Wine News

The World's Best Wines. The Bay Area's Best Prices!

October 2005

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

2000 Brunello di Montalcino

Many great estates are now in stock, and these are some very sexy wines! See page 20.

Clyde Beffa Goes Domestic

Yes, K&L’s own Clyde Beffa breaks from tradition to enjoy the wonderful wines of Chalone Vineyard! Go to page 12 to find out why.

South Africa Shines

Both Shaun Green and Jim Chanteloup get inspired by the New World-Old World style wines of the other land Down Under. See page 2.

The Wines of Anthony Barton

Anthony and his daughter Lilian are producing some of the best wines from Bordeaux. They are fairly priced and very well made. Try a few of these in-stock beauties.

1982 Château Léoville-Barton, St-Julien $149.00
Classic vintage and a great value here. Very limited availability.

1989 Château Léoville-Barton, St-Julien $129.00
A delicious fruit forward wine that is perfect right now. Limited availability.

1994 Château Léoville-Barton, St-Julien $47.99
Robert Parker: “The 1994 continues to be a classic Léoville-Barton that will repay 20-25 years of cellaring, although it will be drinkable in 5-6 years. The wine possesses an impressively dense, opaque ruby/purple color, as well as a strikingly intense nose of cedar, vanilla, ripe blackcurrants, and spice. Full-bodied, structured, powerful, and muscular, this is the consummate textbook example of a top-notch St.-Julien that is meant for long-term cellaring, yet has enough appeal and sweetness of fruit to be drunk at an earlier age.”

1997 Château Léoville-Barton, St-Julien $39.99
Another superb wine turned out by the immensely popular Anthony Barton and team. This is a delicious Bordeaux, ready to drink now but capable of aging as well. Plenty of structure for cellaring 10 more years.

1994 Château Léoville-Barton, St-Julien $29.99
90 points Robert Parker: “Even better from bottle than from cask, and one of the finest wines of the vintage”

2002 Château Langoa-Barton, St-Julien $29.99
90 points Wine Spectator: “Beautiful aromas of licorice, currants and berries follow through to a medium- to full-bodied palate, with silky tannins and a seductive finish. Well-crafted. Not overdone. Best after 2007.” (03/05)

The Wines of Denis Dubourdieu

We feature the wines of Bordeaux’s “Mr. White Wine”

2003 Château Reynon “VV” Blanc $10.99
An excellent terroir and low yields produce an elegant, complex dry white wine with grapefruit and white peach aromas, as well as subtle earthy and smoky hints reflect acid balance. Rich and round with mineral undertones. Fabulous!

2002 Clos Floridene Blanc, Graves $17.99
According to Robert Parker: “One taste of the wonderful wines Denis Dubourdieu makes reveals the Clos Floridene is a superb white Graves, nearly matching the quality of such legends as Laville Haut-Brion, Haut-Brion-Blanc, and Domaine de Chevalier. The price remains a relative steal…”

2003 Clos Floridene Rouge, Graves $18.99
Denis also makes fine red wines. Rich and ripe but showing great terroir. The famous 2003 vintage-a steal!

2004 Château Roquefort Blanc, Bordeaux $9.99
Robert Parker: “Thanks to the talented oenological team of Denis Dubourdieu and his assistant, Christophe Olivier, Roquefort is generally one of the most interesting generic white Bordeaux.” A superb vintage for whites.
Two K&L Buyers Wax Poetic About South Africa

Six new wines from the other land Down Under are a little bit New and a little bit Old World.

Something a Little Different!

While I’m usually telling you about my favorite wines from California and Oregon, I’ve got something a bit different for you this month. There have been great new wines showing up from Spain, Australia, New Zealand etc, but the one to watch right now is South Africa. They have been making wines for 300 years, and rumor has it Napoleon quite liked one of their dessert wines. Value with quality is the key here, and the wines can be fantastic, from everyday drinkers to special occasion wines. Here are some of my favorites for you to try, from somewhere where the dollar is still strong.

2005 Spice Route Sauvignon Blanc ($12.99)
That’s right 2005 is already out on the marketplace in the southern hemisphere! Beautifully varietal flavors of lime, gooseberry and fig with mouth-watering acidity and a lovely clear finish, drink this with crab, oysters, salads etc. Somewhat reminiscent of a New Zealand SB and a great price!

2004 Excelsior Cabernet ($8.99)
WOW! The ’02 and ’03 have been wildly successful in our stores, and the ’04 is the best yet. True and gorgeous cabernet fruit, solid with notes of cocoa, black cherry/cassis, dusty tannins, great structure, long juicy finish… for $9. How can you go wrong?

2004 Excelsior Paddock Shiraz ($9.99)
When Jim and I tasted this we just looked at each other and said “well OK!” This stunner is big and rich with creamy vanillin oak, lots of sumptuous deep fruit, anise, licorice, exotic spices, complex yet substantial, plush and inviting. Serious syrah.

2004 Porcupine Ridge Syrah ($10.99)
Do you like big rich meaty syrah? Want one on the cheap? Here it is. Mountains of black fruit, spice, meatiness, and long dense sweet black fruit finish. This baby is a northern Rhône-style killer and a great price. Grill up a big steak, and enjoy! Enjoy these wonderful deals from way down south!

Jimmy C’s View Down Under

As you may have figured out by now, I’m a fan of South African wines. Across the board, in whatever price range, you are really getting value along with real character for your dollar. And that’s the difference between a good and great deal. Check out these new arrivals and see for yourself, I think you’ll be happy you did.

2004 Indaba Chardonnay South Africa ($8.99) and 2003 Rustenberg Chardonnay Stellenbosch South Africa ($17.99)
I must admit, I don’t drink that much chardonnay outside of work, but both of these wines are rocking for the money. The Indaba is clean and fresh with bright aromatics of fresh cut Fuji apple laced with cinnamon and citrus peel. On the palate there is good acidity with a creamy texture and nice length. The Rustenberg, is a more serious wine that is much more Burgundian in nature and shows another level of finesse. The grapes come from 20-year-old vines on granitic soils that are whole-bunch pressed into barrel for natural fermentation. The wine then spends about 11 months in medium toast French oak barrel, of which 40% was new. The nose offers notes of light toast, pear, apple, nuts, minerals and spice. These follow on the palate with some tropical flavors supported by fine acidity, a chalky texture and long finish.

2003 Fairview “Caldera” GMS Swartland South Africa ($22.99)
In the superb 2003 vintage, Fairview has made their debut with “Calera,” the latest wine in the portfolio. It is a cuvee dominated by 47% grenache that comes from 60+-year-old bush vines blended with 29% mourvèdre and 24% shiraz. The grapes were hand sorted before being fermented separately in open top wooden vats and then basket pressed. A total of 17 barrels were blended to create this wine. The bouquet offers bright plum and raspberry fruit with notes of spice, smoke, leather, cocoa powder, mocha and toffee. On the palate, the wine has superb balance and soft silky tannins that lead to a long lingering finish.

—Shaun Green

—Jimmy Chanteloup
<table>
<thead>
<tr>
<th>Wine</th>
<th>2004 Bordeaux Futures</th>
<th>2003 Bordeaux Futures</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Cantenac-Brown, Margaux (1.5L)</strong></td>
<td>$24.99</td>
<td>See our Vintage Report and list of wines available on our website. A very fine vintage, classic style and well priced.</td>
</tr>
<tr>
<td><strong>Angélus, St-Emilion (1.5L)</strong></td>
<td>$169.99</td>
<td><strong>Exceptional vintage for collectors. Check out our 16-page Vintage Report. Scores are from The Wine Advocate.</strong></td>
</tr>
<tr>
<td><strong>Angélus, St-Emilion-92-94 points Parker and Spectator</strong></td>
<td>$86.99</td>
<td><strong>Brane-Cantenac, Margaux (90-93)</strong></td>
</tr>
<tr>
<td><strong>Ausone, St-Emilion-91-93 points Robert Parker</strong></td>
<td>$229.99</td>
<td><strong>90-93 points Robert Parker:</strong> “Showing better several months prior to bottling than it did last year... sweet black currant, herbaceous aroma with hints of earth, blue fruits, and some of the forest floor characteristics...” (04/05)</td>
</tr>
<tr>
<td><strong>Barde Haut, St-Emilion-91-93 points Robert Parker</strong></td>
<td>$27.99</td>
<td><strong>Clos des Marquis, St-Julien-1(1.5L)</strong></td>
</tr>
<tr>
<td><strong>Braun Ducru, St-Julien-91-93 points Robert Parker</strong></td>
<td>$56.99</td>
<td><strong>Clos d’Estèphe, Pessac-92-94 points Robert Parker</strong></td>
</tr>
<tr>
<td><strong>Brane-Cantenac, Margaux-90-91 points Robert Parker</strong></td>
<td>$59.99</td>
<td><strong>92-94 points Robert Parker:</strong> “Showing better several months prior to bottling than it did last year... sweet black currant, herbaceous aroma with hints of earth, blue fruits, and some of the forest floor characteristics...” (04/05)</td>
</tr>
<tr>
<td><strong>Calon Segur, St-Étèphe-90-93 points Robert Parker</strong></td>
<td>$78.99</td>
<td><strong>Clos d’Aiguilhe, Margaux</strong></td>
</tr>
<tr>
<td><strong>Canon-La-Gaffelière, St-Emilion-92-94 points Wine Spectator</strong></td>
<td>$46.99</td>
<td><strong>Clos d’Oratoire, St-Emilion-89-92</strong></td>
</tr>
<tr>
<td><strong>Cantenac-Brown, Margaux</strong></td>
<td>$24.99</td>
<td><strong>Clos les Lunelles, Cotes de Castillon (91-93)</strong></td>
</tr>
<tr>
<td><strong>According to the Wine Spectator:</strong> “Silky and fruity...”</td>
<td></td>
<td><strong>d’Issan, Margaux (90-92)</strong></td>
</tr>
<tr>
<td><strong>Carrau de Lafite, Pauillac (1.5L)</strong></td>
<td>$66.99</td>
<td><strong>90-92 points Robert Parker:</strong> “…Elegant, focused bouquet of floral notes intermixed with blueberry, black currants and some earth and spice, this wine reveals elegance, ripeness, good freshness, and a medium-bodied, attractive finish with low acidity, outstanding depth, and overall balance.” (04/05)</td>
</tr>
<tr>
<td><strong>Carruau de Lafite, Pauillac</strong></td>
<td>$34.99</td>
<td><strong>Clos d’Aiguilhe, Cotes de Castillon-88-90 points Stephen Tanzer</strong></td>
</tr>
<tr>
<td><strong>Cheval Blanc, St-Emilion-93-95 points Robert Parker</strong></td>
<td>$219.00</td>
<td><strong>d’Armilhac, Pauillac-88-90 points Stephen Tanzer</strong></td>
</tr>
<tr>
<td><strong>Cos, d’estèphe, St-Étèphe</strong></td>
<td>$144.99</td>
<td><strong>du Tertre, Margaux (1.5L) $51.99</strong></td>
</tr>
<tr>
<td><strong>d’Aiguilhe, Côtes de Castillon-88-90 points Stephen Tanzer</strong></td>
<td>$18.99</td>
<td><strong>Ducru-Beaucaillou, St-Julien-92-94 points Robert Parker</strong></td>
</tr>
<tr>
<td><strong>d’Angludet, Margaux-An outstanding value</strong></td>
<td>$22.99</td>
<td><strong>Ducru-Beaucaillou, St-Julien (1.5L)</strong></td>
</tr>
<tr>
<td><strong>d’Armailhac, Pauillac-88-90 points Stephen Tanzer</strong></td>
<td>$23.99</td>
<td><strong>Giscours, Margaux</strong></td>
</tr>
<tr>
<td><strong>du Tertre, Margaux (1.5L) $51.99</strong></td>
<td>$24.99</td>
<td><strong>Grand-Puy-Lacoste, Pauillac (1.5L) $71.99</strong></td>
</tr>
<tr>
<td><strong>Grand-Puy-Lacoste, Pauillac (1.5L) $71.99</strong></td>
<td>$34.99</td>
<td><strong>Gruaud-Larose, St-Julien (1.5L)</strong></td>
</tr>
<tr>
<td><strong>Gruaud-Larose, St-Julien-89-91 points Wine Spectator</strong></td>
<td>$29.99</td>
<td><strong>Haut-Brion, Pessac-Léognan-93-95 points Robert Parker</strong></td>
</tr>
<tr>
<td>**Haut-Brion, Pessac-Léognan (92-94 points Robert Parker) **</td>
<td>$139.99</td>
<td><strong>La Conseillante, Pomerol-88-90 points Stephen Tanzer</strong></td>
</tr>
<tr>
<td><strong>La Conseillante, Pomerol-88-90 points Stephen Tanzer</strong></td>
<td>$56.99</td>
<td><strong>La Fleur de Bouard, Lalande de Pomerol</strong></td>
</tr>
<tr>
<td><strong>La Fleur de Bouard, Lalande de Pomerol-88-90 points Tanzer</strong></td>
<td>$25.99</td>
<td><strong>La Mission Haut-Brion, Pessac-Léognan-91-93 points Parker</strong></td>
</tr>
<tr>
<td>**La Mission Haut-Brion, Pessac-Léognan (91-93 points Parker) **</td>
<td>$98.99</td>
<td><strong>Lafite-Rothschild, Pauillac-92-95 points Parker and Tanzer</strong></td>
</tr>
<tr>
<td><strong>Lafite-Rothschild, Pauillac (92-95 points Parker and Tanzer)</strong></td>
<td>$144.99</td>
<td><strong>Lagarre, St-Julien-89-91 points Wine Spectator</strong></td>
</tr>
<tr>
<td><strong>Langoa-Barton, St-Julien (1.5L $66.99)</strong>-89-91 points Spectator</td>
<td>$32.99</td>
<td><strong>Langoa-Barton, St-Julien (1.5L)</strong></td>
</tr>
<tr>
<td><strong>Larcis-Ducasse, St-Emilion-90-93 points Robert Parker</strong></td>
<td>$27.99</td>
<td><strong>Lascases Margaux (90-92)</strong></td>
</tr>
<tr>
<td><strong>Lascases, Margaux</strong></td>
<td>$27.99</td>
<td><strong>Léoville-Pas-Case, St-Julien (93-95)</strong></td>
</tr>
<tr>
<td><strong>Lascases, Margaux From legitimate U.S. source.</strong></td>
<td>$35.99</td>
<td><strong>Mallah, Pessac-Léognan (92-93)</strong></td>
</tr>
<tr>
<td><strong>Le Vieux Château, Pessac-Léognan</strong></td>
<td></td>
<td><strong>Mallah, Pessac-Léognan (92-93)</strong></td>
</tr>
<tr>
<td><strong>Le Vieux Château, Pessac-Léognan</strong></td>
<td></td>
<td><strong>Mallah, Pessac-Léognan (92-93)</strong></td>
</tr>
<tr>
<td><strong>Les Forts de Latour, Pauillac (1.5L)</strong></td>
<td>$89.99</td>
<td><strong>Margaux, Margaux (96-100)</strong></td>
</tr>
<tr>
<td><strong>Les Forts de Latour, Pauillac-89-93 points Stephen Tanzer</strong></td>
<td>$46.99</td>
<td><strong>Mouton Rothschild, Pauillac (95-96)</strong></td>
</tr>
<tr>
<td><strong>Lynch-Bages, Pauillac-89-91 points Wine Spectator and Tanzer</strong></td>
<td>$39.99</td>
<td><strong>95-100 points Wine Spectator:</strong> “…Very complex. Layers of caramely like tannins, turning to leather. Warm and inviting, yet rich and powerful; fantastic purity, yet voluptuous. This is what exciting wine is about.”</td>
</tr>
<tr>
<td><strong>Malescot St Exupery, Margaux (1.5L $58.99)</strong>-91-93 pts Parker</td>
<td>$28.99</td>
<td><strong>Mouton Rothschild, Pauillac (95-96)</strong></td>
</tr>
<tr>
<td><strong>Meyney, St-Étèphe-Excellent wine</strong></td>
<td>$22.99</td>
<td><strong>95-100 points Wine Spectator:</strong> “Complex aromas of blackberries, citrus and tobacco. Currants. Subtle nose yet complex...”</td>
</tr>
<tr>
<td><strong>Montrose, St-Étèphe-95-96 points Stephen Tanzer</strong></td>
<td>$49.99</td>
<td><strong>Palmer, Margaux (88-91)</strong></td>
</tr>
<tr>
<td><strong>Mouton Rothschild (1.5L $299.00)</strong>-92-94 points Spectator</td>
<td>$139.99</td>
<td><strong>Pape Clément Rouge, Pessac (94-96)</strong></td>
</tr>
<tr>
<td><strong>Nenin, Pomerol-89-91 points Spectator</strong></td>
<td>$29.99</td>
<td><strong>Pichon-Lalande, Pauillac (93-95)</strong></td>
</tr>
<tr>
<td><strong>Pagodes de Cos, St-Étèphe</strong></td>
<td>$21.99</td>
<td><strong>95-100 points Spectator:</strong> “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.”</td>
</tr>
<tr>
<td><strong>Palmer, Margaux (91-93 points Stephen Tanzer)</strong></td>
<td>$79.99</td>
<td><strong>Potensac, Médoc (88-90)</strong></td>
</tr>
<tr>
<td><strong>Phelan-Ségur, St-Étèphe-Tanter: “supple and lush...”</strong></td>
<td>$24.99</td>
<td><strong>Poujeaux, Moulis (88-90 sleeper)</strong></td>
</tr>
<tr>
<td><strong>Pichon Baron, Pauillac (1.5L $99.99)</strong></td>
<td>$51.99</td>
<td><strong>Smith-Haut-Lafitte, Pessac-Léognan (91-93 points Parker</strong></td>
</tr>
<tr>
<td><strong>Pichon Lalande, Pauillac-91-94 points Robert Parker</strong></td>
<td>$59.99</td>
<td><strong>Troplong Mondot, St-Emilion-92-94 points Robert Parker</strong></td>
</tr>
</tbody>
</table>

See our website www.klwines.com for tasting notes and accurate inventories.
Touring and Tasting the Greats of Bordeaux: Part 2

Thursday: After a great night of food, wine and hospitality at Ch. Phelan-Ségur in St-Estèphe, the alarm clock seems to go off way too early. It’s a busy travel day, and we are off to the Right Bank of the Gironde estuary and the famous merlot communes of St-Emilion and Pomerol. Our first stop will be at Ch. Canon la Gaffeliere (2004 is $46.99) and the great wines of elegance from Steffan von Neipperg. Since my first taste of his wines at the estate in 1990 I’ve always been blown away by the incredible purity of the red fruit, never overdone, and always so focused and tasty. He also owns two other fantastic estates Ch. Clos de l’Oratoire (2003 is $34.99) and the first famous “garage” wine, the miniscule Ch. La Mondotte (2003 is $209.00).

Lunch will be at Ch. Angélus (2004 is $86.99) and the home of Hubert and Corrine de Bourd don’t a Leflorest. Hubert is an 8th generation winemaker and his wines are amazingly good in even the most difficult vintages such as 1992 (1992 Angelus is the greatest “off” vintage wine I’ve ever tasted). Hubert’s signature is incredible opulence of fruit, very rich, very big, very exotic and loaded with complexity. After lunch we are off to Ch. Petrus (2004 is $529.99). I have only been there twice before, and it is quite an honor to be welcomed with our customers. We will then check in at the lovely Les Sources de Caudalie, spa and hotel located within the vineyards of Smith-Haut-Lafitte. Dinner will be at one of the up-and-coming stars of the Graves, Malartic Lagraviere. The Bonnie Family have done a marvelous job of renovating this old estate. They produce strikingly fresh, bright, white wine and an elegant red that is also very freshly styled.

Friday: We start the day at the legendary first growth of Pessac, Ch. Haut Brion (2004 is $139.95) where Clyde and I found the 2004 to be dead on the money and exceptional. Lunch will be at Ch. Haut Bailly, (2004 is $39.95) a longtime K&L favorite that has also undergone huge renovations under the passionate ownership of the Wilmers family from America. The 2004 wine is a star and establishes a new era of quality at this already fine estate. Dinner is with the exceedingly graceful Florence and Daniel Cathiard, owners of Smith-Haut-Lafitte who have established themselves as the leader of the region producing deeply flavored, smooth reds (2004 is $36.99) and big, bold whites (2004 is $37.95).

Saturday: There could be no sweeter way to end this tour than with the luscious dessert wines of Sauternes. Ch. Guiraud and its always dark golden, deep regal wine is our first visit, and lunch will be at Ch. Climens (2004 is $59.95 for 750ml $31.99 for 375ml). I will never forget my first barrel taste of the 1988, which to this day is my favorite Sauternes. The combination of sweetness and elegance is just unreal. After all of this sugar it will be time to relax in the spa before dinner at Ch. Doisy-Vedrines (2004 is $29.95 for 750ml and $14.99 for 375ml) the greatest deal in all of Sauternes are found here and the wines are tropical and lush.

Sadly it’s time to go home and go on a diet. We thank all our friends in Bordeaux for their warm hospitality. Please feel free to contact me anytime with any questions or advice on the wines of Bordeaux at ex 2723 or Ralph@klwines.com. Cheers and Go Giants! —Ralph Sands

Bearden’s Bordeaux

2003 Château Saint Andre Corbin, Saint George St-Emilion ($10.99) Vines that average 55 years of age and water retentive soils were the key to the outstanding quality of this 75% merlot/25% cabernet franc blend from a tiny appellation just north of St-Emilion. Aromas of flowers and oak with a richly fruity chocolate middle are followed by a bold tannic grip on this big, lush wine. Only 3,500 cases of this amazing bargain were produced.

2003 Petite Manou, Médoc ($14.99) Only 400 cases of this 2nd label of the “garage” wine Clos Manou were made in 2003, and it won’t be enough! Scents of herbs and toast lead to flavors of raspberries, vanilla and mineral in this smooth, silky wine. This blend of 56% cabernet sauvignon and 44% merlot is flashy, balanced and utterly compelling, but act fast.

2001 Petit Puch, Graves de Vayres ($13.99) Completely renovated in the late 1990s, this ancient property located just west of St-Emilion on gravely, sandy soil is producing delicious wine from 80% merlot and 20% cabernet sauvignon. This has a lively red fruit- and cocoa-infused nose and a rich, round mid palate of dark fruit and spice. Fantastic quality and value price have become hallmarks of the 2001 Bordeaux vintage. Don't miss this!

2002 Haut-Berger Blayc, Pessac-Léognan ($19.99) and 2002 Haut-Berger Rouge, Pessac- Léognan ($19.99) The Cathiard family (of Clos l’Eglise, among others) has increased quality at this estate dramatically. The white wine is a rich, full-bodied blend of 65% sauvignon blanc and 35% semillon that sees some oak. Fruity, lively, tasty and 91 points from the Wine Spectator. The rouge is a smoky, elegant blend of 65% cabernet sauvignon and 35% merlot showing complex licorice, tobacco and cherry flavors. OUTSTANDING VALUE! —Steve Bearden

See our award-winning website www.klwines.com for new arrivals and K&L top ten picks.
Our 1999, 2000, 2001 and 2002 Bordeaux tasting notes are listed at www.klwines.com
Check our website for up-to-date inventory. All old wine sales are final. Very limited availability. Call us if you have properly stored wines for sale.

**Old & Rare Imports**

**Red Bordeaux**
- 1961 Palmer, Margaux $99.99
- 1966 Palmer, Margaux $649.00
- Two classics. From the best cellar in Bordeaux.
- 1975 La Lagune, Médoc $69.00
- 1978 Lagrange, St-Julien $59.99
- 1978 Lynch-Bages, Pauillac $89.00
- 1978 Palmer, Margaux $159.99
  90 points Robert Parker. Perfect condition.
- 1982 Cos d’Estournel, St-Estèphe $279.00
- 1982 Leoville Barton, St-Julien $149.00
  93 points Parker: “One of the most traditionally-styled wines of the vintage ...a throw-back to the old, rough and tumble style of Bordeaux.”
- 1983 Pichon-Lalande, Pauillac $169.99
  94 points Robert Parker: “Consistently one of the great wines of the 1983 vintage, as well as one of my personal favorites, this beautiful wine has been gorgeous to drink since bottling.”
- 1985 Cos d’Estournel, St-Estèphe $179.99
  95 points Robert Parker: “The 1985 is cast from the same mold as the 1982 and 1953 vintages.” Perfect right now. Direct from château.
- 1986 Cos d’Estournel, St-Estèphe $139.99
  95 points Robert Parker: “Highly extracted wine, with a black/ruby color and plenty of toast, smoky notes in its bouquet that suggest ripe plums and licorice.” Decant one hour.
- 1988 Pichon-Lalande, Pauillac $129.99
  90 points Robert Parker: “One of the stars of the vintage, the 1988 has evolved beautifully.”
- 1989 Beausejour-Duffau (1.5L) $149.99
  88 points Robert Parker: “This spicy, tannic, medium to full-bodied 1989 is promising ...”
- 1989 Cos d’Estournel, St-Estèphe $149.99
  95 points Wine Spectator (03/92): Delicious right now. Direct from the château.
- 1989 Gruaud-Larose, St-Julien $64.99
  91 points Wine Spectator: “...firm tannins and long, silky-textured, minty, berry finish...”
- 1989 La Lagune, Médoc $89.95
- 1989 Léoville-Barton, St-Julien $129.00
- 1989 Pavie, St-Emilion $119.00
  A great wine-ready to enjoy. Value!
- 1989 Pichon-Lalande, Pauillac $174.99
  A classic wine-fabulous concentration.
- 1989 Talbot, St-Julien $59.99
  90 points Robert Parker: “The 1989 Talbot is a fascinating wine that resembles the 1982, although the 1982 possessed more weight and extract. The 1989 is more elegant ...”
- 1990 Meyney, St-Estèphe $59.99
- 1990 Pichon-Lalande, Pauillac $139.99
- 1992 Pichon-Lalande (1.5L) $89.99
- 1993 Pichon-Lalande (1.5L) $134.99
  Both of these came direct from the château.

1994 Gruaud-Larose, St-Julien $29.99
According to Robert Parker: “Gruaud’s 1994 offers an excellent, saturated ruby/purple color, and a tight, but sweet nose of ripe berry and cassis fruit and underbrush...”

1994 Haut-Bailly, Pessac $44.99
1994 Ormes de Pez, St-Estèphe $16.99
A great value, 10-year-old inexpensive Bordeaux.

1994 Pichon-Baron, Pauillac $34.99
Robert Parker: “...sweet, smoky, cassis scented nose, supple, round tannin...excellent richness...”

1994 Reserve de Comtesse (1.5L) $39.99
1995 Angélus, St-Emilion $159.99
95 points Parker: “A superb effort in this vintage ... Most concentrated of the 1995 St-Emilion premier grand crus.” Direct from château.

1995 Lagrange, St-Julien $119.99
1995 Pibran, Pauillac $29.95
1995 Pichon-Lalande, Pauillac $147.99
96 points Parker: “…an exquisite example ... with the Merlot component giving the wine a coffee/chocolate/cherry component...”

**Sauternes**
- 1986 Raymond-Lafon (1.5L) $129.00
- 1986 d’Yquem $159.99
- 1987 Raymond-Lafon (1.5L) $89.00
- 1990 Suduiraut-95 points Spectator $59.95
- 1991 d’Yquem $159.00
- 1995 Raymond Lafon (1.5L) $69.99
- 1996 Raymond Lafon $59.99
- Rich, honeyed and for enjoying now to five years.
- 1999 Raymond-Lafon (375ml) $22.99
- Fabulous buy for the cellar-perfect acidity with pineapple nuances and coconut undertones.
- 2000 d’Yquem $249.99
- 2001 Cypres de Climens (500ml) $29.99
- 2001 de Myrat $35.99
- 2001 Doisy-Védres $39.99
- 2001 Lamothe-Guignard $29.99
- 2001 Guiraud $49.99
- 2001 Guiraud (375ml) $49.99
- Inquire
- 2001 Rayne-Vigneau $37.99
- 2002 Climens $54.99
- 2002 Climens (375ml) $27.99
- Best price in the world!? Close to 2001 in quality.
- 2002 Doisy-Védres $29.99
- 2002 Doisy-Védres (375ml) $16.99
- 2002 La Fleur d’Or (375ml) $9.99
- 2002 Petit-Védres (375ml) $10.99

**Champagne**
- 1990 Krug Brut $899.00
- 1996 Franck Bonville Blanc de Bl $32.99
- 1997 Laurent Perrier Grand Siecle Cuvee Alexandre Rosé $89.99
- 1998 Franck Bonville Blanc de Bl $27.99

**Sherry/Madeira**

Hartley and Gibson Sherries $7.99
Sanchez Romate “Iberia” Cream $7.99
Hidalgo La Gitana Manzan (500ml) $8.99
Antonio Barbadillo Manzanailla $9.99
Antonio Barbadillo Amontillado $9.99
Pedro Romero Manz “Aurora” (500ml) $9.99
Cossart Gordon Rainwater Madeira $11.99
Lustau “Los Arcos” Dry Amontillado $13.49
Tio Pepe Fino $13.99
A Barbadillo “San Rafael” Oloroso $22.99
A Barbadillo “Lauria” Mosc Muscat $22.99
Gonzalez Byass Apostles Muy Viejo Palo Cortado (375ml) $24.99
Gonzalez Byass del Duque Muy Viejo Amontillado (375ml) $24.99
Gonzales Byass Matusalem Muy Viejo Oloroso Dulce (375ml) $24.99
Sacrista de Garvey Onana Amont $49.99
Sacrista de Garvey “Museo” Cream $49.99

**Port 1940-2000**

1940 Kopke Colheita $299.00
1950 Kopke Colheita $249.00
1958 Krohn Colheita $99.99
1958 Warre $179.00
“Caramel overtones of great colheita intermingled with the bright, ripe and deep red and black fruit flavours of vintage port,” Joe Zuegelder, K&L
1960 Krohn Colheita $89.99
1963 Croft $159.99
91 points Spectator: “…elegance and harmony, and should continue to improve for many years.”
1966 Krohn Colheita $79.99
1970 Dow $139.00
1970 Quinta do Noval $99.99
1970 Warre $119.99
1974 Quinta Noval Colheita $84.99
1978 Krohn Colheita $46.99
1983 Graham $84.99
1985 Dow $74.99
1985 Fonseca-95 points Spectator $88.99
1985 Graham $119.00
1985 Warre $74.99
1994 Krohn Colheita $21.99
1997 Offley Boa Vista (375ml) $19.99
2000 Krohn LBV $13.99
Quinta do Tedo Ruby Reserve $14.99
Warre Otima 10-yr Tawny (500ml) $18.99
Quinta do Noval 40-yr-old Tawny $99.99
Krohn 20-yr-old Tawny $39.99
2000 Croft $44.99

Tokaji
1999 Azsu 5 puttonyos, Oremus $53.99
1996 Azsu 5 puttonyos, Hetszolo $27.99
K&L buys many imported wines directly from the producers or negociants. We taste the wines at the property and negotiate with the seller, often finding wines that are not available in the U.S. market. And we get the wines to our customers for less. There are no middle-men taking a percentage while passing it through distribution.

**Alsace/Loire Valley**

2002 Pinot Blanc, Charles Baur ................................................. $10.99

2002 Cremant d’Alsace, Baur ....................................................... $10.99


2001 J.P. Becker Gewürztraminer Grand Cru Froehn .................... $17.99

2004 La Tour St Martin, Menotau Salon Blanc ............................. $14.99

2004 La Tour St Martin, Menotau Salon Rouge ............................ $14.99

2003 Franck Millet Sancerre Blanc .............................................. $12.99

2003 Franck Millet Sancerre Rouge ............................................ $14.99

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

By far the biggest selling Loire wines at K&L. Why? Because they are great values and great tasting. The Insolite and Blanc are new vintages. The 2004 Blanc is earthy, clean, and crisp while the Insolite is quite rich and round.

**White/Red Bordeaux/Stickies**

2004 Château Roquefort Blanc, Bordeaux ................................ $9.99

Clean and crisp with medium-full body. Quite spicy.

2004 Château St Jean des Graves, Graves ................................. $10.99

Floral aromas and delicious pale ale persistence. Some lemony undertones.

2004 Château Thieuley Blanc, Bordeaux .................................... $10.99

A bit richer style with plenty of semillon in blend.

2003 Château Reynon VV-From Denis Dubourdieu ...................... $10.99

Perfect acid balance. Rich and round with mineral undertones. Fabulous!

2002 Clos Floridene Blanc, Graves ........................................... $17.99

Very similar to Domaine de Chevalier-Richness and tons of mineral on the nose and palate. Classic! A blend of 70% semillon and 30% sauvignon blanc.

2003 Jouanin Cuvée Prestige Red, Cotes Castillon ...................... $10.99

Very ripe blackberry aromas and flavor. Sweet and lush. Superb value!

2002 Château de Birot, Première Côtes de Bordeaux ................. $10.99

Lots of structure, with broad fruit and complexity. A fine value.

2002 Château Haut Nadeau, Bordeaux Supérieur ....................... $10.99

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


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

2003 Petit Manou, Médoc ........................................................... $14.99

2nd wine of Clos Manou. Perfect crossover from California Cab to Bordeaux.

2000 Château Thieuley Cuvée Reserve F Courrèse ...................... $16.99

It is back and better than ever. Toasty, full-flavored from the great 2000 vintage.

2001 Château Bois Martin, Pessac ............................................ $17.99

From the Perrin family of Carbonsreetings fame. Toasty, elegant, good stuffing.

2003 Clos Floridene Rouge, Graves .......................................... $18.99

Rich and ripe but showing great terroir. The famous 2003 vintage-a steal!


This wine has ripe berry flavors and smooth, velvety tannins.

2002 Grand Enclos de Château Cérons Blanc (375ml) ............... $13.99

2002 Fleur d’Or, Sauternes (375ml)-A Ralph favorite .............. $9.99

2002 Petit Védrimes, Sauternes (375ml) ................................... $9.99

**Southern France/Rhône**

NV Brut Rosé Pinot Noir, JL Denois .......................................... $12.99

This 100% pinot noir brut rosé comes from Limoux. Will sell out quickly.


Sold out quickly last time-last 50 cases have arrived.


Sold out immediately last time-here is last 25 cases.

2003 Beaumes de Venise “Chapelle Notre Dame d’Aubune” .... $7.99

Fine value-very ripe and fruity.


Rich palate is focused with bright red and dark berry fruit, and some spice.

2004 Côtes du Rhône, Domaine Maurelle ............................... $9.99

Meaty and spicy aromas follow to the palate. Good sweet middle palate fruit.

2003 Vacqueyras, Domaine Mas du Bouquet ......................... $10.99

Bright raspberry flavors meshed with underlying spiciness.

2001 Corbieres, Ayrad ............................................................ $11.99

Old school, solid red wine. Good earthy and peppery nuances.


Serious wine, with dark fruit backed by chewy tannins, hints of oak and spice.


Huge, focused, rich and concentrated with an aroma of violets and a hint of rosemary. A hefty wine that is nonetheless elegant and classic.

2001 Rasteau, Domaine Girasols .............................................. $14.99

Spicy on palate with an assertive black pepper character, with the syrah shining through! This wine is lush, rich and full, with a long, warm finish.

2004 Gigondas, Domaine Maurelle .......................................... $16.99


A powerhouse red from a powerhouse vintage to enjoy for the next four years.

2002 Gigondas, Moulin de Gardette ......................................... $16.99

A mixture of their Ventabren and Tradition-excellent wine value.


Sold out quickly three months ago. Rich and round and deep.

**More Bordeaux**

1999 Lalande Borie, St-Julien ($18.99) This is textbook St-Julien, from an accessible vintage. Balanced dark red fruits, elegantly peppered with earthy spice. Medium bodied with a moderately rich palate and surprising length. Drink now over the next few years.

1999 Cantemerle, Haut-Médoc ($23.99) Solid, balanced and complex, in a nutshell. Charming with its ripe fruit that is always perfumed with tobacco, earth and spice. The tannins are ripe and balanced, not rich but elegant, terrific for tonight!

2001 d’Issan, Margaux ($29.99) A classic Margaux! Its nose is intense with dark berries, spice and a subtle floral note. On the palate it is long and elegant, with the same dark fruits, berries and spices on the nose. Tannins are soft and reserved, creating the impression of graceful restraint. A perfect medium-term cellar candidate, this wine will grow and improve as well.

2001 Pichon-Lalande, Paulliac ($66.99) What a phenomenal deal! The nose offers plenty of dark berries and spice. Elegant, but this is no lightweight. Sweet fruit in the middle seems to dance on the structure that the tannins and acid offer. It needs some decanting if you want to drink it now. If not wait another 10-plus years!

1995 Pichon-Lalande, Paulliac ($147.99) This wine is luscious and round, the sweet dark fruit and spice seem to roll around your palate teasing you with more fruit, then more spice, but, incredibly, it is balanced. It is neither tough nor fat, but it seems to have just the right amount of baby fat to fill out and soften its curves. The best part of this wine is the finish; it goes on and on. Well worth the price of admission.

—Kirk Walker
The New Face of Cornas

This month, I’d like to introduce a new producer from the northern Rhône. This estate perfectly represent the “new wave” of French vignerons who are breathing new life into some old winemaking regions. Cornas was generally known for making rustic and chewy syrahs. Wines from the area were also famous for taking a quarter of the Rhône valley’s crop, and producing wines that were generally too high in alcohol, typically over 15%. But the level of quality here has sky-rocketed in the last 10 years, and today, many of the wines exhibit both nuance and elegance along with the requisite bit of muscle. Colombo, Voge, Clape, Courbis-these are the big names, the big guns of Cornas. Well, there is one more vigneron poised to enter the elite party, and his name is Vincent Paris.

In his early 30s, Vincent has already made a name for himself. Vincent inherited most of his own vines from his grandfather (some of which are 90-years old) and has also rented from his uncle, the legendary Cornas vignerons, Robert Michel. His total rented and owned holdings amount to 8 hectares. In the vineyard Vincent prunes to leave only four bunches of grapes per vine. He also ferments at relatively low temperatures and matures his wine in oak barrels for up to 12 months. Vincent’s wines are not yet widely discovered but can already be found on the wine lists of several three-star Michelin restaurants. The 2003 Vincent Paris Cornas “Granit 30” ($29.99) comes from vines whose average age is 30 years. La Revue du Vin de France has proclaimed Vincent to be “One of the brightest new stars of the Rhone valley!” There has never been a better time to discover or re-discover the wines of Cornas! Keep in mind, production is extremely limited on this 2003 gem (only 10 cases), so don’t miss out! —Mulan Chan
This month, I have the good fortune to write about my favorite wines: Châteauneuf-du-Pape! Reds from this village comprise one-quarter of my cellar. If my parents are reading this, I hope that they are listening (though they say I need more wine like I need a whole in the head!). Châteauneuf-du-Pape! Reds from this village comprise one-quarter of my cellar. If my parents are reading this, I hope that they are listening (though they say I need more wine like I need a whole in the head!).

2003 Châteauneuf-du-Pape, Domaine Grand Veneur ($24.99) Yes, the famous releases from 2003 are here. Yields were down a full 40% for this vintage so while quantities are low, quality is extremely high. A huge nose of cassis fruit, dark blackberries and anise with some lingering smoky scents. The nose is nearly worth the price alone! In the mouth, blackberries, boysenberries and raspberries coat the palate. The anise comes through for a very interesting finish. A wine of elegance and finesse. A great wine to pair with roast pork or very sharp cheeses. Though tempting to drink all of this wine now, it will age very well over the next 8-10 years. 90-92 points Robert Parker.

2003 Châteauneuf-du-Pape, Les Bosquet des Papes ($34.99) Another legend from 2003 in the making! The fine extraction of tannin takes place when the grape bunches are crushed, stalks included. Cask aging is 12-24 months depending upon the quality of the vintage. The result is a wine not for the faint of heart. Like the Grand Veneur, this wine is also admired by Mr. Parker. However, stylistically, it stands in sharp contrast to the Grand Veneur. This one has big currant fruit and black pepper. Lush and dense! On the palate, black cherries, black currants and a nice touch of earth that is balanced and not overpowering. Low tannins and soft structure. A more traditional approach to Châteauneuf-du-Pape that is not one whit less pleasurable than the elegance of the Grand Veneur. A great match for hearty lamb dishes or barbecued beef. Should keep in the cellar 12 years plus. Yum! Yummy! Yum!

—Scott Beckerley

Scary Good Châteauneuf-du-Pape!
Trey’s Picks

September and October have always been big Cabernet release months. I guess the wineries want to get the wines our hands in time for the holidays. We’ve now received the ’02 Joseph Phelps “Insignia” in our stores along with the ’02 Dominus, 2002 BV Private Reserve, 2002 Opus One and the ’03 Caymus Napa Cabernet Sauvignon. The most approachable of these wines would be the 2003 Caymus Napa Cabernet Sauvignon ($64.99). Caymus has really focused on making the Napa Cabernet a darker, riper and more accessible wine upon release. Caymus says this can be attributed to less vigorous root stocks, low yields and healthy vines. When we tasted this wine last month it was delicious. A bit closed on the nose, it should open up with some decanting; the wine was explosive and quite open in the mouth. It showed toasty flavors of cassis, black and red currants, spicy plums and hints of cocoa and mint. Enjoy this wine tonight while the Special Select is ageing in your cellar. Speaking of Special Select, keep an eye out for the ’03 in February of next year. Of course, you need a white to go with the Cab sauv, merlot, syrah and cab franc.

Exotic aromas explode from the nose. From Oregon, shows the most pristine raspberry and bitter cherry fruit imaginable!

2003 Avalon, Napa .............................$9.99
2003 Caymus, Napa ...........................$64.99
Just released! Loaded with fruit and spice.
2003 Decoy Napa Red ........................$24.99
2003 Edge, Napa .................................$17.99
2003 Elizabeth Spencer, Napa .............$26.99
2003 Esser, California ........................$7.99
Cab sauv, merlot, syrah and cab franc.
2003 Jan Kris “Crossfire,” Paso ............$8.99
2003 Justin, Paso Robles ........................$19.99
2003 Justin “Justification” ....................$34.99
2003 Kirkham Peak, Napa ...................$19.99
Exotic aromas explode from the nose.
2003 Lang & Reed Napa Cab Franc ........$21.99
2003 L’Aventure, Paso Robles ...............$59.99
2003 Lewis Cellars, Napa .....................$62.99
2003 Liberty School California ..............$11.99
2003 McManis, California .....................$7.99
2003 Stephen Vincent, California ..........$8.99
2003 Twenty Bench, Napa ....................$14.99
2003 Twenty Rows, Napa .....................$19.99
2004 Waterbrook “Melange” ...............$10.98
For accurate, daily listings of our Burgundy inventory check our website at www.klwines.com

<table>
<thead>
<tr>
<th>Year</th>
<th>Vineyard/Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2003</td>
<td>The El Molino</td>
<td></td>
</tr>
<tr>
<td></td>
<td>emphasizes apple</td>
<td></td>
</tr>
<tr>
<td></td>
<td>and pear notes</td>
<td></td>
</tr>
<tr>
<td></td>
<td>as opposed to the</td>
<td></td>
</tr>
<tr>
<td></td>
<td>fatter, more</td>
<td></td>
</tr>
<tr>
<td></td>
<td>viscous tropical</td>
<td></td>
</tr>
<tr>
<td></td>
<td>style.</td>
<td></td>
</tr>
<tr>
<td>2003</td>
<td>Far Niente, Napa</td>
<td>$34.99</td>
</tr>
<tr>
<td>2003</td>
<td>Gary Farrell, Russian</td>
<td>$29.99</td>
</tr>
<tr>
<td></td>
<td>River</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Great balance, acidity</td>
<td></td>
</tr>
<tr>
<td></td>
<td>and length!</td>
<td></td>
</tr>
<tr>
<td>2003</td>
<td>Grand Cru, California</td>
<td>$4.99</td>
</tr>
<tr>
<td>2003</td>
<td>Hahn, Monterey</td>
<td>$8.99</td>
</tr>
<tr>
<td>2003</td>
<td>Handley, Dry Creek</td>
<td>$16.99</td>
</tr>
<tr>
<td>2003</td>
<td>Hartford, Sonoma</td>
<td>$16.99</td>
</tr>
<tr>
<td>2003</td>
<td>Hawkcrest, California</td>
<td>$7.99</td>
</tr>
<tr>
<td>2003</td>
<td>Hess Collection, Napa</td>
<td>$16.99</td>
</tr>
<tr>
<td>2003</td>
<td>Hess Select, California</td>
<td>$8.99</td>
</tr>
<tr>
<td>2003</td>
<td>J. Lohr, Arroyo Seco</td>
<td>$10.99</td>
</tr>
<tr>
<td>2003</td>
<td>Landmark “Overlook”</td>
<td>$21.99</td>
</tr>
<tr>
<td>2003</td>
<td>Lockwood, Monterey</td>
<td>$9.99</td>
</tr>
<tr>
<td>2003</td>
<td>Logan, Monterey</td>
<td>$12.99</td>
</tr>
<tr>
<td>2003</td>
<td>Lynmar, Russian River</td>
<td>$19.99</td>
</tr>
<tr>
<td>2003</td>
<td>Margaret’s Vineyard,</td>
<td>$5.99</td>
</tr>
<tr>
<td></td>
<td>Cal.</td>
<td></td>
</tr>
<tr>
<td>2003</td>
<td>Mark West, Central</td>
<td>$9.99</td>
</tr>
<tr>
<td></td>
<td>Coast</td>
<td></td>
</tr>
<tr>
<td>2003</td>
<td>Matanzas Creek, Sonoma</td>
<td>$17.98</td>
</tr>
<tr>
<td>2003</td>
<td>Mer Soleil, Central</td>
<td>$34.99</td>
</tr>
<tr>
<td></td>
<td>Coast</td>
<td></td>
</tr>
<tr>
<td>2003</td>
<td>Merryvale “Starmont”</td>
<td>$15.99</td>
</tr>
<tr>
<td>2003</td>
<td>Miner Family “Wild Yeast”</td>
<td>$44.99</td>
</tr>
<tr>
<td>2003</td>
<td>Oakville Ranch, Napa</td>
<td>$29.99</td>
</tr>
</tbody>
</table>

Block Eleven is considered the premier Chardonnay block in the Bien Nacido Vineyard.

2003 Ridge, Santa Cruz Mnts .......... $27.99
2003 Solitude, Carneros .......... $23.99
2003 Sonoma Cutrer, Russian Rvr  ..$17.99
2003 Tantara “Talley/Rincon” .... $31.99
2003 Taz, Santa Barbara .......... $12.99
2003 Toasted Head, Dunnigan Hills  ..$10.99
2003 Trefethen, Oak Knoll .......... $21.99
2003 Villa Mt Eden Bien Nacido .... $12.99
2003 Walter Hansel, Russian River ..$26.99
2003 West Slope, Edna Valley ...... $11.99
2004 Accia, Carneros .......... $15.99
A blend of Block W on Bien Nacido and Solomon Hills

2004 Cartlidge & Browne, Cal ........ $8.99
2004 Edna Valley Vineyards ........ $10.99
2004 Elizabeth Spencer, Sonoma .... $21.99
2004 Esser, California ........ $7.99
2004 Four Vines “Naked” S.B. .... $10.99
Naked refers to the fact that this wine is made au natural: no oak, no malolactic fermentation!
2004 Heitz, Napa ..................... $12.99
2004 Kalinda, Sonoma............... $9.99
Creamy, applely aromas that follow to the palate. A touch of oak on the nose and palate, soft and fruity with good, clean acidity and lingering finish. Great value!

2004 La Crema, Sonoma .......... $12.98
2004 Lewis Cellars, Napa .......... $36.99
2004 Lewis Cellars, Sonoma ....... $36.99
Two new releases from Lewis Cellars! Unfortunately they are both quite limited this year.

2004 Macrostie, Carneros .......... $16.98
2004 Meridian, Santa Barbara .... $5.99
A crisp, fruit forward style with no oak!
2004 Patz & Hall “Dutton Ranch” .... $36.99
2004 Purisima Canyon, Sonoma .... $9.99
2004 Qupe “Y Block” ................. $16.99
From Bien Nacido Vineyard, the Y Block is an older Chardonnay block on the gravely banks of the Cuyama River, just opposite the winery.
2004 Rombauer, Napa ................. $27.99
2004 Storrs, Santa Cruz ........... $18.99
2004 Two Tone Farm, Napa .......... $8.99
2004 ZD, Napa ....................... $24.99

---

**CHARDONNAY**

**Something Old, Something New…**

No, nobody’s getting married over here. I’m just going to tell you about a 12-year-old beauty of a wine, but first… something new:

The 2003 Clos LaChance Santa Cruz Mountains Chardonnay ($14.99) Made by a new, talented winemaker, Stephen Tebb, from an estate that’s turning heads, this wine was an instant hit with our entire staff. Brimming with delicious pear, apple, and delicate citric notes, with a surprisingly refined presence, I expect this one to sell faster than the usual hotcakes. Yeah, I know, a second month in a row with a Santa Cruz Chardonnay choice, but you gotta trust me on how good this one is!

We’ve always been fans of Au Bon Climat, a fantastic producer from Santa Barbara County. But even the familiar favorites can sometimes surprise you when you least expect. Take the 2003 Au Bon Climat Santa Maria Pinot Noir ($21.99) for instance. Blended from several terrific vineyards, including famed Bien Nacido, this one’s a great marriage of finesse and strength, with a refined softness that caresses your mouth while the fruit gently but firmly shines through, leaving you with the impression that you just died and went to Pinot heaven! Sorry Joe Z, I’m temporarily in your neck o’ the woods. I promise I won’t stay long, but this next wine got me so excited when I tasted it at the winery, I couldn’t wait to talk about it once I got back. The 1993 Burgess “Vintage Selection” Cabernet Sauvignon ($44.99) is an actual winery re-release, where it’s been stored in pristine condition for over a decade. An absolute stunner, no… a masterpiece, of perfectly integrated Napa Cabernet. To drink this wine is to know the true pleasure of letting real wine age gracefully. For all those who hoped (or doubted) that Napa Valley could age like Bordeaux, you’ll be shocked by its freshness and elegance, not to mention its price. I’d write more, but I’m out of space. Enjoy!

—Martin Reyes
New From Chalone

What is Mr Bordeaux doing writing up three California wines? Well, I drink quite a bit of California wine, and I recently tasted these three. I was totally impressed by their quality versus price. You should try them, too.


2004 Chalone, Monterey County Pinot Noir ($13.99) Wow! Miles would have loved this beauty had he driven up the coast a bit! Quite lush with cherry and clove undertones on the palate. Tons of fruit and a lingering finish. Superb value.

—Clyde Beffa Jr
##OTHER DOMESTIC WINE

<table>
<thead>
<tr>
<th>Fumé Blanc</th>
</tr>
</thead>
<tbody>
<tr>
<td>2002 Matanzas Creek, Sonoma</td>
</tr>
<tr>
<td>2003 Bernardus, Monterey</td>
</tr>
<tr>
<td>2003 Ch St. Jean, Sonoma</td>
</tr>
<tr>
<td>2003 Mayacamas, Napa</td>
</tr>
<tr>
<td>2003 Murphy Goode “Tin Roof”</td>
</tr>
<tr>
<td>2003 Saracina, Mendocino</td>
</tr>
<tr>
<td>2003 Wattle Creek, Mendocino</td>
</tr>
<tr>
<td><strong>Spectator:</strong> “Lively... with grass, lemon and lime skin tones wrapped in lingering citrus acidity...”</td>
</tr>
<tr>
<td>2004 Cakebread, Napa</td>
</tr>
<tr>
<td>2004 Ch Souverain</td>
</tr>
<tr>
<td>2004 DeSante, Napa</td>
</tr>
<tr>
<td>2004 Duckhorn, Napa</td>
</tr>
<tr>
<td>2004 Ferrari Carano, Sonoma</td>
</tr>
<tr>
<td>2004 Girard, Napa</td>
</tr>
<tr>
<td>2004 Grgich Hills, Napa</td>
</tr>
<tr>
<td>2004 Hanna, Russian River</td>
</tr>
<tr>
<td>2004 Honig, Napa</td>
</tr>
<tr>
<td>2004 Joel Gott, California</td>
</tr>
<tr>
<td>2004 Kalinda, Mendocino</td>
</tr>
<tr>
<td>Shows aromas of exotic citrus, fresh grapefruit and lime, which lead to a palate of ripe grapefruit and more lime framed by crisp acidity.</td>
</tr>
<tr>
<td>2004 Kenwood, Sonoma</td>
</tr>
<tr>
<td><strong>91 points Wine Spectator!</strong></td>
</tr>
<tr>
<td>2004 Mason, Napa</td>
</tr>
<tr>
<td>2004 Morgan, Monterey</td>
</tr>
<tr>
<td>2004 Paige 23, Santa Barbara</td>
</tr>
<tr>
<td>2004 Patricia Green, Oregon</td>
</tr>
<tr>
<td>2004 Rock Rabbit, Central Coast</td>
</tr>
<tr>
<td>2004 Sauvignon Republic, RR</td>
</tr>
<tr>
<td>Classic pale-straw color with rich pineapple, grapefruit, and tropical fruit layers.</td>
</tr>
<tr>
<td>2004 Selene “Hyde Vineyard”</td>
</tr>
<tr>
<td>2004 Sterling, Napa</td>
</tr>
<tr>
<td>Exhibits floral and citrus aromas with hints of grapefruit, lime, and melon.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Domestic Sparklers</th>
</tr>
</thead>
<tbody>
<tr>
<td>1998 J Wine Company (1.5L)</td>
</tr>
<tr>
<td>1998 Schramsberg Reserve</td>
</tr>
<tr>
<td>1999 Roederer l’Ermite Rosé</td>
</tr>
<tr>
<td>1999 Argyle Willamette Valley Brut</td>
</tr>
<tr>
<td>1999 Domaine Carneros (1.5L)</td>
</tr>
<tr>
<td>1999 J Wine Company</td>
</tr>
<tr>
<td>1999 Roederer “l’Ermite”</td>
</tr>
<tr>
<td>2001 Domaine Carneros Brut</td>
</tr>
<tr>
<td>2001 Schramsberg Blanc Noir/Blc</td>
</tr>
<tr>
<td>2002 Iron Horse “Wedding Cuvee”</td>
</tr>
<tr>
<td>2002 Schramsberg Brut Rosé</td>
</tr>
<tr>
<td>2004 Sofia Coppola Blanc de Blanc</td>
</tr>
<tr>
<td>NV Domaine Chardon Brut</td>
</tr>
<tr>
<td>NV Domaine Chardon Noir</td>
</tr>
<tr>
<td>NV Gloria Ferrer Brut/Blanc Noir</td>
</tr>
<tr>
<td>NV Mumm Brut/Blanc de Noir</td>
</tr>
<tr>
<td>NV Roederer Estate Brut</td>
</tr>
<tr>
<td>NV Scharffenberger Brut</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Domestic Red</th>
</tr>
</thead>
<tbody>
<tr>
<td>2002 Altamura Sangioveso</td>
</tr>
<tr>
<td>2002 Bennett Lane “Maximus”</td>
</tr>
<tr>
<td>2002 Four Vines “Anarchy”</td>
</tr>
<tr>
<td>2002 Graff Family Mourvèdre</td>
</tr>
<tr>
<td>2002 Tablas Creek Cotes de Tablas</td>
</tr>
<tr>
<td>2003 Bacio Divino “Pazzo”</td>
</tr>
<tr>
<td>2003 Ethan Paso Rob, Sangiovese</td>
</tr>
<tr>
<td>2003 L’Aventure “Cote a Cote”</td>
</tr>
<tr>
<td>2003 Porter Creek Carignane</td>
</tr>
<tr>
<td>2003 Unti Dry Creek Grenache</td>
</tr>
<tr>
<td>2003 Shypoke Napa Charbono</td>
</tr>
<tr>
<td>Intense flavors of cherry and black fruit frame a rustic core of black licorice componenting with subtle notes of brown spice, lavender and fig.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Syrah and Petite Sirah</th>
</tr>
</thead>
<tbody>
<tr>
<td>2001 Chalone Estate</td>
</tr>
<tr>
<td>Was $28</td>
</tr>
<tr>
<td>2001 Edna Valley</td>
</tr>
<tr>
<td><strong>Was $11</strong></td>
</tr>
<tr>
<td>2001 Miner, Napa</td>
</tr>
<tr>
<td>92 points Wine Enthusiast: “Still young and sharp in acids and tannins, but what a mouthful of fruit.”</td>
</tr>
<tr>
<td>2002 Foppiano Sonoma Petite Sirah</td>
</tr>
<tr>
<td>2002 Ojai, Santa Barbara</td>
</tr>
<tr>
<td>2002 Stags’ Leap Petite Sirah</td>
</tr>
<tr>
<td>2002 T Vine Napa Petite Sirah</td>
</tr>
<tr>
<td>2003 Alban Central Coast Syrah</td>
</tr>
<tr>
<td>2003 Concannon CC Petite Sirah</td>
</tr>
<tr>
<td>2003 Ethan “Purisima Mnt” S. Ynez</td>
</tr>
<tr>
<td>2003 Ehrhardt Cirkbsrg Petite Sir</td>
</tr>
<tr>
<td>2003 Hahn Central Coast</td>
</tr>
<tr>
<td>2003 Girard Napa Petite Sirah</td>
</tr>
<tr>
<td>2003 J. Runquist Petit Sirah</td>
</tr>
<tr>
<td>2003 JC Cellars California Cuvee</td>
</tr>
<tr>
<td>2003 Justin Paso Robles</td>
</tr>
<tr>
<td>2003 McManis, California</td>
</tr>
<tr>
<td>2003 Rock Rabbit, Central Coast</td>
</tr>
</tbody>
</table>

This wine is lush, exotic and brimming with super amazing fruit extraction that reminds one of blackberry pie! |

| 2003 Stolpman “Hilltops”    | $31.99  |
| 2004 Vinum Cellars “PETS” Petie Sirah | $9.98 |

##San Francisco Focus

I will finally admit it: Sideways is having an effect on our Pinot Noir sales. I wanted to believe it was our brilliant staff or the fact that the wines are getting better (both true), but the movie has made a big difference. Several of us spent the last days of August moving the Pinot Noir so we could have room for more. And the people keep coming, and new producers are popping up everyday. The following are a couple of my current favorites:

###2004 Mark West Central Coast Pinot Noir ($9.99)
Robust and refined wine for the price. The wine is balanced with plenty of red fruits. You won’t believe it is only $10.00.

###2003 Joseph Swan Cuvee de Trois Pinot Noir ($19.99)
The new vintage of this K&L favorite is better than ever. This wine is consistently fragrant and balanced. Unfined and unfiltered, this wine comes at you with strong cherry fruits and a beautiful nose and color.

###2000 Whithenth “Hyde Vineyard” Pinot Noir ($34.99)
BURGUNDY LOVERS, THIS IS YOUR WINE. Winemaker Tasha McCarkle put together a real beauty. The entire San Francisco staff were crazy for this, as they did for the 1999. Great body and spice with exceptional balance and acidity. Get it while you can, only 400 cases were made.

###2002 Woodenhead “Buena Tierra” Pinot Noir ($44.99)
I found this at the Family Winemakers Tasting in August. Both Greg St. Clair and I thought…WOW! Rich yet light with tons of cherry fruit and a slight toastiness. Finishes long with a hint of tannin. Nikolai Stez, the winemaker, spent 17 years making wine with Bart Williams at Williams Selyem. The pedigree is obvious. 120 cases made. See you in the City...

—Mike Jordan
ARGENTINA/CHILE/PORTUGAL/SPAIN

Chile, Argentina
2004 Concha y Toro Xplorador Cabernet Sauvignon (Chile) .......................... $5.99
2004 Elsa Malbec (Argentina) ................................................................. $7.99
2004 Terrazas de los Andes Malbec (Argentina) ............................... $7.99
2003 Two Brothers Tattoo Red (Chile) .................................................. $7.99
2003 Concha y Toro Casillero del Diablo (Chile) .................................... $7.99
2002 Budini Cabernet (Argentina) .......................................................... $8.99
2004 Casa Lapostolle Rapel Valley Merlot (Chile) ................................. $9.99
2003 Fin del Mundo, Postales Cab/Malbec (Argentina) ........................... $9.99
2005 Dominio del Plata, Criols, Rosé of Malbec (Argentina) ................. $9.99
2003 Auka Mendoza Merlot (Argentina) .................................................. $12.99
2004 Dominio del Plata, Criols, Torrontes (Argentina) ............................ $12.99
2003 Valentin Bianchi Famiglia Malbec (Argentina) ............................... $12.99
2003 Concha y Toro, Pirque Marq de Casa Concha (Chile) ................. $13.99
2003 Mapema Tempranillo (Argentina) .................................................... $14.99
2003 Fin del Mundo, Malbec, Patagonia (Argentina) .............................. $14.99
2002 Catena Malbec or Cabernet (Argentina) ......................................... $14.99
2003 Casa Lapostolle, Cuvee Alexandre, Cabernet (Chile) ..................... $16.99
2003 La Posta Bonarda or Malbec (Argentina) ....................................... $17.99
2002 Mapema Malbec, Argentina ............................................................. $18.99

Portugal/Spain
2004 Bodegas Artazu, Artazuri Rosado, Navarra ................................... $7.99
2003 Candela Carro, Murcia ................................................................. $7.99
2004 Yasa Garnacha, Calatayud ............................................................. $7.99
2003 Bodegas Tintoralba Higuereua (Grenache) Almansa ................... $8.99
2004 NV Broadent Vinho Verde (Portugal) ............................................. $8.99
2003 Atazuri, Artazu, Navarra ............................................................... $8.99
2003 Mano a Mano, La Mancha ............................................................. $8.99
2000 Marques de Arienzo, Rioja, Crianza .............................................. $8.99
2001 Conde de Valdeman Crianza Rioja ................................................ $9.99
2004 Basa, Rueda ................................................................................. $9.99
2001 Casa Ferreirinha Esteva (Portugal) ............................................... $9.99
2003 Hecula, Yecla ............................................................................... $9.99

2004 Naia Rueda Bianc .......................................................................... $9.99
2002 Castell del Remel Gotim Bru .......................................................... $10.99
2003 Gramona Gessamie ............................................................ $10.00
2001 Lorinon Crianza, Rioja ................................................................. $12.99
2000 Sierra Cantabria Crianza Rioja ...................................................... $13.99
2003 Vinas del Cenuit, Venta Mazzaron, VDT de Zamora ......... $13.99

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

2003 Bodegas Sierra Cantabria, Crianza, Rioja ...................................... $14.99
2001 Dominio de Tares, Bierzo ................................................................ $14.99
2003 Rozaleme, Utiel Roquena ............................................................... $14.99
2004 Txakoli Txomin Etxaniz ............................................................... $14.99
2001 Bodegas Montebaco, Pago Senda Misa Crianza ......................... $16.99
2002 Gramona “Grand Cuvee” Cava .................................................... $16.99
2001 Capcanes Costers del Gravet, Monstant ....................................... $17.99
2001 Bodegas Garanza Cyan, Crianza, Toro ......................................... $19.99
2001 Venus la Universal, Monstant ........................................................ $24.99
2001 Remondo Palacios, Propiedad, Rioja ............................................. $26.99
2001 Hacienda Monasterio, Ribero del Duero ....................................... $34.99

Fall Finds
2003 Bodegas Marco Real Garnacha, Navarra ($8.49) and 2003 Bodegas Marco Real Tempranillo, Navarra ($8.49)

The Marco Real wines are a hot new project from lovely Navarra, Spain. Packed with ripe fruit and plenty of stuffing, these two wines represent some of the best Spain has to offer in value! Robert Parker says, “A good value, Marco Real’s 2003 Garnacha (100% Grenache) displays the spicy side of this underappreciated noble varietal.” Parker gave the Tempranillo 88 points and says, “Floral, blue and black fruit, abundant texture, and a heady finish suggest it should be drunk over the next several years.”

2003 Hecula Yecla ($9.99)

90 points Robert Parker: “The 2003 Hecula, aged in equal parts tank and French wood, is produced from ancient, non-irrigated Mourvedre vines planted in pure limestone. Inky ruby/purple to the rim, with a sweet bouquet of ripe plums, figs, raspberries, and cherries, it boasts a terrific texture, enviable purity, medium to full body, and a long, seamless finish.”

Flare Espumoso de Moscatel ($10.99)

This AWESOME fizzy Moscatel has the same appeal as an Italian moscato. Lively and fresh full of white peach and allspice aromas and flavors. Lower in alcohol and not as dense as some dessert wines, it makes a great choice for fruit/cheese platters, lighter desserts, or as an afternoon sipper!

2003 Vinas del Cenuit, Venta Mazzaron, VDT de Zamora ($13.99)

90 points from Robert Parker! He says, “A superb discovery by broker Jorge Ordonez, the terrific 2003 Venta Mazzaron is a top-notch value. It offers a deep ruby/purple color as well as a sweet perfume of blackberries, cherries, smoke, licorice, and earth. Medium-bodied and elegant, with wonderful sweetness, plush tannin, and a long, pure finish, it will drink well for 2-3 years.” —Anne Pickett

La Tour St. Martin

Bertrand Minchin wants to make the best wine in Menetou-Salon, an appellation that has long lived in the shadow of the more famous Sancerre. For 10 years now he has been honing his craft and working in the vineyards to achieve that goal. The vineyards of Menetou-Salon lie about 30 kilometers southwest of Sancerre and cover around 350 hectares, a mere one-seventh of the size of Sancerre. The soils are largely the same as in Pouilly and Sancerre a mix of limestone and clay though darker and richer and the climate is very similar. The Domaine La Tour St. Martin is composed of 8 hectares of sauvignon blanc and 7 of pinot noir. There is no pesticides or herbicides used and all grapes are hand harvested. The wines are vinified in stainless steel at lower temperatures to capture freshness and vitality.

The 2004 La Tour St. Martin Menetou Salon Blanc ($14.99) is vibrant and bright with great cut and minerality and a zesty tanginess that invites another sip. There is hardly a better Sauvignon in the store right now for this price. Drink it over the next 5 years. The 2004 La Tour St. Martin Menetou Salon Rouge ($14.99) is 100% pinot noir, and real pinot at that!! Though I must tell you that if you are looking for something like what is made here in the states with color closer to syrah your money is better spent elsewhere. This is elegant and medium bodied with delicate flavors of earth and tea leaves with hints of sweet plums and woodruff. The color is on the lighter side, but this does not lack for intensity, and the purity and focus of flavor is admirable for such a “little” wine. Drink over the next 7-8 years. Cheers! —Jeff Vierra
**We have an extensive selection of outstanding Alsace and Loire wines, the following is a sampling of our complete inventory, which you can view at www.klwines.com.**

### Alsace

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Charles Baur Cremant d’Alsace</td>
<td>$14.99</td>
</tr>
</tbody>
</table>

An elegant and rich sparkler with a fine bead and fruity nose, perfect for parties or as a refreshing aperitif!!

- **2002 Charles Baur Gewürztraminer GC Pfersigberg** $19.99

Very classy, lots of soil character. Properly dry, full of vibrant, refreshing acidity, never cloying, yet still pungently spicy.

- **2002 Charles Baur Pinot Blanc** $10.99
- **2003 Domaine Weinbach Pinot Blanc** $23.99
- **2003 Domaine Weinbach Riesling Cuvee Theo** $32.99
- **2003 Becker Muscat Grand Cru Froehn** $17.99
- **2002 Becker Riesling Grand Cru Froehn** $18.99
- **2000 Marcel Deiss Gruenspiel de Bergheim** $55.99

### Loire

- François Pinon Vouvray Pétillant Brut $13.99

### It’s All Here

I’m not sure about you, but I am growing increasingly tired of wines that are over done. Everyday someone brings in a new wine that lacks personality, purity and charm. Is this “the new way” of wine making? I don’t understand it! When I decide to spend my hard-earned money on a bottle of wine I think I owe it to myself to have something with a few simple, basic characteristics to it. How about being able to smell the pure, clean aromatics even before sticking your nose into the glass? Or how about swishing it around your mouth and not having the first thought that pops into your head be, ahh butter. Rich, creamy butter! I know this may sound nuts, but how about having something that complements the food you are having, instead of completely rolling over it? BALANCE PEOPLE, that’s what I want!!! Don’t think, not for one second, that you need to spend an arm and a leg to enjoy, what I like to call, the complete experience! Just to scare you, I’ll tell you about an “expensive” one. The 2002 Malat Grüner Veltliner Dreigarten ($14.99), with its exotic aromatics of candied apricots and subtle, spicy, tobacco nuances you’ll be intrigued to find out what else is going on. Like its steady acidity that carries, along with it, a tangy, juicy minerality centered by a core of fruit that continues to linger, like a fond childhood memory. If you feel more comfortable with a name that is easy to say, try the Turk, that’s right, Turk. The 2003 Türk Grüner Veltliner “Vom Urgentein” ($12.99) exudes white and pink floral aromatics that have been somehow been dusted with a magical spice dust. With the weight of the 2003 vintage, and a heart of telling terroir and just enough acidity to make your mouth feel the need for more, you put your glass down and think to yourself... hey, that’s good! While we’re getting wacky, how about I low ball you with another little gem? Something that shines with strength and personality, a bit of a sharp, full-bodied edge, carried out with a crystalline fruit presence that goes and goes and…. I must admit, when I first shoved my nose into the 2002 Weingut Ehmoser Grüner Veltliner Hohenberg ($11.99), I said to myself, very quietly of course, if I ever came across a woman that smells like this I would do whatever it takes to make her mine. I’ll keep you posted.

—Eric Story

### The 15th Page Man: 2004 German Pre Arrivals

We are now offering the bulk of our Pre Arrival German wines on the web and in our stores. The wines are expected to arrive in mid to late November. The sheer number of wines prevents me from telling you about them in this forum, so please go to www.klwines.com to view detailed notes on all the wines.

This vintage is a welcome return to something altogether more typical from Germany. And for those of you who were hesitant to buy 2003s, this is your vintage. 2004 is a great vintage in the lower Pridikats with real Kabinett wines and Spätlese that are not too rich or heavy. The acid levels this year are higher, and the wines taste more racy and brilliant with ripe flavors that are not so exotic as in 2003… more in the apple, stone-fruit range this time around. There are many wines worth your attention this vintage. The following should not be missed!!

- **2004 Carl Schmitt-Wagner Longuicher Maximiner Herrenberg Kabinett** ($18.99)

From wines over 100 years old planted on their own roots in an impossibly steep site, this is one fine Kabinett with a sage almost minty aromatic note and a lusty vitality that is deeply satisfying. This wine is as good as any other in the Mosel this year so don’t miss it.

In the Rheingau there were very many successful wines but by far the two standouts and possible masterpieces were the 2004 Spreitzer Oestricher Lenchen Spätlese “303” ($42.99) and the 2004 Josef Leitz Rüdesheimer Berg Schlossberg Spätlese ($39.99). These are, in my opinion, perfect expressions of Rieslingness. The 303 is a dancing array of beauty, impossibly complex and touched with smells apples and fine orange tea. Leitz’s Schlossberg, made from botrytised grapes, is a bit more stern and vigorous with all the power you expect from Schlossberg, yet this has a gloss of fruit that sits like porcelain on the skeleton of this beast that makes it all the more intriguing. There is no point in saying anything about Donnhoff or Muller Catoir. You know they are great, and you should buy as much as you can find. Now go drink Riesling and be happy!

—Jeff Vierra
**Trick or Treat or Both**

I must say that I deeply resent the image of my beloved San Francisco Bay Area. We are not kookie hippy yuppy Chardonnay drinkers, nor are we all straight gay computer chipped on the shoulder left wing artiste foodies. Yeah, so what if there is a guy named Ray selling a ten-thousand pound meteorite for two-hundred-thousand bucks in the local classifieds? So what if tie dyed cell phonies sell whole companies over non-fat decaf mochas or glasses of oak laced with wine? Dykes on bikes? Body builder governors? Grateful Dead tributes? So what? Truth is, we are hard workin’ roll-up-the-sleeves country folk. So much for stereotypes.

Excuse me, I ordered my triple half-decaf crappacino with free-range milk…

---

**Monster Cellar Lands at K&L**

Biggest buy-in ever of old, unearthed wines results in mammoth dust bunnies hopping amok at this venerable Bay Area retailer.

Well, not as big as that meteorite (Offer 150 thou, and you could pretty much steal it for that), but pretty darn big. 350 cases, impeccably stored.

Cases upon cases of Bordeaux:

1988 - Margaux, Mouton-Rothschild, Palmer, Pichon-Lalande, Talbot, Vieux-Château-Certan;
1989 - Margaux, Montrose, Mouton, Palmer, Pape Clement, Pavie, Pichon-Baron, Pichon-Lalande;
1990 - Same suspects. I have ’82s, ’83s, ’85s and ’86s, too.

How about some older Italian wines? How about 100 cases of Barolo, Barbaresco, (oh, I AM a big shot, aren’t I) Brunello and Super Tuscan from 1982, ’85, ’88 and ’90, priced to sell? Not good enough, you say…

O.K. Here’s the deal: I’ll throw in 30 cases of Sauternes from ’83, ’86 and ’88, raise it 45 cases of Rhônes from ’83, ’85, ’88 and ’90 and top it off with 20 boxes of California gems.

Yes, that’s all. First guy to ask for old Hungarian Gewürz gets the raspberry…

The Joe Z “It’s All About Me” Blog

Here is what’s going on in my life, like you give a rip…

I am up for Buyer Of The Year for procuring four ’50s-style diner chairs for a case of rosé. Thanks Heather and Elisabeth…

I am the proud owner if a 1971 Mercedes 280 Sedan, low and slow. Came with an 8 track tape deck, no extra charge.Oops, no brakes! Extra charge…

I came this close! To winning a Beatles trivia contest, but calculating Ringo’s nose length in meters did me in…

The meteorite sold. Turns out there was a weeping Virgin Mary on the starboard side and fossilized evidence of intelligent life on Earth…I mean Mars.

—Joe Zugelder

---

**Jim’s October Gems**

As Chris, Anderson and I did our evening walk (August 29th), I felt Autumn in the air for the sixth consecutive day, which means that we have had only about six weeks of summer this year. We are still four to six weeks away from the possibility of seeing any serious amount of grapes for this harvest. “I just had veraison (color-set) several weeks ago,” as one of my Napa Valley grower buddies told me last week. To add to that, the crop size will be way down due to all the rain and cold we had throughout spring and into the beginning of summer. It makes me thankful that we dropped all our crop on our three-year old vineyard this year in the Anderson Valley; we would had taken that crop into November to get it ripe, which would have been a disaster.

Our Loire Valley wine buyer and one of my vineyard-business partners, Jeff Vierra, came to me recently and asked me what I thought of the wines from Domaine La Tour Saint-Martin, which he had directly imported to K&L from the Loire Valley. I told him that I thought they were stunning wines, perfect examples of the best from that commune, and that I would be honored to write them up in this column, if he would allow me. The 2004 Domaine La Tour Saint-Martin Menetou Salon Blanc ($14.99) will rival many single-vineyard, grand cru productions from Sancerre. This is sauvignon in its purest form. Clean, crisp, mouthwatering, with tons of acid structure, no oak (thank you), a lovely tangy finish with lime tones and minerality that carries over to the finish. This will be one of our house whites. Eby says you will not hear her purring if you do not buy a case of this wonderful gem. You need to keep the skin on your wonderful hands, for her eyes become dilated and her claws come out when she becomes agitated.

The 2004 Domaine La Tour Saint-Martin Menetou Salon Rouge ($14.99) offers not only value, but is also a pinot noir that will rival many mid-range priced Burgundies. Medium ruby/red in color, the opulent nose offers loads of fresh strawberry to bright cherry notes with undertones of minerality. Medium-full in body, this gem is balanced, yet bright and pretty. Try it with salmon or chicken; it will be a perfect match.

---

We have two new Kalinda wines that have just recently arrived, and they are incredible values. First, there is the 2004 Kalinda Sonoma County Chardonnay ($9.99) that is an almost equal blend of barrel fermented, full malo-lactic Russian River Valley fruit and a cold fermented, stainless steel Alexander Valley source. This gem is lush and creamy, yet bright with tons of white peach to nectarine-like fruit flavors, excellent acid structure, and a clean, crisp, refreshing finish. This will be our other house white for the month.

Our other house red for the month will be the 2003 Kalinda Willamette Valley Pinot Noir ($14.99). This is an incredibly exciting wine to me in that it was made for us by a Willamette Valley winemaker with French Burgundian origins at their Oregon facility. Medium-deep ruby in color, the nose offers tons of rose petals, strawberries, and blueberry with hints of game, yet rounded by soft silky tannins and supported by just a touch of cedarly French oak. This will drink now and for four to five years. This is the style of pinot that I can only hope will come off our vineyard up North.

Some of the 2002 lesser growths are showing amazing forwardness. The 2002 Château Haut-Nadeau Bordeaux Superior ($10.99) has a lovely aroma of blackberry fruit flavors that are balanced, broad and focused, with soft tannins and moderate complexity, and just a joy to drink now and for the next three to five years. Anderson told me to tell you that you need a few cases in your collection to take care of your needs for that period of time.

If you have any questions regarding this month’s selections, you can email me at jimbarr@klwines.com.

—Jim, Anderson and Eby.
### Champagne/Sparkling Wine

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fleury &quot;Carte Rouge&quot; Brut</td>
<td>$22.99</td>
</tr>
<tr>
<td>Marguet-Bonnerave &quot;Cuvee Reserve&quot;</td>
<td>$24.99</td>
</tr>
<tr>
<td>Michel Dervin Brut</td>
<td>$24.99</td>
</tr>
<tr>
<td>Franck Bonville Brut Selection Blanc de Blancs</td>
<td>$24.99</td>
</tr>
<tr>
<td>Ariston Brut Rosé</td>
<td>$25.99</td>
</tr>
<tr>
<td>Marguet-Bonnerave Brut Rosé-Fantastic!</td>
<td>$25.99</td>
</tr>
<tr>
<td>Launois &quot;Sable&quot; Brut Blanc de Blanc</td>
<td>$25.99</td>
</tr>
<tr>
<td>Launois &quot;Cuvee Reserve&quot; Brut Blanc de Blanc</td>
<td>$25.99</td>
</tr>
<tr>
<td>Laurent Perrier Brut</td>
<td>$27.99</td>
</tr>
<tr>
<td>Tarlant Brut Reserve</td>
<td>$26.99</td>
</tr>
<tr>
<td>Tarlant Brut Zero-Our d'inst.</td>
<td>$26.99</td>
</tr>
<tr>
<td>De Meric Sous Bois Brut (1.5L $56.99)</td>
<td>$27.99</td>
</tr>
<tr>
<td>Philippe Gonet Brut Reserve Champagne</td>
<td>$27.99</td>
</tr>
<tr>
<td>1998 Franck Bonville Brut Millesime Blanc de Blanc</td>
<td>$28.99</td>
</tr>
<tr>
<td>Louis Roederer Brut-One of Clyde's favorites</td>
<td>$34.99</td>
</tr>
<tr>
<td>1998 Launois Brut de Blanc</td>
<td>$29.99</td>
</tr>
<tr>
<td>1998 Ariston Vintage Brut</td>
<td>$29.99</td>
</tr>
<tr>
<td>Leclerc Briant &quot;Les Chèvres Pierreuses&quot; Brut</td>
<td>$29.99</td>
</tr>
<tr>
<td>Leclerc Briant &quot;Les Crayères&quot; Brut</td>
<td>$29.99</td>
</tr>
<tr>
<td>Leclerc Briant &quot;Clos des Champions&quot;</td>
<td>$29.99</td>
</tr>
<tr>
<td>1999 Leclerc Briant Cuvee Rubis Brut Rosé</td>
<td>$29.99</td>
</tr>
<tr>
<td>1999 Michel Dervin Vintage Brut Champagne</td>
<td>$29.99</td>
</tr>
<tr>
<td>1996 Franck Bonville Brut Millesime Blanc de Blanc</td>
<td>$32.99</td>
</tr>
<tr>
<td>Ariston Aspasie Brut Prestige</td>
<td>$34.99</td>
</tr>
<tr>
<td>Philippe Gonet Brut Roy Soleil Blanc de Blancs</td>
<td>$39.99</td>
</tr>
<tr>
<td>Lallement Brut</td>
<td>$39.99</td>
</tr>
<tr>
<td>1996 Laurent Perrier Brut</td>
<td>$39.99</td>
</tr>
<tr>
<td>Rene Collard Brut Carte d’Or</td>
<td>$39.99</td>
</tr>
<tr>
<td>Rene Collard Ultra Brut “Ultime”</td>
<td>$39.99</td>
</tr>
<tr>
<td>Fleury “Carte Rouge” Brut</td>
<td>$39.99</td>
</tr>
<tr>
<td>René Geoffroy Brut Rosé</td>
<td>$39.99</td>
</tr>
<tr>
<td>Fleury Brut Rosé</td>
<td>$39.99</td>
</tr>
<tr>
<td>Laurent-Perrier Brut Rosé (1.5L $110.00)</td>
<td>$49.99</td>
</tr>
<tr>
<td>Lallement Brut Réserve</td>
<td>$49.99</td>
</tr>
<tr>
<td>Franck Bonville Cuvee Belles Voyes</td>
<td>$59.99</td>
</tr>
<tr>
<td>Billecart-Salmon Rosé</td>
<td>$64.99</td>
</tr>
</tbody>
</table>

* A K&B favorite.

### You Go, Girl!

This month I am very pleased to present to you an exciting new domaine located in the Roussillon. Domaine du Roc des Anges is a small property of 13 hectares. It was created in February 2001 by 23-year-old Marjorie Gallet who grew up near Cote Rotie. Gallet earned her degree at Montpellier and did apprenticeships with vigneron legends Yves Cuilleron, Pierre Gaillard and Domaune Gauby in the Roussillon. The vineyards at Roc des Anges are worked manually and no chemicals are used. The grapes are harvested by hand and then pressed into a wooden vertical basket press. I think you will discover that Marjorie’s efforts exhibit a length and elegance not often found in wines from the region. Both wines are two more stellar examples among the many high-quality, low-price wines coming out of the Languedoc-Roussillon these days.

**Champagne’s Great is Not for Everyone!**

Mr. Rene Collard is a grower who is respected like no other within Champagne. His wines have never been exported until a few years ago. Two years ago I was able to purchase a small amount, which sold out almost instantly, last year a bit more, and this year I was given the opportunity to buy again. His estate is under 7 hectares (17.5 acres) total, about 90% meunier and 10% chardonnay. He has the good fortune of having an amazing cellar that is 25 feet deep at its shallowest and 75 feet deep at the far end. Here the wines that are now on offer have rested, at a perfect 8.5 degrees Celsius since they were made. All of the wines were fermented in 2/3 old, large foudres and 1/3 enamel vats without malolactic fermentation. They have all spent a very, very long time on the lees. Although Mr. Collard does not keep exact records of the disgorgement times, most of the wines in this offering were disgorged to order three months ago. Please be warned: These Champagnes are wines with a very big personality! Some palates will find them unusual, as Mr. Collards Champagne has twice the concentration of any other. Here are short descriptions:

**Rene Collard Ultra Brut “Ultime” ($39.99)**

No dosage is added to this Champagne, which is 100% 1995 but not labeled as a vintage because the paperwork was not done to register it in time. This is the most conventional Champagne of the bunch, and has a wonderful creamy mid-palate that makes an excellent foil for the zesty pear and apple fruit and mineral finish.

**Rene Collard Brut Carte d’Or ($39.99)**

This wine is based on the 1992 harvest and is almost exclusively meunier. It is a rich, toasty mouthful with more wine in it than ought to fit in a 75ml bottle.

**1990 Rene Collard Cuvee Reservee Millesime ($49.99)**

90% meunier and 10% chardonnay. Vibrant and ultra focused, this wine is an extremely young 15... It has flavors of peach and a firm minerality to balance out the fruit. I think this will be at its best in another 10-20 years, but I did not rush to cut the cork back in it! This is the youngest 1990 there is.

**1985 Rene Collard Cuvee Reservee Millesime ($59.99)**

Again about 90% Meunier and 10% Chardonnay. 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! This wine has the most flexibility of the bunch; it is starting to drink well now, but will keep as long as most of us who are old enough to buy it will live...

Please give these wines a chance to rest (I would recommend a minimum of one month). They are due to arrive in the middle of October. A toast to you!

—Gary Westby

2004 Cotes du Roussillon Domaine du Roc des Anges “Segna de Cor” ($13.99)

Gallet’s 2004 Segna de Cor (Roc & Anges spelled backward) is composed of younger vines of mostly grenache and syrah grown on shallow schistous soils. This wine is rich and deep with a silkiness and elegance that makes it so memorable. The funny thing is, Marjorie’s entry-level wine is longer, finer and deeper than most other estates’ regular cuvées! The 2003 Cotes du Roussillon Domaine du Roc des Anges “Vieilles Vignes” ($19.99) is composed of 40% carignan, 40% Grenache and 20% Syrah. The average vine age for this cuvee is around 70 years! The resulting wine is rich and a bit deeper than its little sister, with notes of black cherry, cassis and lavender. On the finish it exhibits a phenomenal pulverized rock kind of minerality, which sets this beauty apart from the rest!

—Mulan Chan
**White Burgundy**

2003 Bourgogne Cotes d’Auxerre Rosé, Domaine Goisot .......$9.99  
2002 Bourgogne Aligoté V.V., Domaine Goisot ....................$10.99  
2003 Chablis, Domaine Anne & Arnaud Goisot .................$11.99  
2002 St-Veran, Domaine de la Croix Senaillet ....................$14.99

This is a staff and customer favorite. And it is now at an even better price!

2002 Bourgogne Chardonnay, Domaine Marc Jomain ............$15.99  
2002 Marsannay Rosé, Domaine Joseph Roty .....................$15.99  
2002 Rully Blanc, Joseph Drouhin ......................................$15.99  
2003 Bourgogne Chardonnay, Domaine Jomain ....................$15.99  
2003 Bourgogne Chardonnay, Signature, Champy ..................$16.99

From Puligny, Meursault and Rully, with bright minerality and gentle toastiness.

2003 Pouilly-Fuisse, Domaine des Nembrets, Denis Barraud $16.99

Concentrated, rich and mineral-driven. Extremely lovely wine at a great price.

2004 Bourgogne Blanc, Femelettes, Chavy-Chouet ..............$16.99  
2002 Bourgogne Blanc, Domaine Pierre Morey ..................$18.99  
2002 Chablis, Domaine Long Depauqit ..............................$18.99  
2002 Bourgogne Aligoté, Domaine Ramonet .......................$21.99  

Burghound Key Buy: “Perfumed white flower & lovely peach and pear notes.”

2002 St-Aubin, “Murgers Dent de Chien,” 1er Cru, Champy ..$29.99

The vineyard next to Puligny Champs Gain. Concentrated and mineral-driven.

2002 St-Aubin, “Charmois,” 1er Cru, Marc Colin ..................$29.99

The Charmois is next to Chassagne-Montrachet and is rich and creamy, while the Dents de Chien is next to Puligny-Montrachet 1er Cru, and shows more minerality and a bit more angularity, while still showing the rich character of 2003.

2002 Chassagne-Montrachet, Domaine Morey-Coffinet ...........$34.99

Wonderful value in a supple Chassagne-Montrachet, complex and elegant.

2002 Morey-St-Denis Blanc, Domaine Amiot .....................$35.99  
2002 Puligny-Montrachet, “Folatières,” 1er Cru, G Chavy ......$41.99  
2002 Meursault, Santenots, Dom Marquis d’Angerville ......$41.99  
2003 Meursault, Rougets, Domaine Deux Montilles ............$44.99

Rich, concentrated and a bit nutty. Lovely focus and balance.

2002 Chassagne-Montrachet, V.V., Bernard Morey .............$46.99  
2002 Meursault, Domaine François Mikulski ....................$47.99  
2002 Meursault, Clos du Cromin, Bitouzet-Prieur ..............$49.99  
2002 Meursault, “Perrières,” 1er Cru, Joseph Drouhin ........$52.99  
2003 Chassagne-Montrachet, “Caillerets,” 1er, Marc Colin ....$54.99  
2003 Meursault, Boucheres, Deux Montilles .....................$54.99  
1996 Meursault, “Tillets,” Domaine Guy Roulot .................$59.95  
2002 Chassagne-Montrachet, “Maltoie,” 1er, M. Coutoux ....$64.99  
2002 Morey-St-Denis, “Mont Louisants” 1er, Dom Dujac ......$64.99  
2002 Meursault, “Perrières,” 1er, Bitouzet-Prieur ...............$68.99  
2000 Meursault, “Perrières,” 1er Cru, Pierre Morey .............$69.95

Lovely mineral-laden Meursault form Leflaive’s winemaker’s own domaine.

2002 Meursault, “Porozuts,” 1er Cru, F. Mikulski ...............$69.99  
2002 Nuits-St-Georges Blanc, “Clos L’Arlot,” 1er Cru, Dom L’Arlot .................................................$69.99  
2002 Meursault, “Charmes,” 1er Cru, F. Mikulski ...............$73.99  
2002 Puligny-Montrachet, “Caillerets,” 1er Cru, De Montille $94.99  
2003 Corton-Charlemagne, Grand Cru, Louis Latour ..........$119.95

95-100 points Wine Spectator!

2003 Bâtard-Montrachet, Grand Cru, Marc Colin ...............$179.95  
2003 Chevalier-Montrachet, Grand Cru, Marc Colin ..........$199.95  
2003 Le Montrachet, Grand Cru, Marc Colin ....................$375.00  
2003 Le Montrachet, Grand Cru, Louis Latour ..................$549.95

**Tasting Bar Schedule for October, 2005.**

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

**Saturday, October 1:** Bordeaux. Clyde, Ralph, Steve and Alexandre pool their opinions and bring out the latest and greatest from Bordeaux. Our continuing exploration of the 2002 vintage sails full steam ahead! Ten wines to be poured, including eight red, one white and one Sauternes. Tasting price TBA.

**Saturday, October 8:** California and Oregon Pinot Noir. Trey, Martin Reyes, and Mike Jordan pick some outstanding Pinot Noirs from the 2002 and (new release) 2003 vintage. California and Oregon will go head-to-head. Come in and find out which state you prefer! Twelve wines to be poured. Tasting price TBA.

**Saturday, October 15:** The Wines of Italy! Greg St. Clair and Mike Parres show us what’s hot from Italy. They will pick some new arrivals and some superb best buys to follow up their successes with the awesome buys that we sold in August. Ten wines to be poured. Tasting price TBA.

**Saturday, October 22:** Selections from Argentina and Chile. Anne Pickett helps to warm up the autumn air with her favorites from Argentina and Chile. She will present new selections as a follow-up to her very popular tasting last Spring. Some great bargains as well as ultra-small production cellar selections. Twelve wines to be poured. Tasting price TBA.

**Saturday, October 29:** Wines from Germany and Austria. Our annual Halloween focus upon wines from Germany and Austria. Jeff and Eric will bring us their favorite Rieslings, Grüner Veltliners and other fantastic wines that won’t scare you. Twelve wines to be poured. Tasting price TBA.

—Scott Beckerley

**K&L Staff**


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

In Phoenix: Kerri B.
### Flying Burgundy Bargains

Sometimes things in our world interact in unexpected ways. As an example, the recent financial difficulties in the airline industry have had unexpected benefits for those who love Meursault. It seems that a certain well-regarded domaine had a contract with an airline for some wonderful 2002 Meursault, for the lucky folks in first class to drink. But the airline's financial difficulties meant that the passengers paid a high price, but had to content themselves with an ordinary Mâcon, and instead we got the Meursault, at an unheard-of price! Of course, the label has a rather anonymous negociant’s name on it, since the domaine did not want to use its real name at these prices. But the 2002 **Meursault, Maison Maurice Chen**, ($19.99) is everything you expect from Meursault (but do not always get). Rich and round on the palate, but with that characteristic nuttiness and minerality that lets you know it could only be Meursault. This is the real deal, better than many I have tasted at more than twice the price. We bought a bunch, but this is a one-time deal, and if you snooze, you will definitely lose.

For your everyday drinking, we are expecting a container with our old favorite, the **Plaisir des Princes ($6.99)**. In a plentiful vintage, some vineyards in Burgundy produce more wine than they can legally sell. When they do, they declassify the overage as Vin de Table. This white Burgundy from the Mâcon falls into that category. It is actually 2004 Mâcon Villages, but the crop was large and the market soft, thanks to the weak dollar. Last time we had this wine available, it flew out the door, so it definitely qualifies as a flying bargain. À Santé.

—Keith Wollenberg

---

**Pour Votre Plaisir**

**Flying Burgundy Bargains**

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

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

Tuscany

2004 Maritima Sangiovese “4 Old Guys” .........................$7.49
2001 Castello di Monastero Chianti Classico ....................$10.95
2003 Poliziano Rosso di Montepulciano ..........................$11.95
2002 Castello di Monastero Chianti Classico ....................$13.95
2003 Teruzzi & Puthod Terre di Tufi ................................$15.99
2002 Felsina Chianti Classico ...........................................$16.99
2002 San Vincenti Chianti Classico .................................$17.99
2001 Felsina Chianti Classico Riserva “Rancia” ...............$26.99
2000 Poliziano Vino Nobile di Montepulciano “Asinone” ....$27.99

91 points Robert Parker.

1995 Felsina Vin Santo (500ml) .......................................$29.99
2000 Castello di Fonterutoli Chianti Classico .................$33.99

Montalcino

2003 Poggiarellino Rosso di Montalcino .........................$12.99
2003 La Fortuna Rosso di Montalcino .............................$17.99
2003 Baricci Rosso di Montalcino .................................$18.99
2003 Pian dell’Orino Rosso di Montalcino ....................$19.99
1999 Pian dell’Orino “Piandorino” ...................................$19.99

An outstanding Super Tuscan blend of sangiovese and merlot from the sensational 1999 vintage!

2003 La Fortuna Sant’Antimo Rosso .................................$28.99
2000 Poggiarellino Brunello .............................................$29.99

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

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

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

2000 La Fortuna ...........................................................$36.99

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

2000 Croce di Mezzo Brunello ...........................................$37.99
2000 Pian dell’Orino Brunello .........................................$39.99

The nose just explodes out of the glass, a chocolaty, plummy, spicy array of complex wild fruits that just envelop you. On the palate the wine is bold, dramatic, lots of mid palate structure, like someone with powerful, muscular shoulders, a real depth of flavor flows from the chocolaty, plummy nose to more, herb, leather, a taste of the earth but finish with more ripe, yet very focused and structured plummy fruit. (Greg St. Clair, K&L Italian buyer)

2000 Sesta di Sopra Brunello-92 points Wine Spectator ........$42.99

The nose just jumps out at you spicy, complex, wild cherry fruit, with hints of sage, leather, intriguing, seductive and inviting. On the palate the wine is broad, full-bodied and rich yet not heavy, it has an elegance, more like a lithe, muscular athlete, supple yet forceful and is full of the complex character evident in the nose yet is slightly plumper, meatier, warmer and sweeter. As the wine sits on your palate its incredible length begins to blossom, as you follow its ever

Podere Rinascimento

The boatload of Brunello di Montalcino we ordered has finally come in! These are really super wines, forward enough to drink now and they’ll age well over the next decade, one taste of these wines and you’ll love them! So we begin with the 2000 Sesta di Sopra Brunello di Montalcino ($42.99). The nose just jumps out at you: spicy, complex, wild cherry fruit with sage and leather—intriguing, seductive and inviting. On the palate the wine is broad, full-bodied and rich yet not heavy. It has an elegance and is supple yet forceful, full of the complex character evident in the nose yet is slightly plumper, meatier, warmer and sweeter. As the wine sits on your palate its incredible length begins to blossom, depositing a mineral character, iron like, focused, powerful and very, very long. 92 points Wine Spectator, the 4th highest rated Brunello of the vintage.

The nose of the 2000 Pian dell’Orino Brunello di Montalcino ($39.99) just explodes out of the glass, a chocolaty, plummy, spicy array of complex wild fruits. On the palate the wine is bold, dramatic, with lots of mid palate structure. A real depth of flavor flows from the chocolaty, plummy nose to herb, leather and earth, but the finish is more ripe, yet very focused. The wine’s powerful structure leaves a dramatic presence in the finish that lingers, wistfully.

The famous Montosoli vineyard provides the 2000 Barici “Colom-baio di Montosoli” Brunello di Montalcino ($36.99) with a tremendous pedigree. “Sweet earth,” was the first thing I wrote for this wine, that classic Montosoli nose, elegantly spicy, full of cinnamon, cardamom, anise and leather. The wine exudes a rather feminine mystique, giving then taking, hinting not demanding, leaving you with a warm, round and complete feeling on the palate. This year’s new find, the exuberantly lovabke 2000 Poggiarellino Brunello di Montalcino ($29.99), has a sweetness that emanates from the nose. Warmth, dense richness and power pumps the ripe plummy character across the palate, pleasing, warming, enriching, and filling the palate. The finish is sunny, warming, complete, balanced and lingering with more chocolatey intrigue. And no, that isn’t a misprint in the price. It is a TREMENDOUS deal!

A warm, sweet ripeness, full of dark and intense plum aromatics rise from the glass of the 2000 La Fortuna Brunello di Montalcino ($36.99) and gives you an immediate sense of density, weight and richness. The wine is so supple on the palate. Complex, chocolatey amarena (Italian wild cherry) flavors dance around your palate and come together for a long, graceful finish. And don’t forget these two fabulous Riserva, full of classic sweet leather and plum fruit: the 1999 Casisano Colombo Brunello di Montalcino Riserva ($54.99), which got 95 points and a Highly Recommended designation from the Wine Spectator, and the 1997 Casisano Colombo Brunello di Montalcino Riserva ($54.99), 92 points from the Wine Spectator.

—Greg St.Clair
ITALIAN WINES

lengthening finish seems to be depositing mineral character, iron like, focused, powerful and very, very long. (Greg St. Clair, K&L Italian buyer)

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

Piedmont

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

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

Barolo/Barbaresco

2001 Ruggeri Corsini Barolo-90 points Wine Spectator ..........$31.99
2001 Paitin di Pasquero Elia Barbaresco “Sori Paitin” ..................$32.99
2000 Ruggeri Corsini Barolo-91 points Wine Spectator ..........$32.99
I was impressed by the seductive elegance in the wines; it seemed as if a feminine touch had softened the powerful structure of the nebbiolo grape, relaxing its muscles, allowing the personality of the soil to gently state its character, coupled with the classic rose petal aromatics that make Barolo so famous. (Greg St. Clair, K&L Italian buyer)

2000 Famiglia Anselma Barolo-92 points Wine Spectator ........$43.99
2001 Paitin Barbaresco “Vecchie Vigne”-94 points Parker .........$46.99
1998 Famiglia Anselma Barolo ..............................................$47.99
2001 Marengo Barolo “Brunate” .............................................$49.95
1996 Famiglia Anselma Barolo “Adasi” ....................................$55.99
2001 Elio Grasso Barolo Gavarini “Vigna Chiniera” ...............$55.99
1997 Famiglia Anselma Barolo “Adasi” ....................................$59.99

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

NV Silvano Follador Brut Prosecco Valdobbiadene ......................$9.99
Stunning quality! An introductory price, this will be your new house sparkler!

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

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

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

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

2004 Pinot Grigio DOC Isonzo ..............................................$7.99
2004 Sauvignon DOC Isonzo ..............................................$7.99
2004 Tocai Friulano DOC Isonzo ..........................................$7.99
2004 Merlot DOC Isonzo ......................................................$7.99
2004 Chardonnay DOC Isonzo ..............................................$8.99
2003 Venc Bianco DOC Isonzo ..............................................$14.99
2002 Vencjar Rosso DOC Isonzo ............................................$19.99

Trentino-Alto Adige and Friuli

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

2003 Ermacora “Riuil” ............................................................$19.99
We like to think of this as a Super Friulian! 60% merlot, 20% refosco and 20% cabernet sauvignon aged in 1/3 new French barriques. The nose is a complex blend of chocolate with hints of vanilla and layers of spice, stone and mineral and fruits. The merlot dominates the broad palate with a sweet, warm ripeness; the cabernet and refosco fall in right behind adding spice, black pepper and pencil shavings while hints of sweet vanillin remains on the palate in a long and vibrant finish. (Greg St. Clair, K&L Italian buyer)

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

2003 Arancio Grillo Bianco ....................................................$5.99
2003 D’Angelo Agliancio “Sacravite” ......................................$10.99
2004 Mastroberardino Lacryma Christi Bianco .....................$14.99
2001 D’Angelo Agliancio del Vulture .....................................$14.99

Lombardia, Umbria, Veneto, Marches and Other

2003 Corte Rugolin Valpolicella Classico ..................................$8.99
2003 Bucci Verdicchio Classico dei Castelli di Jesi .................$17.95

October’s Picks

2002 Ruggeri Corsini Nebbiolo delle Langhe ($14.99) Wow! is all I have to say about this 100% nebbiolo! OK, I have more to say: THIS ROCKS! Once again, do not write off the 2002s. This shows classic aromatics of wet leather and flowers. The palate is full-bodied with blackberries, tar and tobacco, and spice and soft tannins on the finish. This is a great way to experiment with this grape variety.

2002 Ruggeri Corsini Barbera d’Alba “Armujan” ($17.99) I give this wine the three Rs: ripe, rich and ready! You will find lots of concentration of blackcurrants, plum and cassis, coco powder on the mid-palate and some smokiness from the oak on the finish. This wine wants a lamb stew or mature cheese.

2000 Ruggeri Corsini Barolo ($32.99) Tar and leather, that’s what you will find on the nose, and plenty of it. This elegant wine received 91 points from the Wine Spectator and 2 Glasses from Gambero Rosso, and I gave it 3 stars when Greg and I tasted this in 2004 at the winery (that’s as high as I go). Classic Barolo, it is a garnet red, showing cherries with that wet leather and lots of cloves and some vanilla from the oak. Drinks well now with a couple hours of decanting or will develop over the next 5 to ten years.

2001 Ruggeri Corsini Barolo ($31.99) So what to buy, 2000 or 2001 ?? The 2001 has wonderful aromas of flowers, anise and black cherries. More masculine then the 2000, but beautifully structured with silky tannins and high acidity. Plum and currant mingle with nutmeg and intergraded oak. Long finish, this wine will work well alongside Sunday night roast with a mushroom gravy. Salute!

—Mike Parres
There are experiences that change your life forever. Well, I am forever changed by the trip to Islay I took at the end of August. Many thanks to everyone who shared their lives with me and who were so very generous! Here is just a sampling of some of the outstanding whiskies made on this beautiful Hebridean Island. Look for my K&L Islay and Bruichladdich Academy Reports coming soon!

—Susan Purnell

Ardbeg 10-year-old Distillery Bottling .............................................$43.99
Wow! For a 10-year-old malt, this has incredible, complex flavors. Non-chill-filtered which allows the malt to retain maximum flavor and allows more body and depth of flavor. This malt is exceptionally balanced with a peaty, smoky and complex character and hints of toffee and chocolate. 46% ABV. 93 points from the Malt Advocate!

Ardbeg 9 year Gordon & MacPhail Connoisseur’s Choice..............$64.99
This is a brand of unusual single malt whiskies, distinguished by their labels, which indicate the region from which they come. Many of these whiskies are only available under the Connoisseurs Choice range. Color: Pale Straw. Nose: Creamy with medicinal notes and some malt aromas. Palate: Salty (sea tangie and driftwood), medicinal notes with some peaty flavors and hints of spices. Finish: Full bodied malt, slightly medicinal with peaty notes. Cask Type: First Fill and Refill Sherry Casks. 40% ABV.

Bowmore 12-year-old Distillery Bottling .............................................$29.99
This is a great price for one of the best bottles of Bowmore ever made! Made by Jim McEwan, loved by Jim McEwan, how can you go wrong. Very deep amber in color. The nose has a light peatiness and a touch of chocolate. It is very smooth on the palate with a nice smoky peat flavor. The finish is long and dry. Don’t miss out on this great price! 43% ABV.

Bowmore Darkest 15-year-old Distillery Bottling .........................$56.99
1985 Bowmore 19-year-old The McGibbon's Provenance ...............$89.99
Pale golden straw color. Closed fresh fruity almost weedy aromas. Rich, soft palate with undertones of seaweed, iodine, lapsang soochong tea and hints of lavender. Soft bourbon sweetness with a fabulous soft encompassing, almost delicate perfumed finish, which simply won’t quit ... WOW! Takes your socks off! Bourbon cask. 46% ABV.

Bruichladdich 10-year-old Distillery Bottling -Special Price..........$49.99
Bruichladdich 12-year-old Distillery Bottling .............................$59.99
Bruichladdich 15-year-old Distillery Bottling -Special Price...........$75.99
Bruichladdich 3D “Peat Proposal” Distillery Bottling ...................$64.99
Bruichladdich 3D Second Edition Mòine Mhòr 100 Proof ............$69.99
The Second Edition 3D Peat is known as Mòine Mhòr (mon-ya-vor, the Gaelic for ‘The Big Peat’). Jim McEwan, Master Distiller: “I wanted to give those peat fans something to really think about. Our tall-necked stills mean our whisky is never a rugged ‘in-your-face’ dram. But I wanted to surprise a few people with this. There is simply no malt like it; it’s a cross-over whisky for those that love the evocative aroma of peat, but just can’t hack the medicine.” The combination of three differently peated Bruichladdichs (light, medium and heavy) from three distinct ages, over three disparate eras of the distillery’s history, and matured in three diverse cask types, provides a surprisingly complex, and harmonious whisky. Bottled naturally, at 100 proof, this must be what Bruichladdich originally tasted like in 1881, yet none is one who tastes it, but since the original machinery is still in use today, it can’t be far off.

Bruichladdich 17-year-old Distillery Bottling .............................$119.99
Jim McEwan has created an evocative cuvee that is absolutely a liaison dangerous. After twenty years maturing in Bourbon barrels, this Laddie was coyled introduced to spicy mouvèdre wine casks from Rivesaltes on France’s Mediterranean coast. It was a flirtation, a holiday romance that was almost over before it had begun. The result of this dalliance is that the expected profound spirit shows the gentle nuances of alluring fruit flavors, with just a hint of subtle spice aromas adding to the overall multi-layered experience. Gold Medal and Best in Class at the International Wine and Spirit Competition 7/2005.

1973 Bruichladdich Vintage Distillery Bottling ...............................$309.99

1968 Bruichladdich Legacy Series Three 35-year-old...............$449.99
A steal at this price and soon to be no longer available! Matured in fresh Bourbon hogheads. Jim McEwan’s Tasting Notes: Color: Spirit safe. Body: Understated elegance. The body full and voluptuous with a softness of texture that is astonishing. Nose: the bouquet is a harmony of raspberry and strawberry creme, plus a little kirsch followed by nuances of vanilla extract, chocolate and orange. Add the sweetest oak vanilin you have ever discovered and you have an intriguing, fragrant spirit that tantalizes the olfactory senses like never before. Palate: Like sweet, smoky snowflakes melting on your tongue, succulent and soft. The sweet red fruity flavors flirt with the oaky barns and the creamy sweet vanilla, add the coastal freshness and it all makes sense. Finish: Luscious, lingering long after the fires have gone out.

1965 Bruichladdich Legacy Series Two 37-year-old...............$459.99
Jim McEwan has made this personal selection of casks dating from 1965 and has carefully vatted them together to create an exceptional limited edition. Like all Bruichladdich bottlings, this Legacy Series II is caramel free. After 37 years maturation in our shore-side warehouses, it has been bottled without chill filtering and is at natural strength. The cask is 50% American and 50% Refill sherry. The color is warm amber harvest honey gold. The luscious silky smooth supple texture caresses the palate. It’s full and focused and requires lots of aeration time. The nose has an explosion of fruit unbelievable from the spirit of this age. The aromas have melded beautifully together over the long maturation. The palate has a truly delicious liquid satin mouth feel.

Bunnahabhain 12-year-old Distillery Bottling .........................$39.99
Bunnahabhain is a mellow, delicate and highly individual malt Whisky that owes much of its character to the clear water of the Margadale spring and to the distillery’s proximity to the sea on the edge of the Sound of Islay. It is the most northern of all the Islay distilleries. The 12 year is golden in color. The nose is remarkably fresh, sweet, with hints of sea-air aroma. A lighter body malt but with good weight and usually runs about 10ppm in regards to its phenol content. The palate is very gentle, clean, with a nutty-malty sweetness. A nice full flavored finish.

Caol Ila 12-year-old Distillery Bottling ..................................$54.99
Caol Ila 18-year-old Distillery Bottling ..................................$69.99
Caol Ila 25-year-old Cask Strength Distillery Bottling ..............$194.99
Caol Ila is a medium malt, golden in color, with a warming peaty, yet sweet flavor. Very Limited! 59.4% ABV.

Lagavulin 16-year-old Distillery Bottling -Special Price ............$79.99
Lagavulin was established in 1830 and has the driest start of all single malts. Full amber in color with a dominant sherry nose. Full Bodied yet smooth. The dryness is offset by the sweetness of the sherry character. Salty notes and a huge powerful peaty finish. A connoisseur’s malt, and with consistently high marks from Michael Jackson.

Laphroaig 10-year-old Distillery Bottling -Special Price ...........$29.99
Laphroaig “Quarter Cask” Distillery Bottling .........................$54.99
Two hundred years ago, malt whisky was carried through Scotland in small casks that were easily transported on the backs of packhorses. As transportation methods improved, Scottish distillers turned to more economical larger casks, which became today’s uniform standard for maturation. Realizing that the original small cask maturation process would be an innovative way to add new character. Laphroaig Quarter Cask is handcrafted to deliver a new expression of Laphroaig’s powerful, smoky flavors with smoother, creamier and more complex notes. Initially matured in American oak bourbon barrels then transferred into new, specially produced Quarter Casks for a final seven- to eight-month period. As a result, the maturing spirit receives 30% more contact with wood than other single malts aged in larger, more commonly used barrels. The result is a single malt with the unmistakable peat smoke and a creamy, coconut-like nose with a soft sweetness, a hint of salt. Non-Chill Filtered 48% ABV.

Laphroaig 10-year-old Cask Strength, Distillery Bottling .............$59.99
Port Ellen 21-year-old The McGibbon’s Provenance ...............$189.99
Dark, rich mahogany color, with orange tints. Big, rich, Darjeeling tea. Christmas cake aromas. Equally rich palate: spice cake, toffee, smoked vanilla flavors mixed with the suggestions of oak and campfires, which coat the mouth with lingering rich smoke. Still wonderfully fresh and lively with a rich lengthly sustained subtle Islay finish. A classic dram! What a crime they closed it! Sherry cask. 46% ABV.
**Glasses**

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

- Bordeaux (6 per case) $17.49 $107.94
- Burgundy (4 per case) $17.49 $71.96
- Chardonnay (6 per case) $14.99 $89.94
- Champagne Prestige (6 per case) $16.99 $101.94
- Port (6 per case) $14.99 $89.94
- Single Malt (6 per case) $14.99 $89.94

**Many other glasses—Call for prices.**

---

**Spiegelau Glasses**

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

- Bordeaux glass (6 per case) $6.99
- Burgundy glass (6 per case) $7.99
- 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.

---

**Whisperkool Cooling Units**

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

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

The above prices include the new digital PDT thermostat.

Prices do not include shipping.

---

**Lower Prices!**

**Vinotheque Storage Cabinets**

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

- Models **Bottles** **Retail** **K&L**
  - Vinotheque 320 264 $3650 $2179
  - Vinotheque 500 368 $3975 $2489
  - Vinotheque 550 428 $4325 $2689
  - Vinotheque 700 528 $4675 $2789

**QT Models**

- Vinotheque 320 264 $4750 $2689
- Vinotheque 500 368 $5295 $3189
- Vinotheque 550 428 $6225 $3489
- Vinotheque 700 528 $6850 $3789

**Low Everyday Prices!**

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

---

**WINE OPENERS**

**Screwpull Lever Pull** $69.95

**Instapull Wine Opener** $10.99

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

---

**Redwood City Wine Storage Lockers!**

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

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

The minimum rental period is six months.

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

---

**Wine Storage Lockers in San Francisco**

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

---

**Shipping Information**

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

Please call our sales department for rate quotes:

1-800-247-5987

Local Delivery Service is also available. Please contact your local K&L. Please note, there is a 5% restocking fee for returned or cancelled orders.

---

**Order your glasses via the internet at** [www.klwines.com](http://www.klwines.com)
Save $$$ by Joining One or More of Our “Wine of the Month” Clubs

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

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

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

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

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

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

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

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

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