The Other White Wine

Bordeaux Blancs truly shine in 2004, and K&L has several on offer that won't break the bank. These are ideal whites for Indian Summer drinking. Look for Steve Bearden's column on page 4, Kirk Walker on page 7 and Jim Barr on page 16.

Love the Loire?

Jeff Vierra certainly does. He's gone practically bonkers over the classically styled reds and whites of 2004. You might, too, after reading his article on page 18.

A Rabbit Recipe for Vegans!

Get it hare, along with a Spanish red to serve alongside. Check out Anne Pickett's article on page 2.

Château Cos d'Estournel

Some old, some new and one due.

1985 Château Cos d'Estournel, St-Estèphe .........................$179.99
95 points Robert Parker: “The 1985 is cast from the same mold as the 1982 and 1953 vintages.” Perfect right now. Direct from château.

1986 Château Cos d'Estournel, St-Estèphe ..........................$139.99
95 points Robert Parker: “Highly extracted wine, with a black/ruby color and plenty of toasty, smoky notes in its bouquet that suggest ripe plums and licorice.” Decant one hour.

1989 Château Cos d'Estournel, St-Estèphe .............................$149.99
95 points Wine Spectator (03/92). Delicious right now. Direct from the château.

1996 Château Cos d'Estournel, St-Estèphe ............................$94.99
95 points Wine Spectator. See Steve's article on page four.

2001 Château Cos d'Estournel, St-Estèphe ............................$72.99
94 points Wine Spectator. “Wonderful spice and currant aromas to this young wine. Full-bodied, with super well-integrated, refined tannins. Long caressing finish…” A fabulous wine and good value.

2001 Pagodes de Cos, St-Estèphe .................................$24.99
Soft, perfumed and silky-drinking very well now. Third one the price of its big brother.

2004 Château Cos d’Estournel, St-Estèphe - .......................$69.99

2004 Château Cos d'Estournel, St-Estèphe (1.5L) ..................$144.99
This wine is sold on a future’s basis. 92-94 points Robert Parker and it sells for 1/2 the price of the 2003. One of the best wines of this vintage and best value Cos on the market.

2004 Pagodes de Cos, St-Estèphe ..................................$21.99
Strict selection for the first wine puts a lot of great juice in this bottle. Extremely good-value-very spicy and palate pleasing. This is also sold on futures basis.

Trey’s Picks: Justin New Releases

Justin Winery has always been one of the most exciting estates in the Paso Robles region. Located west of downtown, the winery sits at the bottom of the Santa Lucia Mountain Range. Very warm days are cooled off quickly from the fog which rolls over the hills most nights. Recently released, the 2004 Justin Edna Valley Sauvignon Blanc ($12.99) is a Sauvignon Blanc that never sees oak and is solely fermented in stainless steel tanks. The fruit shines through on this wine with clean citrus notes that linger across the palate. A main staple in the Justin diet has always been Cabernet. The 2002 Justin Paso Robles Cabernet Sauvignon ($19.99) is not only the largest-production wine Justin produces, it is also what they are really known for. The 2002 is a real winner! It is loaded with ripe black cherry, cassis, mocha and minty flavors that are all nicely balanced with silky tannins and
Falling in Love with Fall!

It’s the time of year for slow braises, rich beans and succulent squash—classic parts of the Spanish culinary repertoire. Here are a few wine and food suggestions for your fall feast!

**2004 Bodegas Muga Rioja Blanco ($11.99)**

90 points Robert Parker: “The finest white wine I have yet tasted from Muga is the 2004 Blanco, a value-priced blend of 90% Viura and 10% Malvasia…It is well-textured, with terrific fruit, wonderful purity, and surprising body.” This awesome white Rioja is a great alternative to Chardonnay—the Muga has all the weight with plenty of balance. I love this wine with a tapa of sautéed mushrooms and aioli on toasted French bread!

**2003 Bodegas Tintoralba Higueruela, Almansa ($8.99)**

88 points Robert Parker! He says, “The Higueruela is a fruit-driven effort that sees no oak. Old vines, low yields, and impeccable winemaking have resulted in a dense ruby/purple-colored wine with medium to full body as well as a delicious kirsch, blackberry, currant, licorice, and spice-scented bouquet.” Made from 100% grenache, known as tintorera in Almansa, this red is extremely versatile. Enjoy it with piquillo peppers stuffed with tuna or bacalao!

**2003 Senorio de Barahonda Monastrell Tinto ($8.99)**

Yecla is just bursting with great wines! The ’03 Barahonda is made from 100% monastrell (aka mourvèdre). Big and rich this red has plenty of acidity and spiciness to keep the wine lively and not just a big fruit bomb. Awesome wine with Potatoes and Rabbit in the Mountain (see below for the recipe).

**2003 Bodegas Arrocal, Ribera del Duero ($14.99)**

100% tinto del pais, aka tempranillo, goes into this fantastic value red from Bodegas Arrocal. Aged for four months in a combination of new and one-year-old American and French oak, this Ribera del Duero is full and ripe with loads of spice and depth. Perfect with Fabada…the famous bean dish from Asturia’s! Buen Provecho!

—Anne Pickett, anne@klwines.com

**Potatoes and Rabbit in the Mountain**

Despite the name, there is no rabbit in this dish. This dish is from Salamanca, where the lack of meat or chorizo in the area was compensated by herbs, garlic and especially pimentón (paprika). The dish’s name is something of a joke. When first time eaters invariably ask, “Where’s the rabbit?” the cook replies, “In the mountain!” There is no better way to appreciate the full color, flavor and aroma of pimentón.

**Ingredients:**

- 3 Tbsp extra virgin olive oil
- 1 onion, skinned and chopped
- 3 large potatoes
- 3 cloves of garlic
- 3 fresh sprigs of parsley
- 1 sprig of thyme
- 1 tsp bittersweet smoked paprika
- A pinch of picante smoked paprika (optional)

**Preparation:**

Peel potatoes and cut into chunks.

Boil potatoes in salted water until nearly cooked.

In a heavy pan, heat olive oil at medium heat.

Drain potatoes and add to pan.

Add finely chopped onion, pounded garlic, parsley, thyme and salt.

When onion becomes translucent, add the pimenton and water, and cook everything together slowly. Add extra olive oil as needed.

When potatoes turn golden, you may add the pinch of hot pimenton for extra spice.

While traditionally eaten as a main dish, this dish can be served alongside pork, beef or chicken.

—Anne Pickett, anne@klwines.com

**RECIPE TAKEN FROM WWW.TIENDA.COM**
### 2004 BORDEAUX FUTURES

See our Vintage Report and list of wines available on our website. A very fine vintage-classic style and well-priced.

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Anglès, St-Emilion (1.5L)</td>
<td>$179.99</td>
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<tr>
<td>Anglès, St-Emilion 92-94 points Parker and Spectator</td>
<td>$86.99</td>
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<td>Ausone, St-Emilion 91-93 points Robert Parker</td>
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<td>Barde Haut, St-Emilion 91-93 points Robert Parker</td>
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<tr>
<td>Branaire-Ducru, St-Julien (1.5L)</td>
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<tr>
<td>Branaire-Ducru, St-Julien</td>
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<td>Brane-Cantenac, Margaux (1.5L)</td>
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<td>Canon-La-Gaffelière, St-Émilion 92-94 points Wine Spectator</td>
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<tr>
<td>Cantenac-Brown, Margaux</td>
<td>$24.99</td>
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According to the Wine Spectator: “Silky and fruity…”

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Price</th>
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<tbody>
<tr>
<td>Carruades de Lafite, Pauillac-Tanzer: “Very subtle and aromatic…”</td>
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<td>Cheval Blanc, St-Emilion 93-95 points Robert Parker</td>
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<td>Clerc-Milon, Pauillac-89-91 points Wine Spectator</td>
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<td>Clos du Marquis, St-Julien 89-91 points Wine Spectator</td>
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<td>Clos l’Eglise, Pomerol-92-95 points Robert Parker</td>
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<td>Cos d’Estournel, St-Étèphe 92-94 points Robert Parker and WS</td>
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<td>Cos d’Estournel, St-Étèphe (1.5L)</td>
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<tr>
<td>d’Aiguille, Côtes d’Castillon 88-90 points Stephen Tanzer</td>
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<tr>
<td>d’Angludet, Margaux-An outstanding value</td>
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<tr>
<td>d’Armailhac, Pauillac-88-90 points Stephen Tanzer</td>
<td>$23.99</td>
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<tr>
<td>du Tertre, Margaux (1.5L $31.99) 90-92 points Robert Parker</td>
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<tr>
<td>Ducru-Beaucaillou, St-Julien (1.5L $129.00) 92-94 pts Parker</td>
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<td>Giscours, Margaux 90-92 points Robert Parker</td>
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<td>Grand-Puy-Lacoste, Pauillac (1.5L $71.99) 88-91 points Tanzer</td>
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<td>Gruaud-Larose, St-Julien 89-91 points Wine Spectator</td>
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<td>Haut-Brion, Pessac-Léognan 93-95 points Robert Parker</td>
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<tr>
<td>La Consilliere, Pomerol-88-90 points Stephen Tanzer</td>
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<td>La Fleur de Bouard, Lalande de Pomerol-88-90 points Tanzer</td>
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<td>La Mission Haut-Brion, Pessac-Léognan 91-93 points Parker</td>
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<td>Lafite-Rothschild, Pauillac 92-95 points Parker and Tanzer</td>
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<td>Lagrange, St-Julien-89-91 points Wine Spectator</td>
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<td>Langoa-Barton, St-Julien (1.5L $66.99) 89-91 points Spectator</td>
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<td>Larcis-Ducasse, St-Emilion 90-93 points Robert Parker</td>
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<tr>
<td>Lascombes, Margaux-From legitimate U.S. source</td>
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<tr>
<td>Léoville-Barton, St-Julien 92-94 points Robert Parker</td>
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<tr>
<td>Léoville-Las-Cases, St-Julien 95-100 points Wine Spectator</td>
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<tr>
<td>Léoville-Poyferré, St-Julien 90-93 points Robert Parker</td>
<td>$35.99</td>
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<td>Les Forts de Latour, Pauillac-89-89 points Stephen Tanzer</td>
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<td>Lynch-Bages, Pauillac-89-91 points Wine Spectator and Tanzer</td>
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<td>Malescot St Exupery, Margaux (1.5L $58.99) 91-93 points Parker</td>
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<td>Margaux, Margaux 92-95 points Robert Parker</td>
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<td>Meyney, St-Étèphe-Excellent wine</td>
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<td>Montrose, St-Étèphe 92-95 points Stephen Tanzer</td>
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<td>Mouton-Rothschild (1.5L $299.00) 92-94 points Spectator</td>
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<td>Nenin, Pomerol-89-91 points Spectator</td>
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<td>Pagodes de Cos, St-Étèphe</td>
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<td>Palmer, Margaux 91-93 points Stephen Tanzer</td>
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<td>Pape Clement, Pessac 92-94 points Robert Parker</td>
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<td>Pavie, St-Emilion-95-97 points Robert Parker</td>
<td>$109.99</td>
</tr>
<tr>
<td>Pavillon Rouge, Margaux 87-90 points Stephen Tanzer</td>
<td>$24.99</td>
</tr>
</tbody>
</table>

Phélan-Ségur, St-Étèphe-Tanter: “Supple and lush…”

### 2003 BORDEAUX FUTURES

Exceptional vintage for collectors. Check out our 16-page Vintage Report. Scores are from The Wine Advocate.

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<td>$239.00</td>
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<td>Clerc-Milon, Pauillac-89-91 points Wine Spectator</td>
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<td>d’Aiguille, Côtes du Castillon 88-90 points Stephen Tanzer</td>
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<tr>
<td>Gruaud-Larose, St-Julien 89-91 points Wine Spectator</td>
<td>$35.99</td>
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<tr>
<td>Haut-Brion, Pessac-Léognan 93-95 points Robert Parker</td>
<td>$139.99</td>
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<tr>
<td>Haut-Brion, Pessac-Léognan 93-95 points Parker</td>
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<td>Lafite-Rothschild, Pauillac 96-100</td>
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<td>Léoville-Las-Cases, St-Julien 93-95</td>
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<td>Margaux, Margaux (96-100)</td>
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<td>Mouton-Rothschild, Pauillac (95-96)</td>
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<tr>
<td>Pape-Clément, Pessac 94-96</td>
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<tr>
<td>Pichon-Lalande, Pauillac (93-95)</td>
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<tr>
<td>Potensac, Médoc (88-90)</td>
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<tr>
<td>Poujeaux, Moulis (88-90 sleeper)</td>
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<tr>
<td>Smith-Haut-Lafitte, Pessac-Léognan (90-93)</td>
<td>$39.99</td>
</tr>
</tbody>
</table>

90-93 points Robert Parker: “Broad, expansive, and more forward in style than usual. Aromas of scorched earth, espresso roast, sweet plum and black currant fruit, and a hint of white chocolate. Full-bodied, with elegance allied with fleshy tobacco and spice box notes, it is a chewy, fleshy, attractive.”

See our website www.klwines.com for tasting notes and accurate inventories.
Touring and Tasting the Greats of Bordeaux: Part 1

By the time you receive this, I will be escorting 20 of our finest VIP customers on a one-week whirlwind tour of the Bordeaux region. For my customers it will be the experience of a lifetime and a chance to taste three good and very different vintages: 2004, 2003 and 2002 at a time when Bordeaux is producing wine at the highest quality level in its storied history.

For these customers, 2004 will always be their year/vintage, the first vintage they taste from barrel. They will find the wines to be in the classic style—firm, masculine wines with high levels of dark fruit, high acidity and tannin. 2004 will provide a great lesson in the pricing of vintages; when they taste both 2004 and 2003 at each estate, the 2003 price will be much higher. But all the wines will be very good. Here is a snapshot of our journey and the 2004 prices.

Monday: Margaux ($144.99) A great start! The words elegant and perfection are on every note I’ve ever taken here, and I love to drink the second wine Pavillon Rouge ($36.99) young. Lunch is at Palmer ($79.99). The 2004 is deep, masculine, regal and elegant all at the same time! Dinner is at the powerful Pichon; Pichon-Longueville-Baron ($51.99) making superb wine in a rich, full, exotic style.

Tuesday: First growth, Mouton-Rothschild ($139.99) starts the day. A very powerful wine, tons of dark fruit, and the tannins to go with it. Lunch is at the great Lynch-Bages ($39.99), a wine that always possesses great sweetness in its dark fruit, richness, as well as great taste and value. A quick visit to Lafite-Rothschild ($144.95), where the second wine, Carrades de Lafite ($34.99) has been fantastic in the last 10 years and the first wine, mind blowing since 2000. A stop at Cos d’Estournel ($69.99), and it’s hard to believe that the J.G. Prats’ wine gets better every year, regardless of vintage conditions. Dinner at Léoville-Barton ($46.99), home of the greatest deal in all of Bordeaux wine, the massive dark fruit and structure of Léoville and the firm but silky Langoa-Barton ($32.99).

Wednesday: We start today at the greatest vineyard in the history of St-Julien: Léoville-Las-Cases ($74.99). Our friend Jean-Hubert Delon always makes an incredible wine of great intensity, power and longevity. Moving north to Pauillac for lunch, we shift gears and experience the epitome of elegance in the wine of Pichon-Longueville Comtesse de Lalande ($59.95). I believe ’04 PCL will turn out to be like the great 1986 and 1996. Next, is a quick visit next door to the king of all Bordeaux wines, Latour ($189.99).

Dinner will be at a chateau on a huge roll here at K&L, Phelan-Segur ($24.99) in St-Estèphe. Phelan is exciting here because the wine is fresh, pure and elegant, but its most important feature is that it is great tasting every young. Next month, on to the Right Bank and beyond……

Please feel free to contact me anytime for questions or advice on the wines of Bordeaux at ex 2723 or Ralph@klwines.com

Cheers and Go Giants! —Ralph Sands

Bearden’s Bordeaux

This month we start with two very different white wines from two different vintages made by the same wine maker from a blend of 70% semillon and 30% sauvignon blanc. Using the revolutionary process of maceration pelliculaire (contact between the skins of the grapes and the juice at low temperature), Denis Dubourdieu produces beautifully aromatic, complex and rich white wines that sell for a fraction of what their quality would suggest. The 2003 Reynon Blanc, Bordeaux ($10.99) is a favorite of Robert Parker and a bargain to boot. Lightly grassy and plump with hints of white fig and grapefruit and a long, sweet finish, this summertime sipper is as easy on the palate as it is on the wallet. The 2002 Clos Floridene Blanc, Graves ($17.99) combines loads of fresh fruit, toasty oak, bright acidity and firm structure in a fresh and seamless package. From the aromas of citrus and green apple, to the rich, full mid palate, to the long toasty finish, this compares to bottles costing $50 to $100 or more. OUTSTANDING!

2003 Clos Floridene Rouge, Graves ($18.99) This blend of 80% cabernet sauvignon and 20% merlot is rich with loads of sweet black fruit and aromas of flowers, hot gravel, smoke and coffee. The mineral finish with notes of milk chocolate and fine tannin keep the ripeness in check and lend a sense of elegance and class to this delicious wine. Although forward and approaching, value hunters will want to stash some away for drinking over the next several years.

1996 Cos d’Estournel, St-Estèphe ($94.99) Cos made a massive, concentrated wine in ’96 showing huge amounts of fruit, tannin, structure and color. Aromas of deep, dark fruit, herbs, toast and mocha lead to a thick, chewy center with lots of extract and a long power-packed finish. 93+ points from Robert Parker who says drink from 2006-2030.

—Steve Bearden

Bordeaux 1996-2004

<table>
<thead>
<tr>
<th>Vintage</th>
<th>Wine Name</th>
<th>Price</th>
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<tr>
<td>2000</td>
<td>2000 Bellerose Figeac Reserve, St-Emilion</td>
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<td>2000</td>
<td>2000 Ferriere, Margaux</td>
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<td>2000</td>
<td>2000 Feytit Clinet, Pomerol</td>
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<td>2000 Haut-Bages-Liberal, Pauillac</td>
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<td>2000</td>
<td>2000 Lafage, St-Emilion</td>
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<tr>
<td>2000</td>
<td>2000 La Mouleyre, St-Emilion</td>
<td>$19.99</td>
</tr>
</tbody>
</table>

See our award-winning website www.klwines.com for new arrivals and K&L top ten picks.
2000 Léoville-Barton, St-Julien ........$139.99
2000 Les Chemins de Commanderie,
Bordeaux-A Ralph pick ....................$15.99
91 points Wine Spectator: "...full-bodied, yet
fine and silky, with a long, delicious finish. I can’t
remember tasting a better Lynch-Moussas."
2000 Meyney, St-Éstèphe ..............$26.99
2000 Montlisse, St-Émilion ..............$28.99
2000 Palmer, Margaux ..................$179.99
2000 Phelan-Ségur, St-Éstèphe ......$29.99
89 points Wine Spectator: "Refined and silky."
2000 Poumey, Pessac ......................$29.99
According to Parker: "...delicious plum, anise, and
tobacco nose...possesses soft flavors."
2001 Angélus, St-Émilion ..............$199.99
2001 Beausejour-Duffau, St-Émilion$49.95
91 points Wine Spectator: "...full-bodied, with
silky tannins and a long finish."
2001 Cos d’Estournel, St-Estèphe ....$72.99
94 points Wine Spectator: "Wonderful spice and
currant aromas...full-bodied, with super well-inte-
grated, refined tannins. Long caressing finish..."
2001 de Franc les Cerisiers ............$13.99
Hubert de Bouard made this delicious red.
According to the Spectator: "Good berry and
mineral character in this medium-bodied red with
silky tannins and a fresh finish..."
2001 d’Issan, Margaux ..................$29.99
2001 Haut-Bergery, Pessac ..........$27.99
2001 Haut-Brion, Pessac ...............$159.99
94 points Robert Parker: "...carmen, licorice,
smoke, and crushed stones. Medium bodied with
excellent purity, firm tannin..." (06/04)
2001 La Coupaupe (1.5L) .............$49.99
2001 l’Arrosée, St-Émilion ...........$29.99
2001 La Mission-Haut-Brion (3L) ..$499.00
2001 La Mondotte, St-Émilion ......$139.99
2001 La Roche Amavinum .............$18.99
75% merlot. Coffee and chocolate aromas. Good
middle and fine length. Sweet and lush.
2001 Léoville-Poyferré, St-Julien ......$35.99
2001 Léoville-Las-Cases, St-Julien ...$74.99
94 points Spectator: "Very floral and perfumed
with violets, roses, berries. Full-bodied, with ultra-
fine tannins and racy finish..."
2001 le Bon Pasteur, Pomerol.........$49.99
92 points Parker: "A super effort for the vintage."
2001 Magrez Fombrauge,
St-Émilion ................................$84.99
2001 Margaux, Margaux ..............$169.99
2001 Montlisse, St-Émilion ............$22.99
Wine Spectator: "A intense red, with fresh herbs
and berries on the nose and palate.
2001 Ormes de Pez, St-Éstèphe ......$24.99
Excellent. From the Jean Michel Cazes group.
2001 Pagodes de Cos, St-Éstèphe ...$24.99
Soft, perfumed and silky-drinking very well now.
2001 Pichon-Baron, Pauillac ...........$49.99
One of their best efforts-t ons of ripe fruit flavors.
2001 Pichon-Lalande, Pauillac .........$66.99
95-100 points Spectator: "Very well-integrated."
2001 Quinault d’Enclos, St-Émilion $39.99
2001 Reserve de Comtesse, Pauillac ..$26.99
"Super delicious! As good as any Reserve I have
ever had. Silky and elegant," Clyde Beffa Jr.
2001 Valandraud, St-Émilion ...........$139.99
2002 Branaire-Ducru, St-Julien ......$28.99
90-92 points Robert Parker.
2002 Cantemerle, Médoc ..............$17.99
2002 Carruades de Lafite, Pauillac ..$36.99
2002 Clos du Marquis, St-Julien .......$30.99
2002 du Tertre, Margaux .............$25.99
89 points from Robert Parker.
91-93 points Robert Parker.
2002 de Pez, St-Éstèphe ..............$18.99
2002 Ducru Beaucaillou, (1.5L) ......$89.99
2002 Eglise-Clenet, Pomerol .........$92.99
2002 Eglise-Clenet (1.5L) ............$162.99
2002 Haut Bailly, Pessac ..............$33.99
93 points Robert Parker
2002 Langoa-Barton, St-Julien ......$29.99
90 points Wine Spectator: “Beautiful aromas of
licorice, currants and berries follow through to a
medium- to full-bodied palate...” (03/05)
2002 Latour-Martillac, Pessac .......$20.99
2002 Léoville-Barton, St-Julien ......Inquire
Big wine-powerful cassis aromas and flavor-needs
several years in your cellar.
2002 l’Evangile, Pomerol ..............$89.99
2002 Margaux (1.5L) .................$269.00
2002 Mongravey, Margaux ..........$23.99
2002 Montrose, St-Éstèphe .........$47.99
2002 Ninin, Pomerol .................$39.99
2002 Pape Clement, Pessac ...........$51.99
Superb wine, as usual.
2002 Pavillon Rouge (1.5L) ..........$59.99
2002 Potensac, Médoc .................$18.99
2002 Reserve Comtesse Lalande .......$25.99
Pichon-Lalande’s 2nd wine. Bright and deep with
dark blackberry and cherry fruit, hints of herb and
mineral, plenty of plump merlot juiciness.
2002 Roc de Cambes, Cote Bourg ...$26.99
2003 Clos Floridene Rouge, Graves ..$18.99
Check Steve’s article on page 4.
2003 Haut Gay, Bordeaux Superior ..$13.99
A Lou Bock favorite.

White Bordeaux/Rosé
2001 Haut Brion Blanc, Pessac ..........$169.99
2002 Pavillon Blanc, Bordeaux ..........$45.99
2002 Clos Floridene Blanc, Graves ....$17.99
2002 Haut Bergey Blanc, Pessac ......$19.99
2004 Rosé de Haut-Bailly ..............$15.99
2004 Rosé de Calon-Ségur ............$11.99

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 area
open Monday-Saturday 10 to 6 and Sunday 11 to 5.

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

Sale Dates: End September 30, 2005. 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.

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

**Red Bordeaux**

1994 Ausone, St-Emilion ...............$1599.00
1995 La Lagune, Médoc ....................$69.00
1978 Lafite-Rothschild, Paulliac ...$189.95
1978 Léoville-Las-Cases, St-Julien ...$119.00
1978 Lynch Bages, Paulliac ..............$99.00
1978 Lynch-Bages (1.5L) ...............$229.00
1979 Cheval Blanc, St-Emilion ...$179.00
1979 Cos d’Estournel, St-Émilion .......$89.00
1982 Cos d’Estournel .....................$279.00
1982 Domaine de Chevalier, Pessac ..........$79.99
94 points Robert Parker: “Consistently one of the great wines of the 1983 vintage, as well as one of my personal favorites, this beautiful wine has been gorgeous to drink since bottling.”
1985 Cos d’Estournel, St-Émilion ......$179.99
95 points Robert Parker: “The 1985 is cast from the same mold as the 1982 and 1953 vintages. Perfect right now. Direct from chateau.”
1986 Cos d’Estournel, St-Émilion ......$139.99
95 points Robert Parker: “Highly extracted wine, with a black/ruby color and plenty of toasty, smoky notes in its bouquet that suggest ripe plums and licorice.” Decant one hour.
1987 Mouton Rothschild, Paulliac ....$159.00
1988 Domaine de Chevalier, Pessac ......$89.95
1988 Pichon Lalande, Paulliac ..........$129.99
1989 Beausejour-Duffau (1.5L) ........$149.99
88 points Robert Parker: “This spicy, tannic, medium to full-bodied 1989 is promising.”
1989 Cos d’Estournel, St-Émilion ......$149.99
95 points Wine Spectator (03/92). Delicious right now. Direct from the château.
1989 Grand Puy Lacoste, Paulliac ......$89.99
1989 Graud-Larose, St-Julien .........$64.99
91 points Wine Spectator: “...firm tannins and long, silky-textured, minty, berry finish...”
1989 La Lagune, Médoc .................$89.95
1989 La Louviere, Pessac ..........$59.99
1989 Léoville Barton, St-Julien .......$129.00
1989 Pavie, St-Emilion ..............$119.00
A great wine and less pricey than the new vintages.
A classic wine-fabulous concentration.
1989 Olivier, Graves .....................$69.95
1989 Talbot, St-Julien .....................$64.99
90 points Robert Parker: “The 1989 Talbot is a fascinating wine that resembles the 1982, although the 1982 possessed more weight and extract. The 1989 is more elegant...”
1990 Meyney, St-Étèphe ..................$59.99
1991 Latour, Paulliac .....................$Inquire
1994 Graud-Larose, St-Julien ..........$29.99
According to Robert Parker: “Gruaud’s 1994 offers an excellent, saturated ruby/purple color, and a tight, but sweet nose of ripe berry and cassis fruit and underbrush. It is medium-bodied, with admirable concentration...”
1994 Lafite-Rothschild (3L) ..........$499.00
1994 Ormes de Pez, St-Étèphe ..........$16.99
A great value, 10-year-old inexpensive Bordeaux.
1994 Pichon-Baron, Paulliac ............$34.99
Robert Parker: “...sweet, smoky, cassis scented nose, supple, round tannin...excellent richness...”
1995 Angelus, St-Étèphe .................$159.99
95 points Parker: “A superb effort in this vintage This is the most concentrated of the 1995 St-É-
Emilion premier grand cru.” Direct from chateau.
1995 Lagrange, St-Julien.................Inquire
1995 Pichon-Lalande, Paulliac ........$147.99
96 points Parker: “...an exquisite example ... with the Merlot component giving the wine a coffee/
chocolate/cherry component...”

**Sauternes**

1986 Raymond-Lafon (1.5L) ...........$129.00
1987 Raymond-Lafon (1.5L) ..........$89.00
1990 Suduiraut .......................Inquire
1991 d’Yquem .........................$159.00
1995 Raymond Lafon (1.5L) .............$69.99
Rich, honeyed and for enjoying now to five years.
1999 Raymond-Lafon (375ml) ...........$22.99
Fabulous bury for the cellar-perfect acidity with pineapple nuances and coconut undertones.
2000 d’Yquem .........................$249.99
2001 Cypres de Climens (500ml) .....$29.99
2001 de Myrat .........................$35.99
2001 Doisy-Védrines .....................$39.99
2001 Lamothe-Guignard .................$29.99
2001 Lamothe-Despujols ................$32.99
2002 Climens ...........................$54.99
2002 Climens (375ml) .................$27.99
Best price in the world? Close to 2001 in quality.
2002 Doisy-Védrines .....................$29.99
2002 Doisy-Védrines (375ml) ...........$16.99
2002 Grand Enclos Cérons (375ml) ...$13.99
2002 La Fleur d’Or (375 ml) ...........$9.99
2002 Petit-Védrines (375ml) ..........$10.99

**Champagne**

1985 Roederer “Cristal” ..................$269.00
1990 Krug Brut .........................$189.00
1996 Dom Pérignon ......................Inquire
1996 Franck Bonville Blanc de Bl ...$32.99
1997 Laurent Perrier Grand Sicle Cuvee
Alexandra Rosé ......................$89.99
1997 Roederer “Cristal” .................$199.00
1998 Franck Bonville Blanc de Bl ...$27.99

**Tokaji**

1999 Tokaji Aszu 3 puttonyos, Hetszolo ........................................$15.99
1996 Tokaji Aszu 5 puttonyos, Hetszolo ........................................$27.99
1998 Tokaji Classic 5 puttonyos .........$39.99

**Sherry/Madeira**

Sanchez Romate “Don Jose” Amont ...$5.99
Sanchez Romate “Iberia” Cream ........$7.99
Hidalgo La Gitana Manzan (500ml) ...$8.99
Antonio Barbadillo Manzanilla ..........$9.99
Antonio Barbadillo Amontillado ........$9.99
A Barbadillo “San Rafael” Oloroso ...$22.99
A Barbadillo “Laura” Mosc Muscat ....$22.99
Gonzalez Byass Apostles Muy Viejo Palo
Cortado (375ml) ......................$24.99
Gonzalez Byass del Duque Muy Viejo
Amontillado (375ml) ....................$24.99
Gonzales Byass Matusalem Muy Viejo
Oloroso Dulce (375ml) .................$24.99
Hidalgo “Pastrana” Amont Viejo ......$29.99
Sacristia de Garvey “Museo” Cream .....$49.99
Sacristia de Garvey Onana Amont....$49.99

**Old and Rare Port**

1940 Kopke Colheita .....................$299.00
1950 Kopke Colheita .....................$249.00
1958 Wärre ................................$179.00
“Caramel overtones of great Colheita intermingled with the bright, ripe and deep red and black fruit flavours of vintage port,” Joe Zugelder, K&B.
1960 Krohn Colheita .....................$89.99
1963 Croft ...............................$159.99
91 points Spectator: “...elegance and harmony, and should continue to improve for many years.”
1963 Graham ................................$299.99
1966 Krohn Colheita .....................$79.99
1970 Dow ..................................$139.00
1970 Fonseca .............................$179.00
1970 Graham-94 points Spectator .....$159.99
1970 Quinta do Noval ..................$99.99
1970 Wärre ................................$119.99
1974 Quinta Nova Colheita .............$84.99
1977 Warre ................................$89.99
1978 Krohn Colheita .....................$46.99
1983 Graham ................................$84.99
1985 Dow ..................................$74.99
1985 Fonseca-95 points Spectator ....$88.99
1985 Graham .............................$119.00
1985 Wärre ...............................$74.99
1997 Offley Boa Vista (375ml) .........$19.99
Quinta do Tedo Ruby Reserve .........$14.99
Warre Otima 10-yr Tawny (500ml) ...$18.99
Quinta do Noval 40-yr-old Tawny .......$99.99
Krohn 20-yr-old Tawny ..................$39.99
2000 Croft ................................$44.99
K&L buys many imported wines directly from the producers or negociants. We taste the wines at the property and negotiate with the seller, often finding wines that are not available in the U.S. market. And we get the wines to our customers for less. There are no middlemen taking a percentage while passing it through distribution.

**Alsace/Loire Valley**

2002 Pinot Blanc, Charles Baur.................................................$10.99
2001 J.P. Becker Muscat Grand Cru Froehn ................................$17.99
2004 Franck Millet Sancerre Blanc ............................................$12.99
2003 Franck Millet Sancerre Rouge ............................................$14.99
2003 Franck Millet Sancerre Blanc “Insolite” ............................$19.99
2004 Château de Birot, Premiere Cotes de Bordeaux.................$10.99

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

**White/Red/Rosé Bordeaux/Stickies**

2004 Château Roquefort Blanc, Bordeaux ..................................$9.99
2004 Château St Jean des Graves, Graves .................................$10.99
2004 Château Thieuley Blanc, Bordeaux ....................................$10.99
2003 Château Reynon VV—from Denis Dubourdieu ....................$10.99
2002 Clos Floridene Blanc, Graves ..............................................$17.99
2002 Château de Birot, Premiere Cotes de Bordeaux.................$10.99
2000 Château Caronne St Gemme, Haut-Médoc ..........................$15.99
2001 Château Bois Martin, Pessac .............................................$17.99
2002 Grand Enclos de Château Cerons Rouge, Graves...............$19.99
2004 Rosé of Château Calon Segur, Bordeaux ............................$11.99
2002 Grand Enclos de Château Cerons Blanc (375ml) ...............$13.99
2002 Fleur d’Or, Sauternes (375ml) A Ralph favorite ...............$9.99
2002 Petit Védrines, Sauternes (375ml) ......................................$10.99

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

**September Bordeaux for Indian Summer**

2004 Roquefort Bordeaux Blanc ($9.99) Consistently a staff favorite and one of the best white wine deals in the store. This wine embodies the best of modern winemaking techniques: hand harvesting, severe triage and temperature controlled stainless steel fermentation. It is bright and snappy with plenty of citrus tones and a hint of minerality. This is white Bordeaux that looks to the Loire for inspiration. 85% sauvignon blanc and 15% semillon.

2004 St Jean des Graves Blanc, Graves ($10.99) A powerhouse red from a powerhouse vintage to enjoy for the next four years.

2002 Gigondas, Moulin de Gardette ........................................$16.99
2004 Côtes du Rhône, Domaine Maurelle .................................$9.99
2003 Vacqueyras, Domaine Mas du Bouquet ............................$10.99
2001 Corbieres, Ayrad .............................................................$11.99
2001 Rasteau, Domaine Girasols...............................................$15.99
2004 Thieuley Blanc ($10.99) A powerhouse red from a powerhouse vintage to enjoy for the next four years.

2004 Côtes du Rhône, Domaine Maurelle .................................$9.99
2003 Vacqueyras, Domaine Mas du Bouquet ............................$10.99
2001 Corbieres, Ayrad .............................................................$11.99
2001 Rasteau, Domaine Girasols...............................................$15.99
2002 Gigondas, Moulin de Gardette ........................................$16.99

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

2004 Château Thieuley Cuvee Reserve F Courselle .................$16.99
2001 Château Bois Martin, Pessac .............................................$17.99
2002 Grand Enclos de Château Cerons Blanc (375ml) ...............$13.99
2002 Fleur d’Or, Sauternes (375ml) A Ralph favorite ...............$9.99
2002 Petit Védrines, Sauternes (375ml) ......................................$10.99
2004 Côtes du Rhône, Domaine Maurelle .................................$9.99
2003 Vacqueyras, Domaine Mas du Bouquet ............................$10.99
2001 Corbieres, Ayrad .............................................................$11.99
2001 Rasteau, Domaine Girasols...............................................$15.99
2002 Gigondas, Moulin de Gardette ........................................$16.99

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

2004 Château Thieuley Cuvee Reserve F Courselle .................$16.99
2001 Château Bois Martin, Pessac .............................................$17.99
2002 Grand Enclos de Château Cerons Blanc (375ml) ...............$13.99
2002 Fleur d’Or, Sauternes (375ml) A Ralph favorite ...............$9.99
2002 Petit Védrines, Sauternes (375ml) ......................................$10.99

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

Aromas of very ripe blackberries with notes of peppers and garrigue.

Fine value-very ripe and fruity.

2004 Côtes du Rhône, Domaine Maurelle .................................$9.99
Meaty and spicy aromas follow to the palate. Good sweet middle palate fruit.

2003 Vacqueyras, Domaine Mas du Bouquet ............................$10.99
Bright raspberry flavors meshed with underlying spiciness.

2001 Corbieres, Ayrad .............................................................$11.99
Old school-solid red wine. Good earthy and peppery nuances.

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

2001 Rasteau, Domaine Girasols...............................................$15.99
Spicy on palate with an assertive black pepper character, with the syrah shining through! This wine is lush, rich and full, with a long, warm finish.

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

2002 Gigondas, Moulin de Gardette ........................................$16.99
A mixture of their Ventabren and Tradition-excellent wine value.

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

2004 Château Thieuley Cuvee Reserve F Courselle .................$16.99
2001 Château Bois Martin, Pessac .............................................$17.99
2002 Grand Enclos de Château Cerons Blanc (375ml) ...............$13.99
2002 Fleur d’Or, Sauternes (375ml) A Ralph favorite ...............$9.99
2002 Petit Védrines, Sauternes (375ml) ......................................$10.99
2nd wine of Doisy-Védèrines

**Southern France/Rhône**

NV Brut Rosé Pinot Noir, JL Denois ............................................$12.99
This 100% pinot noir brut rosé comes from Limoux. Will sell out quickly.

Sold out quickly last time-50 cases have arrived.

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


—Kirk Walker

Our top ten recommendations are listed at our website www.klwines.com
Start September ala Southern France!

2004 Château du Rouet “Cuvee Reservee” Côtes de Provence Blanc ($11.99): This is a crisp wine with a wonderful bit of minerality, which perfectly balances the flower, round fruit that has hints of nectarines, limes and white peaches. A perfect match for saltier foods such as hard cheeses, fish and olives.

2003 Domaine Clavel “Les Mas” Coteaux du Languedoc ($8.99): This wine is a blend of 70% old-vine carignan and 30% grenache. Bright, lush fruit with a nice acidic balance so that it is never overripe. Tank fermentation makes for a fruit-forward wine with the lushness of a bowl of fresh picked berries. This pretty amazing wine costs less than a dozen great seafood or Iberico platters.

RHÔNE VALLEY

2002 Cabernet, Domaine de la Soumade .............................$10.99
2002 Merlot, Domaine de la Soumade ...............................$10.99
(Two super value claret wines from the Maverick of the Rhone Valley!!)
2000 Côtes du Rhône, Ch. St. Esteve d’Uchaux “VV” .............$17.99
2003 Côtes du Rhône Blanc, Becassonne (A. Brunel) .............$13.99
2002 Châteauneuf, Domaine Senechaux ..............................$19.99
2002 Châteauneuf, Domaine Marcoux ...............................$34.99
2001 Châteauneuf, Domaine de la Gardine .........................$24.99
2003 Châteauneuf, Domaine Roger Perrin-90-93 points Parker  $29.99
2001 Châteauneuf, Domaine Marcoux ................................$37.99
Parker: “It should provide immense pleasure over the next 8-10 years.”
2001 Châteauneuf, Château Fortia ....................................$34.99
2003 Gigondas, Domaine Santa Duc ....................................$36.99
2003 Châteauneuf, Domaine Andre Brunel ..........................$33.99
2001 Châteauneuf, Bosquet des Papes “Chante Merle” ........ $49.99
2003 Châteauneuf, St Préfert Charles Giraud-91-93 pts Parker $64.99
2003 Châteauneuf, St Préfert Reserve A. Favier-90-92 Parker ..$54.99
2003 Châteauneuf, Jean Royer “Cuvee Tradition” ..................$32.99
2003 Châteauneuf, Grand Veneur-90-92 points Parker .........$24.99
2003 Châteauneuf, Grand Veneur (1.5L)-90-92 points Parker ...$52.99
Parker: “It should provide immense pleasure over the next 8-10 years.”
2001 Vacqueyras, Ch Montmirail, “Deux Freres” ..................$15.99
2001 Vacqueyras, Montmirius, .........................................$20.99
2001 Gigondas “Ventabren,” Moulin de Gardette (1.5L) ...... $49.99
2003 Cairanne, Domaine Richard ......................................$24.99
2003 Lirac, Segries “Cuvee Reservee” ...............................$9.99
2002 Condrieu, Mouton “Cote Chatillon” ..........................$35.99
2003 Côte Rotie, Joel Champet “La Vialliere” ......................$37.99
2001 Ex-Voto Ermitage Rouge or Blanc, Guigal ..........$189.00
2001 Crozes-Herm, Combier “Clos des Grives” ....................$29.99
2001 Albert Belle Crozes Hermitage “Cuvee Louis Belle” .......$25.99
2001 Cornas “VV,” Alain Voge ..........................................$44.99

SOUTHERN HEMISPHERE-COMMONWEALTH

South Africa
2003 Goats do Roam Red ..................................................$8.99
2004 Indaba Chardonnay ..................................................$8.99
2003 Excelsior Cabernet Sauvignon ....................................$8.99
2003 Goats do Roam Villages Red ......................................$11.99
2003 Glen Carlou Chardonnay ............................................$11.99
2001 Mischa Estate Shiraz ................................................$14.99
2003 Rudera Chenin Blanc ...............................................$17.99
2002 Diversity Gamme (de Toren) ....................................$17.99
2004 Mulderbosch Chardonnay .........................................$21.99

New Zealand
2004 Babich Unwooded Hawkes Bay Chardonnay .................$8.99
2003 Seven Terraces Marlborough Sauvignon Blanc .............$12.99
2004 Huia Pinot Gris or Sauvignon Blanc ............................$14.99
2004 Mt Difficulty Central Otago Sauvignon Blanc ..............$14.99
2004 Kennedy Point Marlborough Sauvignon Blanc .............$15.99
2004 Konrad Marlborough Sauvignon Blanc .......................$15.99
2004 Isabel Marlborough Sauvignon Blanc ..........................$15.99
2003 Amsfield Central Otago Pinot Noir .........................$27.99
2003 Kumeu River Chardonnay-91 points Wine Spectator ......$27.99

Australia
2004 Deakin Shiraz or 2004 Milton Park Shiraz ....................$6.99
2001 Wynns Coonawarra Cabernet Sauvignon .......................$10.99
2002 Coldstream Hills Pinot Noir, Yarra Valley ..................$12.99
NV R.L. Buller Muscat and Tokay (375ml) ......................$12.99
2003 Peter Lehmann Clancy’s Red Blend ............................$13.99
2002 Eagle Vale Margaret River Semillon/Sauvignon Blanc ..$13.99
2004 The Black Chook Shiraz-Viognier .............................$15.99
2003 Longwood Estate “Sheep Shearer” Shiraz ..................$16.99
2001 Dominique Portet Yarra Valley Cabernet ....................$16.99
2002 Wolf Blass Shiraz “Gold Label” ..............................$19.99
2002 Bleasdale “Frank Potts” Red, Langhorne Creek ...........$24.99
2001 Dominique Portet Yarra Valley Cabernet ....................$27.99
2003 Possums Vineyard, McLaren Vale Shiraz ...................$27.99
2002 Hewitson “Mad Hatter” Shiraz ...............................$31.99
2003 Spinifex “Esprit” ..................................................$34.99
2003 Airenberg “The Dead Arm” Shiraz ............................$49.99
2000 Penley Estate Res Cab, Coonawara-92 pts Parker ......$49.99

2004 Kumeu River Chardonnay-91 points Wine Spectator ......$27.99

2003 Ferrer Ribiere Carignan “Empirette du Temps” Vignes de 126
Ans ($15.99) This is one of my favorite wines in the store. This simply blows away many wines costing ten times more. Black cherry fruit (from 126-year-old vines!) with earthy notes and very subtle spices. A fairly long, delicious finish that is redolent with fine, tanned leather. While carignan can be fairly bitter, this wine shows none of those aspects. I had it with a homemade mushroom pizza (courtesy of Jeff “Page 15” Vierra), and it was a perfect match. —Scott Beckerley
**Rhône Domaine Worth Seeking Out**

This month K&L is very pleased to offer the latest releases from Domaine de Piaugier, located in the small Côte du Rhône village of Sablet. Here, Jean-Marc and Sophie Autran craft wines that are at once elegant, harmonious and reflective of their respective terroir. Over the years Piaugier has garnered raves from both the French press, as well as statesides, including Parker. They also represent one of the best price-quality ratios from the Southern Rhône. These are wines worth trying, and soon, because I am sure that they will not be around long!

2004 Côtes du Rhône Villages Sablet Blanc Domaine Piaugier ($13.99) Made from 40% grenache blanc, 30% clairette, 20% viognier and 10% roussanne, this is a floral and incredibly fresh white from the Southern Rhône. Apricot and peach notes on the nose are balanced by nuances of white flowers. The palate is elegant and rich, with honeyed elements, all wrapped in a nicely acidic, bright package. Very summery and clean on the finish.

2003 Côtes du Rhône Villages Sablet Domaine de Piaugier “Montmartel” ($15.99) The Autrans make several different wines both red and white, however the sandy lieu-dit of Montmartel produces perhaps the most distinguished and unique wine. Composed of approximately 80% grenache and 20% mourvedre, it is rich, ample and opulent on the palate. Enticing notes of morello cherry, black pepper and licorice waft frequently returned to get more of this unusual wine.

—Mulan Chan
<table>
<thead>
<tr>
<th>Year</th>
<th>Wine</th>
<th>Region</th>
<th>Price</th>
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<td>Napa</td>
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<td>2001</td>
<td>Terra Valentin</td>
<td>Wurtele</td>
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Page 10 of page 10

Was $50. 91 points from the Wine Spectator!
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2002 Cuaison, Carneros ..........$16.99
2002 Domaine Alfred “Chamisal” ...$18.99
2002 Gainey, Santa Barbara ......$12.99
2002 Mer Soleil, Central Coast ...$34.99
2002 Mi Sueno, Los Carneros ...$32.99
Originally planted in 1976, by Edna Valley wine Pioneer Andy Macgregor, the Wolf Vineyard is one of the oldest in the entire Central Coast of California.

2002 Monte Eden Estate ..........$32.99
2002 Murphy Goode, Sonoma ....$11.99
2002 Olivet Lane, Russian River ..$14.99
2002 Porter Creek “George’s Hill” ..$17.99
“Intriguing flavors of peach, pear, spices and minerals,” Stephen Tanzer

2002 Rodney Strong “Chalk Hill” ...$11.98
2002 Sanford, Santa Rita ..........$14.99
2002 Sonoma Cutrer “The Cutrer” ...$29.99
2002 Sterling Reserve, Napa ......$29.99
2002 Taylor Family, Stag’s Leap ..$16.99
2002 Thomas Fogarty, Santa Cruz ..$19.99
2002 White Rock, Napa ...........$23.99
2003 Ambullneo, “Big Paw” ......$46.99
2003 Arrowood, Sonoma ..........$23.99
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2003 Far Niente, Napa ..........$34.99
2003 Frei Brothers, Russian River ..$12.99
2003 Gary Farrell, Russian River ..$29.99
Great balance, acidity, and length!
2003 Grand Cru, California ......$4.99
2003 Hahn, Monterey ............$8.99
2003 Handley, Dry Creek ........$16.99
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2003 Kendall Jackson Vint Res ......$9.98
2003 Kendall Jackson Grand Res ....$14.98
2003 Landmark “Overlook” .......$21.99
2003 L’Angevin, Russian River ...$36.99
“Sweet and leesy on the palate, with notes of soft citrus fruits, toasted grain and brioche. Finish is fairly fresh and persistent,” Stephen Tanzer
2003 Lockwood, Monterey .........$9.99
2003 Lucia, Santa Lucia Highl ...$31.99
2003 Lynmar, Russian River .....$19.99
2003 Margarett’s Vineyard, Cal ...$5.99
2003 Mark West, Central Coast ..$9.99
2003 Matanzas Creek, Sonoma ...$17.99
2003 Merryvale “Starmont” .......$15.99
2003 Morgan, Monterey ...........$15.99
2003 Newton “Red Label” ........$17.98
2003 Oakville Ranch, Napa ......$29.99
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2003 Tantara “Talley/Rincon” ...$31.99
2003 Tax, Santa Barbara ...........$12.99
2003 Testarossa “Castello” .......$21.99
2003 Toasted Head, Dunnigan Hills $10.99
2003 Trefethen, Oak Knoll ........$21.99
100% estate grown grapes from the Trefethen family’s vineyard located in the Oak Knoll District of Napa Valley. Aromas and flavors of tropical fruit, mango and Fuji apples.
2003 Villa Mt Eden Bien Nacido ..$12.99
2003 Vine Cliff, Carneros .........$23.99
2003 Walter Hansel, Russian River ..$26.99
2003 West Slope, Edna Valley ....$11.99
A big, full-bodied chardonnay with ripe tropical fruit aromas, lush, mouth-filling flavors
2003 ZD, Napa ......................$21.98
2004 Acacia, Carneros ..........$15.99
2004 Bogle, California ...........$7.99
2004 Cartlidge & Browne, Cal ...$8.99
2004 Edna Valley Vineyards .......$10.99
2004 Elizabeth Spencer, Sonoma ..$21.99
2004 Esser, California ..........$7.99
2004 Foxglove, Edna Valley ......$9.99
2004 Heitz, Napa ...................$12.99
2004 Kali Hart, Monterey .........$9.99
2004 La Crema, Sonoma ..........$12.98
2004 Macrostie, Carneros .......$16.98
2004 Meridian, Santa Barbara ...$5.99
2004 Morgan “Metalico” ...........$16.99
A crisp, fruit forward style with no oak!
2004 Qupe “Y Block” .............$16.99
2004 Rombauer, Carneros .........$27.99

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

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A blend of 72% zinfandel, 25% cabernet sauvignon and 3% merlot; this wine is filled with lush black currant, coconut, vanilla and blackberry jam flavors.

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A favorite of the K&L staff! Big, rich, deep and smooth on the finish.

See our internet site for more accurate inventories: www.klwines.com
Shaun Does Reds for BBQ!

September’s here, and we all need some wines to go with our Indian Summer grilling, so I thought I'd point out a few of our favorites for you. The 2003 Shenandoah Amador Zinfandel ($7.99) is very popular around here. From the good folks who bring us Sobon, this bright and smooth Zinfandel is an all around winner. Full of medium-bodied blackberry fruit and a moderate creamy note from the American oak. Not too tannic, so this is just the thing for a variety of foods from grilled Portobello mushrooms, to an herbed chicken.

If you have need of a bigger wine for your spicy ribs or thick steaks, try the 2002 Poppiano Russian River Petite Sirah ($14.99). Big and bold the way a Petite Sirah should be, with deep rich mounds of thick spicy fruit on the nose, and a wealth of super ripe black fruits with chocolatey spices, unctuously smooth texture and a long deep finish on the palate.

Heading a bit more toward the elegant side, for your “impress the palate” grilling, give the 2002 Paradduxx Napa Red ($39.99 750ml, $20.99 375ml) a try. Medium in body and texture, but with beautifully ripe blackberry/cassis fruit, creamy vanillin oak and a toasty butter-scotch note blended from zinfandel, cabernet and merlot, and made by Duckhorn. You will be one of the family in no time.

For the ultimate, try the 2003 Domaine Serene Yamhill Pinot Noir ($29.99) served with grilled salmon. An exquisitely balanced palate of cherries and plums, mingled with exotic spice, and intricately woven elements of cola, fraise du bois, elusive incense notes.

Cheers! —Shaun Green

San Francisco Focus

The next stop on our tour of California's small family wineries is Storybook Mountain. Proprietors Jerry and Sigrid Seps established the winery in 1976 and have built a following from the rich to the not-so-famous. Storybook Mountain has been leading the zinfandel revolution with fantastic and balanced zinfandels. In 1990, Jerry founded ZAP, Zinfandel advocates and producers, which is now one of the biggest wine events in the San Francisco Bay Area. If zinfandel is your wine, Storybook Mountain must be part of your collection.

2002 Storybook Mountain “Mayacamas Range” Napa Zinfandel ($25.99) This is the most fruit forward of the Storybook wines. The structure and spice is here and the wine can be held for 5-10 years. 91 points Robert Parker!

2002 Storybook Mountain “Eastern Exposures” Napa Zinfandel ($34.99) This wine is a special cuvee from the eastern facing part of the estates vineyard. This wine is a little more fragrant and pretty than the Mayacamas along with a little more oak showing on the palate. 93 points Robert Parker!

2002 Storybook Mountain Napa Estate Reserve Zinfandel ($44.99) This is a cuvee of the vintage's best barrels. Depth of fruit with structure and slight tannin, this wine's finish goes on for eternity. The one you put in the cellar for several years. 94 points Robert Parker!

See you in the City… —Mike Jordan

Martin does Whites for BBQ!

Beauregard has been growing beautiful fruit on the Santa Cruz Mountains for a long time, and we’re glad they are. The 2002 Beauregard “Bald Mountain” Santa Cruz Chardonnay ($11.99) is delightful and refreshing with green apple, lemon and honeysuckle notes. People, an incredibly priced wine like this goes to show that super values are very much alive and well in pricey California.

Just when you think you know wine country well, there’s always another “best kept secret” that’s been quietly making terrific wines for over 20 years. How come it’s always this kind of winery that makes the best stuff? Maybe it’s attention to detail, a true passion for the craft, or perhaps a keen understanding of the soil that comes when you live on it. Either way, the 2001 White Rock Napa Chardonnay ($23.99) is classic Burgundy-style Chard, with outstanding acidity and fruit, impeccable balance and a full, juicy finish.

Finally, the 2002 Mi Sueño Los Carneros Chardonnay ($32.99), which means “my dream” in Spanish, is some inspirational stuff. The son of a migrant worker who came to Napa in the ’70s, Rolando Herrera achieved his dream of making wine in Napa, and great wine at that! Pure and natural, this Chardonnay expresses California in its truest form. The wine displays subtle yet complimentary oak influences along with the classic tropical fruit, apple pie and textbook richness, cream and length Enjoy! —Martin Reyes
### Argentina/Chile/Portugal/Spain

<table>
<thead>
<tr>
<th>Country</th>
<th>Wine Name</th>
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<td>2004 Concha y Toro Xplorador Cabernet Sauvignon (Chile)</td>
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<tr>
<td>Portugal/Spain</td>
<td>2003 Hecula, Yela</td>
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**Tasting Bar Schedule for September, 2005**

**A Salute to France!**

All tastings are from Noon to 3 pm in San Francisco and 1 to 4 p.m. in Redwood City. Look for special dinners and other events are listed in the “local events” section of our website, www.klwines.com.

**Saturday, September 3: Bordeaux!**

Clyde, Ralph and Steve bring us our monthly picks for Bordeaux.

They will highlight the 2002 vintage with an older pick as well. Ten wines to be presented. Tasting price TBA.

**Saturday, September 10: Champagne.**

Gary Westby picks the hot new sparklers for the upcoming (farther than you think!) holiday season. A preview of what will most likely be our biggest sellers as well as ultra bargain (under $30.00) Champagnes. Ten wines to be poured. Tasting price TBA.

**Saturday, September 17: Rhône Wine, North vs. South.**

Mulan Chan shows up with some great wines from the Rhône to prepare us for the hearty foods of Fall. We will compare and contrast Rhône wines from the North and the South. Which will you prefer? Twelve wines to be poured. Tasting price TBA.

**Saturday, September 24: Burgundy.**

Keith Wollenberg previews his favorite Burgundies, both red and white, for the upcoming season. Expect some of his fantastic buys as well as some cellar selections that are sure to please. Twelve wines to be poured. Tasting price TBA.

—Scott Beckerley

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**Jim C’s View Down Under**

**2002 St. Hallett “Faith” Shiraz, Barossa Valley, Australia ($17.99)**

Classic, with a bouquet of tar, blackberry pie, mocha and a dash of pepper. These elements are replicated on the palate with a rich multi-layered texture and supple silky tannins. The balance is seamless with the oak perfectly integrated and good acidity that supports the powerful fruit and length of the wine. This is a great price for this polished Aussie shiraz.

**2004 Milton Park Shiraz, South Eastern Australia ($6.99)**

The Thorn-Clarke family produce this incredible value from their family vineyards mainly in the Barossa Valley with plenty of old vine fruit. The nose offers plenty of ripe smoky blackberry fruit with notes of cassis and pepper. There is fine middle fruit on the palate with good balance and a succulent juicy finish. As Mr. Parker has said of this property before, “an outrageous value”.

**2004 Whitehaven Sauvignon Blanc, Marlborough, New Zealand ($13.99)**

The aromatic nose shows intense gooseberry, passion fruit, melon, citrus, fresh cut red bell pepper and a mineral note. On the palate, the wine is fresh and racy with a clean long finish.

**2003 Brampton Shiraz Coastal Region South Africa ($12.99)**

I tasted this wine last year at a tasting in New York and flipped. And now, after a long wait, it’s here! Brampton is the “value” tier in the Rustenberg portfolio of wines, and they are truly one of the top South African estates. The bouquet leaps from the glass with smoky black fruits, earth and a hint of peach thanks to a dollop of viognier. On the palate, the wine is rich with boysenberry and blackberry fruit combined with a meaty note, dark chocolate, lavender and a hint of mint in the long finish. Very classy stuff.

—Jimmy Chanteloup

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For prices of our old wines, see our award-winning website at [www.klwines.com](http://www.klwines.com)
**Alsace**

NV Charles Baur Cremant d'Alsace .................................................$14.99
An elegant and rich sparkler with a fine bead and fruity nose, perfect for parties or as refreshing aperitif!!

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

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

**Loire**

NV François Pinon Vouvray Pétillant Brut .........................................$13.99
NV Château du Hureau Saumur (Sparkling) .......................................$13.99
2002 Laureau Savennières “Cuvee des Genets” ..................................$18.99
2002 Philippe Alliet Chinon Coteau de Noiré .....................................$34.99
2003 Philippe Alliet Chinon Vielles Vignes .........................................$28.99

**Let’s roll!!!**

Roll with me, into a village located in the southeastern corner of Austria, a village that has a rich history of wine making dating back to the 1300s. A place, even as one of the smallest regions in Austria, that is home to over 300 plant and animal species found nowhere else in Europe. Located on the Eastern shore of Lake Neusiedlersee, in the larger growing region of Hugelland (hill land), the village of Rust has been blessed by nature. The large, shallow lake tempers the region’s continental climate by stabilizing the potentially cold weather with the mist that forms above the water. Throw in a combination of temperature differences between day and night, the degree of sunshine per day, a soil structure that is always slightly stony, which is good for heat and water storage, and you’ve got an optimum start and a perfect growing environment for the varieties grown here.

It is in this land that you will find the wines of Peter Schandl, a family run estate that has been producing since 1741. Being a winemaker/grower for such a long period of time has allowed this family the ability to acquire some of the best vineyard sites possible, and for the grapes, has provided the all important location, location, location. A simple philosophy of winemaking sings here. Care of the vineyard, only the correct grape in the correct site, harvesting of only healthy and ripe grapes, and attention to clean, simple cellar work, working in the tradition of old winemaking ways and being kissed with the new technological techniques of today.

2003 Peter Schandl Pinot Blanc ($14.99) A juicy, medium bodied wine showing weight and richness, and all the terroir, minerality, and cleansing acidity that one would want from this classic Burgundian varietal.

2003 Peter Schandl Blaufränkisch ($14.99) Ahhh blaufrankisch… Say it with me: blaw fraank ish, one of the classic, indigenous, hard to say, grape varietals of Austria. This little fella is throwing off unique aromas of spice and concentrated berry fruits and then, a long rich finish that leaves you asking, “What is this? It is like nothing else but blaufrankish!!!”
—Eric Story

**The 15th Page Man: Wagner-Stempel**

Last year this time I wrote about a young dynamic producer I had met in Berlin. His wines blew me away and, for the first time ever, they were being imported into this country. This year I visited Daniel Wagner at his family’s estate in Siefersheim, which is in the westernmost section of the Rheinhessen just a stone’s throw from the Nahe Valley. Yet again, the wines were stunning. Daniel’s wines are ambitious and polished. They stand up and make you notice them as if their refinement and purity were not enough. Yet, above all, they are muscular and juicy with crazy length.

The family works 12.5 hectares of vines mostly planted on volcanic soils with some loess and chalk, though all of the riesling is on poephry. Daniel hand harvests and uses a mixture of stainless for the simpler cuvees and old wood for the top Rieslings. He believes in minimal handling and bottles off the gross lees usually in February. I cannot recommend these wines any more highly than to say your cellar will be one sad place without some of Daniel’s beautiful Rieslings in it. We are offering the following on a pre-arrival basis. The wines are due to arrive in November.

2004 Wagner-Stempel Siefersheimer Riesling Trocken “Vom Porphy” ($33.99) This is great dry Riesling. Period. Fermented au naturel, never racked and bottled directly off the lees, this is a wine of power and depth with a salty mouthfeel and length you won’t believe. If you are unsure of dry German wines, this will change your life.

2004 Wagner-Stempel Siefersheimer Heerkretz Riesling Spätlese ($38.99) Not cheap, I know, but well worth it. The Heerkretz is a great site, very steep, actually the steepest and highest vineyard in the Rheinhessen, again all Porphy and vines with some age on them. This was picked November 18th at 100° Oechsle the same as the 2003 interestingly. Again, this is one of my top wines this year though I would say it is less driven than the ’03 and more enchanting with white flower aromatics, orange zest, verbena and the warmth that comes from wines grown on porphy. Be Happy, Drink Riesling!!
—Jeff Vierra
A Stream Runs Through It

Typical pickle I'm in. What shall I write about? Have I ever written about anything anyway, and if so, so what? Imponderables are not worth pondering. At least, I don't think so. Let me think about it.

I went to the wedding of Winslow and Abbey. And I'm embarrassed. It was a lovely ceremony, mind you, but I'm still embarrassed. You would be too. Winslow and Abbey are Daschunds. Slow news week. I've not yet written about the Drawer That Has Everything. In the file cabinet in back of me. One drawer, and the whole world is inside.

I've not done an inventory for awhile, so let's do one together....

Yo yo, green. Contact lens fluid. Wooden door knob. Toothbrush, toothpaste. Surgemaster power strip. Dalle's Diner coffee cup. Micro cassette recorder. Mini stapler. 3D glasses from Vichon winery. One packet forget-me-not seeds...

My Library Wine department is weird. So many wines, such small amounts. By the time this letter comes out so many of the wines are gone. It is maddening. But getting the stuff is fun. It is wine spelunking without the helmet. Thank God we have a real-time inventory on the internet, where plouf! my wines pop up, and poof! they disappear. Let me know if you are looking for a particular wine, and I can plouf it to you before it goes poof.

I'm looking for an old Volvo 122 wagon in primo shape. Any leads?

More from the drawer: star trek transponder, R7 canine ear cleaner, wine cork Christmas deer, jar of Astragalus, Norwegian flag magnet, pint of original 1990 proof Everclear...

Just left a message for Jason, been meaning to do that. We used to take his Grandpa Joe to the liquor store to buy beer when we were under age and grandpa was over the hill. "Hey Grandpa, what kind of beer you want? Whaadsdat? Heineken it is! Good choice!" Push his elbow toward the cash register, the one connected to the hand that clutched our ten dollar bill. Jump back in the Dodge Dart with the push button transmission, and happy hour was just around the corner, literally. Halcyon days indeed. Oh s*$&!!!, left Grandpa Joe at the store...

More goodies: Frickman Vineyards '04 Colorado Cherry Bounce, padlock (no key), Maori phrase book, Linda Blair fan club membership card (expired), Knott's Berry Farm letter opener with seahorse handle, Johnny Rotten photo, Mr. Peanut pencil...

Running in the hills this morning, I ran (figuratively) into Bill Schulte, a K&L Hall of Famer. These hills are not densely populated with early morning runners, so seeing Bill was a surprise to say the least. I see him at the supermarket all the time too. Maybe he likes Beatles, Ahí and old VWs as well? I'll have to ask him...

Just read a review of a book on Robert Parker. Aside from being an interesting story, the man has done heaps for the wine industry, including retailers like yours truly. Criticize all you like, but I don't recall Parker ever wanting to be famous and dominate the wine world. That happened when all of us lemmings took his words as gospel. So here's the deal: Use your brain, your palate and your instincts first. Say what you will, but Parker is a helluva wine guy. And fame only comes when too many people pay too much attention. So cut the guy some slack and take him with a grain of salt. He can enhance your wine experience, but he cannot BE your wine experience.


Jim's Gems

I have been in this industry since 1971 and making wine, as an amateur with four other families, since 1973 (Hey! I grew up near an Italian neighborhood in Redwood City, and every September all you morning runners, so seeing Bill was a surprise to say the least. I see him at the supermarket all the time too. Maybe he likes Beatles, Ahí and old VWs as well? I'll have to ask him...

The Who concert lanyard. Tin smoked oysters. Scented candle. Capsules from Heitz. Glue stick. Measuring tape. Abbey Road street sign. Broadbent Vintage Wine book, made out to Walt, and I'll give it to the first Walt who does not have a copy...

The 2004 Kalinda Mendocino Sauvignon Blanc ($9.99), produced for us by an Aussie winemaker, is loaded with mango, ripe grapefruit to lime fruit aromatics and flavors, this little gem is racy, possesses a mouthwatering crisp, clean fruit feel, and a clean, lip-smacking finish. This is an easy drinking quaffer for your end-of-the-summer enjoyment, and will be, according Eby, one of our house whites for the month. (++)

The 2003 Château Reynon Premières Cotes de Bordeaux Blanc ($10.99) comes from a producer that Mr. Robert Parker has labeled "Mr. White Wine." This is an incredibly delicious wine that is made from a very old vineyard and is full of high-toned expressions with its minerality of wet-stone and chalk, yet with a distinctive lemon to lime-like tone. This gem will make you want to go back for another glass and another... (++)

The 2004 Franck Millet Sancerre ($12.99) may be my favorite to date of all the Sancerres from Millet we have imported the last eleven years. Where the 2003 was ripe, bold and almost California in presentation, the 2004 has better acid structure, better representation of the sauvignon fruit in relationship to the terroir (dirt, people) and the minerals that give this wine backbone, uniqueness and character. You shouldn't miss it. So, Eb, what do you think? Can we have three house whites for the month? Eb: "Purr!" (++)

The only red (Sorry, Anderson) is the 2003 Château Jouanin Cuvee Prestige Rouge Cotes de Castillon ($10.99), which brings back fond memories of the buying trip with Clyde in 1991. Merlot driven, this gem comes across as a ready-to-drink St-Emilion Premier Cru with its lush, ripe fruit-forward truffle-like to blackberry qualities, with undertones of vanilla-bean and oaky spiciness, almost non-existent tannins, excellent broadness and fleshiness, and a long, bright finish. It has wonderful aromatics, too. Why do I have such fond memories of this place? During a buying trip to France, Clyde and I had lunch at Chateau Latour, where I believe I had a bad shellfish as one of the courses. We had a late afternoon appointment at Jouanin's negociant's warehouse, at which time the effects of the bad shellfish were beginning to take its toll. I spent the next two hours in pain lying on Jouanin's front lawn, until Clyde could get me back to the hotel in Bordeaux. In all the teasing I have endured over the years at K&L, I must say I did not toss my cookies in the vineyards of Latour (I did that night at Hotel Normandie when I was suppose to go with Clyde to dinner at Chasse Splée). That's the real story, and this is our house red for the month. (++)

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

—Jim, Anderson and Eby.
Two great 1996 Champagnes from Laurent Perrier!

Time is running out to get some of the fantastic 1996 vintage Champagnes into your cellar! Many of our Champagne customers are now working on the 1990 vintage they bought 10 years ago, enjoying the benefits of their foresight and patience. With the 1996 vintage the opportunity is here again, and ’96 is even better than 1990! Although the acreage planted in Champagne went up between 1990 and 1996, the yield of 1990 was higher and the acidities lower. Almost everyone in Champagne agrees that 1996 is the vintage of the decade. Some go so far as to call it the vintage of a generation!

1996 Laurent Perrier ($39.99) is a great example of a multi-cru wine from this spectacular vintage. It is composed of 55% pinot noir and 45% chardonnay mainly from Mesnil, Cramat, Ambonnay, Bouzy, Tours-sur-Marne and Verzenay. This is a lemony, concentrated, focused, long LP that will reward keeping. It is also available in 375ml for $21.99. My personal favorite of the Grand Marque tete de cuvees is the Laurent Perrier "Grand Siecle" ($74.99). This is a new batch, in a new package, composed of 60% of the 1996 vintage and 20% each from 1995 and 1993. The aromatics is a dead ringer for the last batch: big, generous and toasty. On the palate, it is the cleanest, most concentrated tete de cuvee I have had from a big name. This is a great one, but perhaps more for the coming years than this one. Please don’t let that stop you for bringing a cold one to me for us to drink!

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

The Art of the Aperitif

One of my favorite things about traveling to Europe is enjoying the aperitif hour. It is time to relax and unwind before the meal, and calls for a special drink, a drink that won’t numb the mouth and brain like a Martini, but will excite the palate. Real white port from Duoro in Portugal is one of the world’s most civilized aperitifs, and we here at K&L think that the Ramos Pinto White Porto ($11.99) is one of the best. Made from malvasia fina and codega grapes that are picked quite ripe, this wine is aged for three years in traditional port barrels called pipes. Full bodied and exotic, it is incomparable on the rocks with an orange twist. Since it has had extended barrel age and is fortified, it is no problem to keep a bottle in the refrigerator for a month after opening it, but I doubt it will last that long! —Mulan Chan

Maverick of Limoux

This month I am pleased to report that we have received a new shipment of two of my favorite wines from Jean Louis Denois. By now I am sure that many of you have heard my song and dance for this maverick vigneron of the Languedoc who produces an impressive portfolio of wines from Limoux. The Denois philosophy is simple: To showcase Limoux as an island of freshness in the south of France. The Denois vineyards sit in the very southwestern corner, at the foot of the Pyrenees, and include red, white and sparkling examples, all made from perilously low-yielding vines, vinified with as little interference as possible. Finding the perfect balance between ripeness and acidity here is the key, and Denois manages to maintain this across the board. The Jean-Louis Denois 2002 Jean Louis Denois Chenin Blanc “La Riviere” ($16.99) is a fantastically good example of chenin blanc, lying somewhere between the taut structure of a Loire chenin and the more fleshy versions found in the New World. This estate wine smells of Granny Smith apple drizzled with orange blossom honey. A very versatile wine to enjoy with just about anything, including fish stew, grilled lobster, or baked chicken with fresh herbs. Denois also makes a range a wines from carefully purchased grapes planted throughout the Languedoc and Roussillon. Denois originally hails from Champagne, and his talent for finding the right components and skillfully blending them is beautifully demonstrated in the 2002 Jean Louis Denois Grand Cuvee Red ($16.99). This wine is composed of 40% merlot, 30% cabernet sauvignon and 30% grenache and is sourced from several different parcels in the Languedoc and Roussillon. It is both regal and long, with black cherry, raspberry and suble hints of white pepper and spicebox on the finish. This is an extremely versatile red wine, and will pair with red meats as well as heartier fish like Mahi Mahi or tuna!

—Mulan Chan

Find accurate inventories at our website at www.klwines.com
2002 Meursault, “Genevrieres,” 1er Cru, F. Mikulski ..................$78.99
2002 Puligny-Montrachet, “Caillerets,” 1er Cru, De Montille $94.99
2003 Corton-Charlemagne, Grand Cru, Louis Latour..........$119.95
95-100 points Wine Spectator!
2003 Bâtard-Montrachet, Grand Cru, Marc Colin .............$179.95
2003 Chevalier-Montrachet, Grand Cru, Marc Colin .............$199.95
2003 Le Montrachet, Grand Cru, Marc Colin .....................$375.00
2003 Le Montrachet, Grand Cru, Louis Latour .....................$549.95

Burgundy Tasting and Dinner with Clive Coates!
Meet world-renowned Burgundy expert Clive Coates on Wednesday October 12, 2005. Details and prices TBA, but contact Burgundy@klwines.com for questions.

Loire: Our Cup Runneth Over…
You may know I am obsessed with Muscadet. Kind of odd, I admit. But if you try some of the ridiculously great 2004s you may begin to understand. A real standout this vintage (1 should say most vintages) is Marc Ollivier and his two brilliant bottles the 2004 Domaine de la Pepiere Muscadet Sèvre et Maine Sur Lie ($10.99) and the 2004 Domaine de la Pepiere Muscadet Sur Lie “Vieilles Vignes,” Clos des Briords ($12.99). These wines have an aromatic intensity in the young Riesling vein and length that should be illegal. From the Touraine, we have newly received the 2004 Clos Roche Blanche Touraine Sauvignon Blanc ($12.99), which is snappy and fresh with loads of personality, and the 2004 Clos Roche Blanche Touraine Pineau d’Aunis Rosé ($12.99), which is aromatically provocative and very enticing. Both are made from certified organic grapes.

A bit of an odd duck, we just received our first shipment of the 2003 Tessier Cour Cheverny “La Porte Droche” ($12.99). This is a cuvee of 60- to 85-year-old romorantin vines grown in heavy clay soils, which imparts a rich and spicy character that is intriguing and very food friendly. And for lovers of old-vine malbec, we have small quantities of Damien Delecheneau’s sappy and intense 2004 Grange Tiphaine Touraine Côt Vieilles Vignes ($13.99). These are 110-year-old gnarled monsters that impart to this wine a ripe core of cassis and a chewy rich texture.

In Menetou Bertrand Minchin started his domaine about 10 years ago. He is a very ambitious guy. From the beginning he decided he wanted to be among the best producers in Menetou, and his wines show lots of promise. The 2004 La Tour St. Martin Menetou Salon Blanc ($14.99), made from 100% sauvignon blanc, is crisp and tangy with a racy acid structure and bright gooseberry aromas. His 2004 La Tour St. Martin Menetou Salon Rouge ($14.99) is a steal. This is real pinot noir, a bit lighter in color but it lacks nothing in flavor. Finally, you must try the Sancerre of Gerard Boulay in Chavignol; they will change the way you think about sauvignon blanc forever. These are wines of intensity and concentration, grown on the steep chalky soils of Chavignol. They are vinified naturally with native yeast in tank and large old barrels. The 2004 Gerard Boulay Sancerre Chavignol ($18.99) is brilliant and racy with a perfume that slowly opens and length you can count. There are also small amounts of the 2002 Sancerre Chavignol Clos du Beaujeu ($24.99) from 30- to 60-year-old vines, vinified totally in old wood. This must be one of the world’s greatest white wines. Period. See for yourself…

—Jeff Vierra
**RED BURGUNDY**

2003 Bourgogne Rouge, Maison Boisset ........................................ $12.99
2002 Bourgogne Rouge, Domaine Desertaux-Ferrand .......... $12.99
2001 Bourgogne Rouge, Denis Bachelet-Was $19.99 ......................... $15.99
Delightful, focused and surprisingly serious for a Bourgogne Rouge.

2002 Bourgogne Rouge, Montre Cu, Dom Bouvier ................. $16.99
2002 Bourgogne Rouge, Domaine Hereszyn ................................... $18.99
2002 Bourgogne Rouge, Domaine Patrice Rion ............................. $18.99
2002 Bourgogne Pinot Noir, Domaine Pierre Morey .............. $18.99
2002 Bourgogne Pinot Noir, Domaine Guyot ............................ $19.99

Special price on this Chambolle, ready to drink, with lots of red fruit flavors.

2000 Gevrey-Chambertin, V. V., Dom. Gerard Seguin ................. $29.99
2002 Pern-Verg, “Iles des Vergeles,” 1er, Chandon Briailles .......... $34.99
2002 Voine-Romanée, Domaine Jerome Chezeaux ................. $36.99
1999 Beaune, “Marconets,” 1er Cru, Albert Morot .............. $38.99
2002 Gevrey-Chambertin, “Champeaux,” 1er Cru, Olivier Guyot............... $38.99
2000 Gevrey-Chambertin, Justice, Domaine Vougerale .............. $39.99
2002 Pommard, Domaine Louis Boillot ....................................... $41.99
2002 Volnay, Santenots, Domaine Matrot ................................. $41.99
2002 Aloxe-Corton, “Vercots,” 1er, Antonin Guyon .................... $44.99
2002 Chambolle-Musigny, Domaine Michel Gros ...................... $44.99
2002 Chambolle-Musigny, Domaine Hereszyn ........................... $44.99
2002 Chambolle-Musigny, Domaine Guyon................................. $44.99
2002 Gevrey-Chambertin, Ostrea, Domaine Trapet ...................... $45.99
2002 Nuits-St-Georges, “Boudots,” 1er, Jerome Chezeaux ............ $46.99
2002 Nuits-St-Georges, “Richemone,” 1er Cru, Moillard .......... $46.99
2002 Nuits-St-Georges, Domaine Henri Gouges ....................... $46.99
2002 Nuits-St-Georges, Bas de Combes, Dom Jean Tardy .......... $47.99

The NSG comes from the Vosne border, very rich, elegant and lovely Burgundy.

2002 Gevrey-Chambertin, Champs Chenys, V.V., Philippe Roty................................. $49.99
2002 Pommard, Clos des Commaraine, Jadot ....................... $53.99
2002 Chambolle-Musigny, Fremiers, VV, Louis Remy ................ $54.99
2003 Charmes Chambertin, Grand Cru, F. Esmonin ............... $59.99
2001 Nuits-St-Georges, “Murgers,” 1er Cru, Cathiard .............. $59.99
2002 Voine-Romanée, Les Beaumonts, Maison Champy ............. $64.99
2002 Vougeot, Les Petite Vougeots, Domaine Fourrier ............. $65.99
2002 Corton Pougets, Grand Cru, Domaine Jadot .................. $69.99
2003 Gevrey-Chambertin, Denis Mortet ................................. $69.99
2002 Volnay, “Mitans,” 1er Cru, Domaine de Montille ............. $71.99
2002 Gevrey-Chambertin, “Cazetiers,” 1er Cru, Faiveley .......... $74.99
2002 Gevrey-Chambertin, “Combe aux Moines,” 1er Cru, Faiveley ................. $74.99
2002 Pommard, Grands Epenots, 1er, Dom. Pierre Morey ........ $74.99

2002 Gevrey-Chambertin, Combe du Dessus, Denis Mortet ................................. $79.99
2003 Clos Vougeot, Grand Cru, F. Esmonin ................................. $88.99
2002 Clos de la Roche, Grand Cru, Dom. Louis Remy ............... $99.95
2003 Chambertin Clos de Beze, Grand Cru, F. Esmonin ............... $99.95
2001 Morey-St-Denis, 1er Cru, Dom Hubert Lignier ..................... $99.95
2002 Clos Vougeot, Grand Cru, Domaine Michel Gros ............. $108.99
2002 Latricieres-Chambertin, Domaine Louis Remy .................. $109.99
1999 Clos Ruchottes Chambertin, Grand Cru, Rousseau .......... $139.99
2002 Chambertin, Grand Cru, Joseph Drouhin ......................... $149.95
2003 Chambertin, Grand Cru, Louis Latour .............................. $189.99
1999 Romanée St. Vivant, Grand Cru, Louis Jadot ................. $199.95
2003 Romanée St. Vivant, Grand Cru, Louis Latour .................. $229.95
2003 Charmes-Chambertin, Grand Cru, Louis Latour ............... $229.95

**Beaujolais**

2003 Beaujolais-Villages, Domaine Manoir du Carra ............... $10.99
2003 Fleurie, Chateau de Beauregard .......................... $14.99
Lovely and rich.

2003 Morgon, Domaine Ruet ..................................................... $1499
Spicy, bright and focused.

2003 Cote de Brouilly, Domaine Ruet .................................. $14.99
Elegant, long finish.

2003 Fleurie, Poncied, Domaine du Vissoux ...................... $19.99
Elegant, long finish.

**Pour Votre Plaisir**

**Value Reds and Whites for Delight**

Right now there are several wonderful things available at remarkably affordable prices for your everyday drinking. If you love the character of Burgundy, but want to keep your budget in bounds, consider some of these delightful wines for Tuesday nights:

**2002 Bourgogne Rouge, Domaine Desertaux Ferrand ($12.99),** a charming, balanced and very lively wine from an up and coming young vigneron;

**2003 Bourgogne Rouge, Maison Louis Latour ($13.99),** a rich, concentrated and spicy wine with lots of weight;

**2003 Bourgogne Rouge, Boisset ($12.99),** a ripe and fleshy wine, with a bit of toasty oak, an almost California-like ripeness and the minerality of Burgundy; and in a more classic style, the **2001 Bourgogne Rouge, Domaine Denis Bachelet ($15.99),** with elegant fruit, precise focus and delicious flavors.

Some of the most delightful white Burgundies are from Puligny-Montrachet, the village that, for me, most exhibits focus, minerality and richness, all in proportion. This month we have two, both at most attractive prices. **The 2002 Puligny-Montrachet, Vieilles Vignes, Vincent Girardin ($31.99),** is expressive, bright and long, with classic Puligny focus and minerality. **The 2002 Puligny-Montrachet, Les Enseignères, Vincent Girardin ($39.99),** comes from the vineyard below Bâtard Montrachet, which has deep clay soil, and thus more richness and that oily quality. This is a wonderfully rich wine with lovely balance. A Santé.

—Keith Wollenberg
**ITALIAN WINES**

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

**Brunello di Montalcino Pre-Arrival**

- 2002 La Fortuna ................................................................. $36.99
- 1997 Casisano Colombo Riserva -92 points Wine Spectator ............................... $47.99
- 1999 Casisano Colombo Riserva -95 points Wine Spectator ............................... $49.99

**Tuscany**

- 2004 Maritma Sangiovese “4 Old Guys” ........................................ $7.49
- 2001 Castello di Monastero Chianti Superiore ....................................... $10.95
- 2003 Poliziano Rosso di Montepulciano ............................................. $11.95
- 2002 Castello di Monastero Chianti Classico ......................................... $13.95
- 2001 Felsina Chianti Classico -Best in a decade! .................................. $17.99
- 2002 San Vincenti Chianti Classico ................................................... $17.99
- 2001 Felsina Chianti Classico Riserva “Rancia” ...................................... $26.99
- 2001 Castello della Paneretta Chianti “Torre a Destra” ......................... $28.99
- Superb Chianti, great drinkability. 94 points Wine Spectator.

- 2000 Poliziano Vino Nobile di Montepulciano “Asinone” ........................ $27.99
- 91 points Robert Parker.

- 1995 Felsina Vin Santo (500ml) ....................................................... $29.99

- 2000 Castello di Fonterutoli Chianti Classico ........................................ $33.99

**Montalcino**

- 2002 Poggiarelino Rosso di Montalcino ............................................ $12.99
- 2003 Poggiarelino Rosso di Montalcino ............................................ $12.99
- 2003 Baricci Rosso di Montalcino .................................................... $18.99

**Podere Rinascimento**

Along with an avalanche of Brunello and Barolo that arrived mid-August we have some outstanding bargain wines, too! Starting in the North the 2002 Ruggeri Corsini Langhe Nebbiolo ($14.99) is sensational, this elegant wine has the classic nebbiolo aromatics of rose and tar and is soft and drinkable now, showing its balance and long finish. Don’t be fooled by the vintage, this is really good wine (and no, they didn’t get hailed on!) The 2003 Ruggeri Corsini Dolcetto d’Alba ($11.99) is a spicy fruit bomb. Rich chocolatey flavors linger as the spicy fruit explodes on your palate. The 2002 Ruggeri Corsini Barbera d’Alba “Armujan” ($17.99) is a barrique-aged, single-vineyard Barbera from Monforte d’Alba that has really flashy, sweet, ripe barbera fruit, long and sinewy on the palate with a touch of sweet vanillin in the finish that makes the wine taste a bit like a Barbera cobbler.

Rosso di Montalcino, 100% sangiovese, is fast replacing Chianti as the price point winner for Tuscan wines. The extra richness that the Montalcino terroir adds feels rounder, softer and thicker on the palate than leaner Chianti and is easier to drink in our California cocktail drinking style. Among these winners are the 2002 and 2003 Poggiarelino Rosso di Montalcino ($13.99), this new and extraordinarily tiny producer is just across the road and about a kilometer away from famed producer Altesino, though in a warmer and better exposed zone. I fell in love with the rich chocolate/cherry flavors balanced with structure and spice for a price that is just unbeatable.

The 2003 Baricci Rosso di Montalcino ($18.99) is always one of my personal favorites. I love the flavors that come from the famous “Montosoli” hill. It’s full of sweet fruit and spice without being too ripe, yet still has a fleshy full feel in the mouth. It reminds me of Bordeaux from the Graves.

The 2003 Pian dell’Orino Rosso di Montalcino ($19.99) is a powerhouse of a wine, a mini Brunello if you like. The ripe, chocolaty character of the 2003 vintage bursts forth and belies the muscular power that is underneath. The plummy nose gives way to spicy hints of leather, sage and suggestions of earth that bond themselves to the wine’s length. The nose just explodes out of the glass, a chocolate, plummy spicy array of complex wild fruits that just envelop you. On the palate the wine is bold, dramatic, lots of mid palate structure, like someone with powerful, muscular shoulders, a real depth of flavor flows from the chocolate, plummy nose to more, herb, leather, a taste of the earth but finish with more ripe, yet very focused and structured plummy fruit. (Greg St. Clair, K&L Italian buyer)

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

The nose just jumps out at you spicy, complex, wild cherry fruit, with hints of sage, leather, intriguing, seductive and inviting. On the palate the wine is broad, full-bodied and rich yet not heavy, it has an elegance, more like a lithe, muscular athlete, supple yet forceful and is full of the complex character evident in the nose yet is slightly plumper, meatier, warmer, sweeter. As the wine lies on your palate its incredible length begins to blossom, as you follow its ever lengthening finish seems to be depositing mineral character, iron like, focused, powerful and very, very long. (Greg St. Clair, K&L Italian buyer)

2002 Poggiarelino Rosso di Montalcino ............................................ $12.99
2003 Poggiarelino Rosso di Montalcino ............................................ $12.99
2003 Baricci Rosso di Montalcino .................................................... $18.99

2003 Pian dell’Orino Rosso di Montalcino ............................................ $19.99
1999 Pian dell’Orino “Piandorino” ..................................................... $19.99

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

2000 Poggiarelino Brunello .............................................................. $29.99

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

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

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

2000 Croce di Mezzo Brunello .......................................................... $37.99
2003 Pian dell’Orino Brunello ........................................................ ..... $39.99

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

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

1999 Col d’Orcia Brunello - 90 points Robert Parker ........................................... $44.99

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

2003 Cascina Val de Prete Barbera d’Alba Serra de Gatti .............. $15.99
Super rich 2003 vintage! Mario Roagna’s new vineyard source is fabulous!

2002 Ruggeri Corsini Barbera d’Alba “Armujan” ........................................ $16.99
Vibrant fruit, incredibly balanced, richness, great finish, drinking beautifully now!

2001 Cascina Castle’t Barbera d’Asti Superiore “Passum” ....... $24.99
2001 Cascina Val de Prete Barbera d’Alba “Carolina” .............. $29.99

Barolo/Barbaresco
2000 Produttori del Barbaresco, Barbaresco ........................................ $24.99
2001 Paitin di Pasquero Elia Barbaresco “Serra Boella” ........ $25.99
2001 Ruggeri Corsini Barolo ................................................................. $31.99
2001 Paitin di Pasquero Elia Barbaresco “Sori Paitin” .............. $32.99
2000 Ruggeri Corsini Barolo-91 points Wine Spectator .......... $32.99
2000 Famiglia Anselma Barolo-92 points Wine Spectator .......... $43.99
2001 Paitin di Pasquero Elia Barbaresco “Vecchie Vigne” ....... $46.99
1998 Famiglia Anselma Barolo ................................................................. $47.99
2001 Marengo Barolo “Brunate” ................................................................. $49.95
2001 Corino Barolo Vigna Giachini ............................................................... $49.99
2001 Corino Barolo Vigna Rocche ................................................................. $49.99
1995 Famiglia Anselma Barolo “Adasi” ........................................................ $53.99
2001 Elio Grasso Barolo Ginestra “Casa Mate” ......................... $55.99
1996 Famiglia Anselma Barolo “Adasi” ........................................................ $55.99
1997 Famiglia Anselma Barolo “Adasi” ........................................................ $59.99
2000 Elio Grasso Barolo “Runcot” ................................................................. $68.99

Trentino-Alto Adige and Friuli
2003 H. Lun Schiava-it’s sensational! ......................................................... $13.99
2003 H. Hun Lagrein Kretzer (Rosé) ........................................................... $13.99
Anytime is good for rosé, and lagrein makes it the best!

Why drink Pinot Grigio when you can drink Friul’s best white: Pinot Bianco?
2003 Ermacora Merlot ................................................................. $14.99
Lookout “Sideways”! Innocuous California Merlot beware! This is ripe, complex fruit filled and sensationally balance wine at a great price, Yes Friuli makes great Reds in hot vintages. (Greg St. Clair, &L Italian buyer)

2003 Ermacora Refosco ................................................................. $15.99
2003 Ermacora “Riul” ................................................................. $24.99
We like to think of this as a Super Friulian! 60% merlot, 20% refosco and 20% cabernet sauvignon aged in 1/3 new French barriques. The nose is a complex blend of chocolate with hints of vanilla and layers of spice, stone and mineral and fruits. The merlot dominates the broad palate with a sweet, warm ripeness; the cabernet and refosco fall in right behind adding spice, black pepper and piny sharpening while hints of swivel vanilla remains on the palate in a long and vibrant finish. (Greg St. Clair, &L Italian buyer)

1999 Hofstatter Lagrein “Steinraffler” ................................................. $31.99

Sicily, Puglia, Campania, Basilicata, Lazio, Abruzzi and Sardegna
2003 Arancio Grillo Bianco ................................................................. $5.99
2003 Arancio Nero d’Avola ................................................................. $5.99
2002 Colosi Rosso ................................................................. $7.99
2001 D’Angelo Agliancio “Sacrievte” ............................................. $10.99
2004 Mastroberardino Lacryma Christi Bianco ......................... $14.99
2000 D'Angelo Agliancio del Vulture ................................................. $14.99
2001 Gulfi Nero d’Avola Nerojole ....................................................... $17.99
2001 Valle dell’Acate Cerasuolo di Vittoria ......................... $18.99
2003 Palari “Rosso Soprano” .............................................................. $24.99
2000 Mastroberardino Taurasi “Radici” ........................................... $32.99

Lombardia, Umbria, Veneto, Marches and Other
2003 Corte Rugolin Valpolicella Classico ........................................ $8.99
NV Ca’ de Medici “Terra Calda”-Staff favorite! ......................... $9.99
NV Col Sangordo Prosecco Extra Dry Valdobbiadene .......... $13.99
Excellent quality! Clean, bright, crisp, it should be on your table tonight!

NV Ruggeri Prosecco Frizzante .......................................................... $13.99
2001 Corte Rugolin Valpolicella Class. Superiore Ripasso ... $16.99
2003 Bucci Verdichio Classico dei Castelli di Jesi ......................... $17.95
2000 Scacciaiadioli Sagrantino di Montefalco-91 points Parker..., $34.99
2000 Villa Bucci Verdichio Classico Castelli Jesi Riserva .... $29.99
2001 Antinori “Cervaro” ................................................................. $37.95
80% chardonnay and 20% grechetto. Soft, rich and good balance.

2002 Le Terrazze Sassi Neri ................................................................. $39.99
2001 Colpetrone Sagrantino di Montefalco-3 Glasses Gambero Rosso $64.99

September’s Picks
2004 Paitin Arneis ($14.99) The first written record referring to this variety appeared in a document dated 1478 and still I’m thinking you made not have heard of Arneis? This is the main white grape of Piedmont, and is exactly what you want on a warm evening, as an aperitif with appetizers of smoked fish or crostini. This wine is medium bodied and dry with rich flavors of pears and peaches and green apple on the finish, good acidity and is meant to be drunk young.

2002 San Vincenti Chianti Classico ($17.99) Like I’ve said in the past, I haven’t written off the 2002 vintage. Although a lighter Chianti, it is one of my user-friendly sangiovesi this year. Ripe strawberries and spices predominate on the nose. The tannins are strong here with black fruit, minerality and a little dust and oak on the medium-long finish. Bring on the pasta or pizza, and enjoy!

2002 Isole e Olena “Cepparello” ($29.99) 100% sangiovese, this wine falls into the Super Tuscan category. Soft and silky with well-integrated tannins. Mushrooms, leather and berries mingle with chestnuts and plums on the palate. This wine loves some air time (1 or 2 hours at least). Drink now and for the next 5 years.

2001 Ermacora Frulii Rosso “Riul” ($24.99) Do not miss out on this stunning wine! 60% merlot, 20% refosco and 20% cabernet sauvignon aged in 1/3 new French oak. The bouquet brings a plethora of aromas: chocolate and vanilla with layers of spices, dark fruit and slate. The palate is full-bodied with great structure, rich ripe fruit with minerals, spice, black pepper and a hint of vanilla on the finish, which is very long. Enjoy now with a couple hours of decanting or for the next 5 to 7 years. Salute!

—Mike Parres
As we roll into September and the blessed coming of cooler weather, my thoughts turn to harvest time, lush, juicy grapes, crisp, sweet apples, rich Armagnac and spicy Calvados. —Susan Purnell

### Armagnac

- 1970 Baron de Lustrac, Folle Blanche Dom. de Courros $125.99
- 1975 Boingneres Bas-Armagnac $219.99
- Bria Hors d’Age $55.99
- Castarede Bas-Armagnac VSOP $36.99

The House of Castarede, founded in 1832, is the oldest of all Armagnac trading houses. Its prestige is based on its exceptional collection of vintage Armagnacs, with more than forty authenticated vintages, the oldest dating from 1881. Traditional VSOP Armagnac has to be at least five years old; Castarede has been aged for at least 10 years. This Armagnac has an amber topaz robe with bronze tints. The nose is mellow with walnut, warm spices, cocoa and prune stone. The palate isunctuous and reminds us of the above nose flavors with an extraordinary sensation of freshness.

- Castarede Bas-Armagnac XO $58.99
- An XO must be at least six years old, Castarede XO is minimum 20 years old. This Armagnac has a smooth attack, very agreeable. It also has pleasant aromas of ripe prune and spices without any aspersion. It is very well balanced and thanks to its numerous qualities it has been awarded several times.

- 1975 Castarede Bas-Armagnac $89.99

Golden medal at the International Wine and Spirit Competition in London. An amber robe with topaz and orange tints. Very well-balanced nose, very smooth and tender which marry molasses, dry banana, rice powder, white chocolate, nettle flower, Petunia (a subtle mix of chocolate, iodine and wisteria). After having warmed it up, offers leather flavors; dry wood, white truffle and quinine bark tints. The mouth is smooth, woody, with chocolate truffle flavors, vanilla, and cinnamon, brioche-like flavors.

- 1965 Castarede Bas-Armagnac $164.99

François Peyrot is one of the most prestigious, yet unknown producers of Cognac. Unlike many others, this is a true boutique estate.

- Château de Pellehaut Reserve from Tenareze $44.99

Another beautiful Armagnac from importer Charles Neal. This is a great place to start for someone just learning about Armagnac. Classic style from the Tenareze region made with a blend of folle blanche and ugni blanc.

- Darroze Reserve Speciale $72.99
- Dartigalongue XO Bas-Armagnac $35.99
- 1975 Dartigalongue Bas-Armagnac $109.99

Each year the highest quality white wines are distilled to produce these vintage Armagnacs. Ideal for birthday and anniversary bottles!

- 1965 Dartigalongue Bas-Armagnac $184.99
- 1955 Dartigalongue Bas-Armagnac $349.99
- 1945 Dartigalongue Bas-Armagnac $475.99

- Marie Duffau Napoleoan Bas-Armagnac $28.99

Marie Duffau uses only high-quality fruit; a mix of grape varieties: 70% ugni blanc (which gives a good foundation), 20% baco (providing roundness), 5% colombard (herbal aromas) and 5% folle blanche (floral notes); a particular slow single distillation process and distillation at low temperatures (around 52 to 58 degrees; and 10% Gascon oak to give good tannins, darker color and beautiful spice. Aged minimum of 6 years. Flavors of cocoa, cake batter and vanilla. Soft tannins on the finish and a touch of rancio.

- Marie Duffau Hors d’Age Bas-Armagnac $42.99

Aged a minimum of 12 years. Rich flavors of toffee, old oak, plum and raisins: elegant rancio and long round finish.

- 1973 Marie Duffau Bas-Armagnac $119.99

The 1973 are 30-year-olds. Pale amber color with bright, old copper hues. Full, rich and fruity with notes of mild tobacco, citrus, spices and licorice. Its finish is balanced and round, with a wealth of soft rancio.

- 1982 Ravignan Bas-Armagnac $79.99
- 1979 Ravignan Bas-Armagnac $91.99

### Calvados

- Berneroy Fine $29.99

This Calvados is hand crafted and simply outstanding! The Fine is filled with rich, deep baked apples with bits of spice. A blend of brandies from 4 to 12 years old. What a great way to introduce someone to Calvados!

- Berneroy 25-year-old $65.99

This 25 year makes you want to weep it is so delicious! Filled with unbelievable apple flavors. But what get you are the layers and layers of complexity and length that never seems to want to end! Then to top it all, it is at this phenomenal price. Would make a lovely gift for any Calvados lover.

- Coeur de Lion Selection $31.99

The Coeur de Lion Selection comes from the Domfrontais. In this region a minimum of 30% pear is used to make their Calvados. The amazing thing is that the pear really brings out the apple flavors and makes this calvados very elegant and fruity on your palate.

- 1975 Coeur de Lion Pay d’Auge $169.99

The 1975 was double distilled and aged in cider casks. The color is gold to amber. The nose is very full and powerful with lush, deep baked apples. On the palate it is very rich, with many layers of flavors blending on the palate. Wonderful maturity yet very fresh and lively!

- LeMorton Reserve 6 year Domfrontais $45.99

In the Domfrontais appellation at least 30% of the cider making the Calvados must be made from pears. This 6-year-old is elegant and beautiful. A great price for an outstanding Calvados!

- 1976 LeMorton Calvados Domfrontais $119.99

Rich amber in color, the nose is filled with pears and rich apples. The flavors are very floral and delicate with hints of vanilla and nuts. Wonderful finish.

- Roger Grout Reserve Pay d’Auge $35.99

At about this age, calvados begins to reveal the depth of character which only patient aging can bring out. Beginning with its nose of rich creamy baked apple and ending with a long sustained finish, this calvados is often drunk as a Trou Normand (during a meal) or as an accompaniment to local cheeses. This three-year old is fresh, powerful, fine, and round in mouth. Bright color with copper nuances. This young Calvados, with its slightly woody flavor and pronounced apple aroma, would be an ideal match for slow cooked pork dishes!

- Roger Grout 8-year-old Calvados Pay d’Auge $49.99

- Roger Grout 15-year-old Calvados Pay d’Auge $73.99

This 15-year-old Calvados has a deep, rich color and the bouquet becomes more elegant, complex and sophisticated. The flavors are of spicy apples and vanilla, which blend together for a finish that is very long and elegant. Generous golden color with copper nuances. Elegant and flavorful with great intensity. You will appreciate this Calvados for its lasting smooth flavor and very volatile bouquet. Balanced with a good persistence, it’s a nice compromise between the fresh fruity aromas and the concentration of old spirit.

### Upcoming Events

#### Educational Series: Independent Bottling

Dazed and confused about independent bottling in the Single Malt Whisky world? K&L Wine Merchants will have not one but three different producers to education our customers on the wonders and secrets of independent bottlings! Number two and three in the series: September 21, Join Peter Wilkins at the Quatrads Conference Center in Menlo Park and taste the McGibbon’s Provenance Single Malts along with distillery bottlings from Bunnahabhain and Deanston. October 28, Join Lorne Mackillop at the University Club in San Francisco and learn everything there is to know about the Mackillop’s Choice Single Malts along with Glencadam and Tomintoul!

There cost will be $30.00 per person for these tastings. If you are interested in attending any of these events contact Susan Purnell at 1-800-247-5987, ex 2727 or by email at susanpurnell@klwines.com
**Riedel** Since 1756

Glasses must be shipped in case quantities.

Vinum Series—Machine-made, 24% lead crystal

<table>
<thead>
<tr>
<th>Glass Type</th>
<th>per glass</th>
<th>per case</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bordeaux (6 per case)</td>
<td>$17.49</td>
<td>$107.94</td>
</tr>
<tr>
<td>Burgundy (4 per case)</td>
<td>$17.49</td>
<td>$71.96</td>
</tr>
<tr>
<td>Chardonnay (6 per case)</td>
<td>$14.99</td>
<td>$89.94</td>
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<tr>
<td>Champagne Prestige (6 per case)</td>
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<tr>
<td>Port (6 per case)</td>
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<td>$89.94</td>
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<tr>
<td>Single Malt (6 per case)</td>
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<td>$89.94</td>
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</tbody>
</table>

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).

<table>
<thead>
<tr>
<th>Glass Type</th>
<th>per glass</th>
</tr>
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<tbody>
<tr>
<td>Bordeaux glass (6 per case)</td>
<td>$6.99</td>
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<tr>
<td>Burgundy glass (6 per case)</td>
<td>$7.99</td>
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<tr>
<td>Port glass (6 per case)</td>
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</tr>
<tr>
<td>White wine glass (6 per case)</td>
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</tbody>
</table>

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.

Order your glasses via the internet at [www.klwines.com](http://www.klwines.com)

**Ordering Information**

- Please call either of our stores for additional details, a full-color brochure, pricing on all available options, and delivery charges. These prices are for custom orders.

**WINES**

**Vinotheque Storage Cabinets**

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

<table>
<thead>
<tr>
<th>Model</th>
<th>Bottles</th>
<th>Retail K&amp;L</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vinotheque 320</td>
<td>264</td>
<td>$2550</td>
</tr>
<tr>
<td>Vinotheque 500</td>
<td>368</td>
<td>$3975</td>
</tr>
<tr>
<td>Vinotheque 550</td>
<td>428</td>
<td>$4325</td>
</tr>
<tr>
<td>Vinotheque 700</td>
<td>528</td>
<td>$4675</td>
</tr>
</tbody>
</table>

**Vinotheque QT Models**

<table>
<thead>
<tr>
<th>Model</th>
<th>Bottles</th>
<th>Retail K&amp;L</th>
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<tr>
<td>Vinotheque 700</td>
<td>528</td>
<td>$4675</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** $69.95

**Instapull Wine Opener** $10.99

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

**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. For billing, call Sharon at ex 2733.

**Whisperkool Cooling Units**

Sale Prices!

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

<table>
<thead>
<tr>
<th>Model</th>
<th>Capacity</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whisperkool 1600 (300 cu ft)</td>
<td>$1049</td>
<td></td>
</tr>
<tr>
<td>Whisperkool 3000 (650 cu ft)</td>
<td>$1249</td>
<td></td>
</tr>
<tr>
<td>Whisperkool 4200 (1,000 cu ft)</td>
<td>$1349</td>
<td></td>
</tr>
<tr>
<td>Whisperkool 6000 (1,500 cu ft)</td>
<td>$1749</td>
<td></td>
</tr>
<tr>
<td>Whisperkool 8000 (2,000 cu ft)</td>
<td>$1895</td>
<td></td>
</tr>
</tbody>
</table>

The above prices include the new digital PDT thermostat.

Prices do not include shipping.

**Redwood City Wine Storage Lockers!**

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

<table>
<thead>
<tr>
<th>Case Size</th>
<th>Rental Price Per Month</th>
</tr>
</thead>
<tbody>
<tr>
<td>10-case</td>
<td>$13.50</td>
</tr>
<tr>
<td>16-case</td>
<td>$18.00</td>
</tr>
<tr>
<td>20-case</td>
<td>$24.50</td>
</tr>
<tr>
<td>32-case</td>
<td>$35.00</td>
</tr>
<tr>
<td>40-case</td>
<td>$43.50</td>
</tr>
<tr>
<td>60-case</td>
<td>$52.50</td>
</tr>
<tr>
<td>70-case</td>
<td>$75.00</td>
</tr>
<tr>
<td>80-case</td>
<td>$86.00</td>
</tr>
</tbody>
</table>

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.

**Shipping Information**

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

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

- Please call our sales department for rate quotes: 1-800-247-5987

- Local Delivery Service is also available. Please contact your local K&L. Please note, there is a 5% restocking fee for returned or cancelled orders.
Save $$$ by Joining One or More of Our “Wine of the Month” Clubs

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

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

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

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

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

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

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

Address Service Requested