

# Wine News

### The World's Best Wines. The Bay Area's Best Prices!

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### Two Exciting Dinners in the Fall

Mark September 15 and October 25 on your calendars!

On September 15, we will have a Château Montelena dinner at the Ritz Carlton Half Moon Bay, with winemaker Bo Barrett. We will taste fabulous Montelena wines going back quite a few years with a five-course dinner. \$225 per person. Special room rates available.

On October 25 the "Fete de Bordeaux" dinner will be held at the Stanford Court Hotel in San Francisco, featuring wines from the great 2003 vintage and old vintages (17 wines). Anthony Barton will be our special guest. \$190 per person. Special room rates available.

### Outstanding 2002 Bordeaux Values

Underappreciated and well-priced Bordeaux for mid-term cellaring.

2002 Château du Tertre, Margaux \$25.99
89 points from Robert Parker: "Readers should be taking a serious look at this

estate as recent vintages have exhibited significant improvement. Du Tertre is a stylish, full-flavored, somewhat exotic Margaux with good aging potential. Moreover, it remains reasonably priced."

2002 Reserve de Comtesse Lalande, Pauillac .....\$25.99

According to the *Wine Spectator:* "Aromas and flavors of blackberries, cherries and minerals follow through to a medium-bodied palate, with fine tannins and a fresh finish ... Best after 2006."

2002 Château d'Armailhac, Pauillac ......\$28.99

91-93 points Robert Parker: "Undeniably a sleeper of the vintage, Armailhac's 2002 may be the finest wine this estate has ever produced." (10/03)

2002 Château Branaire-Ducru, St-Julien .....\$28.99

90-92 points Robert Parker: "A precise, impressively endowed yet irrefutably elegant St-Julien, Branaire's 2002 boasts a saturated ruby/purple color in addition to a beautiful bouquet of flowers intertwined with crème de cassis, cranberries, and notions of raspberries, mocha, and chocolate."

2002 Château Lascombes, Margaux .....\$34.99

93 points Robert Parker: "A candidate for one of the top wines of the vintage, ... a brilliant effort... It boasts a terrific texture, medium to full body, an expansive, multi-layered mid-palate and a tremendously pure finish revealing nicely integrated wood, acidity, alcohol, and tannin..." (04/05)

2002 Château Montrose, St-Estèphe ......\$47.99

89-91 points from the *Wine Spectator*: "Very pretty blackberry and cassis aromas. Full- to medium-bodied, with fine tannins and a long finish."

2002 Château Pichon-Lalande, Pauillac ......\$59.99

94 points Robert Parker: "One of the best wines of the vintage, this is a classic Pauillac. Dense ruby/purple in color with a glorious nose of melted licorice, lavender, barbecue smoke, black currants, and graphite, the wine is tannic, classically structured with an opaque ruby/purple color, beautiful definition, and a 1996-ish personality."

For up-to-date inventories check www.klwines.com

# The Best of Bordeaux for a (relative) Song

Always wanted to buy the top growths of Bordeaux (you know the ones, Lafite, Latour, Margaux, Haut Brion), but were afraid to spend the money? 2004 is your chance to taste greatness at the price even mere mortals can afford. See page 4.

### Move Over Da Vinci

Italy is experiencing yet another renaissance, and this one is all about wines you've never never even heard of. See Greg St.Clair's article on page 20.

### Dog Days Call for Sauvignon Blanc

Nothing beats the heat better than crisp and refreshing Sauvignon Blanc. Check our Trey's article on page 13.

### California Values

### 2002 Foppiano Sonoma Petite Sirah ......\$14.99

This estate-grown Petite Sirah, Foppiano's hallmark varietal, offers a huge structure with deep rich purple color, complex aromas of spices and black pepper, and concentrated flavors of ripe berries and chocolate from the inviting nose to a rich silky finish. A steal for under \$15!

#### 2002 Anderson's Conn Valley Right Bank Napa Red ......\$29.99

Originally \$35, the 2002 Right Bank, a blend of 60% cabernet franc and 40% merlot, is a wine that would also be at home on the left bank, at a little bistro accompanying entrecote and frites! On the nose there are copious aromas of spice, black tea and red currants with hints of cedar, leather and finely crushed blackberries. A 91-93 from Robert Parker doesn't hurt either.

### 2001 Keenan "25th Anniversary" Napa Cabernet Sauvignon \$29.99

92 points from Robert Parker! The Keenan Napa Cabernet is by far the best red wine we have had from them in quite awhile. In that classic Keenan style, the wine is big and rich, but also shows tremendous balance and finesse. The tannins are ripe and the finish is long and spicy. A great wine for the cellar! Give it 5+ years to really show all it has.

### In This Issue

111 11113 133116
PAGE
ANNE PICKETT: SPAIN/CHILE 14
ARGENTINIA 14
AUSTRALIAN/NEW ZEALAND 8, 14
AUSTRIA 15
BEST BUY WINE CLUB 24 BORDEAUX: 1996-2004 1, 4, 5, 6
BORDEAUX: 2003 FUTURES 3
BORDEAUX: 2004 FUTURES 3
BURGUNDY, RED 19
BURGUNDY, WHITE 18
CABERNET: CALIFORNIA 9, 10, 13
CALIFORNIA: OLD WINES 9
CALIFORNIA RED WINES 9, 10, 12, 13 CALIFORNIA SPARKLING WINES 11
CALIFORNIA WHITE WINES 10, 11, 13
WINE DINNERS 1
CHAMPAGNE 6, 17
CHARDONNAY 11, 13
CHILE 14
CLYDE BEFFA: BORDEAUX 1
DIRECT IMPORT BUYS 7
ERIC STORY: AUSTRIA 15 FRENCH REGIONAL WINES 2
GARY WESTBY: CHAMPAGNE 17
GERMAN 15
GREG ST CLAIR: ITALIAN 20
IMPORTS: OLD AND RARE 6, 9
INFORMATION AND HOURS 5
ITALIAN WINES 20, 21
JEFF VIERRA: GERMAN 15 JEFF VIERRA: LOIRE 18
JIM BARR: GEMS 16
JIM CHANTELOUP: SOUTHERN HEM 14
JOE ZUGELDER: OLD WINES 16
K&L STAFF 22
KEITH WOLLENBERG: BURGUNDY 19
KIRK WALKER 7
LOIRE VALLEY 15, 18 MARTIN REYES: DOMESTIC 13
MERLOT: CALIFORNIA 12, 13
MIKE PARRES: ITALY 21
MICHAEL JORDAN: CALIFORNIA 13
MULAN CHAN: RHONE 2
MULAN CHAN: FRENCH REGIONAL 2
PINOT NOIR: CALIF, OREGON 12, 13 PORT 6
PORT 6 RALPH SANDS: BORDEAUX 4
RIEDEL GLASSWARE 23
RHÔNE/FRENCH REGIONAL 2, 8
SAUTERNES 4, 5
SAUVIGNON BLANC: CALIFORNIA 11
SCOTT BECKERLEY: RHÔNE 8
SCREWPULL LEVER PULL 23
SHAUN GREEN 13 SHERRY/MADEIRA 6
SHIPPING AND TERMS 23
SPANISH WINES 14
SPIEGELAU CRYSTAL GLASSES 23
STEVE BEARDEN: BORDEAUX 4
STORAGE LOCKERS 23
STORE HOURS, LOCATIONS 5
SUSAN PURNELL: SPIRITS 22 TASTING ROOM DATES 9
TREY: CALIFORNIA 13
TRE I. CALIFORNIA
VINOTHEQUE STORAGE 23
VINOTHEQUE STORAGE 23 WINE ACCESSORIES 23
VINOTHEQUE STORAGE 23

### The Rhône and French Regional: Together at Last...

Ah, two of my favorite regions finally together on the same page! First, the Rhone Valley. A gorgeous Châteauneuf-du-Pape or Gigondas can bring tremendous hedonistic pleasure when enjoyed young. Over time, the very best can evolve into something truly grand. These are wines that any serious wine collector should never overlook. Next, French Regional wines.. a.k.a. that little known, "satellite" category encompassing the Languedoc-Roussillon, Southwest France, and let's not forget, Provence! Many of the most unusual, memorable and value-driven wines hail from these lesser known regions! Discovering them has certainly enriched my life. If you wish to learn more about the wines of these diverse areas please send me an email (mulanchan@klwines.com) and I will add you to my new quarterly "Les Vins du Soleil" newsletter! I promise that you will learn something new, enjoy a delicious bottle of wine and be a happier person in general for doing so. Hey, it worked for me!

This month I am very pleased to share with you two of my favorite Châteauneuf-du-Papes from the glorious (and fleshy) 2003 vintage. **Domaine de Saint Prèfert**, and its owner Isabel Ferrando, have been garnering rave revues from the French press. Mr. Parker has some very kind words to say about this estate as well. Formerly a banker, Ferrando purchased the Domaine de Saint Prèfert in 2002 and quickly found herself to be the guardian of very old vines, mostly grenache, some of which are over 100 years old! She quickly installed star oenologist Philippe Cambi, who, under the tutelage of the legendary Henri Bonneau, is producing wines that can rival the very best of the appellation. Ferrando believes in organic viticulture, crop thinning to ensure a healthy low-yeilding harvest, ageing in demi-muids and small oak barrels and bottling without filtration. Ladies and gentlemen, these CNPs are wines of strength AND beauty! No top heavy, muscle bound brutes here! Production for the vintage tops out at 2,500 cases only. K&L is proud to offer an exclusive and miniscule amount of wine from an exciting new estate. And when I say miniscule, I really mean it (only 10 cases of each wine for the entire country!) This is your opportunity to experience a legendary vintage and a legend in the making! Please do not miss out on these wines!

### 2003 Châteauneuf-du-Pape Domaine de Saint Prèfert Reserve Auguste Favier (\$54.99)

92 points *Wine Spectator Insider*. 90-92 points Robert Parker: "...fashioned from tiny yields of 20 hectoliters per hectare from 40-100 year old vines. A blend of 80% grenache, 10% cinsault and 10% syrah aged in both tank and used barrels, it reveals a deep ruby/purple color, a gorgeous raspberry/plum/briary-scented nose, medium to full body, and a broad, heady, potent (14.8% alcohol) personality. This pure, powerful yet elegant Châteauneuf-du-Pape is supple enough to be drunk young, but has the body, depth and persistence to evolve for 10-12 years." (12/04)

#### 2003 Châteauneuf-du-Pape Domaine de Saint Prèfert Collection Charles Giraud (\$64.99)

96 points *Wine Spectator Insider*. 91-93 points Robert Parker: "A blend of 60% grenache and 40% mourvèdre from 60-100 year old vines, half was aged in demi-muids and half in cuve. A sleeper of the vintage, it is a powerful, full throttle effort that tips the scales at 15.8% alcohol. A deep ruby/purple color is followed by aromas of ripe figs, cassis, kirsch liqueur, licorice and plums. This voluptuously textured, full-bodied, powerful Châteauneuf du Pape exhibits low acidity, mouth-coating levels of glycerin, and a long, heady finish. Consume over the next 12-15 years." (12/04)

Folks, if you are interested in waking up your tastebuds, leading the good life and feeling sexy, then please read on. Below please find two delicious and unique sparkling wines that are absolutely perfect for this time of year. They are bright, pink and a sure-fire bet for any summer time activity that includes food and wine. I personally keep half a case of each on stock chez moi at all times. Yes, life is short. So remember to have fun and drink bubbles!

#### NV Jean-Louis Denois Brut Rosé Pinot Noir (\$12.99)

A rosé sparkling wine for under \$15? Yes, it's true! This 100% pinot noir brut rosé comes from Limoux located in southwestern corner of France not far from the medieval city of Carcassonne. Once again, Jean-Louis Denois, the maverick winemaking legend who brought us the Chloe and the Grand Cuvee Rouge has fashioned this delicious bubbly, redolent of fresh strawberries, pomegranite and crunchy cherry. This fruit-driven yet delicate dry bubbly which pairs well with just about anything! The Denois Brut Pinot Noir rosé is a K&L exclusive and has finally arrived again stateside after much anticipation. Our first shipment sold out in just two days!

### NV Bugey Cerdon, Bernard Rondeau (\$14.99)

The tiny French town of Cerdon is very close to the Swiss border in a little-known VDQS called Bugey. The wine is sparkling rosé, but not just any sparkling rosé. Made from gamay and the local poulsard, it is a delicately sweet, low-alcohol, strawberry infused bubbly that finishes with nuances of tart New Zealand kiwi. Whenever I order spicy Thai or Cambodian takeout, I reach for a bottle of this delightfully fruity wine. A bientot!

—Mulan Chan

### **2004 BORDEAUX FUTURES**

See our Vintage Report and list of wines available on our website.
Angélus, St-Emilion (1.5L)
Angélus, St-Emilion-92-94 points Parker and Spectator
Ausone, St-Emilion-91-93 points Robert Parker
Branaire-Ducru, St-Julien (1.5L)-90-93 points Robert Parker\$59.99
Branaire-Ducru, St-Julien
Brane-Cantenac, Margaux (1.5L)-90-91 points Robert Parker\$64.99
Brane-Cantenac, Margaux (1.52) 35 37 points 1050ct value 1.530.99
Calon Segur, St-Estèphe (1.5L)-90-93 points Robert Parker\$78.99
Calon Segur, St-Estèphe\$37.99
Canon-La-Gaffelière, St-Emilion-92-94 points Wine Spectator\$46.99
Cantenac-Brown, Margaux-Spectator: "Silky and fruity"\$24.99
Carruades de Lafite, Pauillac-Tanzer: "Very subtle and aromatic"\$34.99
Cheval Blanc, St-Emilion-93-95 points Robert ParkerInquire
Clerc-Milon, Pauillac-89-91 points Wine Spectator\$29.99
Clos du Marquis, St-Julien-89-91 points Wine Spectator\$24.99
Clos l'Eglise, Pomerol-92-95 points Robert Parker\$74.99
Cos d'Estournel, St-Estèphe-92-94 points Robert Parker and WS\$69.99
Cos d'Estournel, St-Estèphe (1.5L)\$144.99
d'Aiguilhe, Côtes d'Castillon-88-90 points Stephen Tanzer\$18.99
d'Angludet, Margaux\$22.99
d'Armailhac, Pauillac-88-90 points Stephen Tanzer
Domaine de Chevalier Blanc, Pessac-Léognan-92-94 pts Tanzer \$55.99
du Tertre, Margaux (1.5L \$51.99)-90-92 points Robert Parker\$24.99
Ducru-Beaucaillou, St-Julien (1.5L \$129.00)-92-94 pts Parker\$59.99
Giscours, Margaux-90-92 points Robert Parker
Gruand-Larose, St-Julien-89-91 points Wine Spectator
Haut-Brion, Pessac-Léognan-93-95 points Robert Parker\$139.99
La Conseillante, Pomerol-88-90 points Stephen Tanzer
La Fleur de Bouard, Lalande de Pomerol-88-90 points Tanzer\$25.99
La Mission Haut-Brion, Pessac-Léognan-91-93 points Parker\$98.99
Lafite-Rothschild, Pauillac-92-95 points Parker and Tanzer\$144.99
Lagrange, St-Julien-89-91 points Wine Spectator\$27.99
Langoa Barton, St-Julien (1.5L \$66.99)-89-91 points Spectator\$32.99
Larcis Ducasse, St-Emilion-90-93 points Robert Parker\$27.99
Lascombes, Margaux-From legitimate U.S. sourceInquire
Léoville-Barton, St-Julien-92-94 points Robert ParkerInquire
Léoville-Las-Cases, St-Julien-95-100 points Wine SpectatorInquire
Léoville-Poyferré, St-Julien-90-93 points Robert Parker\$35.99
Les Forts de Latour, Pauillac-89-93 points Stephen TanzerInquire
Lynch-Bages, Pauillac-89-91 points Wine Spectator and Tanzer\$39.99
Malescot St Exupery, Margaux (1.5L \$58.99)-91-93 points Parker \$28.99
Margaux, Margaux-92-95 points Robert Parker
Meyney, St-Estèphe \$22.99
Montrose, St-Estèphe-92-95 points Stephen Tanzer
Mouton-Rothschild (1.5L \$299.00)-92-94 points Spectator\$139.99
Nenin, Pomerol-89-91 points Spectator
Palmer, Margaux-91-93 points Stephen Tanzer \$79.99
Pape Clement, Pessac-92-94 points Robert Parker
Pavie, St-Emilion-95-97 points Robert Parker\$109.99
Pavillon Rouge, Margaux-87-90 points Stephen Tanzer\$Inquire
Petrus, Pomerol-92-95 points Robert Parker
Phelan-Ségur, St-Estèphe-Tanzer: "supple and lush"

Pichon-Baron, Pauillac-90-93 points Robert Parker	\$51.99
Pichon-Lalande, Pauillac-91-94 points Robert Parker	\$59.99
Pontet-Canet, Pauillac-92-94 points Robert Parker	Inquire
Quinault L'Enclos, St-Emilion-91-93 points Robert Parker	\$24.99
Smith-Haut-Lafitte Blanc, Pessac-Léognan-91-92 points Tanzer.	\$37.99
Smith-Haut-Lafitte Rouge, Pessac-Léognan-91-93 points Parker	\$36.99
Troplong-Mondot, St-Emilion-92-94 points Robert Parker	\$38.99
Sociando-Mallet, Haut-Médoc-90-92 points Robert Parker	\$36.99

### **2003 BORDEAUX FUTURES**

Exceptional vintage for collectors. Just re-reviewed by Robert Parkermany upgraded. Check out our 16-page Vintage Report. Scores are from The Wine Advocate.

Brane-Cantenac, Margaux (90-93)\$34.	99
90-93 points Robert Parker: "Showing better several months prior to bottling	
than it did last year, sweet black currant, herbaceous aroma with hints of	
earth, blue fruits, and some of the forest floor characteristics" (04/05)	

Clos les Lunelles, Cotes de Castillon (91-93)	\$34.99
d'Issan, Margaux (90-92)	\$29.99

90-92 points Robert Parker: "...Elegant, focused bouquet of floral notes intermixed with blueberry, black currants and some earth and spice, this wine reveals elegance, ripeness, good freshness, and a medium-bodied, attractive finish with low acidity, outstanding depth, and overall balance." (04/05)

d'Aiguilhe, Cotes du Castillon (87-89)	\$19.99
Domaine de Chevalier Rouge, Pessac-Léognan (88-90)	\$29.99
Ducru-Beaucaillou, St-Julien (94-96)	\$104.99
Goulee, Médoc (90-92)	\$26.99
Grand-Puy-Lacoste, Pauillac (91-94)	\$43.99
Haut-Marbuzet, St-Estèphe (90-92)	\$33.99
Haut-Bailly, Pessac-Léognan (90-92)	\$37.99

Parker says, "...nose of roasted herbs and scorched earth, this wine has sweet cherry and black currant fruit notes along with hints of graphite and toasty oak. Pure, rich and more powerful than usual, it remains elegant and precise."

Haut-Brion, Pessac (93-95+)	\$279.99
Lafite-Rothschild, Pauillac (98-100)	\$359.00
Lascombes, Margaux (91-93)	\$38.99
Léoville-Las-Cases, St-Julien (93-95)	\$169.99

95-100 points *Wine Spectator*: "...Very complex. Layers of cashmerelike tannins, turning to leather. Warm and inviting, yet rich and powerful; fantastic purity, yet voluptuous. This is what exciting wine is about."

Margaux, Margaux (96-100)	 \$369.00
Mouton-Rothschild, Pauillac (95-96)	 \$259.99

95-100 points *Wine Spectator*: "Complex aromas of blackberries, citrus and tobacco. Currants. Subtle nose yet complex..."

Palmer, Margaux (88-91)	\$114.99
Pape-Clément Rouge, Pessac (94-96)	
Phélan-Ségur, St-Estèphe (87-89)	\$26.99
Pichon-Lalande, Pauillac (93-95)	\$98.99

95-100 points *Spectator*: "This tastes like crushed grapes and red fruits. It's big and rich, full-bodied, with velvety tannins and a long, long finish. Juicy wine. A cross between the 1995 and 1996. In fact, it could be better than 2000."

Potensac, Médoc (88-90)	\$19.99
Poujeaux, Moulis (88-90 sleeper)	\$22.99
Smith-Haut-Lafitte, Pessac-Léognan (90-	93)\$39.99

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

### The Public Perception of Quality is Priceless!

I have heard many interesting comments from customers on the 2004 vintage. Some make very good sense, and others are puzzling. Regarding the latter, some people have the perception that 2004 is like the 1997 vintage—one of the most difficult of the last ten years. Not true in any way, shape or form. 2004 is more along the lines of 1996, a very fine cabernet vintage. Some tell me that because of drastic currency fluctuation the wines will be cheaper when delivered. I tell them to become currency traders. Anything is possible these days, but for the world's finest wines, this scenario is not likely. There are others like myself who believe \$139.99 for Mouton-Rothschild and Haut-Brion, and under \$150 for Lafite-Rothschild and Margaux are fantastic buying opportunities. I'm very lucky; I like what I do for a living. I believe I'm very good at it, and hence I am absolutely sure of the fine quality the top 2004s offer for lovers of great Bordeaux. Hyped vintages like 2000 and 2003 bring out the investors and speculators of wine. 2004 is for people who love to drink wine, not for people who like to look at it on a spread sheet.

**2004 Ch. Mouton-Rothschild (\$139.99)** Very deep dark wine with serious power and raw young fruit. Tough to evaluate at this point but layers of serious fruit and tannins seemed to be pushed to the edge but not too hard. One to cellar for 15-20 years

**2004 Ch. Haut-Brion** (\$139.99) Very sweet and enduring nose of ripe old vine fruit. The fruit is firm and pure on the palate, almost naturally perfect. Good power and great tasting even now, so good I even swallowed a tiny bit twice to savor. Will be great in the 15 yr. range.

**2004 Ch. Margaux** (**Inquire**) A tightly focused offering in 2004. Fine robe of sweet fruit and new wood entice you right back for another smell and sip. Pure, elegant and long on the finish, everything as usual in superb balance.

**2004 Ch. Lafite-Rothschild (\$144.99)** Wow! This wine shows fresh and alive! The nose screams of ripe grapes with hints of cassis and raspberry all perfectly integrated with new oak. Fresh and delicious in every way, round fruit covers every area of the mouth, elegant finish, loaded with class. No question Lafite is now making wine with more international style and great flare, without losing the hallmark characters of fine definition and balance.

**2004 Ch. Angelus** (\$86.99) As usual Hubert de Bouard makes another classic. His signature of dense, deep purple fruit is very grapey, exotic and powerful all at the same time. Incredible complexity and great tasting even young, but the wine has big shoulders and should be cellared at least 10 years.

**2004 Ch. Calon-Ségur** (\$37.99) Traditional, honest wine made here. The 30% merlot in the blend was excellent in 2004 and is very evident in the wine. Attractive fruit and freshness on the nose are followed by round, fat, grapey fruit, ripe tannins and a very natural feel. Very tasty.

Please feel free to contact me anytime for questions or advice on the wines of Bordeaux at ex 2723 or Ralph@klwines.com...Cheers and Go Giants!  $-Ralph\,Sands$ 

### Vintages (and wines) Worth Reviewing

**2002 Reserve de la Comtesse, Pauillac (\$25.99)** Hard on the heels of the fantastic 2000 and 2001, the 2002 version of Pichon-Lalande's 2nd wine is bright and deep with dark blackberry and cherry fruit, hints of herb and mineral, plenty of plump merlot juiciness in the middle and toasty, well rounded tannins on the finish. Decant this bargain now or cellar for several years.

**1996 Pichon-Lalande, Pauillac (\$129.99)** Pichon Lalande eschewed their usual 35-50% merlot in '96 and used only 15% (and 75% cabernet sauvignon). This monster has a ripe, nearly roasted quality to the sweet blackberry/cassis fruit that almost hides the substantial tannin. Powerful, full-bodied, deep, concentrated and long, this is a classic to be enjoyed now or cellared for decades. 96 points from Robert Parker.

**1997 Angelus, St-Emilion (\$59.99)** Angelus has been producing compelling wine from a blend of near equal parts merlot and cabernet franc, and this soft, mature beauty is no exception. This rich, full-bodied wine is smoky and seductive with layers of dark cherry, olive, ripe plums and spice in a round, open-knit style. Delicious right NOW and less expensive than when first released! WOW!!!

**1995 Angelus, St-Emilion (\$169.99)** 95 points Rober Parker and this review: "...a massive, powerful, rich offering with plenty of ripe, sweet tannin. The wine's aromatics include scents of Provencal olives, jammy black cherries, blackberries, truffles, and toast. A very full-bodied wine, it is layered, thick, and pure. Maturity; 2005-2025." —*Steve Bearden* 

### **BORDEAUX 1996-2004**

1996 Cos d' Estournal, St-Estèphe\$94.99
95 points from the Wine Spectator: " One of
the wines of the vintage, it's a beauty."

1996 Ducru Beaucaillou, St-Julien	\$99.99
1996 Pagodes de Cos, St-Estèphe	\$37.99
1/3 the price of its big brother.	

1996 Hauts de Pontet, Pauillac\$	21.99
Delicious second wine of Pontet Canet	

1996 Ormes de Pez, St-Estèphe	\$27.99
1996 Pichon-Lalande, Pauillac.	\$129.99
1996 Pichon-Lalande (1.5L)	\$279.00

96 points Robert Parker: "The 1996 Pichon-Lalande is just as awesome from bottle as it was from multiple cask tastings."

1996 Pichon-Baron,	<b>Pauillac</b>	\$52.99
92 points Spectator and	1 \$20 less t	than 2003

1997 Angelus, St-Emilion	\$59.99
Direct from château and perfect now!	

1997 Canon Moueix, Bordeaux	\$11.99
1997 Gloria, St-Julien	\$19.99

Two wines to drink tonight.

Pomerol-great drinking and great price.

1997 Lagrange, St-Julien	\$21.99
Absolutely delicious-fruity-to:	uch oak.

1997 La Lagune, Médoc	\$21.99
1997 La Grave a Pomerol, Pomerol	\$24.99

1997 Léoville-Barton, St-Julien\$39.99
Wine Spectator: "A well-crafted red, with silky
tannins and pretty berry, mineral and spice charac-
ter." (05/99)

1997 Meyney, St-Estèphe	\$11.99
1998 Camensac, Médoc	\$16.99
Outstanding value	

1998 Malartic Lagraviere, Pessac ......\$26.99 1999 Bellegrave Vander Voort, Paul \$24.99 Their best to date-quite silky.

# 1999 Branaire-Ducru, St-Julien .......\$29.99 Robert Parker: "This is a beautifully perfumed effort revealing scents of graphite, lead pencil shavings, blueberries, raspberries, and black currants. The wine is rich, layered, medium-bodied, pure, and elegant."

1999 Cantemerle, Médoc	\$23.99
Clyde drank this wine three times in July	y in Paris-
absolutely delicious.	

# **1999 Les Gartieux du Pichon-Lal......\$21.99**A Pichon-Lalande wine. Small production.

1999 Phelan-Ségur, St-Estèphe	.\$26.99
Another excellent wine from this property.	

<b>1999 Pichon-Baron (1.5L)</b>	\$79.99
1999 Poujeaux, Moulis	\$21.99
Dominted by delicious sweet, t	oasty dark fruit.

1999	Prieure	Lichine,	Margaux	\$26.99
1999	Talbot,	St-Iulien		\$29.99

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2000 Beaumont, Médoc	\$17.99
2000 Bellerose Figeac Reserve.	

### **BORDEAUX 1996-2004**

2000 du Tertre, Margaux\$39.99
2000 Ferriere, Margaux\$68.99
2000 Feytit Clinet, Pomerol\$39.99
Great value Pomerol from 2000 vintage-with
plenty of dark fruits, toasty oak with hints of
spice and earth. The palate is round and medium
to full-bodied and quite juicy.
2000 Haut-Bages-Libéral, Pauillac\$42.99
92 points <i>Spectator</i> : "Best HBL ever. Lots of cur-
rant bush and berry aromas and flavors. Full-bod-
ied, with compacted fruit and a silky tannin"
2000 La Lagune, Médoc\$39.99
2000 La Mouleyre, St-Emilion\$19.99
Easy drinker-toasty and forward.
2000 Lamothe Bergeron, Médoc\$16.99
Delicious ready to drink red.
2000 Léoville-Barton, St-Julien\$139.99
2000 Les Chemins de Commanderie.
,
Bordeaux-A Ralph pick\$15.99
2000 Lynch-Moussas, Pauillac\$30.99
91 points <i>Wine Spectator</i> : "Very pretty aromas of
crushed fruit Full-bodied, yet fine and silky, with a long, delicious finish. I can't remember
tasting a better Lynch-Moussas."
2000 Malescot-St Exupéry\$59.99
Fabulous wine for the cellar-tons of fruit. Perfect.
2000 Meyney, St-Estèphe\$26.99
2000 Montlisse, St-Emilion\$28.99
2000 Palmer, Margaux\$179.99
2000 Phelan-Ségur, St-Estèphe\$31.99
89 points <i>Wine Spectator</i> : "Refined and silky.
Spice and cedar"
2000 Poumey, Pessac\$29.99
According to Robert Parker: "delicious plum,
anise, and tobacco nose possesses soft flavors,
and plenty of fruit and glycerin."
<b>2000 Puy Arnaud, Côtes Castillion\$16.99</b> Excellent value from 2000 vintage.
2000 Réserve de Comtesse, Pauillac\$36.99
Outstanding wine. Ready soon.
odistariang write. Heady 500m.
2001 Angélus, St-Emilion\$99.99
2001 Angélus, St-Emilion\$99.99
2001 Angélus, St-Emilion\$99.99 2001 Beausejour-Duffau, St-Emilion\$49.95
2001 Angélus, St-Emilion

2001 du Moulin, Haut-Médoc\$18.99 According to the <i>Spectator</i> : "Good berry and mineral character in this medium-bodied red with silky tannins and a fresh finish" 2001 Haut-Bergey, Pessac\$27.99	2001 Pichon-Lalande, Pauillac\$66.99 2001 Pichon-Lalande (1.5L)\$134.99 95-100 points <i>Wine Spectator:</i> "Has muscle. Fullto medium-bodied, with a very serious level of tannins. Very well-integrated."
2001 Haut-Brion, Pessac\$159.99 94 points Robert Parker: "currants, licorice, smoke, and crushed stones. Medium bodied with excellent purity, firm tannin" (06/04)	2001 Quinault d'Enclos, St-Emilion \$39.99 2001 Reserve de Comtesse, Pauillac\$26.99 "Super delicious! As good as any Reserve I have ever had. Silky and elegant," Clyde Beffa Jr.
2001 La Couspaude (1.5L)	2001 Valandraud, St-Emilion\$139.99 2002 Carruades de Lafite, Pauillac\$36.99 2002 Clos du Marquis, St-Julien\$30.99 2002 de Pez, St-Estèphe\$18.99 2002 Ducru Beaucaillou, (1.5L)\$89.99 2002 Eglise-Clinet, Pomerl\$92.99 2002 Eglise-Clinet (1.5L)\$162.99 2002 Filet Rouge, Fronsac\$9.99 2002 Gigault Cuvee "Viva"\$14.99 2002 Haut Bailly, Pessac\$35.99 2002 Langoa-Barton, St-Julien\$29.99 90 points Wine Spectator: "Beautiful aromas of licorice, currants and berries follow through to a
92 points Robert Parker: "a super effort for the vintage."	medium- to full-bodied palate" (03/05)  2002 Latour-Martillac, Pessac\$20.99  2002 Léoville-Barton, St-JulienInquire
2001 Magrez Fombrauge,	2002 l'Evangile, Pomerol\$99.99
St-Emilion \$84.99  2001 Margaux, Margaux. \$169.99  93 points Robert Parker: "an elegant, seamlessly constructed effort with a deep ruby/purple color, and a beautiful nose of flowers, creme de cassis, blackberries, and cedar This is one of the most elegant wines of the vintage."  2001 Montlisse, St-Emilion \$22.99  Wine Spectator: "A intense red, with fresh herbs	2002 Mongravey, Margaux       \$23.99         2002 Nenin, Pomerol       \$39.99         2002 Potensac, Médoc       \$18.99         2002 Reserve Comtesse Lalande       \$25.99         2002 Roc de Cambes, Cote Bourg       \$26.99         2003 Clos Floridene, Graves       \$18.99         2003 Haut Gay, Bordeaux Superior       \$13.99
and berries on the nose and palate."	White Bordeaux/Rosé
2001 Nenin, Pomerol\$39.99 2001 Ormes de Pez, St-Estèphe\$24.99 2001 Pagodes de Cos\$26.99 Soft, perfumed and silky-drinking very well now.	2001 Haut Brion Blanc, Pessac\$169.99 2002 Clos Floridene Blanc, Graves\$17.99 2003 Reynon "VV" Blanc, Bord\$10.99 2004 Rosé de Calon-SégurInquire

### K&L Hours and Information

Mailing list: If you are not on our mailing list and would like to be, please call one of our stores. If you are receiving multiple newsletters, please let us know. Please note: Some wines may be available in only one of the stores. We do not sell our mailing list nor our email list.

San Francisco hours: Monday-Friday 9 to 7. Saturday 9 to 6. Sunday 11 to 6. The store is located at 638-4th Street, between Brannan and Bluxome. A private parking lot is south of the store on 4th Street.

Redwood City hours: Monday-Saturday 9 to 7. Sunday 10 to 6. Wine locker area open Monday-Saturday 10 to 6 and Sunday 11 to 5.

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

Sale Dates: End August 31, 2005. Prices are subject to change without notice. We reserve the right to correct typographical errors in pricing.

We accept American Express, Discover Card, Visa and Mastercard.

### **OLD & RARE IMPORTS**

Chateau.

Check our website for up-to-date inventory. All old wine sales are final. Very limited availability. Call us if you have properly stored wines for sale.

#### **Red Bordeaux**

1945 Ausone, St-Emilion\$1599.00
1978 Léoville-Las-Cases, St-Julien\$119.00
1978 Lynch-Bages (1.5L)\$229.00
1979 Cheval Balanc, St-Emilion\$179.00
1979 Cos d'Estournel, St-Estèphe\$89.00
1982 Cos d'Estournel\$279.00
1982 Domaine de Chevalier, Pessac\$79.99
1983 Pichon-Lalande, Pauillac\$174.99
94 points Robert Parker: "Consistently one of the

94 points Robert Parker: "Consistently one of the great wines of the 1983 vintage, as well as one of my personal favorites, this beautiful wine has been gorgeous to drink since bottling."

### 1983 Latour, Pauillac ......\$189.00 1985 Cos d' Estournel, St-Estèphe ..\$179.99

95 points Robert Parker: "The 1985 is cast from the same mold as the 1982 and 1953 vintages." Perfect right now. Direct from chateau.

#### 1986 Cos d' Estournel, St-Estèphe ...\$139.99 95 points Robert Parker: "Highly extracted wine, with a black/ruby color and plenty of toasty, smoky notes in its bouquet that suggest ripe

plums and licorice." Decant one hour.

1988 Domaine de Chevalier, Pessac...\$89.95 1988 Mail Caillou, Graves .......\$9.99 1989 Beausejour-Duffau (1.5L) ......\$169.00 88 points Robert Parker: "This spicy, tannic, medi-

um to full-bodied 1989 is promising ..."

1989 Cos d' Estournel, St-Estèphe ..\$149.99

95 points *Wine Spectator* (03/92) . Delicious right now. Direct from the château.

**1989 Gruaud-Larose, St-Julien .......\$64.99**91 points *Wine Spectator*: "...firm tannins and long, silky-textured, minty, berry finish..."

31 31 31		
1989 La Lagune, Médoc	.\$99.9	5
1989 La Louviere, Pessac	.\$59.99	9
1989 Léoville Barton	129.00	0
1989 Léoville-Las-Cases	149.9	9
1989 Pavie	\$119.00	0
1989 Pichon-Lalande	174.99	9
1989 Olivier, Graves	.\$69.9	5
1989 Talbot, St-Julien	.\$64.99	9
90 points Robert Parker: "The 1989 Talbot	is a	

90 points Robert Parker: "The 1989 Talbot is a fascinating wine that resembles the 1982, although the 1982 possessed more weight and extract. The 1989 is more elegant ..."

**1993 Léoville-Barton, St-Julien .......\$39.99** Anthony Barton makes good wine-value here!

1994 Cos d'Estournel, St-Estèphe ....\$59.99

91 points Robert Parker: "...one of the top wines of the vintage ...."

1994 Gruaud-Larose, St-Julien ......\$29.99
According to Robert Parker: "Gruaud's 1994
offers an excellent, saturated ruby/purple color,
and a tight, but sweet nose of ripe berry and cassis fruit and underbrush. It is medium-bodied,
with admirable concentration..."

## **1994** Ormes de Pez, St-Estèphe .......\$16.99 A great value, 10-year-old inexpensive Bordeaux.

**1994 Pichon-Baron, Pauillac .........\$34.99**Robert Parker: "...sweet, smoky, cassis scented nose, supple, round tannin...excellent richness..."

**1994 Reserve de Comtesse Lalande ..\$36.99**Second wine of Pichon-Lalande.

**1995 Pichon-Lalande, Pauillac** ......\$147.99
96 points Robert Parker: "... It is an exquisite example of Pichon-Lalande with the Merlot component giving the wine a coffee/chocolatey/cherry component..."

#### **Sauternes**

1986 Raymond Lafon (1.5L)	\$129.00
1987 Raymond Lafon (1.5L)	\$89.00
1991 d'Yquem	\$159.00
1994 Raymond-Lafon	\$39.99
1995 Raymond-Lafon	\$39.99
1995 Raymond Lafon (1.5L)	\$69.00
1996 Raymond-Lafon	\$59.99
1998 Raymond-Lafon	\$39.99
1998 Raymond-Lafon (.375ml)	\$22.99
Rich, honeyed, and great for enjoying nov five years.	

1999 Raymond-Lafon .......\$39.99
1999 Raymond-Lafon (.375ml) ......\$22.99
Fabulous buy for the cellar-perfect acidity with pineapple nuamces and coconut undertones.

2000 d'Yquem\$2	79.99
2001 Cypres de Climens (500ml)\$	29.99
2001 de Myrat\$	35.99
2001 Doisy-Védrines\$	49.99
2001 Lamothe-Guignard\$	29.99
2001 Lamothe-Despujols\$	32.99
2001 Rabaud Promis\$	39.99
2002 ClimensIn	
2002 Climens (.375ml)In	quire
Best price in the world?? Close to 2001 in qu	ality.
2002 Doisy-Védrines\$	29.99
2002 Doisy-Védrines (.375ml)\$	16.99
2002 Grand Enclos Cerons (.375ml) \$	13.99

### 2002 Petit-Védrines (.375ml) ......\$10.99 <u>Champagne</u>

1996 Dom Pérignon	Inquire
1996 Laurent Perrier Vintag	ge\$39.99
1997 Laurent Perrier Grand	Siecle Cuvee
Alexandra Rosé	\$89.99

<u>Tokaji</u>	
1995 Tokaji Aszu 6 puttonyos,	
Hetszolo	\$34.99
1996 Tokaji Aszu 5 puttonyos,	
Hetszolo	\$27.99
1998 Tokaj Classic Tokaji Aszu	
5 puttonyos	\$39.99

### SHERRY/MARS/MADEIRA

Hidalgo La Gitana Manzanilla
(500ml)\$8.99
Antonio Barbadillo Manzanilla\$9.99
Antonio Barbadillo Amontillado\$9.99
Cossart Gordon Rainwater Madeira \$11.99
Tio Pepe Fino\$13.99
A Barbadillo "San Rafael" Oloroso\$22.99
A Barbadillo "Laura" Mosc Muscat \$22.99
Gonzalez Byass Apostles Muy Viejo Palo
Cortado (.375ml)\$24.99
Gonzalez Byass del Duque Muy Viejo
Amontillado (.375ml)\$24.99
Gonzales Byass Matusalem Muy Viejo
Oloroso Dulce (.375ml)\$24.99
Lustau "Pata de Gallina" Oloroso\$27.95
Hidalgo Jerez Cortado Palo Cortado \$28.99
Hidalgo "Pastrana" Amont Viejo\$29.99
A Barbadillo "Principie" Amont\$30.99
Henriques & Henriques 10 yr Sercial\$33.99
A Barbadillo "Obispo" Palo Cortado\$39.99
Sacristia de Garvey "Museo" Cream \$49.99
Sacristia de Garvey Onana Amont\$49.99
Sacristia de Garvey Gran Orden Pedro
Ximmenez\$49.99

### **OLD AND RARE PORT**

1940 Kopke Colheita	\$299.00
1950 Kopke Colheita	\$249.00
1958 Warre	\$179.00

"Caramel overtones of great colheita intermingled with the bright, ripe and deep red and black fruit flavours of vintage port," Joe Zugelder

1958 Krohn Colheita	\$99.99
1960 Krohn Colheita	\$84.95
1963 Croft	\$159.99
91 points Spectator: "elegance and	harmony,

and should continue to improve for many years."

1963 Graham .....\$299.99

1963 Warre .....\$209.00

1705 Walle	φ207.00
1966 Krohn Colheita	\$79.99
1970 Dow	\$139.00
1970 Fonseca	\$179.00
<b>1970 Graham</b> -94 points Spectator .	\$159.99
1970 Quinta do Noval	\$99.99
1970 Warre	\$119.99
1974 Quinta Noval Colheita	\$84.99
1977 Taylor	\$144.99
1977 Warre	\$89.99
1978 Krohn Colheita	\$46.99
1983 Graham	\$84.99

 1983 Graham
 \$84.99

 1985 Dow
 \$74.99

 1985 Fonseca-95 points Spectator
 \$88.99

 1985 Graham
 \$119.00

 1985 Warre
 \$74.99

 1994 Krohn Colheita
 \$21.99

 1997 Offley Boa Vista (.375ml)
 \$19.99

 2000 Krohn LBV
 \$13.99

2000 Croft ......\$44.99

#### **DIRECT BUYS FROM FRANCE**

K&L buys many imported wines directly from the producers or negociants. We taste the wines at the property and negotiate with the seller, often finding wines that are not available in the U.S. market. And we get the wines to our customers for less. There are no middlemen taking a percentage while passing it through distribution.

Al	sac	e/T	oire	Val	lev
7 7 7	LULLE		OIL		10,

Alsace/Loire Valley	
2002 Pinot Blanc, Charles Baur	\$10.99
NV Cremant d'Alsace, Charles Baur	\$14.99
Creamant d'Alsace is one of France's most consumed bubblies!	
2003 J.P. Becker Muscat Grand Cru Froehn	\$17.99
2001 J.P. Becker Gewürztraminer Grand Cru Froehn	\$18.99
2004 Franck Millet Sancerre Blanc	\$12.99
2003 Franck Millet Sancerre Rouge	\$14.99
2003 Franck Millet Sancerre Blanc "Insolite"	\$19.99
By far the biggest selling Loire wines at K&L. Why? Because they are gues and great tasting. The Insolite and Blanc are new vintages. A mus	•
White/Red/Rosé Bordeaux/Stickies	
2004 Château Roquefort Blanc, Bordeaux	\$9.99
2004 Château St Jean des Graves, Graves	\$10.99
2004 Château Thieuley Blanc, Bordeaux	\$10.99
2004 Chatcau Thicurcy Diane, Dordcaux	
Three wines that just arrived from the outstanding whites of 2004-rick 2002 and good underlying acidity. Enjoy for the next year.	

2002 Clos Floridene Blanc, Graves \$17.99

Parker: "...Clos Floridene is an insider's wine. Why? It is far less expensive than most of the more prestigious, well-known Graves estates. A blend of 70% semillon and 30% sauvignon blanc."

serimon and 50 /0 sadvignon blane.	
2003 Clos Floridene Rouge, Graves	\$18.99
2003 Jouanin Cuvee Prestige Red, Cotes Castillon	\$10.99

The first of the great 2003 vintage reds are here!

2002 Château de Birot, Premiere Cotes de Bordeaux......\$10.99

Soft and fruity on the palate with some underlying mineral notes

**2000 Château Caronne St Gemme, Haut-Médoc ......\$15.99**Absolutely delicious 2000-superb value. Enjoy now.

**2000** Château Thieuley Cuvee Reserve F Courselle ......\$17.99 It is back and better than ever. Toasty, full-flavored from the great 2000 vintage.

**2001 Château Bois Martin, Pessac.....\$17.99**From the Perrin family of Carbonnieux fame. Toasty, elegant, good stuffing.

**2002 Grand Enclos de Château Cerons Rouge, Graves.......\$19.99** This wine has ripe berry flavors and smooth, velvety tannins.

**2004 Rosé of Château Haut-Bailly, Bordeaux .......\$15.99**Very rare and usually not sold commercially-we got 25 cases-that's it.

 2002 Fleur d'Or, Sauternes (.375ml)-A Ralph favorite
 \$9.99

 2002 Petit Védrines, Sauternes (.375ml)
 \$10.99

2nd wine of Doisy-Védrines

### Southern France/Rhône

Brut Rosé Pinot Noir, JL Denois	\$12.99
This 100% pinot noir brut rosé comes from Limoux. Will sell out quickl	y.
2002 Grand Cuvee Red, JL Denois	\$16.99
Sold out quickly last time-last 50 cases have arrived.	
2002 "La Riviere" Chenin Blanc, JL Denois	\$16.99
Sold out immediately last time-here is last 25 cases.	
2003 Côtes du Rhône Rosé "Toques," Vignerons Beaume	\$6.99
2003 Côtes du Ventoux Res Rouge, Beaumont du Ventoux	\$8.99

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

2003 Beaumes de Venise "Chapelle Notre Dame d'Aubune"	\$9.99
2001 Côtes du Rhône, Domaine Montfaucon	\$9.99
Bold, ripe and rich with tons of berry fruit and smooth, integrated tannir	١.
2003 Vacquevras Domaine Mas du Rouquet	\$10.99

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

**2001 Valreas "Domaine du Val Des Rois," Bouchard ................\$11.99**Rich palate is focused with bright red and dark berry fruit, and some spice.

2001 Corbieres, Ayraud-see Scott's write-up on page 8 .........\$11.99
2001 Corbieres Domaine Serres "Cuvee Henri Serres" .......\$13.99
Serious wine, with dark fruit backed by chewy tannins, hints of oak and spice.

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

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

**2001 Gigondas "Ventabren" Moulin deGardette .......\$26.99**Sold out quickly three months ago. Rich and round and deep.

### More August Bordeaux

The '97 vintage just keeps on offering more and more wines that are ready to drink. The **1997 Lagrange**, **St-Julien** (\$21.99) is a classic claret. Red fruits, with a touch of spice and earth on both the nose and palate with just a hint of toasty oak. Medium bodied with soft tannins, this a charming wine with good intensity and moderate length. A candidate for best deal in the store.

Those who might think that this is a vintage for medium bodied wines, I give you the **1997 Léoville-Barton**, **St-Julien** (\$39.99). This is a big wine that still has places to go. Give it 30 to 45 minutes of decanting, and you're ready to rock and roll. Dark is the best way to describe its character, dark fruit notes on the nose with a more pronounced spice note than the Lagrange. On the palate the fruit takes a riper almost purplish tone. It is round with plenty of flesh and a touch of spice, medium to full bodied with excellent length. Drink it tonight or hold on to it for another year or two.

K&L and Cos d'Estournel almost seem to go hand in hand, like two great old friends. We are now selling the 1986 Cos d'Estournel, St-Estèphe (\$139.99) and the 1996 Cos d'Estournel, St-**Estèphe** (**Inquire**). And it's always memorable to see how these two wines are progressing. The '96 showcases the powerful structure of the vintage. Dark fruits and spice dominate the nose, and there is a pleasant hint of herbs. The palate echoes the dark fruit and spice tones. Very good length on the finish with the tannins still showing a touch hard. This wine has lots of potential, but you'll need patience. The '86, with ten more years, is more opened and evolved. Dark and deeply textured fruits with a real exotic spice box component on the nose and palate. This is a powerful wine that is long and very complex, but the tannins are still being resolved. It still needs a few years in the cellar or a couple of hours -Kirk Walker of decanting.

### RHÔNE VALLEY

2002 Cabernet, Domaine de la Soumade	.\$10.99
2002 Merlot, Domaine de la Soumade	.\$10.99
Two super value claret wines from the Maverick of the Rhone Valley!!	
2000 Cotes du Rhone, Ch. St. Esteve d'Uchaux "VV"	.\$17.99
2002 Cotes du Rhone Blanc, des Dauphins "Dorinnes"	.\$11.99
2003 Cotes du Rhone Blanc, Becassonne (A. Brunel)	
2003 Cotes du Rhone, Segries "Clos d'Herm"-90 points Parker .	.\$18.99
2002 Châteauneuf, Domaine Senechaux	.\$19.99
2002 Châteauneuf, Domaine Marcoux	\$34.99
2001 Châteauneuf, Domaine de la Gardine	.\$24.99
2003 Châteauneuf, Domaine Roger Perrin-90-93 points Parker .	.\$29.99
2001 Châteauneuf, Domaine Marcoux	\$37.99
92 points Stephen Tanzer and 90 points Parker.	
2001 Châteauneuf, Chateau Fortia	.\$34.99
2003 Gigondas, Domaine Santa Duc	
2003 Châteauneuf, Domaine Andre Brunel	
2001 Châteauneuf, Bosquet des Papes "Chante Merle"	
$\textbf{2003 Ch\^ateauneuf, St Pr\'efert Charles Giraud} \textbf{-}91\textbf{-}93 \text{ pts Parker.}$	
2003 Châteauneuf, St Préfert Reserve A. Favier-90-92 Parker	
2003 Châteauneuf, Jean Royer "Cuvee Tradition"	
2003 Châteauneuf, Grand Veneur-90-92 points Parker	
2003 Châteauneuf, Grand Veneur (1.5L)-90-92 points Parker	
2001 Vacqueyras, Ch Montmirail, "Deux Freres"	
2001 Vacqueyras, Montirius,	
2001 Gigondas "Ventabren," Moulin de Gardette (1.5L)	
2002 Rasteau Prestige, Domaine Soumade	
2000 Rasteau Vin Doux Rouge Coteau du Travers	
2003 Cairanne, Domaine Richaud	
2003 Lirac, Segries "Cuvee Reservee"	
2002 Condrieu, Mouton "Cote Chatillon"	
2003 Cote Rotie, Joel Champet "La Vialliere"	
2001 Ex-Voto Ermitage Rouge or Blanc, Guigal	
2001 Crozes-Herm, Combier "Clos des Grives"	
2003 Crozes-Herm, Colombier "Cuvee Gaby"	
2001 Crozes-Herm, Pavillon-Mercurol (Stephane Cornu)	
2001 Albert Belle Crozes Hermitage "Cuvee Louis Belle"	
2001 St-Joseph "l'Olivaie," Pierre Coursodon	
2001 Cornas "VV," Alain Voge	.\$44.99

### Off to the South

Just in time to help the pocketbook, we have five fantastic releases from the Languedoc region that make any meal special with exceptional quality and interesting flavors.

**2004 Picpoul de Pinet, Cave de Pomerols, "Hugues Beaulieu"** (\$6.99) No, the price is not a typo! This is indeed a wonderfully crisp, bright and refreshing white for well under \$10. A surprising little beauty of a wine with grapefruit, lime and nectarine flavors. Focused acidity brings to mind the wonders of Albariño from Spain. This wine just begs to be served with oysters, crab or mussels.

**2001 Corbieres Chateau Ayraud (\$11.99)** For those traditionalists, this Corbieres is an old world style wine blended from 60% syrah and 40% carignan. A nose of black olives, herbs and pencil lead betray its origin. In the mouth, full blackcurrant fruit with generous black pepper notes. Excellent purity, ripeness and balance.

**2001 Minervois Lauvaire des Lys "Loriza" (\$12.99)** A perfumed nose of dark cherries, raspberries and cedar. In the mouth, lush black-

### SOUTHERN HEMISPHERE-COMMONWEALTH

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South Africa
2003 Goats do Roam Red\$8.99
2004 Indaba Chardonnay\$8.99
2003 Excelsior Cabernet Sauvignon\$8.99
2004 Neil Ellis "Sincerely" Sauvignon Blanc\$10.99
2003 Goats do Roam Villages Red\$11.99
2003 Glen Carlou Chardonnay\$11.99
2001 Mischa Estate Shiraz\$14.99
2003 Rudera Chenin Blanc\$17.99
2002 Diversity Gamma (de Toren)\$17.99
2004 Mulderbosch Chardonnay\$21.99
New Zealand
2004 Matua Valley Marlborough Sauvignon Blanc\$7.99
2004 Babich Unwooded Chardonnay Hawkes Bay\$8.99
2003 Seven Terraces Marlborough Sauvignon Blanc\$12.99
2004 Huia Pinot Gris or Sauvignon Blanc\$14.99
2004 Kim Crawford Sauvignon Blanc, Marl-91 points Spectator \$14.99
2003 Sherwood Marlborough Pinot Noir\$14.99
2004 Goldwater "New Dog" Sauvignon Blanc Marlborough\$14.99
2004 Mt Difficulty Central Otago Sauvignon Blanc\$14.99
2004 Kennedy Point Marlborough Sauvignon Blanc\$15.99
2004 Konrad Marlborough Sauvignon Blanc\$15.99
2004 Isabel Sauvignon Blanc, Marlborough\$15.99
2004 Craggy Range Marlborough Sauvignon Blanc\$18.99
2003 Amsfield Central Otago Pinot Noir\$27.99
2003 Kumeu River Chardonnay-91 points Wine Spectator\$27.99
Australia
2001 Wynn's Coonawarra Cabernet Sauvignon\$10.99
2002 Water Wheel "Memsie" Shiraz-Cabernet-Malbec\$12.99
2002 Coldstream Hills Pinot Noir, Yarra Valley\$12.99
2003 Peter Lehmann Clancy's Red Blend\$13.99
2003 Thorn-Clarke "Shotfire Ridge" Shiraz\$14.99
2002 Eagle Vale Margaret River Semillon/Sauvignon Blanc\$13.99
2004 The Black Chook Shiraz-Viognier\$15.99
2003 Longwood Estate "Sheep Shearer" Shiraz\$16.99
2001 Dominique Portet Yarra Valley Sauvignon Blanc\$16.99
2002 Penfolds Bin 389 Cabernet/Shiraz\$18.99
2002 Wolf Blass Shiraz "Gold Label"\$19.99
2002 Bleasdale "Frank Potts" Red, Langhorne Creek\$24.99
2001 Dominique Portet Yarra Valley Cabernet\$27.99
2003 Parson's Flat Shiraz/Cabernet Sauvignon\$29.99
2002 Hewitson "Mad Hatter" Shiraz \$31.99
2003 Spinifex "Esprit"\$34.99
2000 Penley Estate Res Cab, Coonawara-92 pts Parker\$49.99

berries, a touch of spice with cinnamon and just a hint of minerality. This wine will pair well with rustic, regional foods and grilled lamb.

2003 Coteaux du Languedoc Laurent Miquel Syrah (\$9.99) and 2004 Coteaux du Languedoc Laurent Miquel "Nord Sud" Viognier (\$9.99)

The Syrah is spicy and rich with red and black fruits. White pepper and toasty notes round out the palate and make it a more interesting wine than the price would suggest. With the Viognier, we have honeysuckle and peach fruit that is the hallmark of this varietal. The big surprise is that most Viogniers in this price range tends to be fat and flabby, but the Laurent Miquel has fine acidity for balance. Enjoy this last bit of summer!

—Scott Beckerley

#### **OLD & RARE DOMESTIC CABERNET**

1974 Montelena Sonoma\$149.95
1975 Beaulieu Vineyard PRes Napa \$99.00
1976 Beaulieu Vineyard PRes Napa \$124.99
1978 Beaulieu Vineyard PRes Napa \$99.00
93 points Wine Spectator: "A tremendous wine."
K&L's notes - This is one of the great BV
Reserves quintessential Napa Cabernet
1978 Caymus Special Selection
Napa\$349.00
1978 Caymus Sprecial Selection, Grace
Family\$369.00
1978 Robert Mondavi Res (1.5L)\$299.95
1978 Robert Mondavi Res (3L)\$650.00
1980 Beaulieu Vineyard Private
Reserve\$89.00
1980 Beringer "State Lane"\$125.00
1980 Caymus Special Selection\$269.00
1980 Opus One Napa\$249.00
1981 Caymus Napa\$99.95
1981 Dunn Howell Mountain (5L) \$899.00
1981 Kenwood Artist Sonoma
(1.5L)\$239.95
1982 Beringer Private Reserve
(9L)\$1,799.00
1982 Beringer Private Reserve
(1.5L)\$275.00
1982 Diamond Creek Vol Hill (3L) \$599.00
1982 Dunn Howell Mountain\$129.00
1983 Caymus Special Selection\$199.00
1983 Dunn Howell Mountain\$119.00
1983 Dunn Howell Mountain (5L) \$799.00
1984 Beaulieu Vineyard Private
Reserve\$64.99
1984 Dominus Napa Proprietary\$129.00

1984 Montelena Estate Napa (1.5L) \$299.00
1984 Silver Oak Alexander Valley\$129.95
1984 Stag's Leap Wine Cellars "Cask 23"
(1.5L)\$599.00
1985 Ch Montelena Napa\$139.00
1985 Diamond Creek Gravelly Mea \$125.00
1985 Diamond Creek Red Rock
Terrace\$129.00
1985 Diamond Creek Volcanic Hill \$129.00
1985 Dunn Howell Mountain\$179.00
1985 Dunn Howell Mountain
(5L)\$1,599.00
1985 Groth Napa\$99.95
1985 Jordan Alexander Valley\$69.95
1985 Robert Mondavi Res (3L)\$549.00
1985 Silver Oak Alexander Valley\$129.00
1985 Silver Oak Napa\$149.00
1985 Spottswoode Napa\$149.95
1986 Beringer Private Reserve\$120.00
1986 Cain Five Napa Red\$89.00
1986 Diamond Creek Gravelly M\$125.00
1986 Diamond Creek Red Rock T\$119.00
1986 Diamond Creek Volcanic Hill \$129.00
1986 Hess Collection Reserve (3L)\$449.00
1986 Jordan Alexander Valley\$69.95
1986 Ridge York Creek Napa\$69.00
1986 Silver Oak Alexander Valley\$129.95
1987 Beaulieu Vineyard Private
Reserve\$119.00
92 points Wine Spectator: "Sharply focused on

1987 Beaulieu Vineyard Rutherford \$29.99

the ripe, rich black cherry, plum and currant flavors. Still tart, but very lively, with round, smooth,

well-integrated tannins."

### Tasting Bar Schedule for August, 2005.

All tastings are from noon to 3 p.m. in San Francisco and 1 to 4 p.m. in Redwood City. For further information about other special monthly tastings and dinners, please see our website at www.klwines.com and click on the "local events" bar.

**Saturday, August 6:** *Bordeaux.* Clyde, Ralph, Steve and Alexandre pool their opinions and bring out the latest and greatest from Bordeaux. Our continuing exploration of the 2002 vintage sails full steam ahead! Ten wines to be poured, including eight red, one white and one Sauternes. Tasting price TBA.

**Saturday**, **August 13**: *Australia and New Zealand*. Jim Chanteloup brings us his favorite picks from "down under" to brighten the last days of summer. Expect some outstanding Shiraz and kiwi whites. Ten wines to be poured. Tasting price TBA.

**Saturday, August 20:** *California Cabernets* in Redwood City and *French Burgundies* in San Francisco. In Redwood City, Trey and Martin pick out their favorite California Cabernets to please your palate. They will pour selections from some well-known vineyards as well as from boutique producers that are up and coming. Ten wines to be poured. Tasting price TBA. In San Francisco, Keith Wollenberg and Kirk Walker pick their newest arrivals of both white and red Burgundies to tantalize the tongue. Ten wines to be poured. Tasting price TBA.

Saturday, August 27: Alsace/Loire. Jeff and Mulan will show us their current favorite picks and new arrivals. Fresh from their trip to Alsace and the Loire over the summer, they will be on hand to discuss upcoming releases and the status of the 2004 vintage. Ten wines to be poured. Tasting price TBA.

—Scott Beckerley

1987 Beringer Private Reserve\$129.00 1987 Caymus Special Selection
Napa\$199.00
1987 Dunn Howell Mountain\$149.00
1987 Kenwood Artist (3L)\$399.95
1987 Pahlmeyer Caldwell Vineyard \$149.00
1987 Silver Oak Alexander Valley\$125.00
1988 Caymus Special Selection
Napa\$169.95
1989 Dalla Valle Maya Napa\$349.00
1990 Beaulieu Vineyard Private
Reserve
1990 Beaulieu Vineyards Tapestry\$39.99
1990 Beringer PRes Napa\$120.00
1990 Groth Reserve Napa\$169.95
1990 Joseph Phelps Insignia\$129.00
1990 Pahlmeyer Caldwell Vineyard \$149.00
1990 Shafer Hillside Select (1.5L)\$499.95
1990 Silver Oak Bonny's (6L)\$1,799.00
1990 Silver Oak Alexander (6L)\$1,199.00
1990 Stag's Leap Wine Cellars "Cask 23"
(1.5L)\$499.00
1990 Stag's Leap Wine Cellars Fay \$120.00
1991 Beaulieu Vineyard Private
Reserve\$79.99
1991 Beringer Private Reserve\$129.00
1991 Freemark Abbey Bosché Napa \$79.00
1991 Groth Reserve Napa\$169.00
1991 Groth Reserve Napa (1.5L)\$450.00
1991 Heitz Martha's Napa\$139.00
1991 Hess Collection Reserve (3L)\$449.00
1991 Silver Oak Alexander (1.5L)\$325.00
1992 Beringer Private Reserve\$99.00
1992 Bryant Family Napa\$450.00
1992 Cain Five Napa Red (1.5L)\$225.00
1992 Caymus Napa Valley\$89.00
1992 Silver Oak Alexander Valley\$110.00
1993 Burgess Vintage Selection\$44.99
1993 Dunn Napa (1.5L)\$239.00
1993 Silver Oak Napa (1.5L)\$325.00
1993 Silver Oak Napa (6L)\$1,199.00
1993 Silverado Reserve Napa\$125.00
1994 Beaulieu Vineyard Private
Reserve\$84.99
1994 Beaulieu Vineyard Tapestry\$49.99
91 points and a Spectator Selection designation from the <i>Wine Spectator</i> : "A dense and concen-
trated Bordeaux-style blend"
1994 Beringer Private Reserve\$119.00
1994 Burgess Vintage Selection\$39.95
1994 Caymus Special Sel (1.5L)\$499.00
1994 Chappellet Napa\$49.95
1994 Clos Du Val\$34.95
1994 Joseph Phelps\$59.95
1994 Silver Oak Alexander Valley\$129.00
1994 Silverado Reserve Napa\$139.95
1994 Stag's Leap Cellars "SLV"\$125.00
1994 Stag's Leap Wine Cellars
"Fay"\$125.00

### **CABERNET SAUVIGNON**

2001 Altanesa Nama	Was \$50,01 points from the Wine Spectator!	2002 I thank Calcul California (11.00)
2001 Altamura, Napa	Was \$50. 91 points from the Wine Spectator!	2003 Liberty School California\$11.99
2001 Beaulieu Vineyards "Priv Res" \$64.99	2001 Volker Eisele Estate, Napa\$34.99	2003 McManis, California
2001 Benziger, Sonoma	2001 Von Strasser, Diamond Mnt\$54.99	2003 Stephen Vincent, California\$8.99
2001 Beringer "Knights Valley"\$19.99	2001 William Harrison, Napa\$28.99	2003 Twenty Bench, Napa\$14.99
2001 Burgess, Napa\$29.99	Bronze medal winner in the San Francisco Chroni- cle's 2005 annual Wine Competition!	2003 Waterbrook Melange\$10.98
2001 Ch Montelena, Napa\$36.99	· ·	Cain Cuvee "NV2"\$21.99
2001 Ch St Jean "Cinq Cepages"\$49.99	2001 William Hill, Napa\$14.99	CVDAH/DETITE CIDAH
2001 Clos du Val, Napa\$21.99	2002 Alexander Valley\$14.99	SYRAH/PETITE SIRAH
2001 Corison, Napa\$54.99	2002 Anders Conn Vly Right Bank\$29.99	2001 Clos Mimi "Bunny Slope"\$47.99
2001 Dominus, Napa\$99.00	2002 B. R. Cohn, California\$14.98	2002 Chalone, Estate\$27.99
2001 Dominus "Napanook"\$29.98	2002 Beringer Founders'\$6.99	2002 Columbia Crest Reserve\$18.99
2001 Eagles Trace, Napa\$62.99	2002 Buehler Estate Napa\$29.99	2002 Concannon, Central Coast\$7.99
2001 Eberle, Paso Robles\$16.99	2002 BV Rutherford\$19.99	2002 Duchamp "Trouvee" Dry Crk\$42.99
2001 Estancia Meritage\$19.99	2002 Benziger "Tribute"\$64.99	2002 Edna Valley "Paragon"\$10.99
2001 Flora Springs "Trilogy"\$44.99	2002 Cadence "Ciel du Cheval" Red \$39.99	2002 K Vintners "Morrison"\$41.99
The Trilogy is 50% cabernet sauvignon, 30%	2002 Caymus Special SelectInquire	2002 Kahn, Santa Ynez\$27.99
merlot, and 20% cabernet franc.	2002 Chappellet, Napa\$39.99	2002 Melville, Santa Rita\$19.99
2001 Flora Springs, Napa\$21.99	2002 Chimney Rock "SLD"\$44.98	2002 Nevers "Cuv d'Honneur"\$39.98
2001 Franciscan "Magnificat"\$32.99	2002 Cloverdale Ranch, Alex Vly\$16.99	92 points from Robert Parker!
2001 Frank Family, Napa\$36.99	2002 Darioush, Napa\$59.99	
2001 Hetiz, Napa\$29.98	2002 Far Niente, Oakville\$89.99	2002 Ojai, Santa Barbara\$22.99
2001 Iron Horse, Alexander Valley\$24.99	2002 Franciscan, Oakville\$21.99	2002 Stags' Leap Petite Sirah\$29.99
2001 Jordan, Alexander Valley\$39.99	2002 Fritz, Dry Creek\$23.99	2002 Tobin James "Rock & Roll"\$14.99
2001 Lancaster, Alexander Valley\$48.99	Concentrated ripe black cherry, currant and mint	2002 T Vine Napa Petite Sirah\$30.99
2001 Merryvale "Starmont," Napa\$19.99	flavors are typical of this terraced vineyard.	2003 Alban Central Coast Syrah\$34.99
2001 Miner Family, Napa\$44.99	2002 Groth, Napa\$42.98	2003 Amphora Dry Creek\$26.99
2001 Mount Eden, Santa Cruz\$29.99	2002 Hawk Crest, Califorina\$9.99	2003 Andrew Murray Estate Syrah\$19.98
2001 Mount Veeder, Napa\$32.99	2002 Hess Estate, Napa\$16.99	2003 Bogle Cal Petite Sirah\$8.99
2001 Niebaum Coppola "Rubicon"\$89.99	2002 Hess Select, California\$12.99	2003 Concannon CC Petite Sirah\$11.99
2001 Oakville Ranch, Napa\$44.99	2002 Honig, Napa\$28.99	2003 Drew "Rodney's & Larner"\$29.99
Black cherry, spice, and cocoa flavors.	2002 J. Lohr "Seven Oaks"\$10.99	2003 Ehrhardt Clrksbrg Petite Sir\$18.99
2001 Page Napa Red Blend\$54.99	2002 Kalinda, Knights Valley\$14.99	2003 Hahn Central Coast\$9.98
2001 Palmaz, Napa\$94.99	Lush, fruit forward, easy drinking Cabernet.	2003 McManis, California\$8.99
2001 Paradigm, Napa\$49.99	2002 L'Aventure Optimus\$41.99	2003 Rock Rabbit Central Coast\$9.99
2001 Pine Ridge "Stag's Leap"\$59.98	2002 Meyer, Napa\$37.99	2003 Stolpman Estate Syrah\$19.99
2001 Pine Ridge Rutherford\$27.99	2002 Origin "Paramount," Red\$59.99	DOMESTIC WHITES
2001 Provenance, Rutherford\$27.99	2002 Pine Ridge "Oakville"\$49.99	DOMESTIC WHITES
2001 Quintessa, Rutherford\$89.99	2002 Revana, Napa\$84.99	2003 Alban Central Cst Viognier\$21.99
2001 Robert Mondavi "Oakville"\$29.98	2002 Reynoso, Alexander Vly\$14.99	2003 Conundrum\$19.99
2001 Ruston, Napa\$39.99	2002 Ridge, Santa Cruz Mnt Red\$27.99	2003 Erath Pinot Gris\$10.99
2001 Schweiger, Spring Mountain\$44.99	This wine contains fruit from eight parcels of the	2003 F.Tannahill Dragonfly Gwrtz\$21.99
2001 Silverado, Napa\$29.99	famed Monte Bello estate vineyard.	2003 Graff Chalone Pinot Blanc\$15.99
2001 Smith Madrone, Napa\$32.99	2002 Simi, Alexander\$21.99	2003 Luna Napa Pinot Grigio\$16.99
2001 Spring Mountain "Elivette"\$69.98	2002 Stag's Leap "Artemis"\$39.99	2003 Pine Ridge Chenin/Viognier\$10.99
2001 Spring Mountain Estate\$42.99	2002 Turnbull, Napa\$32.99	2003 Sheldrake Point Riesling\$15.99
2001 St. Clement, Napa\$24.99	2002 T-Vine "Monte Rosso"\$47.99	2003 Tremani RR Pinot Gris\$14.99
A great buy in high-quality Napa Cab!	2002 Versant, Napa\$74.99	2004 A to Z Pinot Gris (Ore)\$10.99
2001 St Clement "Oroppas"\$39.98	2002 Whitehall Lane, Napa\$34.98	2004 Bonny Doon Le Cigare Blanc\$17.99
2001 Stags' Leap Winery, Napa\$34.99	2003 Avalon, Napa\$9.99	2004 Elk Cove Pinot Gris\$13.99
2001 Stonestreet "Legacy"\$49.98	<b>2003 Covenant, Napa-</b> Kosher <b>\$74.99</b>	2004 Etude Carneros Pinot Gris\$21.99
93 points from Robert Parker!	2003 Edge, Napa\$17.99	2004 FishEye CA Pinot Grigio\$5.99
·	2003 Elizabeth Spencer, Napa\$26.99	2004 Jezebel Willamette Blanc\$12.99
2001 Stonestreet, Alexander Vly\$17.99 2001 Terra Valentine, Napa\$26.99	2003 Esser, California\$7.99	2004 Miner "Simpson" Viognier\$18.99
2001 Terra Valentine, Napa	2003 House Wine, Washington\$9.99	2004 Palmina Malvasia Bianca\$21.99
	2003 Jan Kris "Crossfire," Paso\$8.99	
2001 Trefethen, Napa	2003 Joel Gott, California\$12.98	2004 Palmina Pinot Grigio\$16.99
2001 Veraison, Napa\$46.99	2003 Kirkham Peak, Napa\$19.99	2004 Ponzi Wil. Valy Pinot Gris\$13.99
2001 Villa Mnt Eden "Tall Trees"\$10.99	Exotic aromas explode from the nose with cassis,	2004 Willakenzie Ore. Pinot Blanc\$17.99
2001 Vine Cliff "Oakville"\$39.99	blackberries and currants.	NV Sokol Blosser "Evolution No9"\$13.99

### **CHARDONNAY**

2001 Blackford, Sonoma\$19.99	2003 Heitz, Napa\$12.99
2001 Marimar Torres\$18.99	Never overly oaky or buttery, Heitz's 2003
Was \$22! This wine is drinking great right now.	Chardonnay is another in a line of balanced, crisp,
The wine is rich, deep and full in the palate with	food-friendly whites from Heitz!
plenty of acidity to age a bit longer.	2003 Heron, California\$7.99
2001 Stonestreet, Sonoma\$14.99	2003 Hess Collection, Napa\$16.99
2002 Beauregard "Bald Mnt"\$11.99	2003 Hess Select, California\$8.99
2002 Bernardus, Monterey\$14.99	2003 J. Lohr, Arroyo Seco\$10.99
2002 Ch Montelena, Napa\$29.99	2003 Kendall Jackson Vint Res\$9.98
90 points Parker: "After a year of bottle age, the	2003 Kendall Jackson Grand Res\$14.98
2002 Chardonnay continues to reveal fresh apple blossom, white pear, and white peach notes"	2003 Landmark "Overlook"\$21.99
2002 Chalone Estate\$19.99	2003 L'Angevin, Russian River\$36.99
2002 Cuvaison, Carneros\$16.99	2003 Lockwood, Monterey\$9.99
2002 Domaine Alfred "Chamisal"\$18.99	2003 Lucia, Santa Lucia Highl\$31.99
2002 Gainey, Santa Barbara\$12.99	2003 Lynmar, Russian River\$19.99
2002 Grgich Hills, Napa\$27.98	2003 Margarett's Vineyard, Cal\$5.99
2002 Jordan, Russian River\$19.98	2003 Mark West, Central Coast\$9.99
2002 Logan, "Sleepy Hollow"\$12.99	2003 Matanzas Creek, Sonoma\$17.99
2002 Mer Soleil, Central Coast\$34.99	2003 Merryvale "Starmont"\$15.99
2002 Mount Eden "Wolff"\$14.99	2003 Meyer, Napa
Originally planted in 1976, by Edna Valley wine	2003 Morgan, Monterey
Pioneer Andy Macgregor, the Wolff Vineyard is	2003 Newton Red Laber
one of the oldest in the entire Central Coast of California.	2003 Pine Ridge "Dijon Clones"\$21.98
2002 Monte Eden Estate\$29.99	2003 Ridge, Santa Cruz Mnts\$27.99
2002 Monte Eden Estate\$29,99 2002 Murphy Goode, Sonoma\$11.99	2003 Robert Keenan, Napa\$18.99
2002 Olivet Lane, Russian River\$14.99	90 points Parker: "very Chablis-like"
2002 Onvet Lane, Russian River\$14.99 2002 Paige 23 "White Hawk Vin"\$16.99	2003 Rusack, Santa Barbara\$16.99
2002 Porter Creek "George's Hill"\$17.99	2003 Simi, Sonoma\$12.99
"Intriguing flavors of peach, pear, spices and min-	2003 Smith Madrone, Napa\$19.99
erals," Stephen Tanzer	2003 Solitude, Carneros\$23.99
2002 Ramey, "Hudson Vineyard"\$49.99	2003 Sonoma Cutrer, Russian Rvr\$17.99
2002 Robert Young, Alexander Vly\$24.99	2003 Talley Estate, Arroyo Grande\$24.99
2002 Rodney Strong "Chalk Hill"\$11.98	2003 Tantara "Talley/Rincon"\$31.99
2002 Sterling Reserve, Napa\$29.99	2003 Taz, Santa Barbara\$12.99
2002 Taylor Family, Stag's Leap\$16.99	2003 Testarossa "Castello"\$21.99
2002 Thomas Fogarty, Santa Cruz\$19.99	2003 Toasted Head, Dunnigan Hills \$10.99
2002 Wente "Riva Ranch Res"\$12.99	2003 Trefethen, Oak Knoll\$21.99
2003 Ambullneo, "Big Paw"\$46.99	2003 Villa Mt Eden Bien Nacido\$12.99
2003 Arrowood, Sonoma\$23.99	2003 Vine Cliff, Carneros\$23.99
2003 Benziger, Carneros\$9.99	2003 West Slope, Edna Valley\$11.99
2003 Beringer, Napa	2003 Wild Horse, Central Coast\$12.99
2003 Beringer "Sbragia"\$39.98 2003 Beringer "Private Reserve"\$19.98	2003 ZD, Napa\$21.98
2003 Cambria "Katherines"\$12.98	2004 Acacia, Carneros
2003 Carmel Road, Monterey\$12.99	2004 Bogle, California
2003 Chateau St. Jean, Sonoma\$8.99	2004 Cartlidge & Browne, Cal\$8.99 2004 Edna Valley Vineyards\$10.99
2003 Cinnabar, Monterey\$13.99	2004 Edna vaney vineyards\$10.59 2004 Elizabeth Spencer, Sonoma\$21.99
2003 El Molino, Napa\$39.99	2004 Enzabeth Spencer, Sonoma\$21.55 2004 Esser, California\$7.99
2003 Far Niente, Napa\$34.99	"Loads of tropical fruits flavors, luscious rich, but-
2003 Frei Brothers, Russian River\$12.99	tery tones and bright acidity," Martin Reyes
2003 Gary Farrell, Russian River\$29.99	2004 Foxglove, Edna Valley\$9.99
Great balance, acidity, and length!	2004 Kali Hart, Monterey\$9.99
2003 Grand Cru, California\$4.99	2004 Keller "Oro de Plata"\$17.99
2003 Hahn, Monterey\$8.99	2004 La Crema, Sonoma\$12.98
2003 Handley, Dry Creek\$16.99	2004 Macrostie, Carneros\$16.98
2003 Hartford, Sonoma\$16.99	2004 Meridian, Santa Barbara\$5.99
2003 Hawkcrest, California\$7.99	NV Hamacher "H," Willamette Vly\$14.99

### **FUME/SAUVIGNON BLANC**

2002 Matanzas Creek, Sonoma\$15.99 2002 Origin "Heart Block," Napa\$47.99 2003 Bernardus, Monterey\$10.99 A K&L favorite! Hints of grass, lemon and apricot. 2003 Chance Creek, Redwood Vly\$10.99
2003 Bernardus, Monterey\$10.99 A K&L favorite! Hints of grass, lemon and apricot. 2003 Chance Creek, Redwood Vly\$10.99
A K&L favorite! Hints of grass, lemon and apricot. 2003 Chance Creek, Redwood Vly\$10.99
2003 Chance Creek, Redwood Vly\$10.99
· · · · · · · · · · · · · · · · · · ·
2003 Ch St. Jean, Sonoma\$8.99
2003 Mason, Napa\$14.99
2003 Mayacamas, Napa\$22.99
2003 Morgan, Monterey\$10.99
2003 Murphy Goode "Tin Roof"\$6.98
2003 Peter Franus Carneros\$16.99
2003 Saracina, Mendocino\$21.99
2003 Selene "Hyde Vineyard"\$23.99
2003 St Supéry, Napa\$13.99
2003 Voss, Napa\$14.98
2003 Wattle Creek, Mendocino\$16.99
2004 Crocker Starr, Napa\$22.99
2004 Dancing Bull (Zabaco), Ca\$6.99
2004 DeSante, Napa\$16.99
2004 Duckhorn, Napa\$21.99
2004 Ferrari Carano, Sonoma\$14.99
2004 Geyser Peak, California\$7.99
2004 Girard, Napa\$12.99
Aromas of ripe melon and papaya-classic SB!
2004 Groth, Napa\$13.99
2004 Grgich Hills, Napa\$19.98
2004 Honig, Napa\$11.99
2004 Joel Gott, California\$9.99
2004 Kenwood, Sonoma\$9.99
2004 Margerum "Westerley"\$17.99
2004 Patricia Green, Oregon\$15.99
2004 Pomelo, California\$9.99
Made by Randy Mason, clean and fresh!
2004 Rock Rabbit, Central Coast\$7.99
2004 Sauvignon Republic, RR\$12.99
2004 Sterling, Napa\$10.99
2004 Turnbull, Napa\$12.99
2004 Two Wives, Napa
2001 1:10 111100; 11upu

### **DOMESTIC SPARKLERS**

1998 J Wine Company (1.5L)\$67.99
1998 Schramsberg Reserve\$54.99
1999 Argyle Willamette Valley Brut \$16.99
1999 Domaine Carneros (1.5L)\$36.99
1999 J Wine Company\$23.99
1999 Roederer "l'Ermitage"\$32.99
1999 Roederer "l'Ermitage" Rosé\$54.99
2001 Domaine Carneros Brut\$18.99
2001 Iron Horse "Wedding Cuv"\$24.99
2001 Schramsberg Blanc Noir/Blc\$24.99
2002 Schramsberg Brut Rose\$26.99
2004 Sofia Coppola Blanc de Blanc\$16.99
NV Domaine Chandon Brut\$14.99
NV Domaine Chandon Noir\$14.99
NV Gloria Ferrer Brut/Blanc Noir\$14.99
NV Mumm, Napa Brut Prestige\$13.99
NV Roederer Estate\$16.99

MERLOT	PINOT NOIR	ZINFANDEL
2001 Ch St. Jean, Sonoma\$17.99	2002 Archery Summit "Prem Cuv"\$31.99	2001 Cloud 9 "Seity," Amador\$29.99
2001 Columbia Crest Grand Estate\$8.99	2002 Benton Lane, Oregon\$15.98	2001 Joseph Swan "Stellwagen"\$21.99
2001 Keenan "25th Anniv," Napa\$22.99	2002 Chehalem "3 Vineyards"\$19.99	2001 Klinker Brick "OV," Lodi\$14.99
91 points from Robert Parker!	2002 Domaine Serene "Evanstad"\$39.99	2001 Pezzi King "Maple"\$27.99
2001 Rombauer, Napa\$24.99	2002 Elk Cove, Willamette\$18.99	2002 Atrea Old Soul Red\$23.99
2001 Stonestreet, Sonoma\$14.99	2002 El Molino, Napa\$49.99	2002 Carol Shelton "Monga"\$21.99
2002 Burgess, Napa\$13.99	2002 Oak Arbour "Toulouse"\$29.99	2002 Ch Montelena, Napa\$24.99
2002 Chappellet, Napa\$29.99	2002 Papapietro Perry, Russian Rvr\$32.99	2002 Chiarelo "Giana," Napa\$26.99
2002 Cinnabar, Paso Robles\$15.99	2002 Robert Sinskey, Carneros\$22.99	2002 D-Cubed, Napa\$22.99
2002 Cloverdale Ranch, Alex\$16.99	2002 Row Eleven, Santa Maria\$24.99	2002 Dashe Cellars, Dry Creek\$18.99
2002 Echelon, California\$8.99	The 2002 from Santa Maria is made from mostly	2002 Five Vintners, California\$14.99
2002 Emmolo, Napa\$18.99	Pommard clones from Bien Nacido Vineyards	2002 Girard, Napa\$18.99
2002 Etude, Napa\$44.99	2002 Rozack, Santa Rita\$24.99	2002 Green & Red "Chiles Mill"\$21.99
2002 Flora Springs, Napa\$17.99	2002 Walter Hansel "South Slope"\$27.99	2002 Limerick Lane, Russian River\$19.99
2002 Franciscan, Napa\$17.99	2003 A to Z, Willamette Valley\$14.99	2002 Marietta, Sonoma\$14.99
2002 Januik, Washington\$22.99	2003 Acacia, Carneros\$19.99	2002 Montevina Terra d'Oro\$18.99
2002 L'Ecole No. 41 Columbia Vly\$29.99	2003 Argyle, Willamette Valley\$16.99	2002 Nickel & Nickel "Ponzo"\$44.98
2002 Markham, Napa\$15.98	2003 Broadley Estate\$24.99	2002 Norman "The Monster"\$18.99
2002 Matanzas Creek, Sonoma\$19.99	2003 David Bruce, Sonoma\$23.99	2002 Rancho Zabaco Dry Crk Res\$15.99
2002 Nickel & Nickel "Suscol"\$42.99	2003 Drew "Arita Hills," Santa Rita\$39.99	2002 Ravenswood "OV" Sonoma\$12.99
92 pts <i>Spectator</i> : "Smooth, rich and creamy, this	2003 Erath, Oregon\$12.99	2002 Renwood "Sierra Series"\$9.99
keeps the focus on a beam of fruit, with layers of black cherry, currant, plum and wild berry"	2003 Etude, Carneros	2002 Renwood "Old Vines"\$13.99
2002 Provenance, Carneros\$21.98	2003 Flying Goat "Soloman Hills"\$32.99	2002 Ridge "Geyserville"\$27.99
2002 Seven Hills, Columbia Vly\$18.99	2003 Francis Tannahill "Hermit"\$32.99	2002 Rombauer, El Dorado\$21.99
2002 Simi, Alexander Valley\$16.99	2003 Gary Farrell, Russian River\$29.99	2002 Rusina, Alexander Valley\$19.99
2002 Stags' Leap Winery, Napa\$19.99	2003 Hamacher "H," Oregon\$15.99 2003 Hartford, Sonoma\$18.99	2002 S.E. Chase "Hayne"\$34.99
2002 Taft Street, Sonoma	2003 Hirsch Estate, Sonoma\$59.99	2002 Storybook "Mayacamas"\$25.99
2002 T-Vine, Napa\$27.99	2003 J. Wilkes "Solomon Hills"\$36.99	2002 Storybook Estate Reserve\$44.99 94 points from Robert Parker!
2002 Whitehall Lane, Napa\$22.98	2003 Jezebel, Oregon\$19.99	
2003 Bogle California\$6.98	2003 Joseph Swan "Cuvee de Trois"\$19.99	2002 Storybook "Eastern Exposure" \$34.99 2002 T Vine "Brown Vineyard"\$27.99
2003 Frei Brothers, Dry Creek\$12.99	A bit riper and deeper than the '02, this wine is	Big and inky, it has loads of ripe, raspberry/black-
2003 Hacienda, California\$4.99	drinking great now!	berry fruit followed by a deep rich body and cin-
2003 Jewel, California\$8.99	2003 Kalinda, Willamette Valley\$14.99	namon and clove spice.
2003 McManis California\$8.99	2003 Laetitia, Arroyo Grande\$17.99	2002 Unti Vineyards, Dry Creek\$21.99
	2003 Mark West, Central Coast\$9.99	2003 Alexander Valley "SinZin"\$16.99
MISC DOMESTIC REDS	A soft, deliciously fresh, delicate wine that can be	2003 Amphora "Mounts" Dry Crk\$17.99
2002 Altamura Sangiovese\$32.99	enjoyed with or without food!	2003 August Briggs, Napa\$27.99
2002 Bennett Lane "Maximus"\$25.99	2003 McKinlay, Willamette Valley\$13.99	2003 Bogle Old Vine\$8.98
2002 Bogle "The Phantom"\$13.99	2003 Migration, Anderson Valley\$26.99	2003 Buehler, Napa\$11.99
A blend of 56% petite sirah, 41% zinfandel and	<b>2003 Penner Ash, Willamette Vly\$39.99</b> 93 points from the <i>Wine Spectator</i> !	2003 Carlisle, Sonoma\$24.99
3% mourvèdre.		2003 Earthquake, Lodi\$23.99
2002 Graff Family Mourvèdre\$16.99	2003 Ponzi, Willamette Valley\$26.99	2003 Folie a Deux "Menage á Trois"\$8.99
2002 Hess Collection Mnt Cuvee\$29.99	2003 Rex Hill "Kings Ridge"\$13.99 2003 Rex Hill, Oregon\$19.99	2003 J. Runquist "Z," Amador\$18.99
2002 Paraduxx Napa Red\$39.99	2003 Shea Wine Cellars, Willamette \$32.99	Jam-packed with flavors of brairy raspberry and plum fruit with minerals and dust.
2002 Shypoke Charbono\$17.99	2003 Siduri, Willamette Valley\$18.99	2003 Jan Kriss, Paso Robles\$9.99
2002 Tablas Creek Cotes de Tablas\$18.99	2003 Sieann "Medici" Oregon\$32.99	2003 Markey, Dry Creek\$27.99
2003 Bonny Doon Sangiovese\$11.99	2003 St. Innocent "Shea Vineyard"\$31.99	2003 MD Phillips "7 Deadly Zins"\$12.99
2003 Cline "AV" Mourvèdre\$12.99	2003 Talley, Arroyo Grande\$29.99	2003 Purisima Canyon, Sonoma\$9.99
2003 Ethan Paso Robles Sangiovese\$21.99	2003 Tantara "Dierberg"\$39.99	2003 Ridge Zin'sInquire
2003 Porter Creek Carignane\$14.99	2003 Varner "Hidden Block"\$36.99	2003 Rosenblum "Carla's"\$21.99
2004 Shannon Ridge Barbera\$18.99	Lovely plum and cherry notes along with an	2003 Seghesio "Cortina," Dry Crk\$28.99
<b>2004 Boony Doon Clos du Gilroy\$9.99</b> Shows all the hallmarks of exceptional grenache:	attractive suppleness.	2003 Sobon "Rocky Top"\$12.99
bright raspberriosity, a strong suggestion of black	2003 Willakenzie, Willamette Vly\$16.98	2003 Tin Barn "Gilsson"\$24.99
pepper and cherry liqueur and a piney, resinous	2004 Avila, San Luis Obispo\$9.99	2004 Tobin James "Ballistic"\$14.99
quality.	2004 Esser, California\$9.99	2004 Windmill Old Vine Lodi\$9.99
2004 Palmina "Zotovich" Dolcetto\$19.99	2004 O'Reilly, Oregon\$14.99	Tons of wine for under \$10!
Ch. Routon Vint Port .375ml\$9.99	2004 Parker Station, Santa Barbara\$10.99	NV Rosenblum Cuvee XXVII\$7.98

### Trey's Picks

Last month I wrote an article on how Cabernet is king. Well in August I think Sauvignon Blanc is king. Nothing beats the heat quite like a well-chilled glass of Sauvignon Blanc. Also known as poolside sippers, these refreshing whites are signified by bright fruit, lively acidity, very little, if any, oak and should be priced reasonably.

The 2004 Rancho Zabaco "Dancing Bull" California Sauvignon Blanc (\$6.99) is crisp and clean with bright grapefruit notes balanced by tropical fruit and a hint of sweet herbs. A steal for under \$7! The 2004 Girard Napa Sauvignon Blanc (\$12.99) was fermented in older oak barrels, but it is hard to find any oak in this wine. The natural acidity of the grapes was retained through the prevention of malolactic-fermentation. This helps create a rich wine that still shows brilliant fruit and freshness. The 2003 Wattle Creek Mendocino Sauvignon Blanc (\$16.99) comes from cool vineyard sites in the Mendocino wine growing appellation. The wine is fermented in all stainless steel barrels to allow the fruit to shine. This wine shows bright, racy acidity and citrus flavors, which flow across the palate and finish fresh and clean. The 2004 **DeSante Napa Sauvignon Blanc (\$16.99)** is only the third vintage of this wine. Slowly becoming a favorite of the staff, this wine displays classic aromas of ripe fig, melon, minerals and zippy citrus flavors. A excellent wine to enjoy with shellfish. The 2004 Crocker Starr Napa Sauvignon Blanc (\$22.99) is definitely one of the top Sauvignon Blancs produced in California. Made in a richer, creamier style from 100% sauvignon musque selection of sauvignon blanc. This wine also sees about 10% oak to add some texture and richness. The finished product shows flavor of tropical fruit, white peach, spice and a clean, lively finish. Great with or without food. Enjoy! -Trey Beffa

### Four Values from Winemaker Alex Cose

**2004 Rock Rabbit Central Coast Sauvignon Blanc (\$7.99)** Here's a mouthwateringly delicious SB just right for a warm autumn evening. Crisp sprightly and bright, with wonderful lemony citrus fruit, complemented by white peach notes, zero oak, a clean and precise finish. No need to fret, just enjoy!

**2003** Mark West Central Coast Pinot Noir (\$9.99) Wow! \$10 for a true Pinot Noir? Hard to believe but it is true. Gorgeous medium-bodied, graceful pinot fruit with character and charm-everything we've come to expect from pinot except the price. Now this isn't an oaky fruit bomb, it has structure and form, very well made, yet retains a nice dose of ripe fruit. Winemaker Alex Cose put in time at Monteviña, Joseph Phelps and even the great Peter Michael. Does he know what he is doing? Oh, yes!

**2003 Avalon Napa Cabernet Sauvignon (\$9.99)** No simpleton, this has rich black fruits, cassis and black cherry, with a wonderful addition of toasty oak. Notes of spice and tobacco and cedar jump in, and a lovely sumptuous finish rounds it out. This is the best \$10 Cab we have by far, and it easily competes with many at twice the price.

2003 Rock Rabbit Central Coast Syrah (\$9.99) Mmmmmmm! Black/blue fruits and cinnamon-y blackberries, creamy oak, a big rich mouthful... should they call it Shiraz? This new-world styled winner is a no-brainer. Have a lot around, because you'll keep coming back to it. Grilling, sipping, partying-doesn't matter, this wine is the one. Try one bottle, and you'll be back for more.

—Shaun Green

### San Francisco Focus

This month I want to tell you about Etude Wines. A small estate with a huge following, this winery was started by Tony Soter in 1982. While known for its Pinot Noir and Cabernet, Etude has a great variety of wines to enjoy. In 2003, Etude finally opened its first winery (in Carneros), allowing greater control over the quality of the wine and a place for fans to experience the people and wines of Etude at the source. We currently have the following wines in stock:

**2003 Etude Carneros Pinot Noir (\$36.99)** The most well known of the portfolio, this is the wine that brought Etude to national attention. A balanced, if not slightly ripe, Pinot Noir with hints of oak and a long tight finish, the Etude Pinot is a wine that will age graceful over the next 5 years. Its balance and complexity, mixed with its ripeness, is what makes this wine so special.

**2004 Etude Carneros Pinot Gris (\$21.99)** This beauty is crisp and dry with a slightly smoky finish. This wine never touches any oak, and no malolactic fermentation takes place. The vines are certified Alsatian clones. A true champion of Pinot Gris in the state of California!

**2002 Etude Napa Valley Merlot (\$44.99)** This Bordeaux-style blend of 84% merlot, 15% cabernet franc and 1% petit verdot is one of the most concentrated California Merlots I have ever tasted. A beautiful violet and blackberry nose with a long finish. Very accessible now but I would recommend a couple of years in the cellar.

See you in the City... —*Mike Jordan* 

### Spotlight on Oregon

Fresh from my first trip to Oregon, I can't help but urge everyone to go, if you haven't already! One of the most beautiful, captivating and friendly wine regions in the U.S, Oregon's Willamette Valley is a delight both to the heart and mind. With its long, cool growing seasons and unique soils, Oregon takes its cues from Burgundy rather than California, focusing on harmony and finesse rather than power and intensity. Like any statement about wine regions, however, this risks being too general unless I insert this caveat: Do pay attention to recent vintage differences! For instance, if you do seek those rich, weighty, voluptuous Pinots, then 2003 is your ticket. One of the warmest, windiest and driest seasons in years delivered many luxuriously decadent wines. On the other hand, 2004 was more variable and tricky, resulting in an incredibly small, yet potentially stunning crop. It looks to be a classic for more "traditional" Oregon lovers. Let's take a look at two wines from each vintage that stood out in my trip.

The **2004** A to Z Willamette Valley Pinot Gris (\$10.99), from a negociant label created by a few prestigious names in Oregon, is loaded with refreshing citrus and wild honey notes. It's the kind of beautiful, affordable stuff you love to have around for summertime weekends.

The 2003 Domaine Serene "Yamhill Cuvee" Willamette Valley Pinot Noir (\$29.99) is a stratospheric effort, and scary in the sense that it is only the winery's entry-level blend! Remember what I said about '03? Well, these folks captured that intensity and opulence in a stunning bottle that shows just how amazing Pinot can be. One of the best from this vintage!

Finally, I'm excited to introduce our newest Kalinda wine! Yup, straight from Oregon, the **2003 Kalinda Willamette Pinot Noir** (\$14.99) packs a sexy punch for its price. Made by one of the most skilled winemakers from the region, this darling is a beautiful, luscious gem, filled with generous red berry fruits, a gentle silky body and that distinct Oregon earthiness that makes wines from this region so darn inspiring. Enjoy!

—Martin Reyes

### ARGENTINA/CHILE/PORTUGAL/SPAIN

#### Chile, Argentina

2004 Concha y Toro Xplorador Cabernet Sauvignon (Chile)	\$5.99
2004 Bodegas J. F. Lurton Pinot Gris (Argentina)	
2003 Altos Las Hormigas Malbec (Argentina)	
2003 Elsa Malbec (Argentina)	
2003 Two Brothers Tattoo Red (Chile)	
2002 Bodega Cicchitti Cabernet/Malbec (Argentina)	
2003 Concha y Toro Casillero del Diablo (Chile)	
2002 Budini Cabernet (Argentina)	
2002 Bodegas J.F. Lurton Reserva Malbec (Argentina)	
2003 Fin del Mundo, Postales Cab/Malbec (Argentina)	
2004 Dominio del Plata, Crios, Rosé of Malbec (Argentina).	
2002 Bodegas Salentein Syrah (Argentina)	
2002 Casa Lapostolle, Cuvee Alexandre Merlot (Chile)	
2003 Auka Mendoza Merlot (Argentina)	
2004 Dominio del Plata, Crios, Torrontes (Argentina)	
2003 Concha y Toro, Pirque Marq de Casa Concha (Chile)	
2003 Concha y Toro Marq de Casa Concha Cab (Chile)	
2003 Mapema Tempranillo (Argentina)	
2003 Fin del Mundo, Malbec, Patagonia (Argentina)	
2002 Catena Malbec or Cabernet (Argentina)	
2003 La Posta Bonarda or Malbec (Argentina)	.\$17.99
2002 Mapema Malbec (Argentina)	.\$18.99
2002 Concha y Toro, Terrunyo, Carmenere (Chile)	.\$24.99
Portugal/Spain	
2003 Palacio de Menade, Cuvee RS, Rueda	\$6.00
2003 Yasa Garnacha, Calatayud	
1999 Marques de Riscal Tempranillo	
2002 Atamani Antama Mananana	
2003 Atazuri, Artazu, Navarra	
2003 Mano a Mano, La Mancha	\$8.99
2003 Mano a Mano, La Mancha	\$8.99 \$8.99
2003 Mano a Mano, La Mancha	\$8.99 \$8.99 \$9.99
2003 Mano a Mano, La Mancha	\$8.99 \$8.99 \$9.99 \$9.99
2003 Mano a Mano, La Mancha	\$8.99 \$8.99 \$9.99 \$9.99
2003 Mano a Mano, La Mancha	\$8.99 \$9.99 \$9.99 \$9.99
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2003 Mano a Mano, La Mancha	\$8.99\$9.99\$9.99 es, and a ears."\$9.99\$9.99
2003 Mano a Mano, La Mancha 2000 Marques de Arienzo, Rioja, Crianza 2001 Conde de Valdemar Crianza Rioja 2004 Basa, Rueda 2003 Hecula, Yecla 90 points Robert Parker: "sweet bouquet of ripe plums, figs, raspberrie cherries, it boasts a terrific texture, enviable purity, medium to full body, long, seamless finish. Drink this outstanding bargain over the next 2-3 ye 2002 Seguras Viduas Creu de Levit 2004 Naia Rueda Blanc 2003 La Legua 2002 Castell del Remei Gotim Bru 2003 Gramona Gessamie	\$8.99\$9.99\$9.99 s, and a ears."\$9.99\$10.99
2003 Mano a Mano, La Mancha  2000 Marques de Arienzo, Rioja, Crianza  2001 Conde de Valdemar Crianza Rioja  2004 Basa, Rueda  2003 Hecula, Yecla  90 points Robert Parker: "sweet bouquet of ripe plums, figs, raspberrie cherries, it boasts a terrific texture, enviable purity, medium to full body, long, seamless finish. Drink this outstanding bargain over the next 2-3 ye  2002 Seguras Viduas Creu de Levit  2004 Naia Rueda Blanc  2003 La Legua  2002 Castell del Remei Gotim Bru  2003 Gramona Gessamie  2001 Lorinon Crianza, Rioja	\$8.99\$9.99\$9.99 s, and a cars."\$9.99\$10.99 .\$10.99 .\$12.99
2003 Mano a Mano, La Mancha	\$8.99\$9.99\$9.99 s, and a hars."\$9.99\$10.99 .\$10.99 .\$12.99
2003 Mano a Mano, La Mancha  2000 Marques de Arienzo, Rioja, Crianza  2001 Conde de Valdemar Crianza Rioja  2004 Basa, Rueda  2003 Hecula, Yecla  90 points Robert Parker: "sweet bouquet of ripe plums, figs, raspberrie cherries, it boasts a terrific texture, enviable purity, medium to full body, long, seamless finish. Drink this outstanding bargain over the next 2-3 ye  2002 Seguras Viduas Creu de Levit  2004 Naia Rueda Blanc  2003 La Legua  2002 Castell del Remei Gotim Bru  2003 Gramona Gessamie  2001 Lorinon Crianza, Rioja	\$8.99\$9.99\$9.99 s, and a hars."\$9.99\$10.99 .\$10.99 .\$12.99
2003 Mano a Mano, La Mancha	\$8.99\$9.99\$9.99\$9.99 ss, and and a ears."\$9.99 .\$10.99 .\$10.99 .\$12.99 .\$13.99
2003 Mano a Mano, La Mancha 2000 Marques de Arienzo, Rioja, Crianza	\$8.99\$9.99\$9.99 ss, and and a ears."\$9.99 .\$10.99 .\$10.99 .\$12.99 .\$13.99
2003 Mano a Mano, La Mancha	\$8.99\$9.99\$9.99 ss, and a cars."\$9.99 .\$10.99 .\$10.99 .\$12.99 .\$13.99 .\$13.99
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2003 Mano a Mano, La Mancha	\$8.99\$9.99\$9.99 ss, and a cars."\$9.99 .\$10.99 .\$10.99 .\$12.99 .\$13.99 .\$13.99 .\$14.99
2003 Mano a Mano, La Mancha 2000 Marques de Arienzo, Rioja, Crianza 2001 Conde de Valdemar Crianza Rioja 2004 Basa, Rueda 2003 Hecula, Yecla 90 points Robert Parker: "sweet bouquet of ripe plums, figs, raspberrie cherries, it boasts a terrific texture, enviable purity, medium to full body, long, seamless finish. Drink this outstanding bargain over the next 2-3 ye 2002 Seguras Viduas Creu de Levit 2004 Naia Rueda Blanc 2003 La Legua 2002 Castell del Remei Gotim Bru 2003 Gramona Gessamie 2001 Lorinon Crianza, Rioja 2002 Cellers del Roure, Les Alcusses 2003 Adegas Condes de Albarei Albariño 2006 Sierra Cantabria Crianza Rioja 2007 Bodegas del Muni, Corpus del Muni Vina Lucia 2008 Bodegas del Muni, Corpus del Muni Vina Lucia 2009 Dominio de Tares, Bierzo 2008 Rozaleme, Utiel Roquena	\$8.99\$9.99\$9.99 ss, and a cars."\$9.99 .\$10.99 .\$10.99 .\$12.99 .\$13.99 .\$13.99 .\$14.99 .\$14.99
2003 Mano a Mano, La Mancha 2000 Marques de Arienzo, Rioja, Crianza 2001 Conde de Valdemar Crianza Rioja 2004 Basa, Rueda 2003 Hecula, Yecla 90 points Robert Parker: "sweet bouquet of ripe plums, figs, raspberric cherries, it boasts a terrific texture, enviable purity, medium to full body, long, seamless finish. Drink this outstanding bargain over the next 2-3 ye 2002 Seguras Viduas Creu de Levit 2004 Naia Rueda Blanc 2003 La Legua 2002 Castell del Remei Gotim Bru 2003 Gramona Gessamie 2001 Lorinon Crianza, Rioja 2002 Cellers del Roure, Les Alcusses 2003 Adegas Condes de Albarei Albariño 2000 Sierra Cantabria Crianza Rioja 2001 Bodegas del Muni, Corpus del Muni Vina Lucia 2001 Biurko, Los Valles, Rioja 2003 Rozaleme, Utiel Roquena 2004 Txakoli Txomin Etxaniz	\$8.99\$8.99\$9.99\$9.99 es, and a ears."\$9.99 .\$10.99 .\$10.99 .\$12.99 .\$13.99 .\$13.99 .\$14.99 .\$14.99
2003 Mano a Mano, La Mancha	\$8.99\$9.99\$9.99\$9.99 s, and a cars."\$9.99 .\$10.99 .\$10.99 .\$12.99 .\$12.99 .\$13.99 .\$14.99 .\$14.99 .\$14.99
2003 Mano a Mano, La Mancha	\$8.99\$8.99\$9.99\$9.99 ss, and and a ears."\$9.99 .\$10.99 .\$10.99 .\$12.99 .\$12.99 .\$13.99 .\$13.99 .\$14.99 .\$14.99 .\$14.99 .\$14.99
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2003 Mano a Mano, La Mancha	\$8.99\$8.99\$9.99\$9.99 es, and a cars."\$9.99 .\$10.99 .\$10.99 .\$12.99 .\$12.99 .\$13.99 .\$14.99 .\$14.99 .\$14.99 .\$14.99 .\$14.99 .\$14.99 .\$14.99 .\$14.99

### Spain is HOT, HOT, HOT!

**2003 Mano a Mano, La Mancha (\$8.99)** This super duper bargain from the land of Don Quixote is awesome! Full of bright blackberry fruit and spice, this red is the perfect choice for backyard BBQs or Tuesday cheeseburgers!

**2001 Bodegas del Muni, Corpus del Muni Vina Lucia (\$12.99)** Made from 100% tempranillo, the Vina Lucia is a plush, smooth red full of rip black cherry fruit with a smattering of vanilla oak. I love the way it just glides across the palate and fills your mouth flavor. Enjoy with grilled lamb chops! Was \$17.99!

**2001 Remondo Palacios, Propiedad, Rioja (\$26.99)** 90 points Robert Parker: "A steal ...This stylish, elegant, medium-bodied, deep ruby/purple-colored Rioja offers up notes of graphite, black currants, cherries, and tobacco leaves. The new oak component is well-concealed beneath the abundant fruit and terroir characteristics."

2000 Finca Villacreces Reserva, Ribera de Duero (\$28.99) 91 points Robert Parker: "One of the best kept secrets of Ribera del Duero, Finca Villacreces produces a sexy red from 75% Tempranillo and the rest Cabernet Sauvignon and Merlot ... a deep ruby/purple color along with a bouquet of smoky hickory wood, barbecue spices, vanilla, black currants, cherries, melted asphalt, and licorice."

**2001 Hacienda Monasterio, Ribera del Duero (\$34.99)** 92 points Robert Parker: "This wine is made by Peter Sisseck, whose Pingus is one of Spain's best (and most expensive) reds. This is a bargain in comparison; elegant and polished, it beams blackberry and black cherry flavors, accented by toasty vanilla-scented oak and backed by focused tannins. It remains graceful through the long floral finish."

Buen Cata! —Anne Pickett, anne@klwines.com

### Jim C's View Down Under

Victoria offers a diverse climate and many styles of red, white and dessert wines. All in all, the wines tend to show more elegance and balance with good acidity in the whites and fine tannins and spice with the reds. Discover another side to Australian wines!

2003 Yering Station Chardonnay Yarra Valley Victoria (\$13.99) and the 2002 Yering Station Pinot Noir Yarra Valley Victoria (\$13.99) The first vines in Victoria were planted here in 1838, and in a few decades were taking awards at shows in Paris. Since 1996, new owners have spared no expense building new winery and many new plantings. The Chardonnay, which got 90 points from the Wine Spectator, shows light toasty French oak with spiced pear and hazelnut in the nose. On the palate, it is balanced with good acidity and length. The Pinot has a Burgundian character, with dark cherry, earth, mushroom and a hint of toffee. There are silky supple tannins leading to a fine finish.

**2003 Taltarni Shiraz Heathcote Victoria (\$31.99)** Taltarni has knocked it out of the park with their first release of a Heathcote Shiraz. Partially barrel fermented and matured for 14 months in new American oak, the wine displays good concentration with flavors of ripe plums, blueberry, white pepper, vanilla and chocolate. The palate reveals good structure and balance with a creamy texture, a hint of earth and a long finish. Bravo!

2004 Deakin Estate Shiraz Victoria (\$6.99) This is a great value and a lot of wine for the money. This easy drinker offers elegant ripe plum and raspberry fruit with notes of spice and a subtle use of oak. Quite supple and tasty on the palate, this is a great party wine and perfect with pasta, pizza and meat dishes. Grab a case to have around the house. Cheers!

—Jimmy Chanteloup

#### ALSACE/LOIRE

#### **Alsace**

NV Charles Baur Cremant d'Alsace	.\$14.99
An elegant and rich sparkler with a fine bead and fruity nose, perfect for ties and holiday gatherings!!	par-
2002 Gewürztraminer, GC Pfersigberg, Charles Baur	.\$19.99
Very classy, lots of soil character. Properly dry, full of vibrant, refreshing ac never cloying, yet still pungently spicy.	cidity,
2002 Pinot Blanc, Charles Baur	.\$10.99
2002 Riesling, Domaine Allimant Laugner	.\$13.99
2002 Riesling, Domaine Weinbach Cuvee St. Catherine	.\$35.99
2003 Muscat Grand Cru Froehn, Becker	.\$17.99
2002 Riesling Grand Cru Froehn, Becker	.\$18.99
2000 Gruenspiel de Bergheim, Marcel Deiss	.\$55.99
<u>Loire</u>	
NV Crémant de Loire, Domaine Fouet	.\$17.99
1994 Savennieres Roche Aux Moines, Domaine Aux Moines	\$19.99
2002 Anjou Blanc, Domaine Vincent Ogereau	.\$12.99
2002 Anjou Rouge, Domaine Vincent Ogereau	\$9.99
<b>2002 Saumur-Champigny, Rene Noel Legrand La Chaintre</b> . Pure ripe expression of franc, showing chocolate and mineral.	.\$13.99
2003 Chinon, Château de Ligre Pierre Ferrand	.\$10.99
2003 Coteaux du Layon, Chateau Soucherie Y. Tijou	.\$16.99
2003 Montlouis, Clos Habert Demi Sec François Chidaine	.\$21.99
60-year-old vines, earthy, mineral-scented, sweet, pear flavors and gripp acidity that fade into the long, rich finish.	oing
2004 Rosé de Loire, Château Soucherie	.\$11.99

### Oh Deer!!!

It's August, and it's hot, hot, hot. I think it is time to slow down the pace of our hectic lives and enjoy what's around us, or at least have a break and take advantage and enjoy the fruits of somebody else's labor. Give yourself the chance to sit down, and "crack" into a bottle of wine that can change the outlook of your entire day, that's what I say! The wines of Weingut Hirsch are absolutely stellar. Coming from top notch vineyard sites along with a top notch vintner, makes for wines that have presence of place, charm and charisma. Not to mention, all are fitted with the stylish screw cap for your protection.

The 2002 Hirsch Riesling Gaisberg "April" (\$34.99) and the 2002 Hirsch Riesling Gaisberg "September" (\$34.99) are two wines that are of the same but bottled on different dates, one in April the other in September if your not catching on! Both sharing hints of melons, citrus fruit and fresh summertime flowers and then being embraced by a core of stony minerality that lingers on and on till it leaves you with a fresh feeling of satisfaction and content. The difference between the two is that of agebility and expression. The September, which sat on its lees for a longer amount of time, will give you a wine that is a bit tighter now, but with time will be a real knockout as soon as it starts to loosen up and stop being so shy.

Or, how about a Grüner? This little gem, like the other, was also bottled in September. The **2002 Hirsch Grüner Veltliner Lamm "September"** (\$34.99) comes from a site just down from the renowned Heiligenstein vineyard. There is a bit more loess in this site and it is also known for being a heat trap but the old vines do outstandingly well here. This wine shows off a nose of anise, purple flowers, gravelly minerality with a much denser mouth feel to it, that says I am Grüner, watch me work!!!

So come on, take a seat, grab a glass, and lets enjoy what we work so hard for.

—Eric Story

### GERMANY/AUSTRIA

We have an extensive selection of outstanding German wines, the following is a sampling of our complete inventory, which you can view at www.klwines.com.

### 

The famous walled vineyard planted In the early 1200's by the Cistecian monks of the Kloster Eberbach and the crown jewel of the Staatswein domiaine produces wines of sublety and elegance with a warm and rich character that envelopes the mind and palate. Flowery and spicey with just a hint of sweet woodruff and quince. A favorite from the vintage, and at this price a no brainer

### 2002 J. & H.A. Strub Niersteiner Hipping Kabinett ......\$16.99 2004 Josef Leitz Rüdesheimer Klosterlay Spätlese .....\$18.99

A K&L exclusive bottling! 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 20 years or more.

### 

2004 Weingut Spreitzer Oestricher Doosberg Spätlese .......\$18.99
 2003 Schlossgut Diel Dorsheimer Pittermännchen Kabinett \$21.99
 Spicy and juicy, full of violet and iris aromas, very clean and polished with a tangy and yes snappy mouthfeel.

# The 15th Page Man: Swimming in the Rhine

Never in my life did I think that I would actually swim in the Rhine River, but I must say it was not as cold as you might imagine and the sensation of being pulled behind a boat on one of those inflatable "fun bobs" right below the hill of Rüdesheim with Schlossberg and Rottland rising steeply next to me was incredible. This experience highlights to me something that became crystal clear on this trip: Germany is not what you think it is!! Especially in the wine world, Germany is ready to explode. There are so many young dynamic growers who have traveled the world making wine and are bringing home with them new ideas and a renewed passion for viticulture. People are making down right fantastic red wines in Germany, and the dry Rieslings are world class (and we should start seeing more of these soon). This is good for all of us. One such grower who may not be quite so young but is very passionate is Franz Karl Schmitt in Nierstein. The estate was founded by Jost Schmitt in 1549, and has been in family possession since those days. Riesling is cultivated in some of the prime vineyards in Nierstein, including the classic Hipping. The grandfather of the present owner was renowned for his striving to produce great wines. He was the first to produce Trockenbeerenauslese in the Rheinhessen around 1900! The wines have great vitality and are full of red fruit character and even some hints of rhubarb pie. They have a spicy mineral core that speaks to their red slate origins. This red soil is also known for giving the Rieslings grown here a silkiness and seductive aromatic richness that becomes more apparent with bottle age. Both are approachable now but will keep and both offer amazing value. Drink Riesling, Be Happy! —Jeff Vierra

1998 Franz Karl Schmitt Niersteiner Hipping Spätlese ..........\$14.99 1997 Franz Karl Schmitt Niersteiner Pettenthal Auslese ........\$17.99

### Slideways: Wine Film Of The Year

For those of you who missed this seminal film about a maladjusted, merlot-hating wine geek, never fear. I have reviewed it myself from a professional and objective angle. Am I qualified, you ask? Most definitely so. You may have read my better known pieces, like the biography of Russ Meyer, "The Gentleman from Genitalia"; my daring expose of the Great Sausage Hijacking, "Wienermobile: Follow that Car"; or my piece on fashion meditation, "Outer Brassiere, Inner Peace." Yes, I thought you'd be impressed.

Slideways, as a wine movie, sucks. There is nothing worse than being exposed as the vinous equivalent of a pocket protector Trekkie with nothing better to do than yack about grape juice and pretend that it is extremely important. But as a study of the yin and yang of wine, the sweetness and the acidity, the white and the red, the bubbly and the still—Slideways is a towering Taoist achievement. When Smiles (played with reckful abandonment by Jim Barr, the ultimate Pocket Protector poster boy) drinks a bottle of 1995 l'Angelus (\$169.99) in the diner, we glimpse not just the 95 Parker points and the power and concentration of the wine, but that Smiles is drinking something that he percieves as inferior: A wine that features merlot. Guess what? Smiles is a wine snob.

The choice of wine in this scene is very telling, as it has the same qualities that Smiles posseses: a brooding darkness, tremendous concentration, earthy and full bodied. (Barr gained 50 pounds for the role.) This wonderful '95 Bordeaux, like Smiles, is just starting to open up, and the promise of a long and fruitful future is a complex and uniting force.

When Bjorn, Smiles' best friend, proposes marriage to a case of 1978 Beaulieu Private Reserve Cabernet Sauvignon (\$99.00) (referred to as the 'lampshade scene' by *Slideways* buffs) the parallels are subtle:

The floor and the wine are framed by American oak; on the table, the vase of dry roses and the bowl of Rainier cherries represent the bouquet of the wine. That the scene is shot in black and white gives it a classic flavour—just like the B.V.

One scene that is downplayed yet fleshes out the characters admirably is the nude wine bathing scene. Artful filming has the naked body of Smiles reflected in the glass bottle of **1950 Kopke Colheita** (\$249.99). A stunning wine at 55 years of age, showing caramel and spirity notes with nuances of vanilla and coffee bean. Thank God the bottle is dusty, as a naked Smiles is not the sort of cheese that goes well with any wine...

Château Angelus makes another appearance at the end of the film, but this time it is the 1997 vintage, a truly great one for Angelus. In this hilarious finale, Smiles blind tastes the wine, and makes the following assessment: "A captivating wine. Bigger than Donald Trump's ego, with a color darker than Edvard Munch's subconcious. Hmmm... jammy, like a grape preserve. Mushroomy—no, truffly—I feel like a pig rooting in the soil...and lush. And densely packed with bowl fulls of fruit. What a wine! O.K. What is it?"

Then comes the hilarity. Smiles sees that the wine is the 1997 Angelus (\$59.99). Lots of merlot. He has a heart attack and dies. The stock market crashes, Ford releases an 18-wheel SUV that runs on negative comments, a meteor strikes Broken Bow Nebraska and the federal government gives cities the right to steal privately owned land from its citizens for development purposes. Impossible, of course, but slapstick comedy at its finest.

Next month: the new Ben Affleck film...

—Joe Zugelder

### Jim's Gems, Volume 8.05

I am not quite sure of what to think of this developing vintage because so much of it reminds me of the vintage of 1998. Well, the winter certainly did have a strange correlation to that 1997/98 winter year. Just when I sensed that we were about to have warmer, drier weather to take us into the summer, the North Coast gets socked with another winter-like storm on June 15 to June 17, dumping between three to four inches of rain in our area of the valley, "The Deep End." This brought our totals to between 66 and to 67 inches of rain for the year. To say that we are currently having problems with controlling mold in the vineyards is an understatement. We need warm weather, and it might appear by the end of next week. What we do not need are shots of extended heat waves (105° F plus) as we had in 1998. I will keep you abreast as the vintage evolves, as I do every year.

This is new for K&L, and we can thank our Bordeaux guys, Clyde and Ralph, for landing this wine. I do not recall this one has ever been imported into the U.S., but the **2004 Rosé de Haut-Bailly (\$15.99)** is now here, and is should not be missed! This delicious pink wine (made by bleeding off the vats) is consumed on the property by the owners, winemakers, and their many friends who visit the château. This is a wonderful wine that sparkles with strawberry-like fruit both on the nose and palate, yet is dry, clean, crisp and fresh. Try it with grilled salmon, you will love it. You will need to purchase some of this quickly before the K&L wine staff buys it all (as we tried with the rosé from Calon Segur).

Some of my favorite wines are from the Rhone Valley, particularly those from the lesser-known communes of the southern Rhone just If you have any question regarding this month's selection, you can email your favorable observations to me at jimbarr@klwines.com or if you hate any these wines, you can lodge your rather aggressive, pointed complaints to joezugelder@klwines.com.

We hope you enjoy this month's Gem selections!

—Jim, Anderson and Eby.

### CHAMPAGNE/SPARKLING WINE

Ariston Carte Blanche Brut-Our best deal in bubbles? Powerful!	\$22.99
Marguet-Bonnerave "Cuvee Reserve"	
Michel Dervin Brut	
Franck Bonville Brut Selection Blanc de Blancs	
Marguet-Bonnerave Brut Rosé-Fantastic!	\$25.99
Launois "Sable" Brut Blanc de Blanc	\$25.99
Launois "Cuvee Reserve" Brut Blanc de Blanc	\$25.99
Laurent Perrier Brut	\$27.99
Tarlant Brut Reserve-Quality obsessed grower, direct pricing!	\$26.99
Tarlant Brut Zero-Our driest. No sugar added	\$26.99
De Meric Sous Bois Brut (1.5L \$56.99)-Delicious	\$27.99
Philippe Gonet Brut Reserve Champagne	\$27.99
1998 Franck Bonville Brut Millesime Blanc de Blanc	\$28.99
Louis Roederer Brut-One of Clyde's favorites	\$34.99
1998 Launois Brut Blanc de Blanc	\$29.99
1998 Ariston Vintage Brut	
Leclerc Briant "Les Chêvres Pierreuses" Brut	\$29.99
Leclerc Briant "Les Crayères" Brut	\$29.99
Leclerc Briant "Clos des Champions"-The last for a while!	\$29.99
1999 Leclerc Briant Cuvee Rubis Brut Rosé	
1999 Michel Dervin Vintage Brut Champagne	
1996 Franck Bonville Brut Millesime Blanc de Blanc	
Ariston Aspasie Brut Prestige	\$34.99
Lallement Brut	
Tarlant Cuvee Louis Brut Prestige Champagne	
1996 Laurent Perrier Brut	
Fleury "Carte Rouge" Brut-Biodynamic. Beyond organic!	
René Geoffroy Brut Rosé	
Fleury Brut Rosé	
Tarlant Cuvee Louis Brut Prestige-New 1996/1997 cuvee	
Laurent-Perrier Brut Rosé (1.5L \$110.00)	
Lallement Brut Réserve	
Franck Bonville Cuvee Belles Voyes	
Laurent Perrier "Grand Siècle"-The new 96,95,93 cuvee!	
Cattier Clos du Moulin 1er Cru Brut	
1996 Dom Perignon	
Krug Grand Cuvee	\$104.99

### Champagne Esoterica

Do you ever wonder about the names of all the different sizes of Champagne bottles? I thought it would be fun (and timely) to do a little glossary of the names, since I just set up a system for special ordering the big ones. Here is the glossary:

Split or Quarter 187ml, equivalent of ¼ bottle.

Half bottle or Demi 375ml, equivalent of ½ bottle.

Bottle 750ml

Magnum 1.5L, equivalent of 2 bottles.

Jeroboam 3L, equivalent of 4 bottles.

Rehoboam 4.5L, equivalent of 6 bottles.

Methuselah 6L, equivalent of 8 bottles.

Salmanazar 9L, equivalent of an entire case, or twelve bottles.

Balthazar 12L, equivalent of 16 bottles.

Nebuchadnezzar 15L, equivalent of 20 bottles.

The major reason that we have not stocked very much in large formats in the past is simple: Almost all sizes above Jeroboam are decanted-the wine completes its secondary fermentation in bottles or Magnums and then is decanted into these large bottles. Quarter bottle and sometimes halves and Jeroboams are done this way as well. This dramatically reduces the shelf life of the Champagne. The increased labor associated with this process and also the extraordinary price of large glass bottles that can handle 6 atmospheres of pressure make them much more expensive than an equivalent number of (usually better tasting) 750s. So, while a Magnum that has been fermented in its own bottle is often the best expression of a given Champagne, going bigger is not always better.

Sometimes, however, there is just no substitute for a giant bottle, especially when it comes to a special occasion. So, I have set up a system to special order them. We can get for you, in approximately two weeks, subject to availability, the bottles below, with more to come soon.

Please drop me a line by email at garywestby@klwines.com and say "add me to your list" so that you can be the first to know about any new offerings as well as general Champagne news. And feel free to contact me at 1-800-247-5987 ex 2728. A toast to you!

—Gary Westby

#### Taittinger La Francaise Brut Champagne Jeroboam (3L) Special order only .....\$439 Special order only \$199 Deutz Brut Classic Champagne Methuselah (6L) Piper Heidsick Brut Champagne Jeroboam (3L) Special order only .....\$450 Special order only ......\$219 Louis Roederer Brut Premier Champagne Methuselah (6L) Deutz Brut Classic Champagne Jeroboam (3L) Special order only .....\$480 Special order only .....\$225 Gosset Brut Excellence Champagne Methuselah (6L) Louis Roederer Brut Premier Champagne Jeroboam (3L) Special order only ......\$499 Special order only .....\$225 Laurent Perrier Brut Champagne Methuselah (6L) Pol Roger Brut Brut Champagne Jeroboam (3L) Special order only .....\$499 Special order only .....\$225 Pol Roger Brut Brut Champagne Salmanazar (9L) Gosset Brut Excellence Champagne Jeroboam (3L) Special order only .....\$649 Laurent Perrier Brut Champagne Salmanazar (9L) Special order only .....\$249 Laurent Perrier Brut Champagne Jeroboam (3L) Special order only .....\$699 Taittinger La Française Brut Salmanazar Champagne (9L) Special order only .....\$249 Gosset Grand Reserve Champagne Jeroboam (3L) Special order only ......\$850 Special order only .....\$299 Pol Roger Brut Brut Champagne Balthazar (12L) Taittinger La Francaise Brut Methuselah Champagne (6L) Special order only .....\$950 Special order only \$399 Pol Roger Brut Brut Champagne Nebuchadnezzar (15L) Piper Heidsick Brut Champagne Methuselah (6L) Special order only .....\$1299

### WHITE BURGUNDY

2002 St Bris (Sauvignon), Moreau & Fils-Chablis minerality\$9.99
2003 St-Veran, Domaine des Nembrets, Denis Barraud\$12.99
2002 Pouilly-Vinzelles, En Paradis, Louis Latour\$13.99
2002 St-Veran, Domaine de la Croix Senaillet\$14.99
This is a staff and customer favorite. And it is now at an even better price!
2002 Bourgogne Aligoté, Domaine Pierre Morey\$14.99
Lovely and bright, with classic acidity, but lots of length and weight.
2002 Bourgogne Chardonnay, Domaine Marc Jomain\$15.99
2002 Rully Blanc, Joseph Drouhin\$15.99
2003 Bourgogne Blanc, La Combe, Marc Colin\$16.99
2002 Bourgogne Chardonnay, Signature, Champy\$16.99
From Puligny, Meursault and Rully, with bright minerality and gentle tosatiness.
2003 Pouilly -Fuissé, Domaine des Nembrets, Denis Barraud \$16.99
Concentrated, rich and mineral-driven. Extremely lovely wine at a great price.
2003 Bourgogne Chardonnay "La Combe," Marc Colin\$17.99
2002 Bourgogne Blanc, Domaine Joseph Roty\$17.99
2002 Bourgogne Blanc, Domaine Pierre Morey\$18.99
2002 Chablis, Domaine Long Depaquit\$18.99
2002 St-Aubin, Domaine Patrick Miolane-Was \$25.99 elsewhere \$20.99
2002 Marsannay Blanc, Domaine Joseph Roty\$21.99
2003 Rully, "Mont Palais," 1er Cru, Dom J-Marc Boillot\$23.99
2002 St-Aubin, "Sur Gamay," 1er, Dom H. Prudhon\$26.99
Burghound Key Buy: "Perfumed white flower & lovely peach and pear notes."
2002 Pouilly-Vinzelles "Les Quarts," Dom La Soufrandie\$27.99
2002 St-Aubin, "Murgers Dent de Chien," 1er Cru, Champy\$29.99
The vineyard next to Puligny Champs Gain. Concentrated and mineral-driven.
2002 St-Aubin, "Murgers Dent de Chien," 1er Cru, M.Colin\$29.99
2002 St-Aubin, "Charmois," 1er Cru, Marc Colin\$29.99
The Charmois is next to Chassagne-Montrachet and is rich and creamy, while
The chambon is next to chassaghe montrachet and is hen and creamy, while
the Dents de Chien is next to Puligny-Montrachet 1er Cru, and shows more
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2002 Morey-St-Denis, "Mont Luissants," 1er, Dom Dujac\$64.99
2002 Meursault Perrieres, 1er, Bitouzet-Prieur\$68.99
2002 Meursault, "Poruzots," 1er Cru, F. Mikulski\$69.99
2002 Nuits-St-Georges Blanc, "Clos L'Arlot," 1er Cru,
Dom L'Arlot\$69.99
2002 Meursault, "Charmes," 1er Cru, F. Mikulski\$73.99
2002 Corton Blanc, Grand Cru, Chandon de Briailles\$73.99
2002 Meursault, "Genevrieres," 1er Cru, F. Mikulski\$78.99
2002 Puligny-Montrachet, "Caillerets," 1er Cru, De Montille \$94.99
2003 Bâtard-Montrachet, Grand Cru, Marc Colin\$179.95
2003 Chevalier-Montrachet, Grand Cru, Marc Colin\$199.95
2002 Le Montrachet, Grand Cru, Marc Colin\$375.00

# Loire, Alsace and Beyond: Newcomer Damien Laureau

Last July I spent the day in Savennieres with Damien Laureau whom La Revue du Vin de France (France's top wine publication) proclaimed was "undoubtedly the future star of Savennieres....He has brought youth back to what is often a rigid appellation." I was impressed not only with the wines but with the man. Damien is a young man with a keen sense of what he intends to accomplish in this appellation, which frankly all too often under performs. The terroir is there, but many growers crop too high, use way too many chemicals, and the vineyards look lifeless, the soil hard and compacted, the vines depending on the grower too much for nourishment. This is not the case with Damien. He comes from an agricultural background, having been trained in farming—among other things, cereals, sugar beets and fruit which his family is famous for, especially the pears—and moved to Savennieres to take over his uncle's estate near Tours when the uncle was ready to retire. He bought some prime vineyards in the upper portion of Savennieres with vines of 20-40 years of age on decomposed schist and quartz in varying combinations.

Damien farms along organic lines using no chemical fertilizers or herbicides. He works the soil every other row in most vineyards to better promote a "living" culture in his vineyards and crops very low with large leaf-to-cluster ratios. We spent a lot of time out in the vineyards, walking around and talking about his ideas and experimentations. And when it came time to look at the cellar, we could immediately see that he is a committed grape grower first and like many vignerons lives by the mantra: Wine is made in the vineyard. His cellar is small and simple. He works with stainless steel and some wood, handles the wine as little as possible, leaving them on the lees until just before bottling, where they receive the lightest of filtering. His style is pure and expressive with a little more texture than some others in the area yet always with the mineral back bone chenin hounds look for. He makes two cuvees of which K&L offers one currently, the Cuvee des Genets.

The **2002 Domaine Laureau Savennieres "Cuvee des Genets"** (\$18.99), aged almost completely in tank, is easy to get to know much earlier than most Savennieres that are produced. This wine consists of 100% chenin blanc, aged for 18 months, 90% in tanks and 10% in oak. The wine is redolent with acacia honey, butter and almonds, with a mineral backbone that is classic Savennieres. Drink now and over the next 8+ years.

Enjoy! —Jeff Vierra

### RED BURGUNDY

2003 Bourgogne Rouge, Maison Boisset\$12.99
2002 Marsannay rouge, Maison Louis Latour\$15.99
2001 Bourgogne Rouge, Denis Bachelet-Was \$19.99\$15.99
Delightful, focused and surprisingly serious for a Bourgogne Rouge.
2002 Bourgogne Rouge, Montre Cul, Dom Bouvier\$16.99
2002 Bourgogne Rouge, Montre Cut, Doin Bouvier
2002 Bourgogne Rouge, Domaine Patrice Rion
2002 Bourgogne Pinot Noir, Domaine Pierre Morey
<b>2002 Bourgogne Pinot Noir, Domaine Guyot\$19.99</b> Also available in half bottles, at \$9.99!
2002 Cotes de Nuits Villages, Vaucrains, L. Jadot
2002 Chassagne-Montrachet Rouge, Louis Latour\$20.99
<b>2002</b> Chassagne-Montrachet Rouge, Bernard Morey\$26.99 Fine, elegant and very fresh. Delightful red from Chassagne.
2002 Marsannay, Les Longeroies, Domaine Bruno Clair\$28.99
2002 Chambolle-Musigny, Derriere Le Four, Gerard Seguin\$29.99
Special price on this Chambolle, ready to drink, with lots of red fruit flavors.
2002 Gevrey-Chambertin, V. V., Dom. Gerard Seguin\$29.99
2002 Mercurey, "Clos des Myglands," Faiveley
2002 Pern-Verg, "Iles des Vergeles," 1er, Chandon Briailles\$34.99
2002 Volnay, Grand Poisots, Domaine Louis Boillot\$36.99
2002 Vosne-Romanée, Domaine Jerome Chezeaux\$36.99
2002 Pommard Perrieres-Centenaire, Raymond Launay\$36.99
Spectacular Pommard from Pascal Marchand, made from 100 yr old vines.
2002 Morey St. Denis, Ruchots/Riotte 1er Cru, O. Jouan\$38.99
The Ruchots is bright and elegant, while the Riotte shows black cherry notes.
2002 Pernand-Vergelesses, "Les Fichots," 1er, Dom Rollin\$38.99
2002 Beaune, "Marconnets," 1er Cru, Albert Morot\$38.99
2002 Gevrey-Cham, "Champeaux," 1er Cru, Olivier Guyot\$38.99
2002 Gevrey-Chambertin, Vieilles Vignes, Heresztyn\$39.95
2002 Chambolle-Musigny, Maison Boisset\$39.99
2000 Gevrey-Chambertin, Justice, Domaine Vougeraie\$39.99
2002 Beaune, "Vigne Franches," 1er Cru, Louis Latour\$39.99
Also available in half bottles at \$20.99. Bright fruit, focused, ripe and balanced.
2002 Vosne-Romanée, Domaine Jean Grivot\$40.99
2002 Pommard, Domaine Louis Boillot\$41.99
2002 Volnay, Santenots, Domaine Matrot\$41.99
2002 Nuits-St-Georges, "Chaliots," Domaine Michel Gros\$43.99
2002 Aloxe-Corton, "Vercots," 1er, Antonin Guyon\$44.99
2002 Chambolle-Musigny, Domaine Michel Gros\$44.99
2002 Chambolle-Musigny, Domaine Heresztyn\$44.99
2002 Chambolle-Musigny, Domaine Guyon\$44.99
2002 Gevrey-Chambertin, Ostrea, Domaine Trapet\$45.99
2002 Nuits-St-Georges, "Boudots," 1er, Jerome Chezeaux\$46.99
2002 Nuits-St-Georges, "Richemone," 1er Cru, Moillard\$46.99
2002 Nuits-St-Georges, Domaine Henri Gouges\$46.99
2002 Nuits-St-Georges, Bas de Combes, Dom Jean Tardy\$47.99
2002 Vosne-Romanée, Vigneux, Domaine Jean Tardy\$47.99
The NSG comes from the Vosne border, and the Vosne from the heart of the
village. Both are very rich, elegant and lovely Burgundies.
2002 Chambolle-Musigny, Les Athets, Dom Jean Tardy\$47.99
2002 Gevrey-Cham, Champs Chenys, V.V., Philippe Roty\$49.99
2002 Pommard, Clos des Commaraine, Jadot\$53.99
2002 Chambolle-Musigny, Fremiers, VV, Louis Remy\$54.99
2002 NSG, "Chenes Carteaux," 1er Cru, Henri Gouges\$56.99
2001 Nuits-St-Georges, "Murgers," 1er Cru, Cathiard\$59.99
2002 Vosne-Romanée, "Chaumes," 1er, Dom Jean Tardy\$59.99

2002 Aloxe-Corton, "Moutottes," 1er Cru, Edmund Cornu.	\$58.99
2002 Nuits-St-Georges, "Boudots," 1er, Dom Jean Tardy	\$59.99
2002 Vosne-Romanée, Les Beaumonts, Maison Champy	\$64.99
2002 Corton Pougets, Grand Cru, Domaine Jadot	\$69.99
2002 Volnay, "Mitans," 1er Cru, Domaine de Montille	\$71.99
2002 Vosne-Romanée, "Suchots," 1er cru, Jerome Chezeaux	\$72.99
2002 Gevrey-Chambertin, "Cazetiers," 1er Cru, Faiveley	\$74.99
2002 Gevrey-Cham, "Combe aux Moines," 1er Cru, Faiveley	y <b>\$74.99</b>
2002 Pommard, Grands Epenots, 1er, Dom. Pierre Morey.	\$74.99
2002 Clos de la Roche, Grand Cru, Dom. Louis Remy	\$99.95
2002 Chambolle-Musigny, "Combe d'Orveau," 1er, Faiveley	\$99.95
2001 Morey-St-Denis, 1er Cru, Dom Hubert Lignier	\$99.95
2002 Clos Vougeot, Grand Cru, Domaine Michel Gros	.\$108.99
2002 Latricieres-Chambertin, Domaine Louis Remy	.\$109.99
2001 Echézeaux, Grand Cru, Domaine Rouget	.\$114.99
2002 Clos Vougeot, "Maupertuis," Grand Cru, Tardy	.\$124.99
2002 Chambertin, Grand Cru, Joseph Drouhin	.\$149.95

#### **Pour Votre Plaisir**

### Summer Wines from Near Chablis

What I am really excited about this month is the arrival of some delightful wines for summer drinking from Anne & Arnaud Goisot, the wine-growers I found in March near Auxerre, west of Chablis. Their 2002 Bourgogne Cotes d'Auxerre Rosé (\$9.99) is an absolute delight. Since this area is a cool one, the rosés are not an afterthought, but often the first thought for their pinot grapes, and this wine is proof of that fact. Made of 100% pinot noir, it has a beautiful eye of the swan color, a strawberry nose and is light, refreshing and charming. Since their winery is located in the town of St. Bris-le-Vineux, it is no surprise that they make a 2003 St. Bris (\$9.99). St. Bris is the only appellation in Burgundy devoted to sauvignon blanc since the area is best suited to this grape, rather than to chardonnay, which cannot ripen well here. This has a bright nose, with hints of gooseberries. On the palate it is ripe, round and rich, thanks to the warm vintage. It has lots of weight and lovely minerality, thanks to the chalky soils. The Goisots also make one of the most delightful Aligotés I have tasted. The 2002 Bourgogne Aligoté (\$10.99) is surprisingly open for this varietal, with a lovely spicy finish, characteristic of this grape. It combines a bright character with an appealing style. Whether for a kir or by itself, it is a winner. Finally, as their tiny village is only a dozen miles from the town of Chablis, they also make a 2003 Chablis (\$11.99). It is a bit round, again due to the warm year, but it shows lots of length on the palate, a lovely minerality, no oak, and a very pretty lime/citrus quality. It's most refreshing and most persistent on the palate. What more could you ask?

The opposite end of the spectrum from the small husband-and-wife approach can be found at **La Chablisienne**. It is the largest cooperative in Chablis, made up of many small growers who combine their efforts to produce high-quality Chablis at a very modern facility. In contrast to 2003—a very warm vintage—2001 is a classic Chablis vintage. Their **2001 Chablis** (\$12.99) is bright, very mineral driven and shows that slight honeyed note that Chablis gains with a year or two in bottle. Fresh, concentrated and with citrus at the finish, this is most satisfying. Á Santé.

—Keith Wollenberg

#### ITALIAN WINES

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

### 2000 Brunello di Montalcino Pre-Arrival

2000 Poggiarellino\$29.99
2000 Baricci\$36.99
2000 La Fortuna\$36.99
Dark and intense plum aromatics rise from the glass and give you an immediate sense of density, weight and richness. The wine is so supple on the palate!
2000 Pian dell'Orino\$39.99
2000 Sesta di Sopra-92 points Wine Spectator\$42.99
<u>Tuscany</u>
2004 Maritma Sangiovese "4 Old Guys"\$7.49
2003 Teruzzi & Puthod Vernaccia di San Gimignano\$9.99
2001 Castello di Monastero Chianti Superiore\$10.95
2003 Poliziano Rosso di Montepulciano\$11.95
2002 Castello di Monastero Chianti Classico\$13.95
2001 Castello della Paneretta Chianti Classico\$14.99
2003 Teruzzi & Puthod Terre di Tufi\$15.99
2001 Felsina Chianti Classico-Best in a decade!\$17.99
2002 San Vincenti Chianti Classico\$17.99
2001 Avignonesi Vino Nobile di Montepulciano\$20.99
1999 Felsina Chianti Classico Riserva-90 points Parker\$20.99
2002 Poliziano Vino Nobile di Montepulciano\$21.99
2000 Tenuta Ghizzano Veneroso-2 Glasses Gambero Rosso\$26.99
2001 Felsina Chianti Classico Riserva "Rancia"\$26.99
2001 Castello della Paneretta Chianti "Torre a Destra"\$28.99
Superb Chianti, great drinkability. 94 points Wine Spectator.
2000 Poliziano Vino Nobile di Montepulciano "Asinone"\$27.99

91 points Robert Parker

91 points Robert Parker.
1995 Felsina Vin Santo (500ml)\$29.99
1997 Badia di Morrona Vin Santo (500ml)\$29.99
2000 Castello di Fonterutoli Chianti Classico\$33.99
1999 Il Molino di Grace Chianti Classico Ris "Margone"\$39.99
2001 La Massa Chianti Classico "Giorgio Primo"\$64.99
<b>Montalcino</b>
2000 Croce di Mezzo Brunello\$37.99
1998 Villa Le Prata Brunello\$38.99
1999 La Mannella Brunello\$38.99
1999 Verbena Brunello-91 points Wine Spectator\$39.99
Big, ripe, fruit, balanced, drinkable and really good!
1998 Piancornello Brunello\$42.99
1999 Col d'Orcia Brunello-90 points Parker\$44.99
<u>Piedmont</u>
2003 Cascina Val de Prete Barbera d'Alba Serra de Gatti\$15.99
Super rich 2003 vintage! Mario Roagna's new vineyard source is fabulous!
2003 Cascina Val de Prete Arneis "Luet"\$15.99
2002 Produttori del Barbaresco Nebbiolo delle Langhe\$16.99
2003 Villa Sparina Gavi\$17.99
2001 Cascina Castle't Barbera d'Asti Superiore "Passum"\$24.99
Stunning Barbera from dried grapes, incredible richness and great drinking!
2001 Cascina Val de Prete Barbera d'Alba "Carolina"\$29.99
One of our favorite barrique-aged Barbera. Supple, ripe and showing great concentration.
Barolo/Barbaresco
2000 Produttori del Barbaresco, Barbaresco\$24.99

2000 Produttori del Barbaresco, Barbaresco	\$24.99
2001 Paitin di Pasquero Elia Barbaresco "Serra Boella"	\$25.99
2001 Paitin di Pasquero Elia Barbaresco "Sori Paitin"	\$32.99
2000 Famiglia Anselma Barolo-92 points Wine Spectator	\$43.99

### Podere Rinascimento

When I first entered the world of Italian wine, Italy was having its own Rinascimento (Italian for renaissance or re-birth), an incredible burst of creative output, new wines, new techniques and a significant move to quality over quantity. Now a second wave of the Italian Wine Rinascimento is arriving at our shores. Regions that were not known before for making wines of quality are now producing superior wines. And grape varieties that were once destined for extinction are now, through care, producing outstanding wines. It would be easy to stock our shelves with Chianti, Barolo, Barbaresco, Brunello and Super Tuscans waiting for the reviewers to toss out high points and let everyone collect the high numbers, yet that isn't as rewarding for me or as beneficial for you. Exploration is a struggle and stretches your comfort zone, but if you aren't open to trying new things you'll miss some truly exciting wines as well as a dizzying array of amazing food and wine combinations.

Having left my Inclined Pergola, I've decided to rename my article Podere Rinascimento. Podere means a tenant farm, and the new house that I have, a scant 2.8km from the K&L World Headquarters, reminds me of a small farm. There's a rooster crowing not far away, an amazing sky so full of stars, and a large piece of land to be worked. The new life expanding, exploring, crossing over closed borders is opening my eyes once again to the cornucopia of exciting wines now available from Italy, here are a couple to try!

The 2004 Alois Lageder Moscato Giallo "Vogelmeier" (\$16.99) is from alpine fruit, in the gorgeous Alto Adige (or Sud Tirol as the natives call this region). This fabulous dry white is often overlooked because people think it is sweet, unfortunately so because it is stunningly good. I find the intriguing aromatics and sinuous texture very appealing. There's enough body and richness to make it feel like you're drinking something, but it's also balanced with excellent acidity. So refreshing, like a cool breeze on hot day. I like it with grilled prawns in the shell, seafood pasta, roast chicken or by itself!

The 2003 Pallavicini "Amarasco" Cesanese (\$14.99) hails from Lazio, the region where Rome is located. Cesanese is a local red grape variety grown on volcanic hills south of Rome and is amazingly aromatic. What makes this wine really incredible, however, is how they make it! At the end of September they twist the bunches in order to cut off the flow of sap, and the grapes begin to dry while still on the vine. This drying goes on for about a month. Harvesting takes place generally the beginning of November. After fermentation it spends a year in barrique and 4-5 months in bottle before being released. The Cesanese fruit aromatics remind me of Middle Eastern spices—nutmeg, cinnamon, dried roses—all penetratingly sensual, coupled in a rich, supple and devastatingly seductive body that seems to coax soothing emotions from your inner being, sort of a liquid aroma therapy session.

—Greg St. Clair

### **ITALIAN WINES**

2001 Paitin di Pasquero Elia Barbaresco "Vecchie Vigne"	\$46.99
1998 Famiglia Anselma Barolo	\$47.99
1993 Famiglia Anselma Barolo-Yes, 1993!	
Complex, balanced, drinkable Barolo at an excellent price. What a conc	
2001 Marengo Barolo "Brunate"	\$49.95
2001 Corino Barolo Vigna Giachini	\$49.99
2001 Corino Barolo Vigna Rocche	\$49.99
1995 Famiglia Anselma Barolo "Adasi"	\$53.99
2001 Elio Grasso Barolo Ginestra "Casa Mate"	\$55.99
1996 Famiglia Anselma Barolo "Adasi"	\$55.99
2001 Elio Grasso Barolo Gavarini "Vigna Chiniera"	\$55.99
1997 Famiglia Anselma Barolo "Adasi"	\$59.99
2001 Altare Barolo La Morra	\$62.95
2000 Elio Grasso Barolo "Runcot"	
2001 Clerico Barolo Pajana	\$69.95
2001 Sandrone Barolo Cannbui Boschis-97 points Tanzer	.\$129.95
<b>Trentino-Alto Adige and Friuli</b>	
2000 Convento Muri-Gries Lagrein Scuro-1 Glass Gambero Ros	sso <b>\$8.99</b>
2003 H. Lun Schiava-It's sensational!	\$13.99
2003 Ermacora Tocai Friulano-2 Glasses Gambero Rosso	\$13.99
Rich, balanced, with delicate acidity and scintillating aromas of bitter all apple and ripe pear highlighted by hints of tarragon. No oak.	
2003 H. Hun Lagrein Kretzer (Rosé)	\$13.99
<b>2003 Ermacora Pinot Bianco</b> -2 Red Glasses <i>Gambero Rosso</i> Why drink Pinot Grigio when you can drink Friuli's best white: Pinot Bia	
2003 Convento Muri-Gries Pinot Grigio-1 Glass Gambero Rosso	<b>\$14.99</b>
2003 Ermacora Pinot Grigio-2 Glasses Gambero Rosso	
2004 ConventoMuri-Gries Lagrein Kretzer (Rosé)	
2003 Ermacora Merlot	
2003 Ermacora Refosco	
2001 Alois Lageder Pinot Grigio "Benefizium Porer"	\$16.99
2003 Valle Isarco Kerner "Aristos" - 2 Glasses Gambero Rosso	
You won't believe the quality, power and body of this un-oaked master	piece!
2003 Valle Isarco Veltliner "Aristos"-3 Glasses Gambero Rosso	\$17.99
2003 Hofstatter Lagrein	\$18.99
2001 Alois Lageder Chardonnay "Lowengang"	\$26.99
1999 Hofstatter Lagrein "Steinraffler"	
2001 Gulfi Nero d'Avola NeroBaronj	\$41.99
Sicily, Puglia, Campania, Basilicata, Lazio, Abruzzi and Sa	rdegna
2003 Arancio Grillo Bianco	
2003 Arancio Nero d'Avola	
2002 Arancio Syrah	
2003 Colosi Bianco	
2002 Colosi Rosso	
2001 D'Angelo Aglianico "Sacravite"	
2003 Mancini Vermentino di Gallura	
2003 Valle del Acate Poggio Bidini Nero d'Avola	
2003 Gulfi Nero d'Avola Rossojbleo	
2004 Mastroberardino Lacryma Christi Bianco	
2000 D'Angelo Aglianico del Vulture	
2003 Cantina di Gallura Vermentino di Gallura "Canayli"	
2001 Gulfi Nero d'Avola Nerojbleo	
2003 Mastroberardino Lacryma Christi Rosso	
2001 Valle dell'Acate Cerasuolo di Vittoria	
2003 Mastroberardino Fiano d'Avellino "Radici"	
2003 Mastroberardino Greco di Tufo "Nova Serra"	\$19.99

2003 Palari "Rosso Soprano"	.\$24.99
2000 Mastroberardino Taurasi "Radici"	.\$32.99
1999 COS Nero d'Avola Contrade "Labirinto"-Stunning!	.\$54.99
Lombardia, Umbria, Veneto, Marches and Other	
2003 Corte Rugolin Valpolicella Classico	\$8.99
NV Ca' de Medici "Terra Calda"-Staff favorite!	\$9.99
N/V Bortolotti Prosecco Extra Dry	.\$11.99
2002 Cataldi Madonna Montepulciano d'Abruzzo	.\$13.95
NV Col Sandago Prosecco Extra Dry Valdobbiadene	.\$13.99
Excellent quality! Clean, bright, crisp, it should be on your table tonight!	
NV Sorelle Bronca Prosecco	.\$13.99
NV Ruggeri Prosecco Frizzante	.\$13.99
2001 Corte Rugolin Valpolicella Class. Superiore Ripasso	
2003 Bucci Verdicchio Classico dei Castelli di Jesi	.\$17.95
2001 Scacciadiavoli Rosso di Montefalco	.\$17.99
2000 Scacciadiavoli Sagrantino di Montefalco-91 points Parker.	.\$34.99
2001 Mamete Prevostini Valtellina Sassella "Sommarovina".	.\$34.99
1999 Bruno Coati Amarone	.\$29.99
2000 Villa Bucci Verdicchio Classico Castelli Jesi Riserva	.\$29.99
2001 Antinori "Cervaro"	\$37.95
1999 Mamete Prevostini Valtellina Sup. "Corte di Cama"	.\$37.99
2001 Corte Rugolin Amarone "M Danieli"-2 Glasses	
Gambero Rosso	.\$39.99
2002 Le Terrazze Sassi Neri	.\$39.99
2001 Colpetrone Sagrantino di Montefalco-3 Glasses	
Gambero Rosso	.\$64.99

### **August Picks**

**2004 Boroli "Aureum" Moscato d'Asti (\$11.99)** Don't think of this as just a dessert wine; it's a great cocktail sipper as well! Light in alcohol (5.5%), the 2004 is as wonderful as the 2003! Apricots and honeysuckle mingle with a light effervescence, creamy texture and balanced by good acidity. Serve well chilled with fresh fruit, cheeses and, of course, biscotti.

**2001 D'Angelo Aglianico "Sacravite" (\$10.99)** A few months back I wrote about the big sister to this wine. This is just as tasty, just more value-packed. From Basilicata, this Aglianico is full-bodied with soft tannins. On the palate you will be seduce by the blend of black cherries and blackberry fruit mixed with olives and and earthiness on the looooonnng finish. This will work very well with anything roasted, grilled or charred.

**2000 Produttori del Barbaresco, Barbaresco (\$24.99)** From an important cooperative known for its well-made selections, this 2000 Barbaresco offers quality at an affordable price. The palate showcases notes of wet leather, raspberries and tobacco, with spice and soft tannins from the barrel (20 months in oak) on the finish. Serve with egg pasta tossed in a mushroom sauce or with white meat dishes.

2000 Tenuta Di Ghizzano "Veneroso" (\$26.99) Ghizzano is a small hillside hamlet situated in the northwestern part of Tuscany, halfway between Florence and Pisa. Veneroso is a family name and fantasy name for this wine, which is 50% cabernet sauvignon and 50% sangiovese aged for 16 months in large French oak casks and one year in bottle before release. Red currants and dark plum mingle with dried herbs and a hint of coffee. Medium-bodied with fine tannins, this very elegant wine will show best with roasted red meats or your mom's best lasagna recipe. Salute!

—Mike Parres

### **SPECIALTY SPIRITS**

Rain drops on roses and whiskers on kittens, bright cooper kettles and warm woolen mittens...It is once again time for me to celebrate another birthday. And I am happy to say that I am going back to Scotland. Islay here I come! Look for my K&L Islay Report coming soon! Here are my favorites for this year!

—Susan Purnell

#### **Armagnac**

#### Briat Hors d'Age ......\$53.99

The Château de Briat has a long and impressive history. Built in 1540, it first served as the hunting manor for Queen Jeanne d'Albret. The domain was taken over by Baron Raoul de Pichon-Longueville in 1864. This 12-year old is made of 75% bacco, 15% folle blanche and 10% colombard. Amber colored with attractive viscosity, its supple, elegant texture holds notes of licorice, chocolate and toffee. Excellent value!

#### 1965 Castarede Bas-Armagnac .....\$164.99

The House of Castarède, founded in 1832, is the oldest of all Armagnac trading houses. Its prestige is based on its exceptional collection of vintage Armagnacs, with more than forty authenticated vintages (the oldest dating from 1881) crafted from the best products of the Bas Armagnac region and matured in cellars more than a 100-years old.

### Bourbon/Rye/Whiskey

### W. L. Weller 12-year-old Bourbon.....\$16.99

"From its deep, bronze color to its initial aromas of lanolin, almond oil and creamed corn, this one's a high-spirited, lusciously toasty, and animated bouquet that has top-notch Bourbon written all over it. The mid-palate flavor profile is heavily wheated (like Wheat Thins crackers), oily, layer, moderately sweet and sap-like. The finish is long, sweet, oaky, and intensely grainy, all for an unbelievable price." (Paul Pacult, The Spirit Journal).

### Black Maple Hill 16-year-old Bourbon, Single Barrel ......\$64.99

The 16-year old is the smokiest of the three we carry and would be great for a single malt lover who wants to move into the world of bourbon.

### **Calvados**

#### Berneroy 25-year-old ......\$65.99

This makes you want to weep it is so delicious! Filled with unbelievable apple flavors. But what gets you are the layers and layers of complexity and length that never seem to end! And to top it all, offered at this phenomenal price.

### 1975 Coeur de Lion Pay d'Auge.....\$169.99

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

### **Cognac**

### Leopold Gourmel Premieres Saveurs 6 Carats ......\$37.99

Nose: fresh, supple, white fruits (pear, white peach), never bity; the taste: pure, clean, intense, a refreshing long-tasting finish; features: the introduction into the world of the only pure and natural cognac. Because the wine is richer and stronger, the "fat" distillation retains the beautiful aromas and concentrates the richness into the spirit. Pure vintage, strictly no additives, aged in un-toasted extra-fine-grain French oak casks, never chilled-filtered. The perfect example of delicacy and finesse, not aggressive, not caramelized, not artificially woody.

### Francois Peyrot 25-year-old XO ......\$69.99

Francois Peyrot is one of the most prestigious, yet unknown producers of Cognac. Unlike many others, this true boutique estate produces all their Cognac from an organic, single, unblended vineyard in the Grande Fine Champagne appellation, the highest quality area within Cognac. The vineyard has been in the family for decades and has been lovingly nurtured by successive generations. The coganc is aged over 25 years in oak, imparting a mellow character and a deep amber color.

#### **Liqueur**

#### Santa Teresa Rhum Orange, Venezuela (375ml).....\$16.99

This is the perfect blending of the finest rums aged for at least two years with an orange peel maceration. With its golden amber color and its fragrant aromas revealing the scent of oranges, it's fantastic after a meal on the rocks or blended in cocktails. Substitute for Triple Sec in your next Margarita!

### **Irish Whiskey**

### Cooley 12-year-old Peated, Murray McDavid.....\$76.99

Wow! The guys at Murray McDavid have done it again! Despite over 40 different Irish whiskey brands, there are only three distilleries in Ireland and big conglomerates own two of them. The independent Cooley started in 1989 producing malt and grain whiskey in Dundalk near the Northern Ireland border. This bottle, produced in pot stills with peated barley, is the authentic taste of traditional Irish whiskey, offered here without the blarney. What makes this bottle so very special is this: It was matured for a period of time on Islay, breathing in Islay's unique briny atmosphere; It is bottled at 46% alcohol strength, as opposed to 40% or 43%; It has been reduced from cask strength to 46% strength using Bruichladdich's legendary spring water; It is unchillfiltered and coloring free.

#### Rum

### Neisson Rhum Agricole Reserve Speciale, Martinique (1.L) ..\$66.99

Neisson Rhum Agricole Réserve Spéciale is characterized by a rich aroma of dark fruit and roasted nuts leading to a hearty body of fruit, nuts, smoky oak and vanilla followed by hints of spice in the warm, lingering finish. This is a premium spirit, blended from rums aged up to ten years in French and American oak barrels in the distillery aging warehouse. Sip it neat or with a splash of water and savor a premium aged rhum agricole.

### **Single Malt Whisky**

#### Arran Single Cask ......\$79.99

From time to time, when inspecting casks in their warehouse, Malt Master Gordon Mitchell discovers a cask that is maturing exceptionally well. His years of experience and skill enable him to determine which casks developed the most individual and interesting character. And so the single cask is born! Matured in sherry hogshead. Bottled on 1/27/2003 and only 319 bottles produces. 57.8%

### Bruichladdich 17-year-old Islay ......\$119.99

The 17-yearold is made with 100% fresh American oak casks. Within 15 to 21 years, Islay single malts magic happens! All the characteristics of the whisky come together without any one dominating. The nose is very aromatic with hints of lemon, honey, creamy custard, toffee and a touch of sea freshness. On the palate it is very vibrant and coats your mouth with layers of fruit and rich sweetness. A stunning dram!

### Highland Park 10-year-old, McGibbon's Provenance......\$64.99

This is an outstanding example of an excellent independent bottling of Highland Park. The cloice of barrel is everything, and it really shows with this malt. Pale straw color. Muted, sea salt and seaweed aromas. Loads of peat, iodine, dry smoke and sweet flavors, which explode in the mouth. Medium weight. Complex with a wonderfully rich peaty, smoky, delicious, voluptuous and LONG finish. Bourbon cask. Unchillfiltered.

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	per glass	per case
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Burgundy (4 per case)	\$17.49	\$71.96
Chardonnay (6 per case)	\$14.99	\$89.94
Champagne Prestige	\$16.99	\$101.94
(6 per case)		
Port (6 per case)	\$14.99	\$89.94
Single Malt (6 per case)	\$14.99	\$89.94

Many other glasses—Call for prices.



### Spiegelau Glasses

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	per giass
Bordeaux glass (6 per case)	\$6.99
Burgundy glass (6 per case)	\$6.99
Port glass (6 per case)	\$6.99
White wine glass (6 per case)	\$6.99

Attention California residents. Proposition 65 WARNING: Consuming foods or beverages that have been kept or served in leaded crystal products will expose you to lead, a chemical known to the State of California to cause birth defects or other reproductive harm.

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Prices do not include shipping.

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Models	BOTTLES	RETAIL	K&L
Vinotheque 320	264	\$3650	\$2179
Vinotheque 500	368	\$3975	\$2489
Vinotheque 550	428	\$4325	\$2689
Vinotheque 700	528	\$4675	\$2789
QT Models			
Vinotheque 320	264	\$4750	\$2689
Vinotheque 500	368	\$5295	\$3189
Vinotheque 550	428	\$6225	\$3489
Vinotheque 700	528	\$6850	\$3789

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The world's fastest and least expensive leverstyle corkscrew. Includes foil cutter, extra worm and manufacturer warranty.

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We have six sizes for your convenience: 10-case, 16-case, 20-case, 32-case, 40-case, and 60-case. The size designations are based on the assumption that your wine collection includes a combination of both cardboard and wooden cases.

10-case locker, \$13.50 per month 16-case locker, \$18.00 per month 20-case locker, \$24.50 per month 32-case locker, \$35.00 per month 40-case locker, \$43.50 per month 60-case locker, \$52.50 per month 70-case locker, \$75.00 per month 80-case locker, \$86.00 per month

The minimum rental period is six months.

Our lockers are temporarily full. To get on the waiting list, please call Sharon at (650) 364-8544, ex 2733. For billing, call Sharon at ex 2733.

### Wine Storage Lockers in San Francisco

We now have wine storage lockers in our San Francisco store. These lockers have a capacity of between 24-30 cases. Cost is \$180 for six-months rental. Call Sharon at (650) 364-8544 ex 2733.

### **Shipping Information**

ALL ALCOHOLIC BEVERAGES ARE SOLD IN CALIFOR-NIA AND TITLE PASSES TO THE BUYER IN CALIFOR-NIA. We make no representation to the legal rights of anyone to ship or import wines into any state outside of California. The buyer is solely responsible for shipment of alcoholic beverage products. By placing an order, you authorize us to act on your behalf to engage a common carrier to deliver your order to you. ALCOHOLIC BEVERAGES MAY BE SOLD AND DELIVERED ONLY TO PERSONS WHO ARE AT LEAST 21 YEARS OLD. IN PLACING YOUR ORDER, YOU REPRESENT TO US THAT YOU ARE AT LEAST 21 YEARS OLD AND THAT THE PERSON TO WHOM YOU ARE DIRECTING DELIVERY IS AT LEAST 21 YEARS OLD.

When your alcoholic beverages are delivered, the per-

son receiving delivery may be required to show identification proving that he or she is at least 21 years old. If, between date of order and date of arrival, the laws of your state change so as to make it illegal to receive the shipment, you can return the order for a full refund.

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### Save \$\$\$ by Joining One or More of Our "Wine of the Month" Clubs

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

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

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

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

#### SIGNATURE RED COLLECTION

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

#### PREMIUM WINE CLUB

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

#### BEST BUY WINE CLUB

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



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