**Wine News**

**Bordeaux Values-Old and New**

Many new arrivals direct from the properties. Something for everyone’s palate and pocketbook.

- **1975 Château Poujeaux, Moulis** ...........................................$89.99
  - Back in again. Only a few cases available—great in 1.5L. Superb old-world style.
- **1986 Château Haut-Bages-Liberal, Pauillac** ............................$99.00
  - 91 points Wine Spectator. Magnums for $189.00. Superb value.
- **1986 Château Siran, Margaux (1.5L)** ......................................$199.00
- **1988 Château Léoville-Las-Cases, St-Julien** ..............................$149.95
  - 95 points Wine Spectator—cellar candidate. See Bryan’s comments page 2.
- **1989 Château Chasse Spleen, Moulis** ....................................$129.00
- **1993 Château Cos d’Estournel, St-Éstephe** .................................$79.99
  - According to Robert Parker: “One of the most successful Medocs of the vintage…” and it is delicious! Look at the price!!
- **1996 Château Cos d’Estournel, St-Éstephe** .................................$104.99
  - 95 points from the Wine Spectator—see Bryan’s comments on page 2.
- **2003 Les Hauts de Pontet, Pauillac** .......................................$21.99
  - 90 points Spectator and one third the price of its big brother Pontet Canet.
- **2003 Reserve de Comtesse Lalande, Pauillac** .............................$31.99
  - According to Parker: “…this is a hedonistic sexpot of a Pauillac with loads of density, plenty of ripe fruit, and low acidity in an easy-to-drink, seductive style.”
- **2003 Château Prieure Lichine, Margaux** ....................................$32.99
  - 92 points Wine Spectator—super value for mid-term enjoyment.
- **2003 Château Pichon Lalande, Pauillac** ..................................$109.99
  - 95 points Robert Parker—enough said.

**Wine Lockers in Our San Carlos Location**

Temperature-controlled lockers are located at our San Carlos distribution center on Bing Street. All hold 24 wood cases or 30 cardboard cases (28 cases total). For information visit www.klwines.com.

**Big Reds for the Holidays!**

- **2005 Hocus Pocus Santa Barbara Syrah** .................................$17.99
  - A steal at this price! The grapes are sourced from low yielding, high density vineyards in Sants Rita Hills and Santa Ynez. The fruit is 100% de-stemmed and spends 10 months in barrel, 80% used oak, so it’s not oaky or cloying. It is bottled unfiltered. Can be compared to a rich spicy St. Joseph or Crozes-Hermitage with touches of sweet Santa Barbara fruit. 600 cases made.
- **2003 Calinda Los Carneros Reserve Syrah** ............................$17.99
  - This is a powerful wine, generous but also elegant, thanks to its finely matured and delicate tannins. The nose is a blend of ripe red and black fruits, spice and violet aromas. The multiple layers of spice and fruit will dazzle and linger on your palate for a long time. A rack of lamb or a favorite cheese would accompany this wine beautifully. This wine is best after decanting for at least 2 hours!
- **2004 T-Vine Napa Grenache** .............................................$26.99
  - Greg Brown makes jammy, lip-smacking wines that play up the fruit factor while maintaining a sense of balance and elegance. Big, strapping and teeming with fruit, if more California reds tasted like this, it might put quite a few Châteauneuf producers out of business!
- **2003 L’Aventure Paso Robles Optimus** .................................$34.99
  - A blend of 64% Syrah, 33% Cabernet Sauvignon, and 3% Petit Verdot, the Optimus 2003 is an exuberant wine. Ultra rich and ripe with concentrated flavors of black berries, currants, mocha and vanilla bean.

**Frenchadays**

Laurent Perrier’s Grand Siecle

The new cuvée is here, and it will not disappoint fans of this remarkable (and value-packed) Brut! See page 17.

Sterling Vineyards!

Library and large-format wines galore! See page 16.

It Wouldn’t be the Holidays...

Without Sauternes! See page 7.

**Cru Bourgeois Exceptionnels” Dinner**

Mark Thursday January 18, 2007 on your calendar and plan to attend this outstanding event. Last year we sold out quickly. Nine châteaux (Poujeaux, Chasse Spleen, Phelan Segur, Potensac, Siran, Haut Marbuzet, Ormes de Pez, de Pez and Labegorce Zede) and their owners/winemakers will come to San Francisco with their 2004 vintage and an older vintage for a grand tasting and dinner at The University Club in S.F. $125 per person inclusive. Tickets on sale November 1. This should again be a great event!

**Wine News**

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

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Without Sauternes! See page 7.
The Containers Keep Coming...

And we have over $7M of great inventory from which you can choose. The containers have been many and often, and we are stocked to the rafters with French, Italian, Spanish, Aussie, Kiwi and California wines. Our old and rare wine inventory has never been bigger or better. We have wines for all tastes, food pairings and pocketbooks. Just ask one of our experienced colleagues in any store or on the phone. If you know what you want, have a great holiday season!

—Clyde Beffa Jr

Wines for those “Special” Holiday Dinners

These are not going to be the run-of-the-mill “party wines” bought by the case for your office Thanksgiving party. These wines are, however, suitable for that special event where you can savor every drop with some fantastic home cooking. One of our favorite châteaux at K&L is Pichon-Lalande, which I’m sure comes as no surprise to most of our loyal customers. Their second wine is no less than outstanding as well. The 2002 Reserve de la Comtesse ($24.99) is a beautiful wine displaying a peaked red berry tone on the nose and a lasting yet integrated acidity. This has great brightness of fruit. We also have the 1995 Reserve de la Comtesse ($119.00), which displays similar bright berry tones but much more of a rich, iron-like base. This is pure elegance wrapped around a tightly coiled spring of structure.

Another of our favorites is Cos. The 1993 Cos d’Estournel ($79.99), from a vintage panned by critics, is a beautiful wine today with its powerful cigar-y core, savory minded fruit and surprising youthfulness. The 1996 Cos d’Estournel ($104.99) is still a baby, maybe a wine for the holidays of 2010. Compact and struggling to fight its way out of the glass now, this wine holds cabernet sauvignon. Weighty black currant is slathered atop the firm tannin still present here.

If you have someone to impress at the dinner table the 1988 Léoville-Las-Cases ($149.95) would be happily received by any wine snob. Black plum, cola spice and boysenberry are all on display here, but what is really exciting is the creamy mouth-filling texture that betrays its age. This blew me away, talk about layered flavors—it’s all here.

Oh and for the pumpkin pie (my personal favorite), the 2002 de Fargues, Sauternes ($69.99). The interplay of cashew and nutmeg along with its creamy richness will be a perfect foil for the earthy pumpkin encased in a buttery, flaky crust.

—Bryan Brick

Bearden’s Bordeaux Picks

Over the last year I have conducted or attended a dozen or so tastings of 2003 Bordeaux, and from where I stand there is no question that this is an outstanding and user-friendly vintage. As these wines evolve and become more complex they exhibit added complexity and nuance to complement their lush fruity personalities.

2003 Nenin, Pomerol ($36.99) The wine making team from Léoville-Las-Cases produced one of the stars of Pomerol in 2003. This is crisp and structured for the vintage with black cherry and dark berries. Silky, ripe and elegant with beautiful length.

2003 La Couspaude, St-Emilion ($39.99) This full bodied, flashy wine is finally settling down, absorbing its lavish oak treatment and showing tons of personality. The cherry and strawberry aromas are flowery and surprisingly delicate for such a rich body. Earthy, dense and fleshy, this is super fruity, charming and very easy to drink.

2003 Clos Marsalette, Pesac-Léognan ($18.99) Only 1200 cases of Stephan Von Neipperg’s newest endeavor were produced. This is a soft, approachable bargain showing tobacco, spice notes and gobs of plush, dark fruit. Value priced and ready to drink!

2003 Hauts de Pontet, Paulliac ($21.99) Located across the street from Mouton-Rothschild, Pontet Canet has been on a roll, and their 2nd wine is always one of the great bargains in Bordeaux. Lots of classic Paulliac character here with hints of iron, mineral and dark currants. The deep, fruity mid-palate leads to a long, firm finish showing very fine tannin. 90 points from the Wine Spectator and a fantastic value.

2003 Grand-Puy-Lacoste, Paulliac ($45.99) This very consistent château seems to fly under the radar even while they produce great wines vintage after vintage. Lovers of Lynch Bages will love this big, muscular classic for its firm structure, sweet black fruit and hints of licorice, pencil lead and its long, complex finish. This is anything but your typical 2003 fruit bomb! 92 points from the Wine Spectator.

—Steve Bearden
<table>
<thead>
<tr>
<th>Wine Name</th>
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<tbody>
<tr>
<td>Angelus, St-Emilion</td>
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<td>Bourgneuf, Pomerol</td>
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<td>Brun, St-Emilion</td>
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<td>Canon, St-Emilion</td>
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<td>Cantemerle, Haut-Médoc</td>
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<td>Caronne Ste. Gemme, Haut-Médoc</td>
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<td>Les Gravières, St-Emilion</td>
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<td>Lycnésole, St-Emilion</td>
<td>$64.99</td>
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<td>Malartic Lagraviere, Pessac</td>
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**2005 Bordeaux Futures**

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Price</th>
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<tbody>
<tr>
<td>Margaux, Margaux</td>
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<td>Marjosse, Bordeaux</td>
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<td>Mouton Rothschild, Pauillac</td>
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<td>Mylord, Bordeaux</td>
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<td>Phelan-Ségur, St-Êtèphe</td>
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<td>Pichon-Bartouil, Pauillac</td>
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<td>Rieu Sec, Sauternes (375ml)</td>
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<td>Brañaúr-Ducru, St-Julien</td>
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<td>la Fleur de Jourdan, Lalande</td>
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See our website www.klwines.com for tasting notes and accurate inventories.
Could You Tell Napa Cab from Bordeaux?

That was the question posed by President-Fondateur, Francois Mauss to a special session of the Grand Jury Europeen held at Ch. Guiraud in Sauternes on September 28. On the surface it would not seem all that difficult; but what if you took 20 of the greatest wines from Napa (actually 18, as Arrowood is from Sonoma and Ridge from the Santa Cruz Mountains) and 20 of the finest in Bordeaux along with one ringer, and tasted them blind from a great vintage like 1995 in both regions? The 30-member jury consisted of a mix of trade professionals, journalist, sommeliers and talented amateurs, 15-22 from continental Europe and 16 from outside Europe.

We would try and determine overall quality by writing a tasting note, giving the wine a score from 0/100 and then determine if the wine was from Napa or Bordeaux.

I arrived Tuesday afternoon at Ch. Lascombes in Margaux, wandered thru the vineyards, chewing on the grapes and noticing the striking irregularity in the grapes and the bunches. There was a lot of shatter from grapes that were close to ripeness but had absorbed too much moisture from recent heavy rains and bunches that had been sunburned from the cutting of leaves that on one side of the vine, as well as signs of botrytis. 2006 will be a vintage of severe selection at every stage of the winemaking process. Certainly some very good wine will be made in 2006 as the Merlot grapes that rolled off the final sorting belt at Lascombes looked almost perfect!

Wednesday was a nice visit and tasting at the impeccably run Ch. Preillac, followed by lunch, nap and dinner. Thursday was a visit at Ch. Brown, a light lunch at Claude Darroze and off to the Grand tasting at 4 p.m. By the time you read this, all the wines will be posted at www.grandjuryeuropeen.com. I ended up tasting 37 wines, not counting the ringer and identifying 28 correctly. At an event like this you do not have to order dessert as it comes to you automatically in juryeuropeen.com. I ended up tasting 37 wines, not counting the ringer and identifying 28 correctly.

The list of my exact notes and scores can be accessed on the K&L Blog linked on our home page. Cheers and Go Niners!

—Ralph Sands

**Bordeaux in Stock 1950-2005**

| 1950 Talbot, St-Julien (1.5L) | $599.00 |
| 1952 Talbot, St-Julien (1.5L) | $599.00 |
| 1953 Talbot, St-Julien (1.5L) | $1119.00 |

Perfect condition and direct from the property.

| 1966 Lafite-Rothschild, Paulliac | $349.00 |
| 1966 Siran, Margaux (1.5L) | $239.00 |
| 1971 Siran, Margaux (1.5L) | $129.00 |
| 1986 Siran, Margaux (1.5L) | $199.00 |
| 1986 Siran, Margaux (3L) | $419.00 |
| 1986 Siran, Margaux (5L) | $599.00 |

Direct from the Property-values. Perfect condition.

| 1989 Siran, Margaux (1.5L) | $139.00 |

Parker: "...a graceful, medium-bodied wine displaying the vintage's soft, silky texture..." (02/93)

| 1970 Lafite-Rothschild, Paulliac | $199.00 |
| 1971 Lafite-Rothschild, Paulliac | $149.00 |
| 1971 Latour, Paulliac | $299.00 |

1975 Lafite-Rothschild, Paulliac | $289.95
Bin Soiled labels on these four wines. Great fills.

1975 Chasse Spleen, Moulis | $129.00 |
1983 Chasses Spleen (1.5L) | $249.00 |
1986 Chasse Spleen (1.5L) | $249.00 |
1989 Chasse Spleen, Moulis | $129.00 |
1989 Chasse Spleen (1.5L) | $259.00 |
1990 Chasse Spleen (1.5L) | $249.00 |
1990 Chasse Spleen, Moulis | $129.00 |

Right from the property. Perfect condition.

1975 Poujeaux, Moulis | $89.99 |
1975 Poujeaux, Moulis (1.5L) | $169.99 |

Awesome value! Old school style, lingering finish.

1975 Pavie-Decesse (1.5L) | $119.99 |

We miss you Jean Paul Valette! Worth a try.

1981 Mouton-Rothschild, Pauillac | $79.99 |
1992 Branaire-Ducru, St-Julien | $39.99 |
1993 Cos d'Estournel, St-Estèphe | $349.95

See our award-winning website www.klwines.com for new arrivals and K&L top ten picks.
2000 Trilogie St Georges, St-Emilion $15.99
2001 Croix de Beauchaiiul $24.99
2001 d'Angludet, Margaux .......... $34.99
Robert Parker: “A sleeper of the vintage.”
2001 La Roche Aminavuminin .... $18.99
Coffee and chocolate aromas. Sweet and lush.
2001 Lafite-Rothschild, Pauillac .... $189.99
2001 Lafleur, Pomerol ............... $299.00
2002 Lafleur, Pomerol ............... $199.00
2001 Larriev Haut Brion, Pessac .... $29.99
2001 Margaux, Margaux ............ $219.99
2001 Reserve Léoville-Barton ...... $25.99
2001 Reserve de Comtesse Lalande .. $27.99
“Super delicious! As good as any Reserve I have ever had. Silky and elegant,” Clyde Beffa Jr.
2002 Cos d’Estourel, St-Emilion...Inquire
93 points Robert Parker: “One of the possible wines of the vintage...”
2002 de Sales, Pomerol ............... $24.99
Wine Spectator: “...medium body, fine tannins and a delicate finish.”
2002 Haut Bailly, Pessac ............. $37.99
2002 Eglise-Clinet, Pomerol ......... $69.99
2002 Eglise-Clinet (1.5L) .............. $129.99
90-92 points Robert Parker: “An exceptionally strong effort...”
2002 La Fleur de Bourd, Lalande de Pomerol ................................. $19.99
2002 Léoville-Barton ................... Inquire
2002 Léoville-Barton (1.5L) ........ $129.99
2002 Mouton Rothschild, Pauillac ..Inquire
2002 Reserve de Comtesse Lalande .. $24.99
Bright and deep with blackberry and cherry, hints of herb and mineral and plump merlot juiciness.
2003 Angelus, St-Emilion .......... $144.99
2003 Bahans de Haut-Brion, Pessac $39.99
2003 Beausejour Duffau, St-Emilion $49.99
2003 Bernadotte, Médoc ....... $20.99
90 points Robert Parker.
2003 Brane-Cantenac (1.5L) ......... $74.99
2003 Canon-la-Gaffeliere, St-Emil .... $52.99
2003 Carbonnieux Rouge, Pessac ... $23.99
2003 Clement-Pichon, Médoc ...... $15.99
2003 Clement-Pichon (1.5L) ........ $30.99
2003 Clos d’Oratoire, St-Emilion .. $34.99
2003 Clos du Marquis, St-Julien ... $39.99
2003 Clos Marsalette, Pessac .... $18.99
2003 Clos les Loulues, Castillon .... $32.99
2003 Dame de Montrose, St-Étèphe $36.95
2003 de Pez, St-Étèphe ............... $27.99
2003 de Sales, Pomerol ............. $24.99
2003 Figeac, St-Emilion .......... $59.99
2003 Fonbadet, Pauillac 91 pts WS $23.99
2003 Grand Puy Lacoste, Pauillac .. $45.99
2003 Haut Gay, Bordeaux Sup ..... $13.99
2003 Haut Bailly, Pessac .......... $36.99
Very sweet aromas of violets and undertones of black licorice. Sweet palate entry-substantial.
2003 Haut-Beausejour, St-Étèphe...$18.99
Superb value. Sweet and lush.
2003 La Galette, Bordeaux ........... $10.99
Great aromas, deep cherry, touch of spice-classic.
2003 La Coupsade, St-Emilion..... $39.99
2003 La Coupsade (1.5L) ............ $79.99
2003 La Fleur de Bouard .......... $28.99
2003 La Gomerie, St-Emilion ... $69.99
2003 La Grave a Pomerol, Pomerol .. $39.99
2003 Lascombes, Margaux .... $48.99
2003 Latour Martillac, Pessac ..... $23.99
2003 Langoa-Barton, St-Julien ....... $41.99
2003 La Tour de Mons, Margaux .... $19.99
2003 Carmes Haut Brion .......... $43.99
2003 Carmes Haut Brion (1.5L) ....... $79.99
2003 Léoville-Barton, St-Julien ... $124.99
2003 Lynch Bages, Pauillac ........ $58.99
2003 Malartic Lagraviere Rouge ... $29.99
2003 Malartic Lagraviere (1.5L) ...... $59.99
2003 Marquis de Calon, St-Étèphe .. $19.99
2003 Meyney, St-Étèphe .......... $24.99
2003 Montlisse, St-Emilion .... $25.99
2003 Nenin, Pomerol .......... $36.99
2003 Ormes de Pez, St-Étèphe ... $24.99
2003 Pagodes de Cos (1.5L) .... $61.99
2003 Palmer, Margaux ........ $119.99
2003 Pedesclaux, Pauillac (1.5L) .. $41.99
This estate has changed for the better!
2003 Pichon Lalande, Pauillac .... $109.99
2003 Pibran, Pauillac ........ $29.99
2003 Phelan Segur, St-Étèphe .... $31.99
2003 Pontet Canet, Pauillac .... $59.99
2003 Potensac, Médoc (1.5L) .... $43.99
2003 Preire Lichine, Margaux .... $32.99
2003 Reignac, Bordeaux Superiore .. $22.99
2003 Reserve de Comtesse, Pauillac $31.99
2003 Siran, Margaux (1.5L) .... $59.99
2003 Sociando Mallet, Haut-Médoc $42.99
Very fine sweetness on the mid palate.
2003 Teyssier, St-Emilion ........ $26.99
70% merlot and 30% cab franc. Rich, balanced.
2004 Seigneurs d’Aiguilhe, Castillon $12.99
White/Rosé Bordeaux
2000 Château “Y” Yquem ......... $139.99
2004 Château “Y” Yquem ......... $89.99
2002 La Louviere Blanc, Pessac .... $26.99
2003 Monbousquet, St-Emilion .... $49.99
2003 Smith-Haut-Lafitte, Pessac ... $39.99
2004 Lynch Bages Blanc, Bordeaux $33.99
2004 Trochard Sauvignon Blanc ..... $9.99
2005 Rosé de Domaine de Chevalier $10.99
2005 La Gaite Rosé, Bordeaux ...... $10.99
2005 Calon Segur Rosé ............... $12.99

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. No middlemen taking a percentage while passing it through distribution.

France:
Alsace/Loire Valley

2004 Pinot Blanc, Charles Baur ...........................................$11.99
2004 Pinot Noir, Charles Baur ...........................................$12.99
Cremant d’Alsace, Becker .................................................$14.99
2004 Muscat Grand Cru Froehn, J.P. Becker ...........................................$17.99
2004 Riesling Grand Cru Froehn, J.P. Becker ...........................................$18.99
2004 Gewürztraminer Grand Cru Froehn, J.P. Becker ...........................................$18.99
2004 Muscadet, Château la Morinière ...........................................$6.99
2005 Touraine Rosé Riage, Grange Tiphaine ......................................$9.99
2005 Rosé de Loire, Château Soucherie ...........................................$11.99
2005 Touraine-Amboise Bel Air Sec, Grange Tiphaine ......................................$11.99
2005 Touraine Cot Vielles Vignes, Grange Tiphaine ......................................$13.99
2005 Cheverny Rouge Tessier .................................................$12.99
2005 Sancerre Blanc, Franck Millet -Best ever! ...........................................$13.99
2005 Sancerre Rosé, Franck Millet ...........................................$13.99
2004 Sancerre Rouge, Franck Millet ...........................................$14.99
2004 Menetou Saladon Morogues, La Tour St Martin ...................................$14.99
2004 Menetou Saladon Rouge, La Tour St Martin ...................................$14.99
2005 Coteaux de Loire Blanc Benedicte de Ryke ...................................$14.99
2002 St Nicholas de Bourgueil “de Domaine,” Joel Talau ...................................$14.99
2004 St Nicholas de Bourgueil VV, Joel Talau ...........................................$16.99
1999 Vouvry Tendre, Gauthier-Lhom Domaine du Viking ...................................$16.99
2004 Sancerre Clos du Beaujeu, Gerard Boulay ...........................................$24.99

Bordeaux: White/Red/Stickies

2004 Grand Enclos de Château Cerons Blanc (dry) ...........................................$13.99
Superb elegance and refinement. Soft, fruity mid palate with very dry finish.
2005 Rosé de Domaine de Chevalier, Bordeaux ......................................$10.99
First time on the market! Very limited
2005 Rosé de Calon Segur, Bordeaux ...........................................$12.99
One of the truly great values in Bordeaux Rosé. Delicious.
2003 Château Bois Malot, Bordeaux Superiore ......................................$9.99
Fruit forward, raspberry aromas and flavors-lush!
2003 Château Souvenir, Bordeaux ...........................................$9.99
Forward fruit of currant and blackberry, along with minerals. Superb value!
2003 Château St Hilaire, Haut-Médoc ...........................................$14.99
A fantastic wine for strip sirloin on the grill, steak fajitas or burgers.
2003 Etoiles de Mondorion, St-Emilion ...........................................$15.99
Second wine of Mondorion-Fruity and forward. Enjoy now.
2000 Château Lamotho Bergeron, Médoc ...........................................$17.99
It is back in stock-our last 25 cases.
2003 Château Perron, Lalande de Pomerol ...........................................$18.99
Black fruit aromas and flavors-spicy and round. Soft tannins.
2003 Château Le Doyenne, Premier Cotes de Bordeaux ...................................$18.99
Just arrived-toasty and fruity.
2003 Château Saransot Dupre, Listrac ...........................................$18.99
Quite lush for a Listrac. Good stuffing.
2003 Château Serilhan, St-Étèphe ...........................................$19.99
Ripe from the vintage and richness from the good terroir.

2003 Château Leonie, Graves- Tons of upfront fruit! ...........................................$21.99
2000 Grand Enclos de Château Cerons Blanc (375ml) ...........................................$12.99
Absolutely delicious stickie.
2001 Château Dudon, Sauternes- Serious stickie ...........................................$25.99
White Burgundy/Red Burgundy

2004 St Bris “Sauvignon,” Goisot ...........................................$10.99
2005 Chablis, Château de Maligny ...........................................$14.99
2004 St-Veran, Domaine de la Croix Senaille ...........................................$14.99
The 2003 St-Veran has a delicate nose, with honey and rich flavors.
2004 Bourgogne Chardonnay “Signature” Champy ...........................................$15.99
2004 Pouilly-Fuisse, Noel Leprince ...........................................$19.99
Inquire
2004 Pouilly Fuissé “Chateaignieres” Domaine Nembret ...........................................$18.99
2004 St Romain Blanc, Champy ...........................................$20.99
2004 Pernand-Vergelesses Blanc, Maison Champy ...........................................$21.99
2004 St Aubin “Murgers Dents de Chien” 1st Cru, Champy ...........................................$29.99
2004 Bourgogne Pinot Noir “Signature” Champy ...........................................$15.99
2004 Pernand-Vergelesses “Fichots” Champy ...........................................$21.99
2004 Greven-Chambertin, VV, Maison Champy ...........................................$29.99
2004 Corton Bressandes, Grand Cru, Prince de Mérode ...........................................$54.99
2004 Corton Renardes, Grand Cru, Prince de Mérode ...........................................$54.99
2004 Corton Clos du Roi, Grand Cru, Prince de Mérode ...........................................$59.99

Southern France

2004 Garrigues Blanc, Jean Louis Denis-Delicious! ...........................................$5.99
2002 Garrigues Rouge, Jean Louis Denis-Great value! ...........................................$5.99
2004 Marseilen, Domaine l’Attilon (Organic) ...........................................$8.99
Cremant de Limoux, Aimery Sieur d’ Arques “1531” ...........................................$9.99
2005 Côtes de Thau Rosé, Hecht and Bannier ...........................................$8.99
2005 St Chinian Blanc, Rimbert ...........................................$11.99
2000 Chardonnay “Sainte Marie” Jean Denis ...........................................$19.99
Inquire
Tastes like Meursault-super value!

NV Tradition Brut Sparkling, Denis ...........................................$19.99
2005 Cerdon de Bugey, Caveau de Mont St July ...........................................$14.99
2004 Domaine Beau Thorey “Danse de Ceps” ...........................................$15.99
2003 Les Baux de Provence, Château d’Estoublon Blanc ...........................................$17.99
Fabulous wines-just arrived.
2003 Coteaux de Languedoc Faugeres, Hecht & Bannier ...........................................$22.99
2003 Palette Blanc, Château Simone ...........................................$19.99
2003 Saint Chinian, Rimbert “Le Mas au Schiste” (1.5L) ...........................................$29.99
2004 Palette Blanc, Château Simone ...........................................$33.99
2005 Palette Rosé, Château Simone ...........................................$33.99
2003 Palette Rouge, Château Simone ...........................................$33.99
These three just arrived.

Corsica

2003 Corse-Figari Clos Canarelli “Le Petit Clos” (Organic) ...........................................$12.99
A blend of younger vine syrah, nielluccio and sciaccarello, this displays bright violet and hibiscus flora-matics with juicy canberry and cassis fruit.
2003 Corse-Figari Clos Canarelli (Organic) ...........................................$19.99

Rhône

2004 Côtes du Rhône, Domaine Verquier ...........................................$8.99
2003 Côtes du Rhône, Château Montfaucon ...........................................$9.99
Back in stock-fruity, ripe and delicious.
DIRECT BUYS FROM AROUND THE WORLD CONTINUED

Clairette de Die Cave Carod .................................................................$12.99
2004 Beaume de Venise, Ferme st Martin "Terres"............................$12.99
2004 Beaume de Venise, Ferme st Martin "Cuvee St Mar" ...............$16.99
2004 Gigondas, Domaine de la Maurelle ..........................................$16.99
2004 Lirac Alain Jaume "Clos de Sixte" ............................................$16.99
2000 Côtes du Rhône Ch Montfacon "Baron Louis" .........................$19.99

Matte red-ready now. Good spice and structure.
2003 Gigondas, Raspail Ay "Reserve" .............................................$19.99
2003 Gigondas Moulin de Gardette "Ventabren" .............................$27.99
2004 Cornas, Vincent Paris "Granit 30" ...........................................$29.99
2004 Cornas, Vincent paris "Granit 60" ...........................................$34.99
2004 Côte Rôtie, Joel Champet "La Villiere" ......................................$34.99

Champagne
Ariston Carte Blanche Brut-Our best deal in bubbles? Powerful! ....$22.99
Launois "Cuvee Reserve" Brut Blanc de Blanc ..................................$25.99
Launois “Quartz” Brut Blanc de Blanc ............................................$25.99
Michel Arnauld Verzenay Brut Reserve ...........................................$25.99
Tarantel Brut Reserve-Quality obsessed grower, direct pricing! ....$26.99
de Meric Sous Bois Brut-Rich style ...................................................$27.99
Philippe Gonet Brut Reserve ............................................................$27.99
Hubert Paulet Brut Tradition ...........................................................$27.99
Michel Arnould Grand Reserve Brut ..............................................$29.99
Philippe Gonet Brut Rosé Reserve ....................................................$29.99
Ariston Blanc de Blanc Brut .............................................................$29.99
Bruno Michel Brut ..........................................................................$29.99
Marguet Pere Cuvee Reserve Brut ...................................................$29.99
2001 LeClerc Briant Cuvee Rubis Brut Rosé .....................................$29.99
2000 Franck Bonville Brut Millesime Blanc de Blanc ......................$29.99
Leclerc-Briant “La Croisette” Single Vineyard Brut .........................$29.99
Leclerc-Briant “Les Crayères” Brut ..................................................$29.99
Leclerc-Briant "Les Cheves Pierreuse" Brut .......................................$29.99
Leclerc-Briant “Clos des Campions” Brut .........................................$29.99
Fleury Carte Rouge .........................................................................$29.99
de Meric Blanc de Blanc Sous Bois Brut ........................................$34.99
Rene Collard Cuvee Ultime Ultra Brut ............................................$39.99
1999 de Meric Sous Bois Brut .........................................................$44.99
1990 Rene Collard Reserve ...............................................................$49.99
Tarantel Single Vineyard Blanc de Blanc ........................................$49.99
1996 Bruno Michel Cuvee Millesime ...............................................$59.99
1985 Rene Collard Rosé ..................................................................$69.99

Italy:
Tuscany/Montalcino
2004 Poggioiano M’ama non m’ama Rosso ......................................$9.99
2004 Poggioiano Chianti Classico ....................................................$13.99
2004 Ferreo Rosso di Montalcino .....................................................$15.99
2004 La Fortuna Rosso di Montalcino ..............................................$17.99
2003 Rocca di Montegrossi Chianti Classico .................................$17.99
2004 Pian dell’Orino Rosso di Montalcino .....................................$19.99
2004 Sesta di Sopra Rosso di Montalcino .......................................$19.99
2001 Poggiarellino Brunello di Montalcino ...................................$29.99
2001 Casisano Columbaio Brunello di Montalcino ......................$29.99
2001 Ferreo Brunello di Montalcino ...............................................$29.99
2001 La Fortuna Brunello ...............................................................$34.99
2001 Barichi "Colombaio di Montesoli" Brunello .........................$34.99
2001 Pian dell’Orino Brunello di Montalcino .................................$39.99

2001 Lisini Brunello di Montalcino .................................................$39.99
2001 Piancornello Brunello di Montalcino .....................................$39.99
2004 Poggiopiano Rosso di Sera IGT .............................................$44.99

Piedmont/Friuli/Others
2004 Ruggeri Corsini Barbera d’Alba-1 Glass Gambino Rosso ..........$13.99
2004 Ernacora Merlot .................................................................$9.99
2004 Ernacora Refosco COF ..........................................................$15.99
2004 Blason Cabernet Franc or Pinot Grigio ................................ $8.99
2005 Blason Tocal Friulino ..............................................................$8.99
2005 Blason Chardonnay "Bruna" or Sauvignon .............................$9.99
Ca Berti Lambrusco Grasparossa di Castelvetro-3 types ............$8.99
Ca Berti Lambrusco Grasparossa di Castelvetro Robusco ..........$10.99
Follador Prosecco Valdobbiadene Brut or Extra Dry .............$10.99

Germany
2004 August Kesseler Riesling “R” AP#6 ........................................$9.99
2004 Kalinda Hattenheimer Riesling Dry ......................................$9.99
Both fantastic values in dry riesling.

Australia
2004 Craneford Private Selection Cabernet Sauvignon ..................$9.99
2004 Kirkham Peak McLaren Vale Shiraz .......................................$15.99
Offers aromas of blue and blackberries, toffee and milk chocolate.

SAUTERNES IN STOCK
1991 Yquem-91 points Robert Parker ...........................................$159.99
1995 Rieussec .................................................................$59.99
1996 Rieussec .................................................................$59.99
1997 Rieussec-91 points Robert Parker .......................................$69.99
1997 Guiraud .................................................................$46.99

93 points Wine Spectator: “An elegant and racy Guiraud, with pretty aromas of pineapple, melon and spice. Full-bodied and medium sweet, with an intense, spicy botrytis finish.”

2000 Grand Enclos du Cerons Blanc (375ml) ..............................$12.99
This wine is stunning-perfect balance and long, lingering finish. Super value!
2000 Yquem .................................................................$239.99
2001 Guiraud .................................................................$59.99

# 23 in the Spectator’s Top 100 for 2004. 96 points Wine Spectator.
2001 Yquem-100 points from everyone! ....................................$439.99
2002 de Fargues (375ml) ..........................................................$34.99
2002 de Fargues .................................................................$69.99

92-94 points Robert Parker (04/05) Five Stars from Decanter magazine: “Tight and youthful and biding its time, this has a nose of citrus and mandarins, while the wine is concentrated, full bodied, with ripe citrus tones and fine acidity, and a grapefruit pith finish. Drink 2010-30.”

2002 Rieussec-92-94 points Wine Spectator ..................................$54.99
2002 Yquem .................................................................$209.99
2002 Yquem .................................................................$399.99
2002 Yquem (1.5L) .................................................................$109.99

A beautiful wine, all purity and finesse, very long with incredible balance. All the fresh and tight character of the 2002s, with the extra dimension of Yquem. 96 points and a Collectibles designation from the Wine Spectator:

2003 Guiraud (375ml) .................................................................$25.99
95 points Wine Spectator: “This is very sweet and rich on the nose, with toffee, honey and spices. Full-bodied, and thick honey. Spice, dried apricot and syrup flavors. Lasts for minutes on the palate. Big botrytis bomb. Love it.”

2003 Lafaurie Peyraguey-97 points Wine Spectator ......................$39.99
2003 Rayne Vigneau-91 points Wine Spectator ..........................$34.99
2003 Suduiraut (375ml)-95 points Robert Parker .....................$27.99

Our top ten recommendations are listed at our website www.klwines.com
As All-American as Pumpkin Pie!

This Thanksgiving I am advocating a rather unusual food and wine pairing. Actually, my colleague Brian Brick in our Redwood City store is completely responsible for enlightening me to this wonderful combo. He is definitely the one you are going to want to thank after pouring youself a chilled glass of the pumpkin pie. Enough said, sign me up! For those of you asking “Clairette de who..?” here is a bit of background on this fantastic little wine.

**RHÔNE VALLEY**

- 2005 Costières de Nîmes Blanc, Château Grande Cassagne...$9.99
- 2000 Hermitage Blanc, Ferratton Père et Fils “Le Reverdy” ...$49.99
- 2004 Côtes du Rhône, Ch de Segries “Clos de l’Hermitage” ..$18.99
- 2003 Châteauneuf-du-Pape, Domaine Bois de Boursan .........$37.99
- 2004 Châteauneuf-du-Pape Bosquets des Pape Tradition .......$32.99
- 2004 Châteauneuf-du-Pape, Grand Veneur “Origines” ..........$44.99
- 2004 Châteauneuf-du-Pape, Grand Veneur (1.5L) ..............$49.99
- 2004 Châteauneuf-du-Pape, Ch Fortia Cuvée Baron ..........$32.99
- 2004 Châteauneuf-du-Pape, Pierre Usseglio “Tradition” .......$34.99
- 2004 Châteauneuf-du-Pape, Mas de Boislaouon “Cuvée de Quet” ..$59.99
- 2004 Château Salettes, Bosquets des Pape “Chantemerle” ......$54.99
- 2004 Châteauneuf-du-Pape, Clos des Papes .........................$79.99
- 2004 Liarc, Alain Jaume “Clos de Sixte” ............................$16.99
- 2004 Liarc, Domaine de la Mordoree “La Dame Rousse” ......$14.99
- 2004 Beaumes de Venise, Domaine de la Ferme Saint Martin “Terres Jaunes” (ORGANIC) ..........................$12.99
- 2004 Beaumes de Venise, Domaine de la Ferme Saint Martin “Cuvée Saint Martin” (ORGANIC) ..............................$16.99
- 2004 Gigondas, Château de Saint Cosme “Valbelle” ...........$44.99
- 2005 Vacqueyras, Domaine Montvac .................................$15.99
- 2001 Cairanne, Domaine Richaud “l’Ebrascade” .................$36.99
- 2004 Hermitage, Yann Chave ............................................$54.99
- 1999 Hermitage, Ferraton Pere et Fils “Le Meal” ..............$64.99
- 2003 Cornas, Robert Michel “Cuvée des Coteaux” .............$44.99
- 2003 Côte Rôtie, Bernard Levet “La Chavarroche” ............$69.99
- 2004 Côte Rôtie, Joel Champet “La Vialliere” .....................$34.99

**SOUTHERN HEMISPHERE–COMMONWEALTH**

- 2004 Excelsior Cabernet Sauvignon ................................$7.99
- 2005 Stormhoek Pinotage or Sauvignon Blanc ..............$9.99
- 2004 Porcupine Ridge Syrah ............................................$10.99
- 2005 Buitenverwachting “Beyond” Sauvignon Blanc .......$10.99
- 2004 Glen Carlou Chardonnay ...........................................$12.99
- 2003 Fairview “Caldera” ..................................................$22.99

**South Africa**

- 2006 Nobilo Marlborough Sauvignon Blanc ......................$8.99
- 2005 Oyster Bay Sauvignon Blanc, Marlborough ..............$9.99
- 2005 Kim Crawford Marlborough Sauvignon Blanc .........$12.99
- 2006 Bird “Old Schoolhouse” Sauv Blanc, Marlborough ..$13.99
- 2005 Highfield Marlborough Sauvignon Blanc ...............$13.99
- 2005 Isabel Sauvignon Blanc, Marlborough ....................$15.99
- 2005 Cloudy Bay Sauvignon Blanc, Marlborough ..........$21.99
- 2004 Olssen’s “Jackson Barry” Pinot Noir, Otago .........$23.99

**New Zealand**

- 2005 Pillar Box Red Padthaway (cab/shiraz/merlot) .........$8.99
- 2004 Richmond Grove “Black Cat” Shiraz .......................$8.99
- 2004 Water Wheel “Memsie” -90 points Parker and Spectator ..$9.99
- 2004 Craneford Private Selection Cabernet Sauvignon ....$9.99

**Australia**

- See our new-arrival Cabernets with tasting notes on our website at www.klwines.com

**Jim C’s View Down Under**

Steve Bird’s debut, the 2006 Bird “Old Schoolhouse” Sauvignon Blanc Marlborough New Zealand ($13.99) is a winner. The nose has notes of grapefruit, passion fruit and some minerality. On the palate there is good acidity with tropical fruits and good body and length. Some of you may remember the Blue Rock and Frasier vineyard Pinots we carried last year from Murdoch James. The 2004 Murdoch James Pinot Noir Martinborough New Zealand ($17.99) is the first release of their “regular” wine. In 2004 they made no Frasier, so it went into this wine along with fruit from four other vineyards. The bouquet offers pretty plum, cherry fruit with a bit of clove, mushroom and a note of forest floor. On the palate there are silky tannins and integrated oak that add a hint of mocha to the fine finish.

Both Clyde and I tasted the 2004 Craneford Private Selection Cabernet Sauvignon South Australia ($9.99) from barrel in January and thought it to be a tremendous value. The wine sees neutral French and American oak that seasons the pure fruit. There are aromas of violets, black current, dark cherry and a mineral note. These elements come together on the palate with soft tannins and a touch of buttersweet chocolate that follow through with fine length.

—Jimmy C

---

―Mulan Chan
Where the Butterflies Roam

This month meet me a hop, skip and a jump away from the Franco-Spanish border, or more precisely the French winegrowing region known as the Roussillon. About 20 minutes north of Perpignan a critical mass of both young and more established vigneron is forming and making GREAT wine from old vines, low yields and very poor soil. Some of the big guns include Gauby, Mas Amiel, Olivier Pithon, Marjorie Gallet at Roc des Anges. I would also invite rising GREAT wine from old vines, low yields and very poor soil. Some of the big guns include Gauby, Mas Amiel, Olivier Pithon, Marjorie Gallet at Roc des Anges. I would also invite rising

—Mulan Chan
CABERNET SAUVIGNON FRANC

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<td>They make more than just Merlot up at Duckhorn. The Cab is very concentrated and lush with plenty of structure and elegance. Built like a Bordeaux but still tastes like a California Cab!</td>
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**Edna Valley’s Tolosa Winery**

Edna Valley is much more than just the winery everyone knows about (whose wines I find rock-solid, and wonderfully priced!). There are other producers making terrific wine in this under-appreciated appellation. Tolosa Vineyards was one of the first families to plant grapes in Edna Valley, and for many years sold flawless fruit off their 720 acres to other producers. Only recently have they held back the top 10% of their crop to make a wine under their own label. Boy, am I glad they did! The 2004 Tolosa Edna Valley Chardonnay ($16.99) is every bit as yummy as Chardonnays from the Edna Valley appellation can be. There’s something about this region that produces a very distinct style of juicy, fresh, tropical fruity goodness. Call it terroir, call it predilection, but Tolosa’s hit the mark. Delightfully ripe and fresh, this light-golden liquid does wonders on the palate. Zesty and fresh, this Chard’s my pick for white of the season.

As tradition suggests, a great Chard-making region often means a great Pinot Noir-making region, and the 2003 Tolosa Edna Valley Pinot Noir ($19.99) delivers on that promise. Floral, vibrant, with persistent dark cherry and plum flavors and a thoroughly enjoyable finish, this deserves a place at a dinner feast as epic as Gilgamesh. A stunning value for under $20! Now, if you end up liking these wines, I do have Tolosa Edna Valley Syrah ($190 per case) available for special order by the case. Email me at mreyes@klwines.com if you’d like a box. Happy Turkey Day, and as always, enjoy! —Martin Reyes
### CHARDONNAY

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### CUVATION PICK OF THE MONTH!

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<th>Year</th>
<th>Winery, Region</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>2004</td>
<td>Cuvaison, Carneros</td>
<td>$14.99</td>
</tr>
</tbody>
</table>

Cuvaison’s Carneros Chardonnay comes from a 400-acre estate. This is a cool climate vineyard that produces a balanced Chardonnay, showing pear and apple fruit, food-friendly acidity and a long, mineral-driven finish.

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### Hot Property Alert: Cliff Lede Vineyards!

Cliff Lede Vineyards was established in 2002, when Canadian businessman Cliff Lede purchased approximately 60 acres in the northern end of the Stags Leap District. The property, formally known as S. Anderson, is planted to Bordeaux varietals: cabernet sauvignon, merlot, cabernet franc, malbec and petit verdot. Mr. Lede put together an all-star team, which includes winemaker Michelle Edwards (formerly of Colgin), Vineyard Manager David Abreu (Harlan, Colgin, Bryant Family Vineyards and Screaming Eagle) and internationally renowned winemaking consultant, Michel Rolland (Harlan, Bon Pasteur), to help create a wine from Napa that he could be proud of.

**2005 Cliff Lede Napa Sauvignon Blanc ($19.99)**

Fresh, crisp and still rich complex fruit explodes from the glass and finishes with a hint of lime and citrus. This mineral-driven Sauvignon Blanc is one of my favorites from Napa.

**2003 Cliff Lede Stag’s Leap District Claret ($29.99)**

Offering delicious blackberry fruit with a rich, concentrated middle, lush and fleshy finish, the Claret is a blend of 69% cabernet sauvignon, 24% merlot, 6% cabernet franc and 1% malbec. This wine can be enjoyed now with a bit of air.

**2003 Cliff Lede Stag’s Leap District Cabernet Sauvignon ($47.99)**

Build for the long haul, this Cabernet shows deep, concentrated fruit, hints of mocha and spice and a firm backbone. It will be at its best with several more years of bottle age and should develop even more over the next 10 years.

—Trey Beffa

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For accurate, daily listings of our Burgundy inventory check our website at [www.klwines.com](http://www.klwines.com)
2004 Lane Tanner, Santa Barbara $19.99
2004 Ken Brown, Santa Rita $34.99
2004 Hartford, Sonoma $24.99
2004 Foley, Santa Rita Hills $32.99
2004 Frei Brothers, Russian River $19.99
2004 Elk Cove, Willamette Vly $32.99
2004 Muir “Hirsch” $49.99
2004 Stoller Estate, Willamette Vly $32.99
2004 Tolosa, Edna Valley $19.99
2004 Turjanis “Steiner” $32.99
2004 Walter Hansel, Russian River $26.99
2004 Ambluneo “Bulldog Res” $76.99
2004 Aubin Cellars “Verve” RR $29.99

Dark fruits are followed by hints of minerals, spice and anise. This wine shows excellent structure and balance!

2004 Beaux Freres “Belles Soeurs” $41.99
2004 Belle Glos “Clark & Teleph” $39.99
2004 Belle Glos “Las Alturas” $41.99
2004 Bogle, California $11.98
2004 Brandborg, Umpqua Vly $16.99
2004 Byron, Santa Maria $16.99
2004 Carmel Road, Monterey $14.98
2004 Cristom “Mt Jefferson” $27.99
2004 Dom Serene “Yamhill Cuvee” $29.99
2004 Elizabeth Spencer, Sonoma $22.99
2004 Frei Brothers, Russian River $19.99
2004 Foley, Santa Rita Hills $32.99
2004 Handley, Anderson Vly $24.99
2004 Hartford, Sonoma $24.99
2004 Ken Brown, Santa Rita $34.99
2004 Lane Tanner, Santa Barbara $19.99

2004 Londer, Anderson Vly $27.99
2004 Londer “Parabol,” Andr Vly $47.99
2004 MacPhail “Goodin Vineyard” $51.99
92 points Wine Spectator: “Fresh, vibrant floral aromas highlight crushed wild berry and raspberry flavors that are both rich and delicate, concentrated and elegant, with a lingering spicy aftertaste.”
2004 Ponzi, Willamette Valley $29.99
2004 Robert Sinskey, Carneros $29.99
2004 Roessler Cellars “Bluejay” $29.99
2004 Sanford, Santa Barbara $24.98
2004 Soter North Valley Oregon $29.99
2004 Woodenhead “Buena Tierra” $44.99
2005 A by Acacia, California $14.99
2005 A to Z, Oregon $13.99
2005 Cartlidge & Browne, Calif $9.99
2005 Chalone, Monterey $13.99
2005 Esser Vineyards, Calif $12.99
2005 Laetitia, Arroyo Grande $17.99
2005 Hitching Post “Cork Dancer” $27.99

A second wine from Wells Guthrie of Copain! A Pinot lover’s Pinot, there is no identifying this as anything but classically styled, elegant and unabashedly light-bodied Pinot Noir.

2005 Mark West, Central Coast $9.99
2005 Melville, Santa Rita $23.99
Spice aromatics stretch the gamut from clove and incense to sandalwood and orange-spice tea.
2005 O’Reily, Oregon $15.99
2005 Parker Station, Santa Barbara $10.99
2005 Rex Hill Oregon $17.99
2005 Smoking Loon, California $7.99
2005 Stephen Ross, Central Coast $16.99

Cal-Ital with an Emphasis on Ital
I’ll be frank: I’m often not a big fan of California wine. When I drink wine, I drink with food, and I don’t want something that will overpower my palate and the flavors that I’m serving it with. But, there’s no reason why local wine can’t play friendly with food, and the 1987 Joseph Swan Zinfandel is a perfect example. In fact, it exemplifies common problems with most modern West Coast wines. Even the lightest of modern Zins dwarf the Swan’s 12.5% alcohol, with most North Coast wineries would do everything in their power to avoid Swan’s lovely acidity. Recently tasted blind with a bunch of like-minded winos, no one guessed the Swan Zinfandel is a perfect example. In fact, it exemplifies common problems with most modern West Coast wines.

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2005 A to Z, Oregon $13.99
2005 Cartlidge & Browne, Calif $9.99
2005 Chalone, Monterey $13.99
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**Domestic White**

- 2004 Graff Chalone Pinot Blanc ........ $18.99
- 2005 Alban Central Coast Viognier ... $23.99
- 2005 Clos Saron “Carte Blanche” .... $18.99
- 2005 Cold Heaven St. Rita Viognier ... $16.99
- 2005 Cycles Gladiator Pinot Grigio ... $11.99
- 2005 Dry Creek Chenin Blanc .......... $9.99
- 2005 Fish Eye Pinot Grigio ............ $5.99
- 2005 Fortitude Napa Semillon ......... $17.99
- 2005 Jana, Napa Riesling .............. $14.99
- 2005 Keller “La Cruz” Pinot Gris .... $16.99
- 2005 Mergerum “Alisos” Pinot Gris ... $17.99
- 2005 Palmina SB Tocai Friulano ...... $21.99
- 2005 Palmina SB Pinot Grigio ........ $14.99
- 2005 Rex Hill Oregon Pinot Gris ..... $16.99
- 2005 Smoking Loin Viognier .......... $5.99
- 2005 Sobon Amador Roussanne ....... $14.99
- 2005 Trefethen Napa Dry Riesling ... $14.99

**Sauvignon Blanc**

- 2004 Chance Creek, Redwood Vly .... $12.99
- 2004 Mason, Napa ..................... $12.98
- 2004 Murphy Good “Tin Roof” .......... $6.99
- 2004 Spring Mountain, Napa ...... $26.99
- 2005 Bernardus, Monterey .......... $10.99
- 2005 Cakebread, Napa ................. $23.99
- 2005 Clif Lede, Napa .................. $19.99
- 2005 DeSante, Napa ................... $16.99
- 2005 Duckhorn, Napa ................. $21.99
- 2005 Ferrari Carano, Sonoma ....... $11.98
- 2005 Geyser Peak, California ...... $7.99
- 2005 Girard, Napa ..................... $12.99

**Boutique Corner**

The holidays are back again! It just seemed like yesterday that we were celebrating New Years and now Thanksgiving is around the corner. It seems life moves at a quick pace the older you get. Remember the days when one could sleep 12 hours with no problem. Those days are over for me. Relaxing is a little tougher these days. Yoga sure helps as does a nice glass of wine… or two. I hope these wines can help you relax during this hectic holiday period.

2004 Eric K James “Bernache Block” Carneros Chardonnay ($14.99) I don’t often write about Chardonnay but this is something special. The wine was prevented from undergoing malolactic fermentation to preserve fruit and crispness and was aged for 11 months sur lie in neutral oak. This shows crispness that highlights its beautiful fruit. Only 89 cases made.

2005 A to Z Oregon Pinot Noir ($16.99) Another great vintage from this Oregon negociant. Sourced fruit from all the great Oregon producers and put it together to showcase the great pinot produce up north. Clear and vibrant, this wine has a beautiful dark color and aromas of mixed berries, earth, smoke, violetes, Asian spices and minerals.

2003 Forth “All Boys” Dry Creek Cabernet Sauvignon ($18.99) All Boys is the happy outcome of the blending of Cabernet grown in the vineyards of the Forths’ two sons, four grandsons and that of a beautiful neighboring vineyard owned by five brothers. Bright, bountiful berries and cherries, toasty oak and supple tannins combine to create a delightfully accessible Cabernet. See you in the City...

—Michael Jordan
Autumnal Spanish Delights

With a refreshing aromatic nose of white flowers and a note of laver-der, the 2005 Raventos i Blanc Parfum de Vi Blanc, Penedes ($13.99) is a blend of macabeo (60%) and muscat (40%), that finishes clean and bright. A splash of ripe peaches also shows through on the palate, with great acidity and a long, fresh finish. Serve as aperitif, with appetizers, or right up to the turkey!

A little more lemony citrus, with great floral character and nice acidity, the 2005 Bodegas Angel Rodriguez MartinSancho Verdejo ($14.99) is lovely. Josh Reynolds of Stephen Tanzer’s International Wine Cellar gives it 88 points: “Pungent, grassy nose, with vibrant scents of lemon, green tea, ginger and jasmine. Spicy and incisive, with brisk citrus flavors accented by herbs and minerals.” (Sep/Oct 06) This will be on my table November 23 with the turkey, of course. Perhaps you’d prefer a red wine with your roast beast? The 2004 Bodegas Vizzcarra Ramos Roble, ($14.99) from Ribera del Duero boasts a tannic backbone surrounded by cherry and a hint of cocoa. Robert Parker gave it 88 points: “…Displays elegance as well as dramatic aromatics with scents of flowers, cherries, and berries…A medium-bodied, nicely concentrated style.” (06/05)

A week without drinking Rioja is a terrible shame. The 2000 La Rioja Alta, Alberdi, Rioja ($18.99) makes for an affordable indulgence. This is a classic blend of tempranillo (90-95%) and a touch of mazuelo, exhibiting dried berries, spice box and a hint of vanilla. Its softly refined tannins will please neophyte and veteran Rioja lovers alike. Did I mention lamb, ham and turkey? —Dan Buckler

Turkey…Turkey…Turkey

2005 Mas Que Vinos, Ercavio Blanco, La Mancha (Inquire) Airen is not one of those grape varieties that receive a lot of press. Here at Bodegas Ercavio, they have raised this lowly grape to a truly terrific wine. Blended with a bit of sauvignon blanc, this white wine is dry, fresh and crisp. Reminiscent of the kiwi style of Sauvignon Blanc, I love it as an aperitif.

2005 Finca Luzon, Luzon, Jumilla ($6.99) 88 points Parker: “The 2005 Luzon is a blend of 65% Mourvedre and 35% Syrah that exhibits a dark ruby/purple color in addition to loads of blackberry and cassis fruit, good ripeness and richness, decent acidity, and a freshness undoubtedly due to the vineyards’ lofty altitudes of 2,000-2,300 feet. Consume it over the next several years.”

2004 Candela Carro, Murcia ($8.99) 89 points Robert Parker: “There are 6,000 cases of the 2004 Carro, a tank-fermented and aged, un-oaked blend of 50% Mourvedre, 20% Syrah, 20% Tempranillo, and 10% Merlot. It reveals terrific fruit intensity, copious black cherries and wild mountain berries, and notions of licorice, flowers, roasted meats, and chocolate. With supple tannin, low acidity, and abundant fruit, it is a joy to drink as well as a spectacular value. Con-sume it over the next 12-18 months. This estate is one of the top discoveries of all my tastings.”

Buen Provecho! —Anne Pickett, anne@klwines.com

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

Austria
2003 Türk Grüner Veltliner "Vom Urgentein" ..................$8.99
2004 Leithner Grüner Veltliner Loess .........................$8.99
2004 Stadlmann Zierfandler Classic .........................$15.99
2004 Berger Blauer Zweigelt (1L) ...........................$13.99
2005 Berger Grüner Veltliner (1L) ............................$10.99
2004 Weingut Pfaffl Grüner Veltliner Weinviertal DAC ....$17.99
2004 Nikolaihof Frühroter Veltliner Halbtrocken ..........$29.99
2005 Prager Grüner Veltliner Hinter der Burg Federspiel ....$21.99
2005 Hiedler Grüner Veltliner Löss ...........................$13.99

Germany
1969 Dr. Pauly Bergweiler Bernkasteler Badstube Spätlesen ....$64.99
1996 Bert Simon Serrig Würzberg Riesling Spätlese ............$17.99
2003 August Kesseler Spätburgunder ..........................$22.99
2003 Bercher Burkheimer Feuerberg Spatburgunder ..........$22.99
2004 August Kesseler Rieslings “R” A.P.#6 ......................$9.99
2004 Schlossgut Dietl Rosé de Dietl ..........................$18.99
2004 Kalinda Hattenheimer Riesling Dry .....................$9.99
2005 Ökomonier Rehholz Müller-Thurgau Dry ...............$11.99
2005 Ökomon. Rehholz Vom Buntsandstein Spatburgundy Dry ...$29.99
2005 Ökomonier Rehholz Vom Rotliegenden Spätlesen Dry $29.99
2005 Fritz Haag Estate Riesling ..................................$16.99

All tastings are from noon to 3 p.m. in San Francisco and 1 p.m. 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. Prices TBA.

Saturday, November 4: Rhone in San Francisco. Italy in Redwood City. In San Francisco, Molin will pull out all the stops with the hearty reds of the Rhone to warm those cold winter nights. Mike Parres does one of his fantastic (and popular) Italian tastings.

Saturday, November 11: Spain in San Francisco. Pinot Noir from Oregon and California in Redwood City. Anne Pickett will make a special appearance in the San Francisco store to show us her greatest new releases from España. A fun event with a very special gal! In Redwood City, the ever-popular Martin Reyes shows us his latest and greatest favorite Pinots from the West Coast.

Saturday, November 18: Pinot Noir from California and Oregon in San Francisco. Burgundy in Redwood City. Just in time for Thanksgiving dinner! In San Francisco, Mike Jordan picks his favorite Pinot Noirs from Oregon and California. Keith Wollenberg does his annual pre-Thanksgiving Burgundy tasting in Redwood City.

Saturday, November 25: Bordeaux in San Francisco and Redwood City. Ralph and Steve will pour from the 2003 vintage with one white, one Sauternes and eight reds including one older vintage Bordeaux.

—Scott Beckerley, Jeff Garneau

ALSACE/LOIRE

Alsace
Charles Baur Cremant d’Alsace ........................................$14.99
2004 Charles Baur, Pinot Blanc .........................................$11.99
2004 Jean Becker Gewürztraminer Grand Cru Froehn ........$18.99
2004 Jean Becker Muscat Grand Cru Froehn ....................$17.99
2004 Domaines Schlumberger Riesling Saering Grand Cru ...$18.99
2004 Boeckel Sylvaner Vieilles Vignes .............................$13.99

Loire
François Pinon Vouvray Pétillant Brut ............................$16.99
Domaine de l’Ecu, Bossard, Cuvée Ludwig Hahn Sparkling ..$13.99
2002 Joel Taluau St. Nicolas de Bourgueil Cuvée Domaine ...$14.99
2003 Domaine Fouet Saumur Champigny .........................$18.99
2004 Joel Taluau St. Nicolas de Bourgueil Vieilles Vignes ....$16.99
2004 Clos Roche Blanche Touraine Sauvignon Blanc .......$12.99
2004 Guy Bossard Muscadet Sur Lie, Expression de Granitic $15.99
2004 Didier Dagueneau Blanc Fumé de Pouilly .................$42.99
2004 Didier Dagueneau Pouilly-Fume Silex ......................$79.99
2005 Domaine Daunly Sancerre ........................................$15.99
2005 Tessier Cheverny Rouge (pinot noir/gamay) ...............$12.99
2005 Grange Tiphaine Touraine-Amboise Bel Air Sec ........$11.99
2005 Beneditie de Rycke Coteaux du Loir Blanc ..............$14.99
2005 Clos Roche Blanche Touraine Pineau d’Aunis Rosé ....$12.99
2005 François Pinon Vouvray Cuvee Tradition ....................$15.99
2005 Domaine de la Pépière Classique Muscadet Sur Lie ...$10.99
2005 Domaine de la Pépière Cepage Côt ..........................$12.99
2005 Domaine Patrick Coulbois Pouilly-Fume Les Charne ....$17.99

Loire, Alsace and Beyond: Adèle Rouzé

The daughter of a respected vigneron, 26-year-old Adèle Rouzé, a certified land appraiser, is following in her father’s footsteps producing wine. After her studies were finished and following a stint in Bordeaux Adèle came home with the idea of making her own wine. She works parcels of old vines some planted in the 1920s and 1930s and others around 1950, all south/south-east facing mostly on the left part of the Cher river in Central France. She cultivates only sauvignon blanc, using only natural products in the soil.

Quincy is part of a large group of wine-growing regions in the eastern Loire Valley, not far from Menetou-Salon, Sancerre and Pouilly-Fume, known for bright racy sauvignons infused with minerality that are refreshing, slightly citric and always fun. The soils in Quincy are sandy with gravel, giving more immediate wines for drinking young, whites to enjoy in the first two or three years for all their snappy fresh, herbal goodness. Adèle’s entire production of the 2005 Adèle Rouzé Quincy ($14.99), around 8000 bottles a year, fits into one tank where it is kept on its lees until bottling after one racking and a slight filtration. Enjoy!

—Jeff Vierra
A Sterling Thanksgiving

Thanksgiving is a time for reflection, football and the smell of a broom closet. Oops, I meant to say the smell of turkey. Thanksgiving turkey… an endless loop of Jim Barr jokes that beg to see the light of day. But Thanksgiving is about history, invasion and Sterling Vineyards wine. Let me take you back to the beginning…

The Santa Maria was the first of the ships to set anchor in the Bay of Pigs. The New World. America. But it looked a LOT like Norway.

Captain Ishmael James Barr (“call me Ishmael”) and his crew reached the rocky shores of Plymouth, Duster on the third Thursday of November. They bore glad tidings. They bore gifts of Sterling wine. Truth to tell, they bore everyone.

The native people greeted the seafaring contingent warily; they’d already coughed up Manhattan for peanuts, and they weren’t about to get shafted again. The usual beads and pleasantries were exchanged (“How about those Yankees?” “You look great! New headdress?”). By and by the discussion turned to the evening meal. “We’ll bring the wine,” said Captain Barr. And so they did.

The table was set for fifty. Not a moveable feast. An amazing array of comestibles assaulted the senses of the contingent: A maze of maize and ferries of cranberries. Haystacks of stuffing. Dams full of yams. Green eggs and hams. And the bird… my word! More wings than an airport runway. More breasts than a Russ Meyer movie. And the Patriots were playing the Chiefs on TV.

Captain Ishmael’s crew presented the wines: Sterling Vineyards library wines of such breadth, the ’76, ’77 and ’78. ’82, ’84 and ’86. ’87, ’90, ’91 and ’92. Napa bottlings, priced to buy and ready to drink; Reserves, full and rich and concentrated. Diamond Mountain Ranch selections, crafted in the style of the great wines of Bordeaux.

There were larger bottles too: magnums and double magnums, six liters and nine (A whole case in a bottle!). An amazing selection, direct from the winery. Captain Ishmael flushed with pride and the change of life. The Patriots-Chiefs contest began.

The meal was a great success. Until dessert.

 Giant pies made from pumpkins were brought out, scirocco warm and as aromatic as a French subway. What followed may have been the swiftest unraveling of diplomatic relations since the barf in the Japanese Prime Ministers lap thing.

The native people brought out bowls of cream that had obviously been whipped mercilessly. Whipped and whipped, until it flowed no more. The cream lay motionless.

Captain Ishmael was appalled. This blatant violation of the world torture ban would not be tolerated. He and his crew rowed back to the Santa Maria and set sail. As Captain Ishmael J. Barr peered through his telescope, he asked his first mate what part of the cargo hold he had put the Sterling wines that were brought back to the ship. “I thought you brought them,” said the mate.

Reverse gear. Running up the beach. But the table… and the wines… were gone.

Game over. Chiefs won.

—Joe Zegulder

Jim’s November Gems

Returning for its third D-I engagement of the last twelve months is the Aimery Sieur d’Arques “1531” Cremant de Limoux ($9.99) and with its six months of further bottle development, it is even better than before. It offers up layers of green apple, pear and citrus fruit with a fine bead and an oh so delicate hint of hazelnut. If you loved the 1531 the first time around we suggest you stock up. More lushness, more viscosity and an even finer bead. Eby has told me that this is our everyday house sparkler for the year. 

The 2005 Kalinda Dry Creek Sauvignon Blanc ($9.99) offers a lovely nose of fig, red clover, and melon lead immediately into a viscous, lush sauvignon blanc that is not only a lovely wine to have as a cocktail, but one that would be well-suited for an ahi tuna or salmon dinner. Vanilla has informed me that this little gem is our other house white for the month.

The 2005 Domaine de Chevalier Rosé, Pessac-Leognan ($10.99) is here just in time for the holidays. With its bright strawberry to raspberry fruit characteristics underscored by that typical Graves mineral-ity, this dry, clean, crisp cabernet-based wine will work wonders at your table. And I do believe this is our first offering of rosé from Domaine de Chevalier, which is one of my favorite Graves producers.

From a 40-year-old property, the 2003 Château Serilhan, St-Estèphe ($19.99) is a stunner, loaded with cassis, currants and other black fruits both on the nose and in the mouth. It is complex, layered and long, and is vinified to be drunk near-term and over the next several years. This will be one of our housereds for the month.

Finally, returning for its third DI engagement this year is one of my favorite wines, the 2003 Château de Montfaucon, Cotes du Rhone ($9.99). It is rich, broad, ready to drink, worth a case or two in your cellar for day-to-day consumption (especially for such meals as stews and ragout), and enough written… buy it and thank me later. Anderson has for the third time informed me that this is our house red for the month.

If you have any questions about these selections, you can email us at jimbarr@klwines.com. Enjoy this month’s wines!

—Jim, Anderson, Eby and Vanilla

K&L Staff


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

In Phoenix: Kerri B.
**Grand Siecle: The Sun King**

Laurent Perrier is a big Champagne house, but unlike most of the big houses, they produce very little of their prestige cuvee. Moet & Chandon is synonymous with Dom Perignon and Roederer with Cristal. Only a few fanatics know about Laurent Perrier Grand Siecle.

Grand Siecle has been difficult to sell for Laurent Perrier in the U.S. because unlike Dom or Cristal, it does not carry a vintage date, a feature that U.S. consumers associate with quality. The current cuvee of Laurent Perrier “Grand Siecle” ($79.99) that we offer is even better than one vintage. It is a blend of three very good vintages: 1993, 1995 and 1996. This is the 17th Grand Siecle that LP has released. The first came out in 1960 with a blend of 1952, 1953 and 1955.

Another hurdle the Grand Siecle faces in the U.S. is the name; it is hard to pronounce. It sounds to me like “Grand See Eck” when a native speaker says it quickly. We sometimes call it the Sun King here at K&L, since the name is inspired by the prosperous period of time when Louis XIV ruled France. Name aside, it is what is inside that counts, and this Champagne is made entirely out of Grand Cru fruit, the best that they can purchase and less than 10% of their entire production. It is half chardonnay and half pinot noir.

The Grand Siecle has glorious detail and complexity on the bouquet. In the mouth, the bead is ultra fine; it is hard to imagine smaller bubbles. The flavors are polished and fresh but still fully developed, a testament to the precise blending of the three great vintages. I have found this wine to be more elegant than Dom Perignon and more complex than Cristal. I hope that you will try it this holiday!

We also have a limited quantity of the tiny production 1997 Grand Siecle Cuvee Alexandre Brut Rosé ($99.99). From the masters of rosé, this is incomparable! It is composed exclusively from Grand Cru fruit, 80% pinot and 20% chardonnay. It has a gorgeous pink hue, and fine, delicate Pinot Noir fruit. It is very long and refined on the finish.

Drop me an email at garywestby@klwines.com and say “add me to your list” to be the first to know about offerings and news. Or contact me at 1-800-247-5987 ex 2728. A toast to you!  
—Gary Westby

**Give Thanks to this Champagne!**

As we launch into the month of Thanksgiving I am pleased to have the return of two marvelous Champagnes from producer Michel Arnould.

The first of these is the Michel Arnould Verzenay Brut Reserve ($25.99). The blend is 65% pinot noir and 35% chardonnay. The nose is nutty and clean. This is a dry style with low dosage (10 grams per liter). All of the fruit used is from the 2000 and 2001 vintage. In the mouth, an initial zippy, lemony characteristic followed by flavors of Bing cherries, apples and a light bit of honey on the back of the palate. All of this combines with the hazelnut aspect of the pinot noir fruit to produce a memorable Champagne. Why drink copycats from other countries when you can have the real thing for less than $26?

The “big sister” wine to the Brut Reserve is the Michel Arnould Grand Cuvee Brut ($29.99). Although drier than the Brut Reserve (9 grams of dosage per liter), the Grand Cuvee comes off creamier and richer. This is probably due to the fruit being entirely from the 1998 harvest (though it is not labeled as such). Identical blend to the Brut Reserve. Freshly roasted hazelnuts on the nose with lush ripe cherries and tart apple scents. On the palate, tart cherries mingle with cream and toast. Cocoa flavors on the finish. Both of these Champagnes have an elegance and delicacy and both are bold Champagnes unparalleled in value! A perfect way to start your holiday, or to enjoy with pumpkin pie at the finish. Happy Thanksgiving!  
—Scott Beckerley
WHITE BURGUNDY/BEAUJOLAIS

NV Chardonnay Plaisir des Princes ..............................................$6.99
2005 Macon Charnay, Domaine Renaud .................................$11.99
2005 Macon Solutré, Domaine Renaud ..................................$11.99
2004 St. Veran, Domaine des Nembrets .................................$13.99
2004 Bourgogne Hautes Cotes de Beaune, Domaine Arnoux ..$14.99
2004 St. Veran, Domaine de la Croix Senaillet .......................$14.99
2004 Chablis “Montmains,” 1er Cru, Vocoret (375ml) .........$14.99
2004 Pouilly-Fuissé, Clos Reissier .........................................$14.99
2004 Bourgogne Chardonnay, Signature, Maison Champy ....$15.99
2004 Pouilly-Fuissé, Domaine Pinson ......................................$16.99
2005 Bourgogne Blanc, Château Laboure Roi (Meursault) ...$16.99
2004 Pouilly-Fuissé, Noël Leprince .........................................Inquire

Bright, attractive and extraordinarily well priced!

2004 Chablis, Domaine Pinson .................................................$16.99
2004 Pouilly Fuissé, Domaine des Nembrets .........................$18.99
2004 Pouilly Fuissé, Domaine Jean-Pierre Seve .....................$19.99
2004 St. Romain, Champy ......................................................$20.99
2004 Pernand-Vergelesses Blanc, Maison Champy ...............$21.99

This is a baby Corton Charlemagne, with lovely minerality.

2004 Bourgogne Blanc, Château de Puligny Montrachet ......$22.99
2004 Hautes Cotes de Nuits, Cuvée Marine, Anne Gros .......$25.99
2004 St-Aubin “Frionnes,” 1er Cru, Domaine Jomain ..........$27.99
2003 Marsannay Blanc, Domaine Joseph Roty .......................$27.99
2004 Monthelie Blanc, Château de Puligny Montrachet ..........$27.99
2004 St. Aubin 1er Cru, Murgers Dent de Chien, Champy ...$29.99

Extraordinary value, this is essentially Puligny Montrachet for a great price!

2004 St-Aubin “Murgers Dent de Chien,” 1er, V. Girardin....$29.99
2004 Chablis “Monte de Tonnerre,” 1er Cru, Long-Depaquit $32.99
2004 Meursault, Grands Charrons, Deux Montille ...............$40.99
2004 Chassagne-Montrachet, Château de Puligny Mont. ......$41.99
2004 Chassagne-Montrachet, V.V., Dom. Fontaine Gagnard ..$41.99
2004 Puligny-Montrachet, Domaine Bernard Morey .............$43.99
2004 Puligny-Montrachet, Château de Puligny Montrachet ..$46.99
2004 Puligny-Montrachet “Perrieres,” 1er Cru, Jomain .........$49.99
2003 Meursault “Porzots,” 1er, Château de Puligny Mont. ...$53.99
2004 Puligny-Montrachet “Pucelles,” 1er, Domaine Jomain ....$54.99
2004 Chablis “Grenouilles,” Grand Cru, Domaine Drouhin ....$56.99
2004 Chass-Mont 1er, Boudriotte, Dom. Fontaine Gagnard ....$56.99
2004 Meursault, Meix Chavaux or Vireuils, Domaine Roulot $58.99
2004 Chassagne-Montrachet, 1er, Clos Murees, Dom. Fontaine Gagnard .... $59.99
2004 Chassagne-Montrachet 1er, Chenevottes, Dom. Fontaine Gagnard .................................$59.99
2004 Chassagne-Montrachet, 1er Cru, Marquis Laguiche .....$63.99
2002 Chablis “La Moutonne,” Grand Cru, Long Depaquit ....$64.99
2004 Beaune Clos des Mouches, Blanc, Domaine J Drouhin ..$64.99
2004 Chass Mont 1er, Caillerets, Dom. Fontaine Gagnard ....$65.99
2004 Meursault “Perrieres,” 1er Cru, Ch. De Puligny Mont. ..$68.99
2004 Corton Charlemagne, Grand cru, Domaine Moïlard ....$74.99
2004 Puligny-Montrachet “Folatières,” 1er, Ch de P-Mont. ...$76.99
2004 Meursault “Perrieres,” 1er Cru, Girardin .................$76.99
2004 Meursault “Charmes,” 1er Cru, P-Y Colin-Morey .........$78.99
2004 Chassagne-Montrachet “Champs Gain,” 1er Cru, Niellow ..............................................$81.99

2004 Chassagne-Montrachet “Clos Maltroie,” 1er Cru, Niellow ..............................................$82.99
2004 Corton-Charlemagne Grand Cru, Joseph Drouhin .......$89.99
2004 Corton-Charlemagne Grand Cru, Girardin .................$99.00

Also available in half bottles for $47.99

1999 Meursault “Goutte D’Or,” 1er Cru, Comtes Lafon ......$119.95
2004 Bienvenues-Bâtard-Montrachet Grand Cru, P. Pernot $123.99
2004 Bâtard-Montrachet Grand Cru, Paul Pernot .............$149.95
2004 Bâtard-Montrachet Grand Cru, Etienne Sauzet .........$199.95
2004 Chevalier Montrachet Grand Cru, Girardin ...............$240.00
2004 Montrachet, Grand Cru, Marquis Laguiche (Drouhin)$335.00
2003 Le Montrachet Grand Cru, Louis Latour .................$549.95

Beaujolais

FRV100 (Method Ancienne) Sparkling Beaujolais, Domaine Terres Dorées, Jean-Paul Brun ..........$14.99
This demi-sec, off-dry, low-alcohol sparkler is full of fun and a delight to drink.

2005 Chiroubles, Maison Joseph Drouhin .............................$12.99
2005 Brouilly, Maison Joseph Drouhin .................................$14.99
2004 Morgon, Domaine Ruet .................................................$14.99
2004 Brouilly, Vieilles Vignes, Domaine Ruet .....................$15.99
2004 Chenas, Domaine Pascal Granger .................................$15.99
2005 Moulin-a-Vent, Maison Joseph Drouhin .......................$17.99
2004 Moulin-a-Vent, Domaine Pascal Granger .......................$17.99

Domaine Renaud

We have had an unbelievable string of luck with these wines over the past few vintages, and I have come to look forward to what each new vintage has to offer, especially this year’s 2005s. Each year my appreciation for the efforts Pascal and Mireille Renaud grow. This young couple manages their small Domain, only 12 hectares, with vines growing in the Macon, Pouilly-Fuissé, and St. Veran. Within their new cuverie, built about five years ago, they work predominately with stainless steel and large German foudres. This is done to maintain brightness and freshness of the fruit and the purity in the expression of the terroir. I think they have achieved this, once more with these terrific 2005s. These are wines that exceed expectation, bright lifted aromatics, fresh and driving acidity that balances ripe and round fruit.

2005 Domaine Renaud, Mâcon Charnay ($11.99)
The wines from Mâcon Charnay typically have a soft floral nuance; I think it is the higher concentration of granite in the soils. This wine perfectly expresses this terroir! Behind ripe orchard fruit on the nose is the tell-tale floral character. The palate is moderately round with delicious ripe orchard fruits and just a hint of cream. It possesses plenty of charm, and is capable of winning over die-hard burgundy fans as well as adventurous California Chardonnay drinkers.

2005 Domaine Renaud, Mâcon Solutré ($11.99)
This wine hails from the higher hillside vineyards under the monolith Solutré. These vineyards tend to be steeper, have better drainage, experience cooler evenings and most importantly tend to have more limestone and chalk in the soil. As you would expect, this is a wine with more focus and cut and a pronounced mineral vein. The ripe apple and pear fruits elegantly balance the minerality on the palate and it possesses remarkable length. This is a terrific Burgundy bargain

—Kirk Walker
<table>
<thead>
<tr>
<th>Year</th>
<th>Region</th>
<th>Vineyard</th>
<th>Winery</th>
<th>Price</th>
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<td>“Les Cras,” Barthod</td>
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<td>2001</td>
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<td>Musigny, Grand Cru, J-F Mugnier</td>
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### Pour Votre Plaisir

**Monnier Meursault Bargains!**

On a recent trip to Burgundy I had the chance to taste the wines of Domaine Jean Monnier. Winegrowers since 1720, this family makes both reds and whites. The change of generations has led to an improvement in their wines, but the world has not yet beaten a path to their door. We are pleased to be able to bring them to you directly, at most favorable prices.

The 2003 Bourgogne Aligoté ($10.99) is spicy and bright with rich fruit from the warm vintage and lovely acidity. The 2004 Meursault Chevalières ($29.99) is long, elegant and balanced, with pronounced Meursault minerality. The 2004 Meursault Clos du Cromin ($29.99) comes from near the Volnay border, and shows lime notes and a softer character than the Chevalières. We also have imported two premier Crus, from two of the top vineyards in Meursault, the 2004 Meursault 1er Cru Charmes ($41.99) with rich round fruit and lots of charm and weight, as well as the 2004 Meursault 1er Cru Genevrières ($41.99), which has a more vibrant focus and more prominent minerality, as it comes from the desirable upper portion of this vineyard.

Finally, we were lucky enough to get a wonderful red, the 1999 Pommard 1er Cru Clos de Citeaux ($41.99). It is from a 15-acre family-owned monopole vineyard located in Grands Epenots, adjacent to the famed Comte Armand Clos des Epineux. It was an ancient holding of the Monks of the Abbey of Citeaux, since 1207. Chosen for a walled vineyard in 1200, and in continuous cultivation for about 800 years, this is a special place. The wine has length, elegance, pretty cherry notes and comes from a great vintage. And it sells for a song, thanks to our direct import. Don't miss it!

Á Sante! —Keith Wollenberg

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Visit our award-winning website [www.klwines.com](http://www.klwines.com) for the latest in great wine.
To be ahead of the game and get email updates on wines that don’t make it into the newsletter or to be the first with an opportunity to buy, get on Greg’s Italian Wine Update email list by contacting Greg at greg@klwines.com or call 800-247-5987 ext 2713.

Pre-Arrivals
Pre-Arrival Barolo!

1999 Aldo Conterno Barolo “Bussia”-95+ points Stephen Tanzer.....$59.95
2001 Aldo Conterno Barolo “Bussia”........................................$59.95
2001 Aldo Conterno Barolo “Cicala”-95 points Stephen Tanzer....$79.95
1999 Aldo Conterno Barolo “Cicala”-95+ points Stephen Tanzer...$89.95
2001 Aldo Conterno Barolo “Cicala” (1.5L)-95 points Tanzer ...$174.95

In Stock:
Tuscany

2005 Maritma Sangiovese “4 Old Guys”-A new cuvee..................$7.49
2003 Rocca di Montegrossi Chianti Classico (375ml)...........$10.99
2004 Poliziano Rosso di Montepulciano..................................$11.95
2003 Rocca di Montegrossi Chianti Classico............................$17.99
2004 Felsina Chianti Classico Chianti Classico......................$17.99
2003 Querciabella Chianti Classico.......................................$23.99
2001 Poliziano Vino Nobile “Asinone”-92 points Wine Spectator..$33.99
1997 Fanetti Vino Nobile di Montepulciano Riserva..................$34.99
2001 Castello di Fonenturli Chianti 3 Glasses Gambero Rosso ....$34.95
2001 Rocca Montegrossi Chianti C Ris “Marcellino” (1.5L).....$59.99

MONTALCINO

2001 Pian dell’Orino “Piandorino”.........................................$17.99
Awesome Super Tuscan for a song!

2004 Sesta di Sopra Rosso di Montalcino...............................$19.99
The stunning quality of the 2004 vintage will blow you away in this wine.

2001 Pian dell’Orino Rosso di Montalcino .................................$39.99
Great power and structure seems more Brunello than Rosso!

2004 Valdicava Rosso di Montalcino......................................$26.95
2001 Ferrero-90 points Wine Spectator..................................$29.99
3 Blue Stars: Veronelli’s top score!

2001 Poggiarello Brunoello...................................................$29.99

2001 Baricci-90 points Wine Enthusiast.................................$34.99
4 Stars: The 2001 Baricci is full of the classic “Montosoli” nose, black cherry, cinnamon, anise, cardamom and leather. The power of this vintage really shines through and sangiovese’s linear nature stretches the frame of this feminine wine to Amazonian proportions.Focused, long, complex and structured, the finish stands out while ripe layers of spicy black cherry and plum are deposited onto your tongue. Vital, lithe, colorful, the 2001 is the best Baricci for me since the 1985. It must be something for your cellar. (Greg St.Clair, K&L Italian buyer)

2001 La Fortuna-90 points Wine Spectator.............................$34.99
3 Stars: The wine’s sweet ripeness is full of intense plum and dark cherry aromatics that seem poised to jump out of the glass. The thick, lush, yet dazzlingly fresh fruit character is accentuated with hints of earth, spice and mineral that is wrapped around a powerful foundation. (Greg St.Clair, K&L Italian buyer) 3 Glasses Gambero Rosso!

2001 Argiano.............................................................................$39.95
93 points Stephen Tanzer: “Full red. Highly complex aromas of medicinal black cherry, mocha, licorice and black olive, with a roasted aspect and a whiff of celery seed. Sweet, densely packed and concentrated, with lush, seamless dark fruit flavors spreading out to saturate the palate. A big, firmly structured Brunello that finishes with ripe tannins and intriguing hints of iron and peat.”

2001 Collosorbo.................................................................$39.95
92 points Wine Enthusiast: “A standout wine thanks to lush red apple and cinnamon, cofee, tobacco, cherry cola, spice and peach cobbler-like aromas. Tasty, long finish with firm tannins and a flavorful, fruity tail.”

2001 Talenti-92 points Wine Enthusiast..................................$39.95

2001 Pian dell’Orino Brunello...............................................$39.99

Podere Rinascimento

In 1967 the Consorzio Brunello di Montalcino was formed by a small band of producers. The Consorzio guided producers in marketing, production and the legal requirements in a region that was not the leading edge of wine in Italy or anywhere else, for sure. Amongst the first group of producers hardly any even had a label, so the Consorzio made a label showing the building in which the Consorzio is housed in “downtown” Montalcino, and many of the wineries inserted their name. Today there are 204 members and about 10% of those don’t bottle their wines. Instead, these 28 or so wineries sell their grapes. Two of these are now directly imported by K&L: Baricci “Colomboia di Montosoli” and Podere La Fortuna.

Nello Baricci’s small parcel of land sits on a hill called Montosoli and is one of Montalcino’s most prized and renowned vineyards. Nello is a man of the earth, his body shows the years of effort spent working his estate yet when you look in his eyes it is like gazing into a moonless night sky with thousands of stars shining towards you. There is something magical about this humble man. Mike P and I visited the estate, tasted through the different botte (wooden tanks). One after another, Brunello and Rosso, all left the same signature of Montosoli on our palates. It starts out as a mixture of black cherry, soft leather, plum, cinnamon and earth and weaves these flavors together changing textures as the wine airs. While drinking the 2001 Baricci Brunello di Montalcino ($34.99) at dinner with his family, I asked if we could taste something older. I was thinking the 1998 or 1996. Nello’s son Graziano took off for the cellar returning with the 1985. It must be something for your cellar. (Greg St.Clair, K&L Italian buyer)

Gioberto Zannoni’s 2001 La Fortuna Brunello di Montalcino ($36.99) (1.5L $66.99) has just been awarded Gambero Rosso’s 3 Glass Award as one of Italy’s top wines of the year! We’ve long believed in the quality at this winery and thought that their unique blend of ripe plumy fruit accented with hints of earth, spice and mineral would be an instant hit here in America. The supple textures that Gioberto’s wines have allow the wine’s powerful structure to blend in and not dominate on your palate. La Fortuna is situated on the eastern slope of Montalcino, bordered by Fuligni and Siro Pacenti, a couple of super famous names in Montalcino. The 1999 La Fortuna Brunello di Montalcino Riserva ($44.99), 92 points Wine Spectator, is a glorious wine capable of aging another 10-20 years showing the impeccable balance of this astonishing vintage.

The 2004 vintage is fantastic, and the wines are sensational! Try the 2004 Baricci Rosso di Montalcino ($18.99) or the 2004 La Fortuna Rosso di Montalcino ($17.99) and see the quality now!

—Greg St. Clair
1997 Famiglia Anselma Barolo “Adasi” ..................................$74.99
2001 Einaudi Barolo “Neri Cannubi”-91 points Wine Spectator...$69.99

Trentino-Alto Adige and Friuli

2005 Blason Pinot Grigio .....................................................$8.99
Don’t wait to try this absolutely stunning Pinot Grigio!
2005 Blason Tocai Friulano....................................................$8.99
2005 Blason Cabernet Franc ..................................................$8.99
2005 Blason Sauvignon ..........................................................$9.99
2005 Blason Chardonnay........................................................$9.99

Lombardia & Veneto.

2003 Corte Rugolin Valpolicella Classico-1 Glass Gamb Rosso $8.99
2001 Corte Rugolin Valpolicella Classico Superiore Ripasso $16.99
2001 Luigi Righetti Amarone...................................................$24.95
Bellavista Franciacorta Brut..................................................$27.95

Other Regions

2004 Arancio Grillo..............................................................$5.99
2004 Arancio Nero d’Avola .....................................................$5.99
2004 Planeta La Segreta Bianco & Rosso .................................$11.95
2003 Feudi di San Gregorio Rubrato Aigrigianos..................$11.99
2004’Antiche Terre Fiano d’Avellino ......................................$16.99
2004 Valle dell’Acate “Il Frappato”-2 Glasses Gamb Rosso ......$17.99
2003 Valle dell’Acate Cerasuolo di Vittoria .............................$17.99
2003 Feudi di San Gregorio Fiano di Avellino “Pietra Calda” $23.99
2003 Feudi di San Gregorio Greco di Tufo “Cutizzi” ............$23.99
2004 Planeta Syrah...............................................................$34.95
2004 Planeta Nero d’Avola Santa Cecilia .................................$34.95
2004 Planeta Chardonnay........................................................$36.99

November’s Picks

And now, for something completely different for your Thanksgiving holidays. On March 1 Greg and I were in the Emilia Romagna, looking to find a Lambrusco producer to bring in for K&L. We found one, and this winery ROCKS!

Ca Berti Grasparossa di Castelvetro “Tipico” Dry ($8.99) 85% lambrusco grasparossa and 15% fortana. On the palate you will find cherry cola and wild berries and plums. Dry and light on the alcohol, good acid and low tannins. Buy two bottles as it will go fast.

Ca Berti Lusbrusco Grasparossa di Castelvetro “Classico” semi-dry ($8.99) This wine starts off a little sweeter. Fragrant and fruity, richer and fuller on the palate, which brings you blackberries and maraschino cherries, wonderful effervescent with a long and dry finish. Trust me, cheese tortellini and this go so well together!

Piedmont

2004 Ruggeri Corsini Barbera d’Alba ....................................$12.99
Vibrant, incredibly balanced, great finish, all stainless steel, drinking beautifully!

Intensely bold fruit, great balance in this exceptional vintage. The first time this winery has been import.
The holidays are here, and 2007 is right around the corner. Our selection of high quality, unique spirits will be just what you need for that special gift! If we don’t have what you are looking for, we are always willing to special order! For a more complete listing with descriptions and tasting notes, check out our website at kwines.com.

—Susan Purnell

**Armanac**

1966 Castarede .......................................................... $164.99

The House of Castarede, founded in 1832, is the oldest of all Armagnac trading houses. Its prestige is based on its exceptional collection of vintage Armagnacs, with more than forty authenticated vintages (the oldest dating from 1881) crafted from the best products of the Bas Armagnac region and matured in casks more than a hundred years old.

1978 Château du Busca Tenareze ................................. $139.99

Located in the Armagnac region, Busca-Maniban is one of the most beautiful examples of 17th century architecture in Gascony. This 1978 has an orange-golden hue. Woody nose. Rancio present. Sweet on the palate, with traces of walnut and hazelnut, leading to a smoky finish.

1976 Darroze Bas Armagnac Domaine de Petit Lassies ...... $115.99

At Petit Lassies, the Baccio grape is dominant (90%). The Armagnacs produced are fat, round and very complex. According to Robert Parker, “Darroze is Considered the Pope of Armagnacs.”

1966 Veuve Goudoulin Bas-Armagnac .......................... $139.99

Dark amber in color. The long time spent in the barrel really reflects on the richness of this 1966. There are loads of rich maple syrup, deep dried prunes and raisins. But the freshness of the fruit still shines through and gives it its incredible balance and unbelievable length. Simply stunning! Beautiful gift for anyone celebrating a 40th anniversary or birthday! (Susan Purnell, K & L Spirits buyer)

**Cognac**

1980 Glenturret 26 year, Murray McDavid Mission ............ $126.99

1980 Banff 23 year, Duncan Taylor Rarest of the Rare ......... $159.99

1980 Banff 23 year, Duncan Taylor Rarest of the Rare........ $159.99

Color: Rich gold; Nose: Light, vanilla and Parma violets. Very fresh; Palate: Slightly spicy with a malty fruitiness. A gentle trace of smoke in the finish. A slightly sweet and has a crisp pine floral finish. Generations of mountaineers climb the trees to pick this wild pine fruit fresh. 35% ABV.

1976 Veuve Goudoulin Bas-Armagnac .......................... $139.99

Dark amber in color. The long time spent in the barrel really reflects on the richness of this 1966. There are loads of rich maple syrup, deep dried prunes and raisins. But the freshness of the fruit still shines through and gives it its incredible balance and unbelievable length. Simply stunning! Beautiful gift for anyone celebrating a 40th anniversary or birthday! (Susan Purnell, K & L Spirits buyer)

1989 Edradour 22 year, Port Wood, Cask Strength .............. $159.99

Wow, the combination of Edradour and a 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 whirly malt! At 51.8% ABV, a wee bit of water makes this malt blossom with flavors of milk, caramel, dried fruits and hints of spice. Outstanding!

1980 Glenturret 26 year, Murray McDavid Mission ............ $126.99

Initially very soft heathery, peat smoke fills the mouth then rich, juicy strawberries, blueberries and gooseberries roll over the taste buds, followed by honey and vanilla. This is a carnival in a glass! The influence of the Rioja casks brings mouthwatering plums and peaches to the party...delicious!


Big, rich, Darjeeling tea, Christmas cake aromas. Equally rich palate: spice cake, toffee, smoked vanilla flavors mixed with the suggestions of oak and campfires, which coat the mouth with lingering rich smoke. A classic dram! What a crime this has a sherried nose that introduces a stunning sweet caramel dessert aroma beautifully entwined with subtle suggestions of oak and polished leather. The finish is soft and dry with a delicate dispersal of sugar and spice.

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**Liqueurs**

Zirbenz Stone Pine Liqueur of the Alps (375ml) ............... $29.99

Zirbenz draws its flavor and natural red color from the freshly picked fruit of the Arola Stone Pine grown in the Austrian Alps. Zirbenz is exceptionally smooth, slightly sweet and has a crisp pine floral finish. Generations of mountaineers practiced in the art of harvest work and must ascend to high elevations then climb the trees to pick this wild pine fruit fresh. 35% ABV.

Lauria Alpensahne Alpine Cream Liqueur ........................ $29.99

Long a gem of mountain resorts in Austria’s Dachstein Alps, Lauria Alpine Cream Liqueur is a timeless union of alpine cream, Pear Williams brandy and mountain regional pears. In keeping with its artisanal heritage, Lauria offers an uncompromisingly rich and creamy flavor, complemented by a delicate pear texture. Enjoy après ski or after-dinner. 16% ABV.

**Rye Whiskey**

Hirsch Selection 21 year Kentucky Straight Rye ............... $114.99

The whisky enters the palate with warmth and then works back from the rear of the mouth to cover the entire palate with rich, multi-layered flavors. Hirsch Selection Kentucky Straight Rye is a most complex and intriguing whiskey that comes along once very rarely. Dark, rich color aged 21 years in fine oak casks, distilled in 1985 by Hirsch Distillers, Bardstown, Kentucky.
NEW!

Vinotheque Reservoir Series Wine Cabinet

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

- Standard Cabinet $1575.00
- Window Cabinet $1995.00

Plus shipping and tax if applicable.

Tritan Titanium Crystal Lead Free!

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

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

Whisperkool Cooling Units...Sale Prices!

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

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

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

LOWER PRICES!

VINO THEQUE

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 | $3402 | $2679
Vinotheque 500 | 368 | $3876 | $2925
Vinotheque 550 | 428 | $4126 | $3115
Vinotheque 700 | 528 | $4267 | $3219

QT Models

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

LOW EVERYDAY PRICES!

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

Le Cache Wine Cellars

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

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

San Carlos

Wine Storage Lockers

Plenty of lockers available!

- 24-case locker, $35.00 per month

San Francisco

Wine Storage Lockers

- 24-case locker, $35.00 per month

Wine Storage Lockers! New Rental Rates

Our Redwood City wine locker facility is temperature-controlled and very secure.

We have six sizes for your convenience: 10-case, 16-case, 20-case, 32-case, 40-case, and 60-case. The size designations are based on the assumption that your wine collection includes a combination of both cardboard and wooden cases.

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

The minimum rental period is six months.

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

Shipping Information

ALL ALCOHOLIC BEVERAGES ARE SOLD IN CALIFORNIA AND TITLE PASSES TO THE BUYER IN CALIFORNIA. We make no representation to the legal rights of anyone to ship or import wines into any state outside of California. The buyer is solely responsible for shipment of alcoholic beverage products. By placing an order, you authorize us to act on your behalf to engage a common carrier to deliver your order to you.

ALCOHOLIC BEVERAGES MAY BE SOLD AND DELIVERED ONLY TO PERSONS WHO ARE AT LEAST 21 YEARS OLD. IN PLACING YOUR ORDER, YOU REPRESENT TO US THAT YOU ARE AT LEAST 21 YEARS OLD AND THAT THE PERSON TO WHOM YOU ARE DIRECTING DELIVERY IS AT LEAST 21 YEARS OLD. When your alcoholic beverages are delivered, the person receiving delivery may be required to show identification proving that he or she is at least 21 years old. If, between date of order and date of arrival, the laws of your state change so as to make it illegal to receive the shipment, you 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.

Order your glasses via the internet at www.klwines.com
Join one of K&L's Wine Clubs for a fun and easy way to explore the wide world of fine wine. Whatever your price point, we offer a broad range of high quality wines at exceptional savings.

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

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

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

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

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

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

—Thornton Jacobs