2003 Bordeaux Values—Under $40

Yes, some of the 2003 are priced above the threshold for some Bordeaux lovers, but there are some outstanding wine values from this superb vintage that merit your attention and purchase. Not as well known as some big names, these wines will afford years of enjoyment to the Bordeaux collector. Here are a few of the best values:

**St. Pierre, St-Julien ($29.99)** Another property that has improved greatly since ownership has put a lot of money into the vineyards and winery. Delicious wine that will be ready soon and age well for ten years. 90-92 points Parker.

**Larcis Ducasse, St-Emilion ($29.99)** Clyde scores it 92 points. This is one of the best from the right bank. You heard it here: This property is making fantastic wines, and it is priced fairly right now. Tons of red fruit flavors, sweet mid-palate. 88-91 points Robert Parker.


**Malescot-St-Exupery, Margaux ($34.99)** One of my favorites, a property with great terroir and new leadership. Quite fruity with power behind its fruity appearance and mouthfeel. The middle palate impression is thick and creamy. A sleeper? 90-93 points Parker.

**Les Carmes Haut-Brion, Pessac ($39.99)** This small property makes world-class wines. Rich and mineral aromas. Earthy on the palate and integrated tannins. A mini Haut Brion. 88-91 points Parker: Other superb values are Nenin ($29.99) and Rouget ($28.99) from Pomerol. Haut-Bages-Libéral ($25.99) and Ferrière ($27.99) from Claire Villars and du Tertre ($26.99) from the Margaux area. —Clyde Beffa Jr

**Fête de Bordeaux Dinners**

Friday Oct. 22 and Saturday Oct. 23
Bordeaux tastings with Jean Guillaume Prats of Cos d’Estournel.
We will taste the 2002 Cos, Lynch-Bages, Léoville-Barton, Langoa-Barton, Ormes de Pez and Marbuzet as well as older vintages from these châteaux including 1995 Lynch-Bages, 1995 Léoville-Barton, 1989 Cos d’Estournel and 1986 Cos d’Estournel. These 16 wines will accompany delicious five-course dinners. Friday at Spago in Palo Alto, ($175), and Saturday at the University Club in SF ($165). Coat and tie. Buy tickets on our website or in our stores. Limited to 100 people.

**BV is Back Baby!**

The 2001s are now in stock and ready to go. Along with the two you already know we also have a new wine from BV you may not have heard of.

**2001 Beaulieu Vineyards Napa Dulcet** ........................................$24.99
This is the second release of the Dulcet, a cabernet-syrah blend that is impressive in its complexity and length. Give this wine some air and decant if possible. It will open up and show flavors of raspberries, violets and black cherry, which are followed by hints of smoky oak and spice. A very interesting wine at a very fair price!

**2001 Beaulieu Vineyards Tapestry** ........................................$27.99
The Tapestry has always been the wine to enjoy now while the Private Reserve gets put into the cellar. This theory still works in ’01 but I would definitely decant the Tapestry this year. The wine is rich, deep and concentrated with flavors of coffee, minerals and black currant. It should be at its best with a few more years in the bottle but can be enjoyed tonight with some air.

**2001 Beaulieu Vineyards Georges de Latour** .........................$59.99
This wine blew the staff away in our Redwood City store, and that is very difficult to do with any wine from California. A classic BV Private Reserve! Deep and intense with balance, harmony and length, the 2001 is one of the best Private Reserves in quite some time. It is a far cry from all of these over-extracted, high alcohol, in-your-face cult wines. The ’01 Georges is all about balancing power with finesse. It should age well over the next 15+ years. A classic!

—Trey Beffa
In This Issue

PAGE
ALSACE 18
ANNE PICKETT: SPAIN/CHILE 14
ARGENTINA 14
AUSTRALIAN/NEW ZEALAND 8, 14
AUSTRIAN WINES 15
BEST BUY WINE CLUB 24
BORDEAUX DINNERS 1
BORDEAUX: 1966-2001 1, 3, 4, 5, 6
BORDEAUX: 2002 FUTURES 5
BORDEAUX: 2003 FUTURES 5
BURGUNDY, RED 19
BURGUNDY, WHITE 18
CABERNET: CALIFORNIA 9, 10, 13
CALIFORNIA: OLD WINES 9
CALIFORNIA RED WINES 9, 10, 12, 13
CALIFORNIA SPARKLING WINES 11
CALIFORNIA WHITE WINES 10, 11, 13
CHARDONNAY 11, 13
CHILE 14
CLYDE BEFFA: BORDEAUX 1
DIRECT IMPORT BUYS 7
FRENCH REGIONAL WINES 9
GARY WESTBY: CHAMPAGNE 17
GERMAN WINES 2, 15
GREG ST CLAIR: ITALIAN WINE IMPORTER 20
IMPORTS: OLD AND RARE 6
INFORMATION AND HOURS 22
ITALIAN WINES 20, 21
JEFF VIERRA: GERMAN WINES 2, 15
JEFF VIERRA: LOIRE 15
JIM BARR: GEMS 16
JIM CHANTELOUP: SOUTHERN HEMISPHERE 14
JOE ZUGELDER: OLD WINES 16
K&L STAFF 17
KEITH WOLLENBERG: RED BURGUNDY 19
KIRK WALKER 8
LOIRE VALLEY 15, 18
MARC DE PRETITIS 15
MARTIN REYES: DOMESTIC 13
MARVEL STORE 23
MERLOT: CALIFORNIA 12, 13
MIKE PARRES: ITALIAN 21
MICHAEL JORDAN: CALIFORNIA 13
MULAN CHAN: FRENCH REGIONALS 9
PINOT NOIR: CALIFORNIA, OREGON 12, 13
PORT 6
RALPH SANDS: BORDEAUX 3
RIEDEL GLASSWARE 23
RHÔNE: FRENCH REGIONALS 7, 8, 9
SAUTERNES 4, 5
SAUVIGNON BLANC: CALIFORNIA 11
SCOTT BECKERLEY: RHÔNE 7
SCREWPU LL LEVER PULL 23
SHAUN GREEN 13
SHEERRY/MADEIRA 9
SHOPPING AND DATES 23
SPANISH WINES 14
SPIEGELAU CRYSTAL GLASSES 23
STEVE BEARDEN: BORDEAUX 3
STORE LOCKERS 23
STORE HOURS, LOCATIONS 22
SUSAN PURNELL: SPIRITS & MALTS 22
TASTING ROOM DATES 13
TREY: CALIFORNIA 1
VINO THEQUE STORAGE 23
WINE ACCESSORIES 23
ZINFANDEL: CALIFORNIA 12

The Second Page Man: Stars of the 2003 Vintage

Don’t let anyone tell you otherwise, 2003 is an exceptional vintage, characterized by intense ripe fruitiness, amazing purity and clarity of site, and fine salty minerality that no one can seem to account for. Yes, the acidity is lower, but there is no lack of density and cut to these wines, and you would be hard pressed not simply smile after tasting them. To understand the significance of this freakish year, think about this: the 2003 vintage had over 1,900 sunshine hours, the most on record of any vintage since they started keeping track. The closest comparison is 1921 with just under 1,840 hours, and other big ones are 1947, 1959, 1976. Yet what sets this vintage apart is the harvest of the most healthy, pristine grapes, both botrytized and not, and seen in quite some time. The raw materials were exceptional with nothing really picked below the spätlese level, and a good number of wines well into auslese levels. This is a year we get more for our money. It was pretty much impossible to find any vintner who could remember anything like ’03 before or draw any real comparison to this “exceptional” vintage. It was hot. Real hot. Growers with old vines, deep roots and soils that could hold what little water there was did best, and there are many. Acidity levels are the talk of the town this vintage, and many people, myself included, feared wines of too much girth and no zip. Honestly, the levels are lower, and if you look at the stats on paper you would think these wines would not work, but they do in a most sensual and enveloping way. Deep in the subsoil the roots looking for water pulled up some crackly mineral character that gives them strength and power without undue weight. The late-pick wines are out of this world. Think of totally healthy ripe grapes naturally shriveled in the sun without botrytis, wines that taste so fresh and vibrant with brilliant yellow/gold/green color, and you have an idea of some of the profound Auslesen and Späleises of this level. For growers who had ever seen, and then you can almost grasp the haunting, vivid, silky nectar that is TBA.

Folks, these are timeless wines, wines you can leave to your future generations. If ever there is a vintage to start collecting 2003 is it. I must bring to your attention the matter of Pradikats levels vs price. In such a ripe rich vintage the wines that you buy that say “kabinett” are truly not what you would expect, just know that you are getting a great Spätlese or sometimes auslese from any other vintage, and so on, up the scale. We have broadened our offerings this year on a pre-arrival basis to incorporate some new hot producers and offer more wines from our favorites.

—Jeff Vierra

Pre-Arrival

Donnhoff: Staggering wines of prismatic complexity. One of the top collections in Germany, no surprise there.

2003 Oberhäuser Weisenberg Riesling
Kabinett .......................................$26.99

2003 Norheimer Kirschheck Riesling
Spätlese .........................................$36.99

2003 Schlossbökeltmacher Felsenberg
Riesling Spätlese ...............................$38.99

2003 Norheimer Dellchen Riesling
Spätlese .........................................$39.99

2003 Schlossböckelheimer Kupfergrube
Riesling Spätlese ...............................$41.99

2003 Oberhäuser Brücke Riesling
Spätlese .........................................$45.99

2003 Niederhäuser Hermannshöhle
Riesling Spätlese ...............................$49.99

2003 Oberhäuser Leistenberg Riesling
Spätlese .........................................$51.99

2003 Oberhäuser Leistenberg Riesling
Auslese ...........................................$55.99

2003 Norheimer Dellchen Riesling
Auslese ...........................................$58.99

2003 Oberhäuser Brücke Riesling Auslese
(375ml) .........................................$46.99

2003 Niederhäuser Hermannshöhle
Riesling Auslese (375ml) ....................$48.99

2003 Oberhäuser Brücke Riesling
Eiswein (375ml) ...............................$189.99

Schlossgut Diet: Precise, cool wines of aromatic and mineral purity, some of the best dry wines in Germany.

2003 Dorsheimer Pittermännchen Riesling
Kabinett ...........................................$21.99

2003 Dorsheimer Pittermännchen Riesling
Spätlese ...........................................$39.99

2003 Dorsheimer Pittermännchen Riesling
Auslese ...........................................$65.99

2003 Dorsheimer Goldloch Riesling
“Grosses Gewächs” Dry ........................$39.99

Josef Leitz: Wines of depth and power with seething intensity and length, best collection of TBA I tasted.

2003 Rüdesheimer Berg Rottland Riesling
Spätlese Trocken ...............................$36.99

2003 Rüdesheimer Magdalenenkreuz
Riesling Spätlese ...............................$19.99

2003 Rüdesheimer Berg Roseneck Riesling
Spätlese ...........................................$31.99

2003 Rüdesheimer Berg Schlossberg Riesling
Spätlese ...........................................$31.99

2003 Rüdesheimer Kirchenpfad Riesling
Auslese (500ml) ...............................$39.99

2003 Rüdesheimer Kirchenpfad Riesling
TBA (375ml) .................................$159.00

Continued on page 15
2003 Bordeaux, Good Friends and Farewell to Julia

Let's be honest; the world's greatest wines command high prices, and this is the case from Bordeaux in 2003. Most of the time you get what you pay for. So, if you want perfection and legendary wine you have to pay for it. Our good friend J.G. Prats, the director of Ch. Cos d'Estournel ($139.99) knows that the vineyard is the key to everything great, and he continues to dissect every parcel and evaluate the prospective quality. He has made many fine wines but not even considering the 2000, his '01, '02 and '03 are without question the greatest wines ever made at Cos, and the 2003 is the best. The 2003 is very serious wine that possesses perfect ripeness, hints of earth and spice and finishes with power and sweetness.

Ch. Pichon-Longueville-Comtesse-de-Lalande ($98.99) is the home of close friends May Eliane de Lenquesaing and Gildas d'Ollne, and they made a stunning wine that reminds me of their great 1986, 1989 and 1996, and all of these legends are not perfectly ready to drink yet. In many vintages PCL is not over 50% cabernet sauvignon (a reason the wine is always elegant and so tasty), but in 2003 it is 65% with 31% merlot and 4% petite verdot. This blend has made a deep ruby wine with purple tinges, layers of spicy black fruits with hints of coffee and vanilla. As good as it tastes, don't drink this too early!

When customers ask me about the first growths, this is what I say: They are all great but Latour, Mouton and Haut-Brion have to be buried away in the cellar for a long time. Lafite-Rothschild ($359.00) is flat out delicious, and it is clear that Lafite is making wine with more ripeness and international flair. It has sweet fruit with hints of violets and roses a lush mouth feel that hits all areas of the mouth and is not overdone in any way. It will be a great drink in 8 to 20 years. Believe me, one of the reasons you stay in the wine business 25 years is to taste at Ch. Margaux ($369.00) again and again. In 2003 Paul Pontallier's wine is just perfection. The nose screams of ripe grapes. On the palate it is rich, concentrated and dense but maintains incredible softness and purity through out the long finish. My notes end: “This has to be the wine of the vintage!”

I grew to be a great fan of Julia Child in the last 10 years, although I hardly cook. She was truly a great ambassador for food and hence wine in this country and will be sorely missed. Her candid and, yes, graceful nature bridged continents and cultures. I leave you with a couple of her words; “The exciting thing about this profession is that you’re always learning till the Grave.”

Believe me, one of the reasons you stay in the wine business 25 years is to taste at Ch. Margaux ($369.00) again and again. In 2003 Paul Pontallier's wine is just perfection. The nose screams of ripe grapes. On the palate it is rich, concentrated and dense but maintains incredible softness and purity through out the long finish. My notes end: “This has to be the wine of the vintage!”

See our website www.klwines.com for tasting notes and accurate inventories.
<table>
<thead>
<tr>
<th>Year</th>
<th>Wine Name</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1998</td>
<td>Haut-Batailley, Pauillac</td>
<td>Pauillac</td>
<td>$24.99</td>
</tr>
<tr>
<td>1998</td>
<td>L'arosee, St-Emilion</td>
<td>St-Julien</td>
<td>$29.99</td>
</tr>
<tr>
<td>1998</td>
<td>Leoville-Las-Cases, St-Julien</td>
<td>St-Julien</td>
<td>$79.99</td>
</tr>
<tr>
<td>1999</td>
<td>Pavillon Rouge, Margaux</td>
<td>Margaux</td>
<td>$42.99</td>
</tr>
<tr>
<td>1999</td>
<td>Carillon d'Angélus, St-Emilion</td>
<td>St-Emilion</td>
<td>$39.99</td>
</tr>
<tr>
<td>2000</td>
<td>Ausone, St-Emilion</td>
<td>St-Emilion</td>
<td>$599.00</td>
</tr>
<tr>
<td>2000</td>
<td>Alter Ego de Palmer, Margaux</td>
<td>Margaux</td>
<td>$49.99</td>
</tr>
<tr>
<td>1999</td>
<td>Rés de Léoville-Barton (1.5L)</td>
<td>St-Julien</td>
<td>$39.99</td>
</tr>
<tr>
<td>1999</td>
<td>Poujeaux, Moulis</td>
<td>Moulis</td>
<td>$20.99</td>
</tr>
<tr>
<td>1999</td>
<td>Clairefont, Margaux</td>
<td>Margaux</td>
<td>$16.99</td>
</tr>
<tr>
<td>1999</td>
<td>Carillon d'Angélus, St-Emilion</td>
<td>St-Emilion</td>
<td>$24.99</td>
</tr>
<tr>
<td>1999</td>
<td>Cantenac-Brown, Margaux</td>
<td>Margaux</td>
<td>$29.99</td>
</tr>
<tr>
<td>1998</td>
<td>Réserve de Léoville-Barton</td>
<td>St-Julien</td>
<td>$19.99</td>
</tr>
<tr>
<td>1998</td>
<td>Potensac, Haut-Médoc</td>
<td>Haut-Médoc</td>
<td>$18.95</td>
</tr>
<tr>
<td>1998</td>
<td>Pavillon Rouge, Margaux</td>
<td>Margaux</td>
<td>$16.99</td>
</tr>
<tr>
<td>1998</td>
<td>Lynch-Bages, Pauillac</td>
<td>Pauillac</td>
<td>$54.99</td>
</tr>
<tr>
<td>1999</td>
<td>Lynch-Bages, Pauillac (1.5L)</td>
<td>Pauillac</td>
<td>$109.00</td>
</tr>
<tr>
<td>2000</td>
<td>Beychevelle, St-Julien</td>
<td>St-Julien</td>
<td>$47.99</td>
</tr>
<tr>
<td>1998</td>
<td>Réserve de Léoville-Barton</td>
<td>St-Julien</td>
<td>$19.99</td>
</tr>
<tr>
<td>1998</td>
<td>Potensac, Haut-Médoc</td>
<td>Haut-Médoc</td>
<td>$18.95</td>
</tr>
<tr>
<td>2000</td>
<td>Pontet-Canet, Pauillac</td>
<td>Pauillac</td>
<td>$219.00</td>
</tr>
</tbody>
</table>


Full-bodied, with a solid core of silky tannins and aromas of currants, cigar tobacco and berries.

An affordable 2000 for the cellar.

Rich and powerful. Great for the cellar.

One of the best of the vintage. Superb value.

Outstanding value for everyday drinking. This wine has softened and drinks great right now.

Another excellent wine from this property.

The wine is dominated by delicious sweet, toasty dark fruit. Sweet and creamy. Vanilla notes.

Rich and powerful. Great for the cellar.

An affordable 2000 for the cellar.


93 points Wine Spectator: “Extremely pretty aromas of crushed berries, cherries and licorice. Full-bodied, with superbly integrated tannins and a long, caressing finish.”

91 points Wine Spectator: “Vibrant aromas of crushed berries, cherries and licorice. Full-bodied, with superbly integrated tannins and a long finish. The best Pontet-Canet ever.

According to Robert Parker: “Deep ruby/purple with a delicious plum, anise, and tobacco nose, the medium-bodied, elegant 2000 possesses soft flavors, and plenty of fruit and glycerin.”

Excellent value from 2000 vintage.

One of the best second wines of this fabulous vintage. As good as Pagodes and Comtesse.

Old-school winemaking at its best.

One of the best second wines of this fabulous vintage. As good as Pagodes and Comtesse.

See our award-winning website www.klwines.com for new arrivals and K&L top ten picks.
**2003 BORDEAUX FUTURES**

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

Alter Ego de Palmer, Margaux .......................................................$34.99
Angélus, St-Emilion (94-96) ..........................................................$139.00
Beauséjour-Bécot, St-Emilion (90-92) ...........................................$44.99
Beauséjour-Duffau, St-Emilion (89-91+) ......................................$47.99
Beychevelle, St-Julien (88-90) .......................................................$32.99
Brane-Cantenac, Margaux (85-88) ...............................................$34.99
Canon-La-Gaffelière, St-Emilion (87-89) ......................................$49.99
Cantenemer, Médoc (86-88) ........................................................$19.99
Carbonnieux Rouge, Pessac-Léognan .........................................$19.99
Carbonnieux Blanc, Pessac-Léognan (90-93) ............................$24.99
Carruades de Lafite, Pauillac (90-92) ..........................................$49.99
Chavin, St-Emilion (90-92) ..........................................................$27.99
Chasse-Spleen, Moulis ...............................................................$23.99
Chasse-Spleen, Moulis (1.5L) ......................................................$47.99
Clos de Oratoire, St-Emilion (88-91) ............................................$29.99
Cos d'Estournel, St-Emilion (95-98) ..........................................$139.99
95-98 points Parker: “...a substantial yet extraordinarily elegant Clare. It is the most impressive young Cos I have ever tasted. However, the tannin is high, so it will require patience.”

d'Issan, Margaux (88-90+) .........................................................$29.99
d'Aiguilhe, Castillon ..................................................................$19.99
Domaine de Chevalier Rouge, Pessac-Léognan (88-90) ..............$29.99
Domaine de Chevalier Blanc, Pessac-Léognan (94-96) ...............$59.99
Ducru-Beaucaillou, St-Julien (93-95) .........................................$104.99
Duhart-Milon, Pauillac (90-93) ...................................................$31.99
Fombrauge, St-Emilion (90-92) ..................................................$24.99
Gigault “Cuvee Viva,” Blaye (87-89) ...........................................$14.99
Goulée, Médoc (87-89) ...............................................................$26.99
Wine Spectator: “…Medium-bodied, with good tannins and a velvety palate.”

Grand-Puy-Lacoste, Pauillac (91-94) ..........................................$43.99
Gruaud-Larose, St-Julien (86-88?) ................................................$44.99
Haut-Marbuzet, St-Estèphe (89-91) .............................................$33.99
Haut-Bages-Libéral, Pauillac ......................................................$25.99
Haut-Bailly, Pessac-Léognan (87-89) ..........................................$37.99
Haut Brion, Pessac (95-98) .........................................................$289.99
La Cosse Eauze, St-Emilion (90-92) ............................................$45.99
La Fleur de Bouard, Lalande-de-Pomerol (88-91) .......................$26.99
La Lagune, Médoc (88-90) ........................................................$32.99
Lafon-Rochet, St-Estèphe (89-91) ................................................$26.99
Lafite-Rothschild, Pauillac (98-100) ..........................................$359.00
Latour, Pauillac (98-100) ............................................................$379.99
La Grange, St-Julien (89-91) .......................................................$29.99
92-94 points Wine Spectator: “Beautiful aromas of plums, violets, berries and licorice. Full-bodied, with super well-integrated tannins and a long finish...”

Langoa-Barton, St-Julien (88-90) ..................................................$35.99
Lascasmes, Margaux (91-93) ......................................................$36.95
Léoville-Las-Cases, St-Julien (94-96+) .........................................$169.99
95-100 points Wine Spectator: “…Very complex. Layers of cashmere-like tannins, turning to leather. Warm and inviting, yet rich and powerful; fantastic purity, yet voluptuous. This is what exciting wine is about.”

Léoville-Poyferré, St-Julien (94-96) .............................................$59.99
Les Carmes Haut-Brion, Pessac-Léognan (88-91) .......................$39.99
Malartic-Lagravière, Pessac-Léognan (88-91) ..........................$29.99
Malescoto St-Exupéry, Margaux (90-93) ..................................$34.99
92-94 points Wine Spectator: “Wonderful aromas of blackberries, dark chocolate, meat and other yummy decadent things, changing to dry flowers. Full- bodied, with very well-integrated tannins and a long, fresh finish. Silky backbone of tannins.”

Margaux, Margaux (96-100) ..........................................................Inquire
Monbousquet Rouge, St-Emilion (90-92) ..................................$29.99
Mouton-Rothschild, Pauillac (95-98) .........................................$259.99
95-100 points Wine Spectator: “Complex aromas of blackberries, citrus and tobacco. Currents. Subtle nose yet complex…”

Pagodes de Cos, St-Estèphe ......................................................$29.99
Palmer, Margaux (88-91) .........................................................$114.99
Pape-Clément Rouge, Pessac (92-94) .........................................$76.99
Pavie, St-Emilion (96-100) ........................................................Inquire
Phelan-Segur, St-Étèphe (87-89) .............................................$26.99
Pichon-Lalande, Pauillac (93-95) ............................................$98.99
95-100 points Spectator: “This tastes like crushed grapes and red fruits. It’s big and rich, full-bodied, with velvety tannins and a long, long finish. Juicy wine. A cross between the 1995 and 1996. In fact, it could be better than 2000.”

Potensac, Médoc (88-90) ............................................................$19.99
Poujeaux, Moulis (88-90 sleeper) ...............................................$22.99
Rausan-Ségla, Margaux (88-90) ................................................$49.99
Reignac, Bordeaux Superior ....................................................$23.99
Sociando-Mallet, Médoc (91-94) ...............................................$39.99
St. Pierre, St-Julien (90-92) .......................................................$29.99
Telbot, St-Julien (88-89) ............................................................$32.99

**Sauternes: voluptuous like the 1990s**

Climens, Barsac (.375ml $37.99) .............................................$74.99
Coutet, Sauternes (93-96) (.375ml $18.49) .................................$34.95
Doisy-Védrines, Sauternes (89-92) (.375ml $14.99) ...............$29.99
Guiraud, Sauternes (90-93) (.375ml $21.99) ...............................$41.99
Lafaurie-Peyraguey, Sauternes (89-93) (.375ml $19.99) ...........$39.99
Rayne-Vigneau, Sauternes (86-89) (.375ml $16.99) .................$32.99
Sigalas Rabaud, Sauternes (90-93) (.375ml $16.99) .................$33.99
Suduiraut, Sauternes (89-93) ..................................................$45.99

**2002 BORDEAUX FUTURES**

Carruades de Lafite, Pauillac .....................................................$34.99
Cos d’Estournel, St-Étèphe ........................................................$99.99
92-94+points Parker: “A brilliant effort for the vintage...It is not a huge blockbuster, but clearly administrator Jean-Guillaume Prats fully exploited his vineyard’s potential and did not try and overdo it, as some of his colleagues did.”

Gruaud-Larose, St-Julien .............................................................$29.99
Haut-Bailly, Pessac-Léognan ....................................................$31.99
Lafite-Rothschild, Pauillac ......................................................$149.99
Langoa-Barton, St-Julien (1.5L $53.99) ....................................$27.99
L’Eglise Clinet, Pomerol (1.5L $159.99) ......................................$89.99
Léoville-Barton, St-Julien (90-92 points, Parker) ......................$37.99
Lynch-Bages, Pauillac (90-92 points, Parker) ............................$39.99
Malescoto St-Exupéry, Margaux ..............................................$28.99
90-93 points Robert Parker: “A stunning effort, and one of this year’s best buys, this 2002 has one of the vintage’s most beautiful bouquets.”

Margaux, Margaux (96-100) ..........................................................Inquire

Our 1999, 2000, 2001 and 2002 Bordeaux tasting notes are listed at www.klwines.com
Check our website for full, up-to-date inventories. All old wine sales are final. Call us if you have wines for sale that have been properly stored.

Red Bordeaux

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1950</td>
<td>Canon, St-Emilion</td>
<td>$299.00</td>
</tr>
<tr>
<td>1961</td>
<td>Grand-Puy-Lacoste, Pauillac</td>
<td>$249.99</td>
</tr>
<tr>
<td>1966</td>
<td>Haut-Brion, Pessac</td>
<td>$269.00</td>
</tr>
<tr>
<td>1966</td>
<td>Lafite-Rothschild</td>
<td>$249.00</td>
</tr>
<tr>
<td>1966</td>
<td>Léoville-Las-Cases</td>
<td>$149.99</td>
</tr>
<tr>
<td>1966</td>
<td>Margaux, Margaux</td>
<td>$229.00</td>
</tr>
<tr>
<td>1970</td>
<td>Cos d’Estournel (1.5L)</td>
<td>$299.00</td>
</tr>
<tr>
<td>1970</td>
<td>Gruaud-Larose, St-Julien</td>
<td>$79.00</td>
</tr>
<tr>
<td>1970</td>
<td>Mouton-Rothschild</td>
<td>$249.00</td>
</tr>
<tr>
<td>1970</td>
<td>Mouton-Baronne Paulliac</td>
<td>$59.99</td>
</tr>
<tr>
<td>1970</td>
<td>Palmer, Margaux</td>
<td>$299.00</td>
</tr>
<tr>
<td>1970</td>
<td>Pfalz-Certina, Riesling</td>
<td>$129.00</td>
</tr>
<tr>
<td>1970</td>
<td>Sauternes, Pomerol</td>
<td>$299.00</td>
</tr>
<tr>
<td>1970</td>
<td>Remi-Gosset, Sancerre</td>
<td>$199.00</td>
</tr>
<tr>
<td>1970</td>
<td>Taillefer, Cote-Rotier</td>
<td>$59.99</td>
</tr>
<tr>
<td>1970</td>
<td>Pichon-Baron, Pauillac</td>
<td>$34.99</td>
</tr>
</tbody>
</table>

1986 La Mission-Haut-Brion ..........$159.00
1986 Margaux, Margaux...............$269.00
1986 Mouton-Rothschild .............$399.00
100 points from Robert Parker! “An enormously concentrated, massive Mouton-Rothschild, comparable in quality, but not style, to the 1982, 1959, and 1945.”

1988 Latour, Pauillac ...............$249.00
Robert Parker 91 points: “...it is a classic, elegant Latour ...Anticipated maturity: now-2025.”

1989 Beausejour-Duffau (1.5L) ......$219.00
88 points Robert Parker: “This spicy, tannic, medium to full-bodied 1989 is promising ...The 1989 requires 2-3 additional years of bottle age; it will last as long as the 1990.”

1989 Ducru-Beaucaillou .............$119.99
1989 Gruaud-Larose, St-Julien ......$64.99
91 points from the Wine Spectator: “Brilliant and youthful raspberry color. Subtle aromas of raspberries and spices. Full-bodied, with firm tannins and long, silky-textured, minty, berry finish ...Drink now through 2010.”

1989 Haut-Brion, Pessac .............$599.00
1989 Lafite-Rothschild, Pauillac   | $199.99
1989 Latour, Pauillac (1.5L) .......$529.00
1989 Léoville-Barton, St-Julien ...$139.00
1989 Léoville-Las-Cases .............$149.99
91 points Robert Parker: “...The wine is still youthful, with no amber at the edge of its healthy deep ruby/purple color...”

1990 Margaux, Margaux ...............$499.00
1990 Palmer, Margaux ...............$179.99
92 points Wine Spectator: “A beauty. Seductive, with currant, berry, tobacco, cedar and flowers on the nose. Full-bodied, with silky tannins and a long, caressing finish...”

1990 Pichon-Lalande, Pauillac .......$64.99
90 points Robert Parker: “91 points from the Wine Magazine: “One of the stars of the vintage ... possesses a gorgeously perfumed, rich, moderately tannic flavors that exhibit medium to full body, good structure, outstanding purity, and a classically layered, long, pure finish. Anticipated maturity: 2001-2020.”

1993 Léoville-Barton, St-Julien ....$399.00
1993 Margaux, Margaux ...............$199.00
1993 Mouton-Rothschild .............$129.00
91 points Wine Spectator: “Full-bodied, with very silky tannins and a chewy, ripe fruit-accented finish. An impressive Mouton...”

1994 Pichon-Lalande, Pauillac .....$64.99
91 points from Parker: “One of the stars of the vintage ... possesses a gorgeously perfumed, rich, moderately tannic flavors that exhibit medium to full body, good structure, outstanding purity, and a classically layered, long, pure finish. Anticipated maturity: 2001-2020.”

1999 Oremus 5 puttonyos ............$44.99
1995 Oremus 6 Puttonyos ..........$56.99

Wakatake Onikoroshi, Junmai Asamurasaki Red Rice, Kikusakari $28.99
Taru Sake, Kikusakari ............$22.99
Meibo Owano Tsuki Junmai Ginjo $16.99
2001 Yarden Chardonnay ..........$15.99
2002 Yarden Mt Herman Red ........$9.99
2001 Yarden Chardonnay ..........$15.99

Robert Parker: “sweet, smoky, cassis-scented nose, supple, round tannin..."
K&L buys many imported wines directly from the producers or negociants. The advantages of this direct buying are twofold: first, we can taste the wines at the property and negotiate with the seller, often finding wines that are not available in the U.S. market; second, we can get the wines to our value-conscious customers for less. There are no middlemen taking a percentage profit while passing it on through the channels of distribution. You reap the benefits of direct buying by getting outstanding, hand-picked, best-value wines at less-than-normal market prices.

**Alsace/Loire Valley**

Nuances of peach, Kaffir lime, and guyaba are absolutely intoxicating. This is a spectacular example of Alsatan Riesling.

Very racy and so clean! Ruby grapefruit, jasmine blossom and lychee are popular descriptors for the varietal, and this one’s got them in spades.

2002 Pinot Noir and 2003 Pinot Blanc, Baur .........................Inquire

2002 Chinon, Château de Ligré, Pierre Ferrand ......................$10.99
Deeply colored and offers exceptional aromas of cassis and cherries.

2003 Sancerre Rosé, Franck Millet .....................................$11.99
2003 Sancerre Blanc, Franck Millet .................................$12.99
2003 Sancerre Rouge, Franck Millet .................................$13.99
These wines have just arrived. The white is quite full with fine acidity.

**White Bordeaux/Red Bordeaux**

2002 Château Roquefort Blanc, Bordeaux ...............................$9.99
This wine is bright with a ripe, grapefruit-to-lime quality on the nose.

2002 Château Castres Blanc, Pessac .................................$14.99
St Jean is a quite citric-styled wine, and the Castres is creamy.

2002 Château Souvenir, Bordeaux ........................................$9.99
After decanting, the blackberry aromas and flavors really come through.

2000 Château Brondelle, Graves .........................................$13.99
Good minerality on the nose. This wine has evolved into a lovely drinker.

This special cuvee is delicious. Made by the Pichon-Lalande crew.

2000 Fournas de Bernadotte, Pauillac ..................................$15.99
Spicy, lively wine. Rich and ripe. Enjoy over the next ten years.

2000 Château Vlaud, Lalande-de-Pomerol .............................$16.99
From the Perrin family of Carbonnieux fame. Toasty, elegant, good stuffing.

2000 Château Bois Martin, Pessac ......................................$17.99
Inexpensive enough for everyday drinking. The 2001 Château Montfaucon Côtes du Rhône “Baron Louis” ($14.99) displays great concentration and focused fruit. A lively nose with heady violet aromas and boysenberry fruit. In the mouth, rich black fruits with hints of rosemary and spice. A blend of grenache, cinsault and syrah amongst others. A mini Châteauneuf-du-Pape with an incredible price!

2000 Château Haut-Baradieu, St-Estèphe .............................$18.99
Good drinkable with decanting. Packed with red fruit flavors.

2000 Esprit de Cloucher, Pomerol ......................................$18.99
Nose of black licorice and blackberries. Jammy, lush style. Toasty oak nuances.

From the Cathiardis of Smith-Haut-Lafitte fame.

2000 La Parde de Haut-Bailly, Pessac ..................................$23.99
Superb value. Second wine of Haut-Bailly.

2000 Château Tour Grand Faurie, St-Emilion .......................$23.99
Toasty aromas and great mid-palate sweetness. A great Right Bank value.

2001 Grand Enclos de Château Cérons Blanc .........................$24.99
A lovely sweet wine with great acidity and length.

2002 Grand Enclos du Château Cérons Rouge, Cérons ...........$24.99

**Southern France/Rhône**

2000 Beaumes-de-Venise “Rose Toques” ..............................$7.99
A delicious wine-dry and crisp.

2003 Côtes du Ventoux Rosé, Beaumon du Ventoux ................$8.99
Just arrived. Fine value.

2003 Vacqueyras, Mas Bouquet ............................................$9.99
2001 Côtes du Rhône, Domaine Montfaucon .........................$9.99
The 2001 is emblematic of the vintage—bold, ripe and rich, with tons of berry fruit and smooth, integrated tannin.

Huge, focused, rich and concentrated with an aroma of violets and a hint of rosemary. A hefty wine that is nonetheless elegant and classic. 56% grenache, 15% cinsault, 10% syrah, etc.

2000 Beaumes-de-Venise “Cuvee Trias” ...............................$11.99
From mountain vineyards, this wine is quite rich and substantial.

2003 Rasteau Rosé, Domaine Girasols .................................$10.99
2001 Rasteau, Domaine Girasols ..........................................$14.99

**White Burgundy**

2002 Bourgogne Chardonnay, Signature, Champy ..................$12.99
A bit of toasty oak, lovely fruit and a nice balance.

2002 St-Véran, Domaine Nembrets, Denis Barraud ...............$12.99
Wonderful richness, bright fruit and an interesting minerality.

2002 Pouilly-Fuissé, Domaine Nembrets, Denis Barraud ......$17.99
Wonderful minerality combined with ripe, toasty oak notes and great length.

**Affordable Gems for October**

As we get ever closer to the holiday season, our wallets need to be trod upon more gently. Here are four painless, and even enjoyable ways to save some money:

Just across the Rhône river from Châteauneuf-du-Pape, is Château Montfaucon on an 88-acre parcel of land. We are very pleased to have two selections from this top producer. 2001 Château Montfaucon Côtes du Rhône ($9.99) is a winning wine of 60% grenache, 15% cinsault, 15% carignan and 10% syrah. Extremely user-friendly with bold, rich, ripe red fruits. Smooth with low tannin and acidity. Inexpensive enough for everyday drinking. The 2000 Côtes du Rhône, “Baron Louis” ($14.99) displays great concentration and focused fruit. A lively nose with heady violet aromas and boysenberry fruit. In the mouth, rich black fruits with hints of rosemary and spice. A blend of grenache, cinsault and syrah amongst others. A mini Châteauneuf-du-Pape with an incredible price!

The Bay Area often gets its best weather in September and October. This is a perfect time to enjoy the 2003 Domaine Girasols Rasteau Rosé ($10.99). Dry and crisp, with a nose of raspberries and spice. In the mouth, more raspberry fruit with a nice balance of fresh, tart strawberry fruit. Grenache, cinsault and syrah.

The 2000 Domaine Girasols Côtes du Rhône, “Vielle Vignes” ($10.99) is the most traditionally styled of our group. A nose of raspberries, oak and earthy notes. In the mouth, blackberries, tobacco, pepper and oak. A blend of 90% grenache and 10% cinsault. Wonderful with roasted duck, pork loin or roasted potatoes. Decant before serving for optimal pleasure.

—Scott Beckerley
**Rhone Valley**

2003 Côtes du Rhône, Domaine Verquiere ..............................................$8.99
2002 Syrah, VdP des Côtes Rhodaniennes, Chante Perdrix .........$8.99
2001 Côtes du Rhône, Guigal .......... ..................................................$9.49
2003 Côtes du Rhône, de Segries-Serious wine ..............................$10.99
2003 Côtes du Rhône, Domaine de la Mordoree .................$10.99
2001 Lirac “Cuvee Reserve” de Segries .................................$10.99
2001 Côtes du Rhône “Champauvins” Grand Veneur .........$11.99
2003 Côtes du Rhône “Cuvee Romaine” Dom Garrigue ..........$12.49
2001 Côtes du Rhône Mon Coeur, JL Chave .........................$15.99
2003 Viognier, Domaine Grand Veneur ..........................................$16.99
2001 Châteauneuf, Maucoil .............................................................$19.99
2001 Rasteau Prestige, Domaine Soumade .................................$19.99

**Rhone Bargains**

2001 JL Chave Mon Couer Côtes du Rhône ($14.99) From the great Hermitage producer comes this terrific deal. This is an equal blend of grenache and syrah from the southern Rhône. On the nose are red fruits, subtle notes of oak and herbal spices. It is medium bodied with delicious ripe fruit, tannins with some grip and a finish that echoes the spice on the nose.

2003 Domaine la Garrigue Côtes du Rhône ($12.49) The fruit for this wine comes from the areas of Vacqueyras and Gigondas, mostly grenache, syrah, mourvèdre and cinsaut. Made using traditional tank fermentation and aging. The powerful nose is full of dark fruit, spice and dark chocolate. On the palate the fruit jumps to the front, with garrigue spice, earth and chocolate slowly building. It possesses fresh acidity, and the tannins have some grip on the finish. This would be perfect with hearty stews or BBQ.

**South Africa/New Zealand/Australia**

**South Africa**

2003 Excelsior Cabernet Sauvignon ..............................................$8.99
2002 Porcupine Ridge Shiraz ......................................................$10.99
2002 Goats do Roam Villages Red ..............................................$11.99
2001 Brampton Cabernet/Merlot .................................................$12.99
2003 Buitenverwachting Sauvignon Blanc .........................$13.99
2002 Goat-Roti, Fairview ......................................................$15.99
2000 Rustenberg John X Meriman ...............................................$22.99
2001 Kevin Arnold Shiraz, Stellenbosch ............................$29.99
2001 Thelema Cabernet Sauvignon .............................................$29.99
2002 Fairview Jakkals Fontein Shiraz, Swartland ..............$29.99
2001 Rust en Verde Estate Red ...................................................$31.99

**New Zealand**

2003 Babich Unwooded Chardonnay, Hawke’s Bay .............$8.99
2003 Forefathers Sauvignon Blanc, Marlborough ..........$12.99
91 points Wine Spectator.

**Australia**

2001 Wynns Coonawara Shiraz or Cabernet .........................$15.99
2000 Grant Burge Summers Eden Valley Chardonnay .........$8.99
2000 Grant Burge Cameron Vale Cabernet Sauvignon .........$9.99
2002 Coldstream Hills Pinot Noir, Yarra Valley ..........$12.99
2001 Ringbolt Cabernet Sauvignon, Margaret River ..........$13.99
2003 The Black Chook Shiraz-Viognier .................................$13.99
2003 Marquis Phillips Shiraz or Sarah’s Blend .................$14.99
2002 Mak Shiraz, Clare Valley .........................................................$15.99
2002 Connor Park Shiraz ..............................................................$16.99
2003 Innocent Bystander Shiraz-Viognier ..........................$17.99
2002 Heathvale Eden Valley Shiraz .............................................$23.99
2002 Craneford Barossa Valley Shiraz .................................$26.99
2002 d’Arenberg “The Dead Arm” Shiraz ...............................$56.99
2002 d’Arenberg “Coppermine Road” Cabernet ..................$56.99
1999 Penfolds Grange Hermitage ..............................................$199.99

2003 Domaine Grand Veneur Reserve Côtes du Rhône ($9.99) This Côtes du Rhône again is made from the usual suspects, but is quite different than the two previous selections. The wine has a cooler more reserved personality. At first it has bright cool red fruits on the nose with just hint of spice. On the palate the wine has a supple texture, which is the perfect set up for the dark fruits and soft tannins of this wine. With time it opens up an entirely new side, gamey and really spicy. This is an exceptional bargain.

—Kirk Walker

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

- 1998 Dom de Beates, Chapotier ........................................... $6.99
- 2000 Ch Haut Lignieres “Romy” Faugeres ................................ $7.99
- 2002 Picpoul de Pinet, H Beauleau ....................................... $7.99
- 2002 Maison Angelot Bugey Gamay ......................................... $7.99
- 2001 Cost de Nimes, Moulin d’Eole—Lingering finish ....................... $7.99
- 2003 Dom Pellelhaut Cavee Harmonie Blanc or Rouge ................. Inquire
- 2003 Routas “Rouvier” Rosé .................................................... $8.99
- 2003 Château de Nages “Reserve” Bl ...................................... $9.99
- 2001 La Colline Bergerac Rouge ............................................. $9.99
- 2002 Mas Grand Plagniol Tradition .......................................... $9.99
- 2002 Clos Paulilles, Collioure Rosé .......................................... $9.99
- 2002 Domaine Citadelle “Chataignier” Cotes de Luberon .............. $9.99
- 2003 JP and JF Quenand Chignin ........................................... $10.99
- 2003 Cotes Prov Rosé, Marouine ........................................... $10.99
- 2003 Domaine Triennes Viognier ............................................. $10.99
- 2001 Luc Lapeyre Minervois l’Amour ........................................ $12.99
- 2001 Domaine des Perrières Costiers de Nimes ......................... $12.99
- 2002 Dom des Penreys Gros Manseng Moelleux ....................... $13.99
- 2001 Jurancou “Marie” C. Hours ........................................... $14.99
- 2001 Domaine Laffont Madiran ............................................ $15.99
- 2002 Cl Lapeyre Jurancou Moelleux ....................................... $17.99
- 1996 Domaine Fontanel Rivesaltes .......................................... $18.99
- 2001 de la Bastide Blanche Bandol .......................................... $18.99

---

**La Nouvelle Vague: the New Wave**

Saturday morning, my uncle Marcel was making big plans for dinner. A trip to the morning marche was therefore in order, and I was to accompany him. So my uncle and I piled into Edwige’s mini and drove down the avenue Pessicart to market. Bonne chance! We found a parking spot right in front of the squash blossom stand! “Cool, rock star parking!” I noted, my California-ism slipping out unconsciously. It stopped Marcel dead in his tracks. “Rock star parking?” he repeated in heavily accented English. “Qu’est-ce-que ca veut dire?”

“You know, it’s when you’re super important, and there’s always the best parking spot ready just for you.” Marcel liked this idea, and the rest of day repeated the phase like a mantra. Rock Star parking! Yes, I believe I made quite an impression on this Frenchman. This month I have included three estates that are “rock stars” of the region.

Domaine Gavoty is one of the very best producers in the Cotes de Provence and is among the first in the appellation to use sustainable farming. The 2003 Domaine Gavoty Cotes de Provence ($14.99) is a beautiful example of a traditional Provençal white. Made from 100% rolle (known as vermentino in Italy) this wine is at once broad, rich and fresh. Fresh herbs come to mind, along with creamy pear, and the wine finishes with a hint of yeasty richness. An absolutely delicious wine to drink on its own or to enjoy with salt cod brandade!

Domaines des Terres Blanches practices viticulture along organic lines and produces a brilliant range of both red and white wines. The 2001 Domaine des Terres Blanches, Les Baux de Provence Rouge ($12.99) is a blend of syrah, with smaller amounts of grenache noir and mourvèdre. This versatile wine exhibits hints of juicy red fruits along with a delicate note of spicebox and anise. The perfect wine to enjoy with a garlic studded pork loin! A bientot!  

—Mulan Chan

---

**OLD & RARE DOMESTIC**

- 1958 Charles Krug VS Napa .................................................. $499.00
- 1958 Beaulieu Vineyard PR Napa—97 points Wine Spectator .... $799.00
- 1973 Beaulieu Vineyard PR Napa .......................................... $79.95
- 1975 Robert Mondavi Reserve ............................................... $79.95
- 1976 Beaulieu Vineyard PR Napa .......................................... Inquire

---

**SHERRY/MADEIRA**

- Barbeito 5 yr Verdelho Rainwater .......................................... $16.99
- Henriques & Henriques 10 yr Sercial ..................................... $33.99
- Barbeito “Cristovao Colombo” 10 yr Malmsey ......................... $38.99
- Hidalgo La Gitana Manzan (.500ml) ..................................... $8.99
- Antonio Barbadillo Manzanilla .......................................... $9.99
- Antonio Barbadillo Amontillado ........................................... $9.99
- Garvey “San Patricio” Fino .................................................. $10.99
- Hidalgo Napolean Cream Sherry .......................................... $11.99
- Hidalgo Pedro Ximenez Viejo .............................................. $18.99
- A Barbadillo “Rafael” Olor Dulce ......................................... $22.99
- A Barbadillo “Laura” Mosc Muscat ...................................... $22.99
- G Byass Apostles Muy Polo (.375ml) ..................................... $24.99
- Lustau “Pata de Gallina” Oloroso ........................................... $27.95
- Hidalgo Jerez Cortado Palo Cortado ...................................... $28.99
- Hidalgo “Pastrana” Amont Viejo .......................................... $29.99
- A Barbadillo “Principio” Amont ............................................ $30.99
- A Barbadillo “Obispo” Palo Cortado ...................................... $39.99
- Sacristia de Garvey Onana Amont ....................................... $59.99
- Sacristia de Garvey Flor del Museo Cream ................................ $59.99
- Sacristia de Garvey Grd Orden Pedro Ximenez ....................... $59.99
- A Barbadillo “Obispo” Palo Cortado ...................................... $39.99
1999 Benziger “Imagery” Ash Crk...$19.99
1999 Dunnwoode, Napa ..........$8.99
1999 Lancaster, Alexander Valley ....$44.99
2000 Ch Montelena, Napa ..........$31.98
2000 Dominus, Napa-Drinks well now...$64.98
2000 Heitz, Napa .................$29.99
2000 Hess Collection, Napa ..........$29.99
2000 Joseph Phelps “Insignia” .....$84.99
2000 Lancaster, Alexander Valley ..$44.99
2000 Melka “Metisse” ...............$49.99
2000 Miner, Napa .................$44.99
2000 Mount Eden, Santa Cruz ......$24.99
2000 Niebaum Coppola Rubicon ....$79.98
2000 Quintessa, Rutherford ......$84.98
2000 Paul Hobbs “Beckstoffer” .....$64.99
2000 Roth Alexander Valley Red ...$19.99
2001 Silver Oak, Alexander Valley ...$59.99
Just released. Soft, lush and toasty!

2000 Spring Mountain Estate .....$29.98
2001 Alexander Valley .............$11.98
2001 BR Cohn, California ..........$12.99
2001 BV, Rutherford ..............$16.98
2001 BV Tapestry and PR ..........Inquire
2001 Bennett Lane, Napa ..........$32.99
2001 Benziger, Sonoma ............$12.99
2001 Buehler Estate, Napa .........$24.98
2001 Cain “NV1 Cuvee” ............$21.98
2001 Cakebread, Napa .............$49.99
2001 Caymus Special Select .........$129.00
2001 Chappellet “Signature” ........$36.99
2001 Ch. Montelena, Napa ........Inquire
2001 Charles Krug, Napa ..........$15.99
2001 Ch St Jean, Sonoma .........$ 9.98
2001 Chimney Rock, “Stag’s Leap” ..$44.99
2001 Clos du Val, Napa ............$21.99
2001 Clos Pegase, Napa ............$24.98
2001 Cloverdale Ranch, Alex Valley $18.99
2001 Corison, Napa ...............$54.99
2001 Darioush, Napa ..............$59.99
2001 Dynamite, California ......$11.98
2001 Dominus, Napa ..............Inquire
New vintage! Please call for availability and price.
2001 Echelon, California .........$8.99
2001 Far Niente, Napa ..........Inquire
2001 Fisher Coach, Napa ..........$49.98
2001 Flora Springs “Trilogy” .......$44.99
92-94 points Spectator: “An elegant, stylish wine that succeeds with finesse and grace.”
2001 Franciscan, Oakville .........$18.99
2001 Frog’s Leap, Napa ..........$29.99
2001 Geyser Peak, Alexander Valley $11.99
2001 Groth, Napa .................$39.98
2001 Hanna, Alexander Valley .....$21.98
2001 Hawk Crest, California .......$9.99
2001 Hess Estate, Napa ..........$16.98
2001 Hess Select, California .......$11.99
2001 Hewitt, Rutherford .........$69.99
2001 J. Lohr “Seven Oaks” ........$12.99
2001 Jackson Ridge, Napa .......$28.99
2001 Joseph Phelps, Napa ..........$38.98
2001 Kalinda, Alexander Valley ....$17.99
WOW! Remember the ‘97 Kalinda Rutherford?
2001 Katheryn Kennedy Small Lot ...$49.99
2001 L’Aventure, Paso Robles .......$44.99
94 points from Robert Parker!
2001 Merryvale “Starmont,” Napa ...$19.99
2001 Merryvale Napa “Profile” ...$79.98
2001 Nickel & Nickel ................Inquire
2001 Pine Ridge “Stag’s Leap” ....$59.98
2001 Pine Ridge Rutherford .......$31.98
2001 Provenance, Rutherford .......$27.99
2001 Quintessa Rutherford .........$79.98
Ripe, juicy Cabernet with classic Rutherford dust!
2001 Rodney Strong, Sonoma .......$11.99
2001 Salvestrin, Napa .............$41.99
2001 Silverado, Napa .............$31.98
2001 Simi, Alexander Valley ......$17.99
2001 Spring Mountain “Elvirete” ....$69.98
2001 St Francis, Sonoma ...........$14.99
2001 Stag’s Leap Cellars “Artesim” ..$39.99
2001 Stag’s Leap “Fay,” Napa ......$64.99
2001 T Vine “Monte Rosso” .........$47.99
2001 Terra Valentine, Napa .......$26.99
2001 Turnbull, Napa ..............$29.99
2001 Verite ...............................Inquire
All limited and highly rated! Please call.
2001 Vine Cliff, Napa .............$34.99
2001 Whitehall Lane, Napa .......$34.98
2001 York Creek Meritage ..........$39.99
2001 ZD, Napa ..................$29.99
2002 Avalon, Napa .................$9.99
2002 Avila, Santa Barbara ..........$8.99
2002 Blackstone, California ......$7.99
2002 Buehler, Napa ................$17.98
2002 Caymus, Napa ...............$64.99
2002 Decoy, Napa ..................$23.99
2002 Edge, Napa ..................$17.99
This new lush Cabernet is produced from grapes carefully selected from a great old vineyards in the Silverado Trail area of Napa Valley.
2002 Justin, Paso Robles ...........$18.99
2002 Justin “Justification” ........$36.99
2002 Lewis, Napa .................$58.99
2002 Lewis “Alex’s Blend” .........$42.99
2002 Liberty School, California ...$11.99
2002 McManis, California .........$8.99
2002 Purisima Canyon, North Ca ...$9.99
Cassis flavors, tons of chocolate on the palate.
2002 Ramey Napa Claret ...........$29.98
2002 Purisima Cyn Dry Crk Syrah ..$9.99
Tons of wine for the price!
2002 Andrew Murray “TLJ” Syrah...$13.99
2002 Bonny Doon Big House Red ....$7.99
2002 Cline “Ancient” Mourvèdre ...$12.99
2002 Cloumbia Crest Shiraz .........$6.99
2002 Ehrhardt Clarksburg P Sirah ...$18.99
2002 J.D. Bryan S.B. Syrah ...........$16.99
2002 J. Runquist Petite Sirah .......$24.99
2002 Justin Paso Robles Syrah .....$19.98
2002 Lewis Cellars Napa Syrah ......$54.99
2002 McManis California Syrah .....$8.99
2002 Ojai Santa Barbara Syrah .......$22.99
2002 Palmina Bien Nacido Barbera ...$24.99
2002 Rock Rabbit Centr Coast Syrah $9.99
2002 Salvestrin Napa Retaggio ......$24.99
2003 Pellgrini Sonoma Carignane ...$12.99
2003 Vinum “PETS” Petite Sirah ...$10.99

DOMESTIC WHITES
2001 Au Bon Climat “Hildegarde” ..$27.99
2001 Signorello “Seta”-91 pts, Parker! ...$22.99
2002 Alban Estate Viognier .........$27.99
2002 Conundrum .......................$21.99
2002 Ken Wright F.H. Pinot Blanc ...$19.99
2002 King Estate Oreg Pinot Gris ...$12.99
2002 Tabs Crk “Cote de Tablas” ....$24.99
Possesses loads of pineapple, honeysuckle and candied lemons with good vibrant acidity.
2002 Tabs Crk Roussanne ...........$24.99
2002 Vinum Cellars Viognier .......$18.99
2003 A to Z Willamette Pinot Gris ....$10.99
2003 Chehalem Res Dry Riesling ....$16.99
2003 Miner Family Viognier ........$18.99
2003 O’Reilly, Oregon Pinot Gris ...$11.99
2003 Ponzi Willamette Arneis ........$19.99
2003 Ponzi Oregon Pinot Gris .......$11.99
2003 Smith Madrone Riesling .......$15.99
2003 Willakenzie Pinot Gris .........$15.99

DOMESTIC REDS
1999 Petroni “Poggo All Pietra” ....$39.99
2001 EXP Dunnigan Hills Syrah ......$10.99
2001 Gargiulo “Aprille” Sangiovese ...$23.99
2001 Limerick Lane Syrah ...........$23.99
2001 Melville Santa Rita Syrah .......$19.99
2001 Palmina Nebbiolo ...............$29.99
2001 Paraduxx Napa Red .............$39.99
2001 Purisima Cyn Dry Crk Syrah ..$9.99

Spectator: “An elegant, stylish wine that succeeds with finesse and grace.”
92-94 points
## CHARDONNAY

<table>
<thead>
<tr>
<th>Year</th>
<th>Winery</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2001</td>
<td>Bernardus</td>
<td></td>
<td>$14.99</td>
</tr>
<tr>
<td>2001</td>
<td>Ch Montelea, Napa</td>
<td></td>
<td>$29.99</td>
</tr>
<tr>
<td>2001</td>
<td>Carmel Road, Monterey</td>
<td></td>
<td>$27.98</td>
</tr>
<tr>
<td>2001</td>
<td>Chalone Estate</td>
<td></td>
<td>$19.98</td>
</tr>
<tr>
<td>2001</td>
<td>Cuavason, Carneros</td>
<td></td>
<td>$14.99</td>
</tr>
<tr>
<td>2001</td>
<td>Ferrari Carano “Tre Terre”</td>
<td></td>
<td>$21.99</td>
</tr>
<tr>
<td>2001</td>
<td>Grgich Hills, Napa</td>
<td></td>
<td>$26.99</td>
</tr>
<tr>
<td>2001</td>
<td>Hartford Court “Laura’s”</td>
<td></td>
<td>$49.98</td>
</tr>
<tr>
<td>2001</td>
<td>Jordan, Russian River</td>
<td></td>
<td>$19.98</td>
</tr>
<tr>
<td>2001</td>
<td>Joseph Phelps, &quot;Ovation&quot;</td>
<td></td>
<td>$34.98</td>
</tr>
<tr>
<td>2001</td>
<td>Logan, Sleepy Hollow</td>
<td></td>
<td>$12.98</td>
</tr>
<tr>
<td>2001</td>
<td>Mer Soleil, Central Coast</td>
<td></td>
<td>$34.99</td>
</tr>
<tr>
<td>2001</td>
<td>Mount Eden MacGregor, Edna</td>
<td></td>
<td>$14.99</td>
</tr>
<tr>
<td>2001</td>
<td>Mueller, Russian River</td>
<td></td>
<td>$18.99</td>
</tr>
<tr>
<td>2002</td>
<td>Amusant, Napa</td>
<td></td>
<td>$14.99</td>
</tr>
<tr>
<td>2002</td>
<td>Amici, Napa</td>
<td></td>
<td>$23.99</td>
</tr>
<tr>
<td>2002</td>
<td>Ancien, Carneros</td>
<td></td>
<td>$28.99</td>
</tr>
<tr>
<td>2002</td>
<td>Arrowood, Sonoma</td>
<td></td>
<td>$21.98</td>
</tr>
<tr>
<td>2002</td>
<td>Benziger, Carneros</td>
<td></td>
<td>$9.99</td>
</tr>
<tr>
<td>2002</td>
<td>Buehler, Russian River</td>
<td></td>
<td>$9.99</td>
</tr>
<tr>
<td>2002</td>
<td>Cakebread, Napa</td>
<td></td>
<td>$31.99</td>
</tr>
<tr>
<td>2002</td>
<td>Cambria Katherine’s Vineyard</td>
<td></td>
<td>$12.99</td>
</tr>
<tr>
<td>2002</td>
<td>Cartlidge and Browne</td>
<td></td>
<td>$8.99</td>
</tr>
<tr>
<td>2002</td>
<td>Ch. St Jean, Sonoma</td>
<td></td>
<td>$9.99</td>
</tr>
<tr>
<td>2002</td>
<td>Cinnabar, Central Coast</td>
<td></td>
<td>$14.99</td>
</tr>
<tr>
<td>2002</td>
<td>Clos du Bois, Sonoma</td>
<td></td>
<td>$7.99</td>
</tr>
<tr>
<td>2002</td>
<td>Clos Pegase Mitsuok’s</td>
<td></td>
<td>$15.99</td>
</tr>
<tr>
<td>2002</td>
<td>Dreyer, Sonoma</td>
<td></td>
<td>$7.99</td>
</tr>
<tr>
<td>2002</td>
<td>Far Niente, Napa</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2002</td>
<td>Ferrari Carano, Alex Valley</td>
<td></td>
<td>$24.99</td>
</tr>
<tr>
<td>2002</td>
<td>Ferrari Carano Reserve</td>
<td></td>
<td>$29.98</td>
</tr>
<tr>
<td>2002</td>
<td>Francis Coppola, Diamond</td>
<td></td>
<td>$11.99</td>
</tr>
<tr>
<td>2002</td>
<td>Gainey, Santa Barbara</td>
<td></td>
<td>$12.99</td>
</tr>
<tr>
<td>2002</td>
<td>Gary Farrell, Russian River</td>
<td></td>
<td>$26.99</td>
</tr>
<tr>
<td>2002</td>
<td>Grand Cru, California</td>
<td></td>
<td>$4.99</td>
</tr>
<tr>
<td>2002</td>
<td>Handley, Dry Creek</td>
<td></td>
<td>$14.99</td>
</tr>
<tr>
<td>2002</td>
<td>Hartford, “Three Jacks”</td>
<td></td>
<td>$34.99</td>
</tr>
<tr>
<td>2002</td>
<td>Hawkcrest, California</td>
<td></td>
<td>$9.99</td>
</tr>
<tr>
<td>2002</td>
<td>Heitz, Napa</td>
<td></td>
<td>$13.99</td>
</tr>
<tr>
<td>2002</td>
<td>Hess Select, California</td>
<td></td>
<td>$8.99</td>
</tr>
</tbody>
</table>

### FUMÉ/SAUVIGNON BLANC

<table>
<thead>
<tr>
<th>Year</th>
<th>Winery</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2002</td>
<td>Block K, Napa</td>
<td></td>
<td>$14.99</td>
</tr>
<tr>
<td>2002</td>
<td>Buena Vista, Lake County</td>
<td></td>
<td>$5.99</td>
</tr>
<tr>
<td>2002</td>
<td>Chance Creek, Redwood Vly</td>
<td></td>
<td>$11.99</td>
</tr>
<tr>
<td>2002</td>
<td>Ch St Jean, Sonoma</td>
<td></td>
<td>$9.99</td>
</tr>
<tr>
<td>2002</td>
<td>Flora Springs “Soliioquy”</td>
<td></td>
<td>$17.99</td>
</tr>
<tr>
<td>2002</td>
<td>LaTour, Napa</td>
<td></td>
<td>$21.99</td>
</tr>
<tr>
<td>2002</td>
<td>Landmark “Overlook”</td>
<td></td>
<td>$19.99</td>
</tr>
<tr>
<td>2002</td>
<td>MacRostie, Carneros</td>
<td></td>
<td>$15.99</td>
</tr>
<tr>
<td>2002</td>
<td>Matanzas Creek, Sonoma</td>
<td></td>
<td>$19.99</td>
</tr>
<tr>
<td>2002</td>
<td>Meridian, Santa Barbara</td>
<td></td>
<td>$6.98</td>
</tr>
<tr>
<td>2002</td>
<td>Miner Family, Napa</td>
<td></td>
<td>$21.99</td>
</tr>
<tr>
<td>2002</td>
<td>Neyes, Napa</td>
<td></td>
<td>$21.98</td>
</tr>
<tr>
<td>2002</td>
<td>Nickel &amp; Nickell Chards</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2002</td>
<td>Ramey, Carneros</td>
<td></td>
<td>$29.98</td>
</tr>
<tr>
<td>2002</td>
<td>Round Hill, California</td>
<td></td>
<td>$5.99</td>
</tr>
<tr>
<td>2002</td>
<td>Shooting Star, Santa Barbara</td>
<td></td>
<td>$9.99</td>
</tr>
<tr>
<td>2002</td>
<td>Solitude, Carneros</td>
<td></td>
<td>$23.99</td>
</tr>
<tr>
<td>2002</td>
<td>St Francis, Sonoma</td>
<td></td>
<td>$8.98</td>
</tr>
<tr>
<td>2002</td>
<td>Taylor Family, Stags Leap</td>
<td></td>
<td>$16.99</td>
</tr>
<tr>
<td>2002</td>
<td>Vintner’s, Edna Valley</td>
<td></td>
<td>$9.99</td>
</tr>
<tr>
<td>2002</td>
<td>Wild Horse, Central Coast</td>
<td></td>
<td>$11.99</td>
</tr>
<tr>
<td>2002</td>
<td>ZD, California</td>
<td></td>
<td>$21.99</td>
</tr>
<tr>
<td>2003</td>
<td>Acacia, Carneros</td>
<td></td>
<td>$15.99</td>
</tr>
<tr>
<td>2003</td>
<td>Babcock, Santa Barbara</td>
<td></td>
<td>$12.99</td>
</tr>
<tr>
<td>2003</td>
<td>Bogle, California</td>
<td></td>
<td>$7.99</td>
</tr>
<tr>
<td>2003</td>
<td>Edna Valley Vineyards</td>
<td></td>
<td>$9.98</td>
</tr>
<tr>
<td>2003</td>
<td>Foxglove, Edna Valley</td>
<td></td>
<td>$9.99</td>
</tr>
</tbody>
</table>

### DOMESTIC SPARKLERS

<table>
<thead>
<tr>
<th>Year</th>
<th>Winery</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2002</td>
<td>Gloria Ferrer Brut/Blanc Noir</td>
<td></td>
<td>$12.99</td>
</tr>
<tr>
<td>2002</td>
<td>Sofia Coppola Blanc de Blanc</td>
<td></td>
<td>$16.99</td>
</tr>
<tr>
<td>2002</td>
<td>Domaine Chandon Brut/Noir</td>
<td></td>
<td>$12.99</td>
</tr>
<tr>
<td>2002</td>
<td>Vonn, Napa</td>
<td></td>
<td>$13.99</td>
</tr>
<tr>
<td>2002</td>
<td>Roederer Estate</td>
<td></td>
<td>$16.99</td>
</tr>
<tr>
<td>2002</td>
<td>Sharffenberger Brut</td>
<td></td>
<td>$13.99</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Year</th>
<th>Winery</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2000</td>
<td>Lapis Luna, California</td>
<td>$8.99</td>
</tr>
<tr>
<td>2000</td>
<td>Rombauer, Napa</td>
<td>$26.99</td>
</tr>
<tr>
<td>2000</td>
<td>Verite “La Muse”</td>
<td>$79.98</td>
</tr>
<tr>
<td>2001</td>
<td>Atalon, Napa</td>
<td>$24.99</td>
</tr>
<tr>
<td>2001</td>
<td>Benziger, Sonoma</td>
<td>$12.99</td>
</tr>
<tr>
<td>2001</td>
<td>Chappellet, Napa</td>
<td>$26.99</td>
</tr>
<tr>
<td>2001</td>
<td>Clos du Bois, Sonoma</td>
<td>$11.99</td>
</tr>
<tr>
<td>2001</td>
<td>Cloverdale Ranch, Alex</td>
<td>$16.99</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Loads and loads of plum and currant fruit, well-integrated oak flavors with subtle vanilla and cinnamon spice. Wonderful!</td>
<td></td>
</tr>
<tr>
<td>2001</td>
<td>Dynamite, North Coast</td>
<td>$11.99</td>
</tr>
<tr>
<td>2001</td>
<td>Echelon, California</td>
<td>$9.98</td>
</tr>
<tr>
<td>2001</td>
<td>Etude, Napa</td>
<td>$44.99</td>
</tr>
<tr>
<td>2001</td>
<td>Flora Springs, Napa</td>
<td>$17.99</td>
</tr>
<tr>
<td>2001</td>
<td>Franciscan, Napa</td>
<td>$16.99</td>
</tr>
<tr>
<td></td>
<td>Shows intense black plum and black cherry aromas with flavors of chocolate and blackberry.</td>
<td></td>
</tr>
<tr>
<td>2001</td>
<td>Frog’s Leap, Napa</td>
<td>$27.99</td>
</tr>
<tr>
<td>2001</td>
<td>Gainey, Santa Ynez</td>
<td>$13.99</td>
</tr>
<tr>
<td>2001</td>
<td>Groth, Napa</td>
<td>$26.99</td>
</tr>
<tr>
<td>2001</td>
<td>Hall Vineyards</td>
<td>$24.99</td>
</tr>
<tr>
<td>2001</td>
<td>Markham, Napa</td>
<td>$14.98</td>
</tr>
<tr>
<td>2001</td>
<td>Matanzas Creek, Sonoma</td>
<td>$21.99</td>
</tr>
<tr>
<td>2001</td>
<td>Nickel &amp; Nickell “Harris”</td>
<td>$34.99</td>
</tr>
<tr>
<td>2001</td>
<td>Paradigm, Napa</td>
<td>$38.99</td>
</tr>
<tr>
<td>2001</td>
<td>Rutherford Hill, Napa</td>
<td>$16.99</td>
</tr>
<tr>
<td></td>
<td>Best from this winery in a while! Packed with lush fruit and silky texture.</td>
<td></td>
</tr>
</tbody>
</table>

### PINOT NOIR

<table>
<thead>
<tr>
<th>Year</th>
<th>Winery</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2000</td>
<td>Domaine Drouhin “Laurene”</td>
<td>$44.99</td>
</tr>
<tr>
<td>2000</td>
<td>Ponzi 30th Ann Reserve</td>
<td>$42.99</td>
</tr>
<tr>
<td>2001</td>
<td>Anapamu, Monterey</td>
<td>$10.99</td>
</tr>
<tr>
<td>2001</td>
<td>Archerry Summit Premier Cuv.</td>
<td>$29.99</td>
</tr>
<tr>
<td>2001</td>
<td>Au Bon Climat “La Bauge”</td>
<td>$29.99</td>
</tr>
<tr>
<td>2001</td>
<td>Chehalem “3 Vineyards”</td>
<td>$19.99</td>
</tr>
<tr>
<td>2001</td>
<td>Chehalem Rion Reserve</td>
<td>$44.99</td>
</tr>
<tr>
<td>2001</td>
<td>Domaine Drouhin, Oregon</td>
<td>$36.99</td>
</tr>
<tr>
<td>2001</td>
<td>Dom Serene “Yamhill Cuv”</td>
<td>$23.99</td>
</tr>
<tr>
<td>2001</td>
<td>Iron Horse, Russian River</td>
<td>$24.99</td>
</tr>
<tr>
<td>2001</td>
<td>Morgan, Santa Lucia</td>
<td>$17.99</td>
</tr>
<tr>
<td>2001</td>
<td>Olivet Lane, Russian River</td>
<td>$19.99</td>
</tr>
<tr>
<td>2001</td>
<td>Steele, Anderson Valley</td>
<td>$15.99</td>
</tr>
<tr>
<td></td>
<td>This delightful wine is delicate with strawberry and ripe red fruit aromas and a hint of smokiness.</td>
<td></td>
</tr>
<tr>
<td>2001</td>
<td>Walter Hansel “Cahill Lane”</td>
<td>$27.99</td>
</tr>
<tr>
<td>2001</td>
<td>Willakenzie, Oregon</td>
<td>$17.98</td>
</tr>
<tr>
<td>2002</td>
<td>Acacia, Carneros</td>
<td>$19.99</td>
</tr>
<tr>
<td>2002</td>
<td>Amici, Mendocino</td>
<td>$31.99</td>
</tr>
<tr>
<td>2002</td>
<td>Belle Glos “Clark and Tele”</td>
<td>$36.99</td>
</tr>
<tr>
<td>2002</td>
<td>Belle Glos “Taylor Lane”</td>
<td>$49.99</td>
</tr>
<tr>
<td>2002</td>
<td>Brandborg, Umpqua Valley</td>
<td>$19.99</td>
</tr>
<tr>
<td></td>
<td>This wine shows very pretty floral rose aromas with raspberry, cherry and warm honeyed oak. Strawberry and Queen Ann cherries dominate the flavors with a nice round mouth feel.</td>
<td></td>
</tr>
<tr>
<td>2002</td>
<td>Cambria “Julia’s”</td>
<td>$14.99</td>
</tr>
<tr>
<td>2002</td>
<td>David Bruce, Central Coast</td>
<td>$16.99</td>
</tr>
<tr>
<td>2002</td>
<td>Echelon, Central Coast</td>
<td>$7.98</td>
</tr>
<tr>
<td>2002</td>
<td>Edna Valley “Paragon”</td>
<td>$12.98</td>
</tr>
<tr>
<td>2002</td>
<td>Elk Cove, Willamette</td>
<td>$18.99</td>
</tr>
<tr>
<td>2002</td>
<td>Erath, Oregon</td>
<td>$12.99</td>
</tr>
<tr>
<td>2002</td>
<td>Etude, Carneros</td>
<td>$36.99</td>
</tr>
<tr>
<td>2002</td>
<td>Handle, Anderson Valley</td>
<td>$17.99</td>
</tr>
<tr>
<td>2002</td>
<td>Joseph Swan “Cuv de Trois”</td>
<td>$19.99</td>
</tr>
<tr>
<td>2002</td>
<td>Kalinda, “Floodgate Vineyard”</td>
<td>$17.99</td>
</tr>
<tr>
<td></td>
<td>From a well known vineyard in the Anderson Valley, this Pinot shows dark, complex aromas of roasted coffee, spice and minerals, which are followed by black cherry and chocolate flavors.</td>
<td></td>
</tr>
<tr>
<td>2002</td>
<td>Keller Estate, Sonoma</td>
<td>$26.99</td>
</tr>
<tr>
<td>2002</td>
<td>Luca Santa Lucia</td>
<td>$34.99</td>
</tr>
<tr>
<td>2002</td>
<td>Miner Family “Gary’s”</td>
<td>$44.99</td>
</tr>
<tr>
<td>2002</td>
<td>Orogeny, Green Valley</td>
<td>$24.99</td>
</tr>
<tr>
<td>2002</td>
<td>Penner Ash, Willamette</td>
<td>$36.99</td>
</tr>
<tr>
<td>2002</td>
<td>Ponzi, Willamette</td>
<td>$25.99</td>
</tr>
<tr>
<td>2002</td>
<td>Rex Hill “King’s Ridge”</td>
<td>$13.99</td>
</tr>
<tr>
<td>2002</td>
<td>Saintsbury, Carneros</td>
<td>$19.99</td>
</tr>
<tr>
<td>2002</td>
<td>Testarossa “Palazzo”</td>
<td>$29.99</td>
</tr>
<tr>
<td>2003</td>
<td>A to Z, Willamette Valley</td>
<td>$15.99</td>
</tr>
<tr>
<td>2003</td>
<td>Avila, San Luis Obispo</td>
<td>$9.99</td>
</tr>
<tr>
<td>2003</td>
<td>La Crema, Sonoma Coast</td>
<td>$12.98</td>
</tr>
<tr>
<td>2003</td>
<td>O’Reilly, Oregon</td>
<td>$14.99</td>
</tr>
<tr>
<td>2003</td>
<td>Parker Station, Santa Barbara</td>
<td>$9.99</td>
</tr>
<tr>
<td>2003</td>
<td>Saintsbury “Garnet”</td>
<td>$12.98</td>
</tr>
</tbody>
</table>

### ZINFANDEL

<table>
<thead>
<tr>
<th>Year</th>
<th>Winery</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2000</td>
<td>Domaine Drouhin</td>
<td>$43.99</td>
</tr>
<tr>
<td>2000</td>
<td>Francis Coppola Diamond</td>
<td>$12.98</td>
</tr>
<tr>
<td>2000</td>
<td>Hacienda, California</td>
<td>$4.99</td>
</tr>
<tr>
<td>2002</td>
<td>Lewis, Napa</td>
<td>$45.99</td>
</tr>
<tr>
<td>2002</td>
<td>Praxis, Dry Creek</td>
<td>$12.99</td>
</tr>
<tr>
<td>2002</td>
<td>Shafer, Napa</td>
<td>$36.99</td>
</tr>
<tr>
<td></td>
<td>Two Washington Merlots to Try!</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Washington is producing more and more high quality wines, mainly Cabernet, Syrah and especially Merlot. The Merlots are rich, full-bodied wines that coat the palate with fruit and spice. Here are a couple to get you started. There will be more to follow. Stay tuned.</td>
<td></td>
</tr>
<tr>
<td>2002</td>
<td>Tamarack, Columbia Valley</td>
<td>$17.99</td>
</tr>
<tr>
<td>2002</td>
<td>Seven Hills, Columbia Valley</td>
<td>$18.99</td>
</tr>
</tbody>
</table>

---

See our internet site for more accurate inventories: www.klwines.com
**Tasting Schedule for October, 2004**

All tastings are noon to 3 pm in San Francisco and 1 to 4 pm in Redwood City. Please visit www.klwines.com’s “local events” section for Thursday evening tastings in the SF and special dinners.

**Saturday, October 2:** Bordeaux! Clyde, Ralph and Steve pool their resources for our monthly Bordeaux tasting. Special guest of honor in Redwood City will be Stephan Gardinier of Château Phélan-Ségur. Eight red picks, one white pick and one Sauternes, all but one from 2001. Ten wines to be poured. Price TBA.

**Saturday, October 9:** California Zinfandels. Trey and Mike Jordan pick their favorite Zinfandels from our current selection. Bring your toothbrush! Eight wines to be poured. Price TBA.

**Saturday, October 16:** Wines from Spain, Argentina and Chile. Anne Pickett shows her favorite wines from the Southern Hemisphere. Come and taste some great buys and some high-end wines from renowned vineyards. Twelve wines to be poured. Price TBA.

**Saturday, October 23:** Redwood City-Italian Wines and in San Francisco-Wine and Cheese Pairing. Greg St. Clair picks his current favorites from Italy to present in Redwood City while Mulan matches Provencal and Southern Rhône wines with a variety of cheeses. Ten wines to be poured in Redwood City. Six wines with selected cheeses to be served in San Francisco. Price TBA.

**Saturday, October 30:** Redwood City-French Burgundies and in San Francisco-International Rieslings. Keith Wollenberg, back from France, shows us his current hot choices from Burgundy and discusses upcoming releases. Red and white wines to be poured. In San Francisco, Marco works with several of our buyers to pick Rieslings from Germany, Austria, the U.S. and Australia. Dry to off-dry styles. 10 wines to be poured. Price TBA.

---

**Sterling Textures**

The sparkling white silhouette of Sterling Vineyards’ winery has been a landmark point in Napa for quite a while now, and tasting through a lineup of Sterling wines recently showed that the winery is definitely not all show. There is a distinct lush texture that threads through their wines, an alluring suppleness to the fruit quality and a friendly, inviting nature throughout. These wines are real crowd pleasers.

The **2003 Sterling Napa Valley Sauvignon Blanc (Inquire)** Citrus-y bright with a kiss of vanilla on the nose leads to a bright mouth of melon fruit with a citrus edge and a nice lightly oaky smooth finish.

The **2001 Sterling Napa Valley Merlot ($18.98)** shows ripe, brambly fruit up front and delivers a softly textured smooth and long mouthful of deep red and black fruits laced with chocolate, oak notes and cinnamon spice. A sweet and fairly long finish rounds out this little beauty. Small amounts of syrah, petit verdot and cabernet franc truly integrate mon spice. A sweet and fairly long finish rounds out this little beauty.

**Justin Winery**

Where shall I begin? Syrah is one of the better varieties suited for the forceful heat of the region. It provides a perfect canvas for vintners wanting to craft deep, intriguing wine expressions. Justin nails the mark with their 2002 **Justin Paso Robles Syrah ($19.98)**, which displays a firm, jazzy earthiness while showing off the soft, supple fleshy style of Paso Robles. For those claiming Cabernet is always too harsh and unforgiving, the 2002 **Justin Paso Robles Cabernet Sauvignon ($18.99)** is as approachable and delicious as Cab can get. Again, the region’s character shines through with its alluring warmth of rich, silky currants and gentle spices. I’m sipping this one as I write tonight: 2002 **Justin Paso Robles Justification ($36.99)**. One of my friends just mentioned, “Well, that’s a blend I don’t see everyday!” Indeed, it isn’t. 76% cab franc, 24% merlot, a “justified” take on right bank Bordeaux that does quite well, thank you. Powerful, sinewy, with just a hint of silky-sweet tannins, this one’s a must try. Too bad they didn’t make tons of it, so hurry up! Lastly, here’s one of my favorite wines of the entire trip, and a wine that got 94 points from Robert Parker: 2001 **L’Aventure Paso Robles Optimus ($44.99)**. An intrepid French winemaker transplanted from Bordeaux, Stephan Asseo crafts a delicious lineup of intriguing blends from his estate in the heart of Paso Robles. The Optimus is a robust blend of cabernet, syrah, zinfandel and petite verdot. Convincingly delicious now, yet still age-worthy, it shows the height of expressive opulence that is Paso Robles tempered by a graceful and elegant French hand. A truly impressive inspiration! —Martin Reyes

---

**San Francisco Focus**

The Mayacamas Mountains (which includes Mt. Veeder) stand between the Napa and Sonoma valleys. Wine has been produced up there since the late 1800s. The winery in which Mayacamas Vineyards now occupies was built in 1889. Several families over the years have owned this estate, but in 1968 the Travers family took over. They have expanded and upgraded the land and facilities and now make extraordinary wines. At the K&L Christmas party last year, we had a magnum of 1979 Mayacamas Cabernet Sauvignon. It was so alive with fruit and structure that many of us were blown away to find it was so old. California wines are not known for there longevity, but this winery proves patience will be rewarded. Currently we have two white wines from Mayacamas Vineyards:

**2001 Mayacamas Chardonnay ($29.99)** A beautifully crisp and vibrant chardonnay. Loads of lemon and lime with firm acidity. No malolactic fermentation. 18 months in 1000-gallon American oak and 60-gallon French oak. Just a hint of the oak comes across in the wine. Although drinkable, I would recommend an hour in a decanter. The wine would also benefit from several years aging.

**2002 Mayacamas Sauvignon Blanc ($18.99)** A crisp, clean Sauvignon Blanc, which is completely fruit driven. No malolactic fermentation or oak. Pear and lime with hints of apple. A beautiful example of a domestic Sauvignon Blanc.

K&L. will on occasion get older wines from Mayacamas. Keep an eye out for them. See you in the City...

—Mike Jordan

---

**Mini-Flights: A Pass of Robles**

I just came back from a weekend trip down the coastline, and boy, my taste buds are still dancing! The expansive wine country that includes Paso Robles is known for making equally expansive wines that fill the mouth with full-flavored intensity and spirit. One of my favorite visits was Justin Winery, an early pioneer of the region that still produces wines with indelible impressions of purity, power and happiness. Where shall I begin?

Syrah is one of the better varieties suited for the forceful heat of the region. It provides a perfect canvas for vintners wanting to craft deep, intriguing wine expressions. Justin nails the mark with their 2002 **Justin Paso Robles Syrah ($19.98)**, which displays a firm, jazzy earthiness while showing off the soft, supple fleshy style of Paso Robles. For those claiming Cabernet is always too harsh and unforgiving, the 2002 **Justin Paso Robles Cabernet Sauvignon ($18.99)** is as approachable and delicious as Cab can get. Again, the region’s character shines through with its alluring warmth of rich, silky currants and gentle spices. I’m sipping this one as I write tonight: 2002 **Justin Paso Robles Justification ($36.99)**. One of my friends just mentioned, “Well, that’s a blend I don’t see everyday!” Indeed, it isn’t. 76% cab franc, 24% merlot, a “justified” take on right bank Bordeaux that does quite well, thank you. Powerful, sinewy, with just a hint of silky-sweet tannins, this one’s a must try. Too bad they didn’t make tons of it, so hurry up!

Lastly, here’s one of my favorite wines of the entire trip, and a wine that got 94 points from Robert Parker: 2001 **L’Aventure Paso Robles Optimus ($44.99)**. An intrepid French winemaker transplanted from Bordeaux, Stephan Asseo crafts a delicious lineup of intriguing blends from his estate in the heart of Paso Robles. The Optimus is a robust blend of cabernet, syrah, zinfandel and petite verdot. Convincingly delicious now, yet still age-worthy, it shows the height of expressive opulence that is Paso Robles tempered by a graceful and elegant French hand. A truly impressive inspiration! —Martin Reyes
### ARGENTINA/CHILE/PORTUGAL/SPAIN

**Chile, Argentina**

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2002</td>
<td>Two Brothers Tattoo Red (Chile)</td>
<td>$7.99</td>
</tr>
<tr>
<td>2003</td>
<td>Elsa Malbec (Argentina)</td>
<td>$7.99</td>
</tr>
<tr>
<td>2002/3</td>
<td>Alamos Bonarda, Chardonnay or Malbec (Argent)</td>
<td>$8.99</td>
</tr>
<tr>
<td>2002</td>
<td>El Croodrillo Cabernet (Argentina)</td>
<td>$10.99</td>
</tr>
<tr>
<td>2003</td>
<td>Bianchi Familia Sauvignon Blanc (Argentina)</td>
<td>$11.99</td>
</tr>
<tr>
<td>2002</td>
<td>Felipe Rutini Malbec (Argentina)</td>
<td>$11.99</td>
</tr>
<tr>
<td>2002</td>
<td>Bianchi Familia Malbec or Cabernet (Argentina)</td>
<td>$11.99</td>
</tr>
<tr>
<td>2002</td>
<td>Las Terrazas Malbec Reserve (Argentina)</td>
<td>$12.99</td>
</tr>
<tr>
<td>1999</td>
<td>Casa Lapostolle, Cueve Alexandre Cabernet (Chile)</td>
<td>$13.99</td>
</tr>
<tr>
<td>2000</td>
<td>Castena Chardonnay (Argentina)</td>
<td>$14.99</td>
</tr>
<tr>
<td>2001</td>
<td>Veramonte Primus (Chile)</td>
<td>$14.99</td>
</tr>
<tr>
<td>2001</td>
<td>Casa Lapostolle, Cueve Alexandre Merlot (Chile)</td>
<td>$16.99</td>
</tr>
<tr>
<td>2002</td>
<td>Aleph Cabernet (Argentina)</td>
<td>$16.99</td>
</tr>
<tr>
<td>2002</td>
<td>BenMarco Malbec</td>
<td>$17.99</td>
</tr>
<tr>
<td>2001</td>
<td>Alto Los Harmigas Malbec Reserve (Argentina)</td>
<td>$21.99</td>
</tr>
<tr>
<td>2002</td>
<td>Bramare Malbec (Argentina)</td>
<td>$27.99</td>
</tr>
<tr>
<td>2001</td>
<td>Catena Alta Malbec (Argentina)</td>
<td>$36.99</td>
</tr>
<tr>
<td>2001</td>
<td>Cheval des Andes (Argentina)-From Cheval Blanc</td>
<td>$59.99</td>
</tr>
</tbody>
</table>

**Portugal/Spain**

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2003</td>
<td>Campo Reales, La Mancha</td>
<td>$6.99</td>
</tr>
<tr>
<td>2002</td>
<td>Cecile Chassagne Cabernet Sauvignon, Navarra</td>
<td>$6.99</td>
</tr>
<tr>
<td>2001</td>
<td>Sierra Cantabria Tinto, Rioja</td>
<td>$6.99</td>
</tr>
<tr>
<td>2003</td>
<td>Vega Sindoa Rosado, Navarra</td>
<td>$7.49</td>
</tr>
<tr>
<td>2002</td>
<td>Viña Alarba Old Vine Grenache, Catatayud</td>
<td>$7.99</td>
</tr>
<tr>
<td>2003</td>
<td>Palacio de Bornos, Rueda Verdeje</td>
<td>$8.99</td>
</tr>
<tr>
<td>2002</td>
<td>Atazuri, Artazu, Navarra</td>
<td>$8.99</td>
</tr>
<tr>
<td>2003</td>
<td>Muga Rosado</td>
<td>$8.99</td>
</tr>
<tr>
<td>2002</td>
<td>Capcanes Mas Donis Barrica</td>
<td>$9.99</td>
</tr>
<tr>
<td>2001</td>
<td>Olivares Altos de la Hoya, Jumilla</td>
<td>$9.99</td>
</tr>
<tr>
<td>2002</td>
<td>Bodegas Castano Solanera, Yecla</td>
<td>$10.99</td>
</tr>
<tr>
<td>2003</td>
<td>Valminor Albarino, Rias Baixas/Vionta Albarino</td>
<td>$10.99</td>
</tr>
<tr>
<td>2001</td>
<td>Finca Sobreno Tinto Crianza, Toro</td>
<td>$11.99</td>
</tr>
<tr>
<td>2001</td>
<td>Remondo Palacios Rioja Blanco &quot;Placet&quot;</td>
<td>$12.99</td>
</tr>
<tr>
<td>2001</td>
<td>Martinez La Orden, La Orbe, Rioja</td>
<td>$14.99</td>
</tr>
<tr>
<td>2002</td>
<td>Pazo de Senorans Albarino</td>
<td>$14.99</td>
</tr>
<tr>
<td>2000</td>
<td>Artadi Vinas De Gain Crianza</td>
<td>$14.99</td>
</tr>
<tr>
<td>2000</td>
<td>Finca Allende Rioja</td>
<td>$16.99</td>
</tr>
<tr>
<td>2000</td>
<td>Finca Villacreces Ribera del Duero</td>
<td>$17.99</td>
</tr>
<tr>
<td>2001</td>
<td>Bodegas del Muni, Corpus del Muni Vina Lucia</td>
<td>$17.99</td>
</tr>
<tr>
<td>2001</td>
<td>Alejandro Fernandez Condado de Haza-91 points, Parker</td>
<td>$19.99</td>
</tr>
<tr>
<td>1998</td>
<td>Muga Seleccion Especial Rioja</td>
<td>$24.99</td>
</tr>
<tr>
<td>2001</td>
<td>Pago de Carraovejas Crianza, Ribera del Duero</td>
<td>$27.99</td>
</tr>
<tr>
<td>2001</td>
<td>Mas Doix, Solanque, Priorat</td>
<td>$28.99</td>
</tr>
<tr>
<td>2000</td>
<td>Tilenus Pagos de Posado</td>
<td>$29.99</td>
</tr>
<tr>
<td>2001</td>
<td>Mauro, Castilla y Leon</td>
<td>$31.99</td>
</tr>
<tr>
<td>2000</td>
<td>Bodegas Castano Casa Cisca</td>
<td>$34.99</td>
</tr>
<tr>
<td>2001</td>
<td>Venus La Universal, Monstant</td>
<td>$34.99</td>
</tr>
<tr>
<td>1995</td>
<td>Muga Rioja Prado Enea Grand Reserva</td>
<td>$35.99</td>
</tr>
<tr>
<td>2001</td>
<td>Domingo de Pingus, Flor de Pingus</td>
<td>$39.99</td>
</tr>
<tr>
<td>1998</td>
<td>Roda I, Rioja</td>
<td>$45.99</td>
</tr>
<tr>
<td>2001</td>
<td>Bodegas JC Conde, Neo Ribera del Duero</td>
<td>$52.99</td>
</tr>
<tr>
<td>2001</td>
<td>Bodegas JC Conde, Neo Punta Esencia Ribera</td>
<td>$69.99</td>
</tr>
<tr>
<td>2001</td>
<td>Dominio de Pingus</td>
<td>$299.00</td>
</tr>
</tbody>
</table>

---

**Jim C’s View Down Under**

2003 Pegasus Bay Riesling Waipara Valley New Zealand ($17.99)

Winemaker Matthew Donaldson makes one of the best Rielings in New Zealand. The bouquet shows notes of lime, grapefruit, apricot and some minerals. These elements follow on the palate with hints of honey and marmalade that lead to a great zesty off-dry finish with fine acidity. Try this paired with Asian food or grilled prawns.

2003 The Black Chook Shiraz-Viognier South Australia ($13.99)

The fruit for this wine is sourced from McLaren Vale and Langhorne Creek, both known for rich Shiraz. The wine has a knockout nose of blackberry, licorice, roasted grains and a peach note that soars through the dark fruits due to the co-fermentation of 5% viognier with the shiraz. On the palate there soft tannins with a juicy mouth-feel and good length. A lot of wine for the money.

2002 Mak Shiraz Clare Valley South Australia ($15.99)

Mak wines are the creation of Rob McDonald, who started the Old Bridge Cellars portfolio of Australian wines. The Clare, with its cooler climate, shows a more elegant style of wine with dark plum and berry fruit mixed with notes of pepper, chocolate and a hint of mint. With fine balance and good acidity, the wine is juicy with a frame of vanilla nuance along with structure and a long finish.

2002 Craneford Shiraz Barossa Valley South Australia ($26.99)

To quote Robert Parker: “This impressive winery fashions textbook Barossa cuvees, meaning power, thickness, intensity as well as surprising balance. Most importantly, prices are shockingly low for such quality.” The bouquet offers notes of blueberry, blackberry, cassis, bittersweet chocolate and a hint of pepper. On the palate, the wine shows good density and superb balance. It is fermented in American oak and aged in French barriques that bring a kiss of vanilla to the wine’s beautiful fruit.

To be added to my preferred email list, please send me a line at jimchainteloup@klwines.com. Cheers!

—Jim Chainteloup

### Spanish Wine Bargain Round Up

Just in time for holiday parties, here’s a little re-cap of our top deals!

2003 Bodegas Castano Monastrell, Yecla ($6.99)

The Castano Monastrell is one of my all-time favorite value reds. Big and juicy, full of ripe blackberry fruit and spice, make this wine your house red! Don’t wait for Robert Parker to give it 90 points like last vintage!

2001 Sierra Cantabria Tinto, Rioja ($6.99)

Made from 100% tempranillo and aged in American oak for six months, the Sierra Cantabria has plenty of black cherry and currant fruit with a kiss of vanilla oak on the finish. I love this wine with pork stuffed with a sage, cornbread and apple stuffing.

2001 Castell del Remel Gotim Bru ($9.99)

A perennial best buy favorite, Robert Parker scores the 2001 89 points and says: “...this barrel-aged blend of 60% Tempranillo and 40% Merlot/Cabernet Sauvignon, is a big, muscular, formidably endowed Spanish red. Highly extracted, thick and rich, but less than charming at present, it will undoubtedly be better with 6-9 more months of bottle age. Consume it over the following 7-8 years.”

2002 Capcanes Mas Donis Barrica ($9.99)

Paul90 points Robert Parker! Parker: “...A dense purple color gives up scents of creosote, blackberries, kirsch liqueur, new saddle leather and meat. Complex, rich, and nearly too serious for a wine in this price range, this is a concentrated, heady 2002 to enjoy over the next 2-3 years.”

Buen Cata!

—Anne Pickett
Loire, Alsace and Beyond: Just Plain Good!

With each cork I pull or wine I taste I become more and more convinced of the value and potential of the Loire Valley. This region and its growers have resisted the worldwide trend toward homogenization of taste, wines made with the lowest common denominator in mind. All ripeness and no soul. Thankfully, I do not see a future in this, so we who rejoice in diversity and the idea of placeness or terroir will just have to endure this as a passing fad. We are left with only labels when all wine starts to taste the same, and what choice is that really? We must learn to trust our own palates, support the wines we love and the dedicated growers who persevere with creating an expression of place, beauty and understated elegance and honesty. Such a wine is the 2002 Domaine du Closel Savennieres, “La Jalousie,” ($18.99), made by Madame de Jessey who inherited the estate in 1961 when her aunt, Madame du Closel, the former proprietor/winemaker, searched for a successor throughout her extensive family. She was chosen for her love and respect for the wine, vineyards and traditions of Savennières: a love that is evident in her wines. The estate consists of 12 hectares of chenin blanc vines. The soil is shallow sandy topsoil on a deep bed of schist and volcanic rock. The “La Jalousie” is a classic Savennières from a stainless-steel cuvée of young and older vines from their steepest soils of pure schist. Its expansive nose is full of floral and honeyed aromas, yet on the palate it is cooled, salty and focused, still needing a few more years to tame its wild heart.

2003 Clos Roche Blanche Touraine Gamay ($12.99) is another such wine. Catherine Roussel took over the 28-hectare estate in 1975 from her father. The vineyards were planted at the end of the 19th century and have remained in the Roussel family ever since. Their soil is poor, mainly clay with flint over a limestone subsoil. Yields are kept low by maintaining old vines, using organic fertilizers in moderation and growing grass between and plowing under the rows. Clos Roche Blanche is a model of non-interventionist winemaking. The winery has been farming organically since the 1970s, and beginning with the 1995 vintage, the winery received the official “organic agricultural” accreditation. I adore this bottle of Gamay bursting with bright cherry and raspberry fruit, hints of lavender and white pepper yet still has enough grip and dusty tannins to keep it from being a simple quaffer. Get your Gamay on.

—Jeff Vierra

Mysteriously Good White

The charming Austrian village of Rust lies on the west bank of the Neusiedlersee, near the Hungarian border. The ubiquitous stork nests on the roofs of the picturesque homes here have earned Rust the nickname “the city of storks,” but as remarkable as the landscape of this fairy tale town is, it’s the wines from Rust that leave the most memorable impression. I recently opened up the 2002 Peter Schsandl Pinot Blanc ($14.99) for the staff here in San Francisco. The wine was poured blind in order to solicit completely unbiased opinions. Descriptors, adjectives and speculation about the identity of this wine fluttered and flew in all directions around the tasting bar. The beautiful flinty character and razor sharp acids made some think it might be a dry Riesling; others thought Pinot Grigio, given its gorgeous airy fruit; still others thought the lightest hint of spice betrayed this wine as Gewürztraminer or Grüner Veltliner. It seemed as though the best attributes of our favorite varieties were present in this one wine. By the end of the day, no consensus was reached—other than it was a wonderful, crisp, clean, precise and food-friendly wine at a fair price!

—Marco DeFrietas
**Hall of Fame Wine, Hall of Fame Customers**

**B.V. Bargains With A Bit Of Age.**
I love this kind of stuff: wine that is ready to drink and with bottle age. Presented here are back vintages of Beaulieu Vineyards Rutherford Cabernet Sauvignon, one of the all-time great values. Quickly! Name two of the greatest vintages of the ’90s here in chilly California….1994 and ’97 Correct! Both are drinking superbly, the ’94 showing a bit more earth and dill weed hints; the ’97 deep, ripe and concentrated. At $29.95, how can one go wrong? Correct! One can not.

**Château Palmer Direct! Limited Supply**
We’ve received a small shipment of the great Château Palmer direct from the château, with the ’70, ’75, ’82, ’85 and ’90 now gracing our shelves. The wines are in pristine condition. These are great Palms and an opportunity to drink phenomenal Bordeaux. Not to be missed!

**Hall of Fame Customers**
When you do business with people there will always be those who become your friends, although you may never have met (and may never meet) in person. Just as K&L is not a row of telephone operators hawking classic mail-order fare, neither are our customers faceless credit card numbers lining up to Buy Now And Get A Free Set Of Ginzu Knives This Offer Won’t Last…well, you get the picture. I’d like you to meet some of the people I’ve gotten to know over the years:

- **Elmo in Colorado:** Renaissance man, Bordeaux fan, poet, doctor, punk rock aficionado, owner of a 300-pound wooden watermelon (with a slice missing). When I mailed him a check for thousands of dollars by mistake, he called me and said, “Um, dude, I think I have something that you are going to want back.” Yes, I did want it back.
- **Martha:** Martha is a lawyer. Martha makes me cookies. Really good cookies. When she visits the west coast, she stops by to say hi with Liz, her “type A” sister. Loves to ski. Hates to fall. Uses the K&L newsletter to put her to sleep. Martha is a real sweetheart, and I have no interest in knowing if she can rip someone’s head off in a court of law.
- **Joe Zugelder**

**Jim’s October Gems**
This year seems to be turning into an amazing vintage, but we’ll wait for reports direct from the source (and from tanks and barrels) before we make any decisions regarding this vintage’s potential.

When I bought my 40 acres near Philo behind the Roederer Estates Vineyard in the Anderson Valley in 1991, life there was quiet, serene and very slow moving. I was in a coastal area that still had the legal definition of being a “Frontier.” There was Pacific Standard Time and Anderson Valley Time. Sure, everyone there got up at the same time for work as the rest of us, but unlike urban and suburban dwellers, most there ended up at the local cafes, like Boonville’s The Horn Of Zeese Café (which is Boontling for cup of coffee … we have our own insider’s language for when outsiders show up). Then everything changed in the later part of the ’90s when a few Napa Valley (Duckhorn, Cakebread, Schramsberg, and Satui) and Sonoma (Burt Williams of Williams & Selyum) wineries decided this would be the perfect area to grow pinot noir, and bought up tons of acreage. Probably the most exciting venture into this area is by Dan Duckhorn, who has bought over 150 acres of vineyard sites, which he has planted to these clones that will cause us to re-think how we view and perceive the quality of domestic pinot noirs. It is rich, yet smooth and soft, deeply colored, ripe, spicy, full and incredibly complex with undertones of game and violets, and with a long warm finish. This is great stuff that you should not miss for your cellar collection. Anderson has told me that this will be our house red forever. (********************************************************************************)

The 2003 Franck Millet Sancerre ($12.99) marks the tenth year we have been importing this wine, and this 2003 sauvignon blanc is his best to date. The 2003 vintage in Europe is an interesting one. It was an extremely hot year. The record-breaking heat actually killed a lot of people but got the grapes thoroughly ripe. The resulting wines are rich and extremely aromatic, which really shows in this lovely gem. It is a clean, crisp, opulent, perfectly balanced Sancerre with fine minerality and loads richer than their superb 2002, which all of you loved. This will be our only house white for the month. (********************************************************************************

I am still astonished by the excellent quality vis-à-vis the low prices of the Spanish wines that are being imported to us. A case in point is the 2002 Capcanes Mas Donis Barrica ($9.99), which is a blend of grenache (80 %) and syrah (20%). Deep ruby in color, the nose explodes with currants and licorice aromas with a backdrop of cedar and game. Rich, full, straightforward fruit, this is a deeply extracted wine without being overdone that provides a long, warm finish. An absolutely incredible value! (********************************************************************************

If you have any questions about these wines, email us at jimbar@klwines.com. Enjoy this month’s selection! —Jim, Anderson and Ebby

---

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

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>J Laurens Brut (Cremant de Limoux)</td>
<td>$9.99</td>
</tr>
<tr>
<td>It is hard to believe how good this is, and it is less than $10!</td>
<td></td>
</tr>
<tr>
<td>Eart Robert Blageois Mauzac Nature Sparkling Wine</td>
<td>$13.99</td>
</tr>
<tr>
<td>Ariston Carte Blanche Brut</td>
<td>$22.99</td>
</tr>
<tr>
<td>Our best deal in bubbles? Clean and powerful at once.</td>
<td></td>
</tr>
<tr>
<td>Michel Dervin Brut</td>
<td>$24.99</td>
</tr>
<tr>
<td>Franck Bonville Brut Selection Blanc de Blanças-What richness!</td>
<td>$23.99</td>
</tr>
<tr>
<td>Marguet-Bonnerave “Cuvee Reserve”</td>
<td>$23.99</td>
</tr>
<tr>
<td>Marguet-Bonnerave Brut Rosé- It’s finally back!</td>
<td>$24.99</td>
</tr>
<tr>
<td>Ariston Aspasie Blanc de Blanças</td>
<td>$24.99</td>
</tr>
<tr>
<td>Launois “Sable” Brut Blanc de Blanc</td>
<td>$24.99</td>
</tr>
<tr>
<td>Launois “Cuvee Reserve” Brut Blanc de Blanc</td>
<td>$24.99</td>
</tr>
<tr>
<td>Laurent Perrier Brut</td>
<td>$24.99</td>
</tr>
<tr>
<td>Tarlant Brut Reserve-Quality obsessed grower, direct pricing!</td>
<td>$25.99</td>
</tr>
<tr>
<td>Tarlant Brut Zero-Gary’s desert island Champagne</td>
<td>$25.99</td>
</tr>
<tr>
<td>1998 Franck Bonville Brut Millesime Blanc de Blanc</td>
<td>$25.99</td>
</tr>
<tr>
<td>De Meric Sous Bois Brut-A new container has just arrived. Delicious.</td>
<td>$26.99</td>
</tr>
<tr>
<td>Louis Roederer Brut-One of Clyde’s favorites</td>
<td>$29.99</td>
</tr>
<tr>
<td>A Margaine Demi-Sec</td>
<td>$29.99</td>
</tr>
<tr>
<td>1998 Michel Dervin Brut</td>
<td>$29.99</td>
</tr>
<tr>
<td>1997 Launois Brut Blanc de Blanc</td>
<td>$29.99</td>
</tr>
<tr>
<td>1996 Ariston Vintage Brut</td>
<td>$29.99</td>
</tr>
<tr>
<td>1996 Franck Bonville Brut Millesime Blanc de Blanc</td>
<td>$29.99</td>
</tr>
<tr>
<td>Veuve-Clicquot Brut-One of the nation’s best prices!</td>
<td>$31.99</td>
</tr>
<tr>
<td>Inquire</td>
<td></td>
</tr>
<tr>
<td>Lallemand Brut</td>
<td>$31.99</td>
</tr>
<tr>
<td>1995 Laurent Perrier Brut</td>
<td>$34.99</td>
</tr>
<tr>
<td>Fleury “Carte Rouge” Brut-Biodynamic. Beyond organic!</td>
<td>$34.99</td>
</tr>
<tr>
<td>René Geoffroy Brut Rosé</td>
<td>$37.99</td>
</tr>
<tr>
<td>Fleury Brut Rosé</td>
<td>$39.99</td>
</tr>
<tr>
<td>Laurent Perrier Ultra Brut</td>
<td>$39.99</td>
</tr>
<tr>
<td>Tarlant Cuvee Louis Brut Prestige-One of our best</td>
<td>$39.99</td>
</tr>
<tr>
<td>Laurent-Perrier Brut Rosé</td>
<td>$43.99</td>
</tr>
<tr>
<td>Lallement Brut Réserve</td>
<td>$42.99</td>
</tr>
<tr>
<td>1998 Philippe Gonet Special Club Blanc de Blanc</td>
<td>$42.99</td>
</tr>
<tr>
<td>1996 Pol Roger Vintage Brut Champagne</td>
<td>$49.99</td>
</tr>
<tr>
<td>De Meric Grande Reserve Sous Bois Brut (1.5L)</td>
<td>$54.99</td>
</tr>
<tr>
<td>Franck Bonville Cuvee Les Belles Voyes</td>
<td>$59.99</td>
</tr>
<tr>
<td>Laurent Perrier “Grand Siècle”</td>
<td>$64.99</td>
</tr>
<tr>
<td>A blend of ’88, ’90 and ’93. One of the best Grand Marque tête de cuvees!</td>
<td></td>
</tr>
<tr>
<td>1996 Bollinger Grand Année</td>
<td>$64.99</td>
</tr>
<tr>
<td>Cattier Clos du Moulin 1er Cru Brut</td>
<td>$77.99</td>
</tr>
<tr>
<td>1996 Cuvee William Deutz Brut</td>
<td>$89.99</td>
</tr>
<tr>
<td>Krug Grand Cuvee</td>
<td>$104.99</td>
</tr>
<tr>
<td>1996 Dom Pérignon-Limited availability</td>
<td>$99.97</td>
</tr>
<tr>
<td>Laurent Perrier Brut Rosé (1.5L)</td>
<td>$99.00</td>
</tr>
<tr>
<td>1995 Salon Blanc de Blancs</td>
<td>$128.99</td>
</tr>
<tr>
<td>Laurent Perrier “Grand Siecle” (1.5L)</td>
<td>$129.00</td>
</tr>
<tr>
<td>1988 Krug Brut</td>
<td>$149.00</td>
</tr>
<tr>
<td>1990 Krug Brut</td>
<td>$174.99</td>
</tr>
</tbody>
</table>

### Caution: Champagne’s Great is Not for Everyone-Rene Collard

Mr. Rene Collard is a grower who is respected like no other within Champagne. His wines had never been exported until last year. They probably never would have been had it not been for my good luck in the form of a very fortunate introduction. Mr. Collard is a consultant for De Meric Champagne and a close friend of the owner, Mr. Dan Ginsburg. It was with Dan a few years ago that I first tasted Mr. Collard’s wines and started to dream of being able to buy them for myself and perhaps even offer them for my customers. Last year I was able to purchase a small amount, which sold out almost instantly, and this year I was given the opportunity to buy a little more. Please be warned, these Champagnes are wines with a very big personality! Some palettes will find them bizarre, as Mr. Collard’s Champagne has twice the concentration of any other.

**Rene Collard Brut Carte d’Or ($39.99)** 14 cases imported. This wine is based on the 1992 harvest, and is almost all meunier. It’s rich and toasty with more wine in it than ought to fit in a 750ml bottle!

**1990 Rene Collard Cuvee Reservee Millesime ($49.99)** 14 cases imported. This wine is about 90% meunier and 10% chardonnay and a blend of both the Reuil and Damery vineyards. Vibrant and ultra focused; this wine is extremely young 13. It has flavors of peach and a firm minerality to balance out the fruit.

**1985 Rene Collard Cuvee Reservee Millesime ($59.99)** 14 cases imported. Again about 90% meunier and 10% chardonnay from Damery and Reuil. White truffles, brioche and pine nuts! This is such a complex, elegant and completely fresh wine that it is hard to believe it is so young, and hard to believe it is so old!

**1985 Rene Collard Cuvee Speciale Rose Brut ($69.99)** 15 cases imported. Mr. Collard only makes rosé in great vintages (this was the only one produced in the whole decade of the eighties!). It is composed entirely of meunier, 88% vinifed white and the rest as still red wine. The purity, power and grace of the meunier left me wordless!

**1976 Rene Collard Cuvee Reservee Millesime ($74.99)** 14 cases imported. Almost all meunier and all from Reuil. This was a very, very hot and early year in Champagne that produced very broad shouldered and powerful wines. Mr. Collard is still completely fresh. It has the purity, power and grace of the meunier left me wordless!

**1976 Rene Collard Cuvee Prestige Roi Rene ($89.99)** 14 cases imported. This is composed of 85% meunier and 15% chardonnay. Both the Reuil and Damery vineyards were utilized. This has all the richness of the regular ’76, with more lift and elegance. The freshness it offers at 28 years makes it seem like a counterfeit. Mind blowing.

**1975 Rene Collard Cuvee Reservee Millesime ($77.99)** 14 cases imported. This is a blend of 90% meunier and 10% chardonnay. One of the five best Champagnes I have ever tasted. It has the freshness of a 1996 Blanc de Blans and a level of complexity that few wines ever achieve. It has sweet fruit, potent minerality and a finish that will not quit. I don’t think that I will live to see it fade.

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

---

### White Burgundy

- Crisp and refreshing, and at a great price. (Was $12.50 elsewhere)

2002 St Bris (Sauvignon), Moreau & Fils $9.99
- Burgundy's newest appellation: Chablis minerality and sauvignon blanc fruit.

2002 Petit Chablis, Moreau & Fils $11.99
2002 Petit Chablis, Prieure St Come (Jean-Marc Brocard) $11.99
2002 Bourgogne, Les Setilles, Olivier Leflaive $12.49
2002 Bourgogne Chardonnay, Signature, Champy $12.99
- A bit of toasty oak, lovely fruit and a nice balance.

2002 St-Véran, Domaine Nembrets, Denis Barraud $12.99
- Wonderful richness, bright fruit and an interesting minerality.

2001 Meursault, “Poruzots”, 1er Cru, Ch de Pul Montrachet $48.99
- Serious wine from Leflaive's winemaker. Puligny quality for less.

2000 Chablis, “Rosette”, Domaine De Moor $27.99
- Crisp and refreshing, and at a great price. (Was $12.50 elsewhere)

2002 Saumur-Champigny, Domaine Fouet $17.99
- Wonderful richness, bright fruit and an interesting minerality.

2000 Gruenspiel de Bergheim, Marcel Deiss $55.99
- A bigger selling Loire

---

### Alsace/Loire

#### Alsace

2001 Pinot Blanc, Charles Baur $10.99
2002 Riesling, Boeckel $11.99
2002 Tokay-Pinot Gris Domaine Roland Schmitt $12.99
2002 Domaine Allimant Laugner Muscat $13.99
- Floral on the nose, and dry on the palate, but with tons of rich fruit and a beguiling, almond-like finish, incredible with rich cheeses.

2001 Riesling, Andlau, Mark Kreydenweiss $17.99
2000 Gewürztraminer, Grand Cru Eichberg, Charles Baur $18.99
- Very classy, lots of soil character. Properly dry, full of vibrant, refreshing acidity, never closing, yet still pungently spicy.

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

#### Loire

- Dry long and intensely mineral, from distinct plots all left to ripen late and vini-

2002 Chass-Mont, “Romanée”, 1er Cru, Vincent Dancer $67.99
2002 Chass-Mont, “Tête du Clos”, (Morgeot) V. Dancer $68.99
2001 Puligny-Montrachet, “Combettes”, 1er Cru, Sauzet $69.99
2001 Chass-Mont, “Ruchottes”, 1er Cru, Domaine Ramonet $73.99
2002 Puligny-Mont, “Pucelles”, 1er Cru, Dom P Pernot $73.99
- Concentrated, mineral-laden, focused and intense.

2001 Bourgogne Chardonnay, “La Boudriotte”, 1er Cru, Ramonet $57.99

95 points Wine Spectator.
**Cellarable Red Burgundy**

Well, the seasons are turning here in California, the harvest is done in Burgundy, and the holidays are fast approaching. Somehow it seems that they come around more quickly each year. If you missed the great 1996 Burgundies on release, or want more for your cellar, here is an opportunity to get some more. Consider it an early gift to yourself (or someone else, of course).

We were recently able to buy a large collection of 1996 Burgundies from an importer. All have been impeccably stored and are in superb condition. Their best years clearly lie ahead of them, as this is a vintage with excellent acidity and great longevity. So, cellar these for just a few more years, and they will reward you greatly with complexity, length and finesse. For a complete list of all the 1996s available, go to www.klwines.com, but here are some of my favorites, which are likely to be available:

**Alain Michelot** is a producer who has not become famous, but persists in making very nice wines, reflective of their terroirs in Nuits St. Georges. He does not use stems, controls fermentation temperatures and makes polished wines. We have the 1996 Domaine A. Michelot Nuit-St-Georges, "Chaignots," 1er Cru ($33.95), the 1996 Nuits-St-Georges, "Porrets St. Georges" ($33.95), the 1996 Nuits-St-Georges, "Vaucrains," 1er Cru, ($37.99), and the 1996 Nuits-St-Georges, "Les St. Georges," 1er Cru ($49.99). These represent a chance to try the terroirs of Nuits for not too much money. From Denis Mortet, a more famous producer, we have the 1996 Denis Mortet Gevrey-Chambertin ($39.95). This is in a more jammy style and is drinking extremely well right now. From Domaine Louis Jadot we have the 1996 Domaine Louis Jadot Clos des Vougeot, Grand Cru ($99.95), a ripe, dark, dense extraordinary wine with lots of length and power. Drink it over the next decade! Finally, the 1996 Domaine Comte Armand Pommard, “Clos des Epineaux,” 1er Cru ($125.00) is absolutely amazing Burgundy. The Wine Spectator gave it 97 points, and I am inclined to agree with their assessment. Filled with black fruit, complex aromatics and density, this is a truly memorable bottle of wine. À Savè! —Keith Wollenberg

Visit our award-winning website www.klwines.com for the latest in great wine.
ITALIAN WINES

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

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

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

Tuscany
2003 Maritma Sangiovese “4 Old Guys” ..........................$6.99
2002 San Felice Chianti Classico ..................................................$11.99
2000 Castello di Monastero Chianti Classico .........................$13.99
2000 Castello di Volpaia Chianti Classico .................................$13.99
2000 Castello di Meleto Chianti Classico .................................$13.99
2001 Villa Antinori Riserva ..............................................................$15.99
2001 Felsina Chianti Classico — Best in a decade! .......................$15.99
2000 Castello di Monsanto Chianti Classico Riserva ...............$16.99
2001 Isole e Olena Chianti Classico ..............................................$16.99
2001 Carobbio Chianti Classico ....................................................$16.99
2002 Teruzzi & Puthod Terre di Tufi .................................................$16.99
2001 Antinori Chianti Classico “Peppoli” ..................................$17.95

Sotto la Pergola Inclinata
On the central western edge of the Chianti Classico border there is a commune called Barberino Val d’Elsa. Barberino Val d’Elsa isn’t as well known internationally as Radda, Greve, Castellina or the hot new sub zone around the village of Panzano. However, three of the most important wineries in Chianti Classico all reside here and make (for my palate) some of the purest and most “classic” Chianti.
Wines from Castello di Monsanto, Castello della Paneretta and Isole e Olena follow one after another in an outcropping of “Galestro” soil. Galestro is a decomposing shale that has proved to consistently produce sangiovese with the most character, aroma, structure and flavors, whether in Chianti Classico or Montalcino. Wines from this soil have their structure built on an acidic core. This central concentration gives the wine a long and linear feel in the mouth, as well as an ability to age. The 2001 Castello della Paneretta Chianti Classico ($14.99) offers some of the most complex aromatics of the zone: wild cherry, Middle Eastern spices and a broad feel on the palate. The 2001 Isole e Olena Chianti Classico ($16.99) shows more structure and mineral character with a slightly riper fruit character. The 2000 Castello di Monsanto Chianti Classico Riserva ($16.99), the entry-level wine from this estate, consistently shows more structure, a plummy nature and what the Italians call “sotto bosco” (forest floor), a heady, aromatic wildness that is more in the truffle, porcini, meaty earthiness family of flavors

The 2001 Castello della Paneretta Chianti Classico Riserva “Torre a Destra” ($23.99) is an experience, offering the same flavor profile of the normale Chianti yet is more supple, more layered, more concentrated. A deeper and more profound experience. The 1999 Castello di Monsanto Chianti Classico Riserva “Il Poggio” ($47.99) is monumental. The 1999 vintage is one of Chianti’s best. It 1999 the grape, soil and terroir united themselves into one of the most powerful expressions of sangiovese you will ever experience. Some of you might balk at this price point for Chianti, but this wine is far more powerful than many Brunello out there and has the ability to age for two decades plus!
All these wines show their best after being in a decanter for an hour or two or, for the Monsanto Il Poggio, perhaps four hours, and being consumed with pork, yes the other white meat. Pork and sangiovese is like Ginger and Fred, salt and pepper, a hot dog at the ballpark, simply the best match for both.

This month we are proud to host Laura Bianchi winemaker/ owner of Castello di Monsanto at a dinner at Cetrella ($105) in Half Moon Bay, check our website for the latest information about the menu and all of the wines that will be poured, it will be an excellent opportunity to see how well Chianti marries with superb food!

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

1999 Valdicava-94 points, Wine Spectator..............................$79.99
1997 Talenti Brunello Riserva-93 points, Wine Spectator ..........$79.99
   “Very fresh Brunello riserva, with mineral, ripe fruit and dried flower character.
   Medium to full-bodied with fine tannins and a long, refined finish. Very fine
1999 Tenimenti Angelini “Spuntali” ...................................$84.99
The wine is distinct, dramatically unique, and seat belts are generally required.
The nose is full of ripe, chocolatey aromas, sweet plums, dates, dried figs, laven-
der, violets and raspberry preserves, which flow onto the palate where the fruit
goes through a metamorphosis, and more earthy, meaty, spicy aromas come
forward like fresh cut leather, Asian spices and braised meats. This 1997
Riserva has tremendous power, a combination of structure, density and
richness along with a smooth, polished feeling make this one of the stars
of this vintage!!

Piedmont
2002 Bera Dolcetto d’Alba ......................................................$9.99
2003 Bera Moscato d’Asti ......................................................$10.99
2003 Boroli Moscato d’Asti ......................................................$11.99
   Richly textured, bursting with flavor, Mike and I found this on our last trip!!
2002 Virna Dolcetto d’Alba ......................................................$11.99
2001 Virna Barbera d’Alba ......................................................$11.99
2001 Convento dei Cappuccini Barbera d’Asti ..........................$12.99
   Excellent balance, fruity, complex character!
2001 Anna Maria Abbona Dolcetto Dogliani, Sori di But ...........$12.99
2003 Saracco Moscato d’Asti ...................................................$10.99
2002 Cascina Val de Prete Arneis “Luet” .................................$14.99
2002 Vietti Arneis .................................................................$15.99
2002 Barone Riccati Dolcetto, Il Colombo ...............................$15.99
2001 San Romano Dolcetto di Dogliani “Vigna Pilone” .............$16.99
2003 Villa Sparina Gavi di Gavi “La Villa” ...............................$17.99
2001 Cascina Val del Prete Barbera d’Alba “Carolina” ...............$29.99

Barolo/Barbaresco
2000 Marchese di Gresy Barbaresco “Martinenga” ....................$34.99
2000 Segehesio Barolo “La Villa” ...........................................$37.99
   Stunning richness, balance, perfect harmony, a gorgeous Barolo. Great price!
1993 Famiglia Anselma Barolo -(Yes, 1993!) ..............................$47.99
   Complex, balanced, drinkable Barolo at an excellent price, what a concept!
1997 Famiglia Anselma Barolo ...............................................$47.99
1998 Famiglia Anselma Barolo ...............................................$47.99
1995 Famiglia Anselma Barolo “Adaasi” ..................................$53.99
2001 Albino Rocca Barbaresco “Loreto” ...................................$53.99
2001 Albino Rocca Barbaresco “Bric Ronchi” ..........................$53.99
1996 Famiglia Anselma Barolo “Adaasi” ..................................$55.99
1997 Famiglia Anselma Barolo “Adaasi” ..................................$59.99
2000 Barolo & Barbaresco: Wine Spectator’s 100-point vintage!
2000 Barolo & 2001 Barbaresco Pre-Arrivals:
2000 Podere Ruggeri Corsini Barolo-91 points, Wine Spectator .......$32.99
   Mike and I visited this producer in March and signed them up on the spot. We
   import this direct and pass the savings on to you!
2000 Luigi Pira Barolo “Marenca”-91 points, Wine Spectator ........$59.99
2000 Trentino-Alto Adige & Friuli
2003 Alois Lageder Pinot Bianco .............................................$7.99
2003 Cantina Terlan Pinot Grigio dell’Alto Adige .......................$15.99
2000 Lageder Pinot Nero “Krafuss” ........................................$31.99


Lombardia, Sicily, Umbria, Veneto and Other
2002 Arancio Grillo Bianco .......................................................$5.99
2001 Arancio Nero d’Avola .......................................................$5.99
2001 Arancio Syrah .................................................................$5.99
2002 Zandotti Frascati ...........................................................$6.99
2003 Colosi Bianco ...............................................................$7.99
2002 Colosi Rosso .................................................................$7.99
2001 Falesco Vitiano-Spectator’s #1 Value Red .........................$7.99
2001 Dama Trebbiano d’Abruzzo ..............................................$8.99
2001 Corte Rugolin Valpolicella ...............................................$8.99
2000 Dama Montepulciano d’Abruzzo-Complexity, balance, fruit....$9.99
2002 Umani Ronchi Casal di Serra Verdicchio-Staff favorite .......$11.99

1999 NV Col Sanardo Prosecco Extra Dry Valdobbiadene .............$13.99
   Excellent quality! Clean, bright, crisp, it should be on your table tonight!
2000 Masiarelli Montepulciano d’Abruzzo “M. Cvetic” ...............$22.99
1999 Lenotti Amarone ...........................................................$32.99
2000 Scacciaiavoli Sagrantino di Montefalco-91 points, Parker $34.99
2001 Bruno Coati Amarone ......................................................$32.99
2001 Le Salette Amarone “La Marega” ...................................$44.99
1998 Venturini Amarone Classico-90 points, Parker .................$41.99
1998 Baltieri Amarone “Sortilegio” ..........................................$57.99
1999 Masiarelli Montepulciano d’Abruzzo Villa Gemma ............$74.99
   3 Glasses Gambero Rosso! Truly exceptional wine!

Mike’s October Treats
2000 Castello di Monsanto Chianti Classico Riserva ($16.99) This
   2000 is an old-world style, with tar and tobacco present. Give this a lit-
   tle decanting time. It will drink well for the next five to seven years.
1999 Rocca di Montegrossi Chianti Classico Riserva “San Marcelli-
   no” ($34.99) All right, two Riservas and two very different prices. The
   Montegrossi is a HUGH wine that explodes on the palate! Black cher-
   ries, chocolate, raspberries with currants and hints of leather mingle
   in this very luscious Chianti. Serve with braised or stewed red meats
   (particularly wild boar). Vegetarians need not despair, sangiovese also
   goes well with intensely flavored dishes based on mature cheeses.
1999 Valdicava Brunello di Montalcino ($79.99) This Brunello is
   ROCKIN! Greg introduced me to this winery in 1996, and I have been
   a great fan ever since. The aromatics are very intense, ripe blackber-
   ries, cherries, coffee and toasted oak linger. This wine rivals their
   90 points, Parker
2000 Masiarelli Montepulciano d’Abruzzo “M. Cvetic” ...............$22.99
2000 Scacciaiavoli Sagrantino di Montefalco-91 points, Parker $34.99
2001 Bruno Coati Amarone ......................................................$32.99
2001 Le Salette Amarone “La Marega” ...................................$44.99
1998 Venturini Amarone Classico-90 points, Parker .................$41.99
1998 Baltieri Amarone “Sortilegio” ..........................................$57.99
1999 Masiarelli Montepulciano d’Abruzzo Villa Gemma ............$74.99
   3 Glasses Gambero Rosso! Truly exceptional wine!

Mike’s October Treats
2000 Castello di Monsanto Chianti Classico Riserva ($16.99) This
2000 is an old-world style, with tar and tobacco present. Give this a lit-
tle decanting time. It will drink well for the next five to seven years.
1999 Rocca di Montegrossi Chianti Classico Riserva “San Marcelli-
no” ($34.99) All right, two Riservas and two very different prices. The
Montegrossi is a HUGH wine that explodes on the palate! Black cher-
ries, chocolate, raspberries with currants and hints of leather mingle
in this very luscious Chianti. Serve with braised or stewed red meats
(particularly wild boar). Vegetarians need not despair, sangiovese also
goes well with intensely flavored dishes based on mature cheeses.
1999 Valdicava Brunello di Montalcino ($79.99) This Brunello is
ROCKIN! Greg introduced me to this winery in 1996, and I have been
a great fan ever since. The aromatics are very intense, ripe blackber-
ries, cherries, coffee and toasted oak linger. This wine rivals their
1997, thought I do find this vintage a little more user-friendly. On the
palate, you will find this full-bodied wine brings you dark ripe fruit,
plum, cherries and a hint of anise. There is good tannin structure here
and complexity. Enjoy with pasta with red sauces or a steak from the
grill! Salute!

—Mike Parres
**SPECIALTY SPIRITS**

**Bourbon/Rye**

**Eagle Rare 17-Year-Old Bourbon** ........................................... $43.99

This wonderful bourbon has rich, spicy notes that fill your mouth and don’t let go. Very smooth, polished bourbon of incredible balance!

**Sazerac 18-Year-Old Rye** ............................................................ $43.99

It is back, and is our staff favorite! This is a staff favorite, and for all rye lovers out there, this is an incredible rye. Powerful and full of rich, deep flavors. This is one not to miss!

**Van Winkle Pappy Van Winkle Family Res 20 yr Bourbon** .... $78.99

The Pappy Van Winkle’s Family Reserve is aged for 20 years, and bottled at 90.4 proof. This whiskey is wonderfully smooth and rich. No other bourbon today can stand 20 years of aging, but this bourbon does it with style. Pappy Van Winkle was a true character. Like a fine after-dinner cognac. Rated 99 by the Beverage Tasting Institute!

**Gin**

**Bafferts Dry Gin** ........................................................................... $19.99

If you like vodka, then this is your gin. Triple distilled with very little botanicals. This is a very dry style gin that has a very pure and crisp taste. Give it a try and you may never go back to vodka again!

**Liqueur**

**Baines Pacharan Spanish Liqueur 1L** ............................................ $31.99

Pacharan is a liqueur made in Navarra (North Central Spain) by the marination of sloe berries (endrinas) in sweet aniseed liquor. The sloe berry comes from the Prunus Spinosa L. This liqueur is the most important ingredient for the very popular Basque Martini! Check out our website for the recipe!

**Single Malt Whisky**

**Arran Single Island Malt Whisky Non-Chillfiltered** ............. $45.99

This unique single island malt that captures the character of this beautiful island of clear mountain water and soft sea air. The process of chill filtration, which takes place in many places, removes many of the flavor elements from whisky in addition to the oils that emulsify at low temperatures. Due to non-chill filtration, this whisky may turn cloudy when exposed to low temperatures. This is perfectly normal. The absence of chill filtration in this malt does result in a more full-bodied and flavorsome single malt. 46% alc/vol.

**Arran Single Island Malt Whisky Single Cask** ......................... $77.99

From time to time, when inspecting casks in their warehouse Malt Master, Gordon Mitchell discovers a cask that is maturing exceptionally well. His years of experience and skill enable him to determine which casks developed the most individual and interesting character, and so the single cask is born! Matured in sherry hogshead. Distilled 2/9/97 and bottled on 1/28/2003, cask #99/1159, only 326 bottles produces. 58.2% alc/vol.

**Caol Ila 12-year-old, Distillery Bottling** .......................... $54.99

We are very happy to introduce the first two distillery bottlings of Caol Ila that are finally in the U.S. These will be limited!

**Caol Ila 18-year-old, Distillery Bottling** .................................$69.99

**Clynelish 14-year-old, Distillery Bottling** .................................$47.99

A distillery bottling of Clynelish, wow! The 14-year-old is very creamy on the palate with great elegance and complexity. Hints of banana, pumpkin seeds, sea brine and toffee pudding. 46% alc/vol.

**Isle of Jura 10-year-old Single Malt Whisky** ............................ $33.99

We were lucky enough to have Willie Tait, the Master Distiller for Isle of Jura here in our store. It is always such a treat to meet the maker! Jura is a small island off the west coast of Scotland, just north and east of Islay. It is only 28 miles long and 7 1/2 miles wide, and is home to just 180 permanent residents. The Isle of Jura distillery is on the east coast of the island, in the southern region, and is known for the soft water and sea air, which shows in the whisky. As Mr. Tait mention, they are often called the “Highland Malt on the Island.” The 10-year-old is a very elegant malt, aged in white oak and some bourbon casks. The nose is like walking through a field of wheat in summer, with hints of toffee. On the palate it is very delicate, clean with a nice oiliness that coats your mouth (Mr. Tait says that this is due to the stils, which are tall and bulbous). A delightful way to introduce yourself to the vast variety of island malts!

**Isle of Jura Superstition Single Malt Whisky** .......................... $39.99

This innovative Scotch whisky is created from the marriage of traditional Islay style peated barley and a selection of aged malts. The result is a first in malt whisky and a sensational new taste experience for drinkers.

**Macallan “Fine Oak” 10-Year-Old** ........................................... Inquire

The new “Fine Oak” line of Macallan single malts have been matured in both traditional European oak sherry casks, and the very popular American oak bourbon casks, before being married by Whisky Maker, Robert Daigarno. The use of two types of maturation casks now allows Macallan to deliver a new style and flavor to their single malts. Color: pale straw; Nose: complex, with hints of fruit and heather honey; Palate: soft, with a maltiness, balanced with oak and fruit; Finish: lingering with hints of oak and fruit.

**Macallan “Fine Oak” 15-Year-Old** ........................................... Inquire

Color: rich straw; Nose: full aroma with hints of rose and cinnamon; Palate: intense rich chocolates, with hints of orange and raisins; Finish: lingering with chocolate, hints of orange and dried fruit.

**Macallan “Fine Oak” 21-Year-Old** ........................................... Inquire

Color: light amber; Nose: intense rich aroma, with hints of vanilla and passion fruit; Palate: soft, rich and spicy with hints of oranges and peat; Finish: lingering with hints of wood smoke.

**Springbank 10-year-old, 100 Proof, Distillery Bottling** .......... $57.99

Wow, what a fantastic bottle this is! It is getting many awards and praise in the U.K. and now it is available here in the U.S. The nose is malty with lemon zest, bottled at high strength but of such maturation that there is only very slight nose prickle; with water there are sweet floral notes. Tasted, the dram is round and zesty with brine, a little sour and herby. More recent bottles have been given a lavender note.

**Springbank 15-year-old, Distillery Bottling** ............................ $91.99

The 15-year-old is back. It is mainly matured in sherry casks (about 80%), with the remainder coming from bourbon barrels, and has a much darker color than the 10-year-old. Packed with flavors of toasted nuts, rich caramel with a balance of peat and seaweed. Limited! 46% alc/vol.

---

**Beaulieu Vineyards Dinner/Tasting at Cetrella**

Reserve your spot for December 6th at the excellent Cetrella Restaurant in Half Moon Bay for a Napa Valley Wine Feast featuring the wines of Beaulieu Vineyards including some classic Private Reserve Cabernets. Information on our website.

---

**K&L Hours and Information**

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

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

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

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

**Sale Dates:** Ends Oct. 31, 2004. Prices are subject to change without notice. We reserve the right to correct typographical errors in pricing. We accept American Express, Discover Card, Visa and Mastercard.
**Marvel Grotto**

Mini Wine Cooler

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

Marvel 50 bottle solid door $1039+delivery

Marvel 50 bottle glass door $1039+delivery

---

**Riedel**

Since 1756

Manufacture pricing due to increase November 1. Buy now and save!

Glasses must be shipped in case quantities.

**Vinum Series—Machine-made, 24% lead crystal**

- Bordeaux (6 per case) $14.99 $89.94
- Burgundy (4 per case) $14.99 $59.96
- Chardonnay (6 per case) $11.99 $71.94
- Champagne (6 per case) $11.99 $71.94
- Port (6 per case) $11.99 $71.94
- Single Malt (6 per case) $11.99 $71.94

Many other glasses—Call for prices.

---

**Spiegelau Glasses**

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

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

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

---

**Marvel Grotto**

**Wine Storage Lockers in San Francisco**

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

---

**Whisperkool Cooling Units Sale Prices!**

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

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

The above prices include the new digital PDT thermostat.

Prices do not include shipping.

---

**Lower Prices!**

**Vinotheque Storage Cabinets**

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

<table>
<thead>
<tr>
<th>Models</th>
<th>Bottles</th>
<th>Retail</th>
<th>K&amp;L</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vinotheque 320</td>
<td>264</td>
<td>$3650</td>
<td>$2179</td>
</tr>
<tr>
<td>Vinotheque 500</td>
<td>368</td>
<td>$3975</td>
<td>$2489</td>
</tr>
<tr>
<td>Vinotheque 550</td>
<td>428</td>
<td>$4325</td>
<td>$2689</td>
</tr>
<tr>
<td>Vinotheque 700</td>
<td>528</td>
<td>$4675</td>
<td>$2789</td>
</tr>
<tr>
<td>QT Models</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vinotheque 320</td>
<td>264</td>
<td>$4750</td>
<td>$2689</td>
</tr>
<tr>
<td>Vinotheque 500</td>
<td>368</td>
<td>$5295</td>
<td>$3189</td>
</tr>
<tr>
<td>Vinotheque 550</td>
<td>428</td>
<td>$6225</td>
<td>$3489</td>
</tr>
<tr>
<td>Vinotheque 700</td>
<td>528</td>
<td>$6850</td>
<td>$3789</td>
</tr>
</tbody>
</table>

**Low Everyday Prices!**

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

---

**Wine Storage Lockers!**

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

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

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

The minimum rental period is six months.

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

---

**Wine Openers**

**Lowest Prices!**

**Screwpull Lever Pull**

$79.95

**Instapull Wine Opener**

$10.99

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

---

**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, you authorize us to act on your behalf to engage a common carrier to deliver your order to you. ALCOHOLIC BEVERAGES MAY BE SOLD AND DELIVERED ONLY TO PERSONS WHO ARE AT LEAST 21 YEARS OLD. IN PLACING YOUR ORDER, YOU REPRESENT TO US THAT YOU ARE AT LEAST 21 YEARS OLD AND THAT THE PERSON TO WHOM YOU ARE DIRECTING DELIVERY IS AT LEAST 21 YEARS OLD. When your alcoholic beverages are delivered, the person receiving delivery may be required to show identification proving that he or she is at least 21 years old.

If, between date of order and date of arrival, the laws of your state change so as to make it illegal to receive the shipment, you can return the order for a full refund.

**WE CAN SHIP TO WESTERN EUROPE AND ASIA.** Please call our sales department for rate quotes:

1-800-247-5987

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

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

1. All K&L activity, whether it is a Wine Club or retail/website purchase, will be reflected in your online account.
2. Wine Club selections will be available on our website in real-time inventory.
3. Wine Club members may combine retail wines with Wine Club wines for shipping.
4. Members of one of our Wine Clubs may purchase wine from either of the other Clubs. We will limit the current monthly selections to that Club’s members only for the first month, and then any wine in any Club will be available to all Club members.
5. Additional Wine Club member-only specials will be available, providing unbelievable value on these wines. These specials will only be offered to Wine Club members. **A current special offer includes the 2000 Dominus Estate and 2003 Bordeaux futures at great prices.** Also Champagnes, sparkling wine and dessert wines at very special prices. Though I can’t indicate the prices, they are spectacular values!

We want our members to taste wines they may otherwise not choose, as well as provide outstanding value. Recent selections have included Viognier from the Rhône, Cabernet from Argentina, Brunello di Montalcino, Sauvignon Blanc from New Zealand, as well as a variety of wine from California, including Cabernet Sauvignon and Chardonnay, but also Semillon and Syrah. We do everything possible to insure that any wine sent out as part of our Wine Clubs will be less expensive than anywhere else in the U.S. Join our new and improved Wine Clubs. You will be happy you did!  

—Dave Rosenzweig

**SIGNATURE RED COLLECTION**

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

**PREMIUM WINE CLUB**

This Club features a tremendous selection of wines from around the world. These wines show complexity and true varietal character and are a step up from the everyday table wine. **Monthly Cost:** Only $29.95 + Shipping (+ Tax for CA residents only). Reorder price: $82 for 6 bottles or $162 for 12 bottles. **Previous Premium selections (Wine Spectator-listed prices):** 1999 Buehler Estate Cabernet ($28) 2002 Bell Chardonnay, Napa ($22).

**BEST BUY WINE CLUB**

A great way to learn about wines from around the world with a very high quality-to-price ratio. Usually we include a white and a red. Wines in this Club normally sell for between $10 and $15 a bottle. **Monthly Cost:** Only $17.95 + Shipping (+ Tax for CA residents only). **Reorder price:** $52 for 6 bottles or $100 for 12 bottles. **Previous Best Buy selections (Wine Spectator-listed prices):** 2000 Davis Bynum “Boar-doe” ($18) and 2002 La Posta Cabernet, Argentina ($19).