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Dear Wine Club Member,

I am often asked to give advice on wine and food pairing. There is no question that although wine can be completely enjoyable on its own, the perfect culinary match elevates both the wine and the food to a different level. Here are some basic considerations that may help in choosing the right wine for your next meal.

When pairing food and wine, the goal is to achieve balance. The wine shouldn't overpower the food, nor should the food overpower the wine. Pair light-bodied wines (7 to 10% alcohol) with lighter food; pair fuller-bodied wines (13 to 15% alcohol) with heartier, more flavorful, richer and fattier dishes.

Consider how the food is prepared. Pair the wine with the sauce, seasoning or dominant flavor of the dish. Match flavors. An earthy Pinot Noir goes well with mushrooms. The grapefruit/citrus taste of Sauvignon Blanc goes with fish for the same reasons that lemon does. Consider pairing opposites. Very hot or spicy foods—some Thai dishes or hot curries for example—often work best with Rieslings or sweet dessert wines. Opposing flavors can play off each other, creating new flavor sensations and cleansing the palate.

Adjust food flavor to better pair with the wine. Sweetness in a dish will increase the awareness of bitterness and astringency in wine, making it appear drier, stronger and less fruity. High amounts of acidity in food will decrease awareness of sourness in wine, making it taste richer and mellow; it will make sweet wine taste sweeter.

Sourness and salt in food suppress bitter taste in wine. Salt in food can tone down the bitterness and astringency of wine and may make sweet wines taste sweeter. If a dish is acidic (citrus or vinegar) then an acidic wine would be appropriate. If the wine you are drinking seems too flabby without enough acidity, add a squeeze of lemon to what you are eating, and the wine will seem more acidic. Acidity in wine cuts saltiness, so sparkling wines generally pair with salty foods better than do less tart wines such as most red wines. Foods with a prominent salty, sour or bitter taste will make a wine seem sweeter and less tannic. Rich meat, fish or chicken dishes that include cream are well suited to full-bodied wines whereas light, simply prepared and lightly flavored dishes pair better with low-alcohol wines.

These are all guidelines to consider when you have the time to do so. Otherwise, the Golden Rule of Wine and Food pairing is: If you like the wine and you like the food, you have a good match! You may need to eat some bread between bites of your food and tastes of your wine, but that is but a small price to pay for enjoying what you like.

If you don't know your online ID and password, please contact us and we will send you your information via email. Please make sure we have your email address so that you can log onto our website to place orders and manage your account. Feel free to call or email if you have any questions. 800 247-5987 ext. 2740 or davero@klwines.com.

Cheers,

Dave Rosenzweig
Wine Club Director

Signature Red Wine Club

The Signature Red Wine Club offerings for April 2005 include a wonderful Barolo from the great 1999 vintage and a big, bold Grenache-based wine from the Rhône.

1999 Seghesio Barolo "La Villa," Piedmont

This is the first time we have offered a Barolo in our wine club. We were very fortunate to find one that is accessible now, albeit with some aeration.

Barolo is the most powerful and dramatic expression of the Nebbiolo grape. It takes its name from the village of the same name in the Piedmont region of northwest Italy.

Barolo is considered by many the "wine of Kings and the King of wines." It began acquiring its royal standing as early as the Middle Ages and its reputation steadily grew in succeeding periods. It was customary for sovereigns, and many nobles as well, to enrich their tables with classic Bordeaux or Burgundian bottles of the wine. It is reported that Barolo was often found on the table of Louis XIV. Other admirers of the wine included King Charles Albert, the Marquises of Saluzzo and of Monferrato, and Maria Cristina of Savoy. Pontiffs were also enchanted by the wine. At the beginning of the 19th century, Pius VII exclaimed, after having tasted an excellent Barolo: "Ah, La Morra! A beautiful sky and good wine!" Afterward, he ensured that the wine was always available at his court and he drank it frequently.

Barolo wines are rich and concentrated, with prevalent tannins and acidity, yet also have an elegant mouthfeel similar to that of Pinot Noir. The wines are very complex, typically with notes of rose petals, tar, plums and, occasionally, truffles. The color of Barolo is more garnet than deep red. New Barolos often look as if they are at least 10 years old, compared to a new Bordeaux or Cabernet.

For most of the last century, Barolos have been extremely tannic, often requiring ten to fifteen years of cellaring before they are ready to drink. Two developments have marked contemporary Barolo: a move towards estate and single-vineyard bottling, mostly by the smaller producers, and also an attempt to find a fruitier, less austere style that is more in tune with contemporary palates. These changes have come in response to a market that demands fruitier, less tannic wines that can be drunk more easily when young. One primary reason for the huge tannins in Barolo has been the extended fermentation and maceration, which often lasts for two months. To produce a Barolo that was more drinkable at an early age, many winemakers reduced the fermentation time to ten to fourteen days, reduced the time spent in wood, and extended the time spent in bottle prior to release. For these changes to work, winemakers had to accept smaller yields, which would increase flavor concentration. Many are also using new oak as opposed to used.

This Seghesio Barolo consists of 100% Nebbiolo, aged for 24 months in French oak. Daniel Thomases, the Italian wine reviewer for Robert Parker, gave this wine 90 points along with these comments: "Brothers Aldo and Riccardo Seghesio's wines privilege suppleness and balance, as the 1999 Barolo La Villa demonstrates. A fresh garnet, with a spicy caramel, floral, smoky and tarry nose, its round flavors, satiny texture, mineral and licorice notes, and overall finesse could easily lead one to mistake this for a fine Cerequio or Brunate. Anticipated maturity: 2005 to 2018." This is a great match for rich beef stews.



A Barolo vineyard in Italy's Piedmont region.

2002 Soumade "Cuvée Confiance," Rasteau

Note: We have very little of this wine available for re-order. Don't hesitate to reorder; this wine will sell out quickly.

Rasteau is a tiny village set against the hills of Provence in the heart of the Southern Rhône. There are actually two appellations in Rasteau. One is the Côte du Rhône-Villages Rasteau, dedicated primarily to red wine made from the usual Rhone varieties, Grenache, Syrah, Cinsault and Mourvèdre. The other appellation is called Rasteau-Village Vin Doux Naturel, named for the white and sweet red wines produced exclusively from Grenache.

Domaine de la Soumade is the only producer in this village to receive 5 stars from Robert Parker, who calls winemaker Andre Romero "the superstar of Rasteau." Romero produces rich, concentrated and complex wine from his 67 acres of vineyards. Andre hired well-known oenologist Jean-Luc Colombo a number of years ago to assist in the winemaking. We have a few direct imports from Jean-Luc Columbo coming up in the next few months.

Soumade produces a number of wines that vary by vineyard size, production and average age of the vines used. The "Confiance" is second in quality only to the "Fleur de Confiance," which is produced only in the best of vintages. The vines have an average age of 95 years. The wine consists of 80% Grenache, 10% Syrah and 10% Mourvèdre, and spends twelve months in old oak casks.

Although 2002 was a difficult year in the Rhône, the village of Rasteau fared far better than most. Here is what Robert Parker had to say about the domaine in 2002: "In 2002, the famed Bordeaux winemaking guru, Stephane Derenoncourt, was brought in as a consultant. Great news, although it's hard to believe Andre Romero can improve on what he's doing. Readers should not forget that this is one cellar where the 2002s were among the finest wines I tasted."

Intense aromas and flavors of black currants, raspberries and black cherries. An almost sweet fruit character and a super-long finish add up to a blockbuster of a wine. Aerate for at least an hour before drinking now, or hold for seven to ten years. Great with hearty Provençal-style stews.



The village of Rasteau in the southern Rhône Valley.

Signature Red Club, April 2005 wine re-orders

For the month of April, 2005, these selections are available to Signature Red Club members only. Tax (in California) and shipping will be added to each order.

_____ Bottle(s) of 1999 Seghesio Barolo "La Villa," Piedmont @ \$23.95 per bottle

_____ Bottle(s) of 2002 Domaine Soumade "Cuvee Confiance," Rasteau @ \$23.95 per bottle

Premium Wine Club

For the Premium Wine Club, we offer a lush Cabernet from South Africa and another well balanced Chardonnay from Napa.

2000 Waterford Cabernet Sauvignon, South Africa

I am going to cheat a little bit here and provide an introduction to Waterford Wine Estates by quoting directly from their website. I loved their prose.

The Ord and Arnold families dreamed of a wine farm, where life is cherished, the seasons mark time and the fruit always reminds of blessings, abundance and the beauty of nature. The perfect land was found in a place that stirred the hearts of each person who breathed its air, nestled in the Helderberg range, trickling streams of crystal water down to the then-imagined homestead. The children saw it as a place of water, coolness in the heat, elixir of the vines. So the families bought the land in the autumn of 1998, built the dwellings and winery from the stone and timber it provided, and called the estate Waterford – a celebration of its succulence for each generation to come who will treasure this farm.

The realizing of this dream was the birth of the Waterford Way, which is more than the farm and its wines. It's a philosophy that honors prosperity, celebrates life, food and wine, and loves family and friends with passion.

When you meet co-owners Jeremy Ord (down-to-earth technology magnate) and Kevin Arnold (poetic, award-winning winemaker), you'll understand this fully, as these warm, generous people are an inspiration. Every guest to the farm is made to feel a part of the Waterford Way, and those who have visited are drawn back often not only to the sumptuous wines, but to the heart and soul of Waterford."



Lovely, no?

Kevin Arnold is a multiple-award-winning winemaker who has worked for some of the finest South African wineries. He spent nine years at Rust en Vrede and ten years at Delheim. Waterford Wine Estates is his dream come true: a chance to choose the land that will grow the vines of his own wines. He chose the Helderberg Valley in the Stellenbosch region of South Africa due to its delicate combination of latitude, soil, climate and weather.

This particular Cabernet has won numerous medals in national and international competitions. It's made in an old-world style, with dusty cocoa notes that play off currant and black cherry flavors. This Cabernet is closer in style to Bordeaux than to California Cabs. It is excellent served with game meats or flavorful cuts of steak, such as ribeye or Prime Rib. Drink now or hold for three to five years.

2003 Smith-Madrone Chardonnay, Napa

Last year we sent out the 2002 vintage of this wine, and it was a huge hit with our members. In fact it recently finished ahead of 500 other white wines to earn Best of Show white wine at the Hilton Head Wine Festival, a prestigious competition.

Smith-Madrone is a family-run winery dedicated to producing fine, estate-bottled wines exclusively from its own vineyards. The winery was founded in 1971 with the purchase of 200 acres high atop Spring Mountain, west of St. Helena in the northern Napa Valley. One of the least known and most scenic appellations of the Napa Valley, the Spring Mountain District was recognized by the B.A.T.F. in May of 1993. Brothers Stuart and Charles Smith are the owners, vineyard managers and winemakers of Smith-Madrone Winery.

Smith-Madrone enjoys dramatic views not only of its own steep, dry-farmed vineyards, but of the floor of the Napa Valley and in the distance, the Sierra Nevada. The winery is located at elevations from 1600 to 1800 feet. In exploring the property before purchasing it, Stuart Smith discovered, among the tall trees, old grape stakes that were evidence of a vineyard planted in the 1880s and abandoned with the onset of Prohibition. Douglas fir, oak, redwood and madrone trees were cleared, and the vineyards planted. The name for the winery has two sources: the Smiths who pursued their dream property, and the madrone trees that distinguish the land.

Smith-Madrone believes in the premise that great wine can only be made from grapes of superb quality. Grapes of this quality are the result of the right site, soil and weather, along with proper management. The winemaking is artisanal, meaning that each wine is treated with a minimal amount of handling and only small lots of each of three varietals—Cabernet Sauvignon, Riesling and Chardonnay—are made. Since the first vintage in 1977, Smith-Madrone's winemaking practices have been a blend of the traditional methods of France and Germany coupled with new techniques developed in California. Less than 5000 cases of wine are released each year, similar to Europe's small estate wineries.

Smith-Madrone's 100% Chardonnay is grown at the very top of Spring Mountain, at an 1800-foot elevation. The vines are planted on very steep slopes (up to 35% slope) in red volcanic soil. The vines receive only the rain that Mother Nature lets fall from the sky. From April until October the vines must send roots deep into the mountain soil in search of moisture. This centuries-old method of farming wine grapes, known today as dry farming, creates a grape with intense flavor, structure, and finesse.

This Chardonnay is 100% barrel fermented, and aged in oak for eleven months. The wine shows aromas of apples and a hint of vanilla, leading to a palate that adds pears and a slight citrus note. The wine is creamy and lush while still maintaining a crisp edge. Drink now and over the next two to three years. Excellent with roast chicken.



Premium Wine Club, April 2005 wine re-orders

For the month of April, 2005, these re-order selections are available to Premium Wine Club members only. Tax (in California) and shipping will be added to each order.

_____ Bottle(s) of 2000 Waterford Cabernet Sauvignon, South Africa @ \$13.99 per bottle

_____ Bottle(s) of 2003 Smith-Madrone Chardonnay, Napa @ \$13.99 per bottle

Best Buy Wine Club

This month's Best Buy Wine Club selections include a lovely Chardonnay from the Antinori family in Italy and a superb Cabernet blend from Australia.

2003 Tormaresca Chardonnay, Puglia

Tormaresca, founded in 1998, is owned by Antinori, the family-owned Italian wine company that's synonymous with Tuscany. Antinori traces its winemaking heritage to at least 1385, when Giovanni di Piero Antinori joined the Florentine Vintners' Guild. Compare that to the Rothschilds of Bordeaux, starting in 1853, or the Mondavis of Napa Valley, starting in 1936.

The Antinori family is so deep in tradition that it would have been easy for their wines to become dusty too, except for the career-long efforts of the current family patriarch, also named Piero Antinori. A nobleman with the title of marchese (same as marquis), he took over the family business in 1966 and expanded and modernized it step by step, leading by example so well that a host of other winemakers in the region of Tuscany and in Italy at large followed him.

Antinori was instrumental in developing the category of wine known as Super Tuscans (with the famous Tignanello); in using French grape varieties such as Cabernet Sauvignon (Solaia) and Chardonnay (Cervaro della Sala) to show how good Italy's vineyards are compared to the rest of the world's; and ultimately in helping improve the traditional wines of the Chianti Classico region based on the red grape Sangiovese. The Antinoris began making Tormaresca in 1998, having recognized the quality of Chardonnay planted in Puglia.

This estate is composed of two properties. One is Bocca di Lupo, located in Minervino Murge (Bari), a 247-acre parcel located in the Castel del Monte region, about 40 miles from the Adriatic Sea. The other is Masseria Maime, a 1235 acre estate near San Pietro Vernotico (Brindisi), closer to the sea in the Salento region.

Puglia, bordered to the east by the Adriatic Sea, to the south by the Gulf of Taranto and the Ionian Sea and to the west by the Apennine Mountains, is the "heel" of the Italian peninsula and dates back to 3000 BC. The Greeks colonized the region and it appears that winemaking in Puglia goes back to their time. Later on the area became part of the Roman Empire; Puglia became a required passing point for commercial exchange between Rome and the Orient, along the Appian way and the port of Brindisi. The territory is mostly flat, except for some areas such as the Murge (670 meters above sea level) and the promontory of Gargano (about 1000 meters above sea level), which characterize the landscape.

More than 90% of the region is under cultivation today. Puglia produces more than a tenth of Italian agriculture and is the country's largest producer of wheat, oil, oats, and grapes. In terms of volume, Puglia and Sicily are Italy's top two producers of wine. The combination of a mild climate (thanks to the 268 miles of coastline) and the poor, rocky soil, makes this an ideal region for the production of grapes.

This 100% Chardonnay is crisp and clean, with aromas and flavors of golden apples and pears with a hint of citrus. The finish is clean and refreshing, making this a great match with grilled fish. Drink now and over the next two to three years.



A vineyard in Puglia, southern Italy.

2001 Riddoch Cabernet/Shiraz, Coonawarra

Riddoch wines, part of the Katnook estate group, were launched in 1980 and named in honor of the founder of Coonawarra, John Riddoch. They are made entirely from estate-grown fruit.

The story of John Riddoch is fascinating. The son of a Scottish crofter, Riddoch gained his wealth as a storekeeper on the Ballarat gold fields before purchasing Yallum Estate, from which he represented his district in parliament and entertained members of the royal family. John Riddoch founded the Coonawarra Fruit Colony in 1890, after feasibility studies indicated the potential of the native “terra rossa” to produce world-class wine. He planted the first vineyard in the area in 1891 and encouraged other colonists to develop their holdings in the same way. Unfortunately the region was unable to produce the preferred wine styles of that era, and Riddoch was left with a large volume of unwanted wine. Although unwanted, the wines were considered superb. In the publication *Garden and Field* in 1899, the editor wrote “Coonawarra Claret promises to have a very high and wide reputation.” John Riddoch died in 1901. He was a practical visionary whose plans failed simply because he lived at the wrong time.



A sample of Coonawarra's prized terra rossa.

The aim behind Riddoch wines is to capture the essential characteristics of Coonawarra in a harmonious, early-drinking, forward-fruit style meant for regular enjoyment. Riddoch makes seven wines: Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Shiraz, Cabernet Shiraz, Cabernet Merlot and a Sparkling Shiraz. The grapes for all are selectively harvested to give the winemaker an array of flavors and characters for blending. Wayne Stehbens, winemaker for Katnook and Riddoch since their inception, is the driving force and a key reason why this group is very much “on the front foot” — a term from the sport of cricket referring to a confident approach to getting the job done. His appreciation of Coonawarra's terroir began when he was a boy working in the vineyards alongside his father Ray, who was a respected vineyard expert. It is Stehbens whose talent determines the stylistically different but equally distinguished wines of Katnook Estate and Riddoch. Riddoch wines have accumulated many awards over the years, including the famous Jimmy Watson Trophy for the 1986 Riddoch Cabernet Shiraz.

This blend of Cabernet Sauvignon and Shiraz shows the typical fruit and spice of Australian red wines, and also the earthy, leathery characteristics of the terra rossa of Coonawarra. Plums, black cherries, currants and spice all factor in the flavor profile, comfortably carried on a lush, smooth palate. This is a very good wine with simple food such as hamburgers and ribs. Drink now and over the next two to three years.

Best Buy Wine Club, April 2005 wine re-orders

For the month of April, 2005, these selections are available to Best Buy Wine Club members only. Tax (in California) and shipping will be added to each order.

_____ Bottle(s) of 2003 Tormaresca Chardonnay, Puglia @ \$8.49 per bottle

_____ Bottle(s) of 2001 Riddoch Cabernet/Shiraz, Coonawarra @ \$8.49 per bottle

Re-order Form

As a member of a K&L Wine Club, you have the opportunity to order previous offerings of any of our clubs. The following pages contain the full "backlist" of each club. Please note the prices for each wine. Our phone numbers for the Wine Club are (650) 364-8544 ext. 5, then 1; or outside the 650, 415, 510, and 408 area codes (800) 247-5987 ext. 5, then 1. The order desk is open Monday through Friday from 9:00 a.m. to 5:00 p.m. We have a voice mail system, and if we can't take your call immediately we will return it as soon as possible. In addition, you can e-mail us at theclubs@klwines.com.

Signature Red Club: Previous Offerings

**All wine can be purchased by the single bottle. Prices are shown after each wine listed
Tax (in California) and shipping will be added to each order.**

_____ Bottle(s) of 2002 Torbreck "The Steading," Barossa Valley @ \$23.95 per bottle

This blend consists of 60% Grenache, 20% Shiraz and 20% Mataro. Robert Parker has this to say: "David Powell consistently excels with The Steading. Aged 22 months in 300-liter barrels, it represents Australia's version of Châteauneuf-du-Pape. The 2002 The Steading's big, spicy, earthy nose reveals notions of cherry liqueur, licorice, pepper, dried provençal herbs, raspberries and leather. Ripe, medium to full bodied, chewy and heady, it is best drunk during its first seven to eight years of life, although it will last a lot longer. 93 pts."

_____ Bottle(s) of 2000 Schweiger Cabernet Sauvignon, Spring Mountain @ \$23.95 per bottle

The wine consists of 100% Cabernet Sauvignon, aged for 20 months in a combination of French and American oak. Aromas of blackberry, currants and plums lead to a lovely palate where the fruit is comforted by lush tannins, leading to a long and lingering finish. This wine is approachable now, but will hold for another seven to ten years. Great with Prime Rib.

_____ Bottle(s) of 2000 Oakford Estate Cabernet Sauvignon, Oakville @ \$23.95 per bottle

This 100% Oakville Cabernet Sauvignon was bottled unfiltered and unfiltered to retain as much of its natural character as possible. Aged in French oak for 24 months, the wine begins with aromas of blackberry and ripe-red-raspberry liqueur with notes of spice and vanilla from the oak. On the palate, the wine is soft and juicy with very lush tannins and layers of fresh ripe fruit. On the finish, the subtle character of the oak, adding more spice and perfume, frames the lovely fruit. Drink now or hold for five to eight years. Try with lamb sirloin.

_____ Bottle(s) of 2000 Snowden Cabernet Sauvignon, Napa @ \$23.95 per bottle

A blend of 78.9% Cabernet Sauvignon, 8.4% Cabernet Franc, 6.3% Merlot and 6.4% Petit Verdot. This is a well-balanced wine of depth and complexity. Fruit flavors of wild berry and cassis are mixed with notes of leather, coffee and earth. The flavors are persistent and though tannins appear on the finish, this is a marvelous wine to drink now after giving it an hour or two of aeration. It may also be held for seven to ten years. Suggested retail price is \$60!

_____ Bottle(s) of 2000 Dominus "Napanook", Napa @ \$23.95 per bottle **Back in stock!**

The blend for this vintage is 68% Cabernet Sauvignon, 17% Cabernet Franc, 11% Merlot and 4% Petit Verdot. The wine was aged for sixteen months in French oak barrels. This medium-full-bodied wine has very pretty cherry and plum flavors with a hint of cedar and chocolate. Very supple tannins and a smooth finish make this ideal to drink now and over the next four to six years. Great choice with Filet Mignon.

Premium Wine Club: Previous Offerings

All wine can now be purchased by the single bottle. Prices are shown after each wine listed Tax (in California) and shipping will be added to each order.

_____ Bottle(s) of 2000 Steele “Dupratt Vineyard” Chardonnay, Mendocino @ \$13.99 per bottle
100% Chardonnay, aged in French oak for eight to ten months and given full malo-lactic treatment. It’s creamy and smooth, with aromas of apples and pears leading to a palate that echoes the same flavors and adds a touch of hazelnut and spice. A long finish leaves you wanting more. Great with roast chicken. Drink now and over the next two to three years.

_____ Bottle(s) of 2002 Clos De Andes, Argentina @ \$13.99 per bottle
100% Malbec. A lovely nose of black cherries and spice lead to a fruit-driven palate with notes of raspberry and blackberry framed by toasty oak. Well balanced, with a combination of power and elegance, this would make a great match with grilled steak with Chimichurri sauce. Drink it now and over the next five to eight years.

_____ Bottle(s) of 2001 Chateau Bois Martin, Pessac-Léognan @ \$13.99 per bottle
This Bois Martin is typical of many wines from the vintage. Still very young, it shows excellent structure, with good acidity and tannins balanced with lovely fruit. Black cherries and dark berries are the predominant flavors and it also has a touch of spice and almonds. This wine will benefit from one to two hours of aeration and will continue to improve for five to eight years. Good choice with Filet Mignon.

_____ Bottle(s) of 2001 Buehler “Reserve” Chardonnay, Russian River @ \$13.99 per bottle
This 100% Chardonnay rests *sur lie* for ten months with the lees stirred weekly to flesh out the mid-palate to a creamy textured, seamless wine. The wine does not leave the barrel until it is time to bottle. Flavors and aromas of peach, graham cracker and citrus are presented on a creamy palate, with hints of oak and butter, leading to a long finish. Great with roast chicken.

_____ Bottle(s) of 2002 Iby Blaufränkisch Hochäcker @ \$13.99 per bottle
The wine shows wonderful aromas of Bing cherries, red berry fruit, smoke and spice. The palate shows more cherries with blackberries and a hint of vanilla. The finish is long and rich. Although dry, this wine has a lovely fruitiness and soft, ripe tannins that make it a real pleasure to drink. Drink now and over the next three to seven years.

_____ Bottle(s) of 2002 Eagle Vale Semillon/Sauvignon Blanc @ \$13.99 per bottle
A blend of 73% Semillon and 27% Sauvignon Blanc. Lovely aromas of lemon-citrus are balanced by a rich mid-palate with stone and herbal notes. This is a great match with fish. Drink now and over the next one or two years.

_____ Bottle(s) of 2001 Wattle Creek Sauvignon Blanc, Mendocino @ \$13.95 per bottle
100% Sauvignon Blanc from the Mendocino Ranch vineyard, this shows lovely aromas of lime, lemon and citrus which follow through to the palate with a crisp, vibrant feel. This is a great summertime wine, excellent with grilled fish. Drink now and over the next two to three years.

_____ Bottle(s) of 2002 Griffin Pinot Noir, Marlborough @ \$13.95 per bottle
Lovely plum and cherry aromas lead to a palate in which a touch of oak and earth are added to the mix. This wine would pair beautifully with turkey or salmon. Drink now and over the next three to five years.

_____ Bottle(s) of 2003 Pascal Jolivet “Attitude”, Loire Valley @ \$13.95 per bottle
This wine shows juicy fruit flavors of apple and grapefruit balanced by a refreshing minerality and grassiness. It’s very clean and crisp, excellent for warm spring and summer days. A great choice with grilled fish. Drink now and over the next two to three years.

_____ Bottle(s) of 2001 Edgewood Estate Syrah, Napa @ \$13.95 per bottle
100% Syrah aged in French oak for nineteen months. The complex nose shows hints of black cherries, spice and violets. The palate echoes those flavors and adds black pepper and plums to the mix. This deep, full-bodied wine will benefit from one to two hours of aeration and can be held for eight to ten years. Great with game.

_____ Bottle(s) of 2000 Fournas Bernadotte, Haut-Médoc @ \$12.00 per bottle (**Special price**)
Lovely and elegant, with notes of cassis, coffee, toasty oak and a hint of cedar. Soft tannins and a long finish will have you finishing every last drop. Try with grilled filet mignon. Drink now and over the next three to five years.

Best Buy Wine Club: Previous Offerings

**All wine can now be purchased by the single bottle. Prices are shown after each wine listed
Tax (in California) and shipping will be added to each order.**

_____ Bottle(s) of 1999 Fritz "Rockpile Vineyard" Cabernet Sauvignon, Sonoma @ \$8.49 per bottle
This 100% Cabernet is far more complex than most Cabernets at this price point. In fact, it is nearly impossible to find a single-vineyard Cabernet for under \$20. The wine shows currant and cherry flavors with notes of chocolate and mint. Soft tannins and a long finish make this a truly outstanding value in California Cabernet. This will sell quickly. Drink now and over the next three to five years. Try with leg of lamb.

_____ Bottle(s) of 2004 Kirkham Peak Sauvignon Blanc, Marlborough @ \$8.49 per bottle
This 100% Sauvignon Blanc is tank fermented with lees contact, and offers a focused red-pepper and classic grassy nose that carries through on the palate in a clean, crisp, focused style with undertones of white peach and citrus. The wine has an excellent acid structure, lending an affinity for food. A great choice with lobster or crab. Drink now and over the next two to three years.

_____ Bottle(s) of 2003 Nugan Estate, Chardonnay, Australia @ \$8.49 per bottle
This wine consists of 98% Chardonnay and 2% Semillon. A portion of the wine was aged for ten months in a combination of French and American oak. Robert Parker enjoyed this wine and offered this review: "Readers will enjoy the 2003 Chardonnay, a Mâcon-Villages-styled white exhibiting notes of lemon meringue, orange, and citrus. While it sees a bit of oak, that component is not apparent in its elegant, fruit-driven, medium-bodied personality." I agree. This wine is complemented rather than dominated by oak. This is a very clean and fresh Chardonnay that will make an excellent match with roast chicken or Dungeness crab.

_____ Bottle(s) of 2002 Chateau Routon Zinfandel, Amador County @ \$8.49 per bottle
This 100% Zinfandel is juicy and brimming with dark berry fruit and spice. It has the intensity that comes from 60-year old vines. Another wine that is easy to enjoy by itself, this also makes a great match with barbecued ribs or hamburgers. Drink now and over the next two to four years.

_____ Bottle(s) of 2002 Domaine Rimbert, Saint Chinian @ \$8.49 per bottle
This wine is 40% Carignan, 30% Syrah and 30% Cinsault, aged in fermentation tanks to highlight its fruitiness. Aromas of berries and currants lead to a palate of plums, cherries and a hint of pepper. Fruity and very easy to drink, this would be a good match with ham or pork roast. Drink now and over the next two to three years.

_____ Bottle(s) of 2002 Chateau Maine-Bonnet, Graves @ \$8.49 per bottle
This blend of Sauvignon Blanc and Semillon is an outstanding example of white wine from the Graves region. Aromas of pears and apples lead to a plate with citrus and mineral notes. The wine is rich and crisp, and has a refreshing aftertaste. This is a great match with grilled fish or chicken dishes. Drink now and over the next two to three years

_____ Bottle(s) of 2003 Kalinda Sauvignon Blanc, Lake County @ \$8.49 per bottle

Lip-smacking tropical fruit, crisp acidity and a clean, refreshing finish make this a steal and a no-brainer for parties or Tuesday night suppers, whenever a white-wine dish is served. Notes of gooseberry and grass on the finish elevate this from the sea of so-so Sauvignon Blanc!

_____ Bottle(s) of 2003 Domaine de Verquiere Côtes du Rhône Villages Rasteau @ \$8.49 per bottle

A typical Côtes du Rhône blend of Grenache (70%) and Syrah (30%). Aromas of truffle and berry lead to a palate with more berry flavors and a hint of raspberry and spice. This is a deep, thoroughly enjoyable wine that is meant to be drunk now and over the next three to four years. This would be a great choice with beef stew and game meats. Also good with hard cheeses that are not too salty.

_____ Bottle(s) of 2002 Segura Viudas Creu de Levit, Penedès @ \$8.49 per bottle

This lovely wine, made of a native Spanish grape variety called Xarel-lo, has a floral nose with hints of spice, leading to a palate with notes of apples, a bit of citrus and a hint of pepper. A third of the wine ages *sur lie* in oak, lending a slightly creamy mouthfeel that leads to a long, yet crisp finish. This is an excellent match for grilled fish or chicken. Drink now or hold for two to three years.

_____ Bottle(s) of 2002 Purisima Canyon Cabernet Sauvignon, North Coast @ \$8.49 per bottle

82% Cabernet Sauvignon, 17.5% Merlot, and 1.5% Petite Sirah. A wonderfully lush wine, with loads of fruit and soft tannins. A perfect red for summertime. Drink now and over the next two to three years. Great with hamburgers on a sunny day.

_____ Bottle(s) of 2002 La Posta Cabernet Sauvignon, Argentina @ \$8.49 per bottle

100% Cabernet Sauvignon from vines with an average age of over 30 years. It spent nine months in second-use French and American oak barrels. Notes of currants and black cherries with a hint of sandalwood lead to a palate of cassis and plums and a touch of earth. This is a great choice with hamburgers or roast chicken. Drink it now and over the next three to six years.

We don't want you to miss any shipments! Please get in touch with us:

- Whenever you change your credit card number or the expiration date changes.
- Whenever you change shipping addresses or phone numbers.
- If you will be away when the shipment arrives during the first two weeks of the month. We will hold the shipment until you are there to receive it.
- To give us your e-mail address. Through e-mail, we can let you know of Wine Club member-only specials in a more timely fashion than through the Club newsletter.

Special Offers—Available to all club members!

2003 Langwerth Von Simmern Riesling

We sent the 2002 vintage of this wine last summer to our Best Buy members. It was a big hit and sold out fairly quickly. In this world of rising prices and falling dollars it's nice to see some wineries that are willing to suck it up a little so we can get some great wine in here for a great price. We have a very good relationship with the Von Simmern Estate and are able to offer the 2003 Langwerth Von Simmern Riesling, Qba for \$9.99. The unmistakable earthy flavors of riverfront Rheingau predominate, with a spicy overtone and long finish confirming the pedigree of the vineyards. The combination of top sites in a ripe, rich vintage, bright, racy acidity, and the skilled craftsmanship of one of the Rheingau's leading family-owned estates add up to a big winner for Riesling fans. This wine is bright and elegant, full of warm soil character and that lovely silkiness typical of the area. The palate bursts with spiced apricot and hints of citrus and the long mineral finish carries this on endlessly. Drink now and over the next eight to ten years.

_____ Bottle(s) of 2003 Langwerth Von Simmern Riesling @ \$8.49 per bottle

2002 Water Wheel “Memsie” Red, Bendigo

This is “a wonderful value,” according to Robert Parker. “Its deep, ruby/purple color is followed by copious quantities of flowery blue and black fruits, impressive purity, and a nicely textured, medium-bodied finish.” *The Wine Spectator* gave it 89 points and designated it a Smart Buy: “Jazzy and snappy, brimming with blueberry, blackberry and bright spicy flavors that skip merrily through the juicy finish. Delicious stuff. Shiraz, Malbec, and Cabernet Sauvignon.” (August 2003.)

Winemaker Peter Cumming fashioned this terrific wine from 84% Shiraz, 11% Malbec and 5% Cabernet Sauvignon from the Bendigo region in Victoria. The bouquet is full of smoky blackberry fruit with notes of earth, chocolate and anise. On the palate, the wine is rich and juicy with fine tannins and a hint of mint in the finish. And one more thing... it's the first red wine in a screwcap to hit our shelves from Down Under. Don't miss this great value.

_____ Bottle(s) of 2002 Water Wheel “Memsie” Red, Bendigo @ \$9.99 per bottle

Chateau Routon Vintage Character Port

You can read about Chateau Routon in our January newsletter; Best Buy Club members received their Zinfandel. This Vintage Character Port has the deep color and intense complexity of Vintage Port, tempered by long aging. Smooth and silky, it's a fine match for all things chocolate. Very tasty!

_____ Bottle(s) of Chateau Routon Vintage Character Port, California @ \$9.99 per bottle

2000 Dominus Estate, Napa

This is the flagship wine of Dominus Estate. Robert Parker says, “Christian Moueix and his talented winemaking team continue to rewrite the definition of a Napa Valley reference point wine.” This wine lists for \$99 on the *Wine Spectator* website. We believe nobody else in the country is offering it as low as our member-only price of \$59.99. The 2000 vintage is 83% Cabernet Sauvignon, 9% Cabernet Franc, 5% Merlot and 3% Petit Verdot, aged for 18 months in French oak barrels. It's a big, complex wine with flavors of blackcurrants and dark fruit and notes of coffee and earth. The aromatics are a bit more open than the palate impressions at this early stage and the wine is still fairly tannic. It will require two to four hours of aeration if opened now. It can be held for eight to twelve years.

_____ Bottle(s) of 2000 Dominus Estate, Napa
Special Price: \$59.99 per bottle