Bearden on Bordeaux

2003 Bordeaux Mania is upon us, but I have yet to wet my feet in this heralded vintage. What has this certified Bordeaux nut been spending his hard earned money on? 2001 Bordeaux, that's what!

The 2001 Bordeaux vintage gave us an array of tasty, balanced, well priced wines that for the most part are drinking well now, but also have enough fruit and acid to improve with cellaring. In addition, since 2001 is such a consistent vintage in terms of quality (almost as consistent as the much more expensive 2000 vintage) you can practically choose your price point and style, and buy with confidence. Add to this the fact that 2001 was a very large vintage in Bordeaux, and you will understand why here at K&L our shelves are bursting with 2001s, with more arriving everyday.

Bordeaux lovers looking for wine to drink while the blockbuster 2000s age in their cellars should not miss the tasty and well priced wines from this classic vintage. Here are five wines that I think are a great introduction to the 2001 vintage, and they won't break the bank:

2001 d’Issan, Marguax ($28.99): This 3rd growth château is known for making elegant, early-drinking, yet age-worthy wines from a blend of 70% cabernet sauvignon and 30% merlot. This is very floral on the nose with lots of cherry and raspberry in the mid palate and a lively, lingering finish. Classy, restrained and delicious.

Fête de Bordeaux Dinners

Friday Oct. 22 and Saturday Oct. 23
Bordeaux tastings with Jean Guillaume Prats of Château Cos d’Estournel.

We will taste the 2002 Cos, Lynch-Bages, Léoville-Barton, Langoa-Barton, Ormes de Pez and Marbuzet as well as older vintages from these châteaux including 1995 Lynch Bages, 1995 Léoville Barton, 1989 Cos d’Estournel and 1986 Cos d’Estournel. These 16 wines will accompany delicious five-course dinners. Friday at Spago in Palo Alto, ($175), and Saturday at the University Club in SF ($165). Coat and tie. Buy tickets on our website or in our stores. Limited to 120 people.

Spain: La Nueva Frontera

It was a long trip. (We almost circumnavigated the country.) It was a great trip, too, full of old friends and hot shot newbies. I think I ate my weight in jamon, and if there is any justice in the food world, black truffles from Spain will be imported to the U.S. likity split! The wine, Anne! What about the wine? Yes, 2001 for red Spanish wines really is all that the reviewers say. But the real revelation of this trip was how much fun the hot 2003 vintage will be.

While wine growers and makers throughout Europe were in a dead panic over the big heatwave of ’03, Spanish winemakers thought “Just another really sunny day in paradise.” First up are the great white wines of northern Spain: Rueda and Albariño from Galicia. I have never tasted a better batch of wines—fun, full of fruit with great acidity. Below are a few of my favorites. Great reds will come from several of the regions in Spain, I think the “must watch” areas for that magic combination of price/value will be Jumilla and Yecla to the south and Montsant, Navarra and Calatayud to the north. Because these regions specialize in Rhône varietals, the grapes sucked up all of that heat and turned it into high quality vino. If you want to get an idea of what’s coming, try the Castano Monastrell! In the “old friend” category, I hope you enjoy the Capcanes Mas Donis and the Castano Solanera. They are a hit with customers and reviewers alike for their rich, full-bodied character at a bargain price. Finally, the Sierra Cantabria Rioja is a silky, dreamy wine perfect for an elegant dinner party. Writing about my trip makes me want to go back. Jamon! Necesito mas Jamon!

For up-to-date inventories check our award-winning website: www.klwines.com

2003 Bordeaux Futures

Read our 16-page Vintage Report and check out pages 3 and 5 in this newsletter. Also, check out www.klwines.com.

2001 California Cabernets

Check page 10 for a list of many domestic Cabernet Sauvignons from this fantastic vintage!

Mature (and reasonably priced!) Red Burgundy

Keith Wollenberg details a few wines in his recent buy of fine red Burgundy from 1993. See page 19.
continued from page 1

2003 Naia Rueda Blanco ($9.99) This blend of 85% verdejo and 15% viura was one of the highlights of my last trip to Spain. Full of ripe citrus fruit and mineral aromas and a long crisp finish, if Didier Dagueneau made a white wine in Spain, it would taste like this gem!

2003 Nora Albariño ($12.99) The Nora knocked my socks off! From the aromas of white peach, mineral and lime to the full mouth feel and long, crisp finish, it showed the intensity and charm of the great ’03 vintage. Great with sushi or pulpo a la Gallega!

2002 Capcans Mas Donis Barrica, Montsant ($9.99) 90 points Parker: “… 80% Grenache and 20% Syrah aged 10 months in a combination of French and American oak. There are 15,000 cases of this offering which tastes like a baby Priorat. A dense purple color gives up scents of creosote, blackberries, kirsch liqueur, new saddle leather and meat. Complex, rich, and nearly too serious for a wine in this price range, this is a concentrated, heady 2002 to enjoy over the next 2-3 years.”

2003 Bodegas Castano Monastrell, Yecla ($6.99) From its splashy debut with the 2001 vintage to this new ’03 offering, the Castano Monastrell is one of my all-time favorite value reds. This 100% monastrell red is a custom cuvee made for super-importer, Eric Solomon. Big and juicy, full of ripe blackberry fruit and spice, make this wine your house red!

2002 Bodegas Castano Solanera, Yecla ($10.99) 90 points from Robert Parker! He says, “…a for-midably endowed, chunky, rich, chocolatey, melted licorice, blackberry and black currant-scented wine. A deep ruby/purple color is followed by a medium to full-bodied red with loads of texture, and a luscious mid-palate revealing notions of scorched earth and black fruits. It is a sizeable effort with extremely ripe tannin, something only old vine, late harvested Mourvedre can achieve.”

2000 Sierra Cantabria Crianza Rioja ($12.99) Made from 100% tempranillo, it is aged in American oak for 14 months. It is full of ripe black cherry fruit, vanilla oak and spice. This red is perfect for drinking now or keeping in the cellar a couple of years. The classic match for the wine would be grilled lamb chops served with piquillo peppers and onions. Buen Cata!

—Anne Pickett

continued from page 1

2001 Pagodes de Cos, St-Éstèphe ($24.99): This 2nd wine of Cos d’Estournel is soft and approachable with gobs of dark fruit in the middle and loads of crushed berries on the finish. A fresh and tasty bargain. Cos did extremely well in ’01 and it shows here. 65% cabernet sauvignon and 35% merlot.

2001 Reserve de Comtesse, Pauillac (Inquire): Could this beauty be even better than the outstanding 2000? You will find plenty of richness but undeniable elegance in this 2nd wine of 2nd growth superstar Pichon-Lalande. Lots of dark fruit and tobacco in a complex and delicious package. Packed with richness and almost chewy. Don’t miss this amazing blend of 53% cabernet sauvignon, 36% merlot and 11% cabernet franc.

2001 Domaine de Chevalier, Pessac-Léognan ($33.99): This tiny estate makes what is possibly the most elegant wine of the Graves region. Wines from this domaine are known to put on weight and richness after a few years, so this may be your bargain candidate for the cellar. With plenty of sweet cherry fruit, lots of richness and a lively, crisp finish showing length and finesse—the hallmark marks of this fabulous estate. This will age beautifully. 53% cabernet sauvignon, 30% merlot and 11% cabernet franc.

And finally what may be the best bargain in 2001 Bordeaux to date...

2001 Château d’Agassac, Haut-Médoc ($18.99): This Cru Bourgeois from the southernmost part of the Médoc near Château Lagune has been on a roll for the past few years. Very dark and full bodied with sweet plums, currants and oak on a creamy finish. I like this even better than the 2000, which made the Wine Spectator Top 100 list. 65% cabernet sauvignon and 35% merlot. 89 points Wine Spectator and a Best Buy.

—Steve Bearden
A Left Bank Guy Recommends 2001 Right Bankers

I know what you are going to say: Clyde most always recommends wines from the Médoc or Pessac-Léognan so these 2001 “Right Bank” wines must be very much to his liking. In fact, I talk Médoc, collect Médoc and drink Médoc. But sometimes I drink and collect right bank reds (I’m having a delicious 1997 Angelus tonight). And I must say I really like the 2001 Bordeaux wines from both banks. Most of the St-Emilions and Pomerols from 2001 are excellent—much better than 1999 and almost as good as 1998 and 2000. And they are priced very low compared to their 2000 counterparts. You should really try the l’Arrosée ($29.99) as this property is making a great comeback. From Pomerol try Bon Pasteur ($51.99), one of the best of the vintage. Or La Croix St. Georges ($39.99). If you really want to step up, buy a bottle of the fabulous l’Angélus ($108.99). I think it is as good (in the next 10 years) as the 2000 vintage. For everyday drinking don’t miss Mondorian at only $16.99. Sometimes a merlot-based Bordeaux is just what the doctor ordered—sweet, sexy and elegant.

—Clyde Beffa Jr

The Many Faces and Styles of Bordeaux 2003

It does not matter how many times you make the trek; every vintage we evaluate in Bordeaux is a different experience. We taste all the wines intensely, many three or four times, and we make our selections. Every year there are a few surprises and disappointments, new wines on the scene as well as continued greatness from some of the most revered places on earth for wine. The scorching vintage of ’03 provided all of the above, and the fantastic diversity of Bordeaux’s many communes really shines through. Below I’ve picked some excellent values from 2003.

This year one of the surprises was a wine from the Côtes de Castillon, Ch. Joannin Becot (Inquire). This is a big flashy merlot (75%), with loads of sweet ripe fruit that is a touch on the exotic side and blends very well with the hints of vanilla from lavish new oak. If you love merlot it does not matter if you’re a California or Australian wine lover. This wine will appeal to everyone! Owned by the Becot family who holds Ch. Beauséjour-Bécot ($44.95) in St-Emilion, which, in fact, is one of the best wines from the right bank in 2003.

Another surprise was Ch. Grand-Puy-Ducasse ($24.99). This wine has made the cut with us a few vintages over the years and has always been a big wine and little rough around the edges. In 2003 everyone agrees that it is the best GPD ever made. This value Paulliac of 60% cabernet sauvignon and 40% merlot, handled the heat and is a serious wine, very rich and powerful. It will cellar very well for many years and will be best in the 10- to 15-year range.

Ch. St-Pierre ($29.99) is owned and made in the same cellar as Ch. Gloria from St-Julien. Another serious wine, 70% cabernet sauvignon and 30% merlot, it is full of deep spicy fruit. A silky rich texture that combines with a woody backbone pulls this wine together very nicely. Give this wine 5 to 7 years to soften up, and it will be delicious.

Malartic-Lagravière is located in the heart of Léognan in the Graves appellation and makes outstanding white wine as well as red. It is an estate that is a rising star and for good reason. The estate was established on a gravelly plateau in 1803 and has undergone a complete renovation since 1997 under the ownership of the Bonnie family. It is now sure to be a source of great wine for generations to come. The 2003 Malartic-Lagravière rouge ($29.99) is a very tasty elegant wine of red cherry and raspberry fruit profiles. It is a touch herbal and will be an accessible, delicious wine early in its life.

Everything made at Ch. Lafite-Rothschild ($359.00) these days is golden. The second wine, Carruades de Lafite ($49.99) needs a few years, but the vineyard across the street, Ch. Duhat-Milon ($31.99), is just yummy, and you can taste the greatness as soon as it arrives. Plump, with perfectly ripe soft fruit, round in the mouth with lovely balance.

Let’s move on to the hollowed grounds of Ch. Pichon Longueville Comtesse de Lalande ($98.99) and Ch. Palmer ($114.99). The 65% cabernet sauvignon is very high for PCL, but of course it is still the epitome of elegance. Spicy black fruits with hints of violets, roses and coffee all complement each other in this complex wine. Palmer’s second wine, Alter Ego ($34.99) will drink lovely young as it has a striking nose of zesty young fruit with bright acidity from the merlot, which makes up 47% of the blend. In comparison, Palmer itself is 68% cabernet sauvignon (very high for Palmer). It is very deep, riper, firmer and has a strong delineation of black and reds fruits with hints of blackberry jam; and just like the second wine it has very good acidity, which insures a long life in the cellar for this superb Palmer.

Please feel free to call me with any questions or advise on the wines of Bordeaux at 1 (800) 247-5987 ext 2723 or Ralph@klwines.com. Cheers and Go Giants and Niners! —Ralph Sands

See our website www.klwines.com for tasting notes and accurate inventories.
2000 Grangeneuve, Pomerol ...........$29.99
2000 Grand-Puy-Lacoste, Pauillac..$65.99
2000 Haut-Bages-Libéral, Pauillac...$42.99
92 points Wine Spectator: “Best HBl ever. Lots of currant bush and berry aromas and flavors. Full-bodied, with compacted fruit and a silky tannin structure. Best after 2009.” (01/03)
2000 Haut-Batailley, Pauillac ........$44.99
2000 Haut-Brion, Pessac ..............$389.00
2000 La Clémence, Pomerol .........$69.99
2000 La Consolante, Pomerol ......$199.00
2000 La Fleur Maillot, Pom (375ml) $13.99
2000 La Mondotte, St-Emilion .......$359.00
2000 Lafite-Rothschild, Pauillac ...$399.99
2000 Lamothe Bergeron, Médoc ......$14.99
Outstanding value for everyday drinking.
2000 La Tour Carnet, Margaux .......$26.99
2000 Latour, Pauillac .................$499.00
2000 Léoville-Barton, St-Julien ......$139.00
2000 Léoville-Las-Cases, St-Julien.$249.00
2000 Malartic-Lagravière, Pessac ...$39.99
90-92 points from Parker.
2000 Margaux, Margaux.................$469.00
2000 Martinens, Margaux ............$21.99
91 points Wine Spectator, “Vibrant aromas of crushed berries, cherries and licorice. Full-bodied, with super well-integrated tannins and a long, caressing finish.”
2000 Meyney, St-Étèphe ...............$26.99
2000 Monbousquet, St-Emilion .....$129.00
2000 Mouton-Rothschild, Pauillac ..$399.99
2000 Ornies de Pez, St-Étèphe .....$29.99
2000 Palmer, Margaux .................$174.99
2000 Pavie, St-Emilion ...............$249.00
2000 Petrus, Pomerol .................$1699.00
2000 Pichon Baron, Pauillac .........$599.99
2000 Pichon-Lalande, Pauillac .......$149.00
2000 Pontet-Canet, Pauillac ........$54.99
93 points from the Wine Spectator: “Extremely pretty aromas of mineral, blackberry and raspberry. Full-bodied, with well-integrated tannins and a medium finish. Well-crafted red. The best Pontet-Canet ever.”
2000 Potensac, Médoc .................$19.99
2000 Poumey, Pessac .................$24.99
According to Robert Parker: "Deep ruby/purple with a delicious plum, anise, and tobacco nose, the medium-bodied, elegant 2000 possesses soft flavors, and plenty of fruit and glycerin.”
2000 Puy Arnaud, Côtes Castillon ..$18.99
2000 Réserve de Léoville-Barton ...$27.99
One of the best second wines of this fabulous vintage. As good as pagodes and Comtesse.
2000 Sociando Mallet, St-Étèphe ...$42.99
2000 Tourelles de Pichon-Baron .......Inquire
2000 Trimboulet, St-Emilion .......$19.99
2000 St-Georges, St Georges St Emil $22.99
2000 Yon Figeac, St-Emilion ........$27.99
2001 Angélus, St-Émilion ............$108.99
2001 Beausejour-Duffau, St-Emilion$49.95
2001 Branon, Pessac ....................$69.99
2001 Brillé, Médoc ......................$15.99
2001 Calon-Ségur, St-Étèphe .......$44.99
2001 Bon Pasteur, Pomerol ..........$51.99
2001 Cantemerle, Médoc .............$21.99
2001 Cheval Blanc, St-Émilion .......$219.00
2001 d’Aiguilhe, Castillon (375ml) ....$9.99
2001 Ferrand-Lartigue, St-Émilion ...$28.99
2001 Gazin, Pomerol (1.5L) ............$94.99
2001 Gigault "Viva" Cotes de Blaye ....$13.99
2001 Haut-Bailly, Pessac (1.5L) .......$59.99
2001 Haut-Bailly, Pessac .............$29.99
87-89 points, Parker. Great wine value!
2001 La Croix St Georges, St-Émil ...$39.99
2001 L’Arrosée, St-Émilion ..........$29.99
2001 Langoa-Barton (1.5L) ..........$57.99
2001 Latour or Lafite, Pauillac .......Inquire
2001 La Mondotte, St-Émilion .......$187.99
2001 Lynch Bages, Pauillac ..........Inquire
2001 Meyney, St-Étèphe ...............$19.99
2001 Pagodes de Cos, St-Étèphe ....$24.99
2001 Pety Faugers, St-Emilion ......$78.99
2001 Prieuré-Lichine, Margaux .......$25.99
2001 Roll Valentin, St-Émilion (1.5l)$89.99
2001 Smith-Haut-Lafitte, Pessac ....$41.99
2001 Vieux Ch Certan, Pomerol ...$109.99

White Bordeaux

2000 Chateau “Y” ......................$149.00
2000 Smith-Haut-Lafitte, Pessac ...$29.99
2001 Domaine de Chevalier .........$67.99
2002 Lynch-Bages Blanc ............$27.99
2002 Carbonnieux, Pessac ..........$23.99

MISC IMPORTS

Israel

2002 Yarden Mt Herman Red ............$9.99
2001 Yarden Chardonnay ..............$15.99

Hungary

1999 Oremus 5 puttonyos ............$44.99
2001 Oremus 6 Puttonyos ............$56.99

Sake

Gekkeikan “Black and Gold” Junmai$11.99
Meibo Towsyo Tsuki Junmai Ginjo ..$16.99
Taru Sake, Kikusakari ...............$22.99
Kaika “Kaseno Ichirin” Junmai Ginjo ..................$23.99
Asamurasaki Red Rice, Kikusakari ..$28.99
Wakatake Onikoroshi, Junmai Daiginjo .................$31.99
Gekkeikan “Horin” Junmai Daiginjo$31.99
Mukane “Root of Innocence” Junmai Ginjo ..................$36.99
Fukushu “Moon on the Water” ....$36.99
Kurahibiki-Daiginjo ...............$46.99
Ginga Shizuku “Droplets” Junmai....$59.99

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

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

Beausejour-Becot, St-Emilion (90-92) ...................................................... $44.99
Beausejour-Duffau, St-Emilion (89-91+) .............................................. $47.99
Bernadotte, Medoc (87-89) ................................................................. $18.99
Beychevelle, St-Julien (88-90) ............................................................... $32.99
Brane-Cantenac, Margaux (85-88) ....................................................... $34.99
Camber La Pelouse, Haut-Medoc (86-88) .............................................. $14.99
Canon-La-Gaffeliere, St-Emilion (87-89) ............................................ $49.99
Cantenemer, Medoc (86-88) ................................................................. $19.99
Carbonnieux Rouge, Pessac-Léognan ................................................. $19.99
Carbonnieux Blanc, Pessac-Léognan (90-93) ................................ $24.99
Chauvin, St-Emilion (90-92) ................................................................. $27.99
Chasse-Spleen, Moulis ......................................................................... $23.99
Chasse-Spleen, Moulis (1.5L) ............................................................... $47.99
Clauzet, St-Estephe (87-88 sleeper) ..................................................... $18.99
Clement-Pichon, Haut-Medoc ............................................................ $14.99
Clos de Oratoire, St-Emilion (88-91) ..................................................... $29.99
Cos d’Estournel, St-Estephe (95-98) .................................................... $139.99
d’Issan, Margaux (88-90+) ................................................................. $29.99
Domaine de Chevalier Rouge, Pessac-Léognan (88-90) ....................... $39.99
Domaine de Chevalier Blanc, Pessac-Léognan (94-96) ....................... $59.99
du Tertre, Margaux (90-92) ................................................................. $26.99
Ducru-Beaucaillou, St-Julien (93-95) .................................................. $104.99
Duhart-Milon, Pauillac (90-93) ........................................................... $31.99
Fombrauge, St-Emilion (90-92) ........................................................... $24.99
Gigaut “Cuvee Viva,” Blaye (87-89) ..................................................... $14.99
Goulee, Medoc (87-89) ......................................................................... $26.99
Grand-Puy-Ducasse, Pauillac (88-90 sleeper) ...................................... $24.99
Grand-Puy-Lacoste, Pauillac (91-94) ................................................... $43.99
Gruaud-Larose, St-Julien (86-88?) ....................................................... $44.99
Haut-Marbuzet, St-Estephe (89-91) ..................................................... $33.99
Haut-Bages-Liberal, Pauillac .............................................................. $25.99
Haut-Bailly, Pessac-Léognan (87-89) .................................................. $37.99
Haut Brion, Pessac (95-98) ................................................................. $289.99
La Coussoupe, St-Emilion (90-92) ...................................................... $45.99
La Fleur de Bourd, Lalande-de-Pomerol (88-91) ................................ $31.99
La Gomerie, St-Emilion (91-94) ........................................................... $72.99
La Lagune, Medoc (88-90) ................................................................. $32.99
Lafon-Rochet, St-Estephe (89-91) ....................................................... $26.99
Lafite-Rothschild, Pauillac (98-100) ................................................... $359.00
Latour, Pauillac (98-100) ................................................................. $379.99
Lagrange, St-Julien (89-91) ................................................................. $29.99
Langoa-Barton, St-Julien (88-90) ....................................................... $35.99
Lascombes, Margaux (91-93) ............................................................ $36.95
Léoville-Las-Cases, St-Julien (94-96+) ................................................ $169.99
Léoville-Poyferré, St-Julien (94-96) ...................................................... $35.99
Les Carmes Haut-Brion, Pessac-Léognan (88-91) ................................ $44.99
Les Forts de Latour, Pauillac (91-93) .................................................. $49.99
Lynch-Bages, Pauillac (88-90) ........................................................... $54.99
Malaric-Lagraviere, Pessac-Léognan (88-91) ................................ $29.99
Malescot St-Exupéry, Margaux (90-93) .............................................. $34.99
Margaux, Margaux (96-100) ............................................................... $369.99
Monbousquet Rouge, St-Emilion (90-92) .......................................... $29.99
Mouton-Rothschild, Pauillac (95-98) ................................................ $259.99
Nenin, Pomerol (87-89) ................................................................. $36.99
Pagodes de Cos, St-Estephe .............................................................. $29.99
Palmer, Margaux (88-91) ................................................................. $114.99
Pape-Clément Rouge, Pessac (92-94) ............................................... $76.99
Pavie, St-Emilion (96-100) ................................................................. $Inquire
Pedesclaux, Pauillac ........................................................ ............... $19.99
Phelan-Segur, St-Estephe (87-89) ................................................... $26.99
Pichon-Lalande, Pauillac (93-95) ....................................................... $98.99
Pontet-Canet, Pauillac (92-94+) ....................................................... $51.99
Potensac, Medoc (88-90) ................................................................. $19.99
Poujeaux, Moulis (88-90 sleeper) ..................................................... $22.99
Rausan-Segla, Margaux (88-90) ....................................................... $49.99
Reignac, Bordeaux Superior ............................................................ $23.99
Roc de Cambes, Cote Bourg ............................................................ $24.99
Rouget, Pomerol (87-90 sleeper) ....................................................... $28.99
Sociando-Mallet, Medoc (91-94) ....................................................... $39.99
St. Pierre, St-Julien (90-92) ............................................................... $29.99
Talbot, St-Julien (88-90) ................................................................. $32.99
Troplong-Mondot, St-Emilion (90-92+) ............................................ $39.99

Sauveterres: voluptuous like the 1990s

Climens, Barsac (375ml $37.99) ....................................................... $74.99
Coutet, Sauternes (93-96) (375ml $18.49) ........................................... $34.95
Doisy-Vedrines, Sauternes (89-92) (375ml $14.99) ......................... $29.99
Guiraud, Sauternes (90-93) (375ml $21.99) ........................................ $41.99
Lafaurie-Peyraguey, Sauternes (89-93) (375ml $19.99) ................... $39.99
Rayne-Vigneau, Sauternes (86-89) (375ml $16.99) ......................... $32.99
Sigalas Rabaud, Sauternes (90-93) (375ml $16.99) ......................... $33.99
Suduiraut, Sauternes (89-93) (375ml $23.99) ................................... $45.99

2002 BORDEAUX FUTURES

Carruades de Lafite, Pauillac ............................................................ $34.99
Cos d’Estournel, St-Estephe ............................................................. $99.99
Ducru-Beaucaillou, St-Julien (1.5L $86.99) ........................................... $42.99
Gruaud-Larose, St-Julien ................................................................ $29.99
Haut-Bailly, Pessac-Léognan ............................................................ $31.99
Lafite-Rothschild, Pauillac ............................................................... $149.99
Langoa-Barton, St-Julien (1.5L $53.99) .............................................. $27.99
Latour-Martillac, Pessac ................................................................. $18.99
Latour, Pauillac ............................................................................... $179.99
L’Eglise Clinet, Pomerol (1.5L $159.99) ................................................ $89.99
Léoville-Barton, St-Julien ................................................................. $37.97
Les Forts de Latour, Pauillac ............................................................ $49.99
L’Evangile, Pomerol ......................................................................... $98.99
Lynch-Bages, Pauillac ................................................................. $39.99
Malescot St-Exupéry, Margaux ........................................................ $28.99
Margaux, Margaux ........................................................................ $119.99
Margaux, Margaux (1.5L) ............................................................... $219.99
Pape-Clément, Graves ................................................................. $49.99
Pavillon Rouge, Margaux (1.5L $55.99) ........................................... $27.99
Pichon-Lalande, Pauillac ................................................................. $58.99
Pichon-Baron, Pauillac (1.5L $79.99) ................................................ $42.99
Pontet-Canet, Pauillac ................................................................. $29.99

Sauveterres

Climens, Barsac (375ml $24.99) ........................................................ $49.99
Doisy-Vedrines, Sauternes (375ml $12.99) ....................................... $22.99
Rieussec, Sauternes (375ml $20.99) ................................................ $39.99
Suduiraut, Sauternes (375ml $18.99) .............................................. $37.99

Our 1999, 2000, 2001 and 2002 Bordeaux tasting notes are listed at www.klwines.com
Old & Rare Imports 1966-1998

We specialize in old and rare wines, and the following pages contain a sampling of our stock. The number after the wine indicates how many bottles were available on August 1, 2004. Check our website for up-to-date inventories. All old wine sales are final. Call us if you have wines for sale that have been properly stored.

**PRICE**

1966 Haut-Brion, Pessac $299.00
1966 Lafite-Rothschild $249.00
1966 Léoville-Las-Cases $169.00
1966 Margaux, Margaux $249.00
1970 Cos d’Estournel (1.5L) $299.00
1970 Gruaud-Larose, St-Julien $64.99
1970 Haut-Brion, Pessac $299.00
1970 Latour, Pauillac (1.5L) $529.00
1970 Lafite-Rothschild $249.00
1970 Léoville-Barton, St-Julien $139.00
1970 Léoville-Las-Cases $149.99
1971 Cos d’Estournel $89.99
1975 Cos d’Estournel $119.99
1975 Pichon-Lalande (1.5L) $319.00
1981 Ausone, St-Emilion $99.95
1982 Trotanoy, Pomerol $269.00
1983 L’Evangile, Pomerol $139.00
1986 Cheval Blanc, St-Julien $199.00
1986 Cos d’Estournel $149.99
1986 Haut Brion, Pessac $219.00
93 points from Parker: “The 1986 Haut-Brion, which I thought should be fully mature by now, remains a backward, highly concentrated, powerful wine with more noticeable tannin than most top vintages. The wine does possess a tell-tale smoky tobacco and sweet black currant-scented nose, in addition to subtle new oak and minerals scents.”
1986 Grand-Puy-Lacoste (1.5L) $189.99
Michael Broadbent: “An impressive ’86, in fact one of the best if you are prepared to wait for this sinewy wine to mature. An exciting wine...”
1986 Lafon-Rochet, St-Éstephe $59.99
Robert Parker 88 points: “...has turned out to be one of the estate’s best wines made during the eighties. Deep ruby/purple, with full-intensity, smoky, spicy, rich, curranty bouquet, this full-bodied, powerful wine will handsomely repay those who have the patience to cellar it for at least a decade. Anticipated maturity: Now-2015.”
1986 Margaux, Margaux $269.00
1986 Mouton-Rothschild $429.00
1988 Latour, Pauillac $259.00
Robert Parker 91 points: “The best showing yet for a wine from this under-rated vintage. A bouquet of melted tar, plums, black currants, cedar, and underbrush is followed by a sweet entry, with medium to full body, excellent ripeness, and mature tannin. It is a classic, elegant Latour... Anticipated maturity: now-2025.”
1988 Mouton-Rothschild $199.00
1988 Rausan-Segla, Margaux $79.99
1989 Beausejour-Duffau (1.5L) $219.00
88 points Robert Parker: “This spicy, tannic, medium to full-bodied 1989 is promising...The 1989 requires 2-3 additional years of bottle age, it will last as long as the 1990.”
1989 Calon-Ségur, St-Éstephe $79.99
1989 Gruaud-Larose, St-Julien $64.99
1989 La Louviere, Pessac $69.99
Their best ever! Spectacular value.
1989 Lafite-Rothschild, Pauillac $199.99
1989 Latour, Pauillac (1.5L) $529.00
1989 Léoville-Barton, St-Julien $139.00
1989 Léoville-Las-Cases $149.99
91 points Robert Parker: “...It is built more along the lines of the classy, elegant 1985 than the blockbuster 1982 and 1986. The wine is still youthful, with no amber at the edge of its healthy deep ruby/purple color...”
1990 Ch. Palmer from the property. Very Limited.
1970 Château Palmer, Margaux $299.99
95 points Parker: “Not yet fully mature, the 1970 Palmer is one of the great wines of the vintages. While approachable, it will benefit from another 3-5 years of cellaring, and will keep through the first 10-15 years of the next century.”
1975 Château Palmer, Margaux $149.00
90 points Parker: “The 1975 Palmer has consistently been one of the top wines of the vintages.”
1982 Château Palmer, Margaux $199.00
92 points from the Wine Spectator.
1985 Château Palmer, Margaux $159.99
**** Broadbent: Right good stuff, combination of classic styling and rich, ripe fruit.
1990 Château Palmer, Margaux $179.99
92 points Wine Spectator: “A beauty. Seductive, with currant, berry, tobacco, cedar and flowers on the nose. Full-bodied, with silky tannins and a long, caramelly finish. A joyous Palmer—Drink now through 2010.”
1990 Margaux, Margaux $499.00
1993 Léoville-Las-Cases $64.99
90 points Robert Parker.
1993 Léoville-Barton, St-Julien $39.99
Fabulous value. Aromas of cigar box, currants and spice occupy the nose. Very balanced.
1993 Margaux, Margaux $199.00
1994 Clos du Marquis, St-Julien $29.99
88 points Robert Parker: “...not to be missed in the 1993-95 vintages. This deep ruby/purple-colored wine reveals the sweet, pure currant fruit of Léoville-Las-Cases, good freshness, medium body, low acidity, and no astringency or harshness in the lush finish. It should drink well for 10-12 years.”
1994 Haut-Batailley, Pauillac $24.99
Lovely wine—plenty of stuffin. Lingering finish.
1994 Mouton-Rothschild $129.00
1994 Pichon-Baron, Pauillac $34.99
Robert Parker: “Sweet, smoky, cassis-scented nose, supple, round tannin...Excellent richness...”
Sauternes
1953 Doisy Daëne, Barsac $199.00
1985 d’Yquem, Sauternes $199.00
1986 d’Yquem, Sauternes $279.00
1989 Guiraud, Sauternes $49.99
1990 d’Yquem, Sauternes $279.00
1991 d’Yquem, Sauternes $159.00
1996 de Malle, Sauternes $18.99
1997 d’Yquem (375ml) $139.00
1997 Guiraud, Sauternes $51.99
1997 Lafaurie Peyraguey (375ml) $24.99
1997 Lamothie Guignard (375ml) $12.99
1997 Sigalas Rabaud $37.99
1998 Doisy Vedrines $31.95
1998 d’Yquem, Sauternes $174.99

Old Port

1958 Krohn Colheita $83.95
1963 Taylor $299.00
A fabulous vintage and a fabulous port.
1966 Krohn Colheita $69.00
1970 Graham $159.00
1977 Dow $99.99
1977 Dow (1.5L) $179.00
1977 Gould Campbell (1.5L) $149.00
1977 Graham $129.00
1978 Krohn Colheita $43.95
1983 Graham $79.99
1983 Graham (1.5L) $149.00
1985 Fonseca $69.99
1985 Graham $89.00
1985 Quinta Do Noval $49.99
A great drinking port for tonight.
1985 Taylor $89.00
1985 Taylor (375ml) $44.99
1989 Krohn Colheita $19.99
1992 Smith Woodhouse LBV $19.99

Sherry

Hidalgo La Gitana Manzan (500ml) $8.99
Antonio Barbadillo Manzanilla $9.99
Antonio Barbadillo Amontillado $9.99
Garvey “San Patricio” Fino $10.99
Hidalgo Napoleon Cream Sherry $11.99
Hidalgo Pedro Ximenez Viejo $18.99
A Barbadillo “Rafael” OlorDulce $22.99
A Barbadillo “Laura” Mosc Muscat $22.99
G Byass Apostles Muy Palo (375ml) $24.99
Lustau “San Patricio” Fino $27.95
Hidalgo Jerez Cortado Palo Cortado $28.99
Hidalgo “Pastrana” Amont Viejo $29.99
A Barbadillo “Principe” Amont $30.99
A Barbadillo “Obispo” Palo Cortado $39.99
K&L buys many imported wines directly from the producers or negociants. The advantages of this direct buying are twofold: first, we can taste the wines at the property and negotiate with the seller, often finding wines that are not available in the U.S. market; second, we can get the wines to our value-conscious customers for less. There are no middlemen taking a percentage profit while passing it on through the channels of distribution. You reap the benefits of direct buying by getting outstanding, hand-picked, best-value wines at less-than-normal market prices.

**Alsace/Loire Valley**


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


Very racy and so clean! Ruby grapefruit, jasmine blossom and lychee are popular descriptors for the varietal, and this one’s got them in spades. Crushed rock minerality and bright acidity make this gewürz one of the best and brightest.

2002 Chinon, Château de Liegre, Pierre Ferrand $10.99

Deeply colored and offers exceptional aromas of cassis and cherries.

2003 Sancerre Rosé, Franck Millet $11.99

2002 Sancerre Blanc, Franck Millet $12.99

2002 Sancerre Rouge, Franck Millet $13.99


These wines have just arrived. The white is our biggest selling still wine.

**White Bordeaux/Red Bordeaux**

2002 Château Roquefort Blanc, Bordeaux $9.99

Deeply colored and offers exceptional aromas of cassis and cherries.

2002 Château Castres Blanc, Pessac $14.99

St Jean is a quite citric-styled wine, and the Castres is creamy.

2002 Château Souvenir, Bordeaux $9.99

Even better than their superb 2000. Just arrived-the first of the 2002s.

1999 Seigneurs d’Aiguille, Côtes de Castillon $11.99

As smooth as glass with plenty of blackberry fruit.

2000 Château Trebiac, Graves $14.99

60% cabernet and 40% merlot. Earthy aromas with red fruit and minerals.

2000 Château Brondelle, Graves $14.99

Good minerality on the nose. Earthy flavors.


The Tradition is old-style Bordeaux with fine terroir.

2000 Fournas de Bernadotte, Pauillac $15.99

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

2000 Château Bois Martin, Pessac $17.99

From the Perrin family of Carbonnieres fame. Toasty, elegant, good stuffinig.

2000 Château Haut-Baradie, St-Estèphe $18.99

Very drinkable with decanting. Packed with red fruit flavors.

2000 Esprit de Cloucher, Pomerol $18.99

Nose of black licorice and blackberries. Jammy, lush style. Toasty oak nuances.

2000 Château Cantelys Rouge, Pessac-Léognan $19.99

From the Cathiards of Smith-Haut-Lafitte fame.

2000 Château de Vaud, Lalande-de-Pomerol $21.99

Spicy, lively wine. Rich and ripe. Enjoy over the next ten years.

2000 La Parde de Haut-Bailly, Pessac $23.99

Superb value. Second wine of Haut-Bailly.

2000 Château Tour Grand Faurie, St-Emilion $23.99

Toasty aromas and great mid-palate sweetness. A great Right Bank value.

2000 Château Bellerose Figeac Reserve, St-Emilion $29.99

Just arrived. New wave style. Quite ripe and sweet.

**Southern France/Rhône**

2000 Beaumes-de-Venise “Chapelle Notre Dame d’Aubune” $9.99

Back in again; super right now. Lots of red berry flavors and some spice.

2003 Vacqueras, Mas Bouquet A superb year-just arrived. $9.99

2000 Corbières, Domaine de Trillol $9.99

Spectacular value. Tons of black pepper on the palate and nose. Lively, spicy.

2000 Beaumes-de-Venise “Cuvée Trias” $11.99

From mountain vineyards, this wine is quite rich and substantial.

1999 Corbières “Cuvee Sextant” $12.99

The Sextant is a K&L staple; oaky, spicy, delicious.

2002 Muscat Carte d’Or, Vignerons de Beaumes-de-Venise $13.99

Honeysuckle aromas that follow to the palate. Perfect balance, super price.


Good Blend of toasty oak and black fruit flavors.

**Burgundy**

2002 Bourgogne Chardonnay, Signature, Champy $12.99

A bit of toasty oak, lovely fruit and a nice balance.

2002 St-Véran, Domaine Nembret, Denis Barraud $12.99

Wonderful richness, bright fruit and an interesting minerality.


Balanced wine, with toasty oak and lovely fruit.

2002 Pouilly-Fuisse, Domaine Nembret, Denis Barraud $17.99

Wonderful minerality combined with ripe, toasty oak notes and great length.

2002 St-Aubin, “Charmois,” 1er Cru, Marc Colin $27.99

2002 St-Aubin, “Murgers Dent de Chien,” 1er, M. Colin $27.99

Charmois is next to Chassagne-Montrachet and is rich and round, while Dents de Chien, next to Puligny-Montrachet, has richness and minerality.


Aromatic, finely detailed and powerful.


Fine and focused, with floral nose and lots of elegance.

---

**Tasting Bar Schedule for September, 2004**

Tasting times are Noon to 3 pm in San Francisco and 1 to 4 pm in Redwood City. For other tasting events and special dinners, please see our website (www.klwines.com) under the heading “local events.”

**Saturday, September 4:** Bordeaux! Clyde, Ralph and Steve continue the discussion of the 2001 vintage with the newest releases being shown. We will feature one white Bordeaux, one Sauternes and eight red Bordeaux including one old vintage pick. Tasting price TBA.

**Saturday, September 11:** New Releases from Italy. Greg St. Clair and Mike Parres present their favorite picks and new arrivals for the upcoming Fall season. Both will be on hand to answer questions about the wines being served as well as concerning any Italian wines in our extensive collection. Ten wines to be poured. Price TBA.

**Saturday, September 18:** Rhône North vs. South. Clyde and Kirk, Steve and Scott pick favorites from both the northern and southern Rhône. See if you prefer wines from a specific area or if you like them all! Questions about the wines and the wine growing region(s) gladly answered. Ten wines to be poured. Price TBA.

**Saturday, September 25:** French Burgundies. Keith Wollenberg and Mulan Chan bring us their current favorites and hot new arrivals. A selection of both red and white wines to tantalize the palate. Keith will be in Burgundy this month hunting for great new selections to brighten the upcoming holiday season. Ten wines to be poured. Price TBA. Cheers!

—Scott B.
Wow! It’s hard to believe that it is September already! This month, as the kids head back to school and parents let out a sigh of relief, sit down and relax with a nice glass of the following outstanding Rhône wines for September.

**Southern Rhône Wines for September**

Wow! It’s hard to believe that it is September already! This month, as the kids head back to school and parents let out a sigh of relief, sit back and relax with a nice glass of the following outstanding Rhône selections.

2001 Domaine la Soumade, Cabernet Sauvignon ($11.99) This little gem is a very affordable Cabernet Sauvignon (actually 90% cabernet and 10% petit verdot) from the Vin de Pays. Unexpected richness, with dark cherry and plum fruit. Rounded tannins that add elegance and depth. A perennial favorite of our staff and customers as well as a super bargain.

2001 La Colline Bergerac Rouge ($9.99) The second bargain on our list comes to us in care of Mulan. More like Bordeaux than Rhône, this wine is 70% merlot and 30% cabernet sauvignon. Deep ruby colour, with scents of cassis and chocolate. In the mouth, wild raspberries and vanilla. Full-bodied, rich and well-integrated.
La Nouvelle Vague: the New Wave

Question. What is the largest wine growing region in the world? Since you are reading my article you probably already know the answer. Yes, the Languedoc-Roussillon holds this distinction, with almost 400 acres planted to vines, and over 2,000,000 bottles produced annually. The region is also home to hundreds of unique vineyard sites. Climatic differences vary greatly, from Collioure and Banyuls, where sun, sea and vine produce wines of fantastic richness and muscularity, to Limoux, one of the coolest appellations in the region. Let's start at the top, of the region that is, and Languedoc-Roussillon holds this distinction, with almost 400 acres planted to vines, and over 2,000,000 bottles produced annually.

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave

La Nouvelle Vague: the New Wave
**DOMESTIC REDS**

- **2000 Cosentino CE2V Sanigovesce** $9.99
- **25 Elsewhere! Soft and velvety!**
- **2001 Bogle “The Phantom” Red** $12.99
- **2001 Dom Chandon Pinot Meunier** $26.99
- **2001 EXP Dunnigan Hills Syrah** $10.99
- **2001 Gargiulo “Aprile” Sangiovese** $23.99
- **2001 Martella “Hammer” Syrah** $19.99
- **2001 Melville Santa Rita Syrah** $19.99
- **2001 Palmina Nebbiolo** $29.99
- **2001 Purisma Cyn Dry Crk Syrah** $9.99
  
  Tons of wine for the price!
- **2001 Unti Dry Creek Syrah** $25.99
- **2002 Andrew Murray “TLJ” Syrah** $13.99
- **2002 Bonny Doon Big House Red** $7.99
- **2002 Cline “Ancient” Mourvedre** $12.99
- **2002 Ehrhardt Clarksburg P Sirah** $18.99
- **2002 J.D. Bryan S.B. Sirah** $16.99
  
  Juicy, ripe and rich fruit explodes from the glass!
- **2002 J. Runquist Petite Sirah** $24.99
- **2002 Jaffurs “Stolpman” Grenache** $23.99
- **2002 Justin Paso Robles Syrah** $19.98
- **2002 Ojai Santa Barbara Syrah** $22.99
- **2002 Palmina Bien Nacido Barbera** $24.99
- **2002 Rock Rabbit Centr Coast Syrah** $9.99
- **2002 Salvestrin Napa Retaggio** $24.99
- **2002 Shooting Star Lemberger** $10.99
- **2002 Wild Hog Carignane** $21.99
- **2003 Vinum “PETS” Petite Sirah** $10.99

**DOMESTIC WHITES**

- **2001 Au Bon Climat “Hildegarde”** $27.99
- **2001 Signorello “Seta”** 91 pts, Parker! $22.99
- **2002 Alban Estate Viognier** $27.99
- **2002 Au Bon Climat Pin Blanc/Gris** $12.99
- **2002 Conundrum** $21.99
- **2002 Flora Springs “Soliquoy”** $17.99
- **2002 Ken Wright F.H. Pinot Blanc** $19.99
- **2002 King Estate Oreg Pinot Gris** $12.99
- **2002 Kirkham Peak Semillon** $8.99
- **2002 Tablas Crk “Cote de Tablas”** $24.99
- **2002 Tablas Crk Roussanne** $24.99
- **2003 A to Z Willamette Pinot Gris** $10.99
- **2003 Chehalem Res Dry Riesling** $16.99
- **2003 Echelon Pinot Grigio** $9.99
- **2003 Etude Napa Pinot Gris** $21.99
- **2003 Miner Family Viognier** $18.99
- **2003 O’Reilly, Oregon Pinot Gris** $11.99
- **2003 Ponzi Oregon Pinot Gris** $11.99
- **2003 Smith Madrone Riesling** $15.99
- **2003 Thomas Fogarty Gewürz** $11.99

**DOMESTIC WINES**

- **1999 Benziger “Imagery” Ash Crk** $19.99
- **1999 Dunnewoode, Napa** $8.99
- **1999 Lancaster, Alexander Valley** $44.99
- **2000 Altamura, Napa** $54.99
- **2000 BV Tapestry** $28.98
- **2000 Ch Monteleona, Napa** $31.98
- **2000 Cloverdale Ranch, Alex Valley** $18.99
- **2000 Dominus, Napa-Drinks well now** $64.98
- **2000 Heitz, Napa** $29.99
- **2000 Hess Collection, Napa** $29.99
- **2000 Joseph Phelps “Insignia”** $84.99
- **2000 Lancaster, Alexander Valley** $44.99
- **2000 Melka “Metisse”** $49.99
- **2000 Merryvale “Profile”** $59.99
- **2000 Miner, Napa** $44.99
- **2000 Mount Eden, Santa Cruz** $24.99
- **2000 Napanook, Dominus** $29.99
- **2000 Niebaum Coppola Rubicon** $79.98
- **2000 Quintessa, Rutherford** $84.98
- **2000 Paul Hobbs “Beckstoffer”** $64.99
- **2000 Roth Alexander Valley Red** $19.99
  
  Small-production, single-vineyard blend with ready-to-drink black cherry, mocha and spice.
- **2000 Rudd Jericho Canyon** $59.99
- **2000 St Clement “Oroppa”** $32.99
- **2000 Silver Oak, Alexander Valley** $59.99
  
  Just released. Soft, lush and toasty!
- **2000 Spring Mountain Estate** $29.98
- **2001 Alexander Valley** $11.98
- **2001 Amici, Napa** $34.99
  
  Lightly toasted oak and bittersweet chocolate.
- **2001 BR Cohn, California** $12.99
- **2001 Bacio Divino Napa Red** $69.99
- **2001 BV, Rutherford** $19.99
- **2001 Bennett Lane, Napa** $32.99
- **2001 Benziger, Sonoma** $12.99
- **2001 Benziger “Quote”** $49.99
- **2001 Buehler Estate, Napa** $24.98
- **2001 Cain “NV1 Cuvee”** $21.99
- **2001 Cakebread, Napa** $49.99
- **2002 Caymus, Napa** Inquire
- **2001 Chappellet “Signature”** $36.99
- **2001 Charles Krug, Napa** $15.99
- **2001 Clos Pegase, Napa** $24.98
- **2001 Ch St Jean, Sonoma** $19.98
- **2001 Chimney Rock, “Stag’s Leap”** $44.99
- **2001 Corison, Napa** $54.99
- **2001 Darioush, Napa** $59.99
- **2001 Dynamite, California** $11.98
- **2001 Echelon, California** $8.99
- **2001 Far Niente, Napa** Inquire
- **2001 Fisher Coach, Napa** $49.98
- **2001 Flora Springs “Trilogy”** $44.99
  
  92-94 points Spectator: “An elegant, stylish wine that succeeds with finesse and grace.”
- **2001 Flora Springs, Napa** $21.99
  
  Cassis flavors, tons of chocolate on the palate.
### CHARDONNAY

<table>
<thead>
<tr>
<th>Year</th>
<th>Vineyard</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2001</td>
<td>Artesa, Carneros</td>
<td>$11.99</td>
</tr>
<tr>
<td>2001</td>
<td>Beringer Private Reserve</td>
<td>$26.98</td>
</tr>
<tr>
<td>2001</td>
<td>Bernardus</td>
<td>$14.99</td>
</tr>
<tr>
<td>2001</td>
<td>Buehler, Russian River</td>
<td>$8.99</td>
</tr>
<tr>
<td>2001</td>
<td>Ch Montelena, Napa</td>
<td>$29.99</td>
</tr>
<tr>
<td>2001</td>
<td>Chalone Estate</td>
<td>$19.98</td>
</tr>
<tr>
<td>2001</td>
<td>Clos La Chance, Santa Cruz</td>
<td>$14.99</td>
</tr>
<tr>
<td>2001</td>
<td>Cuaison, Carneros</td>
<td>$8.99</td>
</tr>
<tr>
<td>2001</td>
<td>Dehlinger Estate, RR</td>
<td>$24.99</td>
</tr>
<tr>
<td>2001</td>
<td>Dom Serene Clos du Soleil</td>
<td>$34.99</td>
</tr>
<tr>
<td>2001</td>
<td>Domaine Chandon, Carneros</td>
<td>$19.99</td>
</tr>
<tr>
<td>2001</td>
<td>Ferrari Carano &quot;Tre Terre&quot;</td>
<td>$21.99</td>
</tr>
<tr>
<td>2001</td>
<td>Grigich Hills, Napa</td>
<td>$26.99</td>
</tr>
<tr>
<td>2001</td>
<td>Harrison, Napa</td>
<td>$29.99</td>
</tr>
<tr>
<td>2001</td>
<td>Hartford Court &quot;Lauras&quot;</td>
<td>$49.98</td>
</tr>
</tbody>
</table>

94 points from Robert Parker!

<table>
<thead>
<tr>
<th>Year</th>
<th>Vineyard</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2001</td>
<td>Jordan, Russian River</td>
<td>$19.98</td>
</tr>
<tr>
<td>2001</td>
<td>Joseph Phelps, &quot;Ovation&quot;</td>
<td>$34.98</td>
</tr>
<tr>
<td>2001</td>
<td>Long, Napa</td>
<td>$24.99</td>
</tr>
<tr>
<td>2001</td>
<td>Logan, Sleepy Hollow</td>
<td>$12.98</td>
</tr>
<tr>
<td>2001</td>
<td>Mer Soleil, Central Coast</td>
<td>$34.99</td>
</tr>
</tbody>
</table>

91 points Spectator: “ripe, opulent style, with a tasty core of apple, citrus, pineapple and melon.”

<table>
<thead>
<tr>
<th>Year</th>
<th>Vineyard</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2001</td>
<td>Morgan, Monterey</td>
<td>$15.99</td>
</tr>
<tr>
<td>2001</td>
<td>Mount Eden MacGregor, Edna</td>
<td>$14.99</td>
</tr>
<tr>
<td>2001</td>
<td>Mueller, Russian River</td>
<td>$18.99</td>
</tr>
</tbody>
</table>

91 points from the Wine Spectator!

<table>
<thead>
<tr>
<th>Year</th>
<th>Vineyard</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2001</td>
<td>Newton Unfiltered, Napa</td>
<td>$34.98</td>
</tr>
<tr>
<td>2001</td>
<td>Newton Red Label</td>
<td>$18.99</td>
</tr>
<tr>
<td>2001</td>
<td>Olivet Lane, Russian River</td>
<td>$14.99</td>
</tr>
<tr>
<td>2001</td>
<td>Porter Creek, Russian River</td>
<td>$16.99</td>
</tr>
<tr>
<td>2001</td>
<td>Ramey, Russian River</td>
<td>$31.99</td>
</tr>
<tr>
<td>2001</td>
<td>Ramey &quot;Hyde&quot;</td>
<td>$49.99</td>
</tr>
<tr>
<td>2001</td>
<td>Smith Madrone, Napa</td>
<td>$19.99</td>
</tr>
<tr>
<td>2001</td>
<td>Thomas Fogarty, Santa Cruz</td>
<td>$16.99</td>
</tr>
<tr>
<td>2002</td>
<td>Acacia, Carneros</td>
<td>$15.99</td>
</tr>
<tr>
<td>2002</td>
<td>Amici, Napa</td>
<td>$23.99</td>
</tr>
<tr>
<td>2002</td>
<td>Arrowood, Sonoma</td>
<td>$21.98</td>
</tr>
</tbody>
</table>

92 points from the Wine Spectator!

<table>
<thead>
<tr>
<th>Year</th>
<th>Vineyard</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2002</td>
<td>Benziger, Carneros</td>
<td>$9.99</td>
</tr>
<tr>
<td>2002</td>
<td>Cakebread</td>
<td>$31.99</td>
</tr>
<tr>
<td>2002</td>
<td>Cambria Katherine's Vineyard</td>
<td>$12.99</td>
</tr>
<tr>
<td>2002</td>
<td>Cartlidge and Browne</td>
<td>$8.99</td>
</tr>
<tr>
<td>2002</td>
<td>Chappellet, Napa</td>
<td>$19.98</td>
</tr>
<tr>
<td>2002</td>
<td>Cinnabar, Central Coast</td>
<td>$14.99</td>
</tr>
<tr>
<td>2002</td>
<td>Clos du Bois, Sonoma</td>
<td>$7.99</td>
</tr>
<tr>
<td>2002</td>
<td>Clos Pegase Mitsu's</td>
<td>$15.99</td>
</tr>
<tr>
<td>2002</td>
<td>Dreyer, Sonoma</td>
<td>$7.99</td>
</tr>
<tr>
<td>2002</td>
<td>Echelon, California</td>
<td>$8.99</td>
</tr>
<tr>
<td>2002</td>
<td>Elizabeth Spencer, Sonoma</td>
<td>$18.99</td>
</tr>
<tr>
<td>2002</td>
<td>Ferrari Carano, Alex Valley</td>
<td>$24.99</td>
</tr>
<tr>
<td>2002</td>
<td>Francis Coppola, Diamond</td>
<td>$11.99</td>
</tr>
<tr>
<td>2002</td>
<td>Gainey, Santa Barbara</td>
<td>$12.99</td>
</tr>
<tr>
<td>2002</td>
<td>Gallo, Sonoma</td>
<td>$8.99</td>
</tr>
<tr>
<td>2002</td>
<td>Gary Farrell, Russian River</td>
<td>$26.99</td>
</tr>
<tr>
<td>2002</td>
<td>Grand Cru, California</td>
<td>$4.99</td>
</tr>
<tr>
<td>2002</td>
<td>Handley, Dry Creek</td>
<td>$14.99</td>
</tr>
</tbody>
</table>

### FUME/SAUVIGNON BLANC

<table>
<thead>
<tr>
<th>Year</th>
<th>Vineyard</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2002</td>
<td>Block K, Napa</td>
<td>$14.99</td>
</tr>
<tr>
<td>2002</td>
<td>Buena Vista, Lake County</td>
<td>$5.99</td>
</tr>
<tr>
<td>2002</td>
<td>Clos du Bois, Sonoma</td>
<td>$6.99</td>
</tr>
<tr>
<td>2002</td>
<td>Chance Creek, Redwood Vly</td>
<td>$11.99</td>
</tr>
</tbody>
</table>

Delicious wine that leans more toward the fruity (and grassy) style of sauvignon blanc!

<table>
<thead>
<tr>
<th>Year</th>
<th>Vineyard</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2002</td>
<td>Ch St Jean, Sonoma</td>
<td>$9.99</td>
</tr>
<tr>
<td>2003</td>
<td>Flora Springs &quot;Soliloquy&quot;</td>
<td>$17.99</td>
</tr>
</tbody>
</table>

100% sauvignon blanc aged on its lees in neutral wood prior to bottling.

<table>
<thead>
<tr>
<th>Year</th>
<th>Vineyard</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2002</td>
<td>Handley, Dry Creek</td>
<td>$13.99</td>
</tr>
<tr>
<td>2002</td>
<td>Husch, Mendocino</td>
<td>$8.99</td>
</tr>
<tr>
<td>2002</td>
<td>Justin, Paso Robles</td>
<td>$12.99</td>
</tr>
<tr>
<td>2002</td>
<td>Kenwood, Sonoma</td>
<td>$7.99</td>
</tr>
<tr>
<td>2002</td>
<td>Mason, Napa</td>
<td>$12.99</td>
</tr>
<tr>
<td>2002</td>
<td>Mayacamas, Napa</td>
<td>$18.99</td>
</tr>
<tr>
<td>2002</td>
<td>Sterling, Napa</td>
<td>$9.99</td>
</tr>
<tr>
<td>2002</td>
<td>Turnbull, Napa</td>
<td>$11.99</td>
</tr>
<tr>
<td>2002</td>
<td>Voss, Napa</td>
<td>$14.98</td>
</tr>
<tr>
<td>2002</td>
<td>Wattle Creek, Sonoma</td>
<td>$17.99</td>
</tr>
<tr>
<td>2003</td>
<td>Cakebread, Napa</td>
<td>$19.99</td>
</tr>
<tr>
<td>2003</td>
<td>Charles Krug, Napa</td>
<td>$12.99</td>
</tr>
<tr>
<td>2003</td>
<td>Crocker Starr, Napa</td>
<td>$22.99</td>
</tr>
<tr>
<td>2003</td>
<td>DeSante, Napa</td>
<td>$16.99</td>
</tr>
</tbody>
</table>

Aromas of ripe fig and zippy citrus and flavors.

<table>
<thead>
<tr>
<th>Year</th>
<th>Vineyard</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2003</td>
<td>Dylan, Rutherford</td>
<td>$14.99</td>
</tr>
<tr>
<td>2003</td>
<td>Ferrari Carano, Sonoma</td>
<td>$11.99</td>
</tr>
<tr>
<td>2003</td>
<td>Frog's Leap, Napa</td>
<td>$12.98</td>
</tr>
<tr>
<td>2003</td>
<td>Geyser Peak, Sonoma</td>
<td>$6.99</td>
</tr>
<tr>
<td>2003</td>
<td>Groth, Napa</td>
<td>$12.98</td>
</tr>
</tbody>
</table>

Crisp, balanced and a creamy finish.

<table>
<thead>
<tr>
<th>Year</th>
<th>Vineyard</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2003</td>
<td>Honig, Napa</td>
<td>$11.99</td>
</tr>
<tr>
<td>2003</td>
<td>Murphy Goode “Tin Roof”</td>
<td>$6.98</td>
</tr>
<tr>
<td>2003</td>
<td>Dancing Bull, California</td>
<td>$6.99</td>
</tr>
<tr>
<td>2003</td>
<td>Selene “Hyde Vineyard”</td>
<td>$23.99</td>
</tr>
<tr>
<td>2003</td>
<td>St Supéry, Napa</td>
<td>$11.99</td>
</tr>
<tr>
<td>2003</td>
<td>Whitehall Lane, Napa</td>
<td>$13.99</td>
</tr>
</tbody>
</table>

### DOMESTIC SPARKLERS

<table>
<thead>
<tr>
<th>Year</th>
<th>Vineyard</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1998</td>
<td>J Wine Company</td>
<td>$22.99</td>
</tr>
<tr>
<td>1998</td>
<td>Roederer Estate</td>
<td>$16.99</td>
</tr>
</tbody>
</table>

For accurate, daily listings of our Burgundy inventory check our website at www.klwines.com
See our internet site for more accurate inventories: www.klwines.com
Trey’s September Picks

Could Anderson Valley be the “new hot” area for Pinot Noir? I’d say, no. Anderson Valley has been around for quite some time, with a wine-growing tradition that dates back to the early 1800s. Hot? The area is quite cool and heavily influenced from the nearby Pacific Ocean. Nights and early mornings are often foggy and sometimes damp. It appears that the Anderson Valley is actually the “old and cool” wine growing region for Pinot Noir!

2002 Kalinda Anderson Valley Pinot Noir ($17.99) Just arrived! The Floodgate Vineyard is one of the northern-most vineyards in the Anderson Valley. This wine is filled with ripe red fruits, a velvety texture and a firm finish. It will hold up well with dishes like grilled chicken, pork or even lamb.

2001 Steele Anderson Valley Pinot Noir ($16.99) From a tiny two-acre vineyard located on the north side of the valley, this delightful wine is delicate with definite strawberry and ripe red fruit on the nose with just a hint of smokiness and earth.

2002 Migration Anderson Valley Pinot Noir ($24.99) This is the second vintage of the Migration Pinot Noir, which comes from the Goldeneye Winery (part of the Duckhorn portfolio) located in the heart of the Anderson Valley. Rich, fresh and lush Pinot with less new wood that its forbearer. A great value and a perfect match with wild King salmon!

2002 Londer Vineyards “Paraboll” Pinot Noir ($39.99) The Paraboll from Londer Vineyards is made with fruit mostly from the Ferrington vineyard made famous by Williams & Selyem. This wine is deep and rich, and shows flavors of black cherries, rose petals, cola and finishes with sweet red fruits.

—Trey Beffa

Pinot for all Occasions

Selecting a Pinot Noir these days has become more fun than ever. So many producers are offering great wines, at many prices and styles that there is always one to fit the occasion. To help you filter through the field, I have four Pinots in quite different styles and prices that should get you well on your way.

On the value end, it’s hard to beat the 2003 Avila San Luis Obispo Pinot Noir ($9.99). This is a very solid wine with a nose of wild strawberries and ripe raspberries, and a palate full of smooth black and red raspberry fruit, touches of spice and nuts, a pretty palate feel and no heaviness. Perfect for a party or as a light supper wine, this fall should find at least a few bottles in every house. Stepping up in complexity and weight, the 2001 Iron Horse Sonoma County Green Valley Pinot Noir ($24.99), from one of my favorite California wineries, is really stunning. Fantastic structure and balance, minerals and earth compliment the bright black cherry fruit, for a much more elegant and stylish wine. A denser, more plush Pinot can be found in the 2002 Hatcher Willamette Pinot Noir ($32.99). 90 points from Spectator, and I’d be tempted to give it a couple more. This is a bolder Pinot with light pepper spices, mingling with mouth-coating sweet black berries, and a lush finish. The texture of this wine is like crushed velvet, smooth and opulent, but not overbearing. Pair this with peppered roast pork, duck or game birds. Now, if what you really need is a powerhouse blockbuster of a Pinot, the 2002 Ambulneo Bulldog Reserve Santa Maria Pinot Noir ($64.49) is one showstopper of a wine—long, rich, deep, dense, mouthcoating smoky fruit, seductive and opulent, and lingering on and on. This is a real mouthful, and you should have plenty of richness in the foods you pair with it. If you like BIG Pinot, you have to try this one!

—Shaun Green

San Francisco Focus

Syrah, mourvèdre, carignane, grenache. Twenty years ago many American wine lovers were not familiar with these Rhône varietals. Since the late ’80s, the production of these grapes in California, to a lesser extent in Washington and Oregon, has increased tremendously. Today, these varietal wines are made by hundreds of wineries up and down the West Coast. The following are a couple of my favorites:

2002 Cline “Ancient Vines” Mourvèdre ($12.99) One of the pioneers in California for Rhône varietals, Cline is consistently making high-quality, low-priced wines. The 2002 Mourvèdre draws from a wide selection of Clines oldest, most historic and shyst-bearing mourvèdre blocks, all of which are over 100 years in age. These special vineyards consistently produce fruit of stunning concentration.

2000 Joseph Phelps Le Mistral ($18.99) From an industry leader in sustainable and biodynamic agriculture, this is a blend of 46% syrah, 22% grenache, 10% mourvèdre, 10% carignane, 6% allicante bouschet and 6% petite sirah. This wine shows spicy red berry fruit, white pepper, anise and black currants.

2001 Jaffurs Santa Barbara Syrah ($21.99) From a central California producer making only Rhône varietals. 90 points Robert Parker: “The outstanding 2001 Syrah’s deep ruby/purple color is accompanied by big, sweet aromas of black cherries, blackberries, pepper, compost, and smoke. With terrific purity, medium to full body, and outstanding length, it is an excellent bargain for a Syrah of this class.”

2002 Wild Hog “Sani Farms” Carignane ($22.99) Carignane is one of the most commonly planted vines in France, where it contributes to the Anderson Valley. This wine shows spicy red berry fruit, white pepper, anise and black currants.

2001 Jaffurs Santa Barbara Syrah ($21.99) From a central California producer making only Rhône varietals. 90 points Robert Parker: “The outstanding 2001 Syrah’s deep ruby/purple color is accompanied by big, sweet aromas of black cherries, blackberries, pepper, compost, and smoke. With terrific purity, medium to full body, and outstanding length, it is an excellent bargain for a Syrah of this class.”

2002 Wild Hog “Sani Farms” Carignane ($22.99) Carignane is one of the most commonly planted vines in France, where it contributes to the Anderson Valley. This wine shows spicy red berry fruit, white pepper, anise and black currants.

Mini-flights: Zin-full Pleasures

People often ask us “What’s the best way to educate myself about wine?” As a relative newcomer to K&L, here’s the answer that’s been drilled into my head: Taste a lot and taste often! For instance, buy one varietal from different regions. Try it with these four Zinfandels!

2001 Clos LaChance El Dorado Zinfandel ($11.99) Shenandoah Valley, a mountainous locale in El Dorado County, has some of the oldest zin vines in the state. This version is very well-priced, and quite tasty! Hints of black pepper and coffee jump from the glass. The juicy ripeness is flattered by subtle oak and vanilla influences. A great summer zin!

2002 Napa Wine Co. Napa Zinfandel ($16.99) From the largest organic grape growers in Napa, this selection displays the classic qualities from that famous little valley. Ripe berry aromas, silky texture, and a delightful spice character are on full display. While not as massive as other offerings, there’s plenty of gutsy juice here to keep Zin lovers happy.

2001 Roshambo Dry Creek Zinfandel ($18.99) Somewhat irreverent and playful, Roshambo makes a terrific version they’d call Zinfunidel, if they could. With engaging berry aromas and flavors, it maintains a classy balance that’s often difficult to achieve with this grape.

2002 Ridge “Three Valleys” Sonoma Zinfandel Blend ($18.99) From the producers that first forged serious Zin, this selection deftly achieves beauty and brash at once. A blend of three valleys: Dry Creek, Russian River and Alexander, plus the intriguing addition of ¼ carignane, petite sirah, and mataro, results in a highly structured wine with inviting richness and terrific texture. Enjoy!

—Martin Reyes
**ARGENTINA/CHILE/PORTUGAL/SPAIN**

### Chile, Argentina

- **2000 Arboleda Chardonnay** (Argentina) ............................................. $6.99
- **2002 Two Brothers Tattoo Red** (Chile) ........................................... $7.99
- **2003 Elsa Malbec** (Argentina) ............................................................ $7.99
- **2002/3 Alamos Bonarda, Chardonnay or Malbec** (Argentina) ... Inquire
- **2001 St. Emilion “Sincerity” Merlot-Cabernet** (Chile) ....................... $8.99
- **2002 Terrazas de los Andes, Malbec** (Argentina) .............................. $8.99
- **2002 Montelomas Malbec** (Argentina) ................................................ $9.99
- **2002 El Crocodile Cabernet** (Argentina) .......................................... $10.99
- **2002 El Felino Malbec** (Argentina) ..................................................... $10.99
- **2003 Bianchi Familia Sauvignon Blanc** (Argentina) ......................... $11.99
- **2002 Felipe Rutini Malbec** (Argentina) ................................................ $11.99
- **2002 Catena Chardonnay** (Argentina) ................................................ $14.99
- **2001 Veramonte Primus** (Chile) ........................................................ $14.99
- **2002 Aleph Cabernet** (Argentina) ....................................................... Inquire
- **2001 Casa Lapostolle, Cuvee Alexandre Merlot** (Chile) .................... $16.99
- **2002 BenMarco Malbec** (Argentina) .................................................... $17.99
- **2001 Altos Las Hormigas Malbec Reserve** (Argentina) ..................... $21.99
- **2001 Catena Alta Malbec** (Argentina) ................................................ $36.99
- **2001 Cheval des Andes** (Argentina) - From Cheval Blanc .................. $64.99

### Portugal/Spain

- **2003 Campo Reales, La Mancha** .......................................................... $6.99
- **2002 Cecile Chassagne Cabernet Sauvignon, Navarra** ....................... $6.99
- **2003 Wrono Dongo, Jumilla** ............................................................... $6.99
- **2003 Vega Sindoa Rosado, Navarra** ................................................... $7.49
- **2002 Viña Albar Old Vine Grenache, Catatayud** ............................... $7.99
- **2002 Castano Hecula, Yecla** ............................................................... $8.99
- **2003 Palacio de Bornos, Rueda Verdejo** ............................................ $8.99
- **2003 Muga Rosado** ............................................................................ $8.99
- **2001 Castell del Remei Gotim Bru** ..................................................... $9.99
- **2001 Olivares Altos de la Hoya, Jumilla** .............................................. $9.99
- **2000 Conde de Valdemar Rioja Crianza** .......................................... $9.99
- **2001 Alicia Rojas Solarce Crianza, Rioja** .......................................... $10.99
- **2003 Valminor Albariño, Rias Baixas/Viunita Albariño** .................... $10.99
- **2001 Finca Sobreno Tinto Crianza, Toro** ............................................ $11.99
- **2001 Remondo Palacios Rioja Blanco “Placeto”** ................................ $12.99
- **2002 Pazo de Senorans Albariño** ........................................................ $14.99
- **2000 Artadi Vinas De Gain Crianza** ................................................... $14.99
- **2000 Vinculo Crianza, Fernandez-91 points, Tanzer** ......................... $15.99
- **2000 Finch Allende Rioja** ................................................................. $16.99
- **2001 Martinez La Orden, La Orbe, Rioja** ............................................ $17.99
- **2000 Finch Villacreces Ribera del Duero** .......................................... $17.99
- **2001 Bodegas del Muni, Corpus del Muni Vina Lucia** ....................... $18.99
- **2001 Alejandro Fernandez Condado de Haza-91 points, Parker** .......... $19.99
- **2000 Emilio Moro, Ribera del Duero** ................................................ $20.99
- **1998 Muga Seleccion Especial Rioja** ................................................ $24.99
- **2001 Pago de Carraovejas Crianza, Ribera del Duero** ....................... $27.99
- **2001 Mas Doix, Solanque, Priorat** .................................................... $28.99
- **2000 Tilenus Pagos de Posado** ......................................................... $29.99
- **2001 Artazuri Santa Cruz Garnacha, Navarra** .................................. $31.99
- **2001 Mauro, Castilla y Leon** .............................................................. $31.99
- **2000 Bodegas Castano Casa Cisca** .................................................... $34.99
- **2001 Venus La Universal, Monstant** ................................................. $39.99
- **2001 Domingo de Pino, Flor de Pino** ................................................ $39.99
- **2001 Bodegas JC Conde, Neo Ribera del Duero** ................................ $52.99
- **2001 Bodegas JC Conde, Neo Punta Esencia Rib del Duero** ............. $72.99

---

**Jim C’s View Down Under**

Since 1912, four generations of the Osborn family have made wine in McLaren Vale at d’Arenberg, with Chester Osborn currently at the helm. The quality and consistency at all levels of their portfolio is remarkable. From the value-priced 2001 “Footbolt” Shiraz (90 points and a Top 100 from the Wine Spectator) to the icon wines, Ironstone Pressings, Coppermine Road Cabernet Sauvignon and Dead Arm Shiraz, all are truly impressive.

**2003 d’Arenberg Hermit Crab, McLaren Vale ($13.99)**

Made from 53% marsanne and 47% viognier, the wine offers a fresh bouquet of apricots and peaches with a hint of wild fen-
net that is typical of the viognier grape. On the palate, the marsanne shows itself with notes of honeysuckle, almond skin and a oily texture. The wine is rich, but with good defining acidity, which keeps it from getting flabby. There is excellent balance and length. Try with cracked crab or grilled scallops.

**2002 d’Arenberg Coppermine Road Cabernet Sauvignon, McLaren Vale, South Australia ($56.99)**

For over 50 years, d’Arenberg has released its High Trellis Cabernet to consistent acclaim. The Coppermine Road vineyard is one of their four Cabernet vineyards that has a rare low-yielding clone that is usually the last to ripen and shows violet and anise aromas with fine concentration and acidity. The grapes are hand harvested and gently crushed into open top ferment tanks, then basket pressed into new and one-year-old French barriques for 22 months. The nose is complex with smoky black current, cedar, truffle, tobacco, minerals, dark chocolate and a hint of eucalyptus. On the palate black cherry and olive notes offer a Graves-like character with a hint of mint in the finish. There is superb balance, good acidity, fine grained tannins and great length. As Robert Parker has said, “One of the finest Cabernet Sauvignons produced in South Australia is d’Arenbergs Coppermine Road.”

**2001 Wynns Coonawarra Estate Cabernet Sauvignon, Coon-
awarra, South Australia ($10.99)**

The 2001 vintage in Coonawarra produced small, intensely fla-
ered berries with concentrated varietal character from its rich terra rossa soil. The nose has a bouquet of tar, licorice, cherry, cedar and mint. There are dusty fine supple tannins with very good balance and length. In the big picture, there are very few Cabernets in the world that would offer this quality and soul for the money.

**2002 Conner Park Shiraz Bendigo Victoria ($16.99)**

In the future, you’re going to be hearing more about the wines from Bendigo and one of its sub-regions, Heathcote. They have good precision and avoid the over the top jammy styles that some people associate with Aussie reds. Tom Conner planted his Shiraz vines in the late sixties and they remain one of the older blocks in the area. He was a pioneer in agriculture who passed away in 1982. His nephew Ross and wife Robyn have carried the torch and brought the neglected vineyards back to life. There are complex aromatics of tar, licorice, cassis, bittersweet chocolate and dark fruits with some blueberry high notes. The good acidity gives a nice juicy feel on the palate with fine tannins and excellent length. Don’t wait for a Parker report; this is good juice. —Jim Chanteloup
Loire, Alsace and Beyond: You Don’t Know Franc

Some of the most impressive wines I tasted this past May in the Loire Valley were the wonderfully elegant and silky reds hailing from Chinon, Saumur-Champigny, and Bourgueil. Cabernet franc, the sole grape and heart and soul of the region, reaches its pinnacle of expression in the Loire Valley producing wines of great finesse, perfume and length with great potential in the cellar. The soils are a mingling of varying amounts of clay and limestone, the best sites giving the most structured wines, sitting mostly on limestone whereas clay imparts a softer broader feel to the wines. The soil combinations are endless and the styles of wines follow suit, but you can make a broad generalization. The most structured and dense are the wines or Bourgueil; Chinon is the silky apogee of finesse; and Saumur-Champigny the charming fun-loving franc that pleases everyone. Finally cabernet franc is being appreciated outside of the region and is garnering quite a following here in the States. The following is a sampling of some exciting wines that we are very happy to present to you.

2002 Pierre Breton Bourgueil “Les Galichets” ($17.99) Chief among the best Loire red winemakers is Pierre Breton (whose last name is also the name for cabernet franc in the local dialect.) Breton practices organic viticulture and uses only a minimal dosage of sulfur. The wine is classified as made from “organic agriculture.” The cuvee Les Galichets comes from 50-year-old vines grown on gravelly soil and is at the same time elegant, mineral driven and seductive.

2002 Château du Hureau Saumur Champigny, Philippe & Georges Vatan ($13.99) A bureau is an old solitary boar, and it is just such an oddity that appears on a weathercock atop the impressive château. Full of charming dark fruit and mineral intensity, this wine is as pretty as they come, but with nice earthiness, too. The château makes use of its many diverse plots in Dampierre Sur Loire, Souzay, Champigny and Saumur, including some of the best soils in the area, all containing much of the region’s famous tuft (tufa/limestone). Wines are aged in 13th century cellars dug into the hillside.

2001 Château de Vaugaudry Chinon Cuvee Prestige ($14.99) This very traditional Chinon has lots of spicy, pure cabernet franc fruit and a tremendous boost of acidity at the end, which makes it ideal with rustic (even fatty!) foods. Refreshing and lovely, a wine of character and value. Drink up!

—Jeff Vierra

The Little Grüner that Could

Weingut Türk is a new producer for us, and while it’s not always a safe bet adding a new label to a product group that some people might find esoteric, we jumped on the Weingut Türk Grüner Veltliner “Vom Urgestein” ($12.99) as soon as we tasted it!

The nose leaps out with aromas of lemons, citrus fruits and floral scents. The palate is a dizzying kaleidoscope of flavors: pineapples, white peaches, ripe pears, quince paste, white pepper and hints of anise. The taste seemed to subtlety change with each forthcoming sip. The 15th Page Man: and so it begins

More 2003s are becoming available now with the arrival of some of our favorite producers such as Schloss Lieser, Zilliken, Fritz Haag and Weil, to name a but few. There was no lack of grace or of vineyard character in these wines; in fact I believe 2003 to be a vintage that illustrates perfectly each site and its own personality. The more I taste these wines, the stronger I feel we are on to something profound.

Thomas Haag at Schloss Lieser has made the purest most elegant wines ever at this address. Wilhelm Haag at Fritz Haag has again produced Rieslings of great depth and restraint with considerable minerality and focus. Then we come to Zilliken in the Saar Valley. Hanno Zilliken feels this is the greatest vintage in his estate’s long history. Below is a smattering of prices, but please log on to www.klwines.com for a full inventory, and if you would like to be kept apprised of new arrivals drop me an email jeffvierra@klwines.com.

—Jeff Vierra

2002 Türk Grüner Veltliner “Vom Urgestein” ............$12.99
Old vine in primary rock give this wine an intense, clean and vibrant persona.

2002 Felsner Grüner Veltliner “Vorderberg” Best of ...........$14.99
2001 Schmelz Riesling Federspiel Steinriegl ...............$14.99
2002 Schloss Gobelsburg Grüner Veltliner “Steinsetz” .............$17.99
2001 Weninger Blaufrankisch Reserve “Barrique” .............$19.99
2001 Schmelz Grüner “Pichl Point” Smaragd ..................$19.99
Spicy white pepper, broad and powerful, balanced and long.

1999 Walter Glatter Zweigelt “Dornenvogel” —Sexy red ............$19.99
2001 Schmelz Riesling Smaragd Durnsteiner Freiheit ..........$22.99
Bracing and stony, very clear and detailed, deep and powerful.

2002 Willi Bründlmayer Riesling “Zobinger Heiligenstein” ..$29.99
One of the great wines of Austria, no one should miss this.

2002 Nigl Grüner Veltliner “Privat” ............................$34.99
Privat denotes the best wines of each vintage. 92 points Spectator.

2002 Schmelz Grüner Veltliner “Hohereck” Smaragd .........$34.99
Loaded with white pepper, nutmeg, lentil, smoke and mineral.

The 15th Page Man: and so it begins

More 2003s are becoming available now with the arrival of some of our favorite producers such as Schloss Lieser, Zilliken, Fritz Haag and Weil, to name a but few. There was no lack of grace or of vineyard character in these wines; in fact I believe 2003 to be a vintage that illustrates perfectly each site and its own personality. The more I taste these wines, the stronger I feel we are on to something profound.

Thomas Haag at Schloss Lieser has made the purest most elegant wines ever at this address. Wilhelm Haag at Fritz Haag has again produced Rieslings of great depth and restraint with considerable minerality and focus. Then we come to Zilliken in the Saar Valley. Hanno Zilliken feels this is the greatest vintage in his estate’s long history.

Below is a smattering of prices, but please log on to www.klwines.com for a full inventory, and if you would like to be kept apprised of new arrivals drop me an email jeffvierra@klwines.com.

—Jeff Vierra

2003 Fritz Haag Brauneberger Juffer Sonnenuhr
Auslese #06 .................................................$41.99
2003 Zilliken Saarburger Rausch Kabinett ......................$16.99

—Marco DeFrietas
Jim’s September Gems

We are beginning to hear reports from the warmer areas of North Coast that the harvest has begun (as of this writing, it is July 29th) for grapes to be used for sparkling wine, which generally means the regular wine harvest will begin in less than three, maybe four weeks. Although this appears to be one of the earliest vintages on record, we have had no heat waves this summer that can jump sugars and ripen at accelerated rates. In some areas, the crop is uneven because of the sudden warmth of March, but in most it looks incredibly healthy and evenly developed. This vintage (if the warm days and cool nights continue) is shaping up to be one that will be full of promise!

Our wine buying staff has kept a constant flow of wonderful wines from our European producers, a few of which I have never seen in the states before. A perfect example of this is the 2000 Château Haut Lignieres “Romy” Faugeres ($7.99), a blend of syrah (40%), grenache (40%), and mourvèdre (20%). This deeply colored purple/ruby red wine offers opulent aromas of red currant, cherries and thyme. In the mouth, this beauty is lush and rich with soft silky tannins, excellent depth, structure and mouthfeel, and a long, generous, warm finish. This will be one of our two house reds for the month, and is a serious candidate for your home.

One of our favorite Rhône winemakers, Cécile Chassagne, has ventured outside her domaine to produce an exquisitely fashioned, well-endowed Cabernet from Spain. The 2000 Cécile Chassagne Navarra Cabernet Sauvignon ($6.99) gushes with black cherry, blackberry and plum-like aromas. It has an intoxicating lush entry, with exceptional balance and structure on both the mid-palate and its long satisfying finish. Anderson has informed that this will be our other house red for the month.

What about now? Mixed results are the order of today. Some of the wines have remained chewy and always will be. Others have finally evolved into worthy examples of the promise of the vintage, with tremendous complexity and classic styling, exhibiting the depth and breadth of great Bordeaux. In other words (to quote a Nebraskan), Real Good. Enter Pichon-Lalande, which avoided the pitfalls of the former while developing into the latter. No debate necessary—this wine will give one plenty of reasons to vote for it come November.

The Rarified Air Of the 1958 Vintage.

This is certainly a monumental year for so many reasons, not the main one being the millions of trumpets ringing out from the heavens at the moment of my birth. 1958 is one of the greatest vintages in the history of California wine, and there is such a small amount left in existence, I am thrilled to have come by a bit of it. For those whose perception of Louis Martini wines is less than stellar, I can vouch for the outrageous good quality of the 1958 Louis Martini Special Selection. Ditto two other California legends, in stock for the first time in years: 1958 Beaulieu Vineyards Georges Latour Private Reserve ($799.) and 1958 Charles Krug Vintage Selection Cabernet Sauvignons ($499.). I had the Krug on New Years 2000, figuring that if all the millennium hype came true I’d best be drinking something good! It was not good…it was great, one of the finest wines I have ever had with no advertisment. A millennium memory, right up there with my wife Connee asking me to please get out of the street. Yeah, same night. I went back inside at the promise of old Madeira. You can lead a horse’s you know what to water, but 1958 Krug Vintage Selection and old Madeira is what he will drink.

—Joe Zugelder

Monologues, Bumps on Logs, Lincoln Logs, and Cool Old Wines

So September dashes in and peels off his hat and coat, settles into his chair and announces that he will be here for the rest of the month; this is just like him, to suddenly come upon me and make me think the unthinkable: early Christmas shopping (I never do it anyway), fall clothing (yeah, right: I’m in friggin’ California…heavier sandals?), and back to school (haven’t been since Steve Cauthen rode to the Triple Crown on Affirmed). The real relevance to us at K&L is the beginning of the Busy Season when one needs to have one’s ducks in a row in order to survive the welcome chaos that will continue until we drop, we drop the ball, or the ball drops in Times Square, whichever comes first, as it says on the warranty.

Bumps On Logs.

Jim Barr has returned from a camping trip in Yosemite, where he was attacked by a pup tent, continuing his bad luck with inanimate objects, and no, there is no need to bring up the time that, dressed like a giant bumble bee, when he crashed his bicycle crossing the train tracks on his way to work. That would only embarrass him, a known impossibility after 15 years of trying.

One nice thing about September: the arrival of 1975 Pichon-Lalande (1.5L $319.) in the infinitely preferable (more wine), magnum format direct from the château (well, a layover in Paris to reaquaint with the Musée d’Orsay, a petite stroll down the Champs Elysées, maybe croissants and café au lait across the rue from Notre Dame…otherwise direct from the château). Bordeaux reds from the ’75 vintage were typically unyielding, tannic little buggers—make that big buggers—with the capacity for lengthy aging, yes, but with a lashing of mouth-drying tannins as part of the package. But that was then;
Tarlant: One of the Marne’s Greats

The winery at Tarlant is one of the best designed and managed that I have seen anywhere in the world. I think that only Ridge here in California has a comparable level of attention to detail and preoccupation with keeping every little parcel of vines separate. Almost half of my tasting book last year was filled at Tarlant. This year I missed the component tasting; the wines had already been blended. They have 32.5 acres that they divide into 50 different plots. Since most of these plots have all three varieties on them, that adds up to about 150 vinifications, on top of that they use new, second use, third use and neutral barrels! It makes for a variety of blending material to say the least.

They also have four generations of winemakers to argue about how to assemble that material (they have been around since 1687). They are located in the village of Oeuilly in the heart of the valley of the Marne and almost their entire vineyard is planted there, with a small, contiguous parcel in the neighboring village of Boursault. The wines all undergo barrel ageing, mostly completely neutral. They also ferment a proportion in oak. The wines never undergo malolactic fermentation.

**Tarlant Brut Reserve Champagne ($25.99)** This wine is creamy and rich but still light and refreshing. It has primary fruit flavors and warm bread aromas to charm you, and the length to convince the pickiest Champagne critics. This wine is a blend of ’97, ’98 and ’99, with the two older vintages stored in wood vats prior to bottling. The varietal blend is pinot noir (1/3), pinot meunier (1/3), chardonnay (1/3). All of the fruit comes from hillside vineyards in Oeuilly in the Vallee de la Marne. The Tarlant family uses organic practices in the vineyard, but they are very coy about calling themselves organic, no doubt due to the family’s prominence in the vigneron’s association in Champagne.

**Tarlant Brut Zero Champagne ($25.99)** This is the same as the Brut Reserve except it has zero dosage. The reserve has 6.2 grams per liter. The Zero is a vibrant, even electric style of Champagne, with no sweetness whatsoever to cloud the purity of its flavor. Unlike some other “ultra brut” Champagnes, this wine has great texture and richness, mostly from a generous use of reserve wines and barrel ageing. This is my desert island Champagne; I could never tire of it. It is a must try for any fan of Champagne.

**Tarlant Cuvée Louis Brut Prestige Champagne ($39.99)** This is Tarlant’s top-of-the-line wine, and one of the best Champagnes we carry regardless of price. It is made of half chardonnay and half pinot noir from the chalkiest portion of the Tarlant family’s hillside vineyards. The plot that the grapes come from is called “les Crayons,” and the vines average out to 50 years. It is all fermented in oak barrels, aged in oak for 13 months and then on its lees for seven years before release. The current cuvée is a blend of equal parts 1994 and 1995 harvests. This very long ageing process gives this wine lots of complexity, and the suppression of the malo and the high-quality old-vine fruit give it the vivacity of youth. Look for flavors of cinnamon, lightly toasted bread and apples. The dosage is very, very low (5.7 grams per liter), and the finish is dry, precise and ultra long.

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

---


Find accurate inventories at our web site at www.klwines.com
Crisp and refreshing, and at a great price. (Was $12.50 elsewhere)

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

2002 Petit Chablis, Moreau & Fils ....................................$11.99

2002 Petit Chablis, Prieure St Come (Jean-Marc Brocard) ....$11.99

2002 Bourgogne, Les Setilles, Olivier Leflaive ..................$12.49

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

2002 Bourgogne Aligoté, Domaine Alice & Oliver DeMoor ..$12.99

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

2002 St-Véran, Domaine de la Croix Senaillet .................$13.99
Perennial favorite. Forward and rich with minerality and charm.

Extremely concentrated and rich, with minerality and length.

2002 Chablis, Domaine Barat-Mineral driven and classic ......$14.99

2001 Bourgogne Blanc, Etienne Sauzet ..........................$15.99

Balanced wine, with toasty oak and lovely fruit.

2002 Pouilly Fuissé, Domaine Nembret, Denis Barraud ......$16.99
Wonderful minerality combined with ripe, toasty oak notes and great length.

2002 Bourgogne, Domaine Paul Pernot-Puligny character ...$17.99

2001 Chablis, Vielles Vignes, Domaine Gerard Tremblay ...$18.99

2001 Bourgogne Aligoté, Domaine Ramonet ..................$19.99
Piquant and bright, a wonderful expression of this ancient Burgundy grape.


Made from his albarino pinot noir grapes! Floral and concentrated, fascinating.


2002 St-Aubin, “Charmois,” 1er Cru, Marc Colin ..............$27.99

2002 Chablis, “Rosette,” Domaine De Moor .....................$27.99

Charmois is next to Chassagne-Montrachet and is rich and round, while Dents de Chien, next to Puligny-Montrachet, has richness and minerality.


2001 Meursault, “Charmois,” 1er Cru, Girardin (375ml) ...$28.99
Round, nutty and rich, this sings and yet costs only a song.

2001 Chassagne-Montrachet, Etienne Sauzet-($48 elsewhere)....$29.99

2001 Nuits-St-Geos, Clos de L’Arlot Blanc, 1er Cru (375ml) $31.99

Serious wine from Leflaive’s winemaker. Puligny quality for less.

2002 Puligny-Montrachet, Bouchard Pere & Fils ..............$32.99
Bright, spicy, mineral driven on the palate, with a long, spicy, rich finish.

Aromatic, finely detailed and powerful.


2001 Meursault, Domaine Pierre Morey .........................$49.99

Precise, focused and extremely beautiful wines from Leflaive’s winemaker.

2001 Chass-Mont, “La Romanée,” 1er, Bachelet-Ramonet.....$52.99

2001 Corton Blanc, Grand Cru, Dom Chandon de Briailles...$57.99

2001 Chassagne-Mont, “La Boudriotte,” 1er Cru, Ramonet ..$57.99
Clive Coates calls this rich and profound, and long, complex and classsy.

2002 Puligny-Montrachet, “Folatieres,” 1er Cru, Dom P Pernot ..........................................................$63.99
Coates says: “Ripe, concentrated, laid-back, harmonious and profound.”

2001 Chassagne-Montrachet, “Maltroie,” 1er Cru, Niellon ....$66.99

2002 Chass-Mont, “Romanée,” 1er Cru, Vincent Dancer ....$67.99

2002 Chass-Mont, “Tête du Clos” (Morgeot) V. Dancer .....$68.99

2001 Puligny-Montrachet, “Combettes,” 1er Cru, Sauzet ....$69.99


Concentrated, mineral laden, focused and intense.

2002 Meursault, “Perrières,” 1er Cru, Vincent Dancer ......$78.99

2002 Meursault, “Perrières,” 1er Cru, Pierre Morey ...........$82.99

2001 Puligny-Montrachet, “Caillerets,” 1er, de Montille ......$87.99

2002 Puligny-Montrachet, “Folatieres,” 1er, Dom Leflaive ..$119.95

2002 Bâtard-Montrachet, Grand Cru, Dom Paul Pernot .........$129.99

---

**ALSACE/LOIRE**

**Alsace**


1999 Riesling, Trimbach Cuvee Frederic Emile ..................$32.99

2000 Gewürztraminer, Grand Cru Eichberg, Charles Baur ...$18.99
Very classy, lots of soil character. Properly dry, full of vibrant, refreshing acidity, never cloying, yet still pungently spicy.

2001 Pinot Blanc, Charles Baur .........................................$10.99

2002 Muscat, Domaine Allimant Laugner ..........................$13.99
Floral on the nose, and dry on the palate, but with tons of rich fruit and a beguiling, almond-like finish, incredible with rich cheeses.

2001 Riesling, Mark Kreydenweiss Andlau ........................$17.99

2002 Riesling, Boeckel ..................................................$11.99


2002 Tokay-Pinot Gris Domaine Roland Schmitt ...............$12.99

**Loire**

1995 Vouvray Brut Reserve, Philippe Foreau ...................$29.99
Richly textured, vibrant example of the versatility of chenin blanc, racy and honeyed with a firmly grounded sense of terroir.


The Domaine’s masterpiece, the Clos de l’Echo is a wine of grand proportion, complex, structured, and very age worthy.

2001 Anjou Villages Rouge, Domaine des Rochelles ..........$13.99

2002 Saumur-Champigny, Domaine Fouet ..........................$17.99
Explosive nose of dried cherry, lavender, sweet red plums and mineral, very juicy and bright, perfect cabernet franc.


2002 Muscadet Sur Lie VV, Château de la Ragotiere ...........$9.99

2002 Muscadet Sèvre Maine Sur Lie, Domaine de la Pepiere ...$9.99


Dry long and intensely mineral, from distinct plots all left to ripen late and vinified in a bold rich dry style. Chidaine is the top!

2002 Samur-Champigny, Hautes Troglodytes, Plouzeau ......$13.99

2002 Muscat, Domaine Allimant Laugner ..........................$13.99

2001 Sancerre, Franck Millet our biggest selling Loire .......$12.99


2002 Vouvray, Le Bouchet Demi-Sec François Chidaine .......$19.99
2000 Bourgogne Rouge, Domaine Desertaix-Ferrand .......... $12.99
2001 Bourgogne Rouge, Domaine Camus-Boucheron ....$15.99
2001 Bourgogne Rouge, Domaine Heresztyn .......... $16.99
2000 Côtes-de-Nuits-Villages “Perrieres,” Desertaux-Ferrand $18.99
2001 Monthelie Rouge, Maison Bouchard Père & Fils ... $21.99
2001 Marsannay, Domaine Joseph Roty .................. $24.99
2001 Savigny-Beaunes, “Narbanton,” 1er, Camus Brochon ... $26.99
2002 Bourgogne Rouge, Domaine Groffier ................ $28.99
2000 Morey-St-Denis, Domaine Regis Forey .......... $29.99
2000 Nuits-St-Georges, “Perrieres,” 1er Dom Regis Forey ... $36.99
2001 Chambolle-Musigny, Domaine Lambrays Père & Fils ... $36.99
2001 Morey-St-Denis, “En La Rue de Vergy,” Michel Gros ...... $36.99
2000 Volnay, “Champans,” 1er Cru, Marquis d’Angerville ... $39.99
2001 Nuits-St-Georges, “Aus Bas de Combes,” Jean Tardy ... $39.99
2001 Chambolle-Musigny, Domaine Georges Roumier ........ $43.99
2001 Gevrey-Chambertin, “Corbeaux,” 1er Cru, Dom Heresztyn ... $43.99
2001 Gevrey-Chambertin, “Goulots,” 1er Cru, Dom Chandon de Briailles .......... $43.99
The Corbeaux is dark, rich, spicy. The Goulots shows brambles and chocolate.
2001 Gevrey-Chambertin, “Champs Chenys,” Joseph Roty ....... $43.99
2001 Volnay, “Taillepieds,” 1er Cru, Angerville ........ $44.99
2001 Morey-St-Denis, 1er Dom Lambrays-($69 elsewhere) .... $47.99
2001 Gevrey-Chambertin, “Brunelles,” Joseph Roty ......... $47.99
1999 Pommard, “Clos des Arvelets,” 1er Cru, Virely-Rougeot ... $49.99
Cherries on the nose, red and black fruits on the palate. Classic Pomard.
2001 Nuits-Saint-Georges, “Les Charmes,” 1er Cru, Jean Tardy ... $49.99
2002 Nuits-Saint-Georges, 1er Cru, Dom. Gros Frere & Soeur ........ $49.99
Declasified Echezeaux, spicy and long.
2001 Nuits-St-Georges, “Boudots,” 1er Cru, Jean Grivot ........ $53.99
Both from grapes Jean Grivot grows for Meo-Camuzet, at a much lower price.
2001 Nuits-St-Georges, “Boudots,” 1er Cru, Jean Grivot ....... $53.99
2001 Morey-St-Denis, “Les Millandes,” 1er, Dom Heresztyn ... $56.99
2000 Clos Vougeot, Grand Cru, Drouhin-Laroze .............. $57.99
2000 Volnay, “Fremiets,” 1er Cru, Comte Armand ............ $57.99
Beautiful black fruit with rich, extremely ripe, supple flavors yet good focus.
2001 Corton-Bressandes, Grand Cru, Chandon de Briailles $58.99
2002 Nuits-Saint-Georges, 1er, Gros Frere & Soeur ........ $66.99
2002 Nuits-St-Georges, Clos Forets St. Georges, 1er Cru .... $63.99
2000 Clos des Lambrays, Grand Cru ................................ $69.99
Lovely, aromatic, supple and showing elegantly well.
2001 Chambertin, Grand Cru, Dom. Gros Frere & Soeur .... $74.99
2001 Gevrey-Chambertin, Vielles Vignes, Dugat-Py .......... $79.99
2001 Clos des Lambrays, Grand Cru ................................ $89.99
92 points Steve Tanzer: “Complex...Rich, dense...spicy and long.”
2001 Chambertin, Grand Cru, Vincent Girardin ............... $105.00
2000 Mazzy-Chamb, Grand Cru, P. Charlopin-(Was $145) ...... $125.00
Powerful and concentrated, with a lingering finish and excellent balance.
2002 Bonnes Mares, Grand Cru, Domaine Groffier .......... $159.99
2000 Romanée-St-Vivant, Domaine de la Romanée Conti .. $320.00

Pour Votre Plaisir

Experience Mature Red Burgundy

As you read this, I am in Burgundy, escorting some Burgundy lovers, and tasting and exploring. It will be fun for me to see Burgundy with leaves on the vines and grapes, as well! Quite the contrast to my usual winter visits.

I was recently able to buy a large collection of 1993 Burgundies from an importer. All have been impeccably stored and are in superb condition. As you may know, 1993 was one of those vintages that got panned by Parker and the Spectator, as the wines were structured and tannic in their youth. However, among Burgundians, it is generally regarded as one of the best vintages of the decade. And, as the wines age and come out of their shell, they are showing great depth and wonderful aromatics. I have enjoyed many 1993s recently. For a complete list of all the 1993s available, go to www.klwines.com, but here are some of my favorites, which are likely to be available.

The 1993 Nuit- St-Georges, “Vaucrains,” 1er Cru, Domaine A. Michelot ($34.95) is polished, aromatic and concentrated, with a wonderful linearity and a characteristic Nuits-St-Georges firmness. From Domaine Lamarche, owners of the Grand Cru, La Grand Rue, we have three wines: the 1993 Volnay, “Les Chaumes,” 1er Cru ($59.95), the 1993 Clos de Vougeot, Grand Cru ($69.95) and the 1993 La Grand Rue, Grand Cru ($69.95) all bargains for mature Burgundy, and all of which turned out better in bottle than the 1990s from Lamarche. From Domaine Geantet-Pansiot we have two wines; the 1993 Gevrey-Chambertin, “Poissenots,” 1er Cru ($75.00) has cassis and berry notes, with lots of terroir, while the 1993 Charmes-Chambertin, Grand Cru ($110.00) is ripe, rich and has lots of length. From Maison Joseph Drouhin, the 1993 Charmes-Chambertin, Grand Cru ($110.00) shows elegance, balance and a lovely silky charm. Finally, from Maison Louis Jadot is the 1993 Clos Vougeot, Grand Cru ($99.95), a classic, meaty, structured, monolithic of a wine, with a long, firm finish. Try some mature Burgundy and see why you would want to cellar these wines. A Santé.

—Keith Wollenberg

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

1999 Brunello Pre-Arrivals: The first of many to come!

1999 Pian dell’Oroino -K&L Direct Import bargain!.................................$36.99

Jan Erbach and Caroline Probstner’s small vineyard with its tiny 500-case production overlooks the historic vineyards of Biondi Santi a bit to the southeast of the town of Montalcino. has a nose full of blackberry and plum aromas intertwined with a subtle toast of toasted oak. This classic full-bodied Brunello flows across the palate with satiny tannins, coupling the rich plumy flavors of this sangiovese with traces of spice, raw meat and a subtle yet captivating smokiness that leads to a long, clean and focused finish. A superb balance of ripe fruit, yet with structure, so well balanced that it is easy to drink now but ideally will be best after some celler time.

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

Tuscany

2002 Marisma Sangiovese “4 Old Guys”................................................$6.99
2000 Castello di Monastero Chianti Classico ........................................$13.99
2000 Castello di Volpaia Chianti Classico ..............................................$13.99
2001 Villa Antinori Riserva ..................................................................$15.99
2000 Castello di Monsanto Chianti Classico Riserva .........................$16.99
2001 Isole e Olena Chianti Classico ......................................................$16.99
2001 Carobbio Chianti Classico .............................................................$16.99
2001 Antinori Chianti Classico “Peppoli”...............................................$17.99
2000 Badia a Coltibuono Chianti Classico .............................................$18.99
2001 San Vincenti Chianti Classico ........................................................$21.99


1999 Castello di Volpaia Chianti Classico Riserva ..............................$22.99
2001 Felsina Chianti Classico-Best in a decade! .................................$23.99
2001 Fontodi Chianti Classico ...............................................................$23.99

1999 Tenute Marchese Antinori Chianti Classico Riserva ............$27.99
1999 Poliziano Vino Nobile “Asinone”-90 points, Wine Spectator ....$32.99
1999 Castello di Volpaia Chianti Classico Ris “Coltassala” ..............$33.99
1999 Rocca di Montegrossi Chianti Ris “San Marcellino” ..............$34.99

The power of Brunello, the subtle elegance of Chianti, a sublime experience! 1999 Castello di Monsanto Chianti Riserva “Il Poggio” ..............$47.99

Montalcino

2002 Livio Sassetti “Pertimali” Rosso di Montalcino .........................$23.99
2001 Costanti Rosso di Montalcino .......................................................$33.99
1999 Verbena -91 points, Wine Spectator ............................................$39.99
1998 La Togata Brunello di Montalcino -91 points, Spectator ...........$39.99
1999 Cinelli-Colombini Brunello-90 points, Wine Spectator ...........$39.99
1999 Angelo Sassetti “Pertimali” Brunello di Montalcino ..............$39.99
1999 Campogiovanni Brunello -91 points, Wine Spectator .............$44.99
1999 Val di Suga-90 points, Wine Spectator .......................................$44.99
1999 Poggio San Polo -93 points, Wine Spectator .................................$46.99
1999 Caprilli-90 points, Wine Spectator ...............................................$49.99
1999 Fattoi Brunello di Montalcino .......................................................$49.99
1999 Fossacolle Brunello di Montalcino -93 points, Spectator .........$54.99
1999 Antinori Pian delle Vigne -92 points, Wine Spectator .............$54.99
1999 Castello Banfi -94 points, Wine Spectator .................................$54.99
1999 Le Macchioche ...........................................................................$54.99
1999 Casanuova delle Cerbaie ............................................................$57.99
1997 Cassano-Colomboia Brunello Ris-92 points, Spectator ...........$78.99
1999 Valdicava-94 points, Wine Spectator ..........................................$79.99

Sotto la Pergola Inclinata

Did I write about my wife? Recently my wife was reading my article and asked “did you write this about me?” While my wife is a beautiful, intelligent and loving individual (I have a lot to be thankful for), I was having trouble placing her in the guise of a Barolo. She was reading that I was “immediately 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.” Did you understand what I wrote?

I read all of the major wine publications for new information and insight into new wines; you probably read some of them too. While I was a novice I devoured these manuscripts, prying meaning out of each descriptor, imagining some learned soul with their nose at the edge of a glass, sniffing, sloshing, spitting in a bucket and then murmuring “geranium hips and Madagascar chocolate.” Saddened that I couldn't get the same aromatics out of the same wines I felt I was an olfactory failure, destined to the junk heap of wine lovers, enters Tony Soter. Tony, philosopher/winemaker/neo-Oregonian coerced me into taking a great leap of faith, he challenged me to describe wines using only a human analogy. Here’s a task without my trusty “cassis” or “vanillin hints” to describe a wine.

Writing is communication, and if you want to communicate with someone you should use a language they understand, seems pretty simple doesn’t it. I just grabbed an issue of Robert Parker’s Wine Advocate, opened it and after 30 seconds spotted this review: “A full ruby, its caramel, plumcake and chocolate aromas are followed by flavors of power, force and focus, sweet, pure and with the velvet of perfectly ripe fruit.” This isn’t a unique passage for Parker it could be from just about any wine writer, but he is perhaps the progenitor of this uber-descriptive literary style. Does that description mean anything to you?

If I were to say to you that a wine was like an old Australian rugby player, missing a few teeth, with bad knees or more like a lithe, Russian ballerina, who had trained in gymnastics until a couple of years ago but gave it up to follow her heart and dance, would you be able to get more of an idea? What is your metaphor? If I said the wine showed the power, force and focus, sweet, pure and with the velvet of perfectly ripe fruit. This isn’t a unique passage for Parker it could be from just about any wine writer, but he is perhaps the progenitor of this uberdescriptive literary style. Does that description mean anything to you?

—Greg St. Clair
ITALIAN WINES

1997 Talti Brunello Riserva-93 points, Wine Spectator ...............$79.99

"Very fresh Brunello riserva, with mineral, ripe fruit and dried flower character. Medium to full-bodied with fine tannins and a long, refined finish. Very fine indeed. Just like the normal bottling. Best after 2003," Wine Spectator.

1999 Tenimenti Angelini "Sputanti" .............................................$84.99


The wine is distinct, dramatically unique, and seat belts are generally required. The nose is full of ripe, chocolaty aromas, sweet plums, dates, dried figs, lavender, violets and raspberry preserves, which flow onto the palate where the fruit goes through a metamorphosis, and more earthy, meaty, spicy aromas come forward like fresh cut leather, Asian spices and braised meats. This 1997 Riserva has tremendous power, a combination of structure, density and richness along with a smooth, polished feeling make this one of the stars of this vintage!!

Piedmont

2002 Bera Dolcetto d’Alba ..........................................................$9.99
2003 Bera Moscato d’Asti ..........................................................$10.99
2003 Boroli Moscato d’Asti .........................................................$11.99
Richy textured, bursting with flavor, Mike and I found this on our last trip!
2002 Virna Dolcetto d’Alba ..........................................................$11.99
2001 Virna Barbera d’Alba ..........................................................$11.99
2001 Convento dei Cappuccini Barbera d’Asti ......................$12.99
Outstanding balance, dynamic fruit, complex character,
2001 Anna Maria Abbona Dolcetto Dogliani, Sori dij But .......$12.99
2003 Saracco Moscato di Asti .........................................................$13.99
2002 Cascina Val de Prate Arnegi “Luet” .................................$14.99
2002 Vietti Arneis .................................................................$15.99
2002 Barone Rictari Dolcetto, Il Colombo .................................$15.99
2003 Villa Sparina Gavi di Gavi “La Villa” .................................$17.99
2001 Cascina Val del Prate Barbera d’Alba “Carolina” ...........$29.99

Barolo/Barbaresco

2000 Marchese di Gresy Barbaresco “Martinenga” .................$34.99
2000 Segehesio Barolo “La Villa” ............................................$37.99
Stunning richness, balance, perfect harmony, a gorgeous Barolo, Great price!
1993 Famiglia Anselma Barolo -(Yes, 1993!) ..................$47.99
Complex, balanced, drinkable Barbero at an excellent price, what a concept!
1997 Famiglia Anselma Barolo .............................................$47.99
1998 Famiglia Anselma Barolo .............................................$47.99
1995 Famiglia Anselma Barolo “Adasi” ...............................$53.99
2001 Albino Rocca Barbaresco “Loretco” ..................$53.99
2001 Albino Rocca Barbaresco “Bric Ronchi” ...........................$53.99
1996 Famiglia Anselma Barolo “Adasi” ...............................$55.99
1997 Famiglia Anselma Barolo “Adasi” ...............................$59.99
2000 Altare Barolo “La Morra”-88-91 points, Tanzer ..........$64.99
2000 Barolo & Barbaresco: Wine Spectator’s 100-point vintage!

Mike’s September Values

Between the Adriatic Sea and The Gran Sasso mountains on the hills around Pescara, the Marramiero family has grown vines since the beginning of the last century. During the ‘60s and ‘70s new vineyards were planted, and in the ‘90s Dante Marramiero completed his master plan. Along with his children, Enrico and Patrizia, he is devoted to ancient winemaking traditions with a touch of modern technology.

The 2002 “Dama” Trebbiano d’Abruzzo ($8.99) shows a pale gold color and an incredible fragrance of tropical melon, peaches, and apricot. The bright taste continues with melon, hints of peaches, and an alluring nuance of nuts. Medium bodied, with a crisp, dry finish.

The 2002 “Dama” Montepulciano d’Abruzzo ($9.99) has a very deep ruby color with a nose highlighted by black cherry, currants, vanilla and licorice. Plenty of rich body with plums, raspberries and soft tannins with substantial structure make this wine a great overall value.

2001 Convento Cappuccini Barbera d’Asti ($12.99) is full-bodied and wonderfully aromatic, showing smoke and blackberries. The palate is enhanced with jammy dark fruit and good acidity. Knots of spice, this is exceptionally pleasant with considerable elegance.

From Puglia, the 2001 A-Mano “Prima Mano” Primitivo ($17.99) is made only in exceptional years with no fining or filtration. This is an outstanding, modern-style wine from this producer. Full-bodied with a chewy texture of plum jam, chocolate, blackberries and tobacco.

Salute!!!

—Mike Parres

page 21
Wow! There are so many new spirits here at K&L that I have decided to devote a whole newsletter to them! — Susan Purnell

For a more complete listing with descriptions and tasting notes, check out our website at klwines.com.

**BOTTLE**

**Armaignac**

Baron de Lustrac, Bacco Domaine de Lacaze Bas Armagnac...$86.99
It is very rare to find Baco of this age and this price. Excellent purity. The aroma right from the start shows round, busculcy and mature praline-like notes that are simultaneously nutty and sweet. Luscious bittersweet candied almond core aroma; the palate concludes intensely bittersweet and nutty. Excellent, well crafted and certainly recommended. ***3 Stars from the Spirit Journal.

**Blended Whiskey**

Marshal 12 year Red Label.......................................................$15.99
We are always looking for products that are very high quality at an affordable price. The Marshal line of blended whiskies from Scotland does just that. They are outstanding and simply incredible at this price! Touch of vanilla, well balanced, elegant with nice complexity. If you buy one new blended whisky to add to your bar, make it Marshal!

Marshal 12 year Black Label ..................................................$20.99
Nice smoke, deep richness with a warm finish.

**Gin**

Broker’s London Dry Gin ........................................................$19.99
Made with the finest herbs, spices and fruit imported from three continents, Broker’s Gin is specially blended to be dry. The rich mixture of natural ingredients, each carefully selected, produces a drink of outstanding flavor and freshness! 47% alc./vol.

**Liqueur**

Pierre Chermette Domaine de Vissoux Cassis (375ml) ........$12.99
There is nothing better than finding a small producer that is making a product of this impeccable quality. Thick and almost creamy in style, bursting with rich berry flavors.

**Vodka**

Hangar One Infused Fraser River Raspberry .........................$35.99
It is very difficult to make truly outstanding raspberry vodka. Well, the folks at Hangar One have succeeded. The raspberries that were used to infuse this vodka come from the Fraser River Valley in British Columbia. If you have never tasted a raspberry from British Columbia, you have missed a treat. Try this, and give yourself a taste of the Pacific Northwest. It has delightful and fresh aromatics that make you dream of summer and think of cosmopolitans! This is a very limited production so do not miss out.

**Single Malts**

Auchentoshan 10-year-old, Murray McDavid ............................$39.99

Brulichladdich 14-year-old “The 16th Hole Augusta”.............$78.99
The 16th Hole, Augusta is the second offering of the very popular “Links” series of limited edition bottlings chosen by Jim McEwan. “The Sophisticated Islay” is bottled at 46% in the Distillery and is un chilled-filtered and caramel free. 100% Refill Sherry Casks have been used to age this malt. The 16th Hole at Augusta is one of the most famous par 3 holes in the world as many Majors have been won or lost at this hole. The “Link” series associates this superb 14-year-old Bruichladdich with the art of Graeme W. Baxter, the world’s leading Golf artist.

Caol Ila 14-year-old, Murray McDavid .................................$68.99

Clynelish, 20-yr, Murray McDavid Mission Selection #3 ........$114.99
Yes, all Mission Selection Number Threes are finally here and extremely limited. We are always very lucky to get these rare selection from malts hand picked by Jim McEwan. Already sold out with the U.S. distributor!

Craigellachie, 33-yr, Murray McDavid Mission Sel. #3 ..........$159.99

Dallas Dhu, 29-year-old, Murray McDavid Mission Sel. #3 ..$154.99

**More Single Malts**

Edradour 12-year-old Straight From The Cask 500ml............$76.99
Edradour is produced in Scotland’s smallest distillery near the town of Pitlochry. It is hand made today as it was over 150 years ago by just three men who are devoted to the time-honored methods of whisky making. Indeed equipment used at the distillery has remained unchanged since the day the distillery opened and is only just capable of producing commercial quantities. Lain Henderson and a crew of two are making some wonderful malts. The new kid on the block is the “Straight From The Cask” 12-year-old. It has the classic creamy Edradour style with tons of toffee, tobacco and toasted nuts. Rich and full on the palate with flavors that go on and on! Cask #283, total number of bottles 885, distilled on September 26, 1991, bottled on November 5, 2003, Sherry butt, 60.1 alc./vol.

Glen Scotia, 28-year-old, Murray McDavid Mission Sel. #3 ..$149.99

Glendronach 14-year-old, Murray McDavid .............................$47.99

Glenlossie 10-year-old, Murray McDavid .............................$39.99

Glenugie, 26-year-old, Murray McDavid ..............................$47.99

Longmorn 14-year-old, Murray McDavid .............................$47.99

Old Rhosdhu, 24-yr-old, Murray McDavid Mission Sel. #3 ..$129.99

Rosebank 13-year-old, Murray McDavid .............................$69.99

**Tequila**

Dos Manos Reposado..........................................................$19.99
Dos Manos 100% de Agave Reposado spends over 6 months in oak. The aging shapes the young spirits and gives Dos Manos Reposado a clean, fresh, sophisticated flavor. It offers flavors of oak, spice and orange peel with a superb long lasting finish. It is best served on the rocks, neat or for the Cadillac Margarita. Compare to Sauza Hornitos and Cazadores but at this unbelievable price!

Dos Manos Añejo .................................................................$24.99
Dos Manos Añejo is 100% de Agave aged for a minimum of two years in white oak used bourbon barrels and a hint of sherry wood. This fine Añejo Tequila is best served in a snifter or on the rocks and will be enjoyed by small-batch bourbon, single malt Scotch and fine Cognac aficionados. Dos Manos Añejo is lush and complex with layers of oak, tropical fruit and spice. Compare to Patron Añejo and Don Julio Añejo at half the price!

Milagro Silver..................................................................$24.99

Milagro Reposado .................................................................$28.99

Milagro Añejo ..................................................................$34.99

**K&L Hours and Information**

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

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

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

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

Sale Dates: Ends Sept 30, 2004. Prices are subject to change without notice. We reserve the right to correct typographical errors in pricing.

We accept American Express, Discover Card, Visa and Mastercard.
**Riedel** Since 1756

We carry Riedel glassware, the finest glassware for drinking wines. Glasses can only be shipped in case quantities.

Vinum Series—Machine-made, 24% lead crystal per glass per case
- Bordeaux (6 per case) $14.99 $89.94
- Burgundy (4 per case) $14.99 $59.96
- Chardonnay (6 per case) $11.99 $71.94
- Champagne Prestige (6 per case) $11.99 $71.94
- Port (6 per case) $11.99 $71.94
- Single Malt (6 per case) $11.99 $71.94

Many other glasses—Call for prices

**Spiegelau Glasses**

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

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

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

**Marvel Grotto**

Mini Wine Cooler

Call Tom M in our Redwood City store at (650) 364-8544, ex 2721. Marvel 50 bottle solid door $939+delivery
Marvel 50 bottle glass door $939+delivery

**Whisperkool Cooling Units Sale Prices!**

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

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

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

**LOWER PRICES!**

**VINOTHEQUE STORAGE CABINETS**

It is extremely important to protect your wines from temperature fluctuation. The most convenient location for your collection is in an air-conditioned 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 knowledgeable staff for additional details, a full-color brochure, pricing on all available options, and delivery charges. These prices are for custom orders.

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

**QT Models**

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

**LOW EVERYDAY PRICES!**

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

**WINE OPENERS**

**Screwpull Lever Pull**

$79.95

**Instapull Wine Opener**

$10.99

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

Redwood City Wine Storage Lockers!

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

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

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

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

**Wine 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, delivery charges. These prices are for custom orders. If you have up to 2,000 cubic feet of cellar space to cool, this is the perfect solution for you. Please call either of our stores for additional information and a color brochure.

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

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

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

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

1-800-247-5987

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

Order your glasses via the internet at www.klwines.com
Join One of Our “Wine of the Month” Clubs

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

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

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

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

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

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