Special Collector Sets of Château Léoville-Las-Cases

Direct from the property, these wines are sold on a futures basis and are due to arrive in December.

Léoville-Las-Cases “Best Value Case” ($1399.00)

Léoville-Las-Cases “100-pt Dream Case” ($2499.00)

Léoville-Las-Cases “100-pt Dream Case 1.5L” ($4999.00)
A set direct from the château containing two magnums (1.5L) each of 1982, 1986 and 2000 vintage Léoville-Las-Cases. All 100-point Robert Parker wines. The perfect dream case for the serious wine collector. Very limited availability.

Léoville-Las-Cases “Best Vintage Cases” ($3999.00)

Clos du Marquis “Special Vertical Case” ($499.99)

Château Montelena at The Ritz

On December 1, we will have a Château Montelena dinner at the Ritz Carlton Half Moon Bay with winemaker Bo Barrett. We will taste fabulous Montelena Estate Cabernets including 1994, 1995, 1997 and more with an outstanding five-course dinner. Come to the beautiful Ritz, fully decorated for the holidays. $225 per person. Spend the night and play golf or enjoy the spa. What a holiday treat. Special room rates available. Very limited availability.

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

Exciting Things in Store for 2006
Clyde Belfa shares some great news, and a selection of personal favorite wines! Check out page 2.

Schmanksgiving!
Forget about silly traditions, and serve whatever you like with the turkey. Better yet, serve what Jeff Vierra likes! See page 18.

Trip of a Lifetime
Ralph Sands (page 4) will make you green with envy for missing his voyage to Bordeaux. Kirk Walker (page 2) and Steve Bearden (page 4) will make you feel all better again!

BIG Reds for Your Holidays!
Cooler weather and lots of relatives staying over call for feel-good, hearty wines!

2002 Opus One.................................................................$129.00
The 2002 is a blend of 86% cabernet sauvignon, 6% merlot, 3% malbec, 3% cabernet franc and 2% petit verdot. Dusty, ripe, red fruit aromas are followed by minerals, red currants and licorice. In the mouth this wine tastes more like a Bordeaux than a California Cab. Decant this one for at least an hour!

2002 Joseph Phelps Napa “Insignia” Cabernet Sauvignon....$105.00
96 points from Robert Parker! This big, lush, concentrated, exotic Cabernet is an explosion of fruit in your palate. Not overripe, but definitely ripe, this wine still shows finesse and balance.

2003 Dow Vintage Port ......................................................$71.99
92-94 points Wine Spectator: “Thick and velvety, with loads of fruit and a chocolate, berry and raspberry character. Big velvety tannins and a long, long finish. Medium-sweet. Wonderful. Dow shows class here.”

2001 Dominus Napa Valley Proprietary Red ......................$99.00
95 points Robert Parker: “The impeccably made 2001 Dominus boasts a dense plum/purple color in addition to a fragrant, promising perfume of cocoa, cedar, coffee, roasted herbs, and copious quantities of black fruits.”
In This Issue

Anne Pickett: Spain/Chile 14
Argentina 14
Australian/New Zealand 8, 14
Austria 15
Best Buy Wine Club 24
Bordeaux: 1996-2004 1, 4, 5, 6
Bordeaux: 2003 Futures 3
Bordeaux: 2004 Futures 3
Burgundy, Red 19
Burgundy, White 18
Cabernet: California 9, 10, 13
California: Old Wines 9
California Red Wines 9, 10, 12, 13
California Sparkling Wines 17
California White Wines 10, 11, 13
Champagne 6, 17
Chardonnay 11, 13
Chile 14
Clyde Beffa: News! 2
Direct Import Buys 7
Eric Story: Austria 15
French Regional Wines 17
Gary Westby: Champagne 17
German 15
Grell St Clair: Italian 20
Imports: Old and Rare 6, 9
Information and Hours 5
Italian Wines 20, 21
Jeff Vierra: German 15
Jeff Vierra: Loire 18
Jim Barr: Gems 16
Jim Chanteloup: Southern Hem 8
Joe Zugelder: Old Wines 16
K&L Staff 9
Keith Wollenberg: Burgundy 19
Kirk Walker 7
Loire Valley 14
Martin Reyes: Domestic 11
Merlot: California 13
Mike Parres: Italy 21
Michael Jordan: California 13
Mulan Chan: Rhône 9
Mulan Chan: French Regional 17
Pinot Noir: Calif, Oregon 12
Port 6
Ralph Sands: Bordeaux 4
Riedel Glassware 23
Rhône/French Regional 8, 9
Sauternes 4, 5
Sauvignon Blanc: California 13
Scott Beckerley: Rhône 7
Screw Pull Lever Pull 23
Shaun Green 12
Sherry/Madeira 6
Shipping and Terms 23
Spanish Wines 14
Spiegelau Crystal Glasses 23
Steve Bearden: Bordeaux 4
Storage Lockers 23
Store Hours, Locations 5
Susan Purnell: Spirits 22
Tasting Room Dates 14
Trey: California 10
Vinotique: Storage 23
Wine Accessories 23
Zinfandel: California 12

A Brief Note from Clyde Beffa Jr

Yes, Virginia I am still hanging around K&L, though I don’t get to write much in the newsletter. So many writers, so much great wine and not much space in our 24-page Wine News. Perhaps we will enlarge the newsletter in 2006 (and we’re looking at doing just that). Lots of new things in store for K&L and our great customers in 2006. For starters, a store in the Los Angeles area, an updated website with lots of new goodies (I can’t explain them because I am high tech challenged. I’m still getting used to the fax machine), and some great new sales associates. Also more wine locker space is on the drawing board as is an enlarged RWC tasting room and store remodel! And what about all the great wines that will become available in 2006? We’re looking at a possibly stunning Bordeaux vintage (2005) as well as great buys from all over the world.

And what am I recommending these days, winewise? Two fabulous sauvignon blancs from Bordeaux are high on the list. 2003 Château Reynon ($10.99) and 2002 Clos Floridene ($17.99) are brilliant wines from Denis Dubourdieu. And both are must tries. Old wine winners include the stunning 1986 Château Cos d’Estournel ($139.99) and the recent value-packed 1.5L formats from Château Pichon-Lalande (1992 $89.99 and 1993 $134.99—right from the château). Dessert wines are a must for the holidays. 2002 Château Climens ($54.99) and Rieussec ($39.99) are almost as good as their 100-point older brothers. In addition, the 1955 Rivesaltes ($59.99) is a spectacular wine value. Have a great holiday season!

—Clyde Beffa Jr

More Bordeaux!

2003 Etoiles de Mondorion, St-Emilion ($14.99)
This is the very limited, 500 cases, second wine of Mondorion. And all of the care and attention that they put into there first wine is also seen here: hand harvesting, complete destemming, fermentation in temperature regulated concrete vats and aging in French oak barrels. A blend of 90% merlot and 10% cabernet franc, the nose is bold and dark with red and black fruits, toast and earth. The palate is moderately rich and balanced. The round dark fruit is bolstered by ripe tannins and accentuated with a hint of earth on the finish. A terrific deal.

2000 Mondorion, St-Emilion ($19.99)
New life has been breathed into this estate since it was purchased in 1999. With a new vision for the future, you couldn’t ask for a better inaugural vintage. It undergoes everything as in the case of the above wine but sees 40% new French oak, and the varietal composition is somewhat different: 76% merlot and 24% cabernet franc. It is really the big brother to the Etoiles. Deeper and darker in color and character, it has more berries and oaky spice. Definitely made in a new world style but still rooted in the old world with its unmistakable terroir shining through on the finish. Drink or hold on to it for another few years. Only 3500 cases made.

2000 Trebiac, Graves ($13.99)
An old favorite is back! A wonderful ambassador for the wines of Graves, the Trebiac is about structure and minerality. Its relatively high percentage of merlot (40%) fattens the middle giving it a lushness that keeps the wine from becoming austere. This is a dinner wine and needs 30 to 40 minutes in a decanter to open it up and show off its red fruits and gravelly minerality, both of which are enhanced by its acidity. With good length, the wine opens up and reveals even more of its classic earthiness.

2000 Bellerose Figerac Reserve, St-Emilion ($27.99)
This is a full-throttle, modern St-Emilion. The grapes for this cuvee come from near the Pomerol border, with is deep sandy iron-rich subsoil. They green harvest, hand pick, de-stem, cold soak, ferment in temperature controlled concrete vats, then age in French oak barrels. 60% merlot with the remaining a blend of cabernet franc and cabernet sauvignon. Dark red fruits and berries on the nose peppered with oaky spice and earthy minerality, the wine has good structure. The ripe round fruit is wrapped around a core of dark chocolate and earthy spice. Drink it tonight with about 45 minutes decanting or hold on to it for another 5 years.

—Kirk Walker
## 2004 BORDEAUX FUTURES

*See our Vintage Report and list of wines available on our website. A very fine vintage, classic style and well priced.*

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Price</th>
<th>Tasting Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alter Ego de Palmer, Margaux</td>
<td>$32.99</td>
<td>Spectator: A lovely, silky wine.</td>
</tr>
<tr>
<td>Anjouls, St-Emilion (1.5L)</td>
<td>$179.99</td>
<td></td>
</tr>
<tr>
<td>Angélus, St-Emilion-92-94 points Parker and Spectator</td>
<td>$86.99</td>
<td></td>
</tr>
<tr>
<td>Ausone, St-Emilion-91-93 points Robert Parker</td>
<td>$229.99</td>
<td></td>
</tr>
<tr>
<td>Bardeau Haut, St-Emilion-91-93 points Robert Parker</td>
<td>$27.99</td>
<td></td>
</tr>
<tr>
<td>Branaire-Ducru, St-Julien (1.5L)-90-93 points Robert Parker</td>
<td>$56.99</td>
<td></td>
</tr>
<tr>
<td>Branaire-Ducru, St-Julien</td>
<td>$28.99</td>
<td></td>
</tr>
<tr>
<td>Brane-Cantenac, Margaux (1.5L)-90-91 points Robert Parker</td>
<td>$59.99</td>
<td></td>
</tr>
<tr>
<td>Brane-Cantenac, Margaux</td>
<td>$30.99</td>
<td></td>
</tr>
<tr>
<td>Calon Segur, St-Étèphe (1.5L)-90-93 points Robert Parker</td>
<td>$78.99</td>
<td></td>
</tr>
<tr>
<td>Calon Segur, St-Étèphe</td>
<td>$37.99</td>
<td></td>
</tr>
<tr>
<td>Canon-La-Gaffelière, St-Emilion-92-94 points Wine Spectator</td>
<td>$46.99</td>
<td></td>
</tr>
<tr>
<td>Cantenac-Brown, St-Julien (1.5L)</td>
<td>$24.99</td>
<td>According to the Wine Spectator: “Silky and fruity...”</td>
</tr>
<tr>
<td>Carruades de Lafite, Pauillac (1.5L)</td>
<td>$66.99</td>
<td></td>
</tr>
<tr>
<td>Carruades de Lafite, Pauillac</td>
<td>$34.99</td>
<td></td>
</tr>
<tr>
<td>Cheval Blanc, St-Emilion-93-95 points Robert Parker</td>
<td>$219.00</td>
<td></td>
</tr>
<tr>
<td>Clerc-Milon, Pauillac-89-91 points Wine Spectator</td>
<td>$29.99</td>
<td></td>
</tr>
<tr>
<td>Clos du Marquis, St-Julien (1.5L)</td>
<td>$49.99</td>
<td></td>
</tr>
<tr>
<td>Clos du Marquis, St-Julien (1.5L)</td>
<td>$49.99</td>
<td></td>
</tr>
<tr>
<td>Cos d’Estournel, St-Étèphe-92-94 points Robert Parker and WS</td>
<td>$86.99</td>
<td></td>
</tr>
<tr>
<td>Cos d’Estournel, St-Étèphe (1.5L)</td>
<td>$144.99</td>
<td></td>
</tr>
<tr>
<td>d’Aiguilhe, Côtes d’Castillon-88-90 points Stephen Tanzer</td>
<td>$18.99</td>
<td></td>
</tr>
<tr>
<td>d’Angludet, Margaux-An outstanding wine.</td>
<td>$22.99</td>
<td></td>
</tr>
<tr>
<td>d’Armailhac, Pauillac-88-90 points Stephen Tanzer</td>
<td>$23.99</td>
<td></td>
</tr>
<tr>
<td>du Tertre, Margaux (1.5L) $51.99-90-92 points Robert Parker</td>
<td>$24.99</td>
<td></td>
</tr>
<tr>
<td>Destieux, St-Emilion-Tanzer: sweet berry and dark chocolate flavors</td>
<td>$23.99</td>
<td></td>
</tr>
<tr>
<td>Domaine de Chevalier Rouge, Pessac</td>
<td>$29.99</td>
<td></td>
</tr>
<tr>
<td>Ducru-Beaucaillou, St-Julien-92-94 pts Parker</td>
<td>$59.99</td>
<td></td>
</tr>
<tr>
<td>Ducru-Beaucaillou, St-Julien (1.5L)</td>
<td>$129.00</td>
<td></td>
</tr>
<tr>
<td>Giscours, Margaux-90-92 points Robert Parker</td>
<td>$29.99</td>
<td></td>
</tr>
<tr>
<td>Grand-Puy-Lacoste, Pauillac (1.5L $71.99)-88-91 points Tanzer $34.99</td>
<td>$34.99</td>
<td></td>
</tr>
<tr>
<td>Gruaud-Larose, St-Julien (1.5L)</td>
<td>$69.99</td>
<td></td>
</tr>
<tr>
<td>Gruaud-Larose, St-Julien-89-91 points Wine Spectator</td>
<td>$35.99</td>
<td></td>
</tr>
<tr>
<td>Haut-Brion, Pessac-Léognan-93-95 points Robert Parker</td>
<td>$139.99</td>
<td></td>
</tr>
<tr>
<td>Haut-Bailly, Pessac-Léognan-93-91 points Robert Parker</td>
<td>$38.99</td>
<td></td>
</tr>
<tr>
<td>La Fleur de Bouard, Lalande de Pomerol-88-90 points Tanzer $25.99</td>
<td>$25.99</td>
<td></td>
</tr>
<tr>
<td>La Mission Haut-Brion, Pessac-Léognan-91-93 points Parker $98.99</td>
<td>$98.99</td>
<td></td>
</tr>
<tr>
<td>Lagrange, St-Julien-89-91 points Wine Spectator</td>
<td>$27.99</td>
<td></td>
</tr>
<tr>
<td>Langoa-Barton, St-Julien</td>
<td>$32.99</td>
<td></td>
</tr>
<tr>
<td>Langoa-Barton, St-Julien-89-91 points Spectator</td>
<td>$66.99</td>
<td></td>
</tr>
<tr>
<td>Larcis-Ducasse, St-Emilion-90-93 points Robert Parker</td>
<td>$27.99</td>
<td></td>
</tr>
<tr>
<td>Lascombes, Margaux-From legitimate U.S. source.</td>
<td>$27.99</td>
<td></td>
</tr>
<tr>
<td>Léoville-Barton, St-Julien-92-94 points Robert Parker</td>
<td>$27.99</td>
<td></td>
</tr>
<tr>
<td>Léoville-Las-Cases, St-Julien-95-100 points Wine Spectator $34.99</td>
<td>$74.99</td>
<td></td>
</tr>
<tr>
<td>Léoville-Poyferré, St-Julien-90-93 points Robert Parker</td>
<td>$35.99</td>
<td></td>
</tr>
<tr>
<td>Les Forts de Latour, Pauillac (1.5L)</td>
<td>$89.99</td>
<td></td>
</tr>
<tr>
<td>Les Forts de Latour, Pauillac-89-91 points Stephen Tanzer</td>
<td>$46.99</td>
<td></td>
</tr>
<tr>
<td>Lynch-Bages, Pauillac-89-91 points Wine Spectator and Tanzer</td>
<td>$39.99</td>
<td></td>
</tr>
<tr>
<td>Lynch Bages, Pauillac (1.5L)</td>
<td>$84.99</td>
<td></td>
</tr>
<tr>
<td>Malecscot St Exupery, Margaux (1.5L $58.99)-91-93 pts Parker $28.99</td>
<td>$28.99</td>
<td></td>
</tr>
<tr>
<td>Meyney, St-Étèphe-Excellent wine</td>
<td>$22.99</td>
<td></td>
</tr>
<tr>
<td>Montrose, St-Étèphe-92-95 points Stephen Tanzer</td>
<td>$49.99</td>
<td></td>
</tr>
<tr>
<td>Mouton-Rothschild (1.5L $299.00)-92-94 points Spectator</td>
<td>$139.99</td>
<td></td>
</tr>
</tbody>
</table>

## 2003 BORDEAUX FUTURES

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

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Price</th>
<th>Tasting Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brane-Cantenac, Margaux (90-93)</td>
<td>$34.99</td>
<td>90-93 points Robert Parker: “Showg better several months prior to bottling</td>
</tr>
<tr>
<td></td>
<td></td>
<td>than it did last year... sweet black currant, herbalaceous aroma with hints</td>
</tr>
<tr>
<td></td>
<td></td>
<td>of earth, blue fruits, and some of the forest floor characteristics...”</td>
</tr>
<tr>
<td>Clos d’Oratoire, St-Emilion (89-92)</td>
<td>$34.99</td>
<td></td>
</tr>
<tr>
<td>d’Issan, Margaux (90-92)</td>
<td>$29.99</td>
<td>90-92 points Robert Parker: “...Elegant, focused bouquet of floral notes</td>
</tr>
<tr>
<td></td>
<td></td>
<td>intermixed with blueberry, black currants and some earth and spice, this</td>
</tr>
<tr>
<td></td>
<td></td>
<td>wine reveals elegance, ripeness, good freshness, and a medium-bodied,</td>
</tr>
<tr>
<td></td>
<td></td>
<td>attractive finish with low acidity, outstanding depth, and overall balance.”</td>
</tr>
<tr>
<td>Haut-Brion, Pessac-Léognan (93-95)</td>
<td>$37.99</td>
<td></td>
</tr>
<tr>
<td>Lafite-Rothschild, Pauillac (96-100)</td>
<td>$359.00</td>
<td></td>
</tr>
<tr>
<td>Léoville-Las-Cases, St-Julien (93-95)</td>
<td>$169.99</td>
<td>95-100 points Wine Spectator: “...Very complex. Layers of cashmere-like</td>
</tr>
<tr>
<td></td>
<td></td>
<td>tannins, turning to leather. Warm and inviting, yet rich and powerful;</td>
</tr>
<tr>
<td></td>
<td></td>
<td>fantastic purity, yet voluptuous. This is what exciting wine is about.”</td>
</tr>
<tr>
<td>Margaux, Margaux (96-100)</td>
<td>$369.00</td>
<td>95-100 points Wine Spectator: “Complex aromas of blackberries, citrus and</td>
</tr>
<tr>
<td></td>
<td></td>
<td>tobacco. Currants. Subtle nose yet complex...”</td>
</tr>
<tr>
<td>Mouton-Rothschild, Pauillac (95-96)</td>
<td>$259.99</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>95-100 points Wine Spectator: “This tastes like crushed grapes and red</td>
</tr>
<tr>
<td></td>
<td></td>
<td>fruits. It’s big and rich, full-bodied, with velvety tannins and a long,</td>
</tr>
<tr>
<td></td>
<td></td>
<td>could be better than 2000.”</td>
</tr>
<tr>
<td>Potensac, Médoc (88-90)</td>
<td>$114.99</td>
<td></td>
</tr>
<tr>
<td>Poujeaux, Moulis (88-90 sleeper)</td>
<td>$22.99</td>
<td></td>
</tr>
<tr>
<td>Smith-Haut-Lafitte, Pessac-Léognan (90-93)</td>
<td>$39.99</td>
<td></td>
</tr>
</tbody>
</table>

See our website [www.klwines.com](http://www.klwines.com) for tasting notes and accurate inventories.
Highlights from the Bordeaux Tour of a Lifetime—Part One

After over a year of planning and plenty of stress, our tour of Bordeaux went off as smooth as silk. The thank you cards have been sent off already, but the memories and education will last a lifetime. Even for a cagey veteran like myself, the excitement from an experience like this is hard to come down from; the reflections of the great wines and times keep come back to mind. Here are some of my favorite recollections:

We tasted the new baby/vintage of 2004 at numerous estates, and they are showing much better than on our April tasting. More middle fruit and richness really coming thru now from wines like Mouton-Rothschild, Léoville-Barton, Léoville-Las-Cases, Lynch Bages, Palmer, both Pichons, Phelan-Ségur, Haut-Bergey, Barde-Haut and Ferriere. We also tasted many 2002s, which are arriving in America now. These are much better than billed, classic firm wines with good shoulders on the best wines. Just as is the case with 2004, the 2002s are excellent values.

I tell customers everyday that 1999 is a supple and tasty vintage that is providing great drinking pleasure. The 1999 from Margaux, Haut-Brion ($124.99), Branaire-Ducru ($29.99) and Cantemerle ($42.99 1.5L) are fine examples of that.

The 1987 PAVIE was just delicious, the great vineyard shining brightly in an incredibly rough vintage as was 1983 Canon. Lunch at Palmer included a lovely 1997, a young 1996 with great potential and 1990 that’s just starting to sing. After tasting 2000, 2001 and 2002 at Pichon-Baron, the dinner wines were mind blowing. The dry new white of Ch. Suduiraut (S de Suduiraut, coming to K&L in December) for aperitif, 1998 Petite Village and 1996 Cantenac Brown. 1995 Baron (K&L just got magnums and 5Ls), 1990 out of 3L, 1962 Quinta do Noval National, Yikes! 1997 and 1975 Suduiraut, and we were party fresh!

The fastest two star lunch in the history of the wine business was briskly loved at Lynch Bages where the 1995 was very fine. At Cos d’Estornel the 2003 was so amazing, huge sweetness, thick layers of fruit and incredible length that the famous 2000 had no chance at this point in time! The 1988 Léoville-Barton, with Lilian, Anthony and Michel was so good I bought some upon returning. The 1988 Pichon-Lalande out of double magnum in the company of Thomas Du-Chi-Nam and May Eliane de Lenguesaing was just outstanding. The tour of Latour’s new facility and tasting the 2001 and 2004 was quite a treat. As was Thierry Gardiner and his warm hospitality as well as the elegant, spicy wines of Phelan-Ségur, which can be enjoyed young.

A very good seminar on right bank viticulture and tasting at Canon La Gaffeliere started a new day. A marvelous lunch with Corinne De Bouard at Angelus featuring the 1998 and 1995 Angelus ($159.99). Now we know why these wines are so pure. The merlot grapes were being sorted under close supervision by 30 or more college students, and the fruit was so perfect, not a stem to be seen near the fruit, only in the baskets below.

To be continued in next month’s newsletter... A special thanks to all the great customers who made the trek, all our gracious friends in Bordeaux, as well as Cecile Levin and Magda Johnson who made it all happen. Cheers to all of you!

—Ralph Sands

Bearden’s Bordeaux: Direct from the Châteaux

1992 Pichon-Lalande 1.5L, Paulliac ($89.99) This mature wine has complex aromas of plum, cedar, coffee roast, wood smoke and flowers. The mid palate is round and silky with flavors of red cherry, cigar box and herb. The finish is mild but persistent and even shows a slight touch of ruby grapefruit. This was a huge hit at a recent Bordeaux tasting. Not to be missed.

1993 Pichon-Lalande 1.5L, Paulliac ($134.99) 4 stars Decanter: “Good solid nose. Tannic fruit on the palate. Good, big and sound ... Very deep red; closed nose, with a hint of smoky oak; fairly soft and approachable, reasonable concentration and grip, good acidity, no unripeness; quite good length.” (12/97) With more structure and richness than the 1992, this is a deeply colored, smooth, silky, classic Pichon-Lalande. There is lots of dark fruit and mineral in the plump mid palate which flows into a very elegant finish showing licorice and olive. This is a classic to decant now or age further for a special occasion.

1994 Haut-Bailly, Pessac-Léognan ($44.99) This is a stunning example of Haut-Bailly’s habit of putting on extra fat and richness after at least five years of bottle age. Super elegant yet rich, this has gobs of ripe fruit, earth, mineral and oak in a sweet, complex and seamless package. Awesome old-school Bordeaux!

2002 Léoville-Las-Cases, St-Julien ($83.99) 95 points Parker: “The wine exhibits pure black currant, licorice-infused fruit, huge body, a viscous mid-palate, and a long, heady finish... This is certainly one of the half dozen or so candidates for wine of the vintage.” —Steve Bearden
**BORDEAUX 1996-2004**

2000 Bellerose Figac Res, St-Emil ..........$27.99
2000 d’Issan, Margaux ..................................$49.99
2000 Ferriere, Margaux ..................................$59.99
2000 Feytit Clinet, Pomerol .................$34.99
Great value Pomerol from 2000 vintage with plenty of dark fruits, toasty oak, hints of spice and earth. The palate is round and quite juicy.
2000 Grangeneuve, Pomerol .................$27.99
2000 La Mouleyre, St-Emilion .................$19.99
Easy drinker-toasty and forward.
2000 Les Chemins de Commanderie,
Bordeaux-A Ralph pick .........................$15.99
91 points Wine Spectator: “...full-bodied, yet fine and silky, with a long, delicious finish.”
2000 Malescot St Exupery, Marg ..........$59.99
92 points Robert Parker: “This estate has been making fine wine for over a decade but never receives the attention it deserves.”
2000 Mondorrian, St-Emilion ..............$19.99
2000 Montlisse, St-Emilion ..........$28.99
2000 Mouton Rothschild (5L) ..............$499.00
97 points Robert Parker-special box and bottle-collector’s item.
2000 Palmer, Margaux .................$169.99
2000 Pavillon Rouge, Margaux ..............$59.99
2000 Phelan-Ségur, St-estèphe ..........$29.99
89 points Wine Spectator: “Refined and silky.”
2000 Pontet-Canet, Pauillac ...............$48.99
2000 Poujeaux, Moulis ..................$29.99
2000 Poumey, Pessac .........................$29.99
According to Parker: “...delicious plum, anise, and tobacco nose... possesses soft flavors.”
2001 Angélus, St-Emilion .................$89.99
2001 Beausejour-Duffau, St-Emilion ......$44.95
2001 Cos d’Estournel, St-estèphe ..........$72.99
94 points Wine Spectator: “Wonderful spice and currant aromas...Full-bodied, with super well-integrated, refined tannins. Long curracing finish.”
2001 de Franc les Cerisiers ..........$12.99
Hubert de Board made this delicious red. Fruity, sweet, and forward. Outstanding value.
2001 du Moulin, Haut-Médoc .................$18.99
According to the Spectator: “Good berry and mineral character with silky tannins...”
2001 d’Issan, Margaux ..................$29.99
Super delicious wine and a great value.
2001 Haut-Bergey, Pessac .................$24.99
2001 Haut-Brion, Pessac ..................$159.99
94 points Robert Parker: “...currants, licorice, smoke, and crushed stones. Medium-bodied with excellent purity, firm tannin...” (06/04)
2001 Haut Marbuzet, St-estèphe ..........$21.99
2001 La Coupaude (1.5L) .................$49.99
2001 l’Arrosée, St-Emilion ..................$24.99
2001 La Mondotte, St-Emilion .............$119.99
2001 La Roche Amavimum .................$18.99
75% merlot. Coffee and chocolate aromas. Good middle and fine length. Sweet and lush.
2001 Léoville-Las-Cases, St-Julien ..........$72.99
94 points Wine Spectator: “Very floral and perfumed with violets, roses, berries. Full-bodied, with ultra-fine tannins and racy finish...”
2001 Magrez Fombrauge, St-Emilion ..........$79.99
2001 Malescot-St-Exupéry, Marg ..........$29.99
2001 Margaux, Margaux ..................$164.99
93 points Robert Parker: “...an elegant, seamless-ly constructed effort with a deep ruby/purple color, and a beautiful nose of flowers, creme de cassis, blackberries, and cedar...This is one of the most elegant wines of the vintage.”
2001 Montlisse, St-Emilion ..............$22.99
Wine Spectator: “A intense red, with fresh herbs and berries on the nose and palate.”
2001 Ormes de Pez, St-estèphe .............$24.99
Excellent. From the Jean Michel Cazes group.
2001 Pagodes de Cos, St-estèphe .............$24.99
Soft, perfumed and silky-drinking very well now.
95-100 points Spectator: “Very well-integrated.”
2001 Quinault d’Enclos, St-Emilion ......$39.99
2001 Reserve de Comtesse, Pauillac ....$26.99
“Super delicious! As good as any Reserve I have ever had. Silky and elegant,” Clyde Beffa Jr.
2002 Branaire-Ducru, St-Julien ..........$28.99
90-92 points Robert Parker.
2002 Cantemerle, Médoc .................$17.99
2002 Carruades de Lafite, Pauillac ....$36.99
Wine Spectator: “Good plum and raspberry aromas and flavors. Medium bodied with silky tannins...Best after 2008.” (03/05)
2002 Clos du Marquis, St-Julien ..........$29.99
90 points Wine Spectator: “Wonderful aromas of currants and berries with hints of flowers.”
2002 du Tertre, Margaux ..................$23.99
89 points from Robert Parker.
2002 de Pez, St-estèphe .................$18.99
2002 Eglise-Clenet, Pomerol ..............$79.99
2002 Eglise-Clenet (1.5L) .................$139.99
90-92 points Robert Parker: “An exceptionally strong effort from a vigneron, Denis Durantou...”
2002 Filet, Fronsac ..........................$9.99
2002 Haut-Bailly, Pessac .................$35.99
90 points Robert Parker: “...displaying notes of tobacco smoke intermixed with sweet currant, cherry, and some toast... has the hallmark purity married gracefully with nicely concentrated fruit.”
2002 Haut-Bergey, Pessac .................$19.99
2002 Haut-Brion, Pessac ......................Inquire
2002 Lascombes, Margaux .................$34.99
2002 Langoa-Barton, St-Julien .............$29.99
90 points Wine Spectator: “Beautiful aromas of licorice, currants and berries follow through to a medium-to full-bodied palate...”
2002 Léoville-Barton, St-Julien .............$42.99
Big wine-powerful cassis aromas and flavor-needs several years in your cellar.
2002 Léoville-Las-Cases, St-Julien ..........$83.99
95 points Robert Parker.
2002 l’Evangile, Pomerol .................$89.99
2002 Margaux (1.5L) ..................$259.00
2002 Mouton Rothschild, Pauillac ......$299.99
2002 Montrose, St-estèphe .................$45.99
2002 Pape Clement, Pessac .................$51.99
2002 Pontet-Canet, Pauillac ..............$29.99
92 points Wine Spectator: “Full-bodied, with silky tannins and a long finish.”
2002 Potensac, Médoc ..........................$18.99
2002 Reserve Comtesse-Lalande ........ $25.99
Pichon-Lalande’s 2nd wine. Bright and deep with dark blackberry and cherry fruit, hints of herb and mineral, plenty of plump merlot juiciness.
2002 Roc de Cambes, Cote Bourg .....$24.99
2003 St Andre Corbin, St Georges........$14.99
Fabulous value-rich and round-lush.
**White Bordeaux**
2001 Haut-Brion Blanc, Pessac ..........$169.00
2002 Clos Floridene Blanc, Graves ......$17.99
2003 Reynon “VV” Blanc, Bord...........$10.99

**K&L Hours and Information**

Mailing list: If you are not on our mailing list and would like to be, please call one of our stores. If you are receiving multiple newsletters, please let us know. 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 St, between Brannan and Bluxome. Private parking is south of the store on 4th St.

**Redwood City hours:** 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 weeks from the time the newsletter is written to the time you receive it.

**Sale Dates:** End Nov 30, 2005. Prices are subject to change without notice. We reserve the right to correct typographical errors in pricing.

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

**Our 1999, 2000, 2001 and 2002 Bordeaux tasting notes are listed at www.klwines.com**

---

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. 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 St, between Brannan and Bluxome. Private parking is south of the store on 4th St.

Redwood City hours: Monday-Saturday 9 to 7. Sunday 10 to 6. Wine lockers 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 weeks from the time the newsletter is written to the time you receive it.

Sale Dates: End Nov 30, 2005. Prices are subject to change without notice. We reserve the right to correct typographical errors in pricing.

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

---
Check our website for up-to-date inventory. All old wine sales are final. Very limited availability. Call us if you have properly stored wines for sale.

Red Bordeaux
1961 Palmer, Margaux .................$1699.00
1966 Palmer, Margaux .................$649.00
Two classics. From the best cellar in Bordeaux.
1978 Palmer, Margaux .................$159.99
90 points Robert Parker. Perfect condition.
1978 Trotanoy, Pomerol .................$129.00
1981 Palmer, Margaux .................$999.99
1982 Cos d'Estournel, St-Éstephe ..$279.00
1982 Ducru-Beaucaillou, St-Julien $199.00
1982 Léoville-Barton, St-Julien .....$159.00
93 points Parker: “One of the most traditionally-styled wines of the vintage ... a throw-back to the old, rough and tumble style of Bordeaux.”
1982 Léoville-Poyferré (1.5l) .........$399.99
1982 Lynch-Bages, Pauillac .........Inquire
1983 l’Evangile, Pomerol ..........$139.00
1986 Cos d’Estournel, St-Éstephe ..$139.00
95 points Robert Parker: “Highly extracted wine, with a black/ruby color and plenty of toasty, smoky notes in its bouquet that suggest ripe plums and licorice.” Decant one hour.
1988 Pichon-Lalande, Pauillac ....$129.00
90 points Robert Parker: “One of the stars of the vintage, the 1988 has evolved beautifully.”
1989 Beauséjour-Duffau (1.5l) .....$149.99
88 points Robert Parker: “This spicy, tannic, medium-to-full bodied 1989 is promising ...”
1989 Branaire-Ducru, St-Julien .........$99.00
1989 Cos d’Estournel, St-Éstephe ..$149.99
95 points Wine Spectator (03/92). Delicious right now. Direct from the château.
1989 Graud-Larose, St-Julien ..........$64.99
91 points Wine Spectator: “…firm tannins and long, silky-textured, minty, berry finish...”
1989 Léoville-Barton, St-Julien .........$129.00
1989 Pavie, St-Emilion ..................$119.00
A great wine-ready to enjoy. Value!
1989 Talbot, St-Julien ...................$59.99
90 points Robert Parker: “The 1989 Talbot is a fascinating wine that resembles the 1982, although the 1982 possessed more weight and extract. The 1989 is more elegant ...”
1990 Meyney, St-Éstephe ...............$59.99
1992 Pichon-Lalande (1.5l) ...........$89.99
Outstanding for enjoying right now. Direct from the property.
1993 Pichon-Lalande (1.5l) ...........$134.99
4 stars Decanter magazine: “Good solid nose. Tannic fruit on the palate. Good, big and sound.”
1994 Graud-Larose, St-Julien .........$29.99
Robert Parker: “Graud's 1994 offers an excellent, saturated ruby/purple color, and a tight, but sweet nose of ripe berry and cassis fruit and underbrush...”
1994 Haut-Bailly, Pessac ...............$44.99
According to Robert Parker: “One of the finest

Sauternes
1986 Lafaurie-Peyraguey (375ml) ....$79.99
1986 Raymond-Lafon (1.5l) .........$129.00
1987 Raymond-Lafon (1.5l) .........$89.00
1988 Lamothe-Guignard (375ml) ....$34.99
1991 d’Yquem .........................$159.00
1995 Raymond-Lafon (1.5l) .........$69.99
1996 Raymond-Lafon ..................$59.99
Rich, honeyed and for enjoying now to five years.
1999 Raymond-Lafon (375ml) ..........$22.99
Fabulous buy for the cellar-perfect acidity with pineapple nuances and coconut undertones.
2001 Cypres de Climens (500ml) ....$29.99
2001 de Myrat .........................$35.99
2001 Doisy-Daene (375ml) ..........$28.99
2001 Doisy-Védèrines ..................$39.99
2001 Lamothe-Guignard ...............$29.99
2001 Guiraud ...........................$49.99
2001 Guiraud (375ml) .................$27.99
2001 Nairac (375ml) ...................$29.99
2001 Rayne-Vigneau ....................$37.99
2002 Climens ................................$54.99
2002 Climens (375ml) .................$27.99
Best price in the world?? Close to 2001 in quality.
2002 Doisy-Védèrines .................$29.99
2002 Doisy-Védèrines (375ml) ........$16.99
“Aromas of lemon, honey and a touch of oak. Appley with pear nuances on the palate. Very long on finish. Reminds me of their wonderful 1988. Should turn out to be just as great a value,” Clyde Beffa
2002 La Fleur d’Or (375ml) .............$9.99
2002 Petit-Védèrines (375ml) ........$10.99
Champagne
1985 Rene Collard Reserve ..........$59.99
1990 Rene Collard Reserve ..........$49.99

1994s... The sweet, blackcurrant, earthy, and mineral-scented nose, and ripe, medium-bodied, fleshy flavors represent the quintessentially elegant style of red Graves. The wine is rich yet ethereal in the mouth...” (02/97)
1994 Ormes de Pez, St-Éstephe .......$16.99
A great value, 10-year-old inexpensive Bordeaux.
1994 Pichon-Baron, Pauillac ..........$34.99
Robert Parker: “...sweet, smoky, cassis scented nose, supple, round tannin...extremely richness...”
1995 Angélus, St-Emilion..............$159.99
95 points Parker: “A superb effort in this vintage ... Most concentrated of the 1995 St.-Emilion premier grand crus.” Direct from château.
1995 Lagrange, St-Julien ...............$46.99
1995 Pichon Baron (1.5l) ...............Inquire
91 points Robert Parker: “Pichon-Baron continues to build on the success it established in the late eighties with its three consecutive top-notch vintages of 1988, 1989, and 1990.”

Sauvignon
1990 Krug ..................................$189.00
98 points Wine Spectator and a Collectibles designation: “A profound wine of great depth and complexity...” (08/04)
1996 Franck Bonville Blanc de Bl ....$32.99
1996 Lancelot Pierre Cuvee Marie ..$39.99
1998 Ariston Brut ..........................$32.99
1998 Franck Bonville Blanc de Bl ...$27.99

SHERRY/MADEIRA
Hartley and Gibson Sherries ............$7.99
Sanchez Romate “Iberia” Cream ........$7.99
Hidalgo La Gitana Manzan (500ml) ..$8.99
Antonio Barbadillo Manzanilla .........$9.99
Antonio Barbadillo Amontillado ......$9.99
Pedro Romero Manz “Aurora”(500ml)$9.99
Lustau “Los Arcos” Dry Amont .........$13.49
Tio Pepe Fino ............................$13.99
A Barbadillo “San Rafael” Oloroso ....$22.99
A Barbadillo “Laura” Mosc Muscat $22.99
Gonzalez Byass Apostles Muy Viejo Palo Cortado (375ml) .................$24.99
Gonzalez Byass del Duque Muy Viejo Amontillado (375ml) .................$24.99
Gonzales Byass Matusalem Muy Viejo Oloroso Dulce (375ml) ............$24.99
Sacristia de Garvey Onana Amont $49.99
Sacristia de Garvey “Museo” Cream $49.99

PORT: OLD AND NEW
1958 Krohn Colheita ...................$99.99
1958 Warre ...............................$179.00
“Caramel overtones of great colheita intermingled with the bright, ripe and deep red and black fruit flavours of vintage port,” Joe Zugelder, K&L
1960 Krohn Colheita ...................$89.99
1963 Croft ................................$159.99
91 points Spectator: “...elegance and harmony”
1966 Krohn Colheita ...................$79.99
1970 Quinta do Noval .................$99.99
1974 Quinta Noval Colheita ...........$84.99
1978 Krohn Colheita ...................$46.99
1983 Graham ............................$84.99
1985 Dow .................................$74.99
1985 Fonseca-95 points Spectator $88.99
1985 Graham ............................$119.00
1985 Warre ...............................$74.99
1994 Croft ................................$69.95
1997 Offley Boa Vista (375ml) ........$19.99
2003 Graham ............................Inquire
2003 Graham (375 ml) .................Inquire
Quinta do Tedo Ruby Reserve .........$14.99
Warre Otima 10-yr Tawny (500ml) ..$18.99
Quinta do Noval 40-yr-old Tawny ....$99.99
Krohn 20-yr-old Tawny .................$39.99
K&L buys many imported wines directly from the producers or negociants. We taste the wines at the property and negotiate with the seller, often finding wines that are not available in the U.S. market. And we get the wines to our customers for less. There are no middlemen taking a percentage while passing it through distribution.

**Alsace/Loire Valley**

2002 Pinot Blanc, Charles Baut.................................$10.99
2001 J.P. Becker Gewurztraminer Grand Cru Froehn ........$17.99
2004 La Tour St Martin, Menatou Salon Blanc ..................$14.99
2004 La Tour St Martin, Menatou Salon Rouge .................$14.99
Excellent, good value wines.

2003 Franck Millet Sancerre Rouge ..........................$14.99
2003 Franck Millet Sancerre Blanc “Insolite” .................$19.99

**White/Red Bordeaux/Stickies**

2004 Château Roquefort Blanc, Bordeaux ....................$9.99
Clean and crisp with medium-full body. Quite spicy.

2004 Château Thieuley Blanc, Bordeaux ......................$10.99
A bit richer style with plenty of semillon in blend.

2003 Château Reynon VF-From Denis Dubourdieu ...........$10.99
Perfect acid balance. Rich and round with mineral undertones. Fabulous!

2002 Clos Floridene Blanc, Graves ............................$17.99
Very similar to Domaine de Chevalier-Richness and tons of mineral on the nose and palate. Classic! A blend of 70% semillon and 30% sauvignon blanc.

2003 Château Souvenir, Bordeaux ...............................$9.99

2003 Château Jouandin Cuvee Prestige Red, Cotes Castillon $10.99
Very ripe blackberry aromas and flavor. Sweet and lush. Superb value!

2002 Château de Birot, Premiere Cotes de Bordeaux .......$10.99
Lots of structure, with broad fruit and complexity. A fine value.

Very sweet and quite lush for the vintage. 80% merlot-super value!

2004 La Peyreres du Tertre, Clairet .........................$12.99

2000 Château Trebiac, Graves .................................$13.99
Two everyday values just arrived.

The ripe merlot shines through here-quite ripe and ripe-sweet black fruit flavor.


2003 Petit Manou, Médoc ..........................................$14.99
2nd wine of Clos Manou. Perfect crossover from California Cab to Bordeaux.

2000 Château Thieuley Cuvee Reserve F Courselle ...........$16.99
It is back and still great. Toasty, full-flavored from the great 2000 vintage.

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

2002 Grand Enclos de Château Cerons Rouge, Graves ....$19.99
This wine has ripe berry flavors and smooth, velvety tannins.

2000 Grand Enclos de Château Cerons Blanc (375ml) ......$14.99
2002 Grand Enclos de Château Cerons Blanc (375ml) ......$13.99

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

**Southern France/Rhône**


**Two Luscious Rhônes to Give Thanks for!**

2001 Coteaux du Tricastin, Domaine de Grangeneuve “Vielles Vignes” ($13.99) “Tricastin is the fastest growing region in the Rhône Valley. About forty years ago, this area was barren. Once France relinquished its authority over Algiers, many of the French natives of Algiers came to Tricastin. Renewed interest in the area resulted in the planting of over 5,000 acres, and the area is far from barren today. Domaine de Grangeneuve, founded in 1964 by Odette and Henri Bours, is one of the top two estates in Tricastin. Production of all wines produced at Domaine de Grangeneuve is an amazing small 2000-3000 cases per year! This wine comes through with pure Rhone fruit, balanced minerality and ample but not aggressive spices. A blend of 50% grenache and 50% syrah with the syrah fruit really shining through. A fine and elegant nose of tart cherries, minerals, herbs, spices and violets. In the mouth, the initially tart cherry fruit segues into ripe, red plums and strawberry fruit. A truly amazing wine for under $14.00!”

2004 Cotes de Ventoux, Domaine de Fondreche “O Sud” ($13.99) At Domaine de Fondreche, winemaker Sebastien Vencenti (formerly of Châteauneuf-du-Pape) joined forces with neighbor Didier Robert to create “O” Sud. The heart of this wine comes from 50 acres in the Ventoux. The Domaine de Fondreche “O Sud” is a blend of syrah, grenache and cinsault. Stainless steel aging lets a rich nose of ripe cherries, cassis, currant, and faint anise notes shine through. On the palate, charming, silky, jammy dark cherry fruit that is full and lush with white pepper and dusty notes that carry over onto the finish. One of the things that both these wines have in common is the extraordinary combination of quality and value they both represent.

—Scott Beckerley

Our top ten recommendations are listed at our website www.klwines.com
### RHÔNE VALLEY

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2002</td>
<td>Cabernet Sauvignon, Domaine de la Soumade</td>
<td>$10.99</td>
</tr>
<tr>
<td>2003</td>
<td>Cairanne Domaine Richaud</td>
<td>$24.99</td>
</tr>
<tr>
<td>2004</td>
<td>Côtes du Rhône Rouge, Guigal</td>
<td>$9.99</td>
</tr>
<tr>
<td>2004</td>
<td>Côtes de Ventoux, de Fondreche “O’Sud”</td>
<td>$13.99</td>
</tr>
<tr>
<td>2003</td>
<td>Côtes du Rhône “Vignob. de la Ramière” (Monperruis)</td>
<td>$13.99</td>
</tr>
<tr>
<td>2003</td>
<td>Châteauneuf-du-Pape, Grand Veneur</td>
<td>$24.99</td>
</tr>
<tr>
<td>2003</td>
<td>Châteauneuf-du-Pape, Domaine de la Côte de l’Ange</td>
<td>$29.99</td>
</tr>
<tr>
<td>2003</td>
<td>Châteauneuf-du-Pape, Monperruis “Classique”</td>
<td>$31.99</td>
</tr>
<tr>
<td>2003</td>
<td>Châteauneuf-du-Pape, Jean Royer “Tradition”</td>
<td>$32.99</td>
</tr>
<tr>
<td>2003</td>
<td>Châteauneuf-du-Pape, Domaine Andre Brunel</td>
<td>$33.99</td>
</tr>
<tr>
<td>2003</td>
<td>Châteauneuf-du-Pape, Les Bosquet des Papes</td>
<td>$34.99</td>
</tr>
<tr>
<td>2001</td>
<td>Châteauneuf-du-Pape, Domaine Marcoux</td>
<td>$37.99</td>
</tr>
<tr>
<td>2003</td>
<td>Châteauneuf-du-Pape Blanc, Chateau La Nerthe</td>
<td>$38.99</td>
</tr>
<tr>
<td>2001</td>
<td>Châteauneuf, “Chante Merle” Les Bosquet des Papes</td>
<td>$49.99</td>
</tr>
<tr>
<td>2003</td>
<td>Cornas, Domaine Vincent Paris “Granit 30”</td>
<td>$29.99</td>
</tr>
<tr>
<td>2001</td>
<td>Cornas, Alain Voge “Vieilles Vignes”</td>
<td>$49.99</td>
</tr>
<tr>
<td>2003</td>
<td>Côte Rotie, Joel Champet, “La Viallière”</td>
<td>$37.99</td>
</tr>
<tr>
<td>2004</td>
<td>Crozes-Hermitage Blanc, Domaine Combier</td>
<td>$17.99</td>
</tr>
<tr>
<td>2002</td>
<td>Gigondas, Molinou de la Gardette</td>
<td>$16.99</td>
</tr>
<tr>
<td>2001</td>
<td>Gigondas, Molinou de la Gardette “Ventabren”</td>
<td>$26.99</td>
</tr>
<tr>
<td>2003</td>
<td>Gigondas, Château Saint Cosme</td>
<td>$30.99</td>
</tr>
<tr>
<td>2003</td>
<td>Gigondas, Domaine Santa Duc</td>
<td>$36.99</td>
</tr>
<tr>
<td>2002</td>
<td>Merlot, Domaine de la Soumade</td>
<td>$10.99</td>
</tr>
<tr>
<td>2001</td>
<td>Rasteau, Domaine Girasols</td>
<td>$14.99</td>
</tr>
<tr>
<td>2003</td>
<td>Vacqueyras, La Bourgeat</td>
<td>$16.99</td>
</tr>
<tr>
<td>2003</td>
<td>Vacqueyras, Bastide St. Vincent “Pavane”</td>
<td>$16.99</td>
</tr>
</tbody>
</table>

### SOUTHERN HEMISPHERE-COMMONWEALTH

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2003</td>
<td>Kanu Chenin Blanc</td>
<td>$7.99</td>
</tr>
<tr>
<td>2003</td>
<td>Goats do Roam Red</td>
<td>$8.99</td>
</tr>
<tr>
<td>2004</td>
<td>Indaba Chardonnay</td>
<td>$8.99</td>
</tr>
<tr>
<td>2003</td>
<td>Excelsior Cabernet Sauvignon</td>
<td>$8.99</td>
</tr>
<tr>
<td>2004</td>
<td>Excelsior “Paddock” Shiraz</td>
<td>$9.99</td>
</tr>
<tr>
<td>2004</td>
<td>Porcupine Ridge Syrah</td>
<td>$10.99</td>
</tr>
<tr>
<td>2003</td>
<td>Glen Carlou Chardonnay</td>
<td>$11.99</td>
</tr>
<tr>
<td>2001</td>
<td>Mischa Estate Shiraz</td>
<td>$14.99</td>
</tr>
<tr>
<td>2002</td>
<td>Diversity Gamma (de Toren)</td>
<td>$17.99</td>
</tr>
<tr>
<td>2004</td>
<td>Neil Ellis Groenekloof Sauvignon Blanc</td>
<td>$15.99</td>
</tr>
<tr>
<td>2003</td>
<td>Rustenberg Chardonnay Stellenbosh</td>
<td>$17.99</td>
</tr>
<tr>
<td>2003</td>
<td>Fairview “Caldera”</td>
<td>$22.99</td>
</tr>
<tr>
<td>2002</td>
<td>Rustenberg John X Merriman</td>
<td>$27.99</td>
</tr>
</tbody>
</table>

### New Zealand

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2004</td>
<td>Griffin Marlborough Sauvignon Blanc - Just arrived</td>
<td>$10.99</td>
</tr>
<tr>
<td>2004</td>
<td>Whitehaven Marlborough Sauvignon Blanc</td>
<td>$13.99</td>
</tr>
<tr>
<td>2003</td>
<td>Sherwood Marlborough Pinot Noir</td>
<td>$14.99</td>
</tr>
<tr>
<td>2004</td>
<td>Nautilus Pinot Gris, Marlborough</td>
<td>$15.99</td>
</tr>
<tr>
<td>2004</td>
<td>Isabel Marlborough Sauvignon</td>
<td>$15.99</td>
</tr>
<tr>
<td>2004</td>
<td>Kennedy Point Marlborough Sauvignon</td>
<td>$15.99</td>
</tr>
<tr>
<td>2004</td>
<td>Konrad Marlborough Sauvignon</td>
<td>$15.99</td>
</tr>
<tr>
<td>2004</td>
<td>Craggy Range Martinborough Sauvignon</td>
<td>$18.99</td>
</tr>
<tr>
<td>2003</td>
<td>Murdoch James Syrah, Martinborough</td>
<td>$23.99</td>
</tr>
<tr>
<td>2003</td>
<td>Amsfield Central Otago Pinot Noir</td>
<td>$27.99</td>
</tr>
</tbody>
</table>

### Australia

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2004</td>
<td>Deakin Shiraz or 2004 Milton Park Shiraz</td>
<td>$6.99</td>
</tr>
<tr>
<td>2002</td>
<td>Step Road “Black Wing” Shiraz</td>
<td>$6.99</td>
</tr>
<tr>
<td>2003</td>
<td>Fifth Leg Red (Devil’s Lair)</td>
<td>$9.99</td>
</tr>
<tr>
<td>2004</td>
<td>Marquis Philips Shiraz</td>
<td>$12.99</td>
</tr>
<tr>
<td>2002</td>
<td>Eagle Vale Margaret River Semillon/Sauvignon Blanc</td>
<td>$12.99</td>
</tr>
<tr>
<td>2003</td>
<td>Peter Lehmann Clancy’s Red Blend</td>
<td>$13.99</td>
</tr>
<tr>
<td>2003</td>
<td>d’Arenberg “Footbolt” Shiraz</td>
<td>$13.99</td>
</tr>
<tr>
<td>2004</td>
<td>The Black Chook Shiraz-Vignier</td>
<td>$15.99</td>
</tr>
<tr>
<td>2001</td>
<td>Dominique Portet Yarra Valley Sauvignon Blanc</td>
<td>$16.99</td>
</tr>
<tr>
<td>2002</td>
<td>Cullen “Ephraim Clarke” Sauvignon Bl/Semillon</td>
<td>$17.99</td>
</tr>
<tr>
<td>2002</td>
<td>Bleasdale “Frank Potts” Red, Langhorne Creek</td>
<td>$24.99</td>
</tr>
<tr>
<td>2001</td>
<td>Dominique Portet Yarra Valley Cabernet</td>
<td>$27.99</td>
</tr>
<tr>
<td>2003</td>
<td>Possums Vineyard, McLaren Vale Shiraz</td>
<td>$27.99</td>
</tr>
<tr>
<td>2002</td>
<td>Hewitson “Mad Hatter” Shiraz</td>
<td>$31.99</td>
</tr>
<tr>
<td>2003</td>
<td>Spinifex “Espir”</td>
<td>$34.99</td>
</tr>
<tr>
<td>2003</td>
<td>d’Arenberg “The Dead Arm” Shiraz</td>
<td>$49.99</td>
</tr>
<tr>
<td>2000</td>
<td>Penley Estate Res Cab, Coonawarra-92 points Parker</td>
<td>$49.99</td>
</tr>
</tbody>
</table>

### Jim C’s View Down Under

2005 Matua Valley Sauvignon Blanc, Marlborough New Zealand ($7.99) and the 2004 Vasse Felix “Adams Road” Chardonnay, Margaret River Western Australia ($13.99) These are two screaming deals! The Matua, now with bolder color and in a Bordeaux bottle, serves up a bouquet of lime, cantaloupe and fresh cut red peppers. On the palate there is good acidity to support the more tropical mango-papaya fruit that lead to a refreshing clean finish. The Adams Road chardonnary is 50% tank fermented. The nose offers aromas of light toast, pear, pineapple, honey, hazelnut and cinnamon spice. The wine has superb acidity bringing all these components together.

2004 Boekenhoutskloof Porcupine Ridge Syrah, Coastal Region South Africa ($10.99) The 2004 shows smoky, meaty notes with lovely ripe boysenberry fruit and a hint of lavender in the aromatics. In the mouth, the wine is full bodied and juicy with soft lush tannins and a fine finish.

2004 Hewitson “Miss Harry” GSM, McLaren Vale South Australia ($17.99) Dean Hewitson brings another super edition of Miss Harry with his 2004 blend of 44% grenache, 43% shiraz and 13% mourvedre sourced from 50 and 80 year old vines. The bouquet sings with notes of black raspberry, cassis, white pepper, smoked meats and a hint of mocha. On the palate there is fine balance and length, with more structure and weight than last years 91-point wine.

The 2003 d’Arenberg “Footbolt” Shiraz McLaren Vale South Australia ($13.99) shows how good the vintage was in McLaren Vale. This wine is richer and shows more depth than the fine 2002, with notes of dark plum, blackberry, blueberry, chocolate and earth. Very well balanced with fine length and polish for the money.

—Jimmy C

See our new-arrival Cabernets with tasting notes on our website at [www.klwines.com](http://www.klwines.com)
OLD & RARE DOMESTIC

1970 Charles Krug Vint Select ..........$59.00
1976 Beaulieu Private Reserve .........$129.00
95 points Robert Parker: "The 1976 is full-bodied, with a huge, intoxicating perfume of sweet black and red fruits, earth, Asian spices, roasted herbs, and toasty oak. This massive, full-bodied, super-concentrated, fragrant, alcoholic wine is close to full maturity." (06/95)
1978 Robert Mondavi Reserve .............$119.99
The 1978 Cabernet Sauvignon Reserve has consistently been a 90-point wine.
1981 Dunn Howell Mountain (5L) ....$899.00
1982 Beringer Private Res (9L) ........$1,699.00
1983 Caymus Special Select .............$199.00
90 points Wine Spectator.
1983 Montelena Estate Napa .............$89.95
1985 Conn Creek Barrel P Res ..........$79.95
1985 Dominus Napa Red .................$149.00
96 points Robert Parker (10/93).
1985 Dunn Howell Mountain (5L) ....$1,399.00
1985 Heitz Bella Oaks Napa .............$89.95
1986 Beringer Private Res Napa ...$109.99
1986 Jordan Alexander Valley ...........$69.95
1986 Montelena Napa .....................$149.95
96 points from Parker... "What a remarkable performance."
1987 B.R. Cohn "Olive Hill" .............$89.95
1987 Beaulieu Vineyard Rutherford $29.99
Outstanding value for enjoying now.
1987 Kenwood Artist (3L) ...............$399.95
1988 Anderson's Conn Valley Res ..$69.95
1989 Beringer Private Res Napa .........$99.00
1990 Beaulieu Vineyards Tapestry .......$39.99
1990 Montelena Estate Napa .............$129.00
93 points Robert Parker: "Its stunning display of highly extracted, blackcurrant fruit judiciously wrapped in toasty oak is impressive. It is a 20-30 year wine."
1990 Pahlmeyer Caldwell ...............$149.00
1990 Silver Oak Alex Valley ...........$125.00
1990 Silver Oak Alex Valley (6L) ...$1,099.00
1991 Anderson's Conn Napa .............$89.95
1991 Heitz Martha's Vineyard ...........$139.00
1991 Montelena Estate Napa .............$149.95
95 points Robert Parker.
1993 Burgess Vintage Select .............$44.99
Wine Spectator: "Tight and well focused, with cedar, currant, tobacco and spice flavors at the core, finishing with firm tannins. Drinkable now, but cellaring into 1998 won't hurt." (05/97)
1993 Caymus Napa .........................$89.00
1993 Kathryn Kennedy .................$119.00
1993 Kenwood Artist Series ............$59.00
1993 Silver Oak Alex Valley (6L) ...$999.00
1993 Silver Oak Napa Valley (6L) ..$999.00
1993 Silverado Res Napa .................$99.00
1993 Stag's Leap “Cask 23” .............$149.00
1994 Barnett Spring Mountain ...........$89.95
1994 Beaulieu Vineyard P Res .........$54.99
93 points Wine Spectator: "One of the most prestigious wines in California, the 1994 version shows an impressive core of spicy currant and mineral-laced Cabernet flavors emerging from chewy tannins, picking up cedary oak, coffee and sage notes." (10/97)
1994 Beaulieu Vineyard Tapestry .......$49.99
91 points and a Spectator Selection designation from the Wine Spectator.
1994 Oakville Ranch Napa .................$59.95
1994 Stag's Leap “Cask 23” (1.5L) ..$450.00
1995 Caymus Napa Valley ...............$89.00
1996 Beaulieu Private Reserve ............$99.00
Inquire for 92 points Wine Spectator: "Ripe, round and smooth, with a core of coffee, currant, sage, cedar and spice. Gains nuance and complexity on the finish, where the tannins are firm and integrated. Wonderful texture and polish. Drink now through 2008." (11/99)
1996 Beaulieu Vineyard Tapestry ........$54.99
92 points Wine Spectator: "Tight in structure while plush in texture, offering rich plum, dark chocolate, cinnamon, spice and earth flavors that linger deliciously on the long, complex finish--this is one seductive California red." (10/99)
1996 Beaulieu Rutherford .................$19.99
This is a classic Rutherford Cab with distinctive aromas of black cherry, dark olive and mineral, combined with hints of smoky oak, blackberry and a nice touch of those famous Rutherford dusty tannins.
1997 Beaulieu Rutherford .................$24.99
According to Robert Parker: "...exhibits a medium ruby color as well as cassis and earth in the bouquet and flavors, medium body, and moderate tannin. Drink this elegant Cabernet over the next 5-6 years." (12/2000)

Domaine de Monpertuis, Rhône Giant

This month K&L is proud to offer a Domaine de Monpertuis wine for Rhône lovers in every price range. This venerable Southern Rhône estate has been in the hands of the Jeune family for several generations. Each successor has added bits and pieces so that the current owner, Paul Jeune, is now the proprietor of the 10 acres of vines that are scattered amongst 32 separate parcels throughout the confines of Châteauneuf-du-Pape. Jeune has the remarkable fortune of having most of his vineyards planted to vines between 60 and 110 years of age. The multiplicity of parcels spread across Châteauneuf imparts a classic character to the wines of Monpertuis, absorbing the nuances of each soil type of the appellation. The heart and soul of the domaine lies within three primary parcels: La Croze, Le Clos de la Cerise and Monpertuis. Although Châteauneuf-du-Pape may be composed of 13 individual varietals, the Domaine de Monpertuis relies most heavily on the grenache grape.

The 2003 Châteauneuf-du-Pape, Domaine de Monpertuis “Classique” ($31.99) is a more approachable, albeit powerful Châteauneuf from this warm vintage. Decant and serve with heartier fare.

The 2003 Châteauneuf-du-Pape, Domaine de Monpertuis “Cuvee Tradition” ($62.99), produced solely from old vines at least 60 years old, is supported by at least 85% grenache. This is hands down one of THE BEST Châteauneufs I have tasted this vintage. This wine is laden with a core of black fruit and chiseled mineral drive. Do not, I repeat do not, even think about touching this wine for at least 5 years, preferably 10. I promise you, your patience will be generously rewarded. This is an outstanding wine with enormous potential.

As of 1995, the Domaine de Monpertuis has vinified a Côtes du Rhône and Vin de Pays du Gard. Both of these wines come from a recently acquired parcel known as vignoble de la Ramiere. The 2003 Côtes du Rhône “Vignoble de la Ramiere,” Domaine de Monpertuis ($13.99) is made almost exclusively from grenache. Both wines are lovely with cranberry, roasted sage and lavender. And both wines are Monpertuis reds to drink up while you wait for the big boys to grow up.

—Mulan Chan

Happy Holidays from the K&L Staff


In San Carlos: Gary A, Sal C, Randy C, Don D, Peter D, Kevin I, Brian K, Rick N, Kit O, Julio S, Rigo S and Sal S.


In Los Angeles: Chip H, Tommy M and Elisabeth S.

In Phoenix: Kerri B.
**CABERNET SAUVIGNON**

<table>
<thead>
<tr>
<th>Year</th>
<th>Winery</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2001</td>
<td>Artesa, Napa</td>
<td>Napa</td>
<td>$21.99</td>
</tr>
<tr>
<td>2001</td>
<td>Amici, Napa</td>
<td>Napa</td>
<td>$34.99</td>
</tr>
<tr>
<td>2001</td>
<td>Beringer Knights Valley</td>
<td>Napa</td>
<td>$19.99</td>
</tr>
<tr>
<td>2001</td>
<td>Burgess, Napa</td>
<td>Napa</td>
<td>$29.99</td>
</tr>
<tr>
<td>2001</td>
<td>Conn Creek, Napa</td>
<td>Napa</td>
<td>$18.99</td>
</tr>
<tr>
<td>2001</td>
<td>Corison, Napa</td>
<td>Napa</td>
<td>$54.99</td>
</tr>
<tr>
<td>2001</td>
<td>Darioush, Napa</td>
<td>Napa</td>
<td>$59.99</td>
</tr>
<tr>
<td>2001</td>
<td>Dominus, Napa</td>
<td>Napa</td>
<td>$99.00</td>
</tr>
<tr>
<td>2001</td>
<td>Guiliams, Spring Mnt</td>
<td>Napa</td>
<td>$36.99</td>
</tr>
<tr>
<td>2001</td>
<td>Grgich Hills, Napa</td>
<td>Napa</td>
<td>$44.98</td>
</tr>
<tr>
<td>2001</td>
<td>Hetiz, Napa</td>
<td>Napa</td>
<td>$29.98</td>
</tr>
<tr>
<td>2001</td>
<td>Judd's Hill, Napa</td>
<td>Napa</td>
<td>$34.99</td>
</tr>
<tr>
<td>2001</td>
<td>La Jota &quot;Howell Mnt&quot;</td>
<td>Napa</td>
<td>$39.99</td>
</tr>
<tr>
<td>2001</td>
<td>Lancaster, Alexander Valley</td>
<td>Napa</td>
<td>$49.99</td>
</tr>
<tr>
<td>2001</td>
<td>Larkmead, Napa</td>
<td>Napa</td>
<td>$36.99</td>
</tr>
<tr>
<td>2001</td>
<td>Laurel Glen, Sonoma</td>
<td>Napa</td>
<td>$44.99</td>
</tr>
<tr>
<td>2001</td>
<td>Mount Eden, Santa Cruz</td>
<td>Napa</td>
<td>$29.99</td>
</tr>
<tr>
<td>2001</td>
<td>Oakville Ranch, Napa</td>
<td>Napa</td>
<td>$44.99</td>
</tr>
<tr>
<td>2001</td>
<td>Page, Napa Red Blend</td>
<td>Napa</td>
<td>$54.99</td>
</tr>
<tr>
<td>2001</td>
<td>Pine Ridge “Stag’s Leap”</td>
<td>Napa</td>
<td>$56.99</td>
</tr>
<tr>
<td>2001</td>
<td>Silverado, Napa</td>
<td>Napa</td>
<td>$29.99</td>
</tr>
<tr>
<td>2001</td>
<td>St. Clement, Napa</td>
<td>Napa</td>
<td>$24.99</td>
</tr>
<tr>
<td>2001</td>
<td>Stonestreet “Legacy”</td>
<td>Napa</td>
<td>$49.99</td>
</tr>
<tr>
<td>2001</td>
<td>Two Tone Farm, Napa</td>
<td>Napa</td>
<td>$8.99</td>
</tr>
<tr>
<td>2001</td>
<td>Terra Valentine, Sprg Mnt</td>
<td>Napa</td>
<td>$26.99</td>
</tr>
<tr>
<td>2001</td>
<td>Trefethen, Napa</td>
<td>Napa</td>
<td>$34.99</td>
</tr>
<tr>
<td>2001</td>
<td>Altamura, Napa</td>
<td>Napa</td>
<td>$59.99</td>
</tr>
<tr>
<td>2001</td>
<td>Anderson’s Conn Vly Res</td>
<td>Napa</td>
<td>$46.99</td>
</tr>
<tr>
<td>2001</td>
<td>Anderson Conn Vly Right Bank</td>
<td>Napa</td>
<td>$29.99</td>
</tr>
<tr>
<td>2002</td>
<td>B. R. Cohn, California</td>
<td>Napa</td>
<td>$19.99</td>
</tr>
<tr>
<td>2002</td>
<td>BV Tapestry</td>
<td>Napa</td>
<td>$36.98</td>
</tr>
<tr>
<td>2002</td>
<td>Cain Concept</td>
<td>Napa</td>
<td>$44.98</td>
</tr>
<tr>
<td>2002</td>
<td>Chimney Rock “SLD”</td>
<td>Napa</td>
<td>$44.98</td>
</tr>
<tr>
<td>2002</td>
<td>Charles Krug “V. Select”</td>
<td>Napa</td>
<td>$44.98</td>
</tr>
<tr>
<td>2002</td>
<td>Ch Montelena, Napa</td>
<td>Napa</td>
<td>$34.99</td>
</tr>
<tr>
<td>2002</td>
<td>Cloverdale Ranch, Alex Vly</td>
<td>Napa</td>
<td>$16.99</td>
</tr>
<tr>
<td>2002</td>
<td>Darioush, Napa</td>
<td>Napa</td>
<td>$59.99</td>
</tr>
<tr>
<td>2002</td>
<td>Dominus Napa</td>
<td>Napa</td>
<td>$99.00</td>
</tr>
<tr>
<td>2002</td>
<td>Ehlers, Napa Cab Franc</td>
<td>Napa</td>
<td>$27.99</td>
</tr>
<tr>
<td>2002</td>
<td>Etude, Napa</td>
<td>Napa</td>
<td>$79.99</td>
</tr>
<tr>
<td>2002</td>
<td>Far Niente, Oakville</td>
<td>Napa</td>
<td>$89.99</td>
</tr>
<tr>
<td>2002</td>
<td>Flora Springs “Trilogy”</td>
<td>Napa</td>
<td>$46.99</td>
</tr>
<tr>
<td>2002</td>
<td>Franciscaan, Oakville</td>
<td>Napa</td>
<td>$21.99</td>
</tr>
<tr>
<td>2002</td>
<td>Groth, Napa</td>
<td>Napa</td>
<td>$42.98</td>
</tr>
<tr>
<td>2002</td>
<td>Hawk Crest, Califorina</td>
<td>Napa</td>
<td>$9.99</td>
</tr>
<tr>
<td>2002</td>
<td>Hess Estate, Napa</td>
<td>Napa</td>
<td>$16.99</td>
</tr>
<tr>
<td>2002</td>
<td>Honig, Napa</td>
<td>Napa</td>
<td>$28.99</td>
</tr>
<tr>
<td>2002</td>
<td>J. Lohr “Seven Oaks”</td>
<td>Napa</td>
<td>$10.99</td>
</tr>
<tr>
<td>2002</td>
<td>Joseph Phelps, Napa</td>
<td>Napa</td>
<td>$36.98</td>
</tr>
<tr>
<td>2002</td>
<td>Joseph Phelps “Insignia”</td>
<td>Napa</td>
<td>$109.00</td>
</tr>
<tr>
<td>2002</td>
<td>Kalinda, Knights Valley</td>
<td>Napa</td>
<td>$14.99</td>
</tr>
<tr>
<td>2002</td>
<td>Katheryn Kennedy, Small Lot</td>
<td>Napa</td>
<td>$56.99</td>
</tr>
<tr>
<td>2002</td>
<td>L‘Aventure “Optimus”</td>
<td>Napa</td>
<td>$41.99</td>
</tr>
<tr>
<td>2002</td>
<td>Miner Family, Oakville</td>
<td>Napa</td>
<td>$46.99</td>
</tr>
<tr>
<td>2002</td>
<td>Nickel &amp; Nickel</td>
<td>Napa</td>
<td>Inquire</td>
</tr>
<tr>
<td>2002</td>
<td>Opus One</td>
<td>Napa</td>
<td>$129.00</td>
</tr>
<tr>
<td>2002</td>
<td>Pine Ridge Oakville</td>
<td>Napa</td>
<td>$49.99</td>
</tr>
<tr>
<td>2002</td>
<td>Provenance, Rutherford</td>
<td>Napa</td>
<td>$24.99</td>
</tr>
<tr>
<td>2002</td>
<td>Revana, Napa</td>
<td>Napa</td>
<td>$89.99</td>
</tr>
<tr>
<td>2002</td>
<td>Ridge, Santa Cruz Mnt Red</td>
<td>Napa</td>
<td>$27.99</td>
</tr>
<tr>
<td>2002</td>
<td>Robert Craig “Affinity”</td>
<td>Napa</td>
<td>$36.99</td>
</tr>
<tr>
<td>2002</td>
<td>Robert Mondavi, Napa</td>
<td>Napa</td>
<td>$19.99</td>
</tr>
<tr>
<td>2002</td>
<td>Robert Mondavi Res</td>
<td>Napa</td>
<td>$99.00</td>
</tr>
<tr>
<td>2002</td>
<td>Roth, Alexander Valley</td>
<td>Napa</td>
<td>$34.99</td>
</tr>
<tr>
<td>2002</td>
<td>Shylope, Knights Valley</td>
<td>Napa</td>
<td>$17.99</td>
</tr>
<tr>
<td>2002</td>
<td>Seene, Napa</td>
<td>Napa</td>
<td>$69.99</td>
</tr>
<tr>
<td>2002</td>
<td>Simi, Alexander</td>
<td>Napa</td>
<td>$21.99</td>
</tr>
<tr>
<td>2002</td>
<td>Stags’ Leap Winery, Napa</td>
<td>Napa</td>
<td>$34.99</td>
</tr>
<tr>
<td>2002</td>
<td>Turnbull, Napa</td>
<td>Napa</td>
<td>$32.99</td>
</tr>
<tr>
<td>2002</td>
<td>T-Vine “Monte Rosso”</td>
<td>Napa</td>
<td>$47.99</td>
</tr>
<tr>
<td>2002</td>
<td>Two Tone Farm, Napa</td>
<td>Napa</td>
<td>$8.99</td>
</tr>
</tbody>
</table>

**Trey’s Picks**

Last month Martin and I took a trip down south for a quick tour of a few wineries. This was our first day on our two-day trip. Our first stop was at Garretson Wine Company in Paso Robles. Working in a very industrial looking building, winemaker Matt Garretson is focusing on Rhône-inspired blends from Paso Robles. Our favorite pick from this stop was the 2003 Garretson Red Central Coast Red Blend ($19.99). This would be considered their user-friendly red, which is a blend of 70% syrah, 12% grenache, 10% mourvèdre and 8% viognier. Continuing down south, our next stop was at Domaine Alfred. People were friendly, and the wines were well made. Our favorites included the 2003 Domaine Alfred Edna Valley Chardonnay ($18.99) and the 2002 Domaine Alfred “Califa” Edna Valley Pinot Noir ($39.99). The Chardonnay shows great acidity, freshness and pure fruit, and the Pinot Noir is rich, balanced and pure as well. Both are clean and fresh. No heavy-handed winemaking here. Our next visit was with John Alban at Alban Cellars in Arroyo Grande. Great guy and great visit! Unfortunately the wines are next to impossible to get. We then had a quick visit at Talley and then made our way to Laetitia. Our two picks from Laetitia were the 2004 Laetitia Arroyo Grande Chardonnay ($14.99) and the 2003 Laetitia Arroyo Grande Pinot Noir ($17.99). The Chardonnay is rich, ripe and full in the mouth with hints of sweet pear, honey and lime. The Pinot Noir shows a nice balance between fruit and earth with hints of spicy minerals and red strawberry fruit. After Laetitia our next appointment was with John Niniv of Bailyana. Our favorites included the Chardonnay and Pinot releases under their Grand Firepeak Cuvee label. Located just a few miles from the Pacific Ocean, the Firepeak Vineyard is the first to benefit from the cool maritime breezes funneling in from the Morro Bay. The warm days and cool nights are perfect for growing Chardonnay and Pinot Noir. Currently we have the 2002 Baileyana Grand Firepeak Pinot Noir ($29.99) and the 2003 Baileyana Grand Firepeak Chardonnay ($19.99). Both are delicious!

—Trey Beffa
Spotlight on Palmina Wines

On a recent trip down to Santa Barbara, Trey and I stopped to visit Palmina, a small producer of Italian varietal wines. Located in an unassuming Lompoc warehouse complex affectionately called the “wine ghetto” (at once the most critical and least glamorous wine-making set-tings in Santa Barbara), Palmina is making truly spectacular things happen. The husband-and-wife team of Steve and Chrysal Clifton (yes, from Brewer-Clifton fame) are absolutely fantastic winemakers, besides being incredibly friendly and down-to-earth people. Their contagious passion for Italy and its soul-stirring wine and food inspires anyone who sets foot in their facility. A great visit, made better by both wonderful people and extraordinary wines. A few of their best, for perfect holiday dinner season.

2004 Palmina “Sisquoc Vineyard” Santa Maria Sauvignon Blanc ($14.99) is aromatically electrifying and astonishing in its pedigree. A rare breed of domestic premium Sauvignon Blanc, and probably my favorite one this year. In fact, it was so good I couldn’t wait until KL carried it; I bought some bottles at the winery to take home!

2004 Palmina “Botasea” Rosato ($16.99) is a clear winner in the rosé category. A 50/50 blend of sangiovese and barbera, bone dry on the palate, with a fresh strength that shows best at the dinner table. Try it with roasted cornish hen with acorn squash. That rocks!

2004 Palmina “Zotovich Vineyards” Dolcetto ($19.99) A surprisingly structured wine with earthy, subtle charm, this one took off with the cheese and sausage in the Clifton’s tasting room. Definitely a welcome dinner companion at my home anytime!

2004 Palmina Barbera ($24.99) This one is perfect for Thanksgiving!! A superbly made Barbera, showing true hallmarks of the variety with an abundance of bright, plummy fruit and tremendous lively acidity. Unquestionably delicious and versatile by any standard, it will dance well with all the dishes of the coming holiday season. Enjoy! —Martin Reyes
Comfort Whites for Thanksgiving

It’s November again, time for comfort food and comfort wine. Some wines just strike a cord with wide swaths of palates and ring nostalgic, just like Thanksgiving dinner. I’ve chosen a few for you this month, in hopes of bringing fond memories to your holidays.

2003 West Slope “Edna Valley” Chardonnay ($11.99) Made by Mount Eden Winery, and with wide swaths of palates and ring nostalgic, just like Thanksgiving dinner. I’ve chosen a few for you this month, in hopes of bringing fond memories to your holidays.

2004 Four Vines “Naked” Santa Barbara Chardonnay ($10.99) This wine is for those of you who prefer no oak but love the rich tropical qualities Chardonnay can present. The naked aspect refers to the absence of oak overlays. All the fruit is purely framed. Ripe pear and pure apple fruit dominate, with just enough acidity. Friendly is a great word to describe this wine, and this wine is a friendly way to greet your holiday guests.

2002 Kalinda Knights Valley Cabernet Sauvignon ($14.99) I know Jim Barr has already alerted you to our latest Cabernet winner, but I couldn’t resist seconding his opinion. This ripe rich Cab is full of classic cassis, black cherry and blueberry fruit, rounded out by creamy vanillin oak and super smooth velvety tannins. This is traditional, rich and beautiful California Cab. Pour this for your favorite Santa, and you’ll have a reward by Christmas!

2003 House Wine, The Magnificent Wine Co., Columbia Valley Red ($9.99) This wine has a very strange label, no doubt, but the wine is worth overlooking it. Cab dominates, then merlot, and with syrah and cab franc rounding it out. The winemaker focused on making a great wine for little money… He succeeded! Juicy, yummy, round and smooth. Not too much tannin, easy drinking and a crowd pleaser. Your party wine has been found! Happy Turkey Day!

—Shaun Green
## Domestic White

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2004</td>
<td>St. Supéry, Napa</td>
<td>$13.99</td>
</tr>
<tr>
<td>2004</td>
<td>Selene “Hyde Vineyard”</td>
<td>$26.99</td>
</tr>
<tr>
<td>2004</td>
<td>Rock Rabbit, Central Coast</td>
<td>$7.99</td>
</tr>
<tr>
<td>2004</td>
<td>Morgan, Monterey</td>
<td>$10.99</td>
</tr>
<tr>
<td>2004</td>
<td>Kenwood, Sonoma</td>
<td>$19.99</td>
</tr>
<tr>
<td>2004</td>
<td>Husch, Mendocino</td>
<td>$18.99</td>
</tr>
<tr>
<td>2004</td>
<td>Girard, Napa</td>
<td>$14.98</td>
</tr>
<tr>
<td>2004</td>
<td>Vineyard, Miami</td>
<td>$7.99</td>
</tr>
<tr>
<td>2004</td>
<td>Lake Tahoe</td>
<td>$11.99</td>
</tr>
<tr>
<td>2004</td>
<td>Cakebread, Napa</td>
<td>$21.98</td>
</tr>
<tr>
<td>2004</td>
<td>Ruby Goshawk, Napa</td>
<td>$13.99</td>
</tr>
<tr>
<td>2004</td>
<td>Jockeys Cap, Napa</td>
<td>$18.99</td>
</tr>
<tr>
<td>2004</td>
<td>Capay Valley</td>
<td>$14.98</td>
</tr>
<tr>
<td>2004</td>
<td>Willakenzie Pinot Blanc/Gris</td>
<td>$17.99</td>
</tr>
</tbody>
</table>

## Sauvignon Blanc

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2002</td>
<td>Matanzas Creek, Sonoma</td>
<td>$15.99</td>
</tr>
<tr>
<td>2003</td>
<td>Bernardus, Monterey</td>
<td>$10.99</td>
</tr>
<tr>
<td>2003</td>
<td>Murphy Goode “Tin Roof”</td>
<td>$6.98</td>
</tr>
<tr>
<td>2003</td>
<td>Saracina, Mendocino</td>
<td>$21.99</td>
</tr>
<tr>
<td>2003</td>
<td>Spring Mountain, Napa</td>
<td>$24.99</td>
</tr>
<tr>
<td>2003</td>
<td>Voss, Napa</td>
<td>$14.98</td>
</tr>
<tr>
<td>2003</td>
<td>Wattle Creek, Mendocino</td>
<td>$16.99</td>
</tr>
<tr>
<td></td>
<td>Spectator: “Lively … with grass, lemon and lime skin tones wrapped in lingering citrus acidity…”</td>
<td></td>
</tr>
<tr>
<td>2004</td>
<td>Cakebread, Napa</td>
<td>$21.98</td>
</tr>
<tr>
<td>2004</td>
<td>DeSante, Napa</td>
<td>$16.99</td>
</tr>
<tr>
<td>2004</td>
<td>Duckhorn, Napa</td>
<td>$21.99</td>
</tr>
<tr>
<td>2004</td>
<td>Frog’s Leap, Napa</td>
<td>$12.98</td>
</tr>
<tr>
<td>2004</td>
<td>Ferrari Carano, Sonoma</td>
<td>$14.99</td>
</tr>
<tr>
<td>2004</td>
<td>Geyser Peak, California</td>
<td>$7.99</td>
</tr>
<tr>
<td>2004</td>
<td>Girard, Napa</td>
<td>$12.99</td>
</tr>
<tr>
<td>2004</td>
<td>Grgich Hills, Napa</td>
<td>$19.98</td>
</tr>
<tr>
<td>2004</td>
<td>Hanna, Russian River</td>
<td>$11.99</td>
</tr>
<tr>
<td>2004</td>
<td>Honig, Napa</td>
<td>$11.99</td>
</tr>
<tr>
<td>2004</td>
<td>Husch, Mendocino</td>
<td>$9.99</td>
</tr>
<tr>
<td>2004</td>
<td>Joel Gott, California</td>
<td>$9.99</td>
</tr>
<tr>
<td>2004</td>
<td>Kalinda, Mendocino</td>
<td>$9.99</td>
</tr>
<tr>
<td></td>
<td>Shows aromas of exotic citrus, grapefruit and lime, which lead to a palate of ripe grapefruit.</td>
<td></td>
</tr>
<tr>
<td>2004</td>
<td>Kathryn Kennedy</td>
<td>$18.99</td>
</tr>
<tr>
<td>2004</td>
<td>Kenwood, Sonoma</td>
<td>$9.99</td>
</tr>
<tr>
<td>2004</td>
<td>Mason, Napa</td>
<td>$12.98</td>
</tr>
<tr>
<td>2004</td>
<td>Morgan, Monterey</td>
<td>$10.99</td>
</tr>
<tr>
<td>2004</td>
<td>Paige 23, Santa Barbara</td>
<td>$13.99</td>
</tr>
<tr>
<td>2004</td>
<td>Rock Rabbit, Central Coast</td>
<td>$7.99</td>
</tr>
<tr>
<td>2004</td>
<td>Sauvignon Republic, RR</td>
<td>$12.99</td>
</tr>
<tr>
<td></td>
<td>Classic pale-straw color with rich pineapple.</td>
<td></td>
</tr>
</tbody>
</table>

## Merlot

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2001</td>
<td>Rombauer, Napa</td>
<td>$24.99</td>
</tr>
<tr>
<td>2001</td>
<td>Stonestreet, Sonoma</td>
<td>$14.98</td>
</tr>
<tr>
<td>2001</td>
<td>Vine Cliff, Napa</td>
<td>$19.99</td>
</tr>
<tr>
<td>2002</td>
<td>Burgess, Napa</td>
<td>$13.99</td>
</tr>
<tr>
<td>2002</td>
<td>Chappellet, Napa</td>
<td>$29.99</td>
</tr>
<tr>
<td>2002</td>
<td>Cinnabar, Paso Robles</td>
<td>$15.99</td>
</tr>
<tr>
<td>2002</td>
<td>Cloverdale Ranch, Alex</td>
<td>$16.99</td>
</tr>
<tr>
<td>2002</td>
<td>Emmolo, Napa-Intense fruit!</td>
<td>$18.99</td>
</tr>
<tr>
<td>2002</td>
<td>Etude, Napa</td>
<td>$44.99</td>
</tr>
<tr>
<td>2002</td>
<td>Flora Springs, Napa</td>
<td>$17.98</td>
</tr>
<tr>
<td>2002</td>
<td>Franciscan, Napa</td>
<td>$17.99</td>
</tr>
<tr>
<td>2002</td>
<td>Januik, Washington</td>
<td>$22.99</td>
</tr>
<tr>
<td>2002</td>
<td>L’Ecole No. 41 Columbia Vly</td>
<td>$29.99</td>
</tr>
<tr>
<td>2002</td>
<td>Markham, Napa</td>
<td>$15.98</td>
</tr>
<tr>
<td>2002</td>
<td>Matanzas Creek, Sonoma</td>
<td>$19.98</td>
</tr>
<tr>
<td>2002</td>
<td>Paradigm, Napa</td>
<td>$42.99</td>
</tr>
<tr>
<td>2002</td>
<td>Provenance, Carneros</td>
<td>$21.98</td>
</tr>
<tr>
<td>2002</td>
<td>Stags’ Leap Winery, Napa</td>
<td>$19.99</td>
</tr>
<tr>
<td>2002</td>
<td>Swanson, Napa</td>
<td>$24.99</td>
</tr>
<tr>
<td>2002</td>
<td>Taft Street, Sonoma</td>
<td>$9.99</td>
</tr>
<tr>
<td>2002</td>
<td>Twomey, Napa</td>
<td>$64.99</td>
</tr>
<tr>
<td>2002</td>
<td>Whitehall Lane, Napa</td>
<td>$22.98</td>
</tr>
<tr>
<td>2003</td>
<td>Duckhorn, Napa</td>
<td>$44.99</td>
</tr>
<tr>
<td>2003</td>
<td>McManis, California</td>
<td>$8.99</td>
</tr>
<tr>
<td>2003</td>
<td>Parcel 41, Napa</td>
<td>$14.99</td>
</tr>
<tr>
<td>2003</td>
<td>Shafer, Napa</td>
<td>$39.99</td>
</tr>
</tbody>
</table>

## Domestic Red

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2002</td>
<td>Altamura Sangiovesse</td>
<td>$32.99</td>
</tr>
<tr>
<td>2002</td>
<td>Bennett Lane “Maximus”</td>
<td>$25.99</td>
</tr>
<tr>
<td>2002</td>
<td>Palmina “Stolpman” Nebbiolo</td>
<td>$31.99</td>
</tr>
<tr>
<td>2002</td>
<td>Graff Family Mourvèdre</td>
<td>$16.99</td>
</tr>
<tr>
<td>2002</td>
<td>Tablas Creek Cotes de Tablas</td>
<td>$18.99</td>
</tr>
</tbody>
</table>

## San Francisco Focus

Wow, November already. Time sure flies when you’re selling wine. I thought about writing on holiday wines. No, it’s been done. So, here are a new wines that I thought were worth a look.

### 2001 Corison Napa Valley Cabernet Sauvignon ($54.99)
Cathy has created a gem this vintage. Her wines are always balanced and perfect for drinking or aging. Red fruit and chocolate with hints of mineral and spice make this one of my favorite wines of 2001. A popular wine with the Francophiles who work in San Francisco. I just had the 1996 in London, and it was almost perfect.

### 2001 Corison “Corazon” Anderson Valley Gewürztraminer ($19.99)
Produced since 1999, this is rarely seen in stores. Alsatan in style, this wine shows touches of pear and grapefruit and a little smokiness. Fermented to complete dryness. It doesn’t get any better than this.

### 2001 Paradise Ridge “Elevation” Cabernet Sauvignon ($21.99)
A fantastic price on this Rockpile Vineyard Cabernet. 89% cabernet with a little merlot and petit verdot, this wine jumps right out at you with dark fruit and oak. A bright finish with long, lush tannins.

### 2003 Cristom “Mt. Jefferson Cuvee” Willamette Valley Pinot Noir ($25.99)
Always a great drinking pinot, the 2003 definitely has a little more forward fruit. The wine shows hints of licorice, tea and earth with light tannin and acidity. Perfect for the holidays.

See you in the City…

—Mike Jordan
**ARGENTINA/CHILE/PORTUGAL/SPIAN**

**Chile, Argentina**
- 2004 Concha y Toro Xplozorador Cabernet Sauvignon (Chile) $5.99
- 2004 Elsa Malbec (Argentina) $7.99
- 2004 Terrazas de los Andes Malbec (Argentina) $7.99
- 2003 Two Brothers Tattoo Red (Chile) $7.99
- 2003 Concha y Toro Carisillo del Diablo (Chile) $7.99
- 2002 Budini Cabernet (Argentina) $8.99
- 2002 Bodegas J.F Lurton Reserva Malbec (Argentina) $9.99
- 2004 Casa Lapostolle Rapel Valley Merlot (Chile) $9.99
- 2003 Fin del Mundo, Postales Cab/Malbec (Argentina) $9.99
- 2005 Dominio del Plata, Crios, Rosé of Malbec (Argentina) $9.99
- 2004 Dominio del Plata, Crios, Torrontes (Argentina) $12.99
- 2003 Valentin Bianchi Famiglia Malbec (Argentina) $12.99
- 2003 Concha y Toro, Pique Marq de Casa Concha (Chile) $13.99
- 2003 Mapema Tempranillo (Argentina) $14.99
- 2003 Fin del Mundo, Malbec, Patagonia (Argentina) $14.99
- 2002 Catena Malbec or Cabernet (Argentina) Inquire
- 2003 Casa Lapostolle, Cuvée Alexandre, Cabernet (Chile) $16.99
- 2003 La Posta Bonarda or Malbec (Argentina) $17.99
- 2002 Mapema Malbec (Argentina) $18.99

**Portugal/Spain**
- 2004 Wrong Dongo, Junilla $6.99
- 2003 Candela Carro, Murcia $7.99
- 2004 Yasa Garnacha, Calatayud $7.99
- 2003 Marco Real Tempranillo, Navarra $8.49
- 2003 Bodegas Tintoralba Higueralu Almansa Grenache $8.99
- 2004 NV Broadbent Vinho Verde (Portugal) $8.99
- 2003 Mano a Mano, La Mancha $8.99
- 2000 Marques de Arienzo, Rioja, Crianza $8.99
- 2002 Conde de Valdemar Crianza Rioja $9.99
- 2003 Casa Ferreirinha Esteva (Portugal) $9.99
- 2003 Hecula, Yecla $9.99

90 points Robert Parker: “...sweet bouquet of ripe plums, figs, raspberries, and cherries, it boasts a terrific texture, enviable purity, medium to full body, and a long, seamless finish. Drink this outstanding bargain over the next 2-3 years.”

- 2004 Naia Rueda Blanc $9.99
- 2002 Castell del Reimot Gotim Bru $10.99
- 2000 Mont Marcal Cava $11.99
- 2004 Valmiron Albaríno, Rias Baixas $11.99
- 2000 Sierra Cantabria Crianza Rioja $13.99
- 2003 Vinas del Cenuit, Venta Mazzaron, VDT de Zamora $13.99

90 points Robert Parker: “...a superb discovery by broker Jorge Ordonez...”

- 2003 Dominio de Tares, Bierzo $14.99
- 2003 Rozaleme, Utiel Roquena $14.99
- 2001 Bodegas Montebaco, Pago Senda Misa Crianza $16.99
- 2001 Bodegas Garanza Cyan, Crianza, Toro $19.99
- 2001 Casa Castillo, Las Gravas, Jumilla $24.99
- 2001 Remondo Palacios, Propiedad, Ribero $26.99
- 2001 Hacienda Monasterio, Ribero del Duero $34.99

---

**Turkey, Family and Good times!**

- 2004 Marques de Riscal Rueda Verdejo ($6.99) This awesome Verdejo reminds me of a NZ Sauvignon Blanc—dry, crisp with great body and charm. It’s a perfect pick for cocktail party snacks!
- 2000 Mont Marcal Brut Reserva Cava ($11.99) Is there a better way to begin a fiesta than with a glass of bubbly? The Mont Marcal is one of the best Cavas around. Rich and creamy with a crisp finish, this wine from the Penedes is sure to please even the fussiest palate!
- 2004 Valmiron Albaríno, Rias Baixas ($11.99) 2004 is an truly great vintage for white wines in Spain. The Valmiron Albaríno is one of the most charming wines of the vintage. From the seductive aromas of white peach and citrus blossoms to the long crisp finish, this wine is perfect with any seafood or with a plate of fruit and cheese!
- 2002 Vina Alarba Old Vines Pago San Miguel ($14.99) 90 points Robert Parker: “...a blend of 85% old vine Grenache and 15% Syrah aged in French oak for six months prior to bottling. It exhibits a deep ruby/purple color, fine elegance, serious concentration, sweet black cherry and currant scents intermixed with resin, forest floor characteristics, and medium body. Drink it over the next 2-3 years. This is a ridiculously priced bargain!” Try with braised beef short ribs!
- 2000 Finca Villacresce Reserva, Ribera del Duero ($28.99) 91 points Robert Parker: “One of the best kept secrets of Ribera del Duero, Finca Villacresce produces a sexy red from 75% Tempranillo and the rest Cabernet Sauvignon and Merlot. Aged 14 months in new and one-year old French casks, this 2,000-case cuvee exhibits a deep ruby/purple color along with a bouquet of smoky hickory wood, barbecue spices, vanilla, black currants, cherries, melted asphalt, and licorice. The complex aromatics are followed by a delicious, fruit-driven, opulent, medium to full-bodied offering with no hard edges. Drink it over the next 5-7 years.” (04/04 Buen Cata y Buen Provecho!

—Anne Pickett

**Tasting Bar Schedule for the Month of November, 2005.**

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

**Saturday, November 5:** Bordeaux! Clyde, Ralph and Steve bring us picks for Bordeaux. They will highlight the 2002/2003 vintage with an older pick as well. Ten wines to be presented. Tasting price TBA.

**Saturday, November 12:** Bordeaux! Clyde, Ralph and Steve bring us picks for Bordeaux. They will highlight the 2002/2003 vintage with an older pick as well. Ten wines to be presented. Tasting price TBA.

**Saturday, November 19:** Burgundy. Just in time for Thanksgiving, Keith Wollenberg and Kirk Walker bring us a dozen of their favorite red and white wines to help make your Thanksgiving meal unforgettable. A cornucopia of great values and cellar selections. Twelve wines to be poured. Tasting price TBA.

**Saturday, November 26:** Staff Picks for the Holidays. The staff of both stores will pick their favorite wines for the holiday season. Expect an eclectic mix of red, white and sparkling wines. The staff will be on hand to guide you through food pairings with these wines. Twelve wines to be poured. Tasting price TBA.

—Scott Beckerley
We have an extensive selection of outstanding Austrian and German wines including the bulk of our 2004 Pre-Arrival. The following is a sampling of our inventory, which you can view at www.klwines.com

**Austria**

- 2002 Weingut Schmelz Riesling “Stein am Rain” Federspiel .. $17.99
- 2003 Peter Schandl Pinot Blanc ........................... $14.99
- 2003 Peter Schandl Bläaufrankisch ....................... $14.99
- 2004 Weingut Pfaffl Grüner Veltliner Weiwiertal DAC ...... $17.99

Lively Veltliner with a typical peppery tone, complemented by aromas of citrus fruits.

**Germany**

- 2004 Weingut Binz Nackenheimer Spätburgunder ........... $12.99
- 2004 Josef Leitz Rüdesheimer Drachenstein “Dragonstone” .. $14.99
- 2004 Fritz Haag Estate Riesling ................................ $17.99
- 2004 Fritz Haag Brauneberger Juffer-Sonnenuhr Spätlesse ... $32.99
- 2004 Schloss Lieser Niederberg Helden Spätlesse ........... $21.99

**Happy Happy Wines**

Yes, it is upon us, the holiday season. This is the season when we find ourselves spending our time and money on everyone else but ourselves. Two months of being pulled in every direction possible. With that in mind I’ll keep it short and sweet, shooting it to you straight, three wines that make me smile.

From the Rust region, here is…

- 2004 Heidi Schrock Muscat ($21.99) This spicy little beauty will just make you tingle inside. Made up of 40% gelber muskateller, 20% ottonel muskateller, 40% sauvignon blanc and a whole lot of love, this is a must have. Fragrances of a newly flowered spring meadow race around the rim of the glass. I swear I saw a couple of fairies from the land of Aromatica, it’s a fairly new country, that came flying out of the bottle when it was uncorked. When I finally decided to find out what the rest of this wine had to offer I took a sip. A feeling of brilliant purity zipped across my palate backed up by a freshness of pears that are interlaced with mint and crystal clear water from the high mountains. From the Kamptal region I give you…

- 2004 Schloss Golbeburg Grüner Veltliner “Gobelsburger” ($13.99) A lighter, polished style of Grüner, with an unexpected, hidden core of fruit that will, truly, make you smile. A truly classic Grüner, aromas of a peppery earthiness linked with a racy acidity that will tantalize your palate, leaving you with the realization that you just got one heck of a wine for, only fourteen bucks.

And last but not least, from the region of Mittelburgenland, here is…

- 2003 Paul Lehrner Claus ($16.99) A vibrant, juicy red blended from 85% zweigelt and 15% blaufränkisch. Here is a wine you don’t have to put away and forget about for years and years. Drink it today, or tomorrow if that is better for you! This is really a warm, delicious wine packing quite a bit of life. A bit of smokiness, a hint of fresh herbs and just enough acidity to make everything balance out, it’s a quaffer!!!

—Eric Story

**The 15th Page Man:**

Of Spätburgunder and SF

Before we get real serious about Spätburgunder and why you should be drinking more of it, you need to get out your calendars and block off Saturday January 21 for our Third (not exactly annual) Terry Theise German and Austrian Tour Tasting. This year we will be holding the event in San Francisco at a very hip yet undiscovered space. It will cost some amount of money, and you will get some amount of food. How’s that for exclusive? Come rub elbows, taste and chat with some of the hottest grower/s from the coldest regions, learn why drinking Riesling will make you better looking, how a steady diet of Grüner Veltliner has been proven to make you happier and more content, how Blaufränkisch has been known to cause sudden outbursts of extreme joy… in other words don’t miss it. We will be pouring a ton of 2004s and some others: whites, reds, sparkling and down-right weird. The final list of producers is not yet firm, but I can say now that they will be many and most of them tall. Stay tuned for more info, or send me an email (jeffvierra@klwines.com) to be put on a notification list. There will be a bottle of wine for the person who travels the furthest to attend this spectacular event.

Now on to your new passion… German Pinot Noir aka Spätburgunder in the homeland. First, I must say that if you are the type who likes pinot more in the style of syrah, big and dark with super-ripe flavors and lots of new oak, please do not buy these wines. You will hate them and me for suggesting them to you. If finesse and subtlety appeal to you, then we are on the right track. German Pinot Noir is, as you can imagine, more of a novelty in this country, not because it is no good but because it is in such short supply and what we get here is usually the lowest quality wine made by large blenders (any one remember the monkey bottle?) The market is so strong in Germany for great Spätburgunder that some of the wines routinely fetch over 100 Euros. and are much coveted by collectors. We have two great wines in stock now to introduce you to this important cool-climate style of Pinot.

- 2004 Weingut Binz Nackenheimer Spätburgunder ($12.99), grown on the red slopes of Nackenheim, is a bright zesty style of pinot, balanced with reasonable alcohol level, full of spice, wild cherry and hints of earth. Yes I said $12.99!!

—Jeff Vierra
2001 Leagues Over the Sea - A Space Oddity

I am high. I am high above the Earth. I am high above the Earth in this tin can they call a spaceship. My name is Jim Barr. I am a professional clodsmonaut searching for the legendary Apes That Dance Around A Granite Slab. I drink wine. Lots of wine. If you think this story is slow, try the movie. One big bathroom break.

The crew consists of myself, Dave and our on board calculator, the H.A.L. 3.14159. We call him Pi, and he hates it.

So this is the future: everyone wears white outfits, speaks in drugged dulcet tones and seems capable of enduring searing cattle prods of boredom. The future... space is riddled with junk. Ritalin is a food group. And symphonic versions of Ted Nugent classics are pumped into the black holes of the thoughts of humankind. So. It has come to this.

“Dave,” drones Hal, in a liquid sneer. “Please don’t call me Pi. I really hate it.” “Maybe you ought to lube your attitude, Hal,” Dave retorts. “Oh? I understand, Dave. Please watch yourself when you are outside the ship, fixing the turn indicators.”

So far, I’ve said nothing, and so have not said anything stupid. I am on this voyage for one reason: to study the effects of red wine in space. I have extensive notes on pouring wine onto a ceiling. Hal calls me

Jim’s November Gems

Happy beginning of the holidays, everyone. I cannot believe that this year has passed already and that we are into Thanksgiving and Christmas time (Don’t I say this every year?). As of this writing (September 28th), our winemaking group has yet to receive any grapes; they are not ripe at this point. This harvest has been very late, and the only positive side to it is that we hope for no rain and tons of hang-time with warm, not extremely hot weather. The other problem that I noticed is that many of the vines are beginning to go dormant and shut down due to the fact that we have been averaging ten to fifteen degrees cooler than normal—not good for a late vintage. The positive side to this, Indian Summer gave us a call today for the first time with temperatures into the 90s... It's about time!

We just landed some incredible directly imported, reasonably priced Bordeaux. Let me begin with the 2003 Château Saint Hilaire Querac, Médoc ($14.99), a blend of cabernet sauvignon (50%), merlot (45%) and cabernet franc (5%), which is an incredibly lush, well-rounded, new-world fruit-driven wine. Deep ruby in color, the nose explodes with focused currants, roasted coffee bean and blackberries. In the mouth, this is an incredibly broad, fleshy wine with soft, silky tannins, ripe fruit, good complexity, cedary undertones and a long, warm finish. Anderson says for all of you to do yourselves a flavor: Buy a case or two at this price and enjoy. (★★★★★★★★★★★★) Another Bordeaux, the 2003 Château Souvenir Bordeaux Supérieur ($9.99), that we have been importing for nearly ten years, is a wonderful drink-me-now red. A blend of merlot (60%), cabernet franc (20%), and cabernet sauvignon (20%), the nose is typical of this '03 vintage, showing ripe, lush curranty to blackberry fruit with just a hint of minerality and no oak interference that carries over through a broadly fruited, soft tannin impression and a finish that lingers. A great value that will drink nicely for the next five years. (★★★★★★★★★★★★)

Believe it or not, we are still finding some 2000 and 2001 Bordeaux to buy that are not only good, but totally pocketbook friendly. The 2001 Château de Francs, Cotes de France “Les Cerisiers” ($12.99) is a wonderfully dense, ripe wine that shows tons of lush, concentrated cassis to black currant fruit with just a hint of cranberry and cedar on the nose and in the mouth. As with many of the 2001s, the fruit is broad, round and forthcoming but with excellent acid structure. This puppy should drink fantastically well for the next 5 to 8 years. (★★★★★★★★★★★★)

The next year is uneventful. I lose 5300 straight chess matches to Hal. Stanley Kubrick seems completely stumped by his inability to craft a screenplay that is worth filming. Or writing poorly about.

In addition, Hal’s attitude has worsened, and I am reduced to calling him Master. A bright spot for me is another vintage of Pichon, this time the 1993 Pichon-Lalande ($134.99 1.5L). A fine ripeness is balanced by firm structure and notes of cedar. Really tasty stuff, a wonderful value. Pairs well with Marmite and toast.

Hal is drinking wine now, and I pull another cork for him. He is getting chattier, too. “Jim, I should show you the monkeys. Would you like to see the monkeys, Jim? Right after you go outside and change the turn indicators.” “Oh boy! Thank you Pi,” I say. I like monkeys. My safety cord seems to have snapped. Hal’s metallic lips move in the bad way either. Lovely herbal character, still fairly firm. A classically styled wine with elegance and restraint. I toast Dave as he floats outside the ship. “Oh dear,” drones Hal. “Looks like Dave’s safety cord has malfunctioned. Goodbye Dave.”

Dave looks a bit like Kenny on Southpark as he gets smaller and smaller. I admire his sense of adventure. The next year is uneventful. I lose 5300 straight chess matches to Hal. Stanley Kubrick seems completely stumped by his inability to craft a screenplay that is worth filming. Or writing poorly about.

In addition, Hal’s attitude has worsened, and I am reduced to calling him Master. A bright spot for me is another vintage of Pichon, this time the 1993 Pichon-Lalande ($134.99 1.5L). A fine ripeness is balanced by firm structure and notes of cedar. Really tasty stuff, a wonderful value. Pairs well with Marmite and toast.

Hal is drinking wine now, and I pull another cork for him. He is getting chattier, too. “Jim, I should show you the monkeys. Would you like to see the monkeys, Jim? Right after you go outside and change the turn indicators.” “Oh boy! Thank you Pi,” I say. I like monkeys. My safety cord seems to have snapped. Hal’s metallic lips move in the window of the ship. He is saying something about hating pie. A Soy-lent Green container floats by. Conductorless classical music is playing. My head is getting light, even more than usual. A giant baby looms before me.

David Bowie is singing now… I see the Jetsons in the distance… goodbye Hal… I’m sorry that I called you Pi…

—Joe Zugelder

You can order directly from our award-winning website at www.klwines.com
Famously Tasty Bergerac

This month I would like share with you two wines from Bergerac. Like its famous neighbor, Bordeaux, red wines here rely on merlot, cabernet franc and cabernet sauvignon while the white wines are typically comprised of semillon and sauvignon blanc (Perhaps more famously, Bergerac is also home to the famous Cynoro de Bergerac). The 2004 Château de Calabre Bergerac Rouge ($10.99) is a lovely example of a merlot-based red from the appellation that is both inexpensive and extremely versatile at the table. Comprised of 80% merlot, 20% cabernet sauvignon and 20% cabernet franc, and vinified in stainless steel, the Calabre exhibits hints of black cherry, blueberry and violets. This would be just the thing with meatloaf!

In 1994 Englishman Charles Martin purchased the Château de la Colline and immediately began restoring and re-planting the vineyards with semillon, sauvignon blanc, merlot and cabernet sauvignon. Carminé is the estate's top red wine and is made from 95% merlot and 50% cabernet sauvignon aged in new oak barriques for 18 months. The 2001 Château de la Colline Bergerac Carminé ($17.99) is a rich and elegant southwestern red with crushed red raspberries and rich mocha notes. Enjoy with a gorgeous piece of filet mignon or braised beef shortribs. A bientot!

—Mulan Chan

More than “Decent” Champagne!

Yesterday, Mr. Jim Barr, one of K&L’s best wine guys, showed me an extraordinary piece of history. A customer had given him a wine list from a restaurant in Bremen Germany, circa 1935. The most interesting thing to me about this lovely old menu was the pricing, particularly the comparative pricing of the wines. While one could enjoy a bottle of 1911 Cheval Blanc (about 25-years old at the time) for 15 marks, and the legendary 1921 d’Yquem for 20 marks, even the least expensive non-vintage Champagne on the list was 25 marks. The contrast to present times is striking. Many of our customers will request a “decent” bottle of Cabernet Sauvignon in the $30 price range while almost all of our most exciting Champagnes are under $30!

One of the most striking values we have in Champagne is the De Meric Grande Reserve Sous Bois Brut Champagne ($27.99). Composed of 75% pinot noir, 20% chardonnay and 5% meunier from Grand and Premier Cru vineyards, this wine was aged for four years on the lees before release. It is a combination of the 2000, 1999 and 1998 harvests, and half of the juice was fermented and aged in neutral barrels and foudres without malolactic fermentation. The other half of the juice was fermented and kept in stainless steel and allowed to go through malolactic. This Champagne has a great core of black cherry fruit and ample yeasty, toast flavor. The texture and length of this wine are exceptional as well, and it makes anytime that I am drinking it feel like a special occasion or when shared with just one special person over a great dinner at home.

—Gary Westby

Find accurate inventories at our web site at www.klwines.com
NY Plaisir des Princes..................$6.99
It's back!! Our favorite declassified Macon chardonnay is back at a great price!
2003 Bourgogne Cotes d’Auxerre Rosé, Domaine Goisot ....$9.99
2002 Bourgogne Aligoté V.V., Domaine Goisot ................$10.99
Delightful fresh and bright wine grown just a stone's throw from Chablis.
2003 Chablis, Domaine Anne & Arnaud Goisot..............$11.99
Crisp and focused Macon with nice richness. Also available in 375ml for $6.99
2002 Chablis, AC, Cuvee LC, La Chablisienne .................$12.99
2002 St-Veran, Domaine de la Croix Senaillet .................$14.99
This is a staff and customer favorite. And it is now at an even better price!
2002 Bourgogne Chardonnay, Domaine Marc Jomain .........$15.99
2003 Bourgogne Chardonnay, Domaine Jomain ..............$15.99
2002 Givry, 1er Cru, La Plante, Dom. Dejean-Berthoux ...$16.99
Great minerality, spice and focus. Absolutely classic Givry!
2002 Bourgogne Chardonnay, "Vero," Joseph Drouhin ........$17.99
2004 Macon, Domaine Heritiers Comte Lafon .................$17.99
Only K&L's direct importing price makes this deal possible!
2003 Chablis "Cote de Lechet," 1er Cru, Domaine Barat ....$23.99
2002 Pouilly-Fuisse, Chateau de Beauregard .................$24.99
2002 St-Aubin, "Murgers Dent de Chien," 1er Cru, Champy .$29.99
The vineyard next to Puligny Champs Gagn. Concentrated, rich and mineral-driven.
2003 Beaune, Les Aigrots, 1er Cru, Louis Latour ..............$29.99
2003 Puligny-Montrachet, Domaine Paul Pernot ............$31.99
2000 Meursault, Grands Charrons, Bon Bureaux ............$34.99
2003 Chassagne-Montrachet, Domaine Jean-Marc Morey ...$38.99
Was $43.99 elsewhere. Special purchase makes this price possible.
2002 Meursault, Domaine Francois Mikulski ..................$47.99
2002 Meursault, Clos du Cromin, Bitouzet-Prieur ..........$49.99
2003 Meursault, Boucheres, Deux Montilles ...................$54.99
2001 Chablis, "La Moutonne," Grand Cru, Long Dequay ....$55.99
2002 Meursault, "Gruyaches," Jean-Philippe Fichet .........$56.99
1996 Meursault, "Tillets," Domaine Guy Roulot .............$59.95
2002 Chassagne Montrachet, "Maltroie," 1er, M. Coutuex ....$64.99
2002 Meursault, "Perrieres," 1er, Bitouzet-Prieur ..........$68.99
2000 Meursault, "Perrieres," 1er Cru, Pierre Morey ..........$69.95
Lovely mineral-laden Meursault form Leflaive's winemaker's own domaine.
2002 Puligny-Montrachet, "Caillerets," 1er Cru, De Montille $94.99
2003 Puligny Montrachet, "Clavoilons," Domaine Leflaive $104.99
2003 Corton-Charlemagne, Grand Cru, Louis Latour ........$119.95
95-100 points Wine Spectator!
1999 Puligny-Mont, "Folatières," 1er Cru, Dom. Leflaive ...$125.00
2003 Chevalier-Montrachet, Grand Cru, Marc Colin .........$179.95
2003 Bevenues-Bâtarde-Montrachet, Grand Cru, Domaine Leflaive.................................$234.95
2003 Le Montrachet, Grand Cru, Marc Colin..................$375.00
2003 Le Montrachet, Grand Cru, Louis Latour ...............$549.95

Loire, Alsace and Beyond: Pilgrims Beware

Please permit me to throw my hat into the already frantic discussion of what to drink with your Thanksgiving meal, the most over thought wine/food pairing in history. Every major wine publication will feature their experts on why an aged Merlot goes best with farm-raised chestnut-fed turkey stuffed with morel mushrooms slowly roasted, covered, uncovered, basted, brined and beaten… or most definitely it is Pinot Noir you want to drink to encompass the entire meal and its myriad flavors. But wait! Not just any Pinot Noir; it must be from Oregon and from a cool vintage to better enhance the subtle earthy flavors the pecans add to the stuffing. My advice as a certifiable wine person is to order Thai food, tell them you want it real hot and open a few bottles of Riesling, then wait till the next day and visit your friends for those turkey sandwiches that always seem to be so much more satisfying. Wait wrong article… So what you want to do is drink wines from the Loire Valley with your holiday meal or Alsace for that matter because these are the perfect wines to match the complexities of your now featherless friend. Listen equally featherless friends, there is no need to stress (funny it is me saying that). The straight deal is this: Turkey is a bland bird, not much flavor, a bit like chardonnay in the sense that it takes well to adornment, hence all the fine recipies to dress it up. Turkey as it is most often cooked—roasted—goes best with white wines with clean flavors and not too much oak. Second best is light to medium bodied juicy reds with low tannin levels and again white wines with clean flavors and not too much oak. Now, unless you are me or the three or four other people who actually read this column each month.

Loire Valley:

2003 Chevalier-Montrachet, Grand Cru, Marc Colin .........$179.95
2003 Bevenues-Bâtarde-Montrachet, Grand Cru, Domaine Leflaive.................................$234.95
2003 Le Montrachet, Grand Cru, Marc Colin..................$375.00
2003 Le Montrachet, Grand Cru, Louis Latour ...............$549.95

—Jeff Vierra
**RED BURGUNDY**

2003 Bourgogne Rouge, Maison Boisset ...........................................$12.99
2002 Bourgogne Rouge, Domaine Desertaux-Ferrand .................$12.99
2001 Bourgogne Rouge, Denis Bachelet-Was $19.99 ....................$15.99
  Delightful, focused and surprisingly serious for a Bourgogne Rouge.
2003 Givry, 1er Cru, Dejean-Beuhot .............................................$16.99
2002 Bourgogne Rouge, Montre Cul, Domaine Bouvier ..............$16.99
2002 Bourgogne Rouge, St. Vincent, Vincent Girardin ...............$17.99
2002 Bourgogne Rouge, Domaine Heresztyn ....................................$18.99
2002 Bourgogne Pinot Noir, Domaine Guyot .................................$19.99
  Also available in half bottles, at $9.99!
2002 Cotes de Nuits Villages, Vaucrains, L. Jadot ......................$20.99
1996 Aloxe Corton, Domaine Ravaut-Was $34.99 elsewhere ..........$27.99
  Silky and wonderful Savigny from a master in a great vintage.

2000 Chambolle-Musigny, Derriere Le Four, Gerard Seguin..$29.99
  Special price on this Chambolle, ready to drink, with lots of red fruit flavors.
1999 Gevrey-Chambertin, V. V., Dom. Gerard Seguin ...............$29.99
1999 Beaune, “Marcoberts,” 1er Cru, Albert Morot .................$38.99
2002 Pommard, Domaine Louis Boillot ............................................$41.99
2002 Volnay, Santenots, Domaine Matrot ....................................$41.99
2002 Nuits-St-Georges, Domaine Michel Gros .........................$43.99
2002 Chambolle-Musigny, Domaine Guyon .....................................$44.99
2002 Gevrey-Chambertin, Ostrea, Domaine Trapet ......................$45.99
2002 Nuits-St-Georges, “Boudots,” 1er, Jerome Chezeaux ........$46.99
2002 Nuits-St-Georges, “Richemone,” 1er Cru, Moillard ............$46.99
2002 Nuits-St-Georges, Domaine Henri Gouges .........................$46.99
2002 Nuits-St-Georges, Bas de Combes, Dom Jean Tardy ......$47.99
  The NSG comes from the Vosne border, very rich, elegant and lovely Burgundy.
2002 Pommard, Clos des Commaraire, Jadot ..............................$53.99
2003 Charmes-Chambertin, Grand Cru, Frederic Esmonin .........$59.99
2001 Nuits-St-Georges, “Murgers,” 1er Cru, Cathiard ...............$59.99
2002 Volnay, Grand Poisots, Domaine Christian Morey ..........$64.99
2002 Gevrey-Chambertin, Les Beaumonts, 1er Cru, Champy ....$64.99
2002 Gevrey-Chambertin, Les Beaumonts, 1er Cru, Liger-Belair $64.99
2001 Nuits-St-Georges, “Richemone,” 1er Cru, Moillard ............$64.99
2001 Nuits-St-Georges, Domaine Henri Gouges .........................$66.99
2002 Corton Pougets, Grand Cru, Domaine Jadot .......................$69.99
2003 Volnay, Grand Poisots, Domaine Guyot ..............................$69.99
2002 Gevrey-Chambertin, Derriere Le Four, Gerard Seguin ...$69.99
2003 Gevrey-Chambertin, Denis Mortet .....................................$69.99
2002 Volnay, “Mitans,” 1er Cru, Domaine de Montille ..........$71.99
2002 Gevrey-Chambertin, Les Beaumonts, 1er Cru, Liger-Belair $71.99
2002 Gevrey-Chambertin, Denis Mortet .....................................$69.99
2003 Gevrey-Chambertin, Combe du Dessus, Denis Mortet ...$79.99
2003 Clos Vougeot, Grand Cru, F. Esmonin .................................$88.99
2003 Clos Vougeot, Grand Cru, Domaine Moillard .....................$88.95
2003 Clos de la Roche, Grand Cru, V.V., Vincent Girardin ....$99.99
2002 Clos de la Roche, Grand Cru, Dom. Louis Remy ...............$99.95
2003 Chambertin-Clos de Beze, Grand Cru, F. Esmonin .............$99.95

**Beaujolais**

2004 Beaujolais-Villages, Domaine Manoir du Carra ...............$10.99
2004 Beaujolais Villages, Domaine Pascal Granger .................$11.99
2003 Fleurie, Chateau de Beauregard ......................................$14.99
2003 Chiroubles, Clos de Lorge, Domaine Chryson .................$14.99
  Soft, Supple and elegant, with lovely fruit and great richness.
2003 Morgon, Domaine Ralet ..................................................$14.99
2003 Cote de Brouilly, Domaine Ralet ......................................$16.99
  The Morgon is spicy, bright and focused, the Brouilly rich with a long finish.
2003 Fleurie, Poncey, Domaine de Vissoux-Elegant, long finish $19.99

**Pour Votre Plaisir**

**Life: A Bowl of Cherries!**

2003 was a vintage in Burgundy unlike any in memory, thanks to the ferocious heat wave. The wines are often very different than in a typical Burgundy vintage. This left some growers in a dilemma. If their wine did not fit their style, either they had to change their style for the vintage, or they had to take a financial loss and bulk out the wine.

I was most interested when Daniel Johnnes, sommelier and importer, approached me in May with an offer for a 2003 Nuits St. George, Premier Cru, at a great price. He told me that one producer in Nuits St. Georges had had several barrels of a single vineyard Premier Cru that just did not fit into their desired style, and that they were interested in selling it in bulk. Of course, it would be labeled as a negociant wine, even though it was all from a single one of their Premier Cru vineyards. When I visited Burgundy in June and tasted the wine, I was delighted to find a beautiful Nuits St. Georges. The 2003 Nuits St. Georges, 1er Cru, La Cerisiere ($29.99) is big and rich, with ripe fruit and a brawny charm reminiscent of the old Jules Belin style. A fat and luscious nose is followed by rich blackberry notes on the palate and lots of grip. We grabbed all there was, both for our Signature Red Club and for our retail customers. I felt like a cherry-picker, which is fitting. After all, when you get a chance to be a cherry picker, and get the perfect thing, the next thing you want to be is a Cerisiere (a cherry seller). At these prices I do not expect the wine to be around for long. À Santé.

—Keith Wollenberg
If you wish to be ahead of the game and get e-mail updates on things that don't make it into the newsletter or to be the first with an opportunity to buy, get on Greg's Italian Wine Update email list by contacting Greg at greg@klwines.com or call 800-247-5987 ex 2713.

**Podere Rinascimento**

Prosecco! I have been looking for a Prosecco producer that we could import directly for a few years. Last April in Italy I met with the very young bother-and-sister team of Silvano and Alberta Follador. We didn’t even taste their wines when we first met. They just wanted to meet me before we even thought about the wine. We liked each other immediately. In today’s world of fast-paced business it was very refreshing to see that producers were more interested in who was going to take care of their wines rather than how much we were going to buy. I walked away hoping that they made wine that was at the very least good. A month later we tasted the samples and YOWSA! We were stunned by the quality; I have never tasted better Prosecco than these. Dumbfounded by the quality, humbly I asked for the price list knowing the quality and the stunning package would demand some outrageous price. The prices matched their personalities, however, humble and honest.

Prosecco, for those of you who aren’t familiar with the term, is a grape, just like chardonnay or cabernet. As a grape, it can be made into sparkling, semi-sparkling, still or sweet wine. The towns of Valdobbiadene and Conegliano are the center of the DOC production and lay about an hour to the northwest of Venice. In the **Silvano Follador Prosecco Valdobbiadene Brut ($10.99)**, the first thing you notice is the incredibly perfumed nose. Beautifully balanced and delicate, it is followed by refined fruits with hints of yeasty complexity without being ponderous. This sparkling wine is a perfect aperitivo—long, pure and refreshing. It makes you want to drink glass after glass. The **Silvano Follador Prosecco Valdobbiadene Extra Dry ($10.99)** has a slightly higher dosage, and that gives this wine a slight more heft on the palate. Prosecco is generally made at the Extra Dry level, where its creamier feel gives more body to the generally slightly lower alcohol levels of 11.5%. It is truly an exceptionally versatile food wine! The **Silvano Follador Prosecco Valdobbiadene “Superiore di Cartizze” ($17.99)** comes from the most famous “vineyard zone” in the region, a 266-acre slope framed by the villages of San Pietro Barbozza, Saccol and Santo Stefano (from where the Folladors hail). Cartizze traditionally has a higher dosage than the rest of the wines, but its increased power carries it from the glass layering flavors across the palate like sedimentary deposits. Warmth, dense richness, lush thickness, pleasing, warming, enriching, and filling the palate. The finish is sunny, warming, complete, balanced and lingering with more chocolaty intrigue.

—if you’re a beer drinker, it is sort of like a Heffe-Weizen Prosecco! Enjoy!

—Greg St.Clair

**Contacting Greg**

There is a certain sweetness that emanates from the nose; it is the ripeness of the grapes, the plum, and chocolate cherry character, unstoppable, flowing powerfully from the glass layering flavors across the palate like sedimentary deposits. Warmth, dense richness, lush thickness, pleasing, warming, enriching, and filling the palate. The finish is sunny, warming, complete, balanced and lingering with more chocolaty intrigue. (Greg St. Clair, K&L Italian buyer)

**2000 Baricci Brunello ..........................................................$36.99**

“Sweet earth” were my first notes for this wine, that classic Montosoli nose, elegantly spicy, full of cinnamon, cardamom, anise and leather. The wine exudes a feminine mystique, lithe, supple, delicate, giving then taking, hinting not demanding, complex however simple, yet leaves you with a warmth, round and complete feeling on the palate. (Greg St. Clair, K&L Italian buyer)

**2000 Croce di Mezzo Brunello ..............................................$37.99**

**2000 Pian dell’Orino Brunello ...............................................$39.99**

A warm, sweet ripeness, full of dark and intense plum aromatics rise from the glass and give you an immediate sense of density, weight, and richness. The wine is so supple on the palate, easy like the first warm day of spring, comfortable, invigorating and relaxing. Complex, chocolaty amarena (Italian wild cherry) flavor dance around your palate and come together for a long, graceful finish that would state with a rather clipped British accent “rather well-balanced.” Drink now with a couple of hours in a decanter; or it will continue to evolve for another 4-5 years. (Greg St. Clair, K&L Italian buyer)

**2003 La Fortuna Sant’Antimo Rosso .....................................$28.99**

**2000 Poggiarello Brunoello ...................................................$29.99**

There is a certain sweetness that emanates from the nose; it is the ripeness of the grapes, the plum, and chocolate cherry character, unstoppable, flowing powerfully from the glass layering flavors across the palate like sedimentary deposits. Warmth, dense richness, lush thickness, pleasing, warming, enriching, and filling the palate. The finish is sunny, warming, complete, balanced and lingering with more chocolaty intrigue. (Greg St. Clair, K&L Italian buyer)
muscular athlete, supple yet forceful and is full of the complex character evident in the nose yet is slightly plumer, meatier, warmer, sweeter. As the wine lies on your palate its incredible length begins to blossom, as you follow its ever lengthening finish seems to be depositing mineral character, iron like, focused, powerful and very, very long. (Greg St. Clair, K&L Italian buyer)

1997 Casiano Colomboia Riserva -92 points Wine Spectator $54.99
1999 Casiano Colomboia Riserva -95 points Wine Spectator $54.99

**Piedmont**

2003 Ruggeri Corsini Dolcetto d’Alba ..................................................$11.99
2002 Ruggeri Corsini Nebbiolo delle Langhe ........................................$14.99
This is the poor man’s Barolo I went crazy over when I first tasted it, the classic nebbiolo nose of rose and earth, yet soft and rich in the mouth at an unbelievable price! (Greg St. Clair, K&L Italian buyer)

2002 Ruggeri Corsini Barbera d’Alba “Armujan” ..................................$17.99
Vibrant fruit, incredibly balanced, richness, great finish, drinking beautifully now!

**Barolo/Barbaresco**

2001 Ruggeri Corsini Barolo ..................................................$31.99
2001 Paitin di Pasquero Elia Barbaresco “Sori Paitin” .................................$32.99
2000 Ruggeri Corsini Barolo -91 points Wine Spectator ..............................$32.99
I was impressed by the seductive elegance in the wines; it seemed as if a feminine touch had softened the powerful structure of the nebbiolo grape, relaxing its muscles, allowing the personality of the soil to gently state its character, coupled with the classic rose petal aromatics that make Barolo so famous. (Greg St. Clair, K&L Italian buyer)

2000 Famiglia Anselma Barolo -92 points Wine Spectator ...........................$43.99
2001 Paitin Barbaresco “Vecchie Vigne” -94 points Parker ..........................$46.99
2001 Seghesio Barolo “La Villa” ..........................................................$47.68
1998 Famiglia Anselma Barolo .............................................................$47.99
2001 Marengo Barolo “Brunate” ............................................................$49.95
1996 Famiglia Anselma Barolo “Adasi” ..................................................$55.99
2001 Elio Grasso Barolo Gavarini “Vigna Chiniera” .................................$55.99
1997 Famiglia Anselma Barolo “Adasi” ..................................................$59.99
2001 Einaudi Barolo “Costa Grimaldi” ...................................................$69.99
2001 Einaudi Barolo “Nei Cannubi” .......................................................$79.99

Silvano Follador prosecco arrives!

For years I have looked for a prosecco that would fit into the quality level of our Direct Import portfolio and had all but given up hope. But I have finally matched the best prosecco I have ever had, and at unbelievable prices!

NV Silvano Follador Brut Prosecco Valdobbiadene ......................................$10.99
Stunning quality! An introductory price, this will be your new house sparkler!

NV Silvano Follador Extra Dry Prosecco Valdobbiadene .................................$10.99
Slightly off dry, the “classic” style for prosecco.

NV S. Follador Frizzante Prosecco Valdobbiadene .......................................$10.99
Fermented in the bottle on the lees (sui leviti) and lightly sparkling.

NV S. Follador “Cartizze” Prosecco Valdobbiadene Superior $17.99
The premier appellation for Prosecco di Valdobbiadene is Cartizze. This magnificent sloping vineyard produces a very rich and complex wine and the natives like their best wine with a slightly higher dosage.

Blason is Back!!!!!

Giovanni Blason’s tremendous Friulian bargains have arrived. The sensational 2004 vintage is really evident in each and every wine, and the prices are incredible enough to make them every day drinking wines!

2004 Pinot Grigio DOC Isonzo .............................................................$7.99
2004 Tocai Friulano DOC Isonzo ..........................................................$7.99
2004 Merlot DOC Isonzo ........................................................................$7.99

2004 Sauvignon DOC Isonzo .................................................................$8.99
2004 Chardonnay DOC Isonzo ..............................................................$8.99
2003 Venc Bianco DOC Isonzo ...............................................................$14.99
2002 Vencjar Rosso DOC Isonzo ..............................................................$19.99

**Trentino-Alto Adige and Friuli**

2003 Ermacora Merlot ..............................................................................$14.99
Lookout Sideways! Innocuous California Merlot beware! This is ripe, complex fruit filled and sensationally balance wine at a great price, Yes Friuli makes great Reds in hot vintages. (Greg St. Clair, K&L Italian buyer)

2003 Ermacora Refosco .............................................................................$15.99
2004 Jermann Pinot Grigio .......................................................................$24.99

**Sicily, Puglia, Campania, Basilicata, Lazio, Abruzzi and Sardegna**

2003 Arancio Grillo Bianco .......................................................................$5.99
2003 D’Angelo Aglianico “Sacravite” .......................................................$10.99
2003 Valle del Acate Poggio Bidini Nero d’Avola ........................................$12.99
2003 Antica Masseria Sigillo Primo Primitivo ............................................$13.99
2004 Mastroberardino Lacryma Christi Bianco .........................................$14.99
2001 D’Angelo Aglianico del Vulture ........................................................$14.99

**Lombardia, Umbria, Veneto, Marches and Other**

2003 Corte Rugolino Valpolicella Classico ...............................................$8.99
2001 Corte Rugolino Valpolicella Classico Superiore Ripasso .....................$16.99
2003 Bucci Verdicchio Classico dei Castelli di Jesi ......................................$17.95
2 Glasses Gambro Rosso.

**November’s Picks**

2004 Palladino Gavi del Commune di Gavi ($17.99) Okay, the grape is cortese, and this wine is from Serralunga D’Alba. One of this producer’s most popular wines. Low temperature fermentation in stainless steel and then aged for 18 months in Slovenian oak. Beautifully balanced you will find peaches, pear and minerality and a chalky finish. Will work as an aperitif or with light fish dishes and fresh cheeses.

2002 Savese Picchieri “Le Petrose” Primitivo del Taranto IGT ($15.99) Primitivo and zinfandel share the same DNA, as one Puglian put it, “They are like twins separated at birth.” This wine’s bouquet has plum and currant and the palate brings plum jam, blackberries and raspberries notes with under tones of hay and oriental spice. This full-bodied wine will show best with red meats, game and stews.

2001 Poggioarellino is one of those small boutique wineries in the town of Montalcino. Small production, HUGH values.

2003 Poggioarellino Rosso di Montalcino ($13.99) Baby Brunello at its best! This rosso is aromatic, balanced with the terroir of Montalcino. Bright fruit jumps out on the palate, raspberries and black cherries rounded off with touches of leather, spice and a cherry stone bitterness on the finish. Try with aged Pecorino or a Tri-tip steak. Yum!

2000 Poggioarellino Brunello di Montalcino ($29.99) Yes, that’s right, $29.99 for a Brunello! Needs a couple of hours of decanting, and this baby is good to go. On this full-bodied wine you will find plum, chocolate and cherries dancing with smooth and silky tannins. This Brunello will age well for another four to five years, but no need to wait. Prefect accompaniment to hearty pork dishes or the classic accompaniment: wild boar! Salute!

—Mike Parres
SPECIALTY SPIRITS

**Bourbon**

A. H. Hirsch 16 year..........................................................$79.99

Hirsch Reserve stands in the class of top-flight single malt Scotch Whisky and Grand Champagne Cognac, offering a silky smooth texture and perfectly balanced flavors of sweet oak, maple and spice. The aftertaste is round, rich, very long and mellow.

Black Maple Hill 16 year, Single Barrel ................................$61.99

We are so happy to have the bourbons from Black Maple Hill back in the store! The 16-year-old is the smoker of the three we carry and would be great for a single malt lover who wants to move into the world of Bourbon.

Pappy Van Winkle Family Reserve 20 year ..............................$81.99

99 points Wine Enthusiast: "The nose is intensely fruited but also bears a tantalizing citrus zest note. The body is huge and almost chewable, and the palate is tremendously buttery with some sherry notes, a dash of dried fruits and some rich, creamy vanilla. The finish is long and elegant."

**Brandy**

Germain Robin XO ..........................................................$89.99

Astonishing quality in the classic XO tradition. Very deep and rich, with hints of vanilla and dark chocolate. Eleven years in small Limousin barrels, chosen from the brandies, which are put aside for long aging. High proportion of brandies from Pinot Noir. The finish is astoundingly long and full.

Gran Duque D’Alba Spanish Brandy ........................................$49.99

Osoalias Alambic Brandy ...................................................$36.99

Osoalias is a small, artisanal distillery in Soquel, California. The name Osoalias is the original Native American name for Soquel, today part of the greater Santa Cruz area. Osoalias uses a small (100 gallon) antique alambic charentais still, imported from Cognac. This lovely brandy is a blend of Colombard, Pinot Noir, and other Coastal California grape varieties.

**Cognac**

Ferrand Abel Grande Champagne 1er Cru ..............................$249.99

The Abel is a 45-year-old cognac. Rich and elegant flavors with great complexity. Truly, a very special cognac. This cognac was named after the cellarmaster who distilled it. Ruby-gold in color, with an incomparably subtle and delicate bouquet that can only come from long aging in oak cask. The lingering aroma and flavor of this superb product can last as long as 10 minutes on the palate.

Ferrand Ancestrale 1er Cru du ..............................................$599.99

Special Order Only! Blended from the cellar's oldest reserve Cognacs, its extraordinary finesse and complexity are comparable to those of a great, old vintage wine. A truly great Cognac with an amazingly rich aromatic pallet, featuring walnut, prune, leather, tobacco, and candied fruit.

Ferrand Cigar Reserve Havana 1er Cru ...................................$84.99

Special Order Only! The Pierre Ferrand Cigar Reserve is full of rich robust flavors. Dark caramel, spicy nutmeg, allspice and a nice toasstiness. Very smooth and round on the palate with nice long finish. Want a great companion with your favorite cigar?

1914 Ferrand Memoire Vintage Edition ................................$49.99

Special Order Only! The fiery "robe" is intense with glints of mahogany. The bouquet recalls aromas of grilled bread and hot butter. Possessing an exceptionally rich bouquet, Mémores 1914 has an incomparable long-lasting taste. Its notes of prune and cherry preserves mix with vanilla oak.


Special Order Only! Its beautiful, crystal aspect has a pale yellow color. Vanilla and honey are unveiled in the nose as well as notes of muscatel. Supple and expressive, it offers extraordinary, exotic aromas such as banana, orange, and pineapple.

**Eau de Vie**

Klipfel Poire Williams-Pear in the bottle. From Alsace ..................$59.99

There is nothing better than finding something special that is made by a family-run estate, and with such care. This spirit is hand crafted and lovely.

Reisetheuer Eau de Vie (375ml) Very Limited ..........................$89.99

You'll find magic in these Austrian spirits, and to call them eau de vie is rather like calling Lance Armstrong a bicyclist. The Raspberry is authentic, balanced, with fruit aromas with a touch of lemon, slightly green-leafy flavors, very well-knit, seems almost light footed, though it has a long, powerful finish. The Rowanberry shows a delicious interplay of scents; savor, spice and fruit backed by creamy chocolate flavors; displays bright, greenish spice flavors on the palate, enhanced by finely distinguished varietal almond aromas, equally powerful and elegant. The Pear displays ideal typicity, ripe and juicy fruit fragrances, discreet spiciness, savoy grassiness, lively and stimulating, a youthful palate with an interplay of fruit and spice, great resources for future evolution.

**Gin**

Cadenhead's Old Raj (110 Proof) ..........................................$54.99

Old Raj Gin is distinctive in that it contains a measure of saffron, the rare and costly spice derived from the crocus flower. In addition to the slightly spicy flavor, this also imparts a pale yellow color. The subtle, aristocratic botanical mix (starring, of course, juniper berries) lures you into a warm, delighted sense of well-being, a feeling deepened by the sheer silkiness of the spirit.

Magellan Original Natural Blue ............................................$32.99

Magellan Gin is the only natural blue spirit available on the market. Magellan is infused with natural iris root and flower. The petals from the iris flower give Magellan its crisp taste and beautiful, soothing blue color. This is the perfectproof to balance the alcohol and complex flavors.

Sarticious .................................................................$28.99

We are so happy to have the Sarticious Gin back! It is now produced in Santa Cruz, and there will be articles regarding this lovely gin in Celebrator magazine and American Distiller. You've got to love local, hand-crafted spirits! An artful blend of the best juniper berries, orange and clemento and other fresh botanicals. Neat, shaken or chillin' over ice, Sarticious is sartorial, luscious.

Irish Whiskey

Cooley 12 year Peated, Murray McDavid ..............................$76.99

Wow! The guys at Murray McDavid have done it again! Despite over 40 different Irish whiskey brands, there are only three distilleries in Ireland, and big conglomerates own two of them. Cooley started in 1989 producing malt and grain whiskey in Dundalk near the Northern Ireland border. This produced in pot stills with peated barley, is the authentic taste of traditional Irish whiskey, offered here without the blarney. What makes this bottle so very special is this: It was matured for a period of time on Islay, breathing in Islay's unique briny atmosphere. It has been reduced from cask strength to 46% strength using Bruichladdich’s legendary spring water. It is unchillfiltered and coloring free.

**Single Malt Whisky**

1980 Benromach 24 year, Cask Strength .............................$169.99

Michael Jackson: Colour: Bright amber; Nose: Sweet toffee with tropical fruits - pineapple and kiwi fruit. Some dry Grass and cedar wood elements; Body: Complex, rich and powerful; Palate: Powerful, very sweet - cloying, spices with burnt fruitcake flavors melting into leafy and dry grass; Finish: Gentle fruitiness with a hint of chocolate. Refill Sherry Hoghead Cask: 755-759

1983 Edradour 21 year Port Finish, Cask Strength ...............$209.99

Special Order Only! The combination of Edradour and port cask is a marriage made in heaven or actually, Pitlochry! Salmon or peach like in color, you get the creamy richness of Edradour and the deep fruitiness of the port cask. This is no wimpy malt! At 52.9% ABV, a wee bit of water makes this malt blossom with flavors of milk, caramel, dried fruits and hints of spice. Outstanding!

1966 Lochside, Jim McEwan's Celtic Heartlands ...............$375.00

Please note - This is a pre-arrival (futures) item. It is due in the Spring 2006. “On Thursday, September 1, 2005, I was lucky enough to be in Warehouse #2 at the Bruichladdich Distillery with Jim McEwan. We were evaluating whisky as part of my Bruichladdich Whisky Academy experience and tasted some very nice single malts. When we got to the 1966 Lochside, the world seemed to stop, and the only thing that existed was the beauty of this malt. The Lochside has been aging in a refilled bourbon cask. What struck me first was the amazing color: the deep rich amber and gold of mature Sauternes. Right out of the cask it was so vibrant and alive, all strawberry jam and cranberries. It exploded on my palate and filled my mouth, showing outstanding complexity and balance that just would not end. This is what I look for in a mature cask of whisky: life, life, life. It was one of the best malts I have ever had in my life to date! So, I was ecstatic to find on my return to the U.S. that it would be available. Lochside Distillery is no longer in existence, which makes this malt even more rare. It was located in city of Montrose, north of Dundee. Do not miss out on this extraordinary single malt and special pre-arrival price. Buy two, one for now and one to put away for the future. You will not be disappointed!” —Susan Purnell
Riedel – Since 1756

Glasses must be shipped in case quantities.

Vinum Series—Machine-made, 24% lead crystal per glass per case
Bordeaux (6 per case) $17.49 $107.94
Burgundy (4 per case) $17.49 $71.96
Chardonnay (6 per case) $13.99 $89.94
Champagne Prestige (6 per case) $15.99 $101.94
Port (6 per case) $13.99 $89.94
Single Malt (6 per case) $13.99 $89.94

Many other glasses—Call for prices.

Spiegelau Glasses

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

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

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

LOWEVERYDAY PRICES!

WINE OPENERS

Screwpull Lever Pull $69.95
Instapull Wine Opener $10.99

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

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

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

ORDER YOUR GLASSES VIA THE INTERNET AT www.klwines.com

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 K&L
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

Redwood City
Wine Lockers in San Francisco

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

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

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

Shipping Information

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

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.

Redwood City Cooling Units

The world’s fastest and least expensive lever-pull thermostatically controlled unit. It engages a common carrier to deliver your order to you.

Sales:
Whisperkool 8000 (2,000 cu ft) $1895
Whisperkool 6000 (1,500 cu ft) $1749
Whisperkool 5000 (1,000 cu ft) $1349
Whisperkool 4200 (1,000 cu ft) $1249
Whisperkool 3000 (650 cu ft) $1049
Whisperkool 1600 (300 cu ft) $695

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.

Whisperkool 8000 (2,000 cu ft) $1895
Whisperkool 6000 (1,500 cu ft) $1749
Whisperkool 5000 (1,000 cu ft) $1349
Whisperkool 4200 (1,000 cu ft) $1249
Whisperkool 3000 (650 cu ft) $1049
Whisperkool 1600 (300 cu ft) $695

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

Order your glasses via the internet at www.klwines.com
Late last year, we integrated our Wine Club database with the rest of our business, enabling Club members to order any Club wine online and still receive the Club discount. The result has been a tremendous improvement in our ability to provide top-flight service to our Club members. In addition to the ability to order online, members may also view their order activity and update shipping address and credit card numbers. Local Club members are able to skip the shipping fee and pick up the monthly at either of our retail stores. We provide special discounts to Club members only, on certain wines that are not part of the Club monthly packages.

We continue to look for interesting wines from around the world. If the wine does not meet our high standards, we pass. Some selections have been from well-known wineries such as Beaulieu Vineyards, Château Pichon-Lalande, Dominus, and others are wines that we directly import providing further savings. Monthly shipments have included 10-year-old Napa Cabernets, Barolo, Zinfandel, Pinot Noir, Shiraz, Viognier, Chardonnay, Burgundy and Bordeaux and a host of others. Wines have come from Australia, Argentina, Austria, Italy, Spain, France, New Zealand, South Africa, Germany and others. Regardless of their origins, these wines are offered to Club members for less than anyone else in the country. We do our best to insure not only the highest quality but also the very best value.

All new members (gift recipients excluded) now receive a beautiful two-bottle Wine Tote with your first shipment! Join today and become one of our thousands of satisfied members. —Dave Rosenzweig

Prices are according to the Wine Spectator website listings as of 07/05.

SIGNATURE RED COLLECTION
This is a Club for the connoisseur and the passionate wine lover. Two magnificent bottles of red will arrive each month. Though drinkable now, they would benefit from cellaring. Wines in this Club normally sell for between $30 and $50 a bottle. Monthly Cost: Only $49.95 + Shipping (+ Tax for CA residents only). All reorders are $23.95 per bottle. Previous Signature selections (Wine Spectator-listed prices): 1999 Seghesio Barolo, “La Villa” ($53), 2001 Morlanda “Criança” Priorat ($48), and 1999 Clos du Val Reserve Cabernet Sauvignon ($59.99).

PREMIUM WINE CLUB
This Club features a tremendous selection of wines from around the world. These wines show complexity and true varietal character. See below for two of our past selections. Usually, but not always, we include a white and a red. Wines in this Club normally sell for between $18 and $30 a bottle. Monthly Cost: Only $29.95 + Shipping (+ Tax for CA residents only). All reorders are $13.99 per bottle. Previous Premium selections: (Wine Spectator-listed prices) 2001 Blackford Chardonnay ($30) and 1998 Passing Clouds “Graemes” ($25).

BEST BUY WINE CLUB
A great way to learn about wines from around the world with a very high quality-to-price ratio. Usually we include a white and a red. Wines in this Club normally sell for between $10 and $15 a bottle. Monthly Cost: Only $17.95 + Shipping (+ Tax for CA residents only). All reorders are $8.49 per bottle. Previous Best Buy selections: (Wine Spectator-listed prices) 2003 Nugan Chardonnay, Australia ($12) and 2003 Langwerth Von Simmern, Reisling ($13).