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Dear Wine Club members,

With spring fast approaching, I thought it a good time to offer closeout prices on a couple of outstanding white wines that we have in inventory, and also to offer club-member pricing on a few 90-plus-point Champagnes from Laurent Perrier (see back page).

Although both of the following wines are wonderful examples of Gruner Veltliner and Riesling, they haven't sold as well as they deserve to. In my opinion, these two grapes, Gruner and Riesling, are the best at matching with food. Gruner Veltliner is a crisp, dry white, with elegance and underlying power. There are very few things that don't pair well with this wine. I urge you to try a bottle, if you have not already done so. Riesling is one of the world's great wine grapes, but many Americans who have only had domestic Riesling think of it as too sweet. Although a small handful of domestic producers do a decent job with the grape, none of their wines remotely compare to the German versions.

The proper soils and hundreds of years of experience with this wine make German Riesling the best in the world. The key is a combination of proper acidity balanced with the incredible fruit. It's the acidity that allows the wine to last for many years and it also provides a backbone. Without proper acidity, these wines can be flabby and slightly cloying. Riesling is also one of the best grapes for reflecting the soil in which it was grown. For those who enjoy Asian foods or spicy foods, there is simply no better wine pairing than Riesling.

At \$11.99 per bottle, these two wines are truly incredible values.

2004 Weingut Pfaffl Gruner Veltliner, Austria @ \$11.99 per bottle—Special pricing

This is a lively Gruner Veltliner, with a typical peppery tone complemented by aromas of citrus fruits. It is very clear and stimulating, racy and slimly structured, yet has a pronounced mineral finish. Drink this now and over the next twelve years with light meals, roasted birds, simply prepared white fishes or trout; or for a real treat, with fresh asparagus or other vegetables. This really will match an incredible variety of food.

2004 Josef Leitz Rudesheimer Klosterlay Spätlese \$11.99 per bottle—Special pricing

A K&L Exclusive Bottling! Here's what K&L's Jeff Vierra wrote: The winemaker needs no introduction at this store since we have been heralding these wines since our first sip of '99 Drachenstein, but I like what Terry says about him: "Johannes Leitz has it all. He's a perfect expression of my holy trinity of value: soil, family, artisanality." This wine, coming from a vineyard just behind the village, is again like the 2002 we sold to you, a *fuder* of a later picking. This wine is intensely fragrant, full of sweet herbs, lavender and grapefruit peel, high-toned and vibrant on the palate, with a refreshing raciness and minerality that begs you to drink more. A very precise and balanced wine with clean flavors and a long spicy finish. You can drink this over the next 20 years or more.

Cheers,
Dave Rosenzweig
Wine Club Director

Signature Red Wine Club

The Signature Red Wine Club offerings for this month include a wonderful red from Washington and a killer Cabernet from Rutherford.

2002 Stella Maris Red, Washington

This wonderful Merlot-based blend is made by Northstar winery of Walla Walla, Washington. Northstar is part of the Ste. Michelle Wine Estates, owned by Stimson Lane, which also include Chateau Ste. Michelle, Columbia Crest, Snoqualmie, Red Diamond, Villa Mt. Eden and Conn Creek. This group of wines has made the *Wine Spectator* list of Top 100 wines, 29 times in the last decade!

Northstar was born of a desire to produce the ultimate showcase for Washington's star grape variety, Merlot. Its founders determined that in order to make the finest possible Merlot—one that could be considered among the world's best—a totally dedicated winemaking team, and ultimately a dedicated winery, would be required. Northstar's first vintage, the 1994 Columbia Valley Merlot, was made at the Grandview winery. Within a few years, production was moved to another Stimson Lane winemaking facility in Mattawa, where small-lot handling equipment had been purchased and installed specifically for the production of Northstar. During this time, research and planning were taking place for building a dedicated winery specifically for Northstar. In 2001, 29 acres of land were purchased just south of Walla Walla, and ground was broken in February 2002. The grand opening of Northstar's state-of-the-art Merlot winery in Walla Walla took place on September 20, 2000, just days after the first loads of Merlot grapes were crushed at the new winery.

To bring a more global perspective to Northstar, famed California winemaker Jed Steele was asked to consult on the project, and he eagerly accepted. Jed has been involved with Northstar since its first vintage, and works closely with winemaker Gordy Hill.

The first vintage of the Stella Maris wine was 2000; it was envisioned as a wine similar to a Right Bank Bordeaux (Pomerol and St. Emilion are both Right-Bank properties). These blends are weighted towards Merlot rather than Cabernet Sauvignon. The winemaking team selected Merlot and Cabernet grapes from the best vineyards in the Walla Walla and Columbia Valleys. The final blend came from the best grapes from seven different vineyard lots.

This wine consists of 56% Merlot and 44% Cabernet Sauvignon, aged for 19 months in a combination of French and American oak, three quarters of which were new barrels; the remainder were one-year-old barrels. This is an elegant, beautifully balanced wine with notes of cherries, vanilla and chocolate (am I reviewing a wine or an ice-cream sundae?) with an underlying earthiness. A long finish marked by lingering ripe fruit makes this so enjoyable. This wine will benefit from one to two hours of aeration and will hold for another eight to ten years. Great choice with simply grilled steaks.



2002 Ruston Cabernet Sauvignon, Rutherford

This wonderful wine comes to us direct from John Ruston. Here is a bit of history of the winery, in John's own words.

Ruston Family Vineyards is a vineyard and winemaking company located in the Napa Valley. Our family has been farming here since 1941. In place of the old walnut and prune orchard, we now tend Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot grape vines.

Our story starts with Fred Carpenter, who moved to California from the Midwest around 1915, learned engineering from a correspondence school and was one of the inventors of the jet pump, which is used in agriculture and other applications. Fred's pump company was in Berkeley. Seeking to escape the Bay Area's summer fog, in 1941 Fred and his wife Lana bought a 40-acre orchard in St. Helena, which was as far as they could travel on a weekly ration of gasoline. They built a house and lived there into the early 1980s. Fred and Lana's daughter, Lorraine Ruston, my parents, moved to the ranch in the mid-1980s and planted Merlot vines on the remaining western slopes of the land.

In the mid-1990s, my wife, Janet Sapadin, and I were living in New York City and working in the environmental field. We had a mutual interest in wine and cooking, and began to see the winemaking potential of the vineyard. (Spottswode is just to the northeast of our vineyard, the Hayne vineyard is to the southeast, and David Abreu's Madrona Ranch is in the same line of hills to the north, which continues toward Grace Family, the Tychson Ranch and Vineyard 29.) In 1996, we decided to expand the vineyard and enter the wine business together. We now live in the old farm house with our children.

Our first winemaker was Pam Starr, who made our wines in the 1997 and 1998 vintages. Pam was previously winemaker at Spottswode and now makes wine for her own label (Crocker & Starr) and other highly regarded Napa estates. From 1999 through 2001, our wines were made by Bordeaux-trained Philippe Melka. Before establishing his career in California, Philippe worked at Petrus in Pomerol and Dominus in the Napa Valley, and in Australia and Italy. Our current winemaker, Joshua Krupp, is another rising star who joined us for the 2002 vintage. Joshua previously worked with Mia Klein at Fisher Vineyards, Paul Hobbs and Chapoutier in the Rhone Valley.

—John Ruston



A vineyard in St. Helena.

Now back to my own notes. Ruston wines are carried in some of the finest restaurants in the country, including the French Laundry in Yountville, Jean Georges in New York and Spago in Beverly Hills. This is a classic Rutherford Cabernet, with its telltale "Rutherford dust" component that makes wines from this region so desirable. The wine is big and robust, but also silky smooth and balanced. Flavors of blackberries and boysenberries predominate, with hints of earth and dust on the finish. The complexity of the wine benefits from the addition of 10% Cabernet Franc, 3% Petit Verdot and 3% Merlot. Drink now with an hour or two of aeration, or hold for eight to ten years.

Signature Red Club, April 2006 wine re-orders

For the month of April, 2006, these selections are available to Signature Red Club members only. Tax (in California) and shipping will be added to each order.

_____ Bottle(s) of 2002 Stella Maris Red, Washington @ \$23.95 per bottle

_____ Bottle(s) of 2002 Ruston Cabernet Sauvignon, Rutherford @ \$23.95 per bottle

Premium Wine Club

For the Premium Wine Club we have two lovely red wines from the award-winning Pellegrini Family winery. The Olivet Lane Pinot has been a longtime favorite of our retail customers as well as our wine club members. We have not offered the Zinfandel to our clubs previously, but we are sure happy that we're able to do so this year.

The Pellegrini Family traces its heritage in winemaking to the early 1900s, when brothers Nello and Gino Pellegrini arrived in New York City from their native Tuscany. They soon made their way to the West Coast and in 1933, right after the repeal of Prohibition, established the original Pellegrini Wine Company, shipping grapes from Sonoma County and producing quality wines for many of San Francisco's finest shops and restaurants.

Nello's son Vincent took over direction of the winery in the early 1950s and expanded the family business into wholesale distribution. Today, Vincent and Ida Pellegrini's children, Robert, Richard and Jeanne, are the third generation to direct Pellegrini Family Vineyards, continuing the family's legacy of excellence in all aspects of the wine industry, from viticulture and winemaking to marketing and distribution.

The Pellegrini family of wines has earned numerous awards. In September of 2004, they took home 13 medals, including five golds, along with Grower Recognition honors, from the Sonoma County Harvest Fair, one of the most prestigious wine competitions. In a review of 874 Sonoma County wines from 163 wineries, 20 judges—comprised of wine writers, critics, sommeliers, restaurateurs, merchants and educators from across the US—tasted and scored some 2000 glasses of wine over the three-day competition. Among the gold-medal winners were the 2001 and 2002 vintages of the Olivet Lane Pinot Noir and the 2003 vintage of the Eight Cousins Vineyard Zinfandel.

The Olivet Lane estate is situated on 65 acres of sloping bench land in the Russian River Valley, with warm summer days moderated by ocean breezes and cool evening temperatures. The vineyard is devoted exclusively to Chardonnay and Pinot Noir. According to Robert, "We were just lucky and really didn't know any better. I had just returned from a visit to Burgundy, and was enamored with the wines. We were told by [UC] Davis, that the only red varietal that could grow there was Pinot Noir. So we planted that and some Chardonnay, which at the time was hard to find."

The planting of Pinot here was one of the first major plantings of this varietal in the valley. The Eight Cousins vineyard is a recently purchased 12-acre parcel of old-clone Zinfandel that sits alongside a portion of the Olivet Lane vineyard.

2004 Pellegrini Zinfandel, Eight Cousins Vineyard, Russian River Valley

Planted by the Pellegrini family's fourth generation, the Eight Cousins Vineyard is a seven-acre site adjacent to the Olivet Lane Vineyard in Russian River Valley. Bordered on the south by the Saitone Vineyard planted in 1905, and the old Maffei Vineyard to the north, this region is unique in that it has a reputation not only for exceptional Pinot Noir and Chardonnay, but is also home to some early 20th century Zinfandel vineyards that produce wines of exceptional depth and concentration. In an effort to replicate and preserve the character of "old vine" Zinfandel, the Eight Cousins Vineyard was developed in 2000 by taking budwood from the Saitone Vineyard and grafting on to St. George rootstock. In 2004, the first wine made from these vines was awarded a Gold Medal at the Sonoma County Harvest Fair.

This Zinfandel was aged for nine months in a combination of French and American oak, one-third of which was new barrels. This wine shows classic Russian River Valley traits: deep, dark fruit aromas with flavors of blackberry and spice. The palate shows a smooth texture that is rich and inviting, with a full body, leading to a lingering finish. Drink now or over the next three to five years.



2003 Olivet Lane Pinot Noir, Russian River Valley

This vineyard is responsible for Olivet Lane's reputation as a "winemaker's winery". The grapes from this vineyard have been purchased by some of the valley's most noteworthy winemakers, including Gary Farrell, Merry Edwards and Williams Selyem, helping each to gain their international reputations.

The 28th harvest from the Olivet Lane vineyard was marked by one of the lightest yields in memory, with an average of 3.2 tons per acre. Small, tight clusters with very small berry size were harvested under ideal conditions, making for wines with good concentration.

This 100% Pinot Noir was aged for 10 months in French oak barrels. Thirty-four percent of the wine was placed in new French oak with the balance in one- and two-year-old wood. The wine is velvety smooth with aromas of vanilla, black cherry and a hint of spice. The deep, rich red fruits shine on the palate. The wine will benefit from an hour's aeration and will hold for five to eight years. Great choice with salmon in a buerre blanc or roast pork loin.



Premium Wine Club, April 2006 wine re-orders

For the month of April, 2006, 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 2004 Pellegrini Zinfandel, Russian River Valley @ \$13.99 per bottle

_____ Bottle(s) of 2003 Olivet Lane Pinot Noir, Russian River Valley @ \$13.99 per bottle

Best Buy Wine Club

This month's Best Buy Wine Club selections include a juicy Shiraz from Washington and a brilliant Sauvignon Blanc from New Zealand.

2002 Red Diamond Shiraz, Washington

This lovely Shiraz comes from the Chateau Ste. Michelle group of wineries. This description of the winery comes from their website.

At the edge of the Columbia River gorge in eastern Washington State, Red Diamond wines are skillfully crafted to satisfy your good taste. We may not have big city lights or hip nightlife, but we do know a lot about growing grapes. Our expertise is found in each bottle of Red Diamond wine. In our small corner of the world, we think we've hit on one of life's great truths... sometimes it takes a slower pace to satisfy big city tastes.

When you enjoy our wines, we want you to relax. Our wines are not designed to intimidate, mystify or induce snobbery. They're made to tempt your taste buds, with enticing flavors truly representative of each grape varietal. One thing that few people know is that there is more to Washington State than the city of Seattle, the Space Needle, Microsoft and Starbucks. On the eastern side of the state, our weather is dry and arid—perfect conditions for growing grapes and harboring rattlesnakes.

When it came to picking a name for our winery we thought we'd pay tribute to the rattling life form that constantly keeps us on our toes when we're out in the vineyards. Washington State rattlesnakes make their homes in the mountains, hills and canyons of our state, the same places that provide excellent growing conditions for our vineyards.

Winemaker Marcus Notaro has this to say about his style: "People are always asking me about the technical side of my job, but if you really want to get in my head and understand my wines, here's where it's at. Basically I'm a family guy who likes keeping busy, enjoys being outdoors (or indoors playing hockey), and loves good food and wine. When I'm putting the final wine blends together, I imagine myself having a good time and relaxing with friends or family over a glass of Red Diamond. Whether I'm hanging out with my buddies after a great day of hiking or skiing, or sitting and enjoying the sunset with my wife and son, I put passion into what I'm doing. It's that passion that I try to convey in every one of my wines."

When we tasted this wine, we knew we liked it enough to include as a monthly club selection, but there was some issue as to whether they would be willing to accept our offer. After a bit of back and forth, we were finally able to make the deal, and we hope you will taste why we were so eager to send this to our members.

This wine consists of 97% Shiraz and 3% Viognier, aged for 12 months in a combination of French and American oak. A wonderful nose of raspberries leads to a palate of more berries with a hint of pepper and chocolate. The finish is juicy and long and will leave you wanting another sip. This is a good everyday drinking wine, matching well with Pasta Pomodoro and pork. Drink now and over the next three to five years.



2004 Griffin Sauvignon Blanc, Marlborough

2004 was a tremendous year in the Southern Hemisphere. This bold, powerful Sauvignon Blanc is an excellent example of the quality of the vintage.

For centuries Marlborough has offered safe harbor to travelers sailing to the spectacular South Island: first the Maori traders and war parties; then explorers like Captain James Cook and Dumont d'Urville; and now, to visitors seeking a retreat from city pressures, as they discover the wine and food heaven that is Marlborough today.

When the first growers planted grapes in Marlborough in the 1970s, they probably did not foresee the extent of the growth and fame that the region's wine industry would achieve based upon a single varietal called Sauvignon Blanc. The distinctive pungency and zesty fruit flavors of the first wines captured the imagination of the country's winemakers and wine drinkers alike and sparked an unparalleled boom in vineyard development. Worldwide interest in Marlborough wines, particularly Sauvignon Blanc, has continued to fuel that regional wine boom.



A vineyard in Marlborough, on New Zealand's South Island

Marlborough is now the largest wine-producing region in the country with an estimated 9,877 hectares in 2005, almost 57% of New Zealand's total active wine production—which has more than quadrupled in the past ten years. Marlborough is located close to the heart of New Zealand, on the northeast corner of the South Island, west of Wellington city.

This 100% Sauvignon Blanc is very similar to the Kirkham Peak Sauvignon Blanc that we sent out last year, and sold out. Tank-fermented with lees contact, this lovely wine offers a focused red pepper element to the classic Sauvignon Blanc “grassy” nose. These carry through on the palate in a clean, crisp, focused style with undertones of white peach and excellent acid structure. With its richness, the wine drinks well on its own, but would be a great match with seafood, particularly shellfish. Drink now and over the next two to four years.

Best Buy Wine Club, April 2006 wine re-orders

For the month of April, 2006, 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 2002 Red Diamond Shiraz, Washington @ \$8.49 per bottle

_____ Bottle(s) of 2004 Griffin Sauvignon Blanc, Marlborough @ \$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. The phone number to place orders is 800-247-5987. Dial extension 2740 for wine-club-related questions. 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 2003 Summerland Pinot Noir “Chamisal,” Santa Maria @ \$23.95 per bottle
This 100% Pinot Noir from the Chamisal vineyard provides lovely aromas of cinnamon spice leading into a palate with loads of berry fruit, which lasts right through the long finish. This is very easy to enjoy on its own, but would be great with grilled pork chops with a side of wild mushrooms. Drink now and over the next four to six years.

_____ Bottle(s) of 2000 Vine Cliff Cabernet Sauvignon, Napa @ \$23.95 per bottle
This wine consists of 100% Cabernet Sauvignon, aged 18 months in French oak barrels. Blended after aging from their vineyards in Oakville and Calistoga with a small amount of fruit from Rutherford, the wine shows aromas of currants, vanilla and spice with a palate that adds cherries and plums with a hint of chocolate on the lush finish. Drink now and over the next five to seven years. Serve with roast leg of lamb.

_____ Bottle(s) of 2003 Gigondas “Cuvée Ventabren” Moulin de la Gardette @ \$23.95 per bottle
This cuvée is 70% Grenache from very old vines, 20% Syrah and 10% Cinsault, with the latter two fermented together. This is a wine that ages gracefully, showing fruit and spice in youth and developing more character and complexity with age as the oak recedes. The wine has notes of minerals, black cherries, raspberries and spice. This is a medium- to full-bodied wine, with an elegant richness. Drink now with some aeration for its youthful fruit and spice, or hold for five to seven years and let the wine develop additional complexity. Try with hearty stews.

_____ Bottle(s) of 2003 Craneford Shiraz, Barossa @ \$23.95 per bottle
This 100% Shiraz is a mouth-filling wine with aromas of leather, spice, plum Christmas cake, and chocolate. Soft tannins and full flavors lead to a finish with lingering dark chocolate, cherry, and mocha flavors. Robert Parker scores it 92 points! Drink now and over the next three to five years.

_____ Bottle(s) of 2001 Schweiger Cabernet Sauvignon, Spring Mountain @ \$23.95 per bottle
This is a big, dark, deeply flavored wine, with notes of chocolate, coffee, blackberry, earth, and a host of other flavors, brilliantly supported by a fine tannic structure. Often, wines from Spring Mountain require years of cellaring to let the tannins integrate more fully. This wine will benefit from aeration for an hour or two, but it is almost silky in the mouth. You may also cellar this for at least eight to ten years. Just a great wine.

_____ Bottle(s) of 2001 Morlanda “Crianca,” Priorat @ \$23.95 per bottle
This lovely red shows black cherries and dark spice marked by a lovely minerality. The mouth-feel is lush and complex and the finish is long and tasty. Wonderful now with some aeration, the wine will continue to improve for three to five years and hold for up to ten years. This is a great choice for a rich veal stew or pepper steak. Think big flavors. *The Wine Spectator* gave it 89 points and listed its price as \$48.

Premium Wine 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 2003 Kalinda Cabernet Sauvignon, Napa @ \$13.99 per bottle
This wine is 100% Cabernet from three appellations in the Napa Valley: Chiles Valley, St. Helena, and Pope Valley.

Aged in French oak for two years, the wine shows aromas of black cherry and vanilla spice leading to a palate that adds cassis, tea, and a hint of chocolate to the flavors. The finish is long and smooth and very enjoyable. Drink now and over the next five to seven years. This is a good match for Prime Rib.

_____ Bottle(s) of 2004 Leeuwin “Siblings” Australia @ \$13.99 per bottle

This wine is a blend of Sauvignon Blanc and Semillon, vinified with no oak interference. Here are Robert Parker’s notes: “Their venture into Loire Valley-inspired Sauvignon Blanc/Semillon, the 2004 Siblings, is a crisp, medium-bodied, aromatic effort possessing terrific fruit intensity, wonderful definition, and loads of honeyed cantaloupe-like fruit. This cuvée has never seen a day of oak, and is all the better for it. Enjoy it over the next several years. (90 points.)” This makes a great match with most fish dishes.

_____ Bottle(s) of 2003 Van Enoo Syrah, Santa Ynez Valley @ \$13.99 per bottle

This wine consists of 100% Syrah, aged for 22 months in French oak, 40% new barrels. This is rich, deep and full-flavored Syrah, with the typical notes of blackberries and pepper that mark Syrah. Drink now and over the next five to seven years. To guarantee the character and quality of every bottle, Van Enoo Vineyards has incorporated the use of the Stelvin (screwcap) closure, which prevents cork taint.

_____ Bottle(s) of 2000 Newton “Special Cuvée” Napa Merlot @ \$13.99 per bottle

This wine consists of 87% Merlot and 13% Cabernet Franc. Flavors of dark cherries, cassis, vanilla and a nice toasty note glide over the tongue with a lush mouth-feel that leads to a lingering finish. Newton really knows how to make outstanding Merlot. Drink now and over the next three to five years. Try with lamb chops or roast pork loin.

_____ Bottle(s) of 2004 S de Suduiraut, Bordeaux @ \$13.99 per bottle

This wine consists of 60% Semillon and 40% Sauvignon Blanc. The grapes were picked from three plots of Sauvignon Blanc and two plots of Semillon, their vines an average age of 35 years. Just over 1000 cases were produced, making this a truly rare wine. The wine shows juicy flavors of grapefruit, citrus, and cut grass. Barrel aging gives the wine a great mouthfeel. This is an outstanding food wine, pairing beautifully with grilled fish or most chicken dishes. Drink now and over the next two to three years.

_____ Bottle(s) of 2003 Pierre Bovis, Châteauneuf-du-Pape @ \$13.99 per bottle

This wine consists of 60% Grenache, 15% Syrah, 15% Mourvèdre, 5% Cinsault and 5% Terret Noir. The wine shows notes of leather, berries, and a touch of spice and is very lush and easy to drink. The tannins are there, but beautifully balanced with the fruit. Great choice with winter stews. Drink now and over the next three to five years.

_____ Bottle(s) of 2002 Terraces Zinfandel, Napa @ \$13.99 per bottle

This wine consists of 92% Zinfandel and 8% Petite Sirah, aged for 19 months in a combination of French and American oak. Only 670 cases were produced. The wine is reminiscent of old-style Zinfandel, similar in texture to Cabernet Sauvignon. Aromas of blackberry and oak lead to a palate that adds notes of spice and earth to the fruit. Drink now and over the next three to five years. This wine is an outstanding value—it usually sells for \$25 to \$30 per bottle.

_____ Bottle(s) of 2003 Flora Springs Soliloquy, Napa @ \$13.99 per bottle

The Oakville vineyard continues to produce grapes that are ripe, juicy and delicious. In the 2003 Soliloquy, tropical fruit in the aromas leads to flavors of melon, fig and gooseberry with just a hint of vanilla. The finish is smooth and long, with just a hint of tartness to give it that extra “zing” at the end. It is an incredibly well balanced wine, refreshing and complex at the same time. Great choice with sea bass or roast chicken.

_____ Bottle(s) of 2004 Domaine de la Maurelle, Gigondas @ \$13.99 per bottle

This wine is a blend of 60% Grenache, 30% Syrah and 10% Mourvèdre. Wonderful aromas of rich black fruit and leather lead to a palate where those flavors are echoed and a little spice is added to the mix. This has a lovely combination of elegance and power. Good choice with hearty beef stews and strongly flavored cheeses. Drink now and over the next four to seven years.

_____ Bottle(s) of 2004 Weingut Pfaffl Gruner Veltliner, Austria @ \$13.99 per bottle

This is a lively Gruner Veltliner, with a typical peppery tone complemented by aromas of citrus fruits. It is very clear and stimulating, racy and slimly structured, yet has a pronounced mineral finish. Drink this now and over the next

twelve years with light meals, roasted birds, simply prepared white fishes or trout; or for a real treat, with fresh asparagus or other vegetables. This really will match an incredible variety of food.

_____ Bottle(s) of 2004 Weingut Spreitzer Oestricher Doosberg Spätlese @ \$13.99 per bottle

The 2004 Weingut Spreitzer Oestricher Doosberg Spätlese is spicy and juicy, full of violet and iris aromas, very clean and polished with a tangy and, yes, snappy mouthfeel. The firmness is there, albeit in the background; it just helps to sharpen the flavors and add length to this most charming of wines. You can drink this wine now and over the next 20 years or so.

_____ Bottle(s) of 2003 Jean-Luc Colombo Côtes du Rhône Blanc, Les Figuières @ \$13.99 per bottle

This is a blend of 70% Viognier and 30% Rousanne. The Viognier offers elegance and aromatic complexity, while the Rousanne brings structure to the wine. Flavors of mangoes and apricots are perfectly balanced by good acidity. Drink this just slightly chilled to let the aromas of peaches and honey fully develop. It's excellent as an apéritif, but also a great match for fish or chicken in a cream sauce. Drink now and over the next two to three years.

_____ Bottle(s) of 2003 Jean-Luc Colombo Côtes du Rhône, Les Forots @ \$13.99 per bottle

The Forots consists of 100% Syrah from 60-year-old vines. The wine is aged for nine months, 25% in one- or two-year-old oak barrels prior to bottling. Wonderful aromas of violets, spice and licorice lead to a palate loaded with ripe berry fruit. The mouth-feel is soft and elegant in spite of the rich fruit flavors. This is a great choice with Moroccan lamb with couscous. Drink now and over the next three to five years.

_____ Bottle(s) of 2002 Five Geese Shiraz, McLaren Vale @ \$13.99 per bottle

This 100% Shiraz was aged for 18 months in a combination of new and used American oak. The wine shows a smooth, full-bodied palate exhibiting plenty of black-fruit character, with hints of fruitcake spices and a lingering milk-chocolate finish. This wine drinks beautifully now, but may also be held for six to eight years. Great choice with braised beef short ribs.

_____ Bottle(s) of 2001 Domaine Lareau "Cuvée des Genets," Savennieres @ \$13.99 per bottle

The Cuvée des Genets is aged almost completely in tank and is easy to get to know much earlier than most Savennieres. This wine consists of 100% Chenin Blanc aged for 18 months, 90% in tanks and 10% in oak. The wine is redolent of acacia honey, butter, and almonds, with a mineral backbone that is classic Savennieres. Drink now and over the next two to three years.

Best Buy Wine 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 2004 Vionta Albariño, Rias Baixas @ \$8.49 per bottle

Cool-fermented in stainless-steel tanks, this white wine sees no oak in order to retain its bright, fresh character. The Vionta has a classic floral and white-peach nose with lively acidity that brightens every sip. Crisp and clean, it still has nice weight on the palate and a long finish. I love this Vionta with any seafood dish. Most fish in Galicia is prepared simply, either steamed or grilled with a drizzle of olive oil and a dusting of *pimenton*, Spanish paprika.

_____ Bottle(s) of 2004 Valdubon, Ribeira Del Douro @ \$8.49 per bottle

The 2004 Valdubon is made from 100% Tinto Fino, the local name for their clone of Tempranillo, and aged for a couple of months in a mix of new American and French oak. Smoky oak and vanilla aromas blend with ripe cherry and currant fruit. The ripe red fruit on the palate is balanced with acidity and a little kick of tannin on the finish. With all that fruit and charm, the Valdubon is easy to enjoy right away, but it also has plenty of depth to keep for a couple of years in the cellar.

_____ Bottle(s) of 2004 Sebastiani Chardonnay, Sonoma @ \$8.49 per bottle

The grapes for this 100% Chardonnay were sourced from several sub-appellations of Sonoma County, principally from the Russian River Valley, Carneros, Sonoma Valley and Alexander Valley. The wine was aged for seven months in a combination of French, Hungarian, and American oak. I really like this style of Chardonnay, with

only partial malolactic fermentation and a judicious use of oak. Aromas of apples and vanilla lead to a lovely palate with hints of tropical fruits added to the mix. This is a very food-friendly Chardonnay, but is particularly good with Dungeness crab or lobster. Drink now and over the next two to three years.

_____ Bottle(s) of 2003 Purisima Canyon El Dorado Cabernet Sauvignon @ \$8.49 per bottle

The grapes for this 100% Chardonnay were sourced from several sub-appellations of Sonoma County, principally from the Russian River Valley, Carneros, Sonoma Valley and Alexander Valley. The wine was aged for seven months in a combination of French, Hungarian, and American oak. I really like this style of Chardonnay, with only partial malolactic fermentation and a judicious use of oak. Aromas of apples and vanilla lead to a lovely palate with hints of tropical fruits added to the mix. This is a very food-friendly Chardonnay, but is particularly good with Dungeness crab or lobster. Drink now and over the next two to three years.

_____ Bottle(s) of 2004 Kalinda Mendocino Sauvignon Blanc @ \$8.49 per bottle

This 100% Sauvignon Blanc, made from Mendocino fruit by folks with Aussie roots, shows aromas of exotic citrus, fresh grapefruit and lime, which lead to a palate of ripe grapefruit and more lime framed by crisp acidity and a clean finish. Great choice with grilled rainbow trout and similar fish. Drink now and over the next two to three years.

_____ Bottle(s) of 2004 Kirkham Peak Sauvignon Blanc, Mendocino @ \$8.49 per bottle

This 100% Sauvignon Blanc comes from Mendocino and is made by Aussie winemakers. The wine is crisp, clean and flavored with notes of exotic citrus, grapefruit and lime. Wonderful acidity and a clean finish make this wine an ideal choice served with grilled fish. Drink now and over the next two to three years.

_____ Bottle(s) of 2004 Jean Louis Denois Garrigues Blanc, Limoux @ \$8.49 per bottle

The 2004 Denois Garrigues Blanc is a complex blend of Grenache Blanc, Rolle (a.k.a. Vermentino), Muscat, Chenin Blanc and Chardonnay. These five cépages hail from several carefully selected parcels from the areas of the Gard, Herault, Roussillon and Limoux. The white grapes are carefully selected and then fermented in temperature-controlled tanks where they remain on the clean lees for two months to develop added richness and complexity. After two months in stainless steel, the wine is bottled with a light fining and filtration. The result is a pure and elegant wine that exhibits a vibrant freshness on the palate. Enjoy this wine now and over the next two years as a light apéritif, or with a nice grilled fish or salad.

_____ Bottle(s) of 2002 Jean Louis Denois Garrigues Rouge, Limoux @ \$8.49 per bottle

The 2002 Garrigues Rouge is a blend of 30% Merlot, 30% Grenache, 20% Syrah 10% Mourvèdre, and 10% Carignan. This unusual red wine exhibits a gorgeous pomegranate color, with aromas of small red berry fruit and hints of spice box. On the palate it is round and rich, with subtle hints of cassis and licorice. Despite its palate-pleasing fruit, it still manages to remain very bright and fresh, thanks no doubt to the cooler vineyard sites found in this part of the Languedoc. Enjoy this wine over the next few years with roast pork, grilled quail or perhaps a nice cut of rare ahi tuna with tapenade.

As a K&L Wine Club member, you have an existing *online account*. If you don't know your online ID and password, please tell us and we will e-mail your information. 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.

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Special Offers—Available to all club members

Wine Club Dinner for members only, featuring Summerland Winery

John Bentley's Restaurant

2915 El Camino Real, Redwood City, California

Wednesday April 26, 2006

Reception at 6:30pm, Dinner at 7:15pm

Cost: \$90 Dress: Casual Elegance

This dinner is limited to 40 people.

Laurent Perrier Brut Champagne \$24.95 (Regularly \$27.99)

90 points, *Wine Spectator*: "Lovely. Candied citrus, ginger and mineral aromas and flavors integrate well with the lightweight, elegant frame. Beautifully displayed, from start to the long finish. Drink now." (Oct. 2003) 90 points Robert Parker (Dec. 2002) K&L's notes: This non-vintage Champagne is composed of 45% Chardonnay, 40% Pinot Noir and 15% Meunier. It is a very toasty style that is not heavy. —Gary Westby, K&L

Laurent Perrier Vintage Brut 1996 \$36.99 (Regularly \$39.99)

92 points, *Wine Spectator*: "A Champagne evoking elegance and finesse, this also has the hallmark 1996 structure. A fine mousse buoys its coffee, citrus and pencil-shaving flavors, while the acidity carries them to a long conclusion. Drink now through 2012. 900 cases imported." (Nov. 2005) The 1996 Laurent Perrier is a great example of a multi-cru wine from this spectacular vintage. It is composed of 55% Pinot Noir and 45% Chardonnay, mainly from Mesnil, Cramant, Ambonnay, Bouzy, Tours-sur-Marne and Verzenay. This is a lemony, concentrated, focused, long Laurent Perrier that will reward long keeping. It is also available in 375ml for \$21.99. If you have enjoyed the house style of Laurent Perrier in the past, don't miss this one, and if you need an introduction there is no better example. —Gary Westby, K&L

Laurent Perrier Brut Rosé \$47.99 (Regularly \$49.99)

91 points, *Wine Spectator*: "A big, beefy rosé. Very Pinot Noir-like, with leaf, cherry and earth notes matched to a firm, muscular structure. Has warmth and personality, with a lingering finish. Begs for herb-roasted chicken. Drink now through 2006." (Oct. 2003) K&L's notes: Made from 100% Pinot Noir grapes from a total of ten 100% rated Grands Crus villages, this Champagne gets its glorious pink color and rounded red fruit flavors from a process known as "saignée," in which the skins of the grapes are left in contact with the juice for three days. Laurent-Perrier's Cuveé Rosé not only makes a delicious apéritif, but is also a good match for a variety of different dishes.

2003 Ey Banyuls "Vigne d'en Traginer" \$24.99

2003 Ey Muscat de Rivesaltes "Vigne lo Clavell" \$13.99

These two dessert wines are spectacularly good. When we tasted them, we were blown away by the richness and brilliance of these dessert wines. As soon as these came in, a number of our staff members grabbed a bottle of each for their personal use. I cannot recommend these highly enough!

The newly created Ey brand encompasses only high quality Single Vineyard Wines selected from different Catalan winemakers from the Roussillon and is the result of a three-year study of the Roussillon wines, visiting and meeting almost 50 of the top wineries in the region.