



3005 El Camino, Redwood City, CA 94061
Phone, to place orders: (800) 247-5987
Wine Club extension: 2766
Fax (650) 364-4687
theclubs@klwines.com

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Dear Wine Club Members,

This month marks the first shipment of our Champagne Club. We have been very gratified by the response to the Champagne Club and we are excited about the first selections, the 1996 Laurent-Perrier Vintage Brut and the Bonville Brut Prestige Cuvée. These wines represent some of the finest offerings coming out of Champagne.

The Signature Red offerings this month are studies in two different styles and traditions of wine making. The 2003 Whispering Dove is a new-wave California Cab, produced by one of the most respected wineries in the Stags Leap District yet marketed under a separate label by a group of innovative wine-industry veterans. The wine is rich and opulent with lots of up-front fruit and sweet oak. It is a Cali cult cab made available to the masses. The second wine is a southern Rhône classic, a Gigondas produced by the traditional family domain, Moulin de Gardette. The wine is a profound Grenache-based blend made in the traditional style. This is serious wine, and while it is drinking deliciously now, it will reward cellaring.

The Premium Club has two Rhône wines this month, the 2004 Château Montfaucon Baron Louis and the 2005 Image du Sud Châteauneuf-du-Pape. We have offered the Baron Louis from Montfaucon in our store for several years and I have always been extremely impressed with its quality. The 2004 is a fabulous wine from a classic vintage—this is one to buy by the case if you need to restock the cellar. The 2005 Image du Sud Châteauneuf-du-Pape is produced by Cecile Chassagne, a long-time friend of K&L. 2005 was a great vintage across Europe and this wine is no exception. Fans of Châteauneuf-du-Pape will love the deep brooding fruit and meaty, smoky tones in this wine. A re-order price of \$13.99 means this wine is an incredible value for a Châteauneuf-du-Pape.

The Best Buy club features two wines from the Domaine L'Attilon, an organic producer from the Southern Rhône. The first wine is a crisp and fruity Chardonnay; the second is a bottling of Caladoc, a newly developed hybrid. Best Buy Club customers, please be aware that we will be raising the price of the Best Buy Club from \$17.95 per month to \$19.95 per month effective June 1, 2007. It has become increasingly difficult to source wines of the quality that K&L wants to deliver and this move will enable us to increase the quality of the offerings and guarantee a better customer experience.

Cheers,

Thornton Jacobs
K&L Wine Club Director

Champagne Club

Members of our new club: Thank you so much for joining. We offer you our first toast of many, to the pleasure of life! We had a long time to think about this inaugural shipment, and we're quite pleased with it. In fact, we feel privileged to introduce these two Champagnes. We hope you enjoy them as much as we do. —Gary Westby, Champagne Buyer, & Thornton Jacobs, Wine Club Director

Bonville Brut Prestige

The Bonville family were grape growers in the Côte de Blancs until after World War II, when they began making Champagne themselves from the fruit grown in the Grand Cru villages of Avize and Oger. The domaine, a true family enterprise, is now in the third generation. It's run by Olivier Bonville, who grew up in the business working side-by-side with his parents, Ingrid and Gilles. Today the estate covers 20 hectares (45 acres) in the Grand Cru villages of Cramant, Avize and Oger. These exclusive Grand Cru vineyards guarantee the highest quality fruit.

The vines are cultivated with respect for the environment and the vinification is done with the greatest possible care, with long aging before bottling. We have been importing Champagne Franck Bonville directly for many years now and have thus earned an allocation of this small-production cuvée to share with you. The current batch is a blend of the fantastic 2002, 2000 & 1998 vintages, all sourced from old, mid-slope vines in the Grand Cru villages of Oger and Cramant. The vine age averages over 50, with no vines under 40 years in the blend. This is stunningly rich Blanc de Blancs, with lots of rich fresh cream, yet it still has the minerality and zing that one would expect from an all-Chardonnay

Champagne. Quantities are extremely limited, so please do not hesitate if this Champagne is to your liking. The normal price in the store is \$44.99; your price as a club member is \$28.99.



Franck and Alfred Bonville during the 1940 harvest.

1996 Laurent-Perrier Vintage Champagne

This selection was quite a coup for us. Due to our special relationship with Laurent-Perrier, we were able to procure some of the long-since-sold-out 1996 vintage. As you may know, this vintage has been growing in reputation as it dwindles in availability, with the conventional wisdom now ranking it as among the best of the 20th century. The 1996 is composed of 55% Pinot Noir and 45% Chardonnay with a very light dosage to allow the wine to reveal its true nature. The fruit comes mainly from Mesnil, Cramant, Ambonnay, Bouzy, Tours-sur-Marne and Verzenay. Historically, most of these crus have formed the basis of Laurent-Perrier's champagnes.

Laurent-Perrier was founded in the tumultuous year of 1812 and has been producing high-quality Champagne for nearly 200 years. Since 1939, Laurent-Perrier has been led by the de Nonancourt family, who have transformed the firm into one of the most innovative and quality-conscious of the larger Champagne houses. Laurent-Perrier is currently the largest Champagne house still owned by a single family. It is more selective than many large houses, producing a vintage only in the very best years. Laurent-Perrier's vintage wines have excellent ageing capacity. The 1996 has a golden-yellow hue with greenish tinges typical of the Chardonnay grape, and fine and persistent bubbles. This is a lemony, concentrated, focused, long wine that will reward long keeping, and is now blossoming at eleven years old. It is a perfect match for sea-food and fish in white sauce. Its fine, lingering flavors also give it the capacity to accompany poultry and white meat. The normal price in the store is \$59.99; your price as a club member is \$38.99.

Signature Red Wine Club

2003 Whispering Dove, Stags Leap Cabernet Sauvignon

Whispering Dove burst on the scene with the 2001 vintage and took the wine world by storm. The wine is the creation of some California wine-industry veterans who saw an opportunity to make the so-called “cult wines” costing hundreds of dollars available to a wider audience. The partnership behind Whispering Dove was formed one night while drinking an insanely priced Napa Valley Cab. The fruity taste of the wine soon turned sour as they calculated how many hours they had to work to afford that wine! This led them to investigate exactly what it costs to produce an outstanding bottle of wine. What they learned astounded them. They learned that after a certain point, all ultra-fine wines cost almost exactly the same to produce, and that winemakers based their bottle price upon intangible items such as personality, marketing or worse yet, pure ego. The Whispering Dove project was founded with the goal of giving the average wine drinker the same advantages of an ultra premium California wine without the disadvantage of having to subsidize a wine producer’s extravagant lifestyle.

This year’s version of the Dove hails from the legendary Stags Leap District of the Napa Valley. The Stags Leap District is well known for producing some of the finest Cabernet Sauvignon in California.

Many theories abound as to the origin of the name Stags Leap but the most repeated is the legend of a stag that successfully eluded hungry hunters by leaping to freedom across the district’s landmark peaks. The district is located in the eastern portion of the Napa Valley, 5 to 7 miles north of the town of Napa and east of the Napa River along the Silverado Trail. Barely a mile wide and two miles long, the district comprises roughly 2700 acres, of which half are planted to vineyards.



The Stags Leap Palisades rise to the east of the Napa Valley.

The Stags Leap District was the first viticultural area in the United States to be approved based on the distinctiveness of its soils.

The district has a great diversity of soil, but two main types predominate. Soils on the eastern elevation are the result of volcanic eruptions that took place millions of years ago, as well as the slow erosion of the arid Vaca Mountains. In the lowland area, where a much broader Napa River once ran, old river sediments have created a remarkable blend of loams with a clay-like substructure. These gravelly soils, and those of the hillsides, are coarser and retain less water than most resulting in low-vigor vines that yield fruit of great intensity and flavor. The bare rocks heat up the district quickly during the day and the heat drops off at night just as rapidly, as cool breezes are sucked in off the Pacific. This allows the grapes to achieve an excellent balance of acid and sugar and also minimizes the threat of frost. The end result is a longer growing season of warm days and cool nights—perfect for late-maturing varieties such as Cabernet, the signature varietal of the Stags Leap District. In fact, 90% of the district is planted to Bordeaux varieties, with 80% planted to Cabernet Sauvignon and Merlot. The 2003 Whispering Dove is a classic Stags Leap Cab with great cassis fruit and suave tannins. Enjoy this wine with all manner of grilled red meat.

Signature Red Wine Club continues on page 4.

2004 Moulin de Gardette, Cuvée Ventabren, Gigondas

The Meunier family has for five generations devoted itself to caring for the vines on the upper *garrigue* slopes of Les Dentelles de Montmirail in the heart of Provence. The Gigondas vineyards themselves have been producing wine since Roman times. According to some sources, the name of the village in Roman times was “Jocunditas,” Latin for “Happy Town”—thanks, perhaps, to the influence of those early winemakers! The Moulin de la Gardette winery was founded in 1958. In time, the vines of La Gardette proved to make fine Gigondas wine and, as the enterprise prospered, the Meunier family added other plots of land close around La Gardette. Currently, the vineyards are filled with mature vines, averaging around 65 years in age, in 25 different parcels of Gigondas *garrigue*. The plots offer differing aspects and a variety of soil types but all are high (100m to 330m) and dry, forcing the vine roots to search deeply for moisture and bring up the rich mixture of mineral nutrients that add such complexity and character to the Gigondas terroir. Here, on the mountain edges of the southern Rhône valley, the Mistral sweeps the air clean almost every day of the year and brings relief from the fierce summer sun. Yields are low in such conditions, but the hard work in the stony vineyards is rewarded by deliciously concentrated flavors in the wine.



The Dentelles de Montmirail are just outside Gigondas.

Jean Baptiste Muenier studied oenology and viticulture at Carcassonne and worked at Diamond Creek vineyard in the Napa Valley, where he was exposed to the best of New-World winemaking technology. On returning to France, he worked for vineyards in Châteauneuf-du-Pape before taking over at Moulin de la Gardette in 1988. Now, in his early forties, Jean Baptiste is respected as one of the most talented Gigondas winemakers of his generation. His approach is visionary yet respectful of the environment, gentle and understanding of tradition but brave and capable enough to experiment and innovate.

In the vineyard, Jean Baptiste keeps a close eye on the vines and works with nature, nursing and encouraging quality fruit without using herbicides or artificial fertilizers. Each vine is allowed to bear only a few bunches of grapes so that the plant can bring the fruit to maximum ripeness and concentrate the flavors. Any excess bunches are cut off and, in September, the vine leaves are thinned by hand where necessary to allow the grapes to ripen properly. The grapes are harvested by hand and, after destemming, the fruit is gently fed into temperature-controlled cement fermentation tanks. Mechanical pumping is avoided in order to preserve the delicate flavors and aromas of the developing wine. When all the sugars are fermented out, the tanks are capped for a few days of further maceration and then the juice is pressed off. Malolactic fermentation is allowed to happen naturally without inoculation, either in the autumn or later when the winery warms up in the Spring. The wine is matured in old Burgundian oak barriques, and the finished wine is made by the careful blending of the classic Rhône grape varieties Grenache, Syrah, Mourvèdre and Cinsault.

The Cuvée Ventabren is composed of 70% Grenache from very old vines, 20% Syrah and 10% Cinsault, with the latter 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. Open the Ventabren in advance and decant to allow it to breathe—you will not be disappointed! The wine has a beautiful garnet color with a gorgeous nose of cherry, licorice, wet stones and a hint of bacon. On the palate, it is a medium bodied, opulent wine that possesses great depth, length and persistence. Although the wine has great ageing potential, the sweet fruit and spice give it a lot of immediate appeal.

Signature Red Wine Club wines can be reordered for only \$23.95 per bottle.

Premium Wine Club

2004 Montfaucon Cuvee Baron Louis Côtes du Rhône

The Château de Montfaucon lies on the West bank of the Rhône River in the heart of the Rhône Valley, opposite Châteauneuf-du-Pape. The original castle was built in the 11th century and was one of the line of fortresses marking the boundary between the Kingdom of France and the Holy Roman Empire. It also was given the right to exercise control over the river traffic. In 1775, Gabriel de Pertuis bought the castle and became the Baron de Montfaucon, a title that was given to the estate in 1420 by the King of France. His great grandson, the Baron Louis de Montfaucon, began the extensive restoration and extension work of the castle that were to be completed in 1891.

In 1995 Rodolphe de Pins started running the family estate. Rodolphe has a degree in agricultural engineering including a year spent at UC Davis, and has worked in Australia and Châteauneuf-du-Pape. Since taking over the estate, he has raised the quality to new heights by producing elegant and complex Rhône wines. The 100-hectare estate includes 45 hectares of mainly old vines with eleven Southern-Rhône grape varieties: Grenache, Syrah, Mourvèdre, Cinsault, Carignane, Counoise, Viognier, Clairette, Marsanne, Bourboulenc and Picpoul. The soil is calcareous pebbles on silty-sandy soil with clay. The yields are generally low between 30 and 42 hl/ha. The viticultural practices are in accord with nature and the wine making respects the fruit. The grapes are hand-picked and the wines are blends of several grapes in order to create complex and elegant wines with a balance of flavors.

This month's wine, the Cuvée Baron Louis, is named after the Baron Louis de Montfaucon who restored the medieval château in the 19th century. He was also an amateur wine maker who was very proud of the local wines. The blend is 40% Grenache, 15% Cinsault, 15% Syrah, 10% Carignan, 10% Mourvèdre and 10% Counoise, with the grapes selected from the best plots. The fruit is de-stemmed and undergoes a six-to-eight-day fermentation followed by extended maceration for a total of 12 to 14 days on the skins. Half of the blend is aged in old oak barrels for 12 months and the wine is bottled after 18 months. This wine can be consumed from the first year or cellared for up to eight to ten years. This wine is a tantalizing blend of the sweet and savory. Smoke and ash frame dark plums, morello cherries and licorice. Warm, generous, and deliciously full-bodied, this spectacular Côtes du Rhône drinks like a mini Châteauneuf-du-Pape. Though it could age for several years, it tastes fabulous now. The Baron Louis would be spectacular with a Moroccan tagine or couscous.



Rodolphe de Pins, owner and winemaker at Chateau Montfaucon.

2005 Image du Sud Châteauneuf-du-Pape

The 2005 Image du Sud Châteauneuf-du-Pape was produced by a long-time friend of K&L's, Cecile Chassagne, at her estate Le Camassot. The estate is located near the medieval village of Sablet at the foot of the imposing Dentelles de Montmirail. Her vineyards are scattered across the Châteauneuf-du-Pape appellation and certain surrounding villages with the same soil types (Bédarrides, Courthézon, Orange et Sorgues). The soils are very rocky with the typical *gallets*, which are quartz mixed with red clay and sand. The Châteauneuf-du-Pape appellation is the driest area in the region. The summers are dominated by the legendary mistral and the searing sun. The heat is magnified by the rocks covering the vineyards; they absorb the sun during the day and release heat at night.

Châteauneuf-du-Pape is one of the most legendary wine regions in the world. While the vineyards date to antiquity, the current name dates from the fourteenth century. As a result of disputes between the

papacy and the French king over primacy in secular affairs, the French king installed a Pope loyal to him, and in 1309 that Pope moved to Avignon. The next seven Popes lived in Avignon, until 1377. During this period, the presence of the Papal household led to the development of the vineyards. The name translates as the “Pope’s new castle or home.”

The 2005 Image du Sud was manually harvested at peak ripeness. Traditionally, 13 varietals are allowed; however, the grapes used in this cuvée were Grenache, Cinsault, Mourvèdre, Syrah, Muscardin, Counoise, Clairette and Bourboulenc. The wine was vinified in 50-hectoliter tanks with daily punch-downs during the alcoholic fermentation. The fermentation lasted 28 to 35 days at a controlled temperature of 28° C. The wines were then matured in cement vats and bottled without any fining and filtering.

This is a robust and masculine Châteauneuf-du-Pape. Earth, game and truffle dominate the nose. Dark fruits come through on the palate, giving a touch of sweetness to the edge of leather and tar. The wine is still swathed in a layer of baby fat, but with a little aeration, it would be a perfect accompaniment to roast meats and, lamb in particular.



Bush vines of Chateauneuf-du-Pape.

Premium Wine Club wines can be reordered for only \$13.99 per bottle.

Best Buy Wine Club

Best Buy Club customers, please be aware that we will be raising the price of the Best Buy Club from \$17.95 per month to \$19.95 per month effective June 1, 2007.

2005 Domaine L’Attilon Caladoc and 2006 Chardonnay

This month’s Best Buy selections come from the south of France, near Arles in Provence. The Domaine L’Attilon is located at Mas Thibert in the Rhône Delta. The Rhône Delta is the location of the famed Camargue, known for its beautiful wild horses. The Domaine specializes in unique varietals, grown organically. The viticultural practices have been organic since 1986; the wines are certified as organic by Ecocert. Domaine L’Attilon is owned by Mr. Renaud de Roux, who bought it 1968, just after graduating from agricultural school. It is an 18th century estate on a site where wine has been produced for more than 400 years. Originally, Mr. de Roux focused on fruits and vegetables and had only 15 hectares of vineyards. In the early 1980s, he began investing in the vineyards and replanting. In 1983 he decided to convert the estate to organic cultivation.

Now the vineyards extend over 98 hectares (250 acres) nestled within a wider estate of forests and grain crops, with the Rhône River as a natural border. The soil is sandy with chalk elements. The traditional southern French varietals, Grenache, Cinsault, and



The Camargue in the Rhône delta is famous for its wild horses.

Alicante, grow on 12 hectares. The larger part of the estate is devoted to varieties not traditional to the area; they include Chardonnay, Sauvignon Blanc, Merlot and Cabernet Sauvignon, as well as Marselan and Caladoc. The Domaine L'Attilon was one of the first to plant the Marselan and Caladoc hybrids, which are perfectly adapted to Provence. The Domaine produces a range of award-winning wines, including reds, whites and rosés.

The **2005 Domaine L'Attilon Caladoc** is one of the first bottlings of its kind. Caladoc is a new varietal recently developed by INRA (the French national agricultural research institute). It is a cross between Grenache and Malbec (or Cot as it is known in the Rhône) and is a late-ripening grape varietal, grown primarily in southern France. The grape is generally disease resistant. Caladoc produces large bunches with medium-sized grapes. Caladoc wines are deeply colored with good structure and aging potential. Approximately 3000 acres are planted and the amount is increasing. Domaine l'Attilon has a 8-hectare Caladoc plot. This wine was fermented in temperature-controlled stainless steel with a ten-day maceration to preserve the fruit. Bright fuchsia in color, the wine is equally bold on the palate. Fragrant, heady and firmly structured, it packs quite a punch! With dusty floral scents, violet, garrigue and spice, it clearly hails from the south. The wine is sweet and luscious on the attack, and the firm tannins give body and definition. Sweet plummy fruit, violets and spice dominate all the way through to the finish. Enjoy with roasted meats and hard cheeses.

The **2006 Domaine L'Attilon Chardonnay** is a surprisingly delicious treat. On the nose this wine is redolent of ripe pear, luscious lemon, and white nectarine. Bright and citrusy on the palate, it has plenty of snappy acidity. Although a little steely at first, it fleshes out with a bit of aeration, lending a nice roundness and subtle creaminess to the mouth-feel. The purity of fruit and refreshing acidity make it delightfully balanced and vibrant. It's just the antidote for those of you who are tired of over-oaked Chardonnays; it is bound to brighten your palate and mood. Infinitely versatile, this wine makes a great apéritif, and can be paired with anything from canapés and salad to shellfish and light white fish.

Best Buy Wine Club wines can be reordered for only \$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 a “backlist” of each club. Please note the prices for each wine. The phone number to place orders is 800-247-5987. The order desk is open Monday through Friday from 9:00 a.m. to 5:00 p.m. If you have any wine-club-related issues you can call the wine clubs to resolve them at extension 2766. 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.

**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.**

For a complete, up-to-date inventory listing visit us online at: www.klwines.com

Signature Red Club: Previous Offerings

_____ Bottle(s) of 2002 Amici Cabernet Sauvignon, Napa Valley @ \$23.95 per bottle

This is composed of 95% Cabernet Sauvignon, 3% Merlot 2% Petite Verdot. The addition of a small amount of Merlot and Petite Verdot adds richness to the mouth feel and increases the aromatics of the wine. The color is opaque and the wine has very soft tannins, which allow the currant-blackberry flavors to take center stage on the palate. Enjoy this wine tonight with all manner of hearty fare, and toast to your *buoni amici!*

_____ Bottle(s) of 2001 Whitethorn Pinot Noir @ \$23.95 per bottle

This Pinot Noir exemplifies the Whitethorn winemaking style. The wine shows flavors of red and dark berry, mincemeat, spice and milk chocolate with notes of evergreen forest and a hint of roses. The French oak adds background notes of vanilla, smoke and cedar. The wine is medium bodied with a silky texture and a long elegant finish. It is delicious alone but even better with food. The structure of the wine with its balanced acidity and spicy tannin makes it a great compliment to a wide spectrum of foods from spinach salad to roast lamb.

_____ Bottle(s) of 2001 White Rock Claret @ \$23.95 per bottle

Parker gave this wine 90 points and noted, “White Rock’s offerings always possess a distinctive Bordeaux-like personality, which is not surprising in view of the fact that they are blends of Cabernet Sauvignon, Cabernet Franc, Merlot, and Petit Verdot. Fashioned from an organically run vineyard (no pesticides or herbicides), it boasts a deep saturated ruby/purple color as well as a nose of graphite, black currants, damp earth, and flowers. Medium to full-bodied and elegant, with well-integrated tannin and subtle background oak, it possesses wonderful sweetness, elegance, and restraint, which are not easy to achieve in California.”

_____ Bottle(s) of 2004 Proprietà Sperino Uvaggio, Coste della Sesia Rosso DOC @ \$23.95 per bottle

The 2004 Uvaggio is composed of 75% Nebbiolo with the remainder being Vespolina and Croatina. The wine is deeply colored with a lovely spicy scent. It is medium bodied and slightly firm now with characteristic Nebbiolo flavors such as rose petals and tar as well as substantial tannins and the typical Nebbiolo mysteriousness. This wine will go well with all manner of roast and grilled meat, and with hard cheeses. This wine will continue to improve for many years.

_____ Bottle(s) of 2003 Pujanza, Rioja DOC @ \$23.95 per bottle

80% Tempranillo and 20% Graciano. Parker gave this wine 90 points and noted, “The 2003 Pujanza, aged 13 months in new French oak and bottled unfiltered, is an opulent, impressive Rioja exhibiting potent, fat, black cherry and tobacco-tinged fruit flavors nicely bolstered by toasty oak. It offers plenty of texture, purity, and spice. Drink it over the next 4-5 years.”

_____ Bottle(s) of 2005 Hewitson Cellar Selection Shiraz Mourvèdre @ \$23.95 per bottle

This wine has beautiful dark fruits and red flower notes on the nose. On the palate the wine is rich but balanced with yummy fruit, very polished tannins and lovely vanilla-oak notes. This is sure to be a big hit with those who love full-bodied Australian reds.

_____ Bottle(s) of 2002 Stella Maris Red, Washington —**now only 19.99 a bottle!**

This is a lovely blend of 51% Cabernet Sauvignon, 44% Merlot, and 5% Malbec. This wine in the style of right-bank Bordeaux is very well balanced, with notes of ripe plum, cherry and cassis, along with hints of vanilla, cloves and chocolate. The addition of Malbec gives this wine a lush mouthfeel and contributes to the generous finish. Drink now with an hour's aeration, or hold for eight to ten years.

Premium Wine Club: Previous Offerings

_____ Bottle(s) of 2001 Rutherford Grove Merlot @ \$13.99 per bottle

This wine is a classic Merlot, rich with a complex array of berry-fruit. Dark cherry and blueberry aroma. Entering silky and round, the mid-palate balances the characteristic Rutherford Dust with a dark fruitiness that coats the palate. The lengthy finish is luscious and supple, replete with subtle oak tannins.

_____ Bottle(s) of 2001 Peregrino Reserve Grenache @ \$13.99 per bottle

The wine has a deep and brilliant reddish-purple color and an intense aroma that combines ripe fruit, a slight hint of mineral and the toasted, smoked notes from the wood. On the palate, the wine initially has a slightly sweet taste in the mouth with a concentrated flavor and potent structure. It is ample and fleshy. The finish is long and persistent. The tannin is present but ripe and fruity. This will be rounded off as the wine ages in the bottle. Enjoy this wine with all manner of roast meat and hard cheeses.

_____ Bottle(s) of 2000 Talbott Chardonnay @ \$13.99 per bottle

When the good people at Talbott offered us this wine, we jumped at the opportunity. On the nose the wine is vinuous and rich with complex notes from extended lees contact. On the palate, it has richness and depth with leesy butterscotch notes, some spice from the oak and a pronounced honeyed citrus note. A lively acidity keeps the richness in balance. We hope you enjoy this rare treat!

_____ Bottle(s) of 2005 Chablis, Roger Roblot Vieilles Vignes @ \$13.99 per bottle

2005 was a great year in Chablis, as in nearly all of France, and this wine reflects the natural bounty of the vintage. The wine is pale yellow with some light green glints. It has a fine nose with rich floral (white flowers) and fruity (fresh fruits) aromas. The wine is clean and pure with a slightly honeyed richness balanced against nice citrus notes and lovely Chardonnay fruit. This is great to drink now as an apéritif or with seafood or any kind of white meat.

_____ Bottle(s) of 2004 Casisano Colombaio Rosso di Montalcino @ \$13.99 per bottle

The 2004 Casisano Colombaio Rosso di Montalcino is a marvelously balanced wine from a superb vintage. It shows Sangiovese's natural elegance and length with its classic violet, cherry and spice in its nose. On the palate the wine is long and elegant with a decidedly long finish. In Italy you could drink this wine with a plate of pasta with a meat sauce, a rosemary-flavored roast chicken, or a classic Florentine Bistecca. This will age gracefully for another 5 years.

_____ Bottle(s) of 2003 Château Le Doyenne, Premières Côtes de Bordeaux @ \$13.99 per bottle

This wine's blend usually consists of approximately 70% Merlot, 20% Cabernet Franc and 10% Cabernet Sauvignon. Soft tannins and a touch of earth frame bright cherry and berry fruit flavors. Enjoy this wine with roast pork loin or simply grilled steak. Drink now and over the next three to five years.

_____ Bottle(s) of 2004 Grant Burge Barossa Miamba Shiraz @ \$13.99 per bottle

This Shiraz is deep crimson and red, with rich, dark berries, cherry liquor and smoky oak on the nose. The dense fruit flavors carry through to the palate, combining with vanilla oak. Soft, balanced tannins and good acidity provide great length, with a lingering flavor of subtle licorice. Drink now with some aeration, or hold for up to ten years. Great choice with game meats.

_____ Bottle(s) of 2005 Grant Burge Eden Valley Pinot Gris Reserve @ **\$11.99 per bottle—Special price!**

The grapes for this 100% Pinot Gris were hand-harvested and then fermented on the lees in stainless steel tanks. A small percentage was aged in three-year-old barrels and then added to the final blend to add a bit of complexity. Although this wine sees barely any oak, it is surprisingly rich and creamy with flavors of pear and citrus that are framed by good acidity. This is lovely to drink by itself, but pairs beautifully with pasta with a cream sauce, mushroom risotto, or grilled pork tenderloin. 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 2003 Peregrino Graciano Crianza @ \$8.49 per bottle

This wine displays gorgeous aromatics of jammy red fruits, leading to a palate of bright cherry fruit, with refreshing acidity, especially given the heat of the 2003 vintage. Enjoy this wine with all manner of roast meat and hard cheeses. Parker gave this wine 89 points, writing, "A knock-out effort, the 2003 Graciano exhibits a dense ruby/purple color along with sweet, floral, black cherry and currant aromas as well as flavors. Enjoy it over the next 1 to 2 years."

_____ Bottle(s) of 2005 Richmond Grove Cabernet-Merlot @ \$8.49 per bottle

The Weathervane is a delicious blend of Cab and Merlot, aged in a combination of French and American oak for 12 months. It is a gorgeously perfumed wine, with notes of blackberry, eucalyptus and even sassafras. The palate boasts flavors of blackberry, eucalyptus and black pepper, with an incredibly lively mouth feel. This is a great-value Aussie blend that will be great as an apéritif or with a wide range of fare.

_____ Bottle(s) of 2004 Denois Merlot @ \$8.49 per bottle

The 2004 Denois Merlot is a wonderful expression of a fresh Merlot style with plenty of fruit but just enough acidity to give it balance. The nose is dominated by plummy Merlot fragrance. On the palate the wine is medium bodied with lots of dark fruit, just a bit of earth and soft yet present tannins. This wine is an easy drinker, intended for consumption at an early age—so open it up and enjoy. It will go well with beef, pork or even roast chicken, and with hard cheeses.

_____ Bottle(s) of 2005 Richmond Grove French Cask Chardonnay @ \$8.49 per bottle

In the glass the wine is medium straw-yellow with green hues. On the nose, there are notes of white peach and citrus fruit with a very subtle hint of nutty oak and buttery complexity. On the palate, the wine reveals peachy fruit flavors with fresh citrus notes. The French oak flavors contribute subtle vanilla, spice and cedar notes which harmonize with the fruit. The texture is soft and creamy yet balanced by a fresh acid finish. Enjoy this wine as an apéritif or with a wide range of fare including seafood and poultry.

_____ Bottle(s) of 2004 Ercavio Roble @ \$8.49 per bottle

The Ercavio Roble is 100% Cencibel (the local name for Tempranillo), with an elevage of five months in French and American oak (hence the name Roble). Our Spanish wine buyer, Anne Pickett, is a big fan of this winery. Anne writes, "Full and fleshy, this red from La Mancha has plenty of ripe black cherry fruit and a long finish. Some of you may remember the 2003 Ercavio (Parker gave it 91 points) which sold out so fast that if you blinked, you missed out! Well, the 2004 is even better—more length, depth and concentration. Enjoy the Ercavio Roble with your favorite grilled steak! This wine should keep for up to three years. "

_____ Bottle(s) of 2004 Domaine Comte Louis de Clermont-Tonnerre, Côtes du Rhône la Berardiere @ \$8.49

Robert Parker noted, "The 2004 La Berardiere Tres Vieilles Vignes shows a slightly denser, sweeter, more floral nose than the Valreas with kirsch liqueur, excellent density, medium body, good acidity, and a fresh, lively, heady finish. Drink it over the next 2 to 3 years. 88 points." (02/06)

_____ Bottle(s) of 2005 Craneford Private Selection Chardonnay @ \$8.49 per bottle

This 100% Chardonnay comes from the Adelaide Hills. The wine sees no wood treatment and no malolactic fermentation. The creaminess of the wine comes from stirring of the lees for one week. This gives it added complexity as well as a natural creaminess. The pure winemaking technique results in brilliant expression of the Chardonnay grape. The wine has notes of melon, citrus and tropical fruits. Excellent acidity is beautifully balanced with the fruit flavors. Try it with trout amandine or roast chicken. Drink now and over the next two to three years.

_____ Bottle(s) of 2004 Purisima Canyon Roussane/Viognier @ \$8.49 per bottle

This wine is a blend of 58.4% Roussane and 41.6% Viognier. The Roussane came from ten-year-old vines from a

vineyard in Lodi. The wine was 100% tank fermented and was left sur lie for 6 months, adding richness and flavor. The Viognier came from 20-year-old vines from a dry-farmed vineyard in Clarksburg and also was tank fermented. Neither grape was aged in oak barrels. Crisp, refreshing with flavors of apples and tropical fruits, this is a very easy wine to sip by itself or enjoy with a wide variety of food.

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. 2766 or theclubs@klwines.com.

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A Special Offer on Rhône Reds

The demand for the Soumade Confiance was so great that we soon sold out, so we are offering these great Soumade wines to club members at a special discount.

2003 Côtes du Rhône Villages Rasteau Domaine La Soumade “Prestige” @ \$16.99

— **The lowest price in the US!**

89 points Robert Parker. “The 2003 Côtes du Rhône-Villages Rasteau Cuvée Prestige exhibits earthy, peppery, chocolatey, cassis notes, plenty of spice, moderately hard tannin, and medium to full body. Consume it over the next 6 to 7 years.” (02/06).

2004 Côtes du Rhône Domaine La Soumade “Les Violettes” @ \$24.99

90 points Robert Parker. “One of the best buys of this portfolio is the Côtes du Rhône Les Violettes, a blend of 80% Syrah and 20% white grapes. The 2004 Côtes du Rhône Les Violettes could be called the Southern Rhône’s La Mouline of Rasteau. A sexy perfume of acacia flowers, sweet creme de cassis, and blackberries soars from the glass of this round, medium to full-bodied, opulent, extroverted, explosively fruity, rich effort. This wine should be enjoyed over the next 3 to 4 years.” (02/06)

Additional Club Specials

Back by popular demand!

2002 Lancaster Estate Red, Alexander Valley only \$29.95 (Regular K&L Price \$41.99)

The 2002 Lancaster is the expression of a near perfect growing season in the Alexander Valley. Ideal weather conditions during bud break and bloom, very little rain after sunset, and cool summer mornings yielded clusters of small, concentrated berries which provided the building blocks of this great vintage. This wine is a blend of 88% Cabernet Sauvignon, 5% Cabernet Franc, 4% Malbec, 2% Merlot and 1% Petit Verdot. The fruit was sorted by hand, pressed, fermented, and aged in the estate’s caves for 22 months in tight-grained French oak barrels and an additional 14 months in bottle. Aromas of black cherries, lavender, and vanilla bean lead the way to layers of black fruit, lush textures, and a long polished finish.

2004 Châteauneuf-du-Pape, Domaine de Marcoux Club Price only \$44.99 (Regular K&L Price \$49.99)

90-93 points Robert Parker: “The 2004 Châteauneuf-du-Pape Tradition, or “Cuvée Classique” as they often say in Châteauneuf-du-Pape, tips the scales at 14.7% natural alcohol. It reveals a dense ruby/purple color, a big, sweet nose of creme de cassis, blackberry, and white flowers, beautiful texture, refreshing acidity, and plenty of definition as well as intensity. It should drink well for a good 10 years or more.”

Schott Zwiesel Titanium Stemware

As a member of one of K&L’s Wine of the Month clubs, you have already demonstrated a love of fine wine. Now, we’d like to make sure you have another element in wine appreciation: fine crystal stemware. Proper glassware, correctly shaped and sized, is essential to the full enjoyment of your fine wines. These ultra-durable wine glasses, available for Cabernet, Pinot Noir, Champagne, Chardonnay and Zinfandel/Chianti, are a must for every wine lover.

We can offer you the wonderful Schott Zwiesel Titanium stemware at the best price in the US. These beautiful glasses generally retail for \$12.99, but K&L’s club price is only **\$47.94 per case of 6** (that’s only **\$7.99** per stem), a truly outstanding bargain! We can ship in full cases only, but you can purchase the glasses individually at this price in our stores.