Cos d'Estournel Tasting & Dinner

Tuesday, November 27, Jean Guillaume Prats of Château Cos d’Estournel joins us at the Hollywood store for a tasting and subsequent dinner at the Renaissance Hotel’s Vantage Room. Only 60 spots available for dinner. $150 per person (plus tax).
On sale now.

2006 Bordeaux Values

With the iffy 2007 vintage now in cellars, the dollar sinking in value and the price of older Bordeaux skyrocketing, we still have superb 2006 Bordeaux. Don’t miss these excellent wines! Sold as futures.

2006 Cantemerle, Médoc (1.5L $54.99) 90-92 pts RP $26.99
Ralph Sands: Wow! Very special wine made here in 2006, surely the best in modern times. Spicy ripe fruit with fine middle richness, sweetness and mouth-feel. Alex Brissoux: Sweet, spicy red fruit, cacao/tobacco undertone, good structure, elegant long finish, the best young Cantemerle I’ve ever tasted.

2006 d’Angludet, Margaux (1.5L $59.99) $27.99
K&L’s notes: At the property this was very good. It might be as good as 2005—maybe better. Sweet red berry aromas. Elegant cranberry flavors. 89-91 pts WS.

2006 Rouget, Pomerol (1.5L $72.99) $34.99
K&L’s notes: At Joanne—fat and fruity. Smoky toasty oak flavors and aromas. Tasted at LD Vins—very ripe, forward, fat and fruity. Long finish. Delicious wine—as good or better than their 2005! Should be fine value.

2006 Kirwan, Margaux (1.5L $85.99) $42.99
Quite dark with sweet palate entry. Some meaty notes. Flashy style. Ralph Sands: Super sweet fruit upfront. Balanced and firm on the finish. 88-91 pts RP.

2006 Clos du Marquis, St-Julien (1.5L $87.99) $43.99
We think this wine is better than their 2005. 92-94 pts WS. “Wonderful aromas of blackberries, minerals and dried flowers. Full-bodied, with a lovely core of cool fruit. Racy and caressing tannins. Excellent.”

2006 Malescot-St-Exupéry, Margaux (1.5L $97.99) $46.99
A stunning wine in 2006. Great value. 92-94 pts WS. “Lots of blackberry and spice character, with chocolate undertones. Full-bodied, with lovely fine tannins and a long finish.”

2006 Haut-Bailly, Pessac (1.5L $94.99) $58.99
Ralph Sands: Lovely fresh high-toned fruit, very solid, racy acid, claret style—not overdone, fine balance. 92-94 pts WS.

2006 Pontet-Canet, Pauillac (1.5L $149.99) $69.99
Another smashing success for this property. On a level with their 2005. 93-95 pts RP. Fabulous wine—a superb bargain compared to the 2005.

2006 Pichon-Lalande, Pauillac (1.5L $244.99) $118.99
Much better than their 2005 version. 94-96 pts RP. “This gorgeous wine represents an updated version of the 1996.”

—Clyde Beffa Jr

Holiday Shopping? Done!

1996 Pierre Moncuit Blanc de Blancs Vintage Grand Cru
Champagne .........................................................$54.99
From one of the most heralded villages in the Côte de Blanc, Le Mesnil sur Oger, the 1996 Pierre Moncuit Blanc de Blanc, comes from chardonnay grown in extremely chalky soils. The resulting champagnes are mineral-rich and start to best express themselves after about ten years in bottle.

1999 Moët & Chandon Cuvée Dom Pérignon Brut
Champagne ..........................................................$124.99
90 points Wine Spectator: “There’s a high-toned minty graphite accent to the aroma, with a citric edge on the palate. The structure is overlaid with lemon and bread dough notes. Best from 2008 through 2020.”

2005 Caymus “Special Selection” Napa Cabernet Sauvignon ..$159.00
92-94 points Robert Parker: “A barrel sample of the 2005 Cabernet Sauvignon Special Selection offers terrific fruit intensity and purity, a more laid-back style, a meaty, chewy texture, and impressive opulence as well as length. It should evolve for 10-15 years.”

—Trey Beffa

2005 Bordeaux UGC Tasting, SF

On Saturday, January 19 (3-6 p.m.) the Union de Grand Cru (UGC) tour will stop at San Francisco’s Federal Reserve Building. Taste more than 50 Bordeaux châteaux including 2005s from Pichon-Baron, Léoville-Barton, Langon-Barton, Pontet-Canet, Haut-Bailly, Angludet, Lascombes and many more. We will have many 2005s for sale that day. $85/person. On sale now.
Two Very Fine Bordeaux Events

As the winter approaches and red wines dominate the wine scene, we have two exceptional wine events scheduled to whet your palate. First, we welcome Jean Guillaume Prats, manager of Château Cos d’Estournel, to Hollywood’s Vantage Room on November 27 for a dinner and tasting. Enjoy some great wines from this fabulous property—including their first white wine! On Saturday January 19, 50 Bordeaux chateau owners/winemakers/managers come to San Francisco’s Federal Reserve Building to show their great 2005 vintages. Prices and information are on the web and in the stores. Have a good Turkey day!

—Clyde Beffa Jr

Bearden’s Bordeaux Picks

I continue to sing the praises of the 2004 vintage in Bordeaux as a crop of balanced, fresh tasting wines that are both traditional in style and approachable in nature and that have the balance and acidity to age well. Here are few that I strongly recommend:

2004 Domaine de Chevalier, Pessac-Leognan ($44.99) This is a fantastic Graves combining richness, elegance and complexity. Gravelly, earthy scents lead to a very warm, fruity middle of currants, cherry and minerals. The long, subtle graphite-laced finish is gentle and complex.

2004 Chateau du Tetre, Margaux ($29.99) An affordable fifth growth producing tasty, approachable wines that are flashy, but never over the top. This has aromas of coffee, oak, raspberries and spice. Rich and exotic, there are oodles of sweet fruit and toasty mocha in the middle until the tannins clamp down on the finish. This may just be THE bargain of the vintage.

2004 Gruaud-Larose, St-Julien ($37.99) One of the most consistent and affordable of the second growths, this property has turned out another well-priced beauty. This is amazingly easy to drink already and shows plenty of deep, dark fruit on both the nose and palate. Spicy and lively, there is great balance between the sweet fruit and the silky tannin on the elegant finish.

2004 de Pez, St-Estèphe ($29.99) 91 pts WE: “Dark, dry tannins are what good St-Estèphe are all about when young and de Pez doesn’t disappoint. But it does more, with refined black plum skin flavors, a rich mix of spices and mint, and a refreshing streak of acidity...” This may be one of the best wines this property has ever made.

2004 Lynch-Bages, Pauillac ($52.99) This overachieving fifth growth is the tightest and most powerful of this flight, but is approachable with decanting and represents amazing potential and overall quality. Aromas of iron, oak and sweet cherry leap from this tenses, taught wine. The palate is dense and quite rich with a solid core of black fruit and a surprisingly sweet finish.

Chip’s Quips

Psst. I’ve got a secret. Are you ready? THE HOLIDAYS ARE COMING! Okay, so it’s not a secret. But you know what that means: Bubbles! Here are a few faves to help you choose.

Billecart-Salmon Brut Reserve Champagne ($38.99) The Billecart Brut Reserve has been the same blend since 1945. The aromas from this finely balanced champagne waft from the glass, emphasizing freshness, pears and white flowers. With full, round flavors on the palate, this champagne has great attack and presence defining what non-vintage Bruts should be all about.

Charles Heidsieck Brut Reserve Champagne ($29.99) A great value! Charles Heidsieck keeps a lot of older vintages in reserve, which allows them into current cuvées. There’s a sizable amount of wine from the ’89 and ’95 vintages in this blend. Round and full on the palate, there’s big apple fruit with a nice lemon zest on the finish.

Laurent-Perrier Ultra Brut Champagne ($39.99) This is one for the folks that like their champagnes bone dry. A little toastiness shows up on the nose and there’s creamy, round vanilla flavors on the mid-palate and a crisp, clean finish. Crack this beauty with a dozen oysters.

1996 Salon Blanc de Blancs Champagne ($229.99) Salon only makes champagne in vintages they consider exceptional and 1996 was just that. The wine comes entirely from the village of Mesnil and doesn’t go through malo, for ultimate freshness. Salon’s reputation for aging is legendary and they only make miniscule amounts of this ultra luxury champagne, so act now.

—Chip Hammack
Check our website www.klwines.com for tasting notes and accurate inventories.

**2006 BORDEAUX FUTURES**

**Beychevelle, St-Julien—90-92 pts RP** ..................................................$43.99

**Bourgneuf, Pomerol** ..........................................................$34.99

**Brauine-Ducru, St-Julien** ..................................................$49.99

92-94 pts RP: “Proprietor Patrick Maroteaux continues to ratchet up the quality level at this impeccably run St-Julien estate. The 2006 is similar to the 1996 Brauine, but with sweeter fruit.”

**Calon-Ségur, St-Éstèphe** ..................................................$54.99

92-94 pts WS: “A lovely wine with a solid core of fruit, silky tannins and chocolate, berry and light spice character. Long and balanced.”

**Cantemerle, Médoc (1.5L $54.99)—90-92 pts RP** ..................................$26.99

Ralph Sands: Wow! Very special wine made here in 2006, surely the best in modern times. Spicy ripe fruit with fine middle richness, sweetness and mouthfeel. Alex Bristow: Sweet, spicy red fruit, cacao/tobacco undertone, good structure, elegant long finish, the best young Cantemerle I’ve ever tasted.

**Clos de la Madelaine, St-Émilion** ..................................................$27.99

A delicious wine from an extremely small property. Buy it.

**Clos Foutet, St-Émilion** ..................................................$58.99

90-93 pts RP: “Clos Foutet has produced a succession of brilliant wines since 2003.”

**Cos d’Estournel, St-Éstèphe** ..................................................$128.99

92-94 pts RP and WS. Ralph Sands: A really strong and powerful Cos with a tightly focused core of spicy fruit—claret style.

**d’Angludet, Margaux (1.5L $59.99)** ..................................................$27.99

89-91 pts WS. K&L’s notes: At the property this was very good. It might be as good as 2005—maybe better. Sweet red berry aromas. Elegant cranberry flavors.

**d’Issan, Margaux—90-93 pts RP** ..................................................$41.99

**de Sales, Pomerol** ..........................................................$22.99

**Ferrand-Lartigue, St-Emilion** ..................................................$19.99

**Figeac, St-Emilion—89-91 pts WS** ..................................................$84.99

**Giscours, Margaux (1.5L Inquire)—89-91 pts RP and WS** ..................................................$44.99

**Gloria, St-Julien—89-91 pts RP and WS** ..................................................$30.99

**Haute-Bauly, Pessac** ..................................................$58.99

92-94 pts WS. Ralph Sands: Lovely fresh high toned fruit, very solid, racy acid, claret style—not overdone, fine balance.

**Haute-Bergey Rouge, Pessac—90-92 pts RP** ..................................................$25.99

**Haute-Brion, Pessac—92-94 pts RP and WS** ..................................................$52.99

**Hosanna, Pomerol—95-97 pts RP** ..................................................Inquire

**Joanin Becot, Côtes Castillon** ..................................................$19.99

**Kirwan, Margaux (1.5L $85.99)** ..................................................$42.99


**La Mission-Haut-Brion, Pessac—96-100 pts RP; 95-100 pts WS** ..................................................$339.99

**Lafleur, Pomerol—95-100 pts WS** ..................................................Inquire

**La Fleur de Bordou, Lalande Pomerol—90-93 pts RP** ..................................................$31.99

**Lafite-Rothschild, Pauillac—92-94 pts WS** ..................................................$29.00

**La Grave à Pomerol, Pomerol—89-91 pts WS** ..................................................$34.99

**Lagrange, St-Julien—91-94 pts RP** ..................................................$42.99

**Langoa-Barton, St-Julien (1.5L $114.99)** ..................................................$54.99

90-92 pts RP: “Much like its more famous sibling, Léoville-Barton, the 2006 Langoa-Barton is a heady, ripe, dense, tannic, powerful wine possessing a deep ruby/purple color as well as aromas of underbrush, damp earth, creme de cassis and licorice.”

**Larcis-Ducasse, St-Emilion** ..................................................$47.99

91-94 pts RP. The monumental 2005 Larcis-Ducasse has been followed by another brilliant effort in 2006. Act fast, fewer than 3,000 cases produced.

**Latour, Pauillac—95-100 pts WS** ..................................................$539.99

**Léoville-Barton, St-Julien** ..................................................$67.99

92-94 pts RP and WS. Always a great bargain. This year is no exception.

**Léoville-Las Cases, St-Julien—95-100 pts WS** ..................................................$199.99

**Le Gay, Pomerol** ..................................................$94.99

93-95 pts RP. Only two hectares of vines. Tons of black raspberry and chocolate from the nose to the palate. Extremely rich, but finely balanced.

**Les Forts de Latour, Pauillac** ..................................................$94.99

90-92 pts RP. It offers sweet, ripe berry fruit, crushed rock, smoke and earth characteristics along with good precision and savorness.

**Léoville-Poyferré, St-Julien—91-93 pts RP** ..................................................$64.99

**Lynch-Bages, Pauillac** ..................................................$67.99

92-94 pts WS. 91-93 points RP: “This may turn out to be the finest Lynch-Bages made since the 2000.”

**Malescot-St Exupéry, Margaux** ..................................................$46.99

92-94 pts WS. "Lots of blackberry and spice character, with chocolate undertones. Full-bodied, with lovely fine tannins and a long finish.”

**Margaux, Margaux** ..........................................................$539.99

95-100 pts WS: “Very powerful and rich. Fantastic. Full, silky and structured. Yet layered and rich, with loads of mineral, violet and coffee character. Incredibly smooth, fine finish. So much finesse in the nose. What a wine. Similar to the 1995, which received 100 points.”

**Palmer, Margaux** ..................................................$189.99

92-94 pts WS. Lots of violet on the nose with undertones of cigar box and vanilla oak. An elegant Palmer. Like 2004 with more finesse and ripeness.

**Phélan-Ségur, St-Éstèphe** ..................................................$29.99

**Petit-Village, Pomerol** ..................................................$46.99

**Pichon-Baron, Pauillac** ..................................................$93.99

92-94 pts RP. At the property—blackish color and pretty nose of spice and some rose petal. Ripe and fat on the palate with mineral undertones. Good structure and nice mouthfeel. Tannins are balanced. Very nice.

**Pichon-Lalande, Pauillac** ..................................................$118.99

94-96 pts RP: “This gorgeous wine represents an updated version of the 1996.”

**Pontet-Canet, Pauillac** ..................................................$69.99

93-95 pts RP: Fabulous wine—a superb bargain compared to the 2005.

**Pierre de Lune, St-Emilion—90-92 pts RP** ..................................................$44.99

**Rouget, Pomerol (1.5L $72.99)** ..................................................$34.99

K&L notes: At Joanne—fat and fruity. Smoky toasty oak flavors and aromas. Tasted at LD Vins—very ripe, forward, fat and fruity. Long finish. Delicious wine—as good or better than their 2005! Should be fine value.

**Smith-Haut-Lafitte Rouge, Pessac** ..................................................$54.99

91-93 pts RP. At property—very toasty aromas with touch of tobacco and coffee. Fine toasty red fruit flavors. This is powerful wine for ageing. Rounded tannins. Ralph Sands: The round and ripe fruit is a touch exotic with hints of earth and white pepper. The Smith wines continue to get better and better.

**Trotanoy, Pomerol—95-100 pts WS** ..................................................Inquire

**Talbot, St-Julien (1.5L $83.99)—89-91 pts RP and WS** ..................................................$41.99

**Why Wait?**

Do you ever wish you could get immediate notification when your favorite wine arrives? Now it’s easy! Pick a specific wine, keywords or phrases and create your own “waiting list.” When we get a match, you get an email with the price and quantity available. Get started at: www.klwines.com/waitinglist-help.asp
Châteaux Share Passion & Good Business Sense

People all over America want to talk about, buy and eventually drink Léoville-Barton with great gusto and pleasure; you can hear it in their voices! The amazing quality from the vineyard of Léoville has never shined as brightly as it does today.

The simple theory applied over the years by Anthony and his daughter Lillian Barton has been a winner: Make as great a wine as you can, price the wine fairly so the consumer can buy more than one bottle, taste the wine, enjoy the wine, buy more and tell all their friends about the experience. The Barton have done the job; wines like 1993, 1994 and 1997 are outrageously good efforts from tough weather vintages; 1995, 1996 and 2000 will be long lived classics. The 1999 ($64.99) is a vintage I love and I believe is truly underrated; most classified growths have good supple fruit with fine balance and will give good pleasure young. The Barton 1999 is true to the Barton style, which to me is a wine that is masculine, dark and deep, filled with zesty blue-purple fruit with complex aromas of blueberry-blackberry, plum and yes…ripe grapes! The 2001 ($64.99) is elegant, as is the vintage, but Barton’s wine is still young and fresh, drinking well with an hour decanting—all the Barton wines should be decanted. The 2004 ($59.99) is a great wine, no question one of the three greatest wines of the vintage, considering price (the others being Ch. Pontet Canet and Ch. Haut-Bailly). While opening bottles for a recent in-store tasting you could smell the aromatic explosion from across the room. This wine will be great after 10 years and even better older.

The resurgence of the ancient estate of Ch. Haut-Bailly is a thing of beauty. Haut-Bailly has always made good wine, sometimes great wine, from its fantastic terroir, located on one of Léognan’s highest plateaus, loaded with gravel and seashells. But the winemaking side of the estate was in bad need of improvements. The purchase and investment made by American businessman Robert Wilmers since 1998 and his retention of director Veronique Sanders to lead the re-development has been perfectly orchestrated, and it shows in their wine. I wish I had some 2004 to sell you, but I do have their second wine from 2003, the La Parde de Haut-Bailly ($23.99), which features textbook earth and mineral tones wrapped around ripe firm red fruits. The 2006 Haut-Bailly ($59.99) pretty much exudes the house style: firm and strong with red-black fruit, elegant with great brightness, never lacking good acidity. The 1996 ($59.99) is showing nice developed characteristics, orange-brick edges with hints of cheese, wild herbs and spicy-cabernet fruit; it’s drinking really nicely now with some decanting.

By far, the largest and fastest trek back to greatness in all of Bordeaux has happened at second growth Ch. Lascombes in Margaux. With help from Michel Rolland, Director Dominique Befve runs this huge estate with intensity. The 2001 ($59.99) is their comeback wine, showing lovely mid-weight, tasty blue fruit, elegant and fresh, with a clean mineral finish. The 2003 ($49.99) continues to be a huge success here with people drinking it young: loaded with rich, ripe fruit, lush and soft on the palate, not one for the cellar but for the table tonight.

Lastly, a request for a visit at Léoville-Barton, Haut-Bailly or Lascombes, with proper notice (a few months) is almost always granted. These estates know how to treat their loyal customers. Bravo to Barton, Bailly and Lascombes!

Please feel free to contact me for any questions or advice on the wines of Bordeaux at x2723 or Ralph@klwines.com Toujours Bordeaux and Go Niners!

—Ralph Sands
### IN STOCK BORDEAUX 1945-2005

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<th>Year</th>
<th>Wine Name</th>
<th>Price</th>
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K&L buys many imported wines directly from the producers or negociants, often finding wines that are not available in the U.S. market, getting the wines to you for less. No middlemen!

Please note that this is just part of our direct buy inventory—check our website for all direct buy offerings.

France: Alsace/Loire Valley

This lovely, dry sparker is composed of pinot noir, chardonnay and pinot blanc. It is bright and refreshing, with a fine bead, creamy texture and just a hint of toast.

2005 Côteaux du Loire Blanc, Benefic de Ryke ...........................................$10.99
2006 Dom Loubetrie Muscadet Sainte Hermine ...........................................$10.99
2006 Dom Loubetrie Muscadet Sainte Amphilobite ...........................................$10.99

This cuvée is vinified with a very short time on the lees, without chaptalization, making this a super-fresh and lower alcohol wine perfect with fresh oysters or as an aperitif. Drink within the first couple of years.

2006 Grange Tiphaine Touraine-Amboise Bel Air Sec ...........................................$12.99
2006 Grange Tiphaine Touraine-Amboise Les Carrass ...........................................$12.99

100% gamay from flint soils with clay, termed using carbonic maceration. It's fresh and juicy with aromas of wild cherries, blackberries and spice—no tooth-fuzzy gamay here.

2006 Cheverny Tessier ...........................................$13.99
2006 Touraine Côt Vielles Vignes, Grange Tiphaine ...........................................$14.99
2006 Joel Talau St-Nicolas-de-Bourgueil VV ...........................................$14.99

This cuvée is vinified with a very short time on the lees, without chaptalization, making this a super-fresh and lower alcohol wine perfect with fresh oysters or as an aperitif. Drink within the first couple of years.

2006 Sancerre Rose, Boulay ...........................................Inquire
2006 Sancerre Blanc, Boulay ...........................................$19.99
2006 Sancerre Rouge, Boulay ...........................................Inquire

Just arrived—they will sell quickly.

2004 Ch. Tour Grise “253” Samur Rouge ...........................................$15.99

100% cabernet franc from vines 25 to 50 years biodynamically farmed. This wine punches way above its weight class; it's concentrated, full of rich fruit and beautifully textured.

2005 Grange Tiphaine Touraine Becarre ...........................................$17.99

Bordeaux: White/Rosé/Red
2006 Roquefort Blanc, Entre Deux Mers ...........................................$11.99

One of our favorite properties is back. Plenty of citrus aromas and flavor. Refreshing.

2006 St-Jean des Graves Blanc, Graves—New screw cap ...........................................$12.99

Superb year for white Bordeaux. This wine is 90% sauvignon blanc and 10% sémillon with a citric (grapefruit) undertone on the palate. A great value Graves.

2004 Grand Enclos de Ch. Cérons Blanc, Graves ...........................................$15.99

A blend of 55% sémillon, 40% sauvignon blanc and 5% sauvignon gris. Fairly rich on the palate.

2005 Clos Floridene, Pessac—Stunning! ...........................................$19.99

88-91 pts RP: “A brilliant dry white from proprietor Professor Denis Dubour-dieu, the 2005 Clos Floridene exhibits abundant amounts of honeysuckle along with hints of orange rind and honeyed grapefruit. Medium-bodied with a long finish, it should drink well for 5-7 years.”

2006 Rosé de Domaine de Chevalier, Bordeaux—Fresh and clean! ...........................................$10.99
2006 Rosé de Château Clarke, Bordeaux ...........................................$11.99

Tons of strawberry and raspberry aromas and flavors.

2006 Rosé de Château Haut-Bailly, Bordeaux ...........................................$16.99

Lush and full-bodied rosé. Great with BBQ ribs or steak.


According to RP: “This lower pedigree wine represents undeniable quality/value rapport in 2005. Sleeper of the vintage.”


Elegant wine that consists of 75% merlot and 25% cabernet sauvignon. The wine is rich and round, medium to full-bodied and has luscious ripe red fruit flavors, spice and a touch of new oak.

2005 Château Birot Rouge, Premières Côtes de Bordeaux ...........................................$12.99

A nice combination of New World elements (rich currant and blackberry fruit and nice ripeness) along with balancing elements of cigar box and pepper.

2004 Château Haut-Vigneau, Pessac ...........................................$13.99

This property is one of the best value reds in all of Bordeaux. The 2004 is classically built and has fine structure, but is delicious to drink right now.

2005 Château Marges, Graves ...........................................$9.99
2005 Château Plaisance, Bordeaux Supérieur ...........................................$14.99
2005 Château les Tours de Peyrat VV, Côtes de Blaye ...........................................$14.99
2005 Château Bel Air La Chaepelle, Côtes de Castillon ...........................................$16.99
2005 Château Saransot Dupre, Listrac ...........................................$19.99

All of these values just arrived.

White/Red Burgundy
2005 Mâcon-Villages, V.V., Domaine Rhedon-Marin ...........................................$11.99

Focused and bright, with a nice spicy note and pretty acidity, as well as some pretty pear notes. Honest, focused Mâcon.

2006 Mâcon Vergisson, Denis Barraud ...........................................$12.99
2006 Pouilly-Fuissé, Les Folies, Denis Barraud ...........................................$23.99

These two just arrived.

2006 St-Veran, Domaine des Nembret, Denis Barraud ...........................................$14.99

This comes from estate vineyards on the slopes of the Roche de Vergisson, a giant basalt monolith surrounded by complex and folded rocky, well-drained soils with limestone outcappings. It is rich and focused, with good length.

2005 St-Veran de la Croix Senaille ...........................................$14.99

Bright and citrusy with floral and yellow fruit notes. The palate has ripe almost tropical fruit tones with just a hint of nuttiness and a kiss of vanilla spice.

2005 Bourgogne Rouge, Milliciane, Domaine Gabriel Billard ...........................................$19.99

French Regional

This wine has become known as Grande Cuvée and is made with the help of the winemaking team of Tardeau-Laurent. Seductive brambly aromas on the nose, juicy and fruity flavors, a good density and structure.

Saint Chinian Domaine Rimbert “Le Mas Au Schiste” ...........................................$14.99

Grown in mineral-heavy schist soils high in the Languedoc. Soft-handed with the spice and aromatically dynamic, this gorgeous cuvée boasts essences of pitchy herbs and more subtle ones like thyme and tarragon. Dominated by red fruits: wild raspberry, Marion berry and a touch of blackberry.

Rhône
2005 Rasteau, Cave de Rasteau “Dame Victoria” ...........................................$12.99

Made by the talented Cécile Chassagne, this wine is a great value. On the palate, the wine is well rounded with mouth-filling fruit, a bit of spice and a good balance of acidity to fruit. It finishes with delicate, sweet tannins.

2004 Châteauneuf-du-Pape Chante Cigale ...........................................$24.99

Big, rich full-bodied red. Cellar it.

2005 Gigondas Moulin de Gardette “Ventabren” ...........................................$29.99

A beautiful garnet color with a gorgeous nose of cherry, licorice, wet stones
Our top ten recommendations are listed at our website www.klwines.com

**Champagne**

- **Ariston Carte Blanche Brut** .......................................................... $24.99
- **Ariston Aspasia Blanc de Blancs** .................................................. $29.99
  One of our best aperitif champagnes.
- **Maguet Pere & Fils "Cuvée Reserve" Brut** ..................................... $29.99
  This fantastic Champagne is made entirely of grand cru fruit: 60% pinot noir and 40% chardonnay. It is a very rich and powerful Champagne with tons of pinot noir muscle and plenty of yeasty, toasty flavor.
- **2000 Launois Brut Blanc de Blancs** ............................................. $32.99
  This is the real vintage stuff from a very hard to get cult champagne house.
- **2002 Franck Bonville Brut Millesime Blanc de Blancs** ................... $34.99
  The greatest vintage in Champagne since 1996 and possibly the most delicious Champagne under $35 on the shelf!
- **2002 Philippe Gonet Blanc de Blancs Grand Cru** ......................... $49.99
  A pure Mesnil chardonnay cellar candidate. Trey and Gary drank the 1973 and it is still fresh! Powerful, complex champagne.

**Spain/Portugal**

- **2003 Biurko Graciano** ................................................................. $9.99
  89 pts RP: “A knock-out effort, the 2003 Graciano exhibits a dense ruby/purple color along with sweet, floral, black cherry and currant aromas as well as flavors. Enjoy it over the next 1-2 years."
- **2003 Biurko Los Valles Crianza Rioja** .......................................... $11.99
  The rich concentrated fruit is beautifully balanced with acidity and minerality. From the ripe cherry fruit to the long spicy finish, this wine is a must try with rack of lamb... and it’s certified organic in the EU!
- **2001 Biurko Rioja Reserva Old Vines Garnacha** .............................. $12.99
  88 pts RP: “Better [than the 2002 tempranillo] is the kirsch liqueur/candied cherry-filled 2001 garnacha. Aged 12 months in American and French oak, and bottled unfiltered, it reveals medium body, a fine texture and a hedonistic personality.”
- **2004 Chryseia (Portugal)** ............................................................ $44.99
  93 pts RP! They say $66 retail price. Full-bodied and rich.
- **2005 Chryseia (Portugal)-just released.** ....................................... $44.99

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**Saturday Tastings November 2007**

The following is our Saturday tasting bar schedule for November. All tastings are from noon to 3 p.m. in San Francisco, 1 to 4 p.m. in Redwood City and 2 to 5 p.m. in Hollywood and are the same at all three stores unless noted. Ticket prices TBA unless listed. For information about other special tastings and dinners, please see our website at www.klwines.com and click on the “local events” bar.

**November 3:** Bordeaux in SF and RC. We’ll taste the latest Bordeaux arrivals including a fabulous Sauternes and vintage red Bordeaux. In Hollywood, don’t miss the Champagne Tent Tasting with the season’s best bubbles.

**November 10:** Wines of Austria and Germany. Just in time for Thanksgiving, the refreshing reds and whites of Germany and Austria. From riesling to gruner veltliner to spätburgunder, great pairings for the holiday.

**November 17:** Boutique red and white wines from California, featuring our smallest producers and new arrivals. Most of these wines will be very hard to get, so don’t miss this chance to taste them.

**November 24:** Burgundy. This is the final Burgundy tasting this year. Can you think of a more perfect way to end the month?

—Scott Beckerley, Alexandre Brisoux, Kerri Conlon

**Germany**

  According to WS: “Firm and off-dry, this white displays lemon and peach flavors on a juicy profile. Balanced, lingering nicely.”
- **2005 August Kesseler 530.3 Spätlese-90 pts WS** .......................... $27.99
- **2005 August Kesseler Rudesheimer Berg Rosennek Spät GC** ....... $27.99
  91(+) points ST: “Pale golden yellow. Vibrant aromas of guava and white peach, with a hint of mint. Succulent peachy fruit is nicely balanced by invigorating acidity. Offers good weight and depth, but is still somewhat closed. Excellent potential here.”

**New Zealand/Australia/South Africa**

- **2006 Kirkham Peak Marlborough Sauvignon Blanc** ....................... $11.99
  Fabulous Kiwi SB. Plenty of acid and clean gooseberry aromas—touch of lime. Not like so many grapefruit juice SBs.
- **2003 Kirkham Peak Shiraz-Cabernet, Clare Valley** ....................... $12.99
  60% shiraz and 40% cab. This is a full-bodied wine that is loaded with spice and fruit. The nose has notes of eucalyptus, clove and blueberry. The wine is nicely balanced on the palate with notes of cocoa powder and fresh, cooling menthol playing off of the sweet fruit.
- **2004 Kirkham Peak McLaren Vale Shiraz** ..................................... $12.99
  Made by Phil Christianson of Longwood. Rich, round, fruit driven.
- **2005 Anwilka Constantia Stellenbosch (South Africa)** .................. $32.99
  90 pts ST. (63% cabernet sauvignon and 37% shiraz) According to RP: “Fabulous...this is the finest red wine I have ever had from South Africa...This debut release is world class stuff, exceptional wine...”

**Italy**

- **2006 Blason Rosato (Rosé)** ....................................................... $7.99
  Soooo juicy you’ll just keep pouring yourself a glass of this pink refresher. Served nicely chilled, this cocktail is just the thing with food or as an aperitivo! Perfect for fowl, pork, salmon, pasta and BBQ.
- **2006 Blason Tocai Friulano** ...................................................... $9.99
  This very refreshing wine has body, balance and mineral complexity. Spicy with hints of tarragon. Really extraordinary with your favorite fish dish.
- **2005 La Fortuna Rosso di Montalcino** ........................................ $18.99
  A garnet-hued sangiovese from Azienda Agricola La Fortuna’s Zannoni family. Integrated acidity with intense fruit on the nose. This wine is fresh and ready to drink now.
- **2005 Ferrero Rosso di Montalcino** ............................................. $17.99
  This gorgeous sangiovese is full-bodied and ripe with layers of lush black cherry fruit. On the palate it is lively, balanced and fresh and has a long finish. The perfect match for grilled meats dressed with extra virgin olive oil.
- **2005 Baricci Rosso di Montalcino** ............................................. $18.99
  Baricci’s wonderful southeren exposure on Montalcino’s famous Montosoli hill furnishes the wine with a spicy black cherry and gravelly tobacco mix that is just unmatched. Long and elegant the wine finishes with a supple richness.
- **2003 Ruggeri Corsini Barolo "San Pietro"** ..................................... $29.99
  Barolo that’s drinkable now! The 2003 vintage produced lush, ripe and powerful wines and Ruggeri Corsini’s San Pietro Barolo (younger vines) is really delicious! Full bodied and classic nebbiolo character with a riper twist, enjoy with your favorite risotto or Osso Buco.
- **2002 Sesta di Sopra Brunello di Montalcino** ................................ $42.99
  Tiny Sesta di Sopra produces about 345 cases of Brunello and for my money they produced the best one in 2002! The wine is full-bodied and shows layers of complex, wild fruit, with hints of rosemary and leather, intriguing, provocative and tempting. Decant an hour before drinking.
**Pope's Picks**

It is a well known fact that Châteauneuf-du-Pape was the Pope’s winter residence, so I’d like to think he would praise the following two wines for their understated power and elegance. The wines are undeniably charming; they are aromatically exuberant and expansive and yet they both maintain a sense of decorum from beginning to end. Bosquet des Papes has been in the Boiron family for five generations.

2004 Châteauneuf-du-Pape Olivier Hillaire ...........................................$38.99
2004 Châteauneuf-du-Pape Domaine de Marcoux ..................................$44.99
2005 Châteauneuf-du-Pape, Ma de Boislaouzon ...................................$29.99
2005 CDP Bosquet des Papes “Chante Le Merle” ...................................$59.99
2005 Châteauneuf-du-Pape Pierre Usseglio “Mon Aïeu” .........................$84.99
2004 Châteauneuf-du-Pape Chante Gigale .............................................$24.99
2004 Gigondas Raspall-Ay .................................................................$24.99
2005 Gigondas Château de Saint Cosme “Valbelle” .................................$49.99
2005 Rasteau Cave de Rasteau “Dame Victoria” ....................................$12.99
2005 Vacqueyras Château de Montmirail “Deux Frères” .........................$17.99
2005 Cornas Vincent Paris “Granit 30” .................................................$34.99
2005 Cornas Vincent Paris “Granit 60” ..................................................$39.99
2005 Côte Rôtie Joel Champet “La Viallière” ...........................................$49.99
2005 Côte Rôtie Robert Niero ...............................................................$54.99
2003 Côte Rôtie E. Guigal Brune et Blonde ............................................$59.99
2003 Hermitage E. Guigal ......................................................................$84.99
2005 Condrieu Robert Niero “Cuvée du Chery” ......................................$54.99
2003 Côtes du Rhône-Villages Rasteau Soumagn “Prestige” .....................$15.99
2004 Lirac Domaine Duseigneur “Angélique” .........................................$12.99
2005 Lirac Domaine de la Mordorée “La Dame Rouse” ............................$14.99

**Jim C’s View Down Under**

2005 De Bortoli Deen Vat 10 Pinot Noir, Yarra Valley Victoria Australia ($13.99) De Bortoli wines have previously been unavailable on the West Coast, until now! This wine stands out for having true pinot character at a fantastic price. The wine is primarily hand-harvested and cold-soaked with stalks and whole bunches, followed by a warm, tank fermentation. It sees only a hint of oak, helping this elegant, restrained pinot noir retain the pure fruit. The bouquet offers notes of dark strawberry, cherry, earth and a hint of clove. On the palate there is good structure with silky tannins and fine texture and length. Try this with some duck, grilled salmon or tuna.

2006 Buitenverwachting “Beyond” Sauvignon Blanc Constantia South Africa ($10.99) This is the new vintage for one of our most successful South African white wines. Buitenverwachting is Dutch Afrikaans for “beyond expectation” and this wine delivers that promise. The nose is complex and full of gooseberry, grapefruit, citrus blossom, melon, snap pea and green pepper. On the palate there is vibrant, racy acidity that is juicy and refreshing. There is fine balance and a long finish. This would pair nicely with shellfish, oysters, grilled shrimp and goat cheeses. To Infinity and Beyond!

Also, look for many new wines to arrive this month including new vintages of the Thorn Clarke wines, Shotfire, Terra Barossa, Milton Park, Jip Jip Rocks’ great 2006 Shiraz and Step Road’s great value, Blackwing Shiraz. There will also be new vintages of Tait “Ball Buster,” Oliverhill “Jimmy Section,” Water Wheel “Memsie,” a great new wine called Flinders Run and many more.

—Nadia Dmytryw

—Jimmy C

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**S. AFRICA/NEW ZEALAND/AUSTRALIA**

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See our new-arrival cabernets with tasting notes on our website at www.klwinces.com
**A K&L Fave Returns**

This month I am pleased to announce that one of K&L's all time favorite Rhône wines is back in stock! The 2004 Gigondas Raspail-Ay Reserve ($24.99) was a huge hit at our French Connection event here in San Francisco last month, so if you have not had the opportunity to try it, I suggest that you do!

Up on the terraces of the impressive rock outcroppings known as the Dentelles de Montmirail, winemaker Dominique Ay can be found crafting some of the most consistently vibrant and delicious reds from the southern Rhône appellation of Gigondas. From his 40-acre domaine, Dominique fashions only one cuvée and produces a modest 8,000 cases. However, the fruits of all this labor are evident in the glass.

The 2004 Gigondas Raspail-Ay Reserve is composed of 80% grenache, 15% syrah and 5% mourvèdre. After de-stemming and a long cuvaison, the wine is aged for approximately two years in a combination of old oak foudres as well as demi-muids. The resulting wine is truly delicious, exhibiting a medium-plus body with aromatic nuances of forest fruits, lavender and violets. On the palate, crushed blackberries, figs and subtle notes of smoky tea give way to a silky mouthfeel with fine tannins and a juicy finish. This is a generous yet elegant southern Rhône to be enjoyed between now and 2010.

—Mulan Chan

**The Rhône’s Seductress**

**2005 Larica Domaine de la Mordorée “La Dame Rousse” ($14.99)** This scantily clad Rhône wine immediately reveals its curvaceous fruit, fine tannins, and ample acidity. She’s not coy. Oh no. No wall flower here, folks. The 2005 “La Dame Rousse” from Larica is composed of 50% grenache and 50% syrah from 40 year old vines. For 2005, the brothers (Christophe and Fabrice) Delorme have crafted another commanding and thought-provoking Larica. I get warm, red licorice and huckleberry compete on the nose. On the palate, there’s a noticeable sprinkling of spice, a bit of white pepper, cardamom, then bittersweet chocolate and black olive make an appearance while the voluptuous black fruits flesh out this feisty, yet well-structured wine. What else can I say? It’s time to dim the lights and get ready for a seductive, vinous experience. Drink it tonight with a lamb shank on a bed of creamy polenta, or keep in the cellar for a few years. I say carpe diem with this one!

—Keelyn Healy

**Brick’s Latin Picks: Portugal**

While known best for its Port, Portugal is making incredible dry wines that can compete with any New World region and even some of the best from the Old World. One of the top wineries of Portugal is Casa Ferreirinha. This winery has been producing wine since 1751 and was one of the first to make table wines in the Douro region, starting with their now internationally renowned Barca-Velha in 1953. Barca-Velha is only made two or three times a decade and must pass a unanimous vote by a panel at the winery. When it is not made, all of the wine goes into making the “Reserva” bottling. The 1994 Casa Ferreirinha “Reserva” Douro ($49.99) is a spectacular wine, full of life and just starting to show some secondary characteristics. Aromatically this jumps out of the glass with cola, dried plum and new saddle leather. This feels like a Superball in the mouth bouncing around and hitting points of your palate you didn't know you had, leaving behind sweet tea, tobacco leaf and rich blueberry pie filling. A must-try wine for any wine fan.

Another stunning effort from the same producer is the 2000 Casa Ferreirinha “Quinta da Leda” Douro ($39.99). Made from a vineyard directly next to the vineyard that produces the fruit for Barca-Velha, this is a blend of traditional Portuguese varietals like touriga nacional and touriga roriz but the blend includes up to 30 different varietals. More New Worldy than the “Reserva” bottling, this displays huge amounts of cocoa, dark roasted coffee, a bushel of blackberries and roasted fennel bulbs. Decidedly forward and plump but nowhere near jammy this will appeal to any fan of California cab or Bordeaux. Do yourself a favor and be the first of your wine friends to taste these Portuguese gems.

—Bryan Brick
Trey’s November Picks!

After many years working with some of the finest vineyard managers and winemakers in the world, Tuck Beckstoffer started the Seventy-Five Wine Company with the goal of crafting and providing value-oriented, handcrafted wines. Witnessing first hand some of the crazy pricing that comes out of Napa, Tuck vowed to make a wine that working people can enjoy and afford. Mission accomplished!

2006 Seventy Five Wine Company Napa Sauvignon Blanc ($14.99) Using top quality fruit sources in Napa, mostly in Oakville, the Sauvignon Blanc is made in a style I like. It is rich in the mouth with flavors of lime, grass and spice, but still is very clean and bright, especially on the finish.

2005 Seventy Five Wine Company “Amber Knolls” Lake County Cabernet Sauvignon ($18.99) This hand-selected, handcrafted, vineyard-designated cabernet sauvignon hails from the Amber Knolls Vineyard. The Beckstoffer family purchased the property in the late 1990s after determining that the soils and microclimate were perfect for growing ultra-premium cabernet sauvignon grapes. The property is showcased by its deep, red hillside soils that are heavily laced with obsidian. The 2005 is a great value and perfect for cab fans who want to stay under $20!

2005 Vinifera Napa Red Blend ($34.99) Tuck’s latest project, Vinifera, is 100% cabernet sauvignon, using grapes sourced from various vineyards in the Oakville and Rutherford appellations of Napa Valley. This 2,500 case production could easily retail for $50+, but for Tuck, that is not what wine is about. The upfront flavors of ripe raspberries, black cherries and hints of dark chocolate are mixed with notes of leather, cracked pepper and toasty oak. This well-balanced wine can be enjoyed now with just about any meat course you wish to serve.

— Trey Beffa
2003 Mount Eden Estate ................. $34.99
2004 Chalk Hill Estate, Sonoma .......... $36.98
2004 Chalone Estate ....................... $19.98
2004 Ch. St. Jean Reserve ................. $28.99
2004 Clos du Val, Napa ................... $17.99
2004 Clos Pegase “Mitsuko’s” ........... $39.99
2004 Domaine Alfred “Chamisal” ........ $18.99
2004 Handley, Dry Creek .................. $17.99
2004 Iron Horse, Sonoma ................. $17.99

A beautiful and complex chardonnay with a nose of clove, vanilla and apples, so crisp and fresh, that it comes as no surprise that there are Gravenstein groves nearby.

2004 Ridge “Monte Bello” ............... $59.99
2004 Sonoma Coast Vineyards .......... $34.99
2004 Three Saints, Santa Maria .......... $20.99
2004 Walter Hansel “Cuv Alyce” ........ $34.99
2005 A by Acacia, California ............ $9.99
2005 A Donkey and a Goat ............... $34.99
2005 Acacia, Carneros ................... $15.99
2005 Ambullneo “Big Paw” ............... $49.99
2005 Anderson’s Conn Valley .......... $44.99
2005 Audelasa, Sonoma Coast ........... $24.99
2005 Beringer Founders’ ................... $7.99
2005 Beringer “Sbragia” ................. $39.98
2005 Beringer, Napa ....................... $12.98
2005 Beringer Private Reserve .......... $29.98
2005 Bernardus, Monterey ............... $14.99
2005 Cakebread, Napa .................... $34.99
2005 Cambria “Katherine’s” .......... $16.98
2005 Cartlidge & Browne, California $8.98
2005 Chalone, Monterey ................ $9.99
2005 Chappellet, Napa .................. $26.99
2005 Ch. Montelegra, Napa ............. $34.99
2005 Ch. Souverain, Sonoma .......... $12.98
2005 Ch. St. Jean “Belie Terre” ........ $17.99
2005 Cuvasion, Carneros ............... $15.99
2005 Dehlinger Estate Russian River $31.99
2005 Demeritia Estate, Santa Rita .... $25.99
2005 El Molino, Napa ................... $45.99
2005 Estancia, Monterey ............... $8.98
2005 Far Niente, Napa ................... $41.99
2005 Ferrari-Carano, Alex Vly .......... $23.99
2005 Fisher Mountain Estate .......... $49.99
2005 Four Vines “Naked” SB ............ $10.99
2005 Frog’s Leap, Napa ................. $19.98
2005 Grgich Hills, Napa ................ $32.99
2005 Groth, Napa ....................... $22.99
2005 Hanzell, Sonoma .................. $59.99
2005 Heitz, Napa ....................... $14.99
2005 Hess, Monterey .................... $8.99

Classic tropical themes of ripe, cut pineapple, guava and lemon zest give the aroma a lively life toward a similar flavor profile of ripe pear, peach, and pineapple on the palate.

2005 J. Lohr, Arroyo Seco ............... $10.99
2005 Jax Vineyard Y3 .................... $16.99
2005 Joel Gott “Blend 406” Napa .... $15.99
2005 Jordan, Russian River .......... $27.99
2005 Kalinda, Anderson Valley ....... $12.99
2005 Keenan, Spring Mountain ........ $22.99
2005 Kunde Estate ....................... $11.99

“This delightful Sonoma Valley Chardonnay presents generous texture and fine intensity to its mix of citrus, apple fruit and caramel and toast flavors.”

2005 La Crema, Sonoma ................. $14.99
2005 Landmark “Overlook” ............. $21.98
2005 Lily, Sonoma ........................ $17.99
2005 Matanzas Creek, Sonoma ....... $19.99
2005 Mer Soleil Central Coast .......... $34.99
2005 Miner Family, Napa ............... $27.99
2005 Newton “Unfiltered” .............. $44.99
2005 Olivia’s Lane, Russian River ..... $21.99
2005 Pahlmeyer “Jayson” Napa ....... $39.99
2005 Pahlmeyer, Napa .................... $73.99
2005 Patz & Hall, Napa ................. $31.99
2005 Patz & Hall Single Vineyard .. Inquire
2005 Qupe “Bien Nacido” Block 11 .... $24.99
2005 Ramey “Hyde” & “Hudson” .... $55.99
2005 Silverado, Napa .................. $16.99
2005 Sonoma-Cutrer, Sonoma Coast .. $23.99
2005 Stuhlmuller, Alexander Valley .. $21.99
2005 Talley Estate Arroyo Grande .... $24.99
2005 Walter Hansel “Cabill Lane” .... $34.99
2005 ZD Napa Reserve .................. $46.99
2006 Aubon Climat ....................... $16.99
2006 Bogle, California ................. $7.99
2006 Château St. Jean, Sonoma ....... $11.99
2006 Edna Valley “Paragon” ............ $9.98
2006 Flora Springs, Napa .............. $19.99
2006 Foxglove, Edna Valley .......... $10.99
2006 Francis Coppola Diamond ....... $11.99
2006 Heron, California ................. $8.99
2006 Joel Gott, Monterey ............... $12.99
2006 Kali Hart, Monterey ............... $11.99
2006 Lieco, Sonoma ..................... $19.99

The fruit was hand-harvested and sorted, then fermented in stainless steel tanks using a wild yeast. Malolactic fermentation occurred and the wine remained in tank on fine-lees for 3-months and bottled without fining or filtration.

2006 Macrostie, Carneros ............... $16.99
2006 McManis, California ............... $7.99
2006 Mer Soleil “Silver” ................. $34.99
2006 Morgan “Metallico” ............... $19.99
2006 Neyers, Carneros ................. $24.99
2006 Neyers, Napa ...................... $24.98
2006 Pellegrini, Russian River ....... $13.99

Unoaked, this wine does not undergo malolactic fermentation, making for intense aromas of green apple, Bartlett pear, banana and lemon custard with refreshing acidity.

2006 Qupe “Bien Nacido Y Block” .... $17.99
2006 Rombauer, Carneros .............. $28.99
2006 ZD California ...................... $24.98

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

--- Mike Jordan

Boutique Corner

This month marks the start to holiday madness: family dinners, long hours of shopping, office parties and Aunt Martha’s famous dessert (what exactly is that?). The holidays are always a great time for pinot noir. It goes perfect with turkey, duck or vegetarian-friendly nut roast.

2006 A to Z Oregon Pinot Noir ($18.99) This might be better than 2005. Clear and vibrant, this wine has a beautiful dark color and aromas of mixed berries, earth, smoke, violets, Asian spices and minerals. In the mouth, the wine mirrors the aromatics with a succulent texture and good acidity. Beautifully balanced between richness and power, this wine possesses amazing depth and purity.

2005 Joseph Swan “Cuvee de Trois” Russian River Pinot Noir ($24.99) This balanced, fragrant and generous wine is a fine contrast to the oversized, oaky, high alcohol pinot noirs that are the darlings of the press. This small production wine is made by one of our state’s most consistent and experienced hands at pinot noir, Rod Berglund. The wine comes from three vineyards, including Saralee’s and the young vines on the Swan estate. It is aged in French oak, only 1/3 of which is new. The result is a brilliantly colored red wine with fresh red cherry fruit, subtle earthiness and a long, vibrant finish.

2005 Roessler Cellars “Savoy” Anderson Valley Pinot Noir ($39.99) The wine out of the Anderson Valley is getting better and better every year. An earthier-styled pinot noir unlike many found in California, the Roessler Savoy from the Savoy Vineyard displays darker fruit, smoky, roasted meats, mushrooms and forest floor. Enjoy it now or cellar for a few years.

--- Mike Jordan
**PINOT NOIR**

- 2004 Argyle "Nuthouse" ...............$49.99
- 2004 Donum, Carneros ..................$49.99
- 2004 Port Ross "PR Vineyards" .........$37.99
- 2004 Hanzell, Sonoma .................$79.99
- 2005 Artesa, Carneros .................$18.98
- 2005 Bearboat, Russian River .........$15.99
- 2005 Bogle, Russian River ...........$11.99
- 2005 Cambria "Julia's" .................$17.98
- 2005 Carmel Road, Monterey ..........$15.98
- 2005 Dierberg, Santa Maria ..........$39.99
- 2005 Domaine Alfred "Chamisal" .......$38.99
- 2005 Domaine Drouhin, Willamette ..$39.99
- 2005 Foley, Santa Rita ................$29.99
- 2005 Hartford Court "Land's Edge" .....$36.98
- 2005 Handley, Mendocino .............$21.99
- 2005 Hitching Post "Highliner" .......$37.99
- 2005 Iron Horse, Sonoma ..............$27.99
- 2005 Jalaama "Cargasacca-Jalama" ....$32.99
- 2005 Joseph Swan "Cuvée de Trois" ....$24.99
- 2005 La Crema, Sonoma ...............$16.98
- 2005 Lazy Creek "Estate" ..............$39.99
- 2005 Londer, Anderson Valley .......$31.99
- 2005 Loring Single Vineyards .........Inquire
- 2005 Migration, Anderson Valley ....$31.99
- 2005 Morgan Single Vineyards .........Inquire
- 2005 Parker Station, Santa Barbara ..$10.99
- 2005 Patz & Hall Single Vineyard ....Inquire
- 2005 Patz & Hall, Sonoma .............$19.99
- 2005 Penner-Ash, Willamette Valley $44.99
- 2005 Poppy, Monterey .................$13.99
- 2005 Ramsey, California .............$12.99
- 2005 Raptor Ridge, Willamette Vly ...$26.99
- 2006 Red Car "Boxcar," Russian River $26.99
- 2006 Rex Hill, Oregon .................$19.99
- 2006 Row Eleven, California .........$16.99
- 2006 Saintsbury "Garnet" ..............$15.98
- 2006 ZD Carneros ....................$32.99
- 2005 Ponzi, Willamette Valley ......$29.99
- 2005 Robert Sinskey, Carneros ......$35.99
- 2005 Roessler "Savoy" .................$39.99
- 2005 Saintsbury, Carneros ............$23.98
- 2005 Taz, Santa Barbara ...............$17.99
- 2005 Three Saints, Santa Maria .....$21.99
- 2005 Woodenhead "Morning Dew" ...$46.99
- 2006 Adelsheim, Willamette .........$27.99
- 2006 Argyle, Willamette Valley .....$22.99
- 2006 Au Bon Climat, Santa Barbara ..$19.99
- 2006 Broadley, Willamette Valley ...$19.99
- 2006 Cardlidge & Browne, Cal. .....$10.99
- 2006 Hirsch "Bohan Dillon" ..........$29.99
- 2006 Kalinda, Sonoma .................$17.99
- 2006 Mark West, California .........$9.99
- 2006 McManis California .............$8.99
- 2006 Morgan "Twelve Clones" ......$24.99
- 2006 Olivet Lane, Russian River .....$34.99
- 2006 Patz & Hall, Sonoma ............$37.99

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**ZINFANDEL**

- 2002 Joseph Swan "Stellwagon" ......$19.99
- 2003 Joseph Swan "Lone Redwood" ...$22.99
- 2004 Ch. Montelena, Napa ..........$24.99
- 2004 Heitz, Napa ....................$17.99
- 2004 Peter Franus "Brandlin" ......$28.99

The Brandlin Vineyard is planted to 60-80 year old head trained vines at eastern exposure, 1,200 feet above sea level. All of this makes for one powerful zinfandel.

- 2004 Quivira, Dry Creek ..............$15.99
- 2005 Bogle Old Vines .................$9.99
- 2005 Bucklin Old Hill Ranch .........$29.99
- 2005 Dashe, Dry Creek ...............$19.99
- 2005 Elyse "Korte Ranch" ............$25.99
- 2005 Folie à Deux "Menage à Trois" ..$8.99
- 2005 Francis Coppola "Director’s" ...$16.99
- 2005 Frog’s Leap, Napa ..............$19.99
- 2005 Green & Red "Chiles Mill" ....$22.99
- 2005 Hartford, Russian River ........$24.99
- 2005 Joel Gott "Dillian Ranch" .......$21.99
- 2005 Joel Gott, California ..........$12.99
- 2005 Klinker Brick "Old Ghost" ......$35.99
- 2004 Klinker Brick "OV" Lodi ........$14.99

This yummy Zin is full, juicy flavors of cherries and plums coupled with the perfect balance of oak and spice. There is a nuance of mint and clove on the nose and a lingering, elegant finish.

- 2004 Michael & David 7 Deadly Zins $13.99
- 2005 Pellegrini "Eight Cousins" ......$19.99
- 2005 Plungerhead, Dry Creek .....$15.99
- 2005 Preston Estate, Dry Creek .....$24.99
- 2005 Ravenswood Single Vineyards ..Inquire
- 2005 Rancho Zabaco "Dancing Bull" ..$6.99
- 2005 Ridge Geyserville ...............$29.99
- 2005 Ridge "York Creek" ..............$27.99
- 2005 Rosenblum Single Vineyards ....Inquire
- 2005 Rosenblum, SF Bay/Paso Robles $13.99
- 2005 Rozshamo "The Reverend" .....$15.99
- 2005 Sobon "Fiddletown" Amador ...$15.99
- 2005 Sobon "Rocky Top" Amador .....$12.99
- 2005 Windmill "Old Vine" ............$9.99

Produced from the vineyards of four of Lodis top growers, this zin is heady with the aromas of ripe, soft, brambly blackberries, Bing cherries and vanilla, leading to a full-mouth feel with hints of dark chocolate.

- 2006 Easton, Amador .................$12.99
- 2006 Seghesio, Sonoma ...............$16.99
- 2006 Shenandoah "Special Reserve" ..$8.99

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Brick’s Backyard Picks: Thanksgiving

For me there is simply no better day in the year than Thanksgiving. The feast, the company and the drinking, although not unusual, are much more special on this holiday. Oh, and the football isn’t a bad thing to watch either, pre- or post-digestion. What to drink is always the biggest question, though, hopefully I can shed some light on this most important of choices.

Don’t underestimate the power of pinot noir. The medium-bodied weight and red fruit generosity make even the worst turkey disasters palatable and the triumphs bordering on sub-lime. The 2003 Westwood Los Carneros Pinot Noir ($59.99) is the perfect splurge for the holiday bird. This is a powerful pinot, but power that is built on structure and balance not on huge alcohol. Full of Burgundian quality, honestly this may be even better next Thanksgiving, with notes of sous bois, mushroom and cranberry sauce. Never losing grasp of its sweet edge this comes at you with surgical-like precision and will highlight all of the trimmings as well as the main course. Only 400 cases were made of this gem.

Try gewürztraminer for something more off the beaten path. Both bone dry and off-dry styles work with the typical cornucopia standard on Thanksgiving. The 2006 Londer Dry Gewürztraminer, Anderson Valley ($23.99) would be, as the names suggests, completely dry. This lack of sugar is more than made up for by a hugely spiced nose of lychee, clover honey and freshly cut roses. Zippy and refreshing this would be a great foil to cranberry relish with its steely mango, fig and key lime fruit. This vibrancy will keep you awake during the duldest of conversations. Remember to always overeat—this day comes once a year, so enjoy it.

—Bryan Brick

See our internet site for more accurate inventories: www.klwines.com
Merlot
2002 Atalon, Napa .......................... $24.98
2002 Havens, Napa ........................ $19.99
2003 Duckhorn "Howell Mtn" .......... $69.99
2003 Etude, Napa .......................... $44.99
2003 Paradigm, Napa ....................... $41.99
2003 Twomey, Napa ....................... $64.99
2004 Burgess, Napa ....................... $14.99
2004 Capolain, California ................. $9.99
2004 Cloverdale Ranch, Alexander Vly . $21.99
2004 Ferrari-Carano, Sonoma .......... $19.98
2004 Hall, Napa .......................... $22.99
2004 Markham, Napa ...................... $15.99
2004 Matanzas Creek, Sonoma ......... $22.98
2004 Nickel & Nickel "Suscol" .......... $44.98
2004 Parcel 41, Napa ...................... $15.99
2004 Pedestal, Washington .............. $44.99
2004 Shafer, Napa ........................ $44.99
2004 Stag's Leap Winery, Napa ......... $21.99
2004 Turnbull, Napa ...................... $29.99
2004 T-Vine Cellars, Napa ............... $31.99
2004 Whitehall Lane, Napa .............. $24.99
2005 Blackstone, California .......... $8.99
2005 Bogle, California ................... $6.98
2005 Ch. Souverain, Sonoma .......... $13.99
2005 Duckhorn, Napa .................... $49.99
2005 Gordon Bros, Columbia Valley ... $14.99
2005 McManis, California .......... $7.99

Syrah/Petite Syrah
2004 Concannon Central Coast ........ $11.99
2004 Garretson Syrah .................... Inquire
2004 JC Cellars California Cuvee .... $24.99
2004 Piedrasassi California .......... $52.99
2004 Roshambo "Justice" ................. $15.99
2004 T-Vine Napa Petite Sirah .......... $33.99
2005 Andrew Murray TJ ................. $14.99
2005 Bogle, California Petite Sirah ... $8.99
2005 Copain L'Hiver, Mendocino .... $15.99
2005 Girard Petite Sirah .................. $23.99
2005 Jaffurs Bien Nacido ................. $31.99
2005 Joel Gott, California Syrah ....... $12.99
2005 Koehler Santa Ynez Syrah ........ $19.99

93 points from Robert Parker: “A Hermitage look-alike from Santa Ynez, Koehler's full-bodied 2005 Syrah possesses notes of road tar, spring flowers, blueberries, crushed rocks, and creme de cassis.”

2005 Lewis "Ethan's" Syrah .......... $47.99
2005 Lucia Susan's Hill / Gary's .... $39.99
2005 Margerum "Purisma" ............... $39.99
2005 Melville "Verna's" Syrah .......... $17.99

2005 Owen Roe "Ex-Umbria" ............. $19.99
2005 Qupe, Central Coast ............... $14.99

Domestic Red
2004 Altamura Sangiovese .............. $34.99
2004 Bacio Divino "Pazzo" ............... $24.99
2004 Matchbook "Blockhouse" Red .... $14.99
2004 Vino Noceto Sangiovese ......... $12.99
2005 Lewis "Alec's Blend" ............... $59.99
2005 Matchbook "Tempranillo" ......... $14.99
2005 Porter Creek Carignane .......... $23.99
2005 Purisima Canyon Red ............. $10.99

A blend of zinfandel, carignan and merlot grown in family-owned vineyards in Sonoma County.

2005 Shypoke Napa Charbono .......... $23.95
2005 Until Dry Creek Grenache ........ $26.99
2005 Villa Creek Willow Creek ......... $34.99
2006 Owen Roe "Sinister Hand" ....... $21.99
2006 Owen Roe "Abbot's Table" ....... $19.99

Sauvignon Blanc
2005 Bernardus, Monterey .............. $10.99
2005 Grassfield "High Serenity" ....... $10.99
2005 Chance Creek, Redwood Vly ..... $12.99
2005 Kendall Jackson, California .... $8.98
2005 Quivira "Fig Tree" ................. $14.99
2006 Brander, Santa Ynez ............... $19.98
2006 Cakebread, Napa ................. $23.99
2006 Cego Vineyard, Clear Lake ...... $15.99
2006 Cliff Lede, Napa ................. $21.99
2006 Duckhorn, Napa .................... $22.99
2006 Ferrari-Carano, Sonoma ........ $14.98
2006 Frog's Leap, Napa ............... $16.99
2006 Geyser Peak, California ....... $38.98
2006 Girard, Napa ....................... $14.99
2006 Groth, Napa ........................ $13.99

2006 Hall Vineyards, Napa ............. $17.99
2006 Honig, Napa ....................... $13.99
2006 Husch, Mendocino ............... $9.99
2006 Kalinda, Redwood Valley ........ $11.99
2006 Manifesto, California .......... $12.99
2006 Morgan, Monterey ............... $12.99
2006 Pellegrini "Levrouni" .......... $12.99
2006 Peter Franus, Carneros ........... $19.99
2006 Pomelo, California .............. $8.99
2006 Preston, Dry Creek ............... $16.99
2006 Provenance, Rutherford ........ $15.99
2006 Selene "HydeVineyard" ........... $29.99
2006 Shenandoah Vineyards ........... $7.99
2006 Sonoma Coast "Humm Hill" ...... $25.99
2006 St. Supery, Napa ................ $14.99
2006 Turnbull, Napa ................ $12.99
2006 Whitehall Lane, Napa .......... $12.99

Domestic White
NV Sokol Blosser "Evolution" .......... $13.99
2003 Corison "Corazon" Gewurz ....... $23.99
2004 Andrew Murray "Enchanted" ...... $17.98
2004 Qupe Roussanne .................. $34.99
2005 ABC Pinot Gris/Pinot Blanc ...... $14.99
2006 Cambiata Albarino ............... $18.99
2006 Etude Napa Pinot Gris ........... $21.99
2006 Luna Napa Pinot Grigio ........... $14.99
2006 Pine Ridge Chenin/Viognier ..... $10.98
2006 Qupe "Ibara-Yng" Viognier .... $27.99

Rose
2006 Belle Glos Pinot Noir Rosé ....... $24.99
2006 BDOon "Vin Gris de Cigare" .... $11.99
2006 Sofia Coppola Carneros ........... $11.99
2006 SoloRosa California .......... $11.99

Hollywood's Hot Pix: Justin Vineyards

Justin Vineyards is best known for their flagship Bordeaux-style blend Isosceles, but let's not forget some of the other wonderful wines they produce...

2006 Justin Paso Robles Chardonnay ($14.99) This is a wonderfully fresh chardonnay that sees a minimal amount of new oak and skips malolactic fermentation. It has a vibrant citrus note that gives it a wonderful crispness and melds well with the tropical and mineral tones.

2005 Justin Paso Robles Cabernet Sauvignon ($21.99) Not many people know that the Paso Robles appellation is divided down the middle into East and West boundaries. Rivalries have developed and each will argue that their side produces the better cabernet. Justin has brought a little peace here by blending fruit from both sides to make one of their best entry level cabs I have tasted to date. It is has supple plum and cherry flavors and beautiful toasty oak aromas.

2005 Justin Paso Robles Syrah ($21.99) Paso Robles has become one of the premier areas for Rhône varietal production in California. Justin has sourced their lovely syrah from neighbor, Halter Ranch. This wine is impressive with loads of Brambly blackberry fruit and peppery spice—a tremendous value.

—Keith Mabry
Let’s Talk Turkey…En Español

The complex flavors and balance of Spanish wines make them a great accompaniment for any meal, even something as complicated as a Thanksgiving feast. Here are a few suggestions for your table:

2006 Bodegas Montebaco, Rueda, Verdejo ($14.99) Rueda is a hot, dry, sandy area in Spain just east of Toro in Castilla y Leon. Long sunny summer days and cool nights make it perfect for producing dry crisp white wines. This 100% verdejo is an excellent example. Aromas of grapefruit and lime lead to a fresh yet full-bodied palate. The long crisp finish lifts the flavors and gives this wine depth and complexity. This will go great with my friend Barbara’s crab bisque!

2004 Peique Bierzo Vinedos Viejos ($24.99) From the western-most zone of Castilla y Leon comes this fabulous red, an old vine cuvée from vineyards covered in silvery slate known as pizarra. Made from 100% mencia, the Peique is full of ripe blackberry and raspberry fruit. The round palate feel is balanced by bright acidity. The minerality from the slate soils makes it lively and exciting. I think this will go great with my sausage and sage stuffing!

1998 Senorio de P. Pecina Rioja, Gran Reserva ($42.99) At this stage in the Spanish wine revolution, it is rare to find new wineries that make high quality, traditional-styled Rioja. Founded in 1992, Senorio de Pedro Pecina is an exception. This 1998 Gran Reserva is a blend of 95% tempranillo, 3% graciano and 2% garnacha aged in American oak barrels for 48 months. Aromas of crushed rose petal, vanillin and black cherry fruit give way to a rich silky palate feel. This wine shows off minerality and structure to perfection and will go great with my friend Rebecca’s turkey with chanterelle mushroom stuffing!

—Anne Pickett

A True Original in the World of Wine

Lopez de Heredia produces some of our favorite Spanish wines; actually, some of our favorite wines from anywhere, period. They are uncompromisingly traditional, brilliant Riojas and, given their status among wine cognoscenti, still incredible values.

1996 Lopez de Heredia Viña Gravonia Blanco ($23.99) Aged much longer than traditional Crianza level wines, this firecracker of a white is produced from 100% viura and, at 11 years old, it’s still in its youth and should continue to improve for years. Racy, minerally citrus and yellow stone fruit flavors give way to a slightly nutty finish.

1989 Lopez de Heredia Tiña Tondonia Blanco Reserva ($36.99) This is a current release! A touch floral, viscous and evolved on the palate, it has a gorgeous, soft texture, fig flavors and a more pronounced hazelnut character and there’s still plenty of acidity and vibrancy.

1997 Lopez de Heredia Viña Tondonia Rosado ($23.99) Produced from 60% garnacha, 20% tempranillo and 20% viura. This is the current rosé, just released! I find this wine a little, dare I say, young. A beautiful coppery color, this is traditional Rioja rosado at its best.

2001 Lopez de Heredia Viña Cubillo Crianza ($23.99) I think that this might be the best value and most accessible of all the LaH wines. Loads of sour cherry fruit, meaty savoriness and texture.

1999 Lopez de Heredia Bosconia Reserva ($30.99) What an amazing Rioja: 80% tempranillo, 15% garnacha, 3% graciano and 2% mazuelo. Deeper, darker fruits abound on the nose with remarkably pure black cherries on the palate. It’s tough to resist now, but it will be even tougher to resist in another 12 years.

—Joe Manekin
**Austria/Germany**

**Austria**

- Schloss Gobelsburg Sekt ........................................... $26.99
- 2005 Bäuerl Stein am Rain Grüner Veltliner Federspiel .... $14.99
- 2005 Bründlmayer Grüner Veltliner Kamptaler Terrassen ... $19.99
- 2005 Iby Zweigelt Classic .......................................... $11.99
- 2005 Moric Blaufrankish ............................................ $19.99
- 2005 Spatrot-Gebeshuber Klassik Blanc ....................... $15.99
- 2006 Gritsch Grüner Veltliner Federspiel "Singeriedel" ... $19.99
- 2006 Heidi Schröck Furmint ....................................... $23.99
- 2006 Hiedler Grüner Veltliner L ös s ............................ $14.99
- 2006 Schloss Gobelsburg Grüner Veltliner "Gobelsburger" .. $13.99
- 2006 Schloss Gobelsburg Grüner Veltliner "Steinsets" ....... $23.99

**Germany**

- 1981 Eitelsbacher Karthausenfelder Spätlese .................. $37.99
- 2005 Schönborn Hallburger Schlossberg Silvaner Spät Dry ... $19.99
- 2005 Dr. Fisher Ockfener Bockstein Kabinett ................. $15.99
- 2005 Dr. Loosen Estate Beerenauslese (375ml) ....... $55.99
- 2006 Dr. Heyden Rosé Qba ......................................... $11.99
- 2005 Georg Albrecht Schneider St. Laurent .................. $19.99
- 2006 Spreitzer Oestricher Lochen Kabinett .................. $15.99
- 2006 Dr. Heyden Oppenheimer Sacktrager Spätlese ........ $15.99
- 2006 Fritz Haag Brauneberger Juffer Kabinett ............. $25.99
- 2006 Josef Leitz Rüdesheimer Drachenstein "Dragonstone" $14.99
- 2006 Josef Leitz Rüdesheimer Klosterlay Kabinett ......... $16.99
- 2006 Josef Leitz Rüdesheimer Magdalenenkreuz Spätlese ... $19.99
- 2004 August Kesseler Spätburgunder ......................... $24.99
- 2005 August Kesseler Berg Rosennek Spätlese Gold Cap .... $27.99

**Austria: Franz Josef Gritsch**

The dynamic young Franz Josef is making quite a name for himself in the sleepy Wachau Valley. On one hand he has taken the helm of his family's traditional estate in Spitz and on the other has created a new ultra-modern label, Kalmuck, that has raised quite a few of the neighbors' eyebrows. All this at only 25 years of age! We are very pleased to have discovered his wines and they are quickly becoming as big a hit on this side of the pond as they are in Austria. From the family estate, Gritsch Mauritiushof, we have the 2006 Gritsch Grüner Veltliner Federspiel "Singeriedel" ($19.99) of which Franz Josef says: “The Singeriedel is one of the most famous set of wines in the Wachau, with its extremely steep terraces. It is all handwork; no tractors are possible with these wines. We have to put the old style buckets on our backs and pick by hand. The terroir here has a lot of slate. There is no real ‘earthly mulch,’ just sand and old rotten stone, so the roots have to travel quite deep in order to get any water or nutrients. The climate provides for very cold nights from over the hills and warm days up from the Danube and the stony terroir reflects the sunlight, so this change in temperature every night and day is what gives this wine its specific character. This terrace structure allows for the sun to reach every vine because they don’t cast shadows on each other,” What this gives you is a wine of serious concentration and mineral character with ripeness in check by vibrant acidity, preserving the wonderful spiciness at the same time abounding in ripe fruit aromas. For a great introduction to his wines, and gruner veltliner in general, try the 2006 Kalmuck Grüner Veltliner ($12.99) a classic veltliner with ripe stone fruit aromas, hints of white pepper, snap pea and supporting mineral flavors in the mouth. A truly enjoyable bottle...

—Jeff Vierra

**Alsace/Loire**

**Alsace**

- Jean Philippe & Francois Becker Cremant d’ Alsace ........ $14.99
- 2001 Jean Becker Gewürztraminer Grand Cru Unhoff .... $18.99
- 2004 Barmes-Buecher Riesling Grand Cru Steingrubler .... $34.99
- 2004 Trimbach Pinot Blanc ....................................... $12.99
- 2005 Domiane Weinbach Riesling Cuvée Theo .......... $32.99
- 2005 Jean Becker Muscat Grand Cru Froehn ............... $17.99

**Loire**

- Francois Chidaine Montlouis Brut ......................... $16.99
- François Pinon Vouvray Pétillant Brut ...................... $17.99
- 1989 Joel Talau St-Nicolas-de-Bourgueuil Cuvée de Domaine $26.99
- 2002 Chateau Tour Grise Fontenelles Saumur Blanc .... $15.99
- 2002 Joel Talau St-Nicolas-de-Bourgueuil Cuvée Domaine ........ $14.99
- 2004 Chateau Tour Grise "253" Saumur Rouge ............... $15.99
- 2004 Domaine de la Noblaie Chinon "Les Chiens-Chien" .... $14.99
- 2004 Joel Talau St-Nicolas-de-Bourgueuil Vieilles Vignes .. $16.99
- 2005 Château du Hureau Saumur Champigny, Vatan ....... $13.99
- 2005 Domaine de la Louvetrie Muscadet Hermin d’Or .... $10.99

**Boulay Knows Nature Makes the Wine**

Just in time for Thanksgiving our favorite Sancerre producer’s wines have returned. A friend turned me on to the Boulay family in Chavignol, long hallowed ground for sauvignon blanc, and after a staggering tasting of more than eight vintages I was in love. Gerard Boulay is a humble and delightful vigneron, quietly making wines that will forever expand your idea of what sauvignon blanc can achieve. Never had I tasted such vivid clarity and expressiveness in Sancerre, much less sauvignon blanc, the wines are much more than simple quaffers. Aromas of candied grapefruit, mandarin orange, lime and wildflowers are transcendent, but what really sets them apart is their mineral-infused personality. These are wines of the soil, that echo the land with precision and delineation. Gerard Boulay works the soil manually, personally planting the youngest vines at the domaine in 1972. The average vine age is about 45 years old. The wines ferment naturally. He adds no yeast and minimal amounts of SO2. He described his role as one of surveillance, working by instinct, "au feeling" because he wants to “let the wine live” and tries not to interfere with the natural process. He says, “C’est la nature qui fait le vin,” nature makes the wine.

2006 Gerard Boulay Sancerre Chavignol ($19.99) This is anything but a “regular” cuvée, raised in stainless steel and bottled unfiltered. It is juicy and bright with pleasing fruitiness and a crunchy mineral-infused finish. The 2006 Gerard Boulay Sancerre Chavignol Clos de Beaujeu ($29.99) is the old-vine cuvée, vinified in neutral wood and it is one of the greatest wines of the region. The wine (from a vineyard of 0.75 hectares) is fermented in large neutral barrels and bottled without filtration. This is the more delicate and mineral of the single-vineyard bottlings, it ages beautifully. 2006 Gerard Boulay Sancerre Chavignol Monts Damnés ($29.99) is made from vines that are grown on the Monts Damnés plot, a steep, south-facing slope that provides some of the regions most powerful and long lived wines. There are also very small quantities of a new cuvée La Comtesse ($42.99) from the heart of Monts Damnés in both the premier ’05 vintage and ’06.
A Vegetarian Thanksgiving

It's such a typical left wing Northern California thing—moaning about this most carnivorous of holidays. Us Veggie (okay, pescetarians too) get all worked up and say things like “tofurkey... wattle it take?” Seriously—I think gobbler smells like an old locker room, especially when you carnivores do that sandwich assemblage that means you’ve finally finished the bird off for good. But take that with a grain of salt from a yam killer like me.

A turkey is just an ugly Apteryx with a corn nut for a brain. Kind of makes being a vegan look good. (You put the stuffing WHERE?)

We love Thanksgiving at K&L for one simple reason—ANY WINE GOES WITH THANKSGIVING DINNER. Truth is, no wine really goes with it either, so every suggestion is valid. What’ll it be? Red, white or pink? Everyone has such conflicting emotions. The wine business is hell, I’m tellin’ ya.

Jim Barr does a turkey call. I know that is not surprising in itself, but to hear him go “gwahbbgle guh-wahbble” is absolutely priceless. With his bald dome, hanging flap of skin under his chin and his locker room scent, the guy is a natural.

Jim Barr does a turkey call. I know that is not surprising in itself, but to hear him go “gwahbbgle guh-wahbble” is absolutely priceless. With his bald dome, hanging flap of skin under his chin and his locker room scent, the guy is a natural.

Wines that don’t go with Thanksgiving dinner:

1994 Drucc-Beaucaillou, St-Julien ($86.99) Loads of character here—layers of ripe red fruits, minerals and earth. Not too heavy and (thankfully) not too tannic. A real beauty in a style I adore. Plus, I’m coming over for the feast, so make me thankful and serve this one.

2005 Stonyridge Larose, New Zealand ($89.95) Claret style Kiwi wine? Yup. World class stuff and ’05 was killer down there. The wine has unmistakable Bordeaux styling and will age beautifully. Herbs and cassis and balance here. This is a great wine and it will get better. Decant three to four hours or lay it down. A must for the balanced cellar.

1983 Sterling Cabernet Sauvignon ($29.95/Magnum) Focused and full flavored, a lovely mature cabernet for thirty bucks a magnum. C’mon cheapskate, here’s your chance—show up with a mag of cab for gobbler and be a hero.

While Thanksgiving is a uniquely American anomaly, other countries have adopted the holiday. Adapted it, too. Some examples:

United Kingdom: Thanksgiving is called “Black Thursday” here. The Brits were big losers as far as Turkey day goes. Later they tried the beads and baubles thing with the Irish, with disastrous results. For the feast, crow is substituted for turkey.

Turkey: Ah, the mother country. Turkey Day is actually on Christmas day here and the gobblers are festooned with lights and tinsel. The Manger Parade takes to the streets at midnight. Maria Muldaur is cast as Mary, Daniel Day Lewis as Joseph. After the ceremonial pipes are lit everyone sees Jesus.

Norway: Lundefisk is dried, reconstituted and pounded into the shape of an elk. The drink of choice is Bordeaux laced with Aquavit, called “trow uppe” by these hearty Norskies.

Happy Gwahbble Day!

—Joe Zugelder

Jim’s November Gems

Happy Thanksgiving and Holidays everyone. Early this morning (September 30), my winemaking buddies and I gathered to press off the three tanks of Dry Creek Valley Zinfandel that we crushed on September 3. While the guys were busy cleaning and setting up the equipment for this pressing, I went through for a second time that morning and punched down the caps of the remaining eight tanks of Geyserville Cabernet Franc and Syrah that were still fermenting (these will be pressed off in two weeks). The color and aromatics in and from the fermentation tanks this year have been absolutely amazing, the clusters have been perfect, and the pH’s, sugars and acids are in total harmony—what winemakers worldwide dream about—unbelievable! I turned to the guys as they were washing everything down and said, “In my 34 years of making wine, I cannot recall a harvest like this. The clusters have been perfect, and the pH’s, sugars and acids are in total harmony—what winemakers worldwide dream about—unbelievable!”

Our Burgundy buyer, Keith Wollenberg, continues to discover superb Gems. His most recent discovery, 2005 Domaine Pascal Bouchard Chablis “Grande Reserve Du Domaine” ($18.99) is an outstanding non-premier cru, premier-cru acting Chablis that must not be overlooked. Produced from 40-year old, low yielding vines and fermented mostly in stainless steel tanks, this lovely chardonnay provides tons of that classic limestone minerality on the nose and in the mouth, yet with the richness of character and structure of a premier cru. The mouthwatering finish is crisp and bright. The Beaner has informed me that this will be one of our house whites for the month.

2006 Kirkham Peak Marlborough Sauvignon Blanc ($11.99) is a great follow up to the 2005 production. Perfumed aromas of gooseberries and lime zest, this too is a crisp, clean and mouthwatering white on the palate. Eby purrs at the thought that this will be one of our house whites for the month. (µµµµµµµµµµ)}

Finally, Anderson is once again hooting over the next two Bordeaux Gems that we have chosen for our November house reds. The 2003 Château Beaumont Haut-Médoc ($15.99), which is owned by Beychevelle, is deeply colored and offers an opulent bouquet of currants, plums, cedar and roasted coffee. Good fullness of body in the mouth with silky, integrated tannins, excellent backbone and depth, the warm finish lingers for six minutes and thirty-four seconds. This is a nice, near-term drinker and should not be put down for any length of time. (µµµµµµµµµµµµµµµµ)

The 2005 Château Birot Premiers Côtes de Bordeaux ($12.99) is a deep ruby in color and shows lush and ripe blackberries, currants and spicy fruit aromas underscored by cigar box and antique tones. Medium-full in body, you will discover a Gem that is round and soft, yet well-structured and long on flavor. Again, this new world style wine is meant for near-term consumption. (µµµµµµµµµµµµµµµµ)

If you have any questions regarding these Gems, you can contact us at jimbarr@klwines.com. Enjoy this month’s selections,

—Jim, Anderson, Eby, and Vanilla

You can order directly from our award-winning website at www.klwines.com
### CHAMPAGNE/SPARKLING WINE

**Champagne**

<table>
<thead>
<tr>
<th>Bottle</th>
<th>Price</th>
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<tr>
<td>Ariston Carte Blanche Brut</td>
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<tr>
<td>Franck Bonville Brut Selection Blanc de Blancs</td>
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<td>Louis Roederer Brut-One of Clyde’s favorites</td>
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**Domestic Sparkling Wine**

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<td>2004 Schramsberg Blanc de Blanc/Blanc de Noirs</td>
<td>$27.98</td>
</tr>
<tr>
<td>2004 Schramsberg Brut Rosé</td>
<td>$32.99</td>
</tr>
<tr>
<td>2004 Iron Horse “Wedding Cuvée”</td>
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</tr>
<tr>
<td>2006 Niebaum-Coppola Estate Sofia Blanc de Blanc</td>
<td>$16.99</td>
</tr>
<tr>
<td>NV Domaine Mumus Brut/Blanc de Noir</td>
<td>$12.98</td>
</tr>
<tr>
<td>NV Gloria Ferrer Brut/Blanc de Noir</td>
<td>$14.99</td>
</tr>
<tr>
<td>NV Roederer Estate Anderson Valley</td>
<td>$16.99</td>
</tr>
<tr>
<td>NV Scharffenberger Brut</td>
<td>$14.99</td>
</tr>
</tbody>
</table>

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**Rene Collard is Back!**

It is an honor for us to import one of Champagne’s greatest producers, Mr. Rene Collard. Now retired, his legacy continues with his bottles. And while his powerful champagne is certainly not for everyone, the class of his champagnes is undeniable. As I write this (on October 1) his champagnes are on the water and should be in shortly after you receive this newsletter. I can’t give exact prices yet, since the dollar has been in a tailspin and showing signs of falling even further. But even if the dollar trades at 1.6 by the time these wines arrive, Mr. Collard’s inimitable champagne will be a tremendous value… He has farmed organically since his first harvest in 1943 and never has wavered from barrel and concrete fermentation. His champagnes are made from very old vine meunier grown in the villages of Reuil and Damery and undergo no malolactic fermentation. His youngest wine, the non-vintage, no-dosage **Cuvee Ultime** is based entirely on the 1995 vintage. It is a powerhouse and does not come across as a brut zero, because of the prodigious ripeness of the meunier that year. This is the best introduction to Mr. Collard’s wines. It will sell for less than $50, as will the **Carte d’Or**, his other non-vintage offering, this one composed entirely from the 1992 harvest. Much more brooding and mushroomy, this champagne is perfect with foie gras or other rich patés, stretching the definition of champagne with its imposing vinosity.

Also available will be a pair of **1985s**, both under $100, the **Vintage** and the **Rosé**. These wines destroy the big house notion that meunier cannot age; they are unbelievably youthful at 25 years and have time in hand. Collard’s wines back to the 1940s are still drinking gorgeously. More complex than anything outside of Burgundy has a right to be, these wines are among our most special. Call or check online for more detailed notes and the exact prices.

—Gary Westby

**LeClerc Briant**

The highlight of my fall was easily September’s trip to Champagne with Gary and Cindy Westby. It was my first trip to the region and after 10 days of cool, rainy weather (before we arrived) it was all sun and temperatures in the high 70s. This turned an otherwise mediocre harvest into quite a good one, though yields were less than normal. Toward the end of my trip, we visited LeClerc Briant, who ended their harvest on September 15. I was also able to meet the lovely Amelie, Pascal LeClerc’s biodynamic consultant whose true passion is working to produce the finest biodynamic Champagne. The tour of the cellar was amazing; all of the riddling is done by hand in chalk caves far beneath the surface of Epernay. A cellar specialist can riddle up to 60,000 bottles per day, which makes my wrists ache just thinking about it. Later in the day, we toured the chalky (and rocky) hillside vineyards of Les Crayes and Les Chevres Pierreuses. A dinner at Pascal’s house later that night, with recipes from LeClerc Briant, rounded off the day with great food and (of course) LeClerc Briant Champagne. We tried the **2002 LeClerc Briant Divine (39.99)**, which is my featured wine for November. The wine had a very pretty, very open nose with notes of tropical fruits, mandarin oranges, bananas and a slight hint of coconut and brioche. On the palate the flavors were rich: poached pears, cashews and cream. A blend of 50% chardonnay and 50% pinot noir, this is a very viscous champagne with a big mouthful of flavors, crisp on the mid-palate with a very fine finish. An excellent cellar candidate. We recently stocked the 1990 and it tasted exquisite after 17 years. To obtain maximum enjoyment of Pascal’s latest release I suggest trying the 2002 on its own. The tropical notes and luscious palate really stand out. If you prefer to enjoy this wine with food, try it with creamier cheeses or light chicken dishes!

—Scott Beckerley

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**Give Champagne This Season!**

The Champagne Club sends you two bottles of Champagne bimonthly for $69.95. Visit www.klwines.com for more information!
Pour votre plaisir

2005 Burgundies A Value?

With the escalation in prices of French wines, due to the sought-after nature of the 2005 Burgundy vintage and the weakness in the dollar, the headline may seem as much a contradiction in terms as “bureaucratic efficiency.” Still, I want to let you know that, if you are not after the handful of top Grand Crus, there are some terrific values to be found. 2005 is the kind of vintage, with perfect healthy grapes, where buying lower down the ladder can provide terrific drinking pleasure. I am listing a few here, but we literally have a dozen or more different red Burgundies available for under $25.

As examples, the 2005 Bourgogne Rouge, “Millianes” ($19.99) is made by Laurent Jobard, from her family estate, from vines more than 45 years old. It has a bright cherry note and a silky finish, but a bit of Pommard power as well. The 2005 Hautes Côtes de Nuits, Frederic Esmonin ($20.99) shows lovely, rich and elegant fruit and a long finish. It comes from a grower near Gevrey-Chambertin. The 2005 Côtes de Nuits-Villages, Joseph Drouhin ($20.99) offers high-pitched aromas of black cherry and is bright and penetrating. The 2005 Chorey les Beaune, Joseph Drouhin ($22.99) has bright cherry notes, received 90 Points from Parker’s Wine Advocate, and was picked as a Key Buy by Burghound. The 2005s are coming and going so quickly, that we urge you to check online for a current inventory, or to email me at Burgundy@klwines.com with questions. À Sante!

—Keith Wollenberg

November’s Thursday Tasting Schedule

Please call the stores for more information on upcoming tastings.

In San Francisco, 4:30 to 6:30 p.m.

Nov 1: Spring Mountain Vineyard; Nov 8: Wines of Germany; Nov 15: Miner Family; Nov 22: Closed for Thanksgiving; Nov 29: TBA

In Redwood City, 5 to 6:30 p.m.

NO THURSDAY TASTINGS IN NOVEMBER

In Hollywood, 5 to 7 p.m.

Nov 1: Hess Collection; Nov 8: Pacific Wine Partners Presents Australia & New Zealand; Nov 15: Schlumberger (Alsace); Nov 22: Closed for Thanksgiving; Nov 29: Justin Vineyards
### RED BURGUNDY

<table>
<thead>
<tr>
<th>Wine Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2005 Bourgogne Rouge, Domaine Vincent Sauvestre</td>
<td>$12.99</td>
</tr>
<tr>
<td>2005 Bourgogne Rouge, Tradition, Moillard</td>
<td>$13.99</td>
</tr>
</tbody>
</table>

This lovely, bright pinot is an homage to Nicolas’ father Gerard. Also available in half bottles ($11.99).

<table>
<thead>
<tr>
<th>Wine Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2005 Bourgogne Rouge, Domaine Heresztyn</td>
<td>$17.99</td>
</tr>
<tr>
<td>2004 Bourgogne Rouge, Edmund Cornu</td>
<td>$18.99</td>
</tr>
<tr>
<td>2005 Bourgogne Rouge, Domaine Bache-Legros</td>
<td>$19.99</td>
</tr>
</tbody>
</table>

From 45 year old vines in Pommard, bright cherry notes and lots of character.

<table>
<thead>
<tr>
<th>Wine Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2005 Bourgogne Haute Côte de Nuits, Frederic Esmoin</td>
<td>$20.99</td>
</tr>
<tr>
<td>2005 Cote de Nuits Villages, Maison Drouhin</td>
<td>$20.99</td>
</tr>
<tr>
<td>2004 Bourgogne Rouge, Pressioniers, Domaine Roty</td>
<td>$21.99</td>
</tr>
<tr>
<td>2005 Savigny-lès-Beaune, Domaine Denis Carré</td>
<td>$21.99</td>
</tr>
<tr>
<td>2005 Chory Les Beaune, Maison Joseph Drouhin</td>
<td>$22.99</td>
</tr>
<tr>
<td>2005 Bourgogne Pinot Noir, Deux Paps, Alex Gambal</td>
<td>$23.99</td>
</tr>
<tr>
<td>2005 Santenay, Champ Claude, Domaine Lucien Muzard</td>
<td>$28.99</td>
</tr>
<tr>
<td>2005 Mercurey 1er, Clos Montaiguis, Dom. Patrick Size</td>
<td>$28.99</td>
</tr>
<tr>
<td>2004 Marsannay Rouge, Domaine Roty</td>
<td>$29.99</td>
</tr>
<tr>
<td>2004 Chambolle-Musigny, Bussieres, Olivier Jouan</td>
<td>$29.99</td>
</tr>
<tr>
<td>2004 Gevrey-Chambertin, Clos Village, Domaine Heresztyn</td>
<td>$29.99</td>
</tr>
<tr>
<td>2003 Beaune 1er Marconnets, Ch. de la Velle</td>
<td>$29.99</td>
</tr>
<tr>
<td>2004 Savigny-lès-Beaune, “Peuillets,” 1er, Pavelot</td>
<td>$31.00</td>
</tr>
<tr>
<td>2004 Marsannay Rouge, Champa St. Etienne, Domaine Roty</td>
<td>$32.99</td>
</tr>
<tr>
<td>2004 Volnay-Santenots, 1er Cru, Domaine J Matrot</td>
<td>$34.99</td>
</tr>
<tr>
<td>2004 Savigny-lès-Beaune, “La Dominode,” 1er Cru, Jean-Marc Pavelot-also available in 375ml ($19.99)</td>
<td>$36.99</td>
</tr>
<tr>
<td>2004 Morey-St-Denis, Rue de Vergy, Domaine Bruno Clair</td>
<td>$37.99</td>
</tr>
<tr>
<td>2005 Savigny-lès-Beaune 1er Cru, Narbantons, M. Ecard</td>
<td>$39.99</td>
</tr>
<tr>
<td>2005 Pommard, Noizons, Domaine Denis Carré</td>
<td>$39.99</td>
</tr>
<tr>
<td>2005 Beaune 1er Grèves, Domaine Thomas-Moillard</td>
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<tr>
<td>2005 Beaune 1er Chouacheux, Domaine Jadot</td>
<td>$40.99</td>
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<tr>
<td>2005 Chambolle-Musigny, Domaine Paul Misset</td>
<td>$41.99</td>
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<tr>
<td>2005 Beaune 1er Vigne Franches, Nicolas Potel</td>
<td>$43.99</td>
</tr>
<tr>
<td>2005 Gevrey-Chambertin, Clos Village, Domaine Heresztyn</td>
<td>$44.99</td>
</tr>
<tr>
<td>2005 Chambolle-Musigny, Les Athets, Domaine Tardy</td>
<td>$44.99</td>
</tr>
<tr>
<td>2005 Nuits-St-Georges, Au Bas de Combe, Dom. Tardy</td>
<td>$44.99</td>
</tr>
<tr>
<td>2004 Nuits-St-Georges, Domaine Michel Gros</td>
<td>$44.99</td>
</tr>
<tr>
<td>2004 Volnay-Romanée 1er Cru, Les Chaumes, Jer. Chezeaux</td>
<td>$44.99</td>
</tr>
<tr>
<td>2004 Chambolle-Musigny, Domaine Michel Gros</td>
<td>$44.99</td>
</tr>
<tr>
<td>2004 Nuits-St-Georges, Charmois, Dom. Jean Grivot</td>
<td>$46.99</td>
</tr>
<tr>
<td>2005 Volnay-Romanée, Les Vigneux, Domaine Jean Tardy</td>
<td>$47.99</td>
</tr>
<tr>
<td>2004 Gevrey-Chambertin, V.V., Domaine Denis Bachelet</td>
<td>$49.99</td>
</tr>
</tbody>
</table>

Comes from old vines, shows nice spice and lots of length.

<table>
<thead>
<tr>
<th>Wine Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2005 Gevrey-Chambertin “Corbeaux,” 1er Cru, Domaine Bachelet</td>
<td>$74.99</td>
</tr>
<tr>
<td>2004 Cloz-Vougeot, Grand Cru, Moillard</td>
<td>$79.95</td>
</tr>
<tr>
<td>2004 Volnay-Romanée “Brulées,” 1er Cru, Domaine Michel Gros</td>
<td>$79.99</td>
</tr>
<tr>
<td>2004 Gevrey-Chambertin “Clos St. Jacques,” 1er Cru, Domaine Bruno Clair</td>
<td>$84.99</td>
</tr>
<tr>
<td>2004 Morey-St-Denis “La Forge de Tart,” 1er Cru, Momessin</td>
<td>$84.99</td>
</tr>
<tr>
<td>2004 Volnay-Romanée “Beaumonts,” 1er Cru, Jean Grivot</td>
<td>$89.99</td>
</tr>
<tr>
<td>2004 Gevrey-Chambertin 1er Cru, Fontenys, Domaine Roty</td>
<td>$99.95</td>
</tr>
<tr>
<td>2004 Clos de Vougeot, V.V., Château de la Tour</td>
<td>$109.99</td>
</tr>
<tr>
<td>2004 Charmes-Chambertin Grand Cru, V.V., Bachelet</td>
<td>$115.00</td>
</tr>
<tr>
<td>92 pts Burgundh. Sweet, supple black raspberry notes and long on the palate.</td>
<td></td>
</tr>
<tr>
<td>2004 Chambolle-Musigny “Amoureuses,” 1er Cru, Lucien Le Moine</td>
<td>$126.99</td>
</tr>
<tr>
<td>2004 Échézeaux, Grand Cru, Domaine Jean Grivot</td>
<td>$137.99</td>
</tr>
<tr>
<td>2004 Clos de Tart Grand Cru, Momessin</td>
<td>$149.99</td>
</tr>
<tr>
<td>93 pts Burgundh. Intense and powerful. May be the wine of the vintage.</td>
<td></td>
</tr>
<tr>
<td>2004 Charmes-Chambertin, V.V., Domaine J. Roty</td>
<td>$149.99</td>
</tr>
<tr>
<td>2004 Gevrey-Chambertin 1er Cru, Clos St. Jacques, Rousseau</td>
<td>$179.99</td>
</tr>
<tr>
<td>2004 Charmes-Chambertin, Clos de Beze, GC, Rousseau</td>
<td>$259.99</td>
</tr>
</tbody>
</table>

### Sparkling Burgundy

The sparkling wines of Louis Bouillot have been a tremendous success for over the last several years. In fact the **Cremant de Bourgogne Rosé, Perle d’Aurore ($11.99)** is one of our best-selling products. It is 100% pinot noir, method champenois, sparkling wine aged for two years before it is released, and we’re selling it for a song! But even more important is that it is good, I mean really good. It is a lightly colored rosé, with terrific pinot noir flavors: bright strawberries, raspberries and currants. It is not terribly complex, but what it lacks in depth it more than makes up in charm! You almost cannot help but reach for a second glass. The **1999 Cremant de Bourgogne Brut, Perle d’Or, Louis Bouillot ($15.99)** can be taken a bit more seriously, you might even call it a champagne-alternative. It is crisper than the Rosé with more developed yeasty tones and nice richness. The fruit character of the wine runs more to the apple/pear spectrum with some berry notes. Considerably more complex but no less delicious, this make a great aperitif, perfect for toasting this upcoming holiday season!

—Kirk Walker

### Don’t Let Holiday Shopping Get You Down

Whether it’s a wine club membership, vintage Port or an elegant Speyside Whisky, K&L can make your holiday shopping easier. We’ve got treats for every wine-lover. Skip the mall this year and head to K&L, or better yet, skip the parking spot battle and order online!

Visit our award-winning website [www.klwines.com](http://www.klwines.com) for the latest in great wine.
ITALIAN WINES

To 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 877-559-463-4637 x1413.

**Misc Tuscany**

| 2006 Maritma Sangiovese “4 Old Guys” - A new cuvéé | $7.99 |
| 2003 Rocca di Montegrossi Chianti Classico (375ml) | $11.99 |
| 2002 Rocca di Montegrossi Chianti Classico | $12.99 |

Super deal on a really good wine!

| 2005 Felsina Chianti Classico | $16.99 |
| 2006 Campo al Mare Vermentino di Toscana | $16.99 |
| 2005 Antinori Chianti Classico “Peppoli” | $21.95 |
| 2004 Rocca di Montegrossi Chianti Classico | $19.99 |
| 2004 Tenuta Sette Ponti “Crogno”-91pts WS | $29.99 |
| 2003 Rocca di Montegrossi Chianti “S. Marcellino”-91 pts RP | $34.99 |

This is a 2003. But unlike so many others of this vintage, it is very focused. Beyond a doubt, a magnificent wine. While different from the serious 2001, the 2003 is richer, has deeper flavors now and gives lushness to the mouth rarely seen in Chianti! (Greg St.Clair)

| 2004 Felsina Chianti Classico Riserva”Rancia”-95 pts ST | $34.99 |
| 2003 Rocca di Montegrossi “Geremia”-Cab-Merlot | $34.99 |
| 2004 Felsina “Fontalloro” 100% Sangiovese-94 pts ST | $34.99 |
| 2003 Poggiopiano Rosso di Sera IGT-3 Glasses GR | $39.99 |
| 2004 Antinori “Tignanello”-95 pts WS | $79.95 |
| 1999 Fontodi Fiaccianello-92pts RP | $79.95 |
| 2004 Fontodi Fiaccianello-93pts RP | $99.95 |

**Montalcino**

| 2004 La Fortuna “Fortunello” | $14.99 |

What a steal this Mini Super Tuscan is! Lush soft and so drinkable!

| 2005 Ferrero Rosso di Montalcino | $17.99 |
| 2005 Barici Rosso di Montalcino | $18.99 |
| 2005 La Fortuna Rosso di Montalcino | $18.99 |
| 2005 Sesta di Sopra Rosso di Montalcino | $19.99 |
| 2005 Valdicava Rosso di Montalcino | $29.99 |
| 2002 Ferrero Brunello di Montalcino | $29.99 |
| 2000 La Colombina Brunello di Montalcino-92 pts WE | $34.99 |
| 2002 Barici Brunello di Montalcino | $34.99 |
| 2001 Castiglon del Bosco Brunello di Montalcino-90 pts ST | $34.99 |
| 1999 La Colombina Brunello di Montalcino-90 pts ST | $34.99 |
| 2002 Sesta di Sopra Brunello di Montalcino | $42.99 |
| 2001 San Filippo Brunello di Montalcino-90 pts WS | $44.99 |
| 2000 Canalicchio (Franco Pacenti) Brunello-91pts WS | $49.99 |
| 2001 Marchesato degli Alamichi Brunello-92 pts WS | $53.99 |
| 2001 La Fuga Brunello di Montalcino-93 pts WS | $54.95 |
| 2001 Lambardi Brunello di Montalcino-93 pts WS | $56.99 |
| 2001 Castello Banfi Brunello di Montalcino-93 pts WS | $59.95 |
| 2001 Da Vincio Brunello di Montalcino | $59.99 |
| 2001 Canalicchio di Sopra Brunello Riserva-92 pts ST | $64.95 |
| 2001 Torres Brunello di Montalcino Riserva-92 pts WS | $69.99 |
| 2002 Caprili Brunello di Montalcino Riserva-92 pts WS | $79.99 |
| 2001 La Fortuna Brunello di Montalcino Riserva-93 pts WS | $89.99 |
| 2001 La Fortuna Brunello di Montalcino (1.5L)-3 Glasses GR | $89.99 |
| 2001 Camigliano Brunello di Montalcino “Gualdo”-93 pts WS | $89.99 |
| 2001 Costanti Brunello di Montalcino Riserva-93 pts WS | $94.99 |
| 2001 Gianni Brunelli Brunello Riserva-96 pts WS | $124.95 |

**Misc Piedmont**

| 2005 Ruggeri Corsini Barbera d’Alba | $14.99 |

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**Sul Tappeto Rosso**

November signals the start of the holiday season, when family and friends get together, and what better way to celebrate than with Italian wine! The traditional Thanksgiving turkey is so versatile that it offers many food matching possibilities. I love to start with bubbles, so the stunningly good Silvano Follador Prosecco del Valdobbiadene Superiore “Cartizze” ($19.99) is a sure-fire winner, complex, rich and a real crowd pleaser, I really love it. My sister loves California chardonnay, so for her I suggest the 2005 Cantina Valle Isarco “Aristos” Kerner ($19.99) a truly a rich and un-oaked white from the Alto Adige, complex, powerful and for those who like the weight of California chardonnay, yet with balance, verve and a finish, this is the wine! My father likes pinot noir and he likes them delicate. A new arrival from, of all places, Sicily has really made the choice easy. The 2006 Feudo Arancio Pinot Noir ($8.99) is really wonderful, balanced, soft with cherry aromatics and a hint of spice on the finish. My brothers and I are all suckers for Rosso di Montalcino, and the 2005 vintage has responded gracefully with delicious opportunities. The more forward and fruit-filled versions are the 2005 Ferrero Rosso di Montalcino ($17.99) ripe, forward, mouth-filling with cherry and plum; the 2005 La Fortuna Rosso di Montalcino ($18.99) is full of plummy notes, ripe and soft in the mouth. The more classic and earthier versions would include the 2005 Baricci Rosso di Montalcino ($18.99) one of my personal favorites, full of forest aromatics, spice and earth; the 2005 Poggiarello Rosso di Montalcino ($17.99) is really a great wine with powerful fruit, structure and finish. The most complex and powerful of the bunch would be the 2005 Sesta di Sopra Rosso di Montalcino ($19.99) not quite a Brunello, but wow, what a wine! Everything you could ask for. The 2004 La Fortuna Fortunello ($14.99) is a Mini Super Tuscan: 90% sangiovese and 10% merlot—which is really something special. My brother-in-law-to-be is a cab guy, for him it’s the 2003 Rocca di Montegrossi “Geremia” ($34.99) a delicious blend of 50% cabernet sauvignon and 50% merlot that will please any cab lover’s palate. Just for the experience, while sitting around and drinking, is the (yes you’ve never heard of it before) 2005 Passopisciaro “Franchetti” ($109.99), a blend of 60% petite verdot and 40% cesanese from the slopes of Sicily’s Mt. Etna; it will blow your mind. To finish (or start, for my sister-in-law), would be the 2006 Saracco Moscato d’Asti ($13.99) the perfect finish, light, refreshing and low alcohol. Buon Appetito!

**Italian Wine Club:** For all of you who are interested in Italian wine, this is a tremendous opportunity to expand your horizons and save some money! Italy has such an abundance of wine, not just volume for there are more than 2,000 different grape varieties! The opportunity our volume-buying offers, gives you unparalleled bargains as well as Club Pricing on all K&L Club Wines. If you want more particulars, pricing and how it all works just e-mail me at greg@klwines.com and I’ll fill you in!

—Greg St.Clair

For a complete up-to-date listing, check our website at www.klwines.com
This wine is absolutely delicious; a vibrant black pepper nose leads in to hints of
then pressed and fermented). In this case, however, the fermentation
owes its strength and power to the same method used to make dry
1857 at Quinto di Valpentena by brothers Giovanbattista and Gae-
1995. Distinctive notes of traditional fruit like wild cherries and
dance on the tongue, while the finish brings more spice, cinnamon
and a hint clove. Yum !

1975 Bertani Amarone Recioto della Valpolicella ($195) This vintage
was bottled in 1986 and again has a great garnet red color; the nose
brings leather, cherries and dried flowers. The most evident flavors on
the palate are baked cherries, rosehips and spices, concluding with a
touch of vanilla in the finish.

1981 Bertani Amarone Recioto della Valpolicella ($169.99) Deep red
with garnet shades, ripe black cherries, plum and a touch of cocoa
dance on the tongue, while the finish brings more spice, cinnamon
and a hint clove. Yum !

1986 Bertani Amarone Recioto della Valpolicella ($139.99) I am very
fond of this one. Aged in Slovenian oak casks, this was bottled in
1995. Distinctive notes of traditional fruit like wild cherries and
blackberry jam with vanilla up front, you find walnut and hazelnuts
at the back of the palate. A wide nose with sweet and luscious impact
and a pleasurable dry ending note on this full-bodied Amarone. We
have very limited quantities of these, sorry...

—Mike Parres
SPECIALTY SPIRITS

The Holidays are here and 2008 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 kwwines.com.

—Susan Purnell

Single Malt Whisky
Mortlach 13 yr Murray McDavid Bourbon/Port Cask ..........................$47.99
Glenmorangie "The Original" .................................................................. Inquire
Bruichladdich "Celtic Nations" Multi Nation Vatted .......................$65.99
Bruichladdich 3D Peat "Norrie Campbell Tribute" .........................$68.99
Highland Park 17 yr, Refill Sherry Cask Murray McDavid ............$68.99
Glenmorangie Lasanta Extra Matured Sherry Cask .......................Inquire
Hazelburn 8 year old Triple Distilled Campbeltown .......................$69.99
Highland Park 18-year-old, Distillery Bottling ...............................$69.99
Talisker 18-year-old Isle of Skye ..................................................$69.99
1991 Bruichladdich WMD II - Yellow Submarine .........................$72.99
Talisker Distillers Edition Isle of Skye ..........................................$73.99
Arran Gonzalez Byass Lepanto PX Brandy Finish ......................$79.99
Compass Box Flaming Heart Vatted Grain Whisky ......................$79.99
BenRiach 15-year-old Wood Finishes ..........................................$79.99
Bruichladdich 14-year-old "Links Series" ......................................$79.99
Springbank 9 year old Marsala Wood, Cask Strength .................$79.99
Glenmorangie Quinta Ruban Extra Matured Port Cask ...............Inquire
Glenmorangie Nectar D’Or Extra Matured Sauternes ................ Inquire
Ardbeg Uigeadail Traditional Strength ........................................$89.99
The Alchemist 15 year Highland Park Single Malt Whisky ...........$89.99
Oban Distiller’s Edition—Very Limited! .......................................... Inquire
Bunnahabhain 18-year-old, Distillery Bottle ..................................$99.99
Macallan "Fine Oak" 17-year-old Distillery Bottling ......................$107.99
1990 Ardbeg Airigh Nam Beist ..................................................$109.99
Benromach 21-year-old, Speyside ...............................................$109.99
1990 Bowmore 16-year-old, Sherry Cask Strength ......................$109.99
Macallan 16 yr, Bourbon/ Madeira, Murray McDavid ................ $109.99
Isle Of Jura 21-year-old .............................................................$114.99
Edradour Ballechin Heavily Peated Madeira Cask .......................$115.99
Glenglassagh 20 year old, Sherry Cask Murray McDavid .............$129.99
Balvenie 21-year-old Port Wood ...............................................$135.99
Benromach 24-year-old, Cask Strength .......................................$169.99
1977 Pulteney 28 year old, Duncan Taylor ................................$184.99
Caol Ila 25-year-old, Distillery Bottling ......................................$209.99
1977 Scapa 28 year old, Duncan Taylor ......................................$204.99
Bruichladdich "Blacker Still" Cask Strength .................................$249.99
Laphroaig 30 year old ..............................................................$250.00
Bunnahabhain 25-year-old, Distillery Bottle ...............................$339.99
1970 Bruichladdich 125th Anniversary Bottling .........................$499.99
1967 Macallan Speymalt Gordon & MacPhail ...............................$534.99
Lagavulin 21-year-old ..............................................................Inquire
Talisker 30-year-old .................................................................Inquire
Brora 30-year-old, Distillery Bottling—Very Limited! .................Inquire
Glenmorangie 25 year old—Very Limited! ...................................Inquire

Armagnac
Château du Saint Aubin Bas-Armagnac ..........................................$67.99
Château du Busca XO No. 1 Tenereeze ..........................................$75.99
1977 Castarede Armagnac .................................................................$109.99
1977 Dartigalongue Armagnac .........................................................$109.99
1973 Marie Duffau Bas Armagnac .................................................$109.99
1976 Château du Busca Tenereze Armagnac ...............................$139.99
1977 Darroze Bas-Armagnac Dupont ............................................$175.99
1971 Darroze Bas-Armagnac Gaube ..............................................Inquire
1967 Castarede Armagnac .................................................................$199.99
1967 Dartigalongue Armagnac .........................................................$199.99
1967 Darroze Bas-Armagnac St. Aubin ........................................$244.99
1957 Castarede Armagnac .................................................................$299.99
1957 Dartigalongue Armagnac ..........................................................$344.99

Cognac
Deret VS, 5-year-old, Estate Bottled Petite Champagne ............ $29.99
Deret VSOP, 10-year-old, Estate Bottled Petite Champagne ....... $35.99
Frappin Cognac VSOP ..............................................................$51.99
Ferrand Reserve Grande Champagne ...........................................$55.99
Francois Peyrot 18-year-old Extra Reserve .................................$57.99
Leopold Gourmet Cognac Age du Fruit "10 Carats" ...............$63.99
Francois Peyrot XO 25-year-old ..................................................$67.99
Leopold Gourmet Cognac Age des Fleurs "15 Carats" ...............$76.99
Derot XO, 30-year-old, Estate Bottled Petite Champagne ........ $79.99
Tesseron "Tradition" Lot No. 76, XO Grande Champagne .......... $81.99
Frapi Château Fontpinot, Grande Champagne Cognac ...............$87.99
Ferrand Selection Des Anges Grande Champagne .......................$99.99
Leopold Gourmet Cognac Age de Epices "20 Carats" .................$124.99
Tesseron "Perfection" Lot No. 53, Grande Champagne ...............$129.99
Forgotten Casks, Exclusive K&L Cuvee ........................................ Inquire
Tesseron "Exception" Lot No. 29 Grande Champagne .................$279.99
Calvados/Pommeau
LeMorton Reserve 6-year-old Calvados Domfrontais ..................$45.99
Camut 6-year-old Calvados Pay d’Auge ..................................$57.99
Roger Grout 15-year-old Calvados Pay d’Auge .........................$73.99
The Alchemist 15 year Domain Christian Drouin .......................$89.99
1970 Coeur de Lion Pays d’Auge Calvados .................................Inquire
1967 Coeur de Lion Pays d’Auge Calvados ...............................$349.99
1957 Coeur de Lion Calvados AOC ...........................................$449.99

K&L Hours and Information

Mailing list: If you are not on our mailing list and would like to be, please call one of our stores. If you are receiving multiple newsletters, please let us know. Note: Some wines may be available in only one of the stores. We do not sell our mailing list or our email list.


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

Sale Dates: End November 30, 2007. Prices are subject to change without notice. We reserve the right to correct errors in pricing.

Will Call/Hold Policy: We will gladly keep your wines at any of our locations up to 90 days. If you need to store your wines after 90 days, we have both short-term and long-term storage available in our San Carlos facility. Please contact us for details.

We accept American Express, Discover, Visa and Mastercard.
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 | $1,949 |
| Window Cabinet   | $2,299 |

Plus shipping and tax if applicable.

Tritan Titanium Crystal Lead Free!

We now carry the world’s most break-resistant glassware, Tritan “Forte” by Schott Zwiesel.

Made with titanium and zirconium instead of lead, this glassware is dishwasher safe and strong while still brilliant and clear. Specialized wineglass shapes are specifically created to enhance your wine-drinking pleasure. If you love wine and you love entertaining, you need this stemware.

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

LOWER PRICES!

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.

- **WK Models**
  - Vinotheque 320 264 $3,402 $2,679
  - Vinotheque 500 368 $3,876 $2,925
  - Vinotheque 550 428 $4,126 $3,115
  - Vinotheque 700 528 $4,267 $3,219

- **QT Models**
  - Vinotheque 320 264 $3,544 $2,689
  - Vinotheque 500 368 $4,229 $3,189
  - Vinotheque 550 428 $4,608 $3,489
  - Vinotheque 700 528 $4,994 $3,789

**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 5 days.

Maple finish, 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 $2,950.00 to $4,599.00 plus tax and shipping. Call for more information.

San Carlos Wine Storage Lockers

Plenty of lockers available!

24-case locker, $35.00 per month

Redwood City Wine Storage Lockers

Our R.W.C wine locker facility is temperature-controlled and very secure. To get on the waiting list or for billing, call Sharon at (650) 364-8544 x 2733.

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 1,600 (300 cu ft) $1,315
- Whisperkool 3,000 (650 cu ft) $1,495
- Whisperkool 4,200 (1,000 cu ft) $1,645
- Whisperkool 6,000 (1,500 cu ft) $2,135
- Whisperkool 8,000 (2,000 cu ft) $2,285

The above prices include the new digital PDT thermostat. Prices include free ground shipping.

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](http://www.klwines.com)
**K&L Wine Clubs This Holiday Season**

The Holiday Season is fast approaching and we wanted to remind you that a K&L Wine Club subscription makes a great holiday gift that is quick and easy for the giver and provides the recipient great pleasure for many months to come. Just give us a call at 800-247-5987 x2766, email us at theclubs@klwines.com or visit our award-winning web site: http://www.klwines.com/wineofthemonth.asp.

Joining one of K&L’s wine clubs is 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 and variety of the selection. In recent months, we have offered wines from California, France, Italy, Australia and Spain. Our wine buyers are dedicated professionals with years of experience, an extraordinary breadth of knowledge and a 100 percent commitment to excellence. We are proud to have such committed and capable colleagues who take pride in offering such exceptional wines at extraordinary prices. At K&L quality is always paramount and we personally stand behind our choices. Being in a K&L wine club is like having your own personal wine shopper.

We offer four different clubs appealing to a full range of wine lovers from the novice to the connoisseur:

**Best Buy Wine Club:** The K&L Best Buy Wine Club is a great way to learn about the wines of the world. Join to learn about a wide range of wines or as great source of high-quality-to-price ratio gems for the savvy wine drinker. The cost per month is $19.95 + shipping (and tax for CA residents). Reorders average $9.49 per bottle.

**Premium Wine Club:** The K&L Premium Wine Club is usually one white and one red. The wines are of a very high quality, selected for their varietal and regional tipicity. The cost per month is $29.95 + shipping (and tax for CA residents). Reorders are generally $13.99 per bottle.

**Signature Red Club:** The K&L Signature Red Club is conceived expressly for those who love big, bold red wines. The monthly shipment will always be two bottles of very high-quality red wines from the world’s finest wine regions including Bordeaux, Napa and Tuscany. The cost per month is $49.95 + shipping (and tax for CA residents). Reorders are generally $23.99 per bottle.

**Champagne Club:** The K&L Champagne Club is our only bi-monthly club. Each shipment generally contains one bottle from an artisan grower-producer and one bottle from a grand marque producer. The Champagne Club ships in even numbered months and costs $69.95 + shipping (and tax for CA residents).

**Club Italiano Coming Soon:** K&L is pleased to announce the formation of a monthly wine club exclusively devoted to fine Italian Wines. Italy has a wine history and culture second to none. K&L’s Club Italiano will bring you the best of this great country from well-known favorites to intriguing new discoveries specially selected by our Italian Wine Buyer, Greg St. Clair. Please ask one of our sales associates to add your name to our waiting list. We will contact you with more details once the launch date has been set.

—Thornton Jacobs

K&L Wine Clubs

3005 El Camino •
Redwood City, CA
94061

Address Service Requested

TO ORDER, call our toll-free number: (800) 247-5987.
TO REACH the San Francisco store, call (415) 896-1734.
TO REACH the Redwood City store, call (650) 364-8544.
TO REACH the Hollywood store, call (323) 464-WINE (9463).

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Check out our award-winning site at www.klwines.com