Cos d’Estournel Tasting & Dinner

Tuesday, November 27, Jean Guillaume Prats of Château Cos d’Estournel joins us at the Hollywood store for a tasting and subsequent dinner. Only 60 spots available for dinner. On sale now.

Clyde’s Picks for September

Some new and some old! Worth a try, I would say!

Deutz Brut Classic Champagne ......................................................... $36.99
Served on Air France in Business Class so it can’t be bad. Clyde loves it for its focus and freshness. A great bubbly to begin a romantic evening!

2004 Château Pontet-Canet, Pauillac .............................................. $52.99
93 pts and a Highly Recommended designation WS. See Ralph’s comments on page four—I agree totally with him. This wine is first growth quality for a very good price. Ten years from now you will not be able to tell the difference between this and their 2005.

2003 Château Malescot-St Exupéry, Margaux ..................................... $49.99
92 pts RP: “A terrific wine and a great value given the pricing for this vintage.”

2002 Château Malescot-St Exupéry, Margaux ..................................... $47.99
My pick (02’ and ’03) for the “best wine” (price vs. quality) in the entire Margaux appellation. Jean Luc Zuger just makes great wine! His 2006 is stunning and these two are delicious. 92 pts WS: “Plenty of blackberry and floral aromas with hints of new wood. Full-bodied, chewy and rich with round tannins and a long finish. Very tight. Lovely, silky texture.”

2001 Château Doisy-Védrines, Sauternes ........................................... $49.99
One of the best values for price in Sauternes—My absolute favorite sticky. 93 pts WS: “Lots of lemon curd and vanilla character, with hints of spices. Full-bodied, sweet and very fresh, with a spicy, honey aftertaste…”

1995 Château Graud-Larose, St-Julien (3L) ......................................... $499.00
A steal in today’s Bordeaux market. This wine tastes great now and will cellar well. It is full-flavored and the tannins have softened. Fine balance. For large groups try the big bottles.

1993 Château d’Yquem, Sauternes ...................................................... $139.99
Want the perfect wine when you’re going to a party and want to bring a “hostess” gift? Try the most famous sweet wine in the world, it’s rare and the color is beautiful! It’s also affordable and it goes great with foie gras. According to the Wine Spectator: “Light gold color. Lemon tea, almond and honey character. Medium-bodied, medium sweet, with some spicy flavors and an herbal, sorbetlike finish. Drink now.”

1985 Quinta do Noval Port ................................................................. $59.99
Another great gift idea—this Port is super delicious and very affordable. My house Port. 91 pts WS. Four stars from Broadbent: “Exciting flavour. Lovely fruit; Powerful, figgy nose. Very sweet, full-bodied. Very attractive.”

—Clyde Beffa Jr

Bargain Bordeaux?
Quality and value! 2004’s got it all. Read more on page 4.

Ode Natural
A tribute to the Loire’s amazing natural wines (and K&L’s green guru, Paul Courtright) on page 15.

New Direct Imports!
Burgundian treasures reach K&L. Read more on page 18.

Trey’s Picks for September

2005 The Show California Cabernet Sauvignon ................................. $11.99
Here’s a steal from Joel Gott and the folks that brought you Three Thieves. Anchored by full-bodied cabernet, it also features merlot for a touch of softness, cabernet franc imparts a bit of earliness and flavor-enhancing acidity, plus a splash of petite sirah and petit verdot.

2003 Silver Oak Alexander Valley Cabernet Sauvignon .................. $54.99
Just Released! Tons of toasty vanilla oak (from American oak), mint, spice and bright red fruits. The finish is soft and sweet, just like it should be. Always one to impress the guests!

2005 Caymus Napa Cabernet Sauvignon ........................................... $64.99
The 2005 Caymus Cabernet is big, bold and rich, with an intense dark fruit characteristic that explodes in the mouth. It is ripe and luscious, and probably the biggest bottle of wine K&L has ever carried.

1999 Beringer Private Reserve Napa Cabernet (Was $80) ............... $64.99
HOT PRICE! 93 pts WS: “Complex aromas of currant, herb, tobacco, olive and cedar lead to similar flavors in a rich, concentrated yet elegant presentation. Turns smooth and creamy, with vanilla, mocha and blackberry flavors peaking through on the finish. Best from 2005 through 2014.”

—Trey Beffa

Tent Tastings in S.F. & Hollywood

French Connection: Saturday, October 13 (1 to 4 p.m.) in San Francisco. Taste fine Bordeaux, Champagne, Loire Valley, Burgundy and Rhône wines. Tickets are $75 per person (plus tax).

Hollywood Holiday Champagne: Saturday, November 3 (2 to 5 p.m.) at the Hollywood store. Taste 50 bubbles—our direct buys and brand names like Dom Perignon, Laurent-Perrier Grand Siècle, Krug, etc. Tickets are $100 per person (including tax).
A Full Slate of Events This Fall/Winter!!

The WH Smith dinner in Hollywood kicks off our busy fall and winter event season in just a few days. Then, on October 13, San Francisco presents a “French Connection” tent tasting. On November 3, our Hollywood store hosts a Bubbly tent tasting, then on November 27, Jean-Guillaume Prats provides an entrée into the Holiday season in Hollywood with a tasting and dinner featuring his fine Château Cos d’Estournel wines. After our customary holiday break from events we start the New Year in earnest, with two big events in San Francisco. First, on January 13 at the venerable Clift Hotel, we host the Fête du Bordeaux, showcasing the great 2005 vintage and many older wines from Lynch-Bages, Léoville-Barton and Cos d’Estournel. The following week, on January 19, we host the UGC contingent with more than eighty châteaux coming to San Francisco to share their 2005 wines. Whew—I’m exhausted just thinking about it all! —Clyde Beffa Jr

Bearden’s Bordeaux Picks

Whether you’re looking for new arrivals or older vintages, the shelves here at K&L are brimming with great Bordeaux in every price range.

2002 Rocher Bellevue Figeac, Saint-Emilion ($19.99) This small, quality-conscious property located not far from the more famous Château Figeac, has been producing affordable, accessible wines for years. This is rich, fruity and succulent with no hard edges and a surprisingly warm, round personality for the vintage. A bargain priced sleeper to enjoy anytime.

2003 Poujeaux, Moulis ($29.99) One of our favorite overachievers and a bargain, vintage after vintage. This amazingly consistent property hit another home run in 2003 with this soft, ripe and earthy variety. Only slightly tannic, this has muted scents of tobacco and plums with a round, warm middle of raspberry and dark currant fruit. Delicious as always!

1994 and 1997 Château Ormes de Pez, St-Éstephe ($24.99) Direct from the property. Both are drinking perfectly right now and represent an amazing value in mature Bordeaux. Each has soft, alluring aromas of delicate fruit and cedar with the ’97 being a touch fruitier and the ’94 having the huskyer personality. Great winemaking and perfectly stored bottles! At these prices, what are you waiting for?

1991 Léoville-Las Cases, St-Julien ($129.00) This star of the 1991 vintage must be tasted by anyone who loves perfectly mature, classic Bordeaux. Earth, mineral, cedar and spices mingling together in an almost exotic fashion. On the palate there are hints of tea, plums, roasted herbs, cherries, mineral and spice all done up in satin and silk. Its long, gently persistent finish reminds us why we age great wine.

—Steve Bearden

Chip’s Quips

Whether you consider South America a new frontier or a rediscovery, its historic wine regions are on the rise. The proof is in the pudding or, in this case, the wine.

2005 Casa Silva Carmenère Reserva ($12.99) Carmenère may have had a hard time ripening in Bordeaux’s fickle maritime climate, but in the warm Chilean sunshine it flourishes. This wine is a real pleasure to consume now; loaded with plum and cassis flavors its soft lush finish makes it irresistible. Robert Parker’s Wine Advocate found it irresistible as well giving it 90 points.

2005 Mont Gras “Quatro” Reserva ($13.99) Called Quatro because it utilizes four grape varieties: cabernet sauvignon, malbec, merlot and carmenère, this wine exemplifies the new face of Chilean winemaking. Warm, dark blackberry fruit exudes from the glass. There’s a great little spice to this wine, possibly from the oak barrels.

2003 Luigi Bosca Reserva Malbec ($16.99) The vineyard that produced this full-bodied wine sits around 3,000 feet above sea level, in the Andean foothills. Hearty and rich with a touch of herbs and wood smoke, the Bosca Malbec is loaded with complexity and gusto. There’s a touch of rusticity to this wine that makes me think about what Argentine Malbec must have tasted like 100 years ago. Have with grilled red meat.

2005 Pascual Toso Reserve Malbec ($13.99) Here’s another beautiful little Malbec that gets your attention with the first sip. Thick, ripe blackberry fruit oozes from bottle to glass. The smoky, licorice background notes add complexity. Paul Hobbs is the consulting winemaker at this Argentine winery and the wine shows his deft touch. —Chip Hammack
## 2006 Bordeaux Futures

Check our website [www.klwines.com](http://www.klwines.com) for tasting notes and accurate inventories.

### Angélus, St-Emilion - 92-95 pts RP

**Price:** $189.99

**Tasting Note:** A delicious wine from an extremely small property. Buy it.

### Beychevelle, St-Julien - 90-92 pts RP

**Price:** $43.99

**Tasting Note:** This vintage. Proprietor Patrick Maroteaux continues to ratchet up the quality level at this impeccably run St-Julien estate. The 2006 is similar to the 1996 Branaire, but with sweeter fruit.

### Branaire-Ducru, St-Julien

**Price:** $49.99

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

### Calon-Ségur, St-Estèphe

**Price:** $54.99

92-94 pts WS: "A lovely wine with a solid core of fruit, silky tannins and chocolate, berry and light spice character. Long and balanced. Reminds me of the 1995."  

### Canon-La-Gaffelière, St-Emilion

**Price:** $71.99

**Tasting Note:** Ralph Sands: Wow! Very special wine made here in 2006, surely the best in modern times. Spicy ripe fruit with fine middle richness, sweetness and mouth-feel. Alex Brisoux: Sweet, spicy red fruit, cacao/tobacco undertone, good structure, elegant long finish, the best young Canon I've ever tasted.

### Clerc-Milon, Paullac-91-93 pts RP

**Price:** $39.99

**Tasting Note:** A very well made wine from a great vintage. Buy it.

### Cheval Blanc, St-Émilion - 92-95 pts RP

**Price:** $739.00

**Tasting Note:** Ralph Sands: "Very special wine made here in 2006, surely the best in modern times. Spicy ripe fruit with fine middle richness, sweetness and mouth-feel."

### Clinet, Pomerol-90-92 pts RP

**Price:** $69.99

**Tasting Note:** A very well made wine from a great vintage. Buy it.

### Clos d'Oratoire, St-Émilion - 90-93 pts RP

**Price:** $49.99

**Tasting Note:** A very well made wine from a great vintage. Buy it.

### Clos du Marquis, St-Julien

**Price:** $43.99

92-94 pts WS: "Wonderful aromas of blackberries, minerals and dried flowers. Full-bodied, with a lovely core of cool fruit. Racy and caressing tannins. Excellent."

### Clos de la Madelaine, St-Emilion

**Price:** $27.99

**Tasting Note:** A delicious wine from an extremely small property. Buy it.

### Clos Marsalette, Pessac

**Price:** $21.99

**Tasting Note:** Ralph Sands: A really strong and powerful wine with a nicely focused core of spicy fruit-claret style.

### Clos Fourtet, St-Emilion

**Price:** $58.99

90-93 pts RP: "Clos Fourtet has produced a succession of brilliant wines since 2003."

### Cos d'Estournel, St-Éstèphe

**Price:** $128.99

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

### d'Angludet, Margaux (1.5L $59.99)

**Price:** $27.99

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

### d'Armailhac, Paullac - 89-91 pts WS

**Price:** $34.99

**Tasting Note:** A very well made wine from a great vintage. Buy it.

### d'Issan, Margaux - 90-93 pts RP

**Price:** $41.99

**Tasting Note:** A very well made wine from a great vintage. Buy it.

### Duhart-Milon, Paulliac-91-93 pts RP

**Price:** $39.99

**Tasting Note:** A very well made wine from a great vintage. Buy it.

### Ferrand-Lartigue, St-Emilion

**Price:** $19.99

**Tasting Note:** A very well made wine from a great vintage. Buy it.

### Pichon-Longueville-Baron, St-Hippolyte

**Price:** $58.99

92-94 pts WS. Ralph Sands: "This gorgeous wine represents a updated version of the 1996."

### La Fleur de Bordeaux, Lalande Pomerol-90-93 pts RP

**Price:** $31.99

**Tasting Note:** One of the best wines of the vintage. Buy it.

### Lafite-Rothschild, Paullac-92-94 pts WS

**Price:** $44.99

**Tasting Note:** A very well made wine from a great vintage. Buy it.

### Lagrange, St-Julien - 91-94 pts RP

**Price:** $42.99

**Tasting Note:** A very well made wine from a great vintage. Buy it.

### Langoa-Barton, St-Julien (1.5L $114.99)

**Price:** $54.99

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

### Larcis-Ducasse, St-Emilion

**Price:** $47.99

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

### Latour, Paullac-95-100 pts WS

**Price:** $59.99

**Tasting Note:** A very well made wine from a great vintage. Buy it.

### Léoville-Barton, St-Julien

**Price:** $67.99

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

### Léoville-Las Cases, St-Julien-95-100 pts WS

**Price:** $199.99

**Tasting Note:** A very well made wine from a great vintage. Buy it.

### Le Gay, Pomerol

**Price:** $94.99

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

### Les Forts de Latour, Paullac

**Price:** $94.99

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

### Le Gay, Pomerol

**Price:** $94.99

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

### Malescot-St Exupéry

**Price:** $46.99

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

### Margaux, Margaux

**Price:** $539.99

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

### Mouton-Rothschild, Paullac-95-100 pts WS

**Price:** $43.99

**Tasting Note:** A very well made wine from a great vintage. Buy it.

### Pagodes de Cos, St-Éstèphe

**Price:** $35.99

**Tasting Note:** A very well made wine from a great vintage. Buy it.

### Palmer, Margaux

**Price:** $189.99

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

### Phélan-Ségur, St-Éstèphe

**Price:** $29.99

**Tasting Note:** A very well made wine from a great vintage. Buy it.

### Petit Village, Pomerol

**Price:** $46.99

**Tasting Note:** A very well made wine from a great vintage. Buy it.

### Pichon-Longueville-Baron, St-Hippolyte

**Price:** $118.99

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

### Pontet-Canet, Paullac

**Price:** $69.99

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

### Pierre de lune, St-Emilion-90-92 pts RP

**Price:** $44.99

**Tasting Note:** A very well made wine from a great vintage. Buy it.

### Rouget, Pomerol (1.5L $72.99)

**Price:** $34.99

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

### Smith-Haut-Lafitte Rouge, Pessac

**Price:** $54.99

91-93 pts RP: At property—very tasty aromas with touch of tobacco and coffee. Fine toasty red fruit flavors. "This gorgeous wine represents an updated version of the 1996."

### Talbot, St-Julien (1.5L $83.99)-89-91 pts RP and WS

**Price:** $41.99

**Tasting Note:** A very well made wine from a great vintage. Buy it.
2004 Bordeaux: Welcomed with Open Arms

If you love the wines of Bordeaux, but don’t yet have your arms around the 2004 vintage, I recommend a group hug. Sandwiched between the two very different but great vintages of ’03 and ’05, it offers quality and value like we may never see again from Bordeaux’s famous estates.

In Bordeaux, quality should be judged by the overall excellence of the classified growths and the hundreds of petite châteaux. And that’s what customers got a chance to do on a warm Saturday in July, when they turned out to taste wines from the likes of Cos, Lynch, Léoville, Pichon and Pontet. The wines showed fantastical and produced plenty of interesting comments, most along the lines of “how can 2005 be much better than these wines?” After 33 visits to Bordeaux, I’ve learned that the super-hyped “great” vintages are certainly very good, but that the quality and competition to make great wine is so intense in Bordeaux today, that vintages like 2004 can come very close to the quality and overall taste of a vintage with bigger scores slapped on.

2004 Reserve de la Comtesse ($33.99) The second wine of Pichon-Lalande is a model of consistency; mid-weight, the brisk ripe fruit is very fresh, extremely floral with hints of cedar.

2004 Domaine de Chevalier ($44.99) An elegant K&L favorite for decades but a wine that never entered the category of greatness. That changed beginning in 2002; still very elegant, but now a much deeper core of perfectly ripe, silky red fruit greet you on the palate. This is a long finishing wine that is very impressive. Dare I say Cheval Blanc-ish!

2004 d’Armailhac ($26.99) This Mouton wine is also changing. While its stalbmate Clerc-Milon inches closer in quality to Mouton, d’Armailhac is approaching the quality of the finest Clerc-Milon. Strong and masculine cabernet fruit with good spice, not heavily extracted but classic claret. A great value!

2004 Lynch-Bages (Inquire) Revered worldwide for its attractive, forward fruit and flat out good taste, this is exactly what you have with the 2004. Round, plump red-black fruit with vanilla tinges, it will give good pleasure relatively early in life, much like the 2001.

2004 Cos d’Estournel ($81.99) A very serious Cos! Intensely focused wine with loads of dark fruit, power and purity along with old vine fruit. Great length and a great future ahead for this Cos—at an old school price.

2004 Pontet-Canet ($52.59) My favorite wine and choice for “wine of the vintage” considering price. Loads of dark, rich, viscous fruit from perfectly ripe grapes. Flavors of blueberries and blackberries bounce effusively out of the glass. This is great wine! Big but not over extracted; keeps perfect balance and retains elegance, which is, at the end of the day, the hallmark character of great Bordeaux wine.

2001 Castelnaud de Suduiraut ($29.99) If you have ever wondered about just how good the 2001 vintage was in Sauternes, try this second wine from the great Suduiraut. Customers said all day long: “I can’t believe this is second wine!” Sweetness, acid and balance, it’s all there.

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

—Ralph Sands
2002 Allee de Canterme, Médoc .......................... $14.99
You want a great wine for a few bucks? Try this beauty and you will buy cases. We like it better than 2003 Canterme.

2003 Belgrave, Paulliac .......................................... $24.99
2003 Bourgneuf, Pomerol ........................................ $29.99
2003 Charmes de Kirwan, Margaux ......................... $24.99
2003 Clarke, Listrac .............................................. $27.99
2003 Clairefont, Margaux ....................................... $19.99
2003 Clos de la Vieille Eglise, Pom ........................ $49.99
2003 d’Agassac, Haut-Médoc ................................. $22.99
2003 Domaine de Chevalier .................................... $41.99

Stunning—cellar it.

2003 Fonrœaud, Listrac ........................................ $19.99
2003 Fourcas Hosten, Listrac ................................. $15.99
2003 Giscours, Margaux ................................. $49.99
2003 Haut-Gay, Bordeaux Superiore ...................... $12.99
2003 La Gatte, Bordeaux ........................................ $10.99
2003 La Parde de Haut-Bailly ................................. $23.99

This second wine of Haut-Bailly is excellent—tons of ripe fruit and good minerality.

2003 Lalande-Borie, St-Julien ............................... $24.99
A modern version of their 1999—super!

2003 Lamothe Bergeron, Médoc ......................... $17.99
2003 La Tour de Mons, Margaux ......................... $23.99
2003 Lascombes, Margaux ................................... $49.99
2003 Les Ormes de Pez, St-Éstephe ...................... $29.99
2003 Léoville-Las Cases, St-Julien ......................... $174.99
2003 Pape-Clément, Pessac ............................... $119.99
2003 Pichon-Lalande, Paulliac ............................ $119.99
2003 Potensac, Médoc ......................................... $21.99

89 pts RP: “The dark plum/purple tinged 2003 Potensac is a sleeper of the vintage.”

2004 Altierra, Lascano .......................................... $16.99
2004 Antinori, Tignan ........................................... $19.99
2004 Busca Pinta, Brunello di Montalcino ............. $99.99
2004 Clos des Clercs, Puligny-Montrachet ............ $55.99
2004 DRC, Romanée-Conti ................................... $1,900.00
2004 Fleur de Lacanau, Bordeaux ......................... $39.99
2004 Fromage, Château Megavin ........................ $219.99
2004 Guigal, Domaine de la Turque ................. $1,399.99
2004 Kistler, Cabernet Sauvignon ......................... $249.99
2004 Maculan, Cantina di San Giacomo ......... $429.99
2004 P Брнach, Château ................. $99.99
2004 Pichon-Baron, Pauillac ............................... $229.99
2004 Potensac, St-Julien ........................................ $19.99
2004 Potensac, Pomerol ....................................... $19.99
2004 Potensac, St-Julien ...................................... $229.99
2004 Potensac, Pauillac ....................................... $249.99
2004 Puech-Haut, Saint-Paul ................................ $249.99
2004 Quix, Priorat .............................................. $119.99
2004 Riserva 2000, Heitz ........................................................................ $299.99
2004 Smith-Madrider, Côte-Rôtie ......................... $164.99
2004 Soutard, Château ........................................... $1,699.99
2004 Tertre Rondin, Mercurey ......................... $299.99
2004 Turri, Château .............................................. $99.99
2004 Veronese, Furore ................................. $94.99

DIRECT BUYS FROM AROUND THE WORLD

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, getting the wines to you for less. No middlemen!

France: Alsace/Loire Valley

2005 Charles Baur Pinot Blanc ...........................................$12.99
2005 Charles Baur Pinot Noir .......................................$14.99
Cremant d’Alsace Rosé, Charles Baur ......................$16.99
2005 Muscat Grand Cru Froehn, J.P. Becker ..............$18.99
2001 Gewürztraminer Grand Cru Froehn, Becker ........$18.99

2006 Dom Louvetrie Muscadet Maine Hermine ............$10.99
2006 Dom Louvetrie Muscadet Maine Amphibolite .......$10.99
2005 St-Nicholas-de-Bourgueil Expression, Joel Talau ........$12.99
2004 Cour Cheverny Domaine Blanc, Tessier ...............$12.99
2004 Cheverny La Carbonnerie, Tessier .................$12.99
2005 Touraine Côt Vielles Vignes, Grange Tiphaine ....$13.99
2006 Cheverny Rouge, Tessier ..................................$13.99
2004 Dom Louvetrie Muscadet Fiefs du Breil .............$13.99
2005 Sancerre Rouge, Franck Millet .........................$14.99
2004 St-Nicholas-de-Bourgueil VV, Joel Talau ..........$14.99
2004 St-Nicholas-de-Bourgueil Cuvée Domaine, Joel Talau $14.99
2002 Fontenelles Samur Blanc, Ch. Tour Grise .............$15.99
2004 Ch. Tour Grise 253 Samur Rouge ....................$15.99
1989 St-Nicholas-de-Bourgueil, Cuvée de Domaine, Joel Talau $26.99
2002 Vouvray Aurelie, Gauthier Lhomme Dom de Viking $45.99

Bordeaux: White/Red/Stickies/Rosé

2005 Marjosee Blanc, Bordeaux ...................................$11.99
2005 St-Jean des Graves Blanc, Graves—New screw cap $12.99
2004 Grand Enclos de Ch. Cerson Blanc, Graves ......$15.99
2005 Clos Floridene, Pessac—Stunning—just ask Mar! $19.99
2005 Lynch-Bages Blanc, Bordeaux ..........................$47.99
2006 Rosé de Domaine de Chevalier, Bordeaux—Fresh & clean! $10.99
2006 Rosé de Phelan-Ségur, Bordeaux ......................$10.99
2005 Château Souviour, Bordeaux ...............................$10.99
2005 Château Jouanin Prestige, Côtes Castillon .......$11.99
2004 Château Haut-Vigneau, Pessac .........................$13.99
2003 Château Saransot Dupre, Listrac—Quite lush! ......$17.99
2003 Château Leonie, Graves—Tons of upfront fruit ....$21.99

White Burgundy

2004 Bourgogne Aligoté, Domaine Jean Monnier ........$9.99
2005 Macon-Villages, Domaine des Niales, Rhodon-Marin $11.99
2005 St-Veran, Domaine des Nembret, Denis Barraud $13.99
2005 St-Veran de la Croix Senaillet .................$14.99
2004 St-Aubin “Murgers Dents de Chien” 1er, Marosilvacic $29.99

Southern France

2006 Picpoul de Pinet, Hughes Beaulieu ......................$7.99
2004 Marselan, Domaine l’Attilion (Organic) .............$8.99

2003 “ Hegarty #3” Domaine de Chamans .....................$8.99
Cremant de Limoux, Aimey Sieur d’Arques “1531” ........$9.99
2006 Vin de Pays of Côtes de Thau Rosé, Hecht/Bannier ...$9.99
2006 Costieres de Nimes Blanc or Rosé, Mas Neuf .........$10.99
2004 Merlot Vin de Pays d’Oc, JL Denois ..................$10.99
2005 Domaine l’Attilion-Cabacoc ...............................$10.99
2006 Domaine l’Attilion-Chardonnay .......................$10.99
2006 Sauvignon Blanc or Pinot Rosé, Begude ..........$12.99
2005 Jean Louis Denois Grenache Noir (Vins Rare) ....$12.99
Cedon de Bugey, Caveau de Mont St-July .................$14.99
2003 Vin de Pays d’Oc, Denois “Chloe” .................$19.99
1999 Brut de Chardonnay Jean Louis Denois .........$19.99
2003 Maury Blanc Domaine Mas Amiel ......................Inquire
2003 Maury Domaine Mas Amiel “Vintage Reserve” ......Inquire
Maury Domaine Mas Amiel “Prestige 15 Ans d’Age” ......Inquire
1927 Rivesaltes Domaine Bory ......................................$79.99

Rhône

2003 Cabernet Sauvignon, Domaine Soumades-Fine value! $8.99
2004 Côtes du Rhône “Generation” Jaume ................$10.99
2005 Côtes du Rhône, Cecile Chassagne ......................$10.99
2005 Rasteau, Cave de Rasteau “Dame Victoria” .......$12.99
2004 Lirac, Domaine Duseigneur “Angelique” ............$12.99
2003 Rasteau Domaine des Girasols .........................$12.99
2003 Rasteau, Domaine Soumades “Prestige” .............$15.99
2004 Côtes du Rhône Montfacon “Baron Louis” .........$17.99
Made by the talented Cecile Chassagne, this wine is a great value. On the palate, the wine is well rounded with mouth-filling fruit, a bit of spice and a good balance of acidity and fruit. It finishes with delicate, sweet tannins.

2005 Côtes du Rhône, Domaine Marcoux ......................$19.99
2005 St Joseph, Vincent Paris .....................................$19.99
2005 Châteauneuf-du-Pape Collection Corcia
“Cuvée Patricia”-90-92 pts RF ..................................$24.99
2005 Châteauneuf-du-Pape Collection Corcia
“Cuvée Julie”-90-92 pts RF ..................................$29.99
90 pts RF: Stunning wine—crushed raspberries!

2005 Cornas Granit 30, Vincent Paris .....................$34.99
2004 Châteauneuf-du-Pape, Domaine Marcoux .........$44.99
2005 Côte Rôtie, Joel Champet “La Villiere” ...............$49.99

Champagne

Ariston Carte Blanche Brut ......................................Inquire
Ariston Blanc de Blanc ........................................$29.99
Ariston Aspasie Brut Prestige ..................................$34.99
2000 Ariston Vintage Brut .......................................$32.99
Franck Bonville Brut Selection .................................$26.99
Franck Bonville Cuvée Les Belles Voyes ....................$64.99
Fleurie Carte Rouge ..............................................$29.99
Fleury Brut Rosé ..................................................$34.99
Leclerc Briant “Les Grayeres” ..................................$29.99
Leclerc Briant “Les Chevres Pierreuses” ..................$29.99

Flurry 2005

Inquire

Inquire
The following is our tasting bar schedule for September. Saturday
tastings are held from noon to 3 p.m. in San Francisco, 1 to 4 p.m.
in Redwood City and Hollywood and are the same at all three
stores, unless noted. For further information about K&L's
tastings and dinners, visit: www.klwines.com and click on “local events.”

Saturday, September 1: Wines of Burgundy. Keith, Kirk and Chip
pour the latest and greatest red and white Burgundies. Price TBA.

Saturday, September 8: Wines of Champagne. Celebrate Indian
Summer with Gary, Scott and Chip's favorite new Champagnes, just
off the boat from France. Price TBA.

Saturday, September 15: Ecclectic Reds in SF; Loire Valley
wines in RWC and Chardonnays in Hollywood. Price TBA.

Saturday, September 22: Wines of Bordeaux. Ralph, Chip and Steve
bring you eight red, one white and one Sauternes. $20

Saturday, September 29: Domestic Pinot Noir. Trey, Bryan and MJ
pick the hottest domestic pinot noir to celebrate Fall. Price TBA.

Thursday Night Tastings
In San Francisco, 4:30 to 6:30 p.m.
Sept 6: Quintessential presents Wines of Spain; Sept 13: TBA; Sept
20: TBA; Sept 27: TBA

In Redwood City, 5 to 6:30 p.m.
Sept 6: Miner Wines; Sept 13: K&L Direct Imports Tasting; Sept 20:
Louis Dressner Imports; Sept 27: Old & Rare Tasting

In Hollywood, 5 to 7 p.m.
Sept 6: The Wonderful Sakes of Vine Connections; Sept 13:
Beringer; Sept 20: Concha Y Toro; Sept 27: “Family Values”
Pellegrini Family Wines
Syrah Under $10

This month I’m writing about two more great deals for your outdoor dining pleasure: a full-bodied syrah rosé and a punchy syrah-based red. The rosé comes from the négoce-élève duo Gregory Hecht and François Bannier. Better known as H&B, this young and dynamic team only makes reds and rosé from the Languedoc-Roussillon. The Vin de Pays du Coteau de Thau Rosé ($9.99) is a pink wine for redwine lovers. It’s rich, fruity and structured, yet totally refreshing and crisp. The color is dark and rich and the nose is punctuated by strawberry and pomegranate. The juice is pressed from the skins immediately after harvest to preserve the freshness of the fruit. This is no tutti frutti bubble gum rosé. It’s bold and weighty, has plenty of stuffing and is a perfect match for seared ahi tuna, or cold poached salmon. The Côteaux du Languedoc-Saint-Félix de Lodez “Les Hauts de la Brune” ($8.99) is a dark expression of syrah (80% syrah, 10% grenache, 10% mourvèdre), brimming with berry, spice and leathery notes. This blend packs a punch for your buck. Like the ’04, the ’05 is rich in berries, licorice and spice, but it has more minerality than the ’04 and demonstrates more structure and depth as well. The wine opens with a graphite minerality and then pepper, blackberries explode mid-palate. The wine finishes with some noticeable tannin.

In keeping with the character of the 2005 vintage, this wine has a lot of immediate appeal but also has ageing potential.

Taste the two together and they make for a delicious study in the diversity and versatility of syrah.

—Nadia Dmytriw

S. AFRICA/NEW ZEALAND/AUSTRALIA

South Africa

2005 Excelsior Cabernet Sauvignon ..................................................$7.99
2006 Buitenverwachting “Beyond” Sauvignon Blanc ..................$10.99
2006 Mulderbosch Chenin Blanc ....................................................$12.99
2006 Mulderbosch Sauvignon Blanc, Stellenbosch .......................$18.99
2004 Glen Carlui Syrah, Paarl .........................................................$19.99
2004 Rustenberg John X Merriman, Stellenbosch .........................$28.99
2005 Anwilka, Constantia Stellenbosch ........................................$32.99

New Zealand

2006 Oyster Bay Sauvignon Blanc, Marlborough .........................$9.99
2006 Kirkham Peak Sauvignon Blanc, Marlborough ...................$11.99
2006 Kirkham Peak Sauvignon Blanc, Marlborough ...................$12.99
2006 Hua Sauvignon Blanc, Marlborough ..................................$14.99
2006 Isabel Sauvignon Blanc, Marlborough .................................$15.99
2006 Seven Terraces Pinot Noir, Marlborough .........................$17.99
2006 Cloudy Bay Sauvignon Blanc, Marlborough ...................$21.99
2005 Amsfield Pinot Noir, Otago-93 pts WS ............................$29.99

Australia

2003 Kirkham Peak Cab/Shiraz, Clare Valley .............................Inquire
2005 Richmond Grove French Cask Chardonnay .......................$10.99
2004 Kirkham Peak McLaren Vale Shiraz ________________________$12.99
2005 Step Road Shiraz, Langhorne Creek—Almost gone! ............$12.99
2005 Three Rings Barossa Valley Shiraz __________________________$15.99
2006 D’Arenberg “Peppermint Paddock” Sparkling Choumbercin ........$21.99
2005 Schild Estate Shiraz, Barossa-93 pts WS .......................$23.99
2006 Hewitson “Private Cellar” Shiraz/Mourvére .........................$26.99
2006 Mollydooker “Goosebumps” Sparkling Shiraz ..................$49.99

Jim’s View Down Under

2006 Cape Mentelle Sauvignon Blanc/Sémillon, Margaret River, Western Australia ($13.99) Cape Mentelle, along with Leeuwin Estates, is one of the pioneers in Australia’s Margaret River area, starting planting in 1970. They also are the “sister” winery to New Zealand’s famous Cloudy Bay. This blend of 60% sauvignon blanc and 40% sémillon is night-harvested to retain its fresh, bright fruit character. A small portion is barrel fermented in French and American oak for the purpose of texture and weight and not the influence of oak aromas or flavor. The bouquet offers notes of citrus blossom, lemon-grass, lime and melon. On the palate, more honeysuckle and tropical fruit are shown with good body, a creamy texture and good acidity. The wine is very well balanced and has a long refreshing finish.

2005 Indaba Shiraz South Africa ($7.99) Indaba is a Zulu word that means a meeting within the community to share ideas in a positive spirit. To that end, sales of the Indaba wines helps support a scholarship program for formerly disenfranchised South African students looking to learn about the wine industry. And the wine’s good! The nose is full of smoky, meaty, Northern Rhône-like notes that are framed by ripe raspberry and blackberry fruit. On the palate are components of new leather, tar, dark plum and licorice. There are lush velvety tannins with a silky mouthfeel. This is a great value for a daily red that pairs nicely with grilled Portobello mushrooms, sausage or lamb chops.

—Jimmy C
**PORT 1955-1985**

<table>
<thead>
<tr>
<th>Vintage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1955 Taylor</td>
<td>$549.00</td>
</tr>
<tr>
<td>1960 Taylor</td>
<td>$189.00</td>
</tr>
<tr>
<td>1963 Croft</td>
<td>$149.99</td>
</tr>
</tbody>
</table>

91 pts WS: “Has great elegance and harmony, and should continue to improve for many years. Medium ruby-red, with very fresh plum aromas, medium-bodied, with very delicate fresh fruit flavors, lively acidity and a delicate finish.”

<table>
<thead>
<tr>
<th>Vintage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1963 Fonseca</td>
<td>$399.00</td>
</tr>
<tr>
<td>1963 Graham</td>
<td>$359.00</td>
</tr>
<tr>
<td>1963 Taylor-97 pts WS</td>
<td>$329.00</td>
</tr>
<tr>
<td>1966 Dow</td>
<td>$269.00</td>
</tr>
</tbody>
</table>

94 pts WS. Extremely rare—almost impossible to find.

<table>
<thead>
<tr>
<th>Vintage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1966 Graham</td>
<td>$219.00</td>
</tr>
<tr>
<td>1966 Taylor</td>
<td>$269.00</td>
</tr>
</tbody>
</table>

Coates: “Very fine on the nose, with rich, very blackcurranty, very concentrated fruit. Full and complete on the palate, lovely concentrated…”

<table>
<thead>
<tr>
<th>Vintage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1970 Fonseca</td>
<td>$199.00</td>
</tr>
<tr>
<td>1970 Warre-91 pts WS</td>
<td>$159.00</td>
</tr>
<tr>
<td>1970 Warre-91 pts WS</td>
<td>$269.00</td>
</tr>
</tbody>
</table>

94 pts WS. “A very fine wine, with a complex nose. Deep, rich, and full-bodied, with a long finish.”

<table>
<thead>
<tr>
<th>Vintage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1977 Graham</td>
<td>$139.99</td>
</tr>
<tr>
<td>1977 Warre-92 pts WS</td>
<td>$99.99</td>
</tr>
<tr>
<td>1980 Graham</td>
<td>$79.99</td>
</tr>
</tbody>
</table>

90 pts WS: “…very impressive, with loads of fruit and tannins. Deep ruby, with a floral, cherry and plum nose, full-bodied, with medium tannins and sweet plum flavors…”

<table>
<thead>
<tr>
<th>Vintage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1983 Dow-94 pts WS</td>
<td>$79.99</td>
</tr>
<tr>
<td>1985 Dow-5 Starks Broadbent</td>
<td>$79.99</td>
</tr>
<tr>
<td>1985 Quinta do Noval</td>
<td>$59.99</td>
</tr>
</tbody>
</table>


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**The Patron Saint of Gigondas**

The Château de Saint Cosme is one of Gigondas’s oldest estates. Its wines are also some of the most sought after in the Rhône Valley. The domaine has been owned by the Barroul family for more than 500 years. Louis Barroul has been in charge since 1992 and has gradually and assuredly crafted a series of stunning wines from this and other nearby regions (Louis is a busy man!). Barroul maintains approximately 33 acres on terraced hillside vineyards around the town of Gigondas. Yields here are kept very low, near 27 hectoliters per hectare, and the average vine age hovers near 60 years. The winemaking at Saint Cosme is uncomplicated: meticulous grape sorting, no artificial yeasts, nothing fined or filtered and minimal use of SO2. The hands-off approach stems from the Barroul principle that if you begin with good fruit, the wine shouldn’t need to be over-manipulated in the cellar. The 2005s from Château de Saint Cosme are absolute gems, full of power, grace and intensity. These wines are highly allocated, so don’t miss out.

2005 Gigondas Château de Saint Cosme ($29.99) 90-92 pts RP: “The 2005 Gigondas has good structure, low pH and a nice acid profile. Deep ruby/purple with notes of flowers, blueberries and black fruits, the wine is rich, heady, and best given 2-3 years of cellaring and drunk over the following 10-12 years.”

2005 Gigondas Château de Saint Cosme “Valbelle” ($49.99) 90-92 pts RP: “The dark-purple-colored 2005 Gigondas Valbelle has fabulous intensity, beautiful floral and blackberry notes intermixed with licorice, smoke, and a hint of pain grille. The wine has sensational texture and a full-bodied mouthfeel. A stunningly long finish lasts just over 40 seconds.”

—Mulan Chan

**Affordable Elegance: Domaine Begude**

The stunning terroir of the Limoux region in the Languedoc, the site of Domain Begude, boasts high elevations, limestone-clay soils and wide-sweeping views of the Pyrenees and Corbieres. Since the 16th Century this 25 hectare property has produced thriving vines. Now under the care of James and Catherine Kinglake, the young, dynamic winemaking team have taken an organic approach and are proving to be quite a success. The long, slow growing season at an altitude between 370 and 400 meters provides the grapes the opportunity for tremendous ripeness coupled with ample acidity. As a direct result, the wines are delicate, mineral driven, crisp, fresh and delicate and, better yet, absolutely affordable.

**2006 Vin de Pays d’Oc Domaine Begude Sauvignon Blanc ($12.99)** This sauvignon blanc is made in the style of a Loire Valley Sancerre. There’s nothing soft or grassy about it. A sharp minerality is first apparent on the nose, leading to zesty citrus fruits and hint of wet stone. It’s lean, lively and piercingly delicious.

**2006 Vin de Pays d’Oc Domaine Begude Pinot Rosé ($12.99)** A steal at $12.99, this rosé is decidedly delicate, salmon-colored and zippy, with essences of strawberry, raspberry, and cranberry. This subtle beauty would be best with a watermelon and heirloom tomato salad or grilled fish.

—Keelyn Healy

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**Why Wait?**

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

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**Fête du Bordeaux Dinner in San Francisco**

On Sunday, January 13 at San Francisco’s Cliff Hotel on Geary Street enjoy a Champagne reception followed by a sumptuous five course meal with 15 wines. Featured are the fabulous wines of Lynch-Bages, Léoville-Barton and Cos d’Estournel, including the great 2005s as well as older wines including: 1990 Lynch-Bages, 1989 Léoville-Barton and 1985 Cos d’Estournel. Lilian Barton, Jean Guillaume Prats and Jean Charles Cazes will be there to lead the dinner. A superb event and only $200 per person. Very limited seating. Tickets on sale now.
2003 Aia, Oakville ...........................................$22.99
2003 Altamura, Napa ........................................$56.99
2003 Bennet Lane, Napa ......................................$36.99
2003 Burgess, Napa ...........................................$24.99
2003 Cain Concept Napa .....................................$49.99
2003 Cain Five Napa ..........................................$99.99
2003 Ch. Montelena Estate Napa .........................$84.98
2003 BV "Georges de Latour" ...............................$69.98
2003 BV "Tapestry" ............................................$36.98
2003 Echelon, California ....................................$8.99
2003 Etude, Napa ...............................................$79.99
2003 Flora Springs “Trilogy” ...............................$44.99
2003 Franciscan, Oakville .................................$19.99
2003 Frank Family, Napa ...................................$39.99
2003 Grigio Hills, Napa ................................ ........$49.99
2003 Hyde de Villaine “HDV” ..............................$42.99
2003 Jordan, Alexander Valley ............................$44.99
2003 Keenan, Napa ............................................$34.99
2003 Kelly Fleming, Napa .................................$69.99
2003 Kendall Jackson VR ....................................$11.99
2003 Lancaster, Alexander Valley .......................$44.99
2003 Laurel Glen, Sonoma ...................................$49.99
2003 Mount Veeder, Napa ..................................$53.99
2003 Paradigm, Napa .........................................$53.99
2003 Pine Ridge “Stag’s Leap District” $59.99
2003 Rubicon Estate “Cask” .................................$62.99
2003 Rubicon Estate ...........................................$109.00
2003 Sequoia Grove, Napa .................................$27.99
2003 Silver Oak, Alexander Valley .......................$54.99
2003 Silverado, Napa .........................................$32.98
2003 Trefethen, Napa ..........................................$32.99
2003 Whispering Dove, Napa ..............................$32.98
2004 Beaulieu Vineyards, Rutherford ...................$23.99
2004 Beringer Founders’ ....................................$7.98
2004 Beringer Knights Valley ..............................$16.98
2004 Bogle, California ........................................$9.99
2004 Cakebread, Napa .......................................$64.99
2004 Ch. Montelena, Napa .................................$39.99
2004 Château Souverain, Alex Vly .......................$17.98
2004 Chimney Rock, Stags Leap .........................$44.99
2004 Cloverdale Ranch, Alex Vly .........................$23.99
2004 Darioush, Napa .........................................$62.99
2004 Desert Wind “Ruah” ..................................$12.99
2004 Dominus .................................................$109.00
2004 Donati Family Claret ................................$17.99
2004 Duckhorn, Napa ........................................$59.99
2004 Ehlers Estate “1886” ..................................$56.99
2004 Far Niente, Oakville ...................................$94.99
2004 Forman, Napa ...........................................$74.99
2004 Ghost Block Estate, Oakville .......................$49.99
2004 Groth, Napa .............................................$46.99
2004 Hawk Crest, California ..............................$9.99
2004 Hess Select, California ...............................$11.99
2004 Hess Collection, Mt Cuvée .........................$29.99
2004 Hewitt, Rutherford ....................................$66.99
2004 Hogue “Genesis” Washington ......................$11.99
2004 Honig, Napa .............................................$29.99
2004 Joseph Phelps, Napa .................................$44.98
2004 Joseph Phelps, Napa (1.5L) .........................$99.00
2004 Karl Lawrence, Napa .................................$59.99
2004 Kendall Jackson Grand Reserve ....................$22.99
2004 Ladera, Napa ............................................$29.98
2004 Ladera “Howell Mountain” .........................$64.99
2004 L’Aventure “Optimus” ...............................$39.99
2004 Merryvale “Starmont” ................................$18.99
2004 Miner Family “Oakville” .............................$59.99
2004 Moon Mountain, Sonoma .........................$12.99
2004 Pahlmeyer “Jayson” ...................................$59.99
2004 Paul Hobbs, Napa .....................................$68.99
2004 Piroette Washington Red .........................$49.99
2004 Philip Togni, Spring Mountain .....................$85.99
2004 Provenance, Rutherford ............................$27.99
2004 Ramey Claret ............................................$29.98
2004 Ridge Santa Cruz Mtn Red .........................$32.99
2004 Robert Craig “Affinity” .............................$36.99
2004 Robert Mondavi, Napa ...............................$19.98
2004 Robert Mondavi Oakville .........................$36.99
2004 Roth Alexander Valley ..............................$31.99
2004 Screw Kappa, Napa ...................................$10.99
2004 Seventy Five “Amber Knolls” ......................$18.99
2004 Spring Valley “Uriah” ...............................$44.99
2004 St. Clement “Oroppas” ..............................$44.99
2004 Sterling Napa “SVR” .................................$36.99
2004 Sterling Reserve Napa ...............................$56.99
2004 Tor Kenward “Mast” .................................$72.99
2004 Turnbull, Napa ..........................................$39.98
2004 T-Vine “Monte Ross” Sonoma ....................$53.99
2004 Two Tone Farm, Napa .................................$8.99
2004 Viader Napa Red .......................................$74.99
2004 Waterstone, Napa .....................................$18.98
2004 Whitehall Lane, Napa ...............................$36.99
2005 Avalon, Napa ...........................................$10.99
2005 Blackstone, California .............................$8.99
2005 Carltidge & Browne, California ..................$9.99
2005 Caymus, Napa .........................................$64.99
2005 Covenant, Napa (Kosher) .........................$79.99
2005 Decoy, Napa Red Blend .............................$25.99
2005 Edge, Napa ..............................................$16.99
2005 J. Lohr “Seven Oaks” Paso .........................$10.99
2005 Joel Gott, California .................................$14.99
2005 Justin, Paso Robles ....................................$21.99
2005 Justin “Justification” .................................$39.99
2005 Kalinda, Napa ..........................................$17.99
2005 L’Aventure Paso Estate Cuvée ....................$69.99
2005 Livingston-Moffett Estate .........................$79.99
2005 McManis, California ...............................$8.99
2005 Owen Roe “Yakima” Red ............................$37.99
2005 Purisima Canyon, Napa .............................$17.99
2005 Stephen Vincent, California ......................$8.99
2005 The Show, California ...............................$11.99
2005 Turnbull Old Bull Red ...............................$18.99
2005 Twenty Bench, Napa .................................$15.99
2005 ZD, Napa .................................................$37.99

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**CABERNET PICK OF THE MONTH!**

2004 Kunde, Napa ............................................$15.99

Made from a blend of 87% cabernet sauvignon with 12% syrah and one percent malbec, this bold, yet fresh cab has rich, deep color and full body. Aromas of black cherries whet your palate, while the mouth-filling blackberry and dark, Mexican chocolate flavors are followed by youthful chalky tannins.

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**Trey’s September Picks!**

2004 cabernets are showing pretty darn good to me! I like the ’04s even better than the ’03s at this stage; they seem a bit richer and fuller in the middle, with riper tannins. The following wines are great examples of successful ’04s that I would consider mid-term cellar candidates...

**Beaulieu Vineyards Tapestry ($36.98) JUST RELEASED!** In the nose this wine shows mint, clove and Asian spice. The fruit is bright and clean with hints of cedar, vanilla and red currant fruit that is balanced and round. This wine is showing excellent right now and should be enjoyed in the next 5-10 years.

**Robert Mondavi Oakville Cabernet Sauvignon ($36.99)** This wine is slightly lower in acid and riper than ’03. It shows a sweet core of fruit with toasty oak, black currant and mocha flavors that linger on the finish. At 15.2% alcohol this wine is a full throttle cab!

**St Clement Napa Valley Oroppas ($39.98) 91 pts RP and 93 WS.** The Oroppas is one of the best from this winery in many years. Loaded with fruit, this wine is creamy and dense in the mid-palate and finishes with ripe, sweet tannins.

**Piedra Hill (WH Smith) “Purple Label” Howell Mountain Cabernet Sauvignon ($49.99)** Not a new release but definitely worth mentioning as one of the best ’04s in the store! Mountain fruit gives this wine ample structure and power, with plenty of inky black cherry and cassis to carry it through to the finish. Decant and enjoy now or hold for a few more years and watch it develop.

**Beaulieu Vineyards Private Reserve Georges de Latour ($79.98) JUST RELEASED!** This 2004 is a huge step up from the 2003! The wine is polished and clean. Almost thick in the mouth, it shows extracted blackberry and boysenberry fruit that is laced with vanilla, mocha and cedar. A super wine that should age well in a cellar over the next 15 years!

—Trey Beffa
wines. The Las Brisas shows a little spice and mint along with oak notes. The Saralee is a little

It’s always nice to sit outside at a bistro, enjoying a nice bottle of wine with a great meal. With

2005 Beringer Founders’ .........................$7.99
2005 Beringer, Napa ..........................$12.98
2005 Beringer Private Reserve..............$29.98
2005 Cakebread, Napa .........................$34.99
2005 Cambria “Katherine’s” .................$16.98
2005 Cartlidge & Browne, California ......$8.99
2005 Chalone, Monterey .......................$9.99
2005 Chappellet, Napa .........................$26.99
2005 Ch. Montelena, Napa ....................$34.99
2005 Ch. Souverain, Sonoma .................$12.98
2005 Ch. St. Jean “Belle Terre” ..............$17.99
2005 DeSereine Etoile .........................$36.99
2005 Foley “Rancho Santa Rosa” ............$23.99
2004 Fort Ross “Fort Ross Vineyard” .......$29.99
2004 Grgich Hills, Napa .......................$29.98
2004 Handley, Dry Creek .......................$17.99
2004 Hanzell, Sonoma .........................$59.99
2004 Hyde de Villaine, Carneros .........$49.99
2004 Iron Horse, Sonoma .....................$17.99
2004 Marimar Estate “Don Miguel” .......$19.99
2004 Mount Eden Saratoga Cuvée ...........$24.99
2004 Newton “Unfiltered” .....................$39.98
2004 Robert Mondavi, Carneros .........$14.99
2004 Sonoma Coast Vineyards ............$34.99
2004 Stony Hill, Napa ..........................$34.99
2004 Three Saints, Santa Maria .........$20.99
2004 Trefethen Oak Knoll .................$21.99
2005 A by Acacia, California ............$9.99
2005 A Donkey and a Goat ....................$34.99
2005 Acacia, Carneros .......................$15.99
2005 Au Bon Climat, Santa Barbara ..$16.99
2005 Audelosa, Sonoma Coast .............$24.99
2005 Beringer, Napa ..........................$12.98
2005 Beringer Private Reserve..............$29.98
2005 Cakebread, Napa .........................$34.99
2005 Cambria “Katherine’s” .................$16.98
2005 Cartlidge & Browne, California ......$8.99
2005 Chalone, Monterey .......................$9.99
2005 Chappellet, Napa .........................$26.99
2005 Ch. Montelena, Napa ....................$34.99
2005 Ch. Souverain, Sonoma .................$12.98
2005 Ch. St. Jean “Belle Terre” ..............$17.99
2005 El Molino, Napa .........................$45.99
2005 Eric Kent, Sonoma .......................$34.99
2005 Far Niente, Napa .......................$41.99
2005 Ferrari-Carano “Tre Terre” ............$32.99
2005 Ferrari-Carano, Alex Vly ............$23.99
2005 Four Vines “Naked” SB ...............$10.99
2005 Franciscan, Napa ......................$12.98
2005 Frank Family, Napa ....................$28.99
2005 Frog’s Leap, Napa .......................$19.98
2005 Hartford Court “4 Hearts” ............$32.99
2005 Heitz, Napa ..............................$14.99
2005 Hess, Monterey .........................$8.99
2005 J. Lohr, Arroyo Seco .....................$10.99
2005 Jordan, Russian River ...............$27.99
2005 Kali Hart, Monterey .....................$9.99
2005 Keenan, Spring Mountain ..........$22.99
2005 Kunde Estate .........................$11.99
2005 La Crema, Sonoma ......................$14.99
2005 Landmark “Overlook” ..................$21.98
2005 Lily, Sonoma ............................$17.99
2005 MacRostie, Carneros .................$16.99
2005 Matanzas Creek, Sonoma ..........$19.99
2005 McManis, California .................$7.99
2005 Mer Soleil Central Coast ..........$34.99
2005 Merryvale “Starmont” .................$12.99
2005 Miner Family, Napa ....................$27.99
2005 Napa Cellars, Napa ....................$15.99
2005 Nickel & Nickel ..........................Inquire
2005 Olivet Lane, Russian River ..........$21.99
2005 Pahlmeyer “Jason” Napa ...............$39.99
2005 Patz & Hall, Napa .......................$31.99
2005 Patz & Hall Single Vineyard ..Inquire
2005 Qupe “Bien Nacido” Block 11 .......$24.99
2005 Sanford, Santa Rita ......................$14.98
2005 Silverado, Napa .........................$16.99
2005 Sonoma Cutrer, Sonoma Coast ......$23.99
2005 Stuhlmuller, Alexander Valley ......$21.99
2005 Talley “Oliver’s” .........................$22.99
2005 Taz, Santa Barbara .....................$12.99
2005 Varner “Bee Block” ....................$29.99
2005 Walter Hansel “Cahill Lane” ......$34.99
2005 ZD California ............................$26.98
2005 ZD Napa Reserve .......................$46.99
2006 Bogle, California .......................$7.99
2006 Coppola “Diamond” .....................$11.99
2006 Edna Valley “Paragon” ...............$9.98
2006 Foxglove, Edna Valley ...............$10.99
2006 Joel Gott, Monterey ....................$12.99
2006 Melville “Inox” ..........................$30.99
2006 Mer Soleil “Silver” ......................$34.99
2006 Neyers, Carneros .......................$24.99
2006 Qupe “Bien Nacido Y Block” .......$17.99
2006 Taz, Santa Barbara .....................$13.99

Boutique Corner

It’s always nice to sit outside at a bistro, enjoying a nice bottle of wine with a great meal. With

2005 Woodenhead Russian River Pinot Noir ($37.99) Those of you who read my column
know that I have been a big supporter of all the Woodenhead wines, but especially their Russian
River Pinot. They hit the mark again with the 2005 vintage. Light in color and body, the
wine has great structure and beautiful bright red fruit. This is the third consecutive year that
this wine is mind blowing. Cheers to Nikolai and Zina.

2005 Lost Canyon Las Brisas and the Lost Canyon Saralee Pinot Noirs (both $34.99) Both the Las
Brisas and the Saralee are beautiful in their own way. Lost Canyon is a small winery located in...
Oakland. They source fruit from several vineyards and make several single-vineyard wines. The Las
Brisas shows a little spice and mint along with oak notes. The Saralee is a little more fruit-forward
with a little more spice. Both are very balanced and worth a try.

2003 Guilliams Spring Mountain Napa Cabernet Sauvignon ($39.99) I have always thought
that Spring Mountain was the best district in Napa. So many of my favorite wineries come
from this mountain: Philip Togni, Sherwin Family and, of course, Guilliams. This wine is
WOW! A blend of 87% cabernet sauvignon, 8% cabernet franc and 5% merlot, there is a lot of
deep, dark fruit with spice and flowers on the nose. The palate is nice with big fruit and ripe,
soft tannins.

See you in the city,
—Mike Jordan

For accurate, daily listings of our Burgundy inventory check our website at www.klwines.com
Brick’s Backyard Picks: Lodi Zin Edition

Lodi may not be first on peoples’ list of exciting wine regions, but they do one thing inarguably well—zinfandel. Why, you ask? Well, they have the heat the grape revels in and a gaggle of “old vine” plantings that produces intense flavors.

A perfect example is the 2005 Moss Roxx “Ancient Vines” Lodi Zinfandel ($34.99). Moss Roxx is the oldest operating winery in Lodi, founded in 1934, and while the vines for this wine might not date back to the Ice Age, they are between 50 and 100 years old. The wine instantly jumps out of the glass with its freshly grated cinnamon and sappy boysenberry fruit. Boisterous and brambly this comes at you like a tidal wave of flavor, drenching your palate in black pepper, blueberry, fennel and homemade pie crust. The even better part is that this will not set your mouth on fire; zinfandel’s usual high octane alcohol levels are perfectly balanced.

Not to be out done is one of the most popular and quickest selling zinfandels in recent years here at K&L. The 2005 Klinker Brick “Old Ghost” Old Vine Lodi Zinfandel ($35.99) is equally intense but holds itself quite differently. As a selection of the winery’s best fruit, the grapes come from a 90 year old vineyard. Not as aggressive as the Moss Roxx, this shows more cola spice, raspberry and white pepper flavors and has an indestructible frame of bright lip-smacking acid and pliable tannin. This seems to hover on the palate, never showing the anvil-like weight that so many zins have these days. A benevolent ghost, surely, and a ghost that loves mountains of grilled, braised and slow roasted meats. Mmmmm, meat.

—Bryan Brick
## OLD & RARE REDS

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## OTHER DOMESTIC WINES

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Benchmark Malbec

James Molesworth, in his Wine Spectator blog, referred to the wines of Achával Ferrer as “bench wines from Argentina.” Argentines Santiago Achával and Manuel Ferrer Minetti partnered with Brunello producer Roberto Cipresso to create wines of exceptional depth, concentration and elegance. From their basic malbec to their single-vineyard designates, the high quality is readily apparent.

2005 Achával Ferrer Finca Altamira Malbec ($79.99) The Finca Altamira is what many people consider the “flagship” wine from Achával. The vineyard is located near the town of La Consulta, at 3,000 feet above sea level. The cooler climate and high elevation produce grapes of rich concentration, wonderful aromatics and great balance. From barrel sample to finished product, I have been blown away by this wine. Keep in the cellar for a good 5-15 years.

2005 Achával Ferrer Finca Mirador Malbec ($79.99) Bigger and more brawny than the Altamira, the Finca Mirador has a big blackberry and brambly punch. An excellent cellar candidate, I would age this wine for another 5-7 years. If you really have a yen for a great steak, though, just decant for an hour or more and enjoy.

2005 Achával Ferrer Quimera (Malbec/Cab/Merlot) ($37.99) Roberto Cipresso, the winemaker, was so moved by the quality of the merlot from the Bella Vista vineyard that he created this Quimera blend. Once in the shadow of the other wines, the Quimera has proven to be a strong contender, with two showings on the Wine Spectator’s Top 100 list. Cellar for 3-7 years or decant and enjoy now!

2006 Achával Ferrer Malbec Mendoza ($19.99) This 100% malbec is a real winner! Showing all of the style and power of the great 2006 vintage, this red has plenty of dark, ripe fruit and a long spicy finish. You can cellar this wine for a couple of years or enjoy it now with great barbecue.

Buen Provecho!

—Anne Pickett

Spanish Picks for September

2004 Dominio de Tares Baltos ($13.99) I love wines from the mencia grape, grown in northwest Spain’s Bierzo DO. Dominio de Tares is a benchmark producer in the region who makes a range of wines that begins with this Baltos. After a bit of bottle age, this wine has really come into its own. There is a delicious, juicy blueberry fruit character, with a streak of slate minerality and a touch of nutmeg on the finish from six months aging in American oak.

2000 La Rioja Alta Vina Alberdi Rioja Reserva ($18.99) While I am hesitant to claim any wine as a “dead ringer” for a more expensive, highly sought after one, I am tempted to do so in this case. The 2000 Alberdi smells and tastes just like a village Chambolle-Musigny. Bright, high-toned red fruit aromatics lead to a mouth-watering palate of wild strawberries, with nutmeg and allspice nuances that are the hallmark of traditional Spanish Rioja aged in American oak. Any fan of honestly made, fairly priced, staunchly traditional wine should try the 2000 Alberdi.

Vinodos de Ithaca ‘Odyssaeus’ Pedro Ximenez 2006 (500ml) ($25.99) This is serious Spanish white wine for the true connoisseur or adventurous imbibers. Unlike Pedro Ximenez from Jerez, this version from Priorat is vinified dry. It is produced from 75 year old vines that yield a rich, viscous, slightly honeyed, yet dry white wine with a distinctive peach pit note. Truly delicious and, in the 500ml bottle, it is perfect for an intimate weeknight meal with someone you love.

—Joe Manekin

For prices of our old wines, see our award-winning website at www.klwines.com
**Avoid the Squeeze**

To meet Wilhelm Haag, of the Fritz Haag wine estate, is both pleasure and pain. He is an absolute gem of the Fritz Haag wine estate, kind, energetic and a pleasure to be around. But I’m frightened every time I see him. His love for nature, his aversion to pesticides, or other bad stuff in the vineyards and in the cellar. He was also the champion here at K&L of the under-appreciated and the obscure. He also loves oatmeal. In the morning you could find our Paulie shoveling oatie goodness into his body to prepare him for the day. In his honor I present to you the latest bunch of natural wines, most of which Paul and I tasted and fell for in the Loire last February.

The 2006 **Domaine de la Pépère Classique Muscadet Sèvre et Maine Sur Lie** ($11.99) is snappy, stony and delicious, whereas the 2006 **Domaine de la Pépère “Vieilles Vignes” Clos des Briords Muscadet Sèvre et Maine Sur Lie** ($13.99) is deep, concentrated and searching and just now beginning to emerge. We also have two totally fun and delicious reds from the same domaine. The 2006 **Domaine de la Pépère Cabernet Franc “la Pépère”** ($12.99) and the 2006 **Domaine de la Pépère Cepage Côt** ($12.99) they are juicy, forward and waiting for you. From the Vallée de Cousse comes the new cuvée of **François Pinon Vouvray Pettéant Brut** ($17.99). You will love this year’s cuvée; it is utterly satisfying and eminently gulpa-

—Eric Story

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**Loire Valley: Paul C’s Legacy**

Last month we said goodbye to Paul Courtright. He’s off to Texas and drier, hotter, dustier pastures… he will be missed. Paul is a lover of natural wines, those made by careful vignerons using no chemicals, pesticides, or other bad stuff in the vineyards and in the cellar. He was also the champion here at K&L of the under-appreciated and the obscure. He also loves oatmeal. In the morning you could find our Paulie shoveling oatie goodness into his body to prepare him for the day. In his honor I present to you the latest bunch of natural wines, most of which Paul and I tasted and fell for in the Loire last February.

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—Jeff Vierra
K&L Is Hiring!

Yes, you too can join the K&L team and have a whacky, wonderful and fulfilling career doing what you like to do best: Spout opinions and drink wine! Match your talents to these current openings!
Hope to see you soon, Fellow Co-Worker!

Kit O'Leary, CEO/MBE/SOB Hires and Fires Dept.

Sake Buyer/Plumber

For the highly motivated multitasker. Expand and expand on our product line from the Land of the Rising Sun while maintaining the facilities where the Sun Don't Shine. Duties range from pairing with sushi to repairing for tushie.

Sales/Returns

Here is your chance for an entry level opportunity into the high-powered, glamorous world of fine wine sales, while accepting returns of all that plonk your co-workers sold! Minimum three years experience with baloney and malarkey. Must be able to sling it, wing it and bling it. You will be required to create wine signage (example below):

Cronin Wines: Last Call!

K&L will be receiving one more shipment from the stocks of the late, great Duane Cronin. Not to be missed: The 1999 Cronin Pinot Noir “Peter Martin Ray” Vineyard ($14.99), a concentrated but Burgundian style Santa Cruz mountains gem; THE best pinot noir value in the shop.

The trio of zinfandel-based blends from 1997, 1998 and 1999 are remarkable rosés in our selection. If you are one of the last holdouts who does not believe rosés are serious wines, then you need to try this Gem. Cabernet sauvignon and merlot provide a brilliant, deep pink color that leads to aromas suggesting a field of ripe strawberries. Dry and crisp on entry and finish, the fruit is open yet viscous and round. Try this lovely wine with grilled salmon or simply as an afternoon sip-per with a nicely aged cheddar. (⭑⭑⭑⭑⭑)

Our new 2003 Kirkham Peak Shiraz/Cabernet Sauvignon, Clare Valley, South Australia ($12.99) is a big, full-bodied, concentrated, focused red blend (60/40) from “down-under” that achieves size without being overdone. Loaded with white pepper spiciness, currants, and blueberry fruit, this puppy is balanced, nicely structured, with soft, well-integrated tannins and a long, deep, warm finish. Although this wine will drink well now with wild game or a steak, it should evolve easily for another few years. (⭑⭑⭑⭑⭑)

Ho-hummmm, just another incredible Bordeaux red from that incredible 2005 vintage at an incredibly low price: 2005 Château Haut-Nadeau, Bordeaux Superieur ($9.99). Described as a “…terrific value” and a “sleeper of the vintage” by Robert Parker (04/06), this amazing merlot-driven “Superior” is deeply colored, offers opulent aromas of plum and black cherry, with hints of roasted coffee and mocha, all of which carry through on its broad, expansive set of flavors, sustained by round, silky tannins. This lovely near-term Gem will be our house red for the month of September according to Anderson and is worth at least a case in your collection. (⭑⭑⭑⭑⭑)

We hope everyone enjoys this month’s Gems. If you have any questions, contact us at jimbarr@klwines.com.

—Jim, Anderson, Eby, and Vanilla

K&L Wines: Harvest Time

September has been a very special time over the last 35 years for me and my winemaking friends. The end of summer signals itself with shorter days and the beginning of the harvest (grape and otherwise) and my winemaking friends. The end of summer signals itself with September has been a very special time over the last 35 years for me and my winemaking friends. The end of summer signals itself with...
<table>
<thead>
<tr>
<th>CHAMPAGNE/SPARKLING WINE</th>
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<tr>
<td>Ariston Carte Blanche Brut ...................................................... $22.99</td>
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<td>Franck Bonville Brut Selection Blanc de Blancs .......................... $25.99</td>
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<td>Taitant Brut Reserve ................................................................. $26.99</td>
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<tr>
<td>Michel Arnould Verzansy Brut Reserve ........................................ $27.99</td>
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<tr>
<td>Philippe Goetin Brut Reserve ..................................................... $27.99</td>
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<tr>
<td>Ariston Aspasi Blanc de Blanc .................................................... $29.99</td>
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<td>Launois “Quartz” Brut Blanc de Blanc .......................................... $29.99</td>
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<td>Laurent-Perrier Brut ....................................................................... $29.99</td>
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<td>Laurent-Perrier Demi Sec .............................................................. $29.99</td>
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<tr>
<td>Fleury Brut Carte Rouge—Now direct! ............................................. $29.99</td>
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<tr>
<td>Leclerc Briant “Les Crayères” Single Vineyard Brut ................. $29.99</td>
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<td>Leclerc Briant “Les Chênes Pierreuses” ....................................... $29.99</td>
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<tr>
<td>Charles Heldsiek Brut Reserve ..................................................... $29.99</td>
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<tr>
<td>Philippe Goetin Brut Rosé—Exciting pick! ..................................... $29.99</td>
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<td>Ariston Aspasi Brut Prestige ....................................................... $34.99</td>
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<td>Fleury Brut Rosé ........................................................................... $34.99</td>
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<td>Michel Arnould Grand Cuvée Brut ................................................ $34.99</td>
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<tr>
<td>Louis Roederer Brut—One of Clyde’s favorites ............................... $34.99</td>
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<tr>
<td>Fleury Brut Rosé—Now direct! ....................................................... $34.99</td>
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<td>Taitant Cuvée Louis Brut Prestige ................................................. $39.99</td>
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<td>Laurent-Perrier “Grand Siècle” ..................................................... $79.99</td>
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<td>1997 Laurent-Perrier Grand Siècle Alexandra Rosé ....................... $99.99</td>
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<td>Krug Grand Cuvée Brut ................................................................. Inquire</td>
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<td>1996 Krug Vintage .......................................................................... Inquire</td>
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<td>1998 Dom Perignon .......................................................................... Inquire</td>
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<tr>
<td>1996 Dom Perignon Rosé ............................................................... Inquire</td>
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<tr>
<td>1996 Krug Clos de Mesnil .............................................................. Inquire</td>
</tr>
</tbody>
</table>

**Domestic Sparkling Wine**

| 1999 J. Schram Brut ..................................................................... $74.99  |
| 2000 Roederer “L’Ermitage” ....................................................... $32.99  |
| 2003 Schramsberg Blanc de Blanc or Blanc de Noirs ................... $24.98  |
| 2004 Iron Horse “Wedding Cuvée” .............................................. $26.99  |
| 2004 Schramsberg Brut Rose ...................................................... $32.99  |
| NV Domaine Chandon Brut / Blanc de Noir ................................. $14.99  |
| NV Gloria Ferrer Brut/Blanc de Noir ............................................ $14.99  |
| NV Scharffenberger Brut ............................................................ $13.99  |
| NV Roederer Estate Anderson Valley Brut ................................... $16.99  |

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**Best in a Generation Delivers!**

The most anticipated Champagne in a generation, the 1996 Krug Vintage Brut ($269), is now available for sale! This Champagne was made while Krug was still completely family owned (they were purchased by LVMH in 1998) and is being released after 11 years. The 1996 harvest was a dream for quality in Champagne, low yields and the surprising duo of high sugar and high acidity in the grapes. Every time wine writers or vignerons speak of this vintage it seems to rise in esteem. Called “best of the decade” by the time the 1999 fruit had been harvested; it was upgraded to “best in a generation” by the beginning of the new millennium. Now many in the region and the wine press suspect it might join 1921 and 1964 as one of the greatest of the century. I had the opportunity to taste the 1996 with Olivier Krug at the end of May when he came to the San Francisco store. Needless to say, Krug has delivered the goods — this awesome vintage Champagne is nothing short of great. I was extremely impressed, as was every single member of the San Francisco staff lucky enough to be there when the bottle was opened. Rich, toasty and decadent on the nose, the 1996 Vintage Brut is concentrated and vivacious on the palate. It has it all, from hazelnuts and cream to citrus zip. The real mark of class is the finish; this wine is expansive with a peacock’s tail of flavors, revealing its plumage little by little and continuing for as long as you care to pay attention. There is also a possibility that we’ll be able to acquire a few bottles of the 1996 Krug Clos de Mesnil. Please inquire about availability and pricing.

—Gary Westby

**Go Green With Fleury**

Champagne Fleury has been around since 1895, releasing their first bubbly in 1929. Located in Couteron, in the Aube, Fleury is actually closer to Chablis than the famed Champagne town of Reims is, giving winemaker Robert Fleury’s Champagnes a “Burgundian” character. The vineyards themselves are located on steep slopes that have a calcareous clay soil and see ample amounts of sun, so the grapes have an outstanding ripeness. Ninety percent of Fleury’s vineyards are planted to pinot noir, with the rest to chardonnay. Continental and oceanic climates combine for cool mornings and nice bursts of heat in the afternoons. Fleury was one of the first vineyards to start converting to biodynamics, beginning in 1989 and completing the process for all of their vineyards by 1992. This is the strictest form or organic farming, which uses naturally occurring composts, no pesticides and no irrigation. And while farming techniques may have changed over the decades, winemaker Robert Fleury has been following the same “formula” for his Fleury “Carte Rouge” Brut (200ml $12.99; 375ml $15.99; 750ml $29.99; 1.5L $64.99) since 1955. The wine is a light amber color with a nose of honey and acacia flowers. It is a true Blanc de Noir made from 100% pinot noir. In the mouth, there is black and Bing cherry fruit. It is smooth, dry and rich. A caramel aspect lends character to the fruit and rounds out the back of the palate. This richness is offset by the wine’s very low dosage. The second wine that we have from Fleury is their glorious Brut Rosé (200ml $15.99; 375ml $19.99; 750ml $34.99), which is a deep, pretty rose color. All of the fruit is from the 1999 vintage, though it’s not labeled as a vintage wine. Its nose is lively, full of fresh-picked strawberries and a small hint of clay and minerals with red currants, strawberries and raspberries on the palate. The wine is deep with terrior and complexity. Last year this became a customer favorite among our Rosé Champagnes. As a further bonus, both of these Champagnes come in a variety of bottles sizes!

—Scott Beckerley
2005 Macon-Villages, V.V., Domaine Rhodon-Marin ..........$11.99
2005 Pouilly-Fuisse, Louis Jadot (375ml) ......................$12.99

2005 St-Veran, Domaine des Nembret ....................$13.99
2005 Meursault Chevalières, Matrot (375ml) .................$14.99
2005 St-Veran, Domaine de la Croix Samaillot ..........$14.99
2004 Bourgogne Aligoté, Domaine Denis Bachelet ..........$14.99
2003 Bourgogne Aligoté, Domaine Ramonet (Was $20.99) ....$14.99
2004 Bourgogne Chardonnay, Signature, Maison Champy ...$15.99

2005 Bourgogne Blanc, Domaine Bernard Morey ...........$15.99
2005 Bourgogne Aligoté, Domaine Roulot ...................$15.99
2004 St-Romain, Maison Champy (Was $21.99) ..............$16.99
2005 Chablis, St. Victorie, Domaine Seguinot-Bordet ...$16.99
2004 Bourgogne Aligoté, Cuvée Raisin Dorée, M. Laffarge $16.99

2005 Rully, St. Jacques, Domaine Jean-Marc Boillot .........$17.99
2005 Petit Chablis, Domaine Louis Michel ..................$17.99
2005 Chablis, Domaine St. Claire, J-M Brocard .............$17.99
2005 Chablis, Domaine Vocoret ................................$17.99
2005 Bourgogne Chardonnay, Emotion Terroirs, Girardin ...$18.99
2004 Bourgogne Aligoté, Domaine Benoît Ente ..............$18.99
2005 Chablis Chard., Emotions de Terroir, Girardin .........$18.99
2005 Chablis, V.V., Grand Rav. du Domaine, P. Bouchard ...$18.99
2005 Pouilly-Fuisse, Solutré, Domaine Auvigue ...............$19.99
2004 Bourgogne Blanc, Domaine Roty .......................$19.99
2004 Bourgogne Aligoté, Domaine Ramonet .................$21.99
2005 Bourgogne Blanc, Domaine Benoît Ente ...............$24.99
2005 Bourgogne Blanc, Etienne Sauzet .....................$24.99
2004 Meursault, Olivier Leflaive (Was $39.99 elsewhere) ...$24.99

2005 Meursault, Chevalières, Matrot (375ml) ...............$29.99
2005 St-Aubin, ‘Murgers Dent de Chien,’ 1er Cru, Domaine Maroslavic-Leger ...$29.99

2004 Bourgogne Blanc, Domaine Benoît Ente ...............$24.99
2005 Haute Côte de Nuits Blanc, Cuvée Marine, Anne Gros ....$29.99
2004 Meursault, Tillets, Domaine Denis Carré ..............$30.99
2005 Montagny, 1er Cru, Les Couares, Deux Montilles ......$29.99
2005 St-Aubin “Murgers Dent de Chien,” 1er Cru, Domaine Maroslavic-Leger ...$29.99

2005 St-Aubin, Charmois, Domaine Bernard Morey ..........$29.99
2005 St-Aubin, 1er Cru, Domaine Boillot .................$29.99
2004 Meursault, Domaine Matrot .........................$32.99
2004 Pernand-Verg. “Sou Frelilles,” 1er, Deux Montilles ...$37.99
2005 Puligny-Montrachet, Vielles Vignes, V. Girardin ...$41.99

2004 Chassagne-Montrachet, Domaine Philippe Colin .......$41.99
2005 Puligny-Montrachet, Domaine Bachelet-Monnot ......$42.99
2004 Puligny-Montrachet, Château de Puligny-Montrachet ...$46.99
2005 Chassagne-Mont., V.V., Dom. Fontaine Gagnard .....$46.99
2004 Chassagne-Montrachet, Domaine Niellon .............$54.99
2004 Chassagne-Mont. “Blanchots Dessus,” 1er, A. Deleger ...$59.99

2005 Puligny-Montrachet, "Referts," 1er, Etienne Sauzet ....$69.99
2004 Puligny-Montrachet “Referts,” 1er, Dom. Benoit Ente ...$78.99
2004 Chassagne-Montrachet “Clos Maltroie,” 1er, Niellon ...$82.99
2004 Chassagne-Montrachet “Vergers,” 1er, Niellon .........$83.99
2004 Bâtard-Montrachet Grand Cru, Domaine Jomain .......$129.99
2004 Bâtard-Montrachet Grand Cru, Paul Pernot ............$149.99

Beaujolais
2005 Chiroubles, Flower Btl, Georges Duboeuf ..............$8.99
2005 Morgon, Jean Descombes (Duboeuf) ..................$8.99
2005 Beaujolais Villages, Manoir du Carra ..................$11.99
2005 Beaujolais, Domaine Vissoux, Pierre Chermette ......$12.99
2005 Brouilly, Domaine Ruet ....................................$14.99
2005 Moulin-à-Vent, Louis Tête .................................$14.99
2006 Beaujolais, l’Ancienne, Vieilles Vignes, Jean-Paul Brun ...$14.99
2005 Fleurie, clos de la Roilette .................................$19.99

Pour Votre Plaisir

New Finds From Burgundy

Each year, on my trips to Burgundy, I go searching for new and undiscovered wine producers. While many of the good ones already find their way to our shores, there are still some undiscovered up-and-comers. Part of my job is to taste with many of these lesser-known producers and see what I can find for you, at advantageous prices, despite the currency struggle. This month we are excited to have several to showcase. Domaine Bart from Marsannay, Domaine Misset from Gevrey-Chambertin and Domaine Leroy from Fixin are among them.

Domaine Bart is run by Martin Bart, a grandson of the old Clair-Dau domaine. He is a passionate advocate for Marsannay and works with the individual terroirs as carefully as he does his Bonnes Mares. He also makes a truly delightful 2005 Marsannay Rosé ($12.99). 100% pinot noir grown for rosé that’s light, bright and charming, extremely charming. We also have two very different Marsannay Rouges from Martin. The 2005 Marsannay, Les Longeroies ($19.99) has rich fruit, an exuberant character and lots of weight. No new oak, but lots of wine! The 2005 Marsannay Champs Salomon ($20.99) is a bit more complex, with ripe fruit, but more structure than the Longerois. An abundance of red and black fruits mask the fine tannins. The 2005 Domaine Misset Chambolle-Musigny ($39.99) is a blend from 11 parcels, although most of it comes from Clos de l’Orme adjacent to Chambolle-Charmes. It shows classic Chambolle fruit and spice, with a bit darker hue than typical, but silkiness that is pure Chambolle. Finally, the 2005 Fixin, Domaine Leroy ($21.99) offers a more rustic and meatier approach, with rich and opulent fruit, with amazing density amazing behind it. À Sante!

—Keith Wollenberg
## RED BURGUNDY

<table>
<thead>
<tr>
<th>Wine Description</th>
<th>Price</th>
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<tr>
<td>2005 Bourgogne Rouge, Domaine Vincent Sauvestre</td>
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<td>2004 Volnay-Santenots, 1er Cru, Les Chaumes, Jer. Chezeaux</td>
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<tr>
<td>2004 Chambolle-Musigny, Domaine Michel Gros</td>
<td>$44.99</td>
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<tr>
<td>2004 Nuits-St-Georges, Charmois, Dom. Jean Grivot</td>
<td>$46.99</td>
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<tr>
<td>2005 Volnay-Romanée, Les Vigneux, Domaine Jean Tardy</td>
<td>$47.99</td>
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<tr>
<td>2004 Gevrey-Chambertin, V.V., Domaine Denis Bachelet</td>
<td>$49.99</td>
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</tbody>
</table>

**Lovely red fruit notes and a nice finishing spice.**

- 2004 Volnay "Premiers," 1er Cru, Marquis d'Angerville ... $50.99
- 2004 Gevrey-Chambertin, Champs Chenys, Domaine Roty ... $52.99
- 2004 Nuits-St-Georges "Damodes," 1er Cru, Mommessin ... $54.99
- 2004 Chambolle-Musigny, Domaine Georges Roumier ... $54.99
- 2004 Morey-St-Denis "Bussiere," 1er Cru, G. Roumier ... $59.99
- 2004 Chambolle-Musigny, Domaine J-F Mugnier ... $60.99

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

- 2004 Volnay "Premiers," 1er Cru, Marquis d'Angerville ... $50.99
- 2004 Gevrey-Chambertin, Champs Chenys, Domaine Roty ... $52.99
- 2004 Nuits-St-Georges "Damodes," 1er Cru, Mommessin ... $54.99
- 2004 Chambolle-Musigny, Domaine Georges Roumier ... $54.99
- 2004 Morey-St-Denis "Bussiere," 1er Cru, G. Roumier ... $59.99
- 2004 Chambolle-Musigny, Domaine J-F Mugnier ... $60.99

Lovely red fruit notes and a nice finishing spice.

- 2004 Chambolle-Musigny, Gruenchers, David Duband ... $63.99
- 2004 Nuits-St-Georges "Clos de Marechale," 1er Cru, JF Mugnier ... $64.99
- 2005 Volnay "Tailliepieds," 1er Cru, Marquis d’Angerville ... $73.99
- 2004 Gevrey-Chambertin "Corbeaux," 1er Cru, Domaine Bachelet ... $74.99
- 2004 Clos-Vougeot, Grand Cru, Moillard ... $79.95
- 2004 Volnay-Romanée “Brulées,” 1er Cru, Domaine Michel Gros ... $79.99

**Brande New Direct Import!**

With all the well-deserved hype and fuss over the 2005 vintage, K&L Burgundy buyer Keith Wollenberg took extra time to find some real gems to add to our Direct Import program. When he came across Domaine Gabriel Billard, he knew he’d found a winner and set about developing our relationship. Located in Pommard, this estate is run by sisters Mireille Desmonet and Laurent Jobard. Jobard’s name might be familiar: she is an enologist for Joseph Drouhin. She also oversees both the viticulture and vinification at her family estate. Our first offering is the 2005 Domaine Gabriel Billard Bourgogne Rouge “Milliane” ($19.99), named for Milliane, the tiny half hectare vineyard located within the town of Pommard. The vines are more than 45 years old and are farmed in a very non-interventionist way, using organic practices as often as possible. As you would expect from the enologist of Drouhin, their wines are subtle and pure, expressing the fruit and the vineyard site. This wine saw very little new oak and was fermented using only natural yeasts. The nose is charming and expressive, showcasing vibrant cherry notes while the palate is ripe and round, just as to be expected from this vintage, with moderate tannins and a silky finish. Delicious now, this wine will continue to improve over the next year or so and drink terrifically for a few years more. I cannot wait to see what is coming next from this producer!

—Kirk Walker
To get email updates on wines that don't make it into the newsletter, or to be the first with an opportunity to buy, get on Greg's Italian Wine Update email list by contacting Greg at greg@klwines.com or call 877-559-463-4637 x 1413

**Misc Tuscany**

2005 Maritma Sangiovese "4 Old Guys"—A new cuvée ...................$7.99
2003 Rocca di Montegrossi Chianti Classico (375ml) ........................$11.99
2002 Rocca di Montegrossi Chianti Classico .................................$12.99

Super deal on a really good wine!

2005 Felsina Chianti Classico-2 Glasses GR .................................$16.99
2005 Antinori Chianti Classico "Peppoli" ...............................$21.95
2004 Rocca di Montegrossi Chianti Classico ..........................$19.99
2003 Castello della Paneretta Chianti Classico Riserva

"Torre a Desta" ..........................................................$26.99
2004 Tenuta Sette Ponti "Crognole"-91 pts WS .......................$29.99
2003 Rocca di Montegrossi Chianti "S. Marcellino" ..............$34.99
2003 Rocca di Montegrossi "Geremia" Cab-Merlot .............$34.99
1999 Fontodi Piaccianello-92 pts RP .................................$79.99
2003 Poggioiano Rosso di Sera IGT-3 Glasses GR ..............$39.99

The wine is a blend of 90% sangiovese and 10% colorino. The sangiovese provides the backbone and color while the colorino adds color and texture. If you've ever liked Tignanello, you're going to love Rosso di Sera! (Greg St.Clair, K&L Italian buyer)

**Montalcino**

2005 Ferrrero Rosso di Montalcino .................................$17.99
2005 Baricci Rosso di Montalcino .........................................$18.99
2005 Sesta di Sopra Rosso di Montalcino .........................$19.99
2005 La Fortuna Rosso di Montalcino ............................$21.99
2005 Valdicava Rosso di Montalcino ...............................$29.99

2002 Ferrero Brunello di Montalcino .............................................$29.99
2002 Baricci Brunello di Montalcino .............................................$34.99
2002 Sesta di Sopra Brunello di Montalcino .........................$42.99
2001 Canalicchio (Franco Pacenti) Brunello ..............................$42.99
2001 San Filippo Brunello di Montalcino-90 pts WS .............$49.99
2000 Canalicchio (Franco Pacenti) Brunello ..............................$49.99
2001 Marchesato degli Aleramici Brunello .........................$53.99
2001 Tenuta Caparzo "La Casa" Brunello-91 pts RP ...............$56.99
2001 Lambardi Brunello di Montalcino-93 pts WS ...............$56.99
2001 Castello Banfi Brunello di Montalcino-93 pts WS ...........$59.95
2001 La Fortuna Brunello di Montalcino Riserva-92 pts WS .......$89.99
2001 Da Vinci Brunello di Montalcino ......................................$59.99
2001 Torinesi Brunello di Montalcino Riserva-92 pts WS ...........$69.99
2001 La Fortuna Brunello di Montalcino (1.5L)-3 Glasses GR, ....$89.99
2001 Camigliano Brunello di Montalcino "Gualto"-93 pts WS ..........$89.99
2001 Valdicava Brunello Riserva "Madonna del Piano" ......$244.99

100 pts WS. Truly stunning quality.

2001 Costanti Brunello di Montalcino Riserva-93 pts WS ...........$94.99

**Misc Piedmont**

2003 Agostino Pavia Barbera d’Asti, Moliss .......................$12.99
2004 Ruggeri Corsini Barbera "Armujan" (375ml) .................$13.99

2* Glasses GR

2005 Anna Maria Abbona Dolcetto di Dogliani, Sori di But .......$13.99
2005 Ruggeri Corsini Barbera d’Alba ........................................$14.99
2005 Ruggeri Corsini Langhe Bianco .....................................$14.99
2005 Vietti Barbera d’Asti "Tre Vigne" ..........................$15.99
2005 Cascina Val del Prete Barbera d’Alba "Serra di Gatti" .......$17.99
2005 Da Capo "Majoli" Ruchè di Castagnole Monferrato ........$19.99

2002 Blason Tocaì Friulano ($9.99) has arrived, it is truly stunning and a steal at the price. It seems to be more popular every year! This vintage is rich, more complex than the 2005, layered with spice with suggestions of tarragon and lime in the finish. Fermented in stainless steel and aged on the lees, the wine has a great balance of fruit, spice and it is such a pleasure to drink, you’ll love it! I like it with linguine and clams.

—Greg St.Clair

**Sul Tappeto Rosso**

Last January Parres and I visited with La Fortuna's irrepressible Gioberto Zannoni and his young son Angelo at their winery in Montalcino. Gioberto had decided years ago not to make any 2002 Brunello, so we focused on their new releases. We first tasted the 2004 La Fortuna "Fortunello" ($17.99) a mini Super Tuscan made from 90% sangiovese and 10% merlot. We were really impressed by the forward, rich fruit and smooth finish. It was a wine that put a smile on our faces, so easy to drink and perfect for grilled foods, whether fowl or terrestrial. The 2005 La Fortuna Rosso di Montalcino ($21.99) was powerful; it had the structure and density of Brunello, filled with cranberry, plum flavors and chock full of spice and violets in the nose, a wine with power and grace. It was truly more impressive than a mere Rosso. It is dynamic, structured, has great balance and is worthy of aging for 3-5 more years, while being very drinkable now. Gioberto's 2001 Brunello was awarded 3 Glasses from Gambero Rosso last year and was one of our most popular wines while it was available. We loved it. Guido's keen eye saw a pile of magnums (he loves big bottles) and when I asked Gioberto what they were, he responded, “the last of the 2001!” So we bought 'em! The 2001 La Fortuna Brunello di Montalcino 1.5L ($89.99) has a particular energy wine that resonates from an interior core of structure. (I was thinking of something new to write about this wine but what I originally wrote still seems to be the best, so pardon my personal plagiarism.)The wine's warm, sweet ripeness is full of intense plum and dark cherry aromatics that seem poised to jump out of the glass. The thick, lush, yet dazzlingly fresh fruit character is accented with hints of earth, spice and mineral wrapped around a powerful foundation. While profoundly concentrated, the silky texture of this wine sends waves of smooth, unctuous texture across your palate. Powerful, complex, drinkable and age-worthy, this luscious Brunello shows the great balance inherent in this 2001 vintage and it will age well for another decade plus. The 2001 La Fortuna Brunello di Montalcino Riserva ($54.99) is a powerhouse, a wine with decidedly more structure and concentration than the non-riserva (it just doesn't seem correct to say the "normale"). It is a wine that can cellar for another decade, yet it is forward enough (with a few hours of decanting) to drink now. If you can't get Gioberto's favorite acompaniment, the classic and powerful Montalcino dish, Cinghiale (wild boar), try it with your favorite steak.

For a complete up-to-date listing, check our website at www.klwines.com
2004 Ruggeri Corsini Barbera d’Alba “Armujan”- 2 Glasses GR $19.99
2003 Aldo Conterno Barbera d’Alba “Conca Tre Pile” $29.99

Barolo/Barbaresco

2003 Ruggeri Corsini Barolo “San Pietro” $29.99
2001 Convento Cappuccini Barolo $29.99
2003 Paitin de Pasquero Elia Barbaresco “Sori Paitin” $32.99
2003 Ruggeri Corsini Barolo $36.99
2001 E. Sobrino Barolo Vecchie Vigne-93 pts WS $44.99
2001 Alessandria Barolo “San Giovanni”-3 Glasses GR $54.99
2001 Boroli Barolo “Russia”-91 pts WS $54.99
2000 Ettore Germano Barolo “Cerretta” $55.99
2003 Vietti Barolo “Rocche” $109.99
2003 Vietti Barolo “Brunate” $109.99

Trentino-Alto Adige, Lombardy & Friuli

2006 Blason Rosato “Rosé” 1.5L for only $13.99!

2005 Blason Pinot Grigio $8.99

Don’t wait to try this absolutely stunning pinot grigio! DIRECT IMPORT!

2006 Blason Cabernet Franc.. $9.99
2005 Ermacora Schioppettino $15.99

This wine is absolutely delicious; a vibrant black pepper nose leads in to hints of blueberries. On the palate it is pinot-like, elegant, balanced yet supple, very inviting and leaves you begging for more. If you are having pasta with mushrooms and a delicate cream sauce or a simple risotto chicken, this is your wine!

2005/2006 Santa Margherita Pinot Grigio $17.95
2006 Venica Collio Pinot Grigio “Jesera” $18.99
2005 Cantina Valle Isarco Kerner “Aristos”-3 Glasses GR $19.99
2006 Venica Collio Tocai Friulano “Ronco delle Cime” $22.99
2006 Jermann Pinot Grigio $24.99
2006 Venica Collio Sauvignon “Ronco delle Mele” $29.99
2004 Santa Maddalena Lagrein Riserva Taber-3 Glasses GR $32.99
2004 Livio Felluga Terre Alte $37.99
2004 San Michele Appiano Sanct Valentin Pinot Grigio $36.99
2005 San Michele Appiano Sanct Valentin Sauvignon $42.99
3 Glasses GR 90 pts WS: “Intense aromas of mineral, grapefruit and melon follow through to a full-bodied palate, with fresh acidity and a lively aftertaste. Always one of the best sauvignons from Italy. Drink now.”

2002 Nino Negri Cinque Stelle Sfursat-3 Glasses GR $69.99
2004 Jermann Vintage Tunina IGT $54.99

Sicily & Campania

2005 Arancio Grillo $5.99
2005 Arancio Nero d’Avola $5.99
2005 Valle del Acate Poggio Bidini Nero d’Avola $12.99
2005 Gulfi Cerasuolo di Vittoria $13.99
2006 Valle dell’Acate “Il Frappato”-2 Glasses GR $17.99
2004 Valle dell’Acate Cerasuolo di Vittoria-1 Glass GR $19.99
2002 Benanti Rosso di Verzella-1 Glass GR $22.99
2004 Villagrande “Fiore” Bianco-2 Glasses GR $24.99
2004 Feudo Maccari Salo Nero-02 pts WS $27.99
2002 Villagrande “Sciara”-2 Glasses GR $27.99

2003 Palari “Rosso Soprano” $28.99
2005 Passopisciaro Sicily IGT $31.99
2003 Vini Biondi Etna Rosso “Outis” $33.99
2004 Marisa Cuomo Furore Bianco Fior d’Uva-3 Glasses GR $42.99
2001 Benanti Pietramarina Bianco-3 Glasses GR $44.99
2001 Benanti Rovello-2 Glasses GR $46.99
2004 Palari “Faro”-3 Glasses GR $66.49

Umbria, Abruzzo, Puglia, Marche & Lazio

2005 Falesco Vitiano $7.95
2005 Valleso Montepulciano d’Abruzzo $7.99
2005 Valleso Montepulciano d’Abruzzo Cerasuolo Rosé $7.99
2004 Pallavicini “Amarasco” $14.99
2003 Li Veli Salice Salento Pezzo Morgana $17.99
2003 Villa Medoro “Adrado” Montepulciano d’Abruzzo $32.99
2000 Alberto Serenelli Rosso Conero “Varano” $64.99
2004 Oasi Degli Angeli “Kurni”-3 Glasses GR $89.99

Emilia-Romagna & Veneto

2006 Corte Rugolin Valpolicella Classico $9.99
Silvano Follador Prosecco Brut-Returns! $12.99
Ca Berti Lambrusco Grasp. di Castelvetro “Amabile”-Sweet $7.99
Ca Berti Lambrusco Grasp. di Castelvetro “Classic”-Semi-dry $8.99
Silvano Follador Prosecco Cartizze $19.99

Silvano has now made the Cartizze an Extra Dry. It is SPECTACULAR.

2001 Brigaldara Amarone “Case Vecie” $64.99
2003 Allegrini Amarone $69.95

Mike’s September Picks!

2005 Valleso Cerasuolo Montepulciano d’Abruzzo Rosé ($7.99) This has been one of the best kept secrets at K&L! The Montepulciano grapes are crushed and the skins are macerated for 12 hours and then the wine is vinified off the skins like white wine. A dark salmon color, strawberries, some herbal notes and very lively and fresh on the palate. Grab two bottles; the first one will empty quickly.

2006 Marco Porelo Arneis ($14.99) Last year we introduced this wine to you with the 2005 vintage (and it sold out quickly) and we eagerly awaited this 2006. No disappointments here! Fragrant is perhaps the best word to describe this full-bodied white, with tangerine and wet stones, perfectly balanced and great acidity. This will work well with many dishes; I enjoy it as an aperitif with antipasti and cheeses.

2006 Ruggeri Corsini Bianco della Langhe ($14.99) And now for something completely different! From Piedmont, a blend of 60% chardonnay, 28% sauvignon blanc and 12% nascetta, this carries the weight of the chard but has the crispness from the sauvignon blanc, full-bodied and wonderful length on the finish. Think pasta with white sauces with this wine.

2005 Ruggeri Corsini Barbera d’Alba ($14.99) We’ve had this wine for a month now, but it was very tight just coming off the ship. Now it is just coming in to its own: Ripe black cherries, plum, red raspberries, cassis and a little spiciness mingle on this well-integrated and full-bodied wine. This a great for the last of the summer barbecues. Salute!

—Mike Parres
This was my first time to France and it was a two-week adventure through Calvados, Cognac and Armagnac, plus Briottet and Pages Vedrenne. I know you'll enjoy the outstanding products I've found!

-Susan Purnell

Coeur de Lion & Roger Groult Calvados

Our trip started with three days in Normandy, visiting Calvados. We stayed at the lovely Drouin Estate manor house at the distillery in Coudray-Rabut. We were able to sample the future 2008, 2009 and 2010 vintages. Then it was off to visit Jean Roger Groult in Lisieux. The Groult family has been producing Calvados for four generations.

Coeur de Lion Selection Calvados.................................................................$31.99
1977 Coeur de Lion Pays d’Auge Calvados .............................................$22.99
1967 Coeur de Lion Pays d’Auge Calvados .............................................$34.99
1977 Coeur de Lion Pays d’Auge Calvados .............................................$49.99

Looking for that special bottle for someone celebrating their 50th anniversary or birthday? This would make a fantastic gift! Nose: Floral and fruity. Palate: Elegant, fresh, fruity, delicate. Persistent finish Christian Drouin took particular care in selecting the casks in which to age the rich, full-bodied ciders, as this ultimately determines the high quality and exceptional breeding of these first class Calvados.

Roger Groult Reserve 3 year Calvados Pay d’Auge ..............................$35.99
Roger Groult Reserve 8 year Calvados Pay d’Auge ..............................$49.99
Roger Groult Reserve 15 year Calvados Pay d’Auge ..............................$73.99

Deret Cognac

We met up with our travel group from Preiss Imports in Angoulême. Our first appointment was with the wonderful Vallet family at Châteaux Montifaud, where they have lived for six generations. Augustin Vallet created the vineyard in 1937. Michel Vallet and his son Laurent are now overseeing the production of Cognac. The Vallet family are the creators of Deret Cognac, which is an exclusive for us here at K&L Wine Merchants.

Deret VS, 5 year, Petite Champagne Cognac ..........................................Special Importer’s Discount! Originally $65.99 - Was $32.99 - Now $27.99
Deret VSOP, 10 year, Petite Champagne Cognac 750ml ......................$32.99
Special Importer’s Discount! Originally $80.00 - Was $39.99 - Now $32.99

The Forgotten Casks

That afternoon we headed off to Château Paulet to taste barrel samples from the Forgotten Cask line up. Barrel after barrel, demi john after demi john, some of the most expressive older Cognacs I have tasted! We are working on getting some for the store. Please inquire about vintages that are currently available.

Château du Busca-Manibian Armagnac

On our second day, it was off on a drive south to Armagnac to visit Mrs. Floriane de Ferron at Château du Busca-Manibian in the Ténarèze region. The Busca estate, built in 1649, is a beautiful castle that overlooks the Pyrenees. Their Armagnacs are rich, deep and luscious.

Château du Busca XO No. 1 Ténarèze Armagnac .....................................$75.99
Château du Busca Hor d’Age Ténarèze Armagnac ...............................$79.99
1979 Château du Busca Ténarèze Armagnac ........................................$145.99
1976 Château du Busca Ténarèze Armagnac ........................................$149.99

An orange hue. Candied fruit on the nose, orange and ripe plum. Lively on the palate, with a very mellow woodiness. Vintage dated Ténarèze Armagnacs are legendary due to the slow and traditional distillation methods in a continuous flow still. Decades of slow aging in black oak casks culminate in a truly unique Armagnac worthy of its collectible status. 5 STARS F. Paul Pacult, Spirit Journal: “Superior distilling, barrel selection and aging make this a winner. Appearance is a dazzling, brilliant copper color; flawless clarity. Finishes as smoothly and seamlessly as it starts.”

Darroze Armagnac

Day three was spent at the cellars of Darroze Armagnac with Marc Darroze and Olivier Schoepfer. While the rest of our group went to visit a Foie Gras farm, I stayed and barrel sampled about 20 different Armagnacs with Olivier. What really stood out for me was how youthful these were. They have the ability to The 1948 vintage was still showing so vibrant; it blew my taste buds out of my mouth!

Darroze Armagnac Reserve Speciale.................................................................$75.99
Hazelburn is a triple distilled, completely unpeated single malt produce at the Springbank Distillery. It has not been chilled filtered.

1977 Darroze Bas-Armagnac Dupont ......................................................$175.99
1967 Darroze Bas-Armagnac St. Aubin ......................................................$229.99

Verveine du Velay

Our fourth day was spent traveling to the town of Le Puy en Velay to visit the distillery where the very delicious Verveine du Velay is created!

Pages Vedrenne Verveine du Velay Extra 80 Proof .................................$39.99
90-95 pts and Superb! WE: “The aroma is floral, herbal and roof-like with elegant scents of flowers and spices. The palate entry is herbal and almost sour; at the mid-palate there are melded flavors of mint, sage, fennel, quinine, thyme and honey. Concludes more sweet than sour and delicately herbal/rooity.” San Francisco World Spirit Competition 2007: Double Gold medal winner. In 1859 Joseph Rumillet Charrieret, apothecary by profession, discovered the formula for Verveine du Velay; he did so by combining the juices of more than 32 plants in his dispensary, with the help of a small copper still. Verveine du Velay is still created from the traditional recipe of plants, spices and aromatic herbs. The resulting aromatic spirit is blended with Auvergne honey, sugar and water creating a tantalizing liqueur. (Press Imports)

Edmond Briottet Liqueurs & Pages Vedrenne

Our last day was spent visiting La Maison Briottet in Dijon, a lovely family owned producer of the famous Crème de Cassis of Dijon’s luscious fruit liqueurs, eaux de vie and marc. Then it was then on to Pages Vedrenne and its very educational “Cassissium” in Nuit-St- George, a museum entirely devoted to blackcurrants. It was truly an unbelievable day of outstanding liqueur products.

Edmond Briottet Crème de Cassis and Liqueurs .................................Inquire
No matter what Briottet you are trying, Crème de Cassis, Mandarine, Mure, Noisette or Peche, they are all delectable. This family prides itself on using traditional techniques to produce some of the best cassis and liqueurs.

1993 Pages Vedrenne Marc de Bourgogne, Hospices de Beaune ....................................................$199.99
Pages Vedrenne Pure Grape Sugar Syrup (1L) .................................$17.99
Pages Vedrenne Crème de Cassis and Liqueurs .................................Inquire
With the “Cassissium” how could they not make a delicious cassis? With all of their products you are in liqueur heaven! Palate: Thick and rich, the sweetness from the nose develops and stays at the front of your tongue. Hints of fruit and nut chocolate. Finish: Long and lingering. The Marsala and Springbank compliment each other without either being too dominant. A perfect balance.

K&L Hours and Information

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


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

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

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

We accept American Express, Discover, Visa and Mastercard.
NEW!
Vinotheque Reservoir Series Wine Cabinet

Vinotheque has a new Wine Cabinet for Those looking for function and price performance: The Reservoir. These cabinets hold 224 bottles in fixed wire racking and have 1000 BTU cooling units with humidity recirculation for perfect storage. No need to worry about options and accessories; these are turn-key cabinets. The units are ready to ship in black or can be ordered with a wood stain.

Standard Cabinet $1,949
Window Cabinet $2,299

Plus shipping and tax if applicable.

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

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

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

LOWER PRICES!
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.

WK Models

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

Le Cache Wine Cellars

The easy way to buy a cellar. Sized from 160 to 622 bottles. Ready to ship, the Le Cache cellars come with most options included and usually ship within 5 days.

Maple finish, glass doors, top venting, digital display, light, lock, universal-sized wood racking with bulk storage and a 2 year/5 year warranty are all included. No need to add in all the options to the price. Priced from $2,950.00 to $4,599.00 plus tax and shipping. Call for more information.

Shipping Information

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

Please call our sales department for rate quotes:

1-800-247-5987

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

ORDER YOUR GLASSES VIA THE INTERNET AT www.klwines.com
Four K&L Clubs to Choose From—Or Join Them All!

Join one of K&L’s Wine Clubs for a fun and easy way to explore the wide world of fine wine. Whatever your price point, we offer a broad range of high-quality wines at exceptional savings.

One of the great advantages of belonging to a K&L Wine Club is the diversity of our selections. Many of our customers have dropped their winery club memberships because each month seemed to be more of the same. You will never get that feeling with the K&L Wine Clubs, because we provide a variety of wines that no other wine club can match; in recent months we have offered wines from California, France, Italy, Australia, Spain and Germany. But what really differentiates K&L Wine Clubs from the others is our staff and their expertise. Our wine buyers are dedicated professionals with years of experience, an extraordinary depth of knowledge and a 100% commitment to excellence. Being in a K&L Wine Club is like having your own personal wine shopper.

The K&L Wine Clubs are also easy and convenient. Just sign up and every month your selections will be sent to you. If you are traveling or unable to receive a shipment, let us know and we will hold the wines until you return, or send them to one of our retail stores for pick-up at your convenience. Club members are encouraged to reorder their favorites and a member of any Club may purchase wine from any of the other Clubs. Buying a case of certain wines at a Club discount can often nearly pay for a year’s Club membership.

So what are you waiting for? Give us a call or go to our award-winning website to sign up for one of our Clubs—soon you’ll be off on a guided tour of the world’s finest wines.  

—Thornton Jacobs

CHAMPAGNE CLUB
The Champagne Club will send you two bottles of incredible Champagne bi-monthly for only $69.95 + shipping (and tax for CA residents). Each shipment will usually (not always) combine one bottle from an artisan grower-producer and one bottle from a grand marque producer. The next shipment is in October!

SIGNATURE RED COLLECTION
The Signature Red Club is our “top-of-the-line” Club and conceived expressly for those who believe the first duty of a great wine is to be red. The wines in this Club hail from some of the finest wine regions in the world including Bordeaux, Napa and Tuscany. The cost per month is $49.95 + shipping (and tax for CA residents). Reorders average $23.95 per bottle.

PREMIUM WINE CLUB
The Premium Wine Club is a usually one white and one red, chosen for their varietal tipicity. This Club appeals to wine lovers who want both red and white wines and has even been referred to as the “his and hers” Wine Club. The cost per month is $29.95 + shipping (and tax for CA residents). Reorders average $13.99 per bottle.

BEST BUY WINE CLUB
The Best Buy Wine Club is our introductory Club and is both a great way for novices to discover a wide range of wines as well as a great source of high-quality-to-price-ratio wines for the savvy old pro. The cost per month is $19.95 + shipping (and tax for CA residents). All reorders average $9.49 per bottle.