-philes believe, terroir does matter here. Napa’s dominant variety, cabernet sauvignon, can take on many forms. For starters, there is a world of difference between mountain and valley floor fruit.

Valley floor fruit: These vineyards get plenty of sun and temperate nights. Hailing from one of the more famous appellations, the 2001 Provenance Rutherford Cabernet Sauvignon ($27.99) displays the oh-so-classic aromatic descriptor, “Rutherford Dust” to perfection. Take a sip, recognize the persistent, firm body and let the fine tannins give way to the dusty, earthy finish. Phew! Just across the valley, Stags Leap District shows itself well with the 2001 Silverado Napa Cabernet Sauvignon ($32.99). The wine displays the famed velvety “rock soft” power of Stags Leap. It never bullies the taste buds with harsh tannins or hot fruit. An extremely delicious wine!

Mountain fruit: Vineyards on the slopes above Napa produce wines displaying elegance and structure. East-facing appellations protect vineyards from afternoon heat, allowing longer ripening periods with greater acidity levels. One example, the 2001 Hess Collection Napa Cabernet Sauvignon ($32.99) from the Mt. Veeder appellation, renders an attractive balance and quiet intensity. It has a smokier, darker profile, hinting at delicious roasted peppers. Hess’ powerful flagship easily hangs with cabs twice the price! Higher up on the eastern slopes of the Mayacamas Range lies Spring Mountain. The winery that shares its name has a stellar yet unpretentious track record of making no-nonsense Cab prototypes with confident attitudes. The 2001 Spring Mountain Estate Red ($42.99) is a terrific food wine, even in its boisterous youth. Delicate aromas of bright raspberry invite the first sip of glorious, potent, earthy fruit. Even after 30 years, this wine should still shine—the ’74 next to it was still kicking. Napa Rules! —Martin Reyes

San Francisco Focus

Cain Vineyards is a California winery dedicated to Bordeaux varietals. Located on Spring Mountain, the winery was started in 1980 with the first vintage (1985) released in 1989. The winery currently produces four wines. Its signature blend, Cain Five as well as Cain Concept, Cain Cuvee and Cain Musqué. We currently have the three wines available. The 2001 Cain Five will be released early in 2005.

2002 Cain Arroyo Seco Musqué ($19.99) This has always been one of my favorite domestic Sauvignon Blancs. A strong citrus and mineral flavor with good balance and ripeness. No new oak or malolactic fermentation. This is the best and last of the Musqué. Cain will no longer release this wine after the 2002 vintage. Stock up now!

NV1 Cain Cuvee ($21.99) This blend of cabernet sauvignon, merlot and cabernet franc is likewise a blend of two different vintages: 76% 2001 and 24% 2000. This is a very accessible and easy to drink wine with medium body and lush ripe fruit. Perfect with a quick meal at your favorite local bistro.

2001 Cain Concept ($41.99) My personal favorite of the red wines from Cain. This wine is lush with a touch more ripeness than the other two reds. Made from cabernet sauvignon, merlot and cabernet franc sourced from the Napa Valley proper. Cain used syrah in previous vintages but decided to concentrate on Bordeaux varietals. I miss the added spice of the past years but the wine has remained superb. Cellar for 2-3 years or decant for an hour. A real pleasure.

See you in the City… —Mike Jordan

Pinots for the Holidays!

A fanatic love of Pinot Noir is not such a terrible vice to have. Especially this time of year (what could possibly go better with Thanksgiving dinner?), you should never be caught without a proper supply in your wine collection however large or small.

Start all of your holiday occasions with 2000 Iron Horse Wedding Cuvee ($23.99) from California’s master pinot noir producer Forrest Tancer. The blend is dominated by pinot noir in this spectacular sparkler with joyous, stunning strawberry fruit. Rich and creamy, this is the perfect complement to your festivities. This is serious bubbly, and can easily follow through to pair with a herb-coated roast chicken dinner. (To carry a theme, don’t miss their stunning still pinot noir from Green Valley as well.)

On the budget end, try the lovely 2002 Edna Valley Vineyards Pinot Noir ($12.98). This is a serious pinot noir that has ripe cherry fruit, complexity, silkiness, a long finish, and will stand up to most fowl and salmon dishes. A touch more elegant and softer than those below, and it won’t break the bank.

Oregon has been producing some extraordinary pinots lately, and the 2002s are getting tons of (deserved) press. Try the 2002 Willakenzie Estate Oregon Pinot Noir ($16.99) to get your feet wet. Loads of beautiful and pure pinot character, wonderful mouthfeel here, smooth silky tannins, sumptuous dark cherry fruit, notes of spice and ash, finishing long and sweet. And 90 points from the Spectator!

One of my favorite and consistent producers is Domaine Serene, and the 2002 Domaine Serene Yamhill Cuvee ($29.99) is destined to be an award winner. This little baby will make you the talk of the party season! Full, rich, lush with wonderful density of fruit, plenty of power, silky oaky vanilla, intricately woven spice, chocolate notes, big black cherry, cassis, blueberry, and maybe a little of Oregon’s marionberry as well. This is a perfect wine for the whole Turkey meal. Plenty of power for the cranberries and stuffing, and a smoothness for the turkey. Have a fantastic and safe holiday season! —Shaun Green
Chile, Argentina
2002 Two Brothers Tattoo Red (Chile) ...........................................$7.99
2003 Elsa Malbec (Argentina) .......................................................$7.99
2002/3 Alamos Bonarda, Chardonnay or Malbec (Argent) ...........$8.99
2003 Casa Lapostolle Merlot (Chile) ...............................................$9.99
2002 Altos Las Hormigas Malbec (Argentina) .................................$10.99
2002 Bodega Cicchitti Cabernet/Malbec .........................................$10.99
2002 El Crocodrilo Cabernet (Argentina) .........................................$10.99
2003 El Felino Malbec (Argentina) ...................................................$10.99
2003 Bianchi Famiglia Sauvignon Blanc (Argentina) ..................$11.99
2002 Felipe Rutini Malbec (Argentina) .............................................$11.99
2002 Luis Correas “Malbec Oak” (Argentina) .................................$11.99
1999 Casa Lapostolle, Cuvee Alexandre Cabernet (Chile) .........$13.99
2002 Las Terrazas Malbec Reserve (Argentina) ..............................$14.99
2002 Bianchi Famiglia Malbec or Cabernet (Argentina) .............$14.99
2002 Catena Chardonnay or 2001 Malbec (Argentina)  ..........Inquire
2003 Casa Lapostolle, Cuvee Alexandre Merlot (Chile) ..............$16.99
2002 Aleph Cabernet or Malbec (Argentina) .................................Inquire
2002 BenMarco Malbec (Argentina) ...............................................$17.99
2001 Altos Las Hormigas Malbec Reserve (Argentina) .................$21.99
2002 Bramare Malbec (Argentina) .................................................$27.99
2001 Catena Alta Malbec (Argentina) .............................................$36.99
2001 Cheval des Andes (Argentina)—From Cheval Blanc .........$59.99

Portugal/Spain
2003 Campo Reales, La Mancha .....................................................$6.99
2002 Cecile Chassagne Tempranillo, Navarra .............................$6.99
2003 Bodegas Castano Monastrell, Yecla .................................$6.99
2003 Wrono Dongo, Jumilla ............................................................$6.99
2003 Vega Sindoa Rosado, Navarra ..............................................$7.49
2002 Viña Albarca Old Vine Grenache, Catayud ...............................$7.99
2003 Palacio de Bornos, Rueda Verdejo ........................................$8.99
2002 Atazuri, Artazu, Navarra .......................................................$8.99
2003 Muga Rosado .................................................................$8.99
2002 Capcanes Mas Donis Barrica—90 points, Parker ..................$9.99
2001 Olives Altos de la Hoya, Jumilla .......................................... $9.99
2002 Bodegas Castano Solanera, Yecla—90 points, Parker .............$10.99
2003 Valminor Albariño, Rias Baixas ....................................$10.99
2001 Finca Sobreno Tinto Crianza, Toro—90 points, Parker .........$11.99
2000 Sierra Cantabria Crianza Rioja .................................................$13.99
2001 Martinez La Orden, La Orbe, Rioja ....................................$14.99
2000 Artadi Vinas De Gain Crianza ..............................................$14.99
2000 Bodegas Muga Reserva Rioja .............................................$16.99
2001 Bodegas del Muni, Corpus del Muni Vina Lucia .................$17.99
2001 Alejandro Fernandez Condado de Haza—91 points, Parker ...$19.99
2000 Bodegas Castano Casa Cisca ................................................$19.99
2002 Vega de Toro, Termes, Toro ...........................................$19.99
2001 Mas Doix, Solanque, Priorat ................................................$23.99
2001 Emilio Moro, Riberia del Duero, Tinto .............................$24.95
1998 Muga Seleccion Especial Rioja .......................................... $24.99
2001 Pago de Carraovejas Crianza, Riberia del Duero ............$27.99
2000 Tilenus Pagos de Posado ...................................................$29.99
2001 Mauro, Castilla y Leon ..........................................................$31.99
2001 Venus La Universal, Monstant ..........................................$34.99
1995 Muga Rioja Prado Enea Grand Reserva .........................$35.99
2001 Domingo de Pingus, Flor de Pingus ..................................$39.99
1998 Roda I, Rioja .................................................................$45.99
2001 Bodegas JC Conde, Neo Riberia del Duero .........................Inquire

Jim C’s View Down Under: Beyond Shiraz
At the risk of shooting myself in the foot, I have to urge you to try the other varietals that Australia has to offer!

Dominique Portet comes from a long line of family in the wine business. His brother Bernard founded Clos Du Val in Napa Valley, and their father was the vineyard and winery manager at Lafite-Rothschild. Dominique is no newcomer to the Australian wine business. He has been there since 1976 and spent 22 years at Talarni. The 2004 Dominique Portet Sauvignon Blanc, Yarra Valley ($16.99) sees 20% barrel fermentation with that portion kept on lees with batonnage to give it a creamy texture though no overt wood aromatics or flavor. It’s crisp with hints of orange zest, lime blossom and floral notes. The 2001 Dominique Portet “Fontaine” Cabernet-Shiraz, Yarra-Heathcote ($13.99) has 17% shiraz (ok, so sue me, it’s mostly cab) that shows notes of plum, cherry, toffee and a hint of pepper and sage. The 2001 Dominique Portet Cabernet Sauvignon, Yarra Valley ($27.99) got 91 points from the Wine Spectator, and it’s a beauty. There is a bouquet of black cherry, flat cola and cassis that is FRAMED by a judicious use of French oak..

The “Derelict” is a vineyard planted 30 years ago that fell into neglect and was nurtured back to life. The wine shows note of black raspberry, licorice, roasted grains and light toasted oak with good concentration and purity. The Twelve Staves is a bargain but there’s not much available. This is a great vineyard with vines that are 80 years old. The wine shows lovely deep flavors of raspberry, white pepper spice and a hint of toffee. Cheers!  —Jim Chanteloup

Big Guns and a Drinker for Your Holidays
2001 Sierra Cantabria Tinto, Rioja ($6.99) Made from 100% tempranillo and aged in American oak for 6 months, this is a charming red that will please many a palate. It has plenty of black cherry and currant fruit with a kiss of vanilla oak on the finish. I love this wine with pork stuffed with sage, cornbread and apple.

2001 Finca Allende, Calvario, Rioja ($64.95) 95 points Robert Parker: “…a sensational effort revealing an inky/purple color along with gorgeously complex aromas of cedar, blackberries, creme de cassis, scorched earth, minerals and smoky new oak. This full-throttle, seriously endowed effort coats the palate and nearly stains the teeth. Unevolved and rich, but impeccably balanced, even elegant given its total symmetry/harmony, it should hit its prime in 2-4 years, and age gracefully for the following 12-15.” (04/04)

2001 Bodegas J.C. Conde, Neo, Punta Esencia, Ribera del Duero ($59.99) 95+ Robert Parker: “Fernandez has hit the bull’s eye with the impressively endowed 2001… More similar to Bordeaux first or second-growth than a Spanish Ribera del Duero, it boasts an inky/ruby/purple color as well as a sensational perfume of espresso roast, graphite, black currant liqueur, and pain grille. Full-bodied and youthful, tasting more like a barrel sample than a finished wine, it is loaded with potential and built for the long haul.” (04/04)

2002 Vale Llach, Priorat ($74.99) Are you going to wait for Parker to give it another 96 points? This powerful Priorat is made from carignan, merlot and cabernet grown at high elevations on the best soils. From the ripe black currant fruit and stylish new oak, this red is deep, rich and complex—a fine successor to the line of great Priorat from this native son. Buen Cata!
—Anne Pickett

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

We have an extensive selection of outstanding Austrian wines, the following is a sampling of our complete inventory which you can view at www.klwines.com.

1999 Walter Glater Zweigelt "Dornenvogel" ....................... $19.99
Dornenvogel (thorn-bird) is Glater’s term for his best lots because these thieving birds like to eat the ripest grapes. Sexy Red!

1999 Alzinger Grüner Veltliner Smaragd Mühlpoint ............. $31.99
One of the great wines of Austria, no one should miss this.

2001 Schmelz Riesling Smaragd Durnsteiner Freiheit ........... $22.99
Bracing and stony, very clear and detailed, deep and powerful.

2002 Emmerich Knoll Riesling Smaragd Loibenberg .......... $51.99
2003 Iby Zweigelt Classic ................................................. $12.99
2003 Hiedler Grüner Veltliner "Loes" .............................. $13.99
2002 Türk Grüner Veltliner "Vom Urgentein" ....................... $12.99
New producer in the U.S. from the Kremstal. Old vines in primary rock give this zesty wine an intense, clean and vibrant personality.

2001 Prager Riesling Smaragd Wachstum Bodenstein ......... $39.99
2001Weninger Blaufränkisch Reserve “Barrique” ............... $19.99
2000 Heinrich Pannobile Red Zweigelt, blaufränkisch, cab .... $29.99
2002 Nigl Grüner Veltliner "Privat" ................................. $34.99
Privat denotes the best wines of each vintage, 92 points Spectator.

2002 Schmelz Grüner Veltliner “Hoher Eck” Smaragd ........ $34.99
Loaded with white pepper, nutmeg, lentil, smoke and mineral. Luscious, full-bodied on the palate with an ethereal, delicate feel.

Wagner Stempel

With the 2003 German campaign in full swing I thought it would be great to highlight a lesser-known producer whom we feel is making some darn good Riesling. Two years ago I accompanied Johannes Leitz to Berlin for a couple of days of “business” and sight seeing. He was pouring his wines at an event involving renowned German chefs and winemakers from the different regions of Germany, and I was eating and drinking. Perfect duo. Late one night we went to a wine bar called Rutz in the east of Berlin, which is now bustling with nightlife and constant jack hammering. Anyway, there were about 12-15 of us: winemakers, sommeliers and tag along American wine guys. We had a blast talking, laughing and discussing, as usual why German wines are not given as much respect as they deserve. I sat next to Daniel Wagner, a really young guy from the Rheinhessen, of whom the others jokingly prodded and said, mimicking his own voice: “I am just a small grower from the Rheinhessen.” He is now being called the rising star of the Rheinhessen and one of the most promising young growers in all of Germany, but at the time his wines were unknown in the U.S. Happily, thanks to Terry Theise, his wines were coming, and I was anxious to see what this “small grower” was up to. Daniel works 12.5 hectares of vines in the westernmost part of the Rheinhessen near the Nahe Valley. Most vines are planted on volcanic soils with some loess and chalk. He hand harvests and uses a mixture of stainless for the simpler cuvées and old wood for the top Rieslings. He believes in minimal handling and bottles off the gross lees usually in February. The 2003 Wagner Stempel Sieversheimer Heerkretz Spätlesse ($24.99) is muscular and driven at 106° oechsle, spicy and salty, with hints of lemon, orange zest, verbena and the warmth that comes from wines grown on porphyry. This is most definitely one of my top five wines of the vintage and a wine that despite its size never comes across heavy or cloying. You can drink this wine between five and twenty-five years. Thanks Daniel. Happy to be here.

—Jeff Vierra

Alsace

2001 Pinot Blanc, Charles Baur ........................................ $10.99
2002 Riesling, Boeckel .................................................. $11.99
2002 Tokay-Pinot Gris Domaine Roland Schmitt ............... $12.99
2002 Domaine Allimant Laugner Muscat .......................... $13.99
Tons of rich fruit and a beguiling, almond-like finish. Try with rich cheeses.

2001 Andlau, Mark Kreydenweiss ................................ $17.99
2000 Gewürztraminer, Grand Cru Eichberg, Charles Baur ....$18.99
Very classy, lots of soil character. Pungently spicy.

2002 Riesling, Grand Cru Eichberg, Charles Baur ............ $18.99
1999 Riesling, Cuvee Frederic Emile, Trimbach .............. $32.99
2000 Gruenspiegel de Berghelm, Marcel Deiss .............. $55.99

Loire

2002 Muscadet Sèvre Maine Sur Lie, Domaine de la Pepiere .... $9.99
2003 Touraine Gamay, Clos Roche Blanche ................... $12.99
2003 Sancerre, Franck Millet—our biggest selling Loire ........ $12.99
2002 Samur-Champigny, Hautes Troglodytes, Plouzeau .... $13.99
2002 Saumur-Champigny, Domaine Fouet ....................... $17.99
Explosive nose of dried cherry, lavender, sweet red plums and mineral, very juicy and bright, perfect cabernet franc.

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

2002 Vouvray, “Le Bouchet” Demi-Sec, François Chidaine .... $19.99
The domaine’s masterpiece, complex, structured, and very age worthy.

Richly textured, vibrant example of the versatilty of chenin blanc, racy and hone-eyed with a firmly grounded sense of terroir.

95 points Wine Spectator.

A Great Chardonnay Alternative

Are you tired of chardonnay but still crave the weight, texture and flavor complexity a good example from this varietal offers? The Pfaffl Grüner Veltliner Goldjoch ($21.99) is the wine for you! Two thirds of this wine undergoes barrel fermentation, which imparts an exotic tropical fruit, almond oil and spice aroma. The palate is rich, round, sexy and nougaty, with hints of ripe citrus fruits and crème brulee. The finish is long, lingering and—here is where we depart from most California Chardonnays—full of juicy, lip-smacking, palate-cleansing acids. The wonderful lift and structure in this wine keeps all the voluptuous, Rubenesque fruit from becoming heavy or ponderous.

The Pfaffl winery is located just northwest of Vienna, where they cultivate approximately 75 acres of vines across ten disparate municipalities. While vinification of fruit from this patchwork of vineyards is complicated at best, the folks at Pfaffl are strong believers in working only the best sites available. Hard to pronounce, but utterly delicious, the wines from Pfaffl are the real deal. Don’t let the dearth of vowels intimidate you!

—Marco DeFrietas
What to Serve With Your Thanksgiving Eagle?

Ah, that is the question asked by millions this time of year, and here at the K&L we are certainly willing to help. Eagle (particularly the Screaming variety) is an acquired taste—obviously, because if you don’t have it you can’t taste it. Delicately fowl flavors require a wine along the lines of a hearty Cabernet Sauvignon, as this varietal will help mask the eagle’s distinctive tang. And there is the matter of a fully laden Thanksgiving table: deviled eglet, cranberry sauce, mashed flamingos, gooseberry pie…you know, the traditional foods. We just happen to have the perfect wines for hearty cold weather fare: 1980 Opus One, the second vintage from the legendary Mondavi/Rothschild venture. I believe that the 1980 vintage in California is somewhat underrated, having been quite warm, and thus many of the wines were ripe, soft and enjoyable early. Some lacked the structure for extended aging. Not so the Opus; the wine remains spicy and concentrated with perfumed notes of cedar and black fruits. Opus has always striven for a Bordeaux-style wine; they made one with the 1980 juice. 1985 Jordan Cabernet

Jordan has been an anomaly since the inaugural 1976 vintage. Way back when, we called them “restaurant wines” with their soft tannins and lush fruit. They were ready to drink, perfect for the wine list. Well, the mistake I made with regards to the aging potential of older Louis Martini wines was duplicated with the Jordan Cabernet. They are ready young, yes. But today they are still dapper, vibrant older gentle-

Jim’s November Gems

As Bill Ferguson (one of my amateur winemaking buddies) and I drove north on Highway 101 September 13 to pick up the last of the varietals that we were crushing that afternoon in Redwood City at David and Liza Harvey’s home (more close friends and winemaking buddies) I was reflecting to Ferg that I thought this vintage was one of the earliest, if not the shortest on record in the California North Coast. Everything has tons of color, and the aromatics this year are to die for, but that is not exactly a barometer of what this vintage is about. This will be a variable vintage. There will be some absolutely incredibly great wines produced this year and many that will be just average or suffering from too much of either alcohol or tannins or both. It is all determined by one factor: Mother Nature (always the case). What was suppose to be the wettest month of the year, March, resulted in no rain in the North Coast, and in fact turned out to be the warmest since records were maintained. This caused the vines to bud out four to six weeks early. March was followed by a cool and sometimes cold April and May, which created further problems in the vineyards with shatter (the non-formation of a grape on a cluster from a non-fertilized flower damaged either from cold, heat or rain). This last summer gave us mild- and even-temperature days, which allowed the grapes to evolve evenly. This lasted until the last of August, at which time we were launched into a three-week heat wave (global warming?) that ripened everything at once. The North Coast harvest was 95% percent complete by the middle of September. Everyone was scrambling those last several weeks to get every grape cluster in before it became too ripe. It was, to say the least, unbelievable!

As with many of the small European producers that we have been importing the last 10 years plus, the incredible wines from Domaine Girasols have more than stellar. Besides Girasols old-vine Côtes Du Rhône and Rasteau (which are must haves in case quantities), we were able to procure a small amount of their 2003 Girasols Rasteau Rosé ($10.99), which is a light, dry, crisp grenache-driven wine that would be ideal for shell-fish. (µµµµµµµµµµµµµµµµ)

It has been many full harvest moons since we have had a Kalinda SB, but with the 2003 Kalinda Lake County Sauvignon Blanc ($9.99) we have a wine that Ebb and Chris have told me best resembles a Pouilly-Fumé. Earthy and grassy on the aromas, this wine is completely dry and crisp. It offers tons of flavors of a lime-to grapefruit-like quality, and provides a long, clean, mouthwatering finish. (µµµµµµµµµµµµµµµµ)

The next two reds are wines that prove why you should buy Bordeaux in super to great vintages from minor châteaux. Both are Premiers Côtes De Bordeaux, but each offers different nuances. The 2001 Château Delord ($9.99) is a linear wine that provides fresh cherry-like fruit, soft tannins, and is just a joy to consume on a regular basis at a great price. (µµµµµµµµµµµµµµµµ)

The 2000 Château de Birot ($10.99) has a lot more structure, with broad fruit and complexity. It is deeply colored, provides a roasted coffee bean to cassis nose, soft tannins, moderate complexity and near-term drinkability. (µµµµµµµµµµµµµµµµ)

If you have any questions, email at jimbarr@klwines.com. Enjoy the selection and Happy Thanksgiving! —Jim, Anderson & Ebby
Michel Arnould Grand Cuvee Brut Champagne ($29.99) Exclusively from the 1997 harvest (although not labeled as such), this is composed of two thirds pinot noir and one third chardonnay. The color is gorgeous gold, studded with tiny bubbles. The aroma is amazing. With creaminess to complement its racy cherry fruit on the palette, and an extraordinarily long finish, it is dosed at 9 grams per liter—very dry!

Leclerc-Briant
Mr. Pascal Leclerc-Briant is also a fifth generation wine grower. He has a huge holding for Champagne: 75 acres! His family vineyards are in Hautvillers, Damery and Verneuil, but all of the Champagne we purchased came from his best sites in the Premier Cru of Cumieres. Cumiers is almost always the first village to harvest in Champagne as it has the warmest microclimate. Mr. Pascal Leclerc-Briant is a believer in biodynamics, and his vineyards are all cultivated to the strictest of all organic methods. Three of the four wines that we bought from Leclerc-Briant are single-vineyard Champagnes. I don't know of any other producer who offers individual sites from the same village like this. Unlike almost all other quality producers in the valley of the Marne, Pascal chooses to put the wines through full malolactic. These are extraordinary Champagnes that have received a lot of press in Europe. We at feel very lucky to be their representative in the U.S. Currently we are offering:

Leclerc-Briant “Les Crayères” Single Vineyard Brut Champagne ($29.99) This wine is composed of 38% pinot noir, 37% meunier and 25% chardonnay from a 2 2/3-acre vineyard with the most chalk of the three single-vineyard offerings. With a fresh, clean, vanilla bean and subtle raspberry fruit nose, it is concentrated and holds its fruit like a great Blanc de Blancs. It is a dry style, dosed at just 8 grams per liter.

Leclerc-Briant “Les Chêvres Pierreuses” Single Vineyard Brut Champagne ($29.99) Composed of 41% pinot noir, 19% meunier and 40% chardonnay from a 7-acre vineyard that is the steepest of the three offerings. Perhaps the most plain delicious of the three wines, this has great fresh apple fruit, lightly toasted bread notes and good refreshing zip. A fantastic aperitif!

Leclerc-Briant “Clos des Champions” Single Vineyard Brut Champagne ($29.99) Composed of 51% chardonnay and 49% pinot noir from a tiny 1.25-acre walled vineyard that faces south towards the Marne. It is the most serious of the three single-vineyard offerings with a tightly wound core of limey chardonnay. It is very sought after and rare Champagne, the valley of the Marnes “Clos” to pour along side the Cote de Blancs Clos de Mesnil and the Mountain of Reims Clos du Goisses. The wall acts as an insulator, and the extra ripeness comes through in the body of the wine. Impressive stuff!

1999 Leclerc-Briant Cuvee Rubis Brut Rosé Champagne ($29.99) Pascal Leclerc-Briant gets into trouble nearly every year he makes this wine, but they have yet to confiscate it or make him distill it. It used to be a little tradition for good producers from the valley of the Marne to make red Champagne, but it became illegal in the 1950s because of rampant adulteration by big firms. The CIVC (the governing board for Champagne) did not want to get the reputation of a food-coloring and syrah-importing region, so they cracked down on everyone—including those who were making red Champagne honestly. The Rubis Rosé pushes the definition of rosé to the limits. Leclerc-Briant does 100% skin contact maceration before fermentation and makes the reddest rosé in Champagne. This has a huge strawberry nose and lots of pinot noir flavor. Like nothing else!

—Gary Westby

Nouvelle Vague: French Regional Wines

Fade in: A year ago I sat down to watch one of my favorite films of French New Wave cinema, Francois Truffaut’s “Les Quatre Cents Coups” (the 400 Blows). I absolutely love this genre of filmmaking, which focuses on marginalized, young anti-heroes who behave spontaneously and are frequently anti-authoritarian. They question authority and convention and seek instead a new standard, a higher and more enlightened level of existence. Naïve? Perhaps. Inspiring? Definitely.

You are probably wondering what my love of the French Nouvelle Vague has to do with wine. Well, shortly after my cinematic interlude (and feeling pretty jazzed about life in general), I came across an interesting character in one of my wine books. It seems this guy in the south of France had gotten into some trouble with the INAO for planting riesling. Riesling in the south of France? Who would have the cahones to do such a thing? Yep, you guessed it. My anti-hero. Jean-Louis Denois challenged the narrowness of appellation regulations.

Denois planted riesling as an experiment to showcase the climatic conditions of Limoux, one of the coolest regions in the Languedoc. Now, in case you think this guy is a neophyte of wine, think again. A Champenois by birth, Denois studied oenology at Beaune and has also worked in South Africa, New Zealand, Australia and California. He was, until recently, also the talent behind Domaine de l’Aigle, a chardonnay that enjoys cult-like status in Europe. And yet the Denois philosophy is simple: to showcase Limoux as an island of freshness in the New World. This dry wine smells of Granny Smith apple drizzled with orange blossom honey. A slight saltiness wafts from the glass too, reminiscent of a cool ocean breeze. And while the wine is immediately charming, after an hour or two of decanting, it becomes even more brilliant. A very versatile wine to enjoy with just about anything, including fish stew, grilled lobster or baked chicken with fresh herbs. The 2001 Jean-Louis Denois Chloé ($19.99), 80% merlot and 20% cabernet franc, is absolute C-L-A-S-S in a bottle. Long, fine and impeccably polished, this elegant cuvee teases with cassis, violets and just the slightest hint of espresso nib suggesting greater things to come. Seductive black fruits caress the palate, pané velvet comes to mind. And if you suspect this merlot will get all sloppy on you, the Chloé pulls back with just enough acidity to keep you thinking straight and appreciating the Chloe for exactly what it is: a wine of breeding and sophistication. Watch for more offerings from this maverick winemaker and be among the first to taste France's finest cutting-edge wines from this up-and-coming region. A bientot! —Mulan Chan
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*Precise, focused and extremely beautiful wines from Leflaive's winemaker.*

White Burgundy

**Champagne/Sparkling Wine**

J Laurens Brut (Cremant de Limoux)-Great and less than $10! $9.99
Eart Robert Plageoles Mauzac Nature Sparkling Wine $13.99
Ariston Carte Blanche Brut-Our best deal in bubbles! Powerful $22.99
Franck Bonville Brut Selection Blanc de Blancs-What richness! $23.99
Marguet-Bonnerave “Cuvée Reserve” $23.99
Michel Dervin Brut $24.99
Marguet-Bonnerave Brut Rosé-It’s finally back! $24.99
Ariston Aspasia Blanc de Blanc $24.99
Launois “Sable” Brut Blanc de Blanc $24.99
Launois “Cuvée Reserve” Brut Blanc de Blanc $24.99
Laurent Perrier Brut $24.99
Tarlant Brut Reserve-Quality obsessed grower, direct pricing! $25.99
Tarlant Brut Zero-Gary's desert island Champagne $25.99
1998 Franck Bonville Brut Millesime Blanc de Blanc $25.99
De Meric Sous Bois Brut-A new container has just arrived. Delicious. $26.99
Louis Roederer Brut-One of Clyde’s favorites $29.99
A Margaine Demi-Sec $29.99
1998 Michel Dervin Brut $29.99
1997 Launois Brut Blanc de Blanc $29.99
1996 Ariston Vintage Brut $29.99
1996 Franck Bonville Brut Millesime Blanc de Blanc $29.99
Veuve-Clicquot Brut-One of the nation’s best prices! $31.99
Lallement Brut $31.99
1995 Laurent Perrier Brut $34.99
Fleury “Carte Rouge” Brut-Biodynamic. Beyond organic! $34.99
René Geoffroy Brut Rosé $37.99
Fleury Brut Rosé $39.99
Laurent Perrier Ultra Brut $39.99
Tarlant Cuvee Louis Brut Prestige-One of our best $39.99
Laurent-Perrier Brut Rosé (1.5L $99.00) $43.99
Lallement Brut Réserve $42.99
1998 Philippe Goonet Special Club Blanc de Blanc $42.99
1996 Pol Roger Vintage Brut Champagne $49.99
De Meric Grande Reserve Sous Bois Brut (1.5L) $54.99
Franck Bonville Cuvee Les Belles Voyes $59.99
Laurent Perrier “Grand Siècle” (1.5L $129.00) $64.99
1996 Bollinger Grand Année $64.99
Cattier Clos du Moulin 1er Cru Brut $77.99
1996 Cuvee William Deutz Brut $89.99
Krug Grand Cuvee $104.99
1996 Dom Perignon-Limited availability $99.97
1995 Salon Blanc de Blans $128.99
1988 Krug Brut $149.00
1990 Krug Brut $174.99
Tasting Schedule for November, 2004

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

Saturday, November 6: Bordeaux! Clyde, Ralph and Steve bring our monthly selections of new arrivals and a look back at one older vintage Bordeaux. Highlights include the 2000 and 2001 vintage with any questions answered about the upcoming 2002s and 2003s. Ten wines to be poured with eight reds (including one older vintage), one white and one Sauternes. Tasting price TBA.

Saturday, November 13: Wines from Italy in Redwood City.
Wines from Australia, New Zealand and South Africa in San Francisco. In Redwood City, the venerable Greg St. Clair brings us the best of Italy for the last time in 2004. He will show some great new arrivals, wonderful buys and quality wines for the cellar. Ten wines to be poured. Tasting price TBA.

Saturday, November 20: Champagne! In Redwood City and San Francisco. Book signing with Leslie Sbrocco in San Francisco.
Gary and Marco pick out the hottest new arrivals from France to brighten your holidays. Eight wines to be poured. Tasting price TBA. In San Francisco, Jimmy C. and Mike J. pick the best from “down under.” We will pour new releases and some old favorites, all of them interesting. Ten wines to be poured. Tasting price TBA.

Saturday, November 27: Tasting bars closed for Thanksgiving weekend. Our bars will be closed on this weekend to allow our customers to shop and to help us digest the mountains of food that we have eaten.

—Scott Beckerley
ITALIAN WINES

For questions about Italian wines email Greg at greg@klwines.com or call at ex 2713. If you can’t get me directly I put tremendous faith in these Italian wine colleagues opinions. You should too! In Redwood City Jeff Vierra jeff@klwines.com at ex 2736 or Kirk Walker kirkw@klwines.com or in San Francisco the one and only Mike Parres mikep@klwines.com. Or visit www.klwines.com.

1999 Brunello Pre-Arrivals: The first of many to come!

1999 Pian dell’Orino K&L Direct Import bargain! ..............................................$36.99
Jan Erbach and Caroline Probitzer’s small vineyard with its tiny 500-case production overlooks the historic vineyards of Biandri Santi a bit to the southeast of the town of Montalcino. The wine has a nose full of blackberry and plum aromas intertwined with a subtle touch of toasted oak. This classic full-bodied Brunello flows across the palate with satiny tannins, coupling the rich plumy flavors of this sangiovese with traces of spice, raw meat and a subtle yet captivating smokiness that leads to a long, clean and focused finish. A superb balance of ripe fruit, yet with structure, so well balanced that it is easy to drink now but ideally will be best with some cellar time.

1999 Piancornello-92 points, Wine Spectator .................................................$42.99
1999 La Togata-91 points, Wine Spectator .......................................................$47.99

Tuscany
2003 Maritima Sangiovese “4 Old Guys” ..........................................................$6.99
2002 San Felice Chianti Classico ........................................................................$11.99
2001 Castello della Paneretta Chianti Classico ...............................................$13.99
2000 Castello di Monastero Chianti Classico ....................................................$13.99
2001 Castello di Volpaia Chianti Classico .........................................................$13.99
2000 Castello di Meleto Chianti Classico ............................................................$13.99
2002 Aia Vecchia Lagone ......................................................................................$14.99
2001 Felsina Chianti Classico ..............................................................................$18.95
2001 Antinori Chianti Classico “Peppoli” ............................................................$17.95
2001 Antinori Chianti Classico ............................................................................$17.95
1999 Felsina Chianti Classico Riserva ...............................................................$18.95
2000 Avignonesi Vino Nobile di Montepulciano ...............................................$20.99
2001 San Vincenti Chianti Classico .................................................................$21.99
2001 Poliziano Vino Nobile di Montepulciano .................................................$21.99
2001 Castello della Paneretta Chianti “Torre a Destra” ..................................$24.99

Sotto la Pergola Inclinata

Sicily, after Tuscany, is the best-known Italian region, a cultural conglomerate after millennia of invasion, occupation and outside control that has left this desert island with a haunting, stark feel to it. The last decade has shown incredible investment and growth after a concerted effort by the Italian government to retake the island from Mafia control. A long, bloody struggle, but one can see from the amount of investment that something has certainly happened.

The first burst of wine from the new Sicily has come from many wineries making international varieties (merlot, cab, chardonnay and syrah) and overlooked the indigenous varieties. Nero d’avola has emerged as the first of the indigenous varieties to take hold in our country. Nero d’avola is generally a fragrant, elegant wine, with certain softness from the warm Sicilian sun that gives it a smooth texture. For me it sometimes feels like soft, fruity California Pinot Noir. These wines, although really very drinkable and very flavorful, never fully expressed the Sicilian terroir. I thought that maybe there wasn’t anything really there to show from this grape. Enter Vito Catania and his Gulfi winery. His wines have truly captivated my imagination, emotions and senses. I love them all!

Vito’s project is a recent one. Although he owned vineyards and sold grapes for many years, he decided in 1996 to make his own wines. In the southeastern tip of Sicily near Siracusa, and the town of Avola, (the grape takes its name from here; it means the black grape of Avola), his efforts and attention to classic traditions while availing himself of modern winemaking technology have created wines that offer distinct aromatic character, alluring flavors and subtle power.

The 2003 Gulfi Nero d’Avola Rossojbleo ($14.99) is a completely stainless version—pure, vibrant, fresh fruit character, with good acidity, balance and a marvelous mouth feel. The 2001 Gulfi Nero d’Avola Nerojbleo ($17.99) is more concentrated than the Rossojbleo and sees time in both barrique and puncheons. More center focus develops in this wine, giving it power, yet it is still subtle, aromatic, supple on the palate and delicious to drink. The 2001 Gulfi Nero d’Avola Nerojbleo ($17.99) is more concentrated than the Rossojbleo and sees time in both barrique and puncheons. More center focus develops in this wine, giving it power, yet it is still subtle, aromatic, supple on the palate and delicious to drink. The 2001 Gulfi Nero d’Avola Nerojbleo ($17.99) is more concentrated than the Rossojbleo and sees time in both barrique and puncheons. More center focus develops in this wine, giving it power, yet it is still subtle, aromatic, supple on the palate and delicious to drink. The 2001 Gulfi Nero d’Avola Nerojbleo ($17.99) is more concentrated than the Rossojbleo and sees time in both barrique and puncheons. More center focus develops in this wine, giving it power, yet it is still subtle, aromatic, supple on the palate and delicious to drink. The 2001 Gulfi Nero d’Avola Nerojbleo ($17.99) is more concentrated than the Rossojbleo and sees time in both barrique and puncheons. More center focus develops in this wine, giving it power, yet it is still subtle, aromatic, supple on the palate and delicious to drink.

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For a complete up-to-date listing, check our website at www.klwines.com
ITALIAN WINES

1997 Le Micioche.................................................................$54.99
1999 Casanuova delle Cerbaie.............................................$57.99

Dense, powerful, needs a decanting now or 3-5 yrs cellaring a powerhouse!

1997 Cisalino-Colombo Bruno Ris 92 points, Spectator ...........$78.99
1999 Valdicava 94 points, WINE Spectator .........................$79.99
1997 Talenti Brunello Riserva 93 points, WINE Spectator ........$79.99

"Very fresh Brunello riserva, with mineral, ripe fruit and dried flower character. Medium to full-bodied with fine tannins and a long, refined finish..." Spectator.

1999 Tenimenti Angelini "Spuntali" .......................................$84.99
1997 Pertimali Livio Sassetti Riserva 92 points, Parker .............$99.99

The wine is distinct, dramatically unique, and seat belts are generally required. The nose is full of ripe, chocolatey aromas, sweet plumes, dates, dried figs, lavender, violets and raspberry preserves, which flow onto the palate where the fruit goes through a metamorphosis, and more earthy, meaty, spicy aromas come forward like fresh cut leather, Asian spices and braised meats. This 1997 Riserva has tremendous power, a combination of structure, density and richness along with a smooth, polished feeling make this one of the stars of this vintage!!

Piedmont

2002 Bera Dolcetto d'Alba ..................................................$9.99
2002 Agostino Pavia Barbera d'Asti Bricco Blina ....................$10.99
2003 Bera Moscato d'Asti ....................................................$10.99
2003 Boroli Moscato d'Asti ...................................................$11.99

Richly textured, bursting with flavor, Mike and I found this on our last trip!

2001 Anna Maria Abbona Dolcetto Dogliani, Sori dij But ......$12.99
2003 Saracco Moscato d'Asti ...............................................$13.99
2002 Vietti Arneis ..............................................................$15.99
2003 Cascina Val de Prete Barbera d'Alba ............................$15.99
2003 Cascina Val de Prete Arneis "Luet" ...............................$15.99
2003 Monchiero Carbone "Arneis" Recit ..............................$15.99
2002 Barone Riccati Dolcetto, Il Colombo ............................$15.99
2003 Villa Sparina Gavi di Gavi "La Villa" ............................$17.99
2001 Cascina Val de Prete Barbera d'Alba "Carolina" .............$29.99

Barolo/Barbaresco

2000 Barolo & Barbaresco: Wine Spectator's 100-point vintage!

2000 Massolino Barolo 92 points, Wine Spectator ..............$33.99
2000 Marchese di Gresy Barbaresco "Martinenga" ...............$34.99
1993 Famiglia Anselma Barolo (Yes, 1993!) .........................$47.99

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

1997 Famiglia Anselma Barolo ............................................$47.99
1998 Famiglia Anselma Barolo ............................................$47.99
1995 Famiglia Anselma Barolo "Adasi" ...............................$53.99
2001 Albino Rocca Barbaresco "Loreto" ..............................$53.99
2001 Albino Rocca Barbaresco "Eric Ronchi" .......................$53.99

If you thought that 2000 was a 100-point vintage then 2001 has to be a 101-point vintage!

2000 Massolino Barolo "Margheria"-93 points, Wine Spectator $54.99
1996 Famiglia Anselma Barolo "Adasi" ...............................$55.99
2000 Luigi Pira Barolo "Marenca"-91 points, Wine Spectator $59.99
1997 Famiglia Anselma Barolo "Adasi" ...............................$59.99
2000 Sandrone Barolo Le Vigne-95 points, Wine Spectator ....$98.99

Treviso-Alto Adige and Friuli

2003 Alois Lageder Pinot Bianco .........................................$7.99
2003 Cantina Terlan Pinot Grigio dell Alto Adige .................$15.99
2000 Convento Muri-Gries Lagrein Scuro-1 Bicchieri ...........$11.99
20023 Abbazia di Novacella Gewürztraminer .......................$24.99

Spectacular! The nose has incredible floralness, and in the glass you’ll find rose petals as well minerality, very pretty melon fruit and acidity so crisp it almost slaps you in the face. (Mike Parres, K&L)

1999 Muri-Gries Lagrein "Abtei Riserva"-3 Bicchieri .............$28.99
1999 Abbazia di Novacella "Praepositus" Lagrein ...............$29.99
2000 Lageder Pinot Nero "Krauss" .......................................$31.99

Lombardia, Sicily, Umbria, Veneto and Other

2002 Arancio Grillo Bianco ..................................................$5.99
2001 Arancino Nero d'Avola ...............................................$5.99
2001 Arancino Syrah .........................................................$5.99
2002 Zandotti Frascati .......................................................$6.99
2003 Colosi Bianco ............................................................$7.99
2002 Colosi Rosso .............................................................$7.99
2001 Trullari Primitivo del Tarantino ...................................$8.99
2001 Dama Trebbiano d'Abruzzo .......................................$8.99
2001 Corte Rugolin Valpolicella ..........................................$8.99

Ca de Medici “Terra Calda” ...............................................$9.99

The onths who adore this dry, purple, frothy wonder. Staff favorite!

2000 Dama Montepulciano d'Abruzzo-Complexity, balance, fruit...$9.99
2002 Umani Ronchi Casal di Serra Verdicchio-Staff favorite! $11.99

NV Col Saniedo Prosecco Extra Dry Valdobiadene ..................$13.99

Excellent quality! Clean, bright, crisp, it should be on your table tonight!

2001 Lenotti Bardolino Superiore "Le Olie"-Greg's favorite! ......$15.99
2001 Corte Rugolin Valpolicella Superiore Ripasso ...............$16.99
1999 Lenotti Amarone ..........................................................$32.99
2000 Scacciaadiavoli Sagrantino di Montefalco-91 points, Parker $34.99
1999 Bruno Coati Amarone ...................................................$32.99
1999 Le Salette Amarone "La Marega" ...................................$44.99
1998 Venturini Amarone Classico-90 points, Parker ............$41.99
1998 Baltieri Amarone "Sortilegio" ........................................$57.99
1999 Allegrini Amarone-95 points, Parker .........................$58.99

Mike's November Picks

2003 Cantina Valle Isarco “Aristos” Kerner ($17.99) Made from a grape variety that is a cross between riesling and the red schiava, this is a full-bodied, un-oaked wine full of vibrant fruits, ethereal floral highlights and aging potential. A strong, spicy wine to enjoy with your antipasti!

Ca de Medici “Oblio” Notturno Dolce ($11.99) Oblio is a blend of lambrusco salamino, lambrusco maestri, and ancellotto. This is not as dry as their Terra Calda and not as sweet as their Lambrusco Dolce. Dense and full-bodied, it possesses just a hint a sweetness, reminiscent of strawberries and wild flowers, with a dry dusty finish. This rosso frizzante is a must serve for your holiday parties.

2001 Castello della Paneretta Chianti Classico ($13.99) In this wine you will find black cherries, plum with minerals and a touch of chestnuts on the finish. Medium-bodied with soft tannins, this is a very user-friendly Chianti that will show well with the pizza and pasta. 90% sangiovese and 10% canaiolo.

1993 Felsina Vin Santo (.500ml $29.99) This won't be around long, especially considering it got 95 points from Robert Parker and 92 points from Wine Spectator, which noted: "Superclean and focused, with beautiful honey, floral and light caramel aromas. Full-bodied, with sweet and ripe fruit character. Very, very long and beautiful. Subtle, yet complex..." Drinks very well right now and over the next decade. Salute!

—Mike Parres
**SPECIALTY SPIRITS**

The holidays are upon us! Here is our selection of high-quality, unique spirits perfect for sharing with family and friends! — Susan Purnell. For a more complete listing with descriptions and tasting notes, check out klawines.com.

**Calvados**

Berneroy Fine........................................$29.99

Hand crafted and simply outstanding, there is nothing better than finding something special made by a small family producer! The Fine is filled with rich, deep baked apples with bits of spice. A blend of brandies from 4- to 12-years old. What a great way to introduce someone to Calvados.

Berneroy 25-year-old........................................$63.99

This makes you want to weep, it is so delicious! Filled with unbelievable apple flavors. But what gets you are the layers and layers of complexity and length that never seem to end! Then to top it all, it is at this phenomenal price. A blend of brandies from 25- to 50-years old. Would make a lovely gift for any Calvados lover!

**Cognac**

Francois Peyrot is one of the most prestigious, yet virtually unknown producers of Cognac. Unlike many others, this true boutique estate produces all their Cognac from an organic, single unblended vineyard in the Grande Fine Champagne appellation, the highest quality area within Cognac. The vineyard has been in the family for decades and has been lovingly nurtured by successive generations. Critics have called these Cognacs sumptuous, intense, yet delicate. What a wonderful way to bring a fine meal to an end.

Francois Peyrot 18 Year Old Extra Reserve..............$57.99

Francois Peyrot XO 25-year-old .........................$67.99

Francois Peyrot Heritage 50-year-old .................$149.99

**Whiskey**

Bulleit Bourbon Frontier Whiskey .......................$19.99

Bulleit is a family-owned operation in Lawrenceburg. It has been aged seven years and has a high rye component in the mash, which gives the bourbon a rich oak aroma with hints of vanilla. Made in small batches and very, very well balanced! This is one the staff takes home!

**Gin**

Miller's London Dry Gin Westbourne Strength .............$28.99

Miller's Gin is handcrafted and made in very small batches. It is then transported by ship to Iceland. Here, in the small village of Borgarnes, on Iceland's remote west coast, lies the selny spring, source of some of the purest water to be found on earth. This spring water is blended with the spirit to create a marriage of softness and clarity.

**Liqueur**

Francois Peyrot Poire Au Cognac ................................$36.99

The Poire Au Cognac requires 32 pounds of pears to produce one bottle of cognac liqueur. The fruit used is Pear William. This is one of the best pear liqueurs we staff have ever tasted!

Santa Teresa Rhum Orange Liqueur .........................$16.99

A rum liqueur, Rhum Orange is the perfect blending of the finest rums aged for at least two years with an exquisite orange peel maceration. With its splendid golden amber color, its fragrant aromas reveal the scent of oranges. Fantastic after a meal on the rocks or blended in cocktails. Substitute for Triple Sec in your next Margarita.

**Rum**

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

Master of rums and the flagship of the house, Santa Teresa 1796 results from a careful blend of Santa Teresa’s finest aged spirits ranging from 4 to 35 years that is then further aged in a style borrowed from the Spanish sherry producers. Santa Teresa 1796 is the first premium añejo rum in the world to be aged in the Solera method: a cascade process in four levels of oak barrels that combines barrel ageing and cask “crianzas.” Awarded Wine & Spirits Best Rum of the Year in 2003!

**Single Malt Whisky**

Brora 21-year-old, Signatory ....................................$124.99

Very, very limited! This is a malt for those who love the flavors of the original distillery of Clynelish called Brora. Bottled by Signatory, we tasted this malt and knew it was one we had to bring in for our customers. Straw to golden in color and aged in refill Sherry casks. The nose is filled with caramel, seaweed and peat. Very complex on the palate with flavors of rich, toasty peat and a hint of vanilla. The flavors go on and on!

Linlithgow (St. Magdalaine), 21-year-old, Duncan Taylor….$145.99

Linlithgow Distillery was established between the 1790s to early 1800s. The Distillery known as Linlithgow or St. Magdalene was operated at one time by Adam Dawson, one of the first recorded licensed distillers. Color: amber with gold highlights; nose: vanilla and nuts mingling; flavor: lemongrass and honey; finish: crisp, dry and long. Hint of oak smoke. Distilled October 1982 and bottled November 2003, Cask #2211, 63% alc./vol.

Michel Couvreur 12-year-old (Unfiltered) .....................$64.99

Vatting from 54 whiskies aged more that 12 years (12 to 27 years) in oak casks. Rich amber color, the nose is full of dried flowers, tobacco leaf, Jerez wine and almond. Powerful fruity taste, long in the mouth. It is the ideal accompaniment to smoked salmon when served over ice. It is also perfect as an dinner digestive served at room temperature.

Michel Couvreur 12-year-old Pale Single-Single ..............$78.99

Color: deep gold; aroma: floral (lavender, heather), honey, malty, delicately fruity (peaches, apricots, pears, citrus), with background spice (especially mint); palate: quite similar to its aroma. It starts slightly sweet, finishing pleasantly dry and subtly spicy. Nice balance and quite mature for a 10-year old, with a nice array of flavors, too. Malt Advocate 83 points!

Michel Couvreur Special Vatting ...............................$89.99

This Special Vatting bottling combines three “Single-Single Malts” aged 10, 12 and 14 years. It includes the famous Bere Barley grown in the Orkneys. The strength of the wildest strain of Nordic barley is tamed by the elegance of the sherry butt.

Michel Couvreur Very Sherried Single-Single ..................$309.99

Aged over 30 years in sherry casks. Tropical style, fascinating sensual fragrance. Vanilla, almond, sherry—a powerful experience. Endless, infinite length. Color: amber mahogany; aroma: ripe and lush, notes of fallen fruit, toffee, damp earth and spicy oak, with a hint of mint and anise; palate: similar to its aroma, rich, full, thick and somewhat viscous. A beautiful marriage of lush, ripe fruit and spicy, resiny oak notes. Evolves on the palate, with a very long finish. Malt Advocate 87 points!

**K&L Hours and Information**

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

San Francisco hours: Monday-Friday 9 to 7. Saturday 9 to 6. Sunday 11 to 6. The store is located at 638-4th Street, between Brannan and Bluxome. A private parking lot is south of the store on 4th Street.

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

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

Sale Dates: Ends November 30, 2004. Prices are subject to change without notice. We reserve the right to correct typographical errors in pricing.

We accept American Express, Discover Card, Visa and Mastercard.
Glasses must be shipped in case quantities.

Vinum Series—Machine-made, 24% lead crystal

Bordeaux (6 per case) $16.99 $101.94
Burgundy (6 per case) $16.99 $67.96
Chardonnay (6 per case) $13.99 $83.94
Champagne Prestige (6 per case) $15.99 $95.94
Port (6 per case) $13.99 $83.94
Single Malt (6 per case) $13.99 $83.94

Many other glasses—Call for prices.

Spiegelau Glasses

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

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

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

Riedel Since 1756

Marble Grotto

Mini Wine Cooler

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

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

Whisperkool Cooling Units

Sale Prices!

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

Whisperkool 1600 (300 cu ft) $979
Whisperkool 3000 (650 cu ft) $1189
Whisperkool 4200 (1,000 cu ft) $1289
Whisperkool 6000 (1,500 cu ft) $1689
Whisperkool 8000 (2,000 cu ft) $1829

The above prices include the new digital PDT thermostat.

Prices do not include shipping.

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.

Models BOTTLES RETAIL KDL
Vinotheque 320 264 $3650 $2179
Vinotheque 500 368 $3975 $2489
Vinotheque 550 428 $4325 $2689
Vinotheque 700 528 $4675 $2789
QT Models
Vinotheque 320 264 $4750 $2689
Vinotheque 500 368 $5295 $3189
Vinotheque 550 428 $6225 $3489
Vinotheque 700 528 $6850 $3789

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

Wine Storage Lockers in San Francisco

We now have wine storage lockers in our San Francisco store. These lockers have a capacity of between 24-30 cases. Cost is $180 for six-months rental. Call Sharon at (650) 364-8544 ex 2733.

Shipping Information

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

We can ship to Western Europe and Asia. Please call our sales department for rate quotes:

1-800-247-5987

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

Wine Club Members: Buy 2003 Bordeaux at Great Prices!

Our Wine Clubs are now better than ever with our new integrated database. Here are some of the new features:

1. All K&L activity, whether it is a Wine Club or retail/website purchase, will be reflected in your online account.
2. Wine Club selections will be available on our website in real-time inventory.
3. Wine Club members may combine retail wines with Wine Club wines for shipping.

4. Members of one of our Wine Clubs may purchase wine from either of the other Clubs. We will limit the current monthly selections to that Club's members only for the first month, and then any wine in any Club will be available to all Club members.

5. Additional Wine Club member-only specials will be available, providing unbelievable value on these wines. These specials will only be offered to Wine Club members. A current special offer includes 2003 Bordeaux futures at great prices. Also Champagnes, sparkling wine and dessert wines at very special prices. Though I can't indicate the prices, they are spectacular values!

Recent selections have included Viognier from the Rhône, Cabernet from Argentina, Brunello di Montalcino, Sauvignon Blanc from New Zealand, as well as a variety of wine from California, including Cabernet Sauvignon and Chardonnay, but also Semillon and Syrah. We do everything possible to insure that any wine sent out as part of our Wine Clubs will be less expensive than anywhere else in the U.S. Join our new and improved Wine Clubs.

—Dave Rosenzweig

SIGNATURE RED COLLECTION
This is a Club for the connoisseur and the passionate wine lover. Two magnificent bottles of red will arrive each month. Though drinkable now, they would benefit from cellaring. Wines in this Club normally sell for between $30 and $50 a bottle. Monthly Cost: Only $49.95 + Shipping (+ Tax for CA residents only). Reorder price: $144 for 6 bottles or $280 for 12 bottles. Previous Signature selections (Wine Spectator-listed prices): 2000 Dominus Napanook ($40), 2000 Snowden Cabernet Sauvignon ($38) and 2000 Flora Springs “Trilogy” ($48).

PREMIUM WINE CLUB
This Club features a tremendous selection of wines from around the world. These wines show complexity and true varietal character and are a step up from the everyday table wine. See below for two of our past selections. Usually, but not always, we include a white and a red. Wines in this Club normally sell for between $18 and $30 a bottle. Monthly Cost: Only $29.95 + Shipping (+ Tax for CA residents only). Reorder price: $82 for 6 bottles or $162 for 12 bottles. Previous Premium selections: (Wine Spectator-listed prices) 1999 Buehler Estate Cabernet ($28) and 2000 Pine Ridge Merlot “Crimson Creek” ($30).

BEST BUY WINE CLUB
A great way to learn about wines from around the world with a very high quality-to-price ratio. Usually we include a white and a red. Wines in this Club normally sell for between $10 and $15 a bottle. Monthly Cost: Only $17.95 + Shipping (+ Tax for CA residents only). Reorder price: $52 for 6 bottles or $100 for 12 bottles. Previous Best Buy selections: (Wine Spectator-listed prices) 2000 Davis Bynum “Boar-doe” ($18) and 2003 Renwood Viognier “Select Series.” ($15)