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Dear Wine Club Member,

I recently came across a new wine magazine. Since there are already many wine-oriented magazines around, I was curious to see whether this new one would take an interesting approach, something different from what was already on the market.

The magazine is called *Wine Adventure*. Although they call this “The first wine magazine for women,” it has a wide cross-section of articles covering wine, food, travel, culture, etc. In short, all of the things that are associated with the experience of wine.

Michelle Ostrov, the publisher, gives this description of the magazine:

“*Wine Adventure*, the first wine magazine for women, merges food, travel and style through the universal connection of wine. *Wine Adventure's* lively mix of articles is designed to enhance readers' knowledge and enjoyment of wine, without taking it too seriously. Practical and entertaining, *Wine Adventure* delivers travel destinations, lifestyle ideas, food and wine pairings, wine know-how and much more in a fun, highly readable format.”

As to why she targeted the magazine toward women, Michelle says, “We have targeted *Wine Adventure* to women for two reasons: because no wine publication has previously addressed that market, and because of definitive research showing that women comprise the majority of wine buyers. However, the content of the magazine is for anyone who likes to read about wine in the context of lifestyle, food and travel. Most women don't really care about how many points a wine is rated or how many bottles they have in their cellar, but they are interested in learning more about wine in a friendly, approachable way. I launched *Wine Adventure* as a vehicle for expanding readers' wine horizons, whether it's traveling to tasting destinations around the world or experimenting with new varietals at home.”

As many of you know, I am of the male species. I found the magazine quite appealing, though, because it matches my own sensibilities about wine—that wine is best enjoyed in context. Sure, it can be fun to read about points and the minutiae of winemaking techniques, but I truly believe that the brilliance of wine resides in the fact that the best tasting wines often involve the non-wine factors. When I think of a great wine experience it is the company I was in, the setting, perhaps the food served, the weather and all of the contextual reasons that I most remember. This magazine seems to do a lovely job putting wine in that context. Their website is www.wamagazine.com. I encourage you to check it out.

Be sure to check out our new wine tote bag on page 12. Great value and a neat gift idea. Also check out the new wine Special Offers on that page.

Cheers,

Dave Rosenzweig
Wine Club Director

Signature Red Wine Club

The Signature Red Wine Club offerings for August 2005 are two brilliant Cabernets from California.

2001 Roth Cabernet Sauvignon, Alexander Valley

Previous Signature Red Club offerings have included the 1999 and 2000 vintages of Lancaster Estate. This wine too is made from Lancaster Estate grapes.

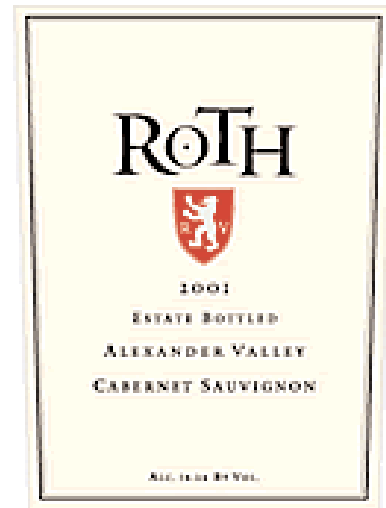
Located at the southern tip of the Alexander Valley, Lancaster Estate rests in the foothills of the western Mayacamas Mountains, at the confluence of the Chalk Hill and Knights Valley appellations. Within the rolling hills of this “golden triangle,” an ideal climate of warm days and cool nights combines with the region’s myriad soil types to produce red wines of uncommon grace and style. When Ted Simpkins founded Lancaster Estate, he drew upon the experience, intuition, and insight of a life of challenge and accomplishment. His vision was the creation of a totally self-sufficient wine estate in the true Bordeaux tradition, focused entirely on the crafting of limited-edition, Cabernet-family wines—from fruit farmed on the estate, produced and cellared in its winery.

Ted Simpkins had over 30 years of intimate experience with the world’s great wines and wineries from his vantage point as a senior executive with Southern Wine and Spirits. His appreciation of California’s wine regions grew even stronger after he moved to the state in 1983. Here he began to search for a place to realize his dream. In 1994, he purchased 70 acres on the southernmost end of Sonoma County’s Alexander Valley. Comprised of rolling hills and benches, the land offered a variety of facings, slopes and elevations combined with a range of favorable soil types. Ted saw in these features the potential he sought. He found this the perfect location to grow and craft Cabernet-family varieties, taking inspiration from the First Growth chateaux. Ted assessed the personality of the vineyard by making wine with the 1995 harvest from the original twenty acres of Merlot and Cabernet Sauvignon. He carefully planned the planting of the rest of the estate, the construction of a winery and an adjacent barrel-aging cave. The 2000-barrel capacity cave was completed in 1999. The year 2001 saw the opening of a state-of-the-art winery, a crush facility and an elegant visitors’ center and tasting room.

Jennifer Higgins has been a part of the winemaking team at Lancaster since 1999, ascending to the position of winemaker in June 2004. She oversees all winemaking and vineyard activities at the estate.

The Roth Cabernet Sauvignon comes from the same hillside vineyard in the southeast corner of the Alexander Valley as does the Lancaster Estate. This small-production, single-vineyard wine is a blend of 76% Cabernet and 24% Merlot. The wine has been aged for 21 months in French oak barrels, 50% of which were new. Aromas of black cherry, chocolate and spice lead to a palate that is at once restrained and deep. This is a Bordeaux-style wine that matches beautifully with a grilled rib eye.

Aerate this wine for one to two hours for drinking now. You can hold it for eight to ten years.



1999 Clos du Val Reserve Cabernet Sauvignon, Napa Valley

I am still not quite sure why we can offer this wine at such a low price. Back in November 2003 we sent you the 1998 Reserve, and even then I wondered why Clos du Val was being so kind to us. This wine lists for \$100 on the Clos du Val website. For Clos du Val's own club members, the best price is \$75. I do know that Clos du Val would prefer that we not advertise our club price, so please be discreet when you share this wine with friends!

Clos du Val was founded in 1972, after American businessman John Goelet purchased 150 acres in the still undiscovered Stags Leap district in Napa. John, living in France at the time, had sent French-born winemaker Bernard Portet to California to find vineyards with the potential to produce world-class wine. Bernard traveled through the Napa Valley with his arm hanging out the window, judging the microclimates. Bernard was struck by the cool evenings and perfect terrain in the Stags Leap district and urged John to purchase land there. Bernard was clearly on to something. Thanks to his classic approach to winemaking and the superb fruit from the vineyard, Clos du Val's first release in 1972 was one of only five American wines to be included in the famous 1976 Paris tasting. That was the tasting won by a California Cabernet and Chardonnay over legendary Bordeaux and White Burgundy.

In the 1976 tasting, Clos du Val finished a very respectable eighth place. This much-discussed tasting was reproduced ten years later to see how each of the wines had aged, and that time Clos du Val took first place. By the way, that first release was priced at \$6 a bottle.

Today, Bernard Portet is president and director of winemaking at Clos du Val. *Wine & Spirits Magazine* named Clos du Val "California Winery of the Year" four times in five years, between 1998 and 2003.

1999 was an outstanding vintage for California Cabernet. This wine is a blend of 92% Cabernet Sauvignon and 8% Cabernet Franc. It was aged for 22 months in French oak, 80% of which was new. Aromas of blackcurrant and truffles lead to a powerful palate that adds a hint of spice and blackberries. Beautifully balanced, the wine picks up in weight and intensity in the glass, and the finish is ohhh so long and luscious. Aerate for one hour or more, or hold for eight to ten years. I was able to purchase a fair amount of this wine, but it will sell fast. Don't hesitate to order.



Signature Red Club, August 2005 wine re-orders

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

_____ Bottle(s) of 2001 Roth Cabernet Sauvignon, Alexander Valley @ \$23.95 per bottle

_____ Bottle(s) of 1999 Clos du Val Reserve Cabernet Sauvignon, Napa Valley @ \$23.95 per bottle

Premium Wine Club

For the Premium Wine Club we offer an extraordinary Riesling from Germany and a wonderful Cabernet from Knight's Valley.

2004 Weingut Spreitzer Oestricher Doosberg Spätlese

Jeff Vierra, K&L's German wine buyer, found this gem. Jeff travels to Germany each year, spending about three weeks visiting numerous vineyards. He has developed excellent relationships with a variety of winemakers and estates. In addition to this lovely Riesling, we are offering, at the same price, the 2004 Leitz Rudesheimer Klosterlay Spätlese. That's another brilliant wine, perfect for summertime. See page 12 for that offer.

In 1997 brothers Bernd and Andreas Spreitzer leased the family estate from their father, who by the way is still at the estate working and keeping his eye on things. Bernd is responsible for the vineyards and Andreas the cellar, though they both do everything as you might expect in a family operation. They farm 14 hectares of vines in Oestrich, Hattenheim, Hallgarten and Winkel on diverse soils of loess, loam and deep clay. Two of their best sites and the ones they are most known for are the Oestricher Lenchen and Doosberg. Our wine comes from the latter.

The upper portion of Doosberg, furthest from the Rhine, slopes gently upward toward the village of Hallgarten to the north. Here the soils are not as deep as are those closer to the river; the wines made from these grapes take on more elegance and minerality compared to the broader, fuller wines produced at the bottom of the slope. All harvesting is done by hand. The crops are thinned twice to ensure good concentration of fruit and acidity, and they regularly leaf-pull to expose the grapes to the sun on the east (morning sun) side of the rows.

The brothers have enjoyed tremendous success with the past three vintages, 2001 through 2003, in Germany as well as in the United States. We are pleased to be able to offer this wine exclusively for our customers. We asked for a wine that not only showed the elegance and supple fruity character of Oestrich, but that showed a bit of authority as well, some firmness, some snap—and I tell you, they delivered.

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



2002 Shypoke Cabernet Sauvignon, Knights Valley

The Shypoke story began in 1904, when Michael Heitz emigrated from Alsace to America with his wife and family. Michael, a horticulturist, found a 50-acre parcel of land just south of Calistoga and planted cuttings of several varieties of wine grapes, including Zinfandel, Petite Sirah, Cabernet Sauvignon, and a little-known variety called Charbono. He built a small stone winery on the property and soon developed a strong and loyal following. When Prohibition came, he did what most other winemakers did at the time—he kept on making wine! Although his casks and tanks were closed with government seals, he (along with most of the other vintners of the day) devised ways to top up his wine without breaking the seals. He apparently didn't sell any of the Charbono grapes; no doubt he was keeping those for the wines he made and enjoyed himself.

According to family legend, Michael was driving a truck loaded with casks of wine (covered with straw of course) to an Italian restaurant in the town of Occidental, when he lost control of his truck on the mountainous gravel road. His truck overturned; his wine casks split open; a stream of wine ran down the shoulder of the road. It was the last straw of his Prohibition experience. Michael and Louise went back to the winery, knocked loose each and every bung, and let the wine run out the door. That was the end of the M. Heitz winery.

Many years later, Michael's son Fred went back to the family farm to help restore the vineyards.

The only original vines remaining were Charbono. In the 1950s and '60s the Inglenook winery earned acclaim with a Charbono produced entirely from the Heitz family vineyards, and they asked the family to devote the entire vineyard to Charbono to ensure a continuing supply of high-quality grapes. Eventually, in 1987, Gary and Ginny Heitz inherited the family vineyard. They changed its name to Shypoke, Michael's and Fred's nickname for the Great Blue Herons that frequented the estate.

This Cabernet comes from Knights Valley in the northern part of the Napa Valley. Knight's Valley, granted AVA (American Viticulture Association) status in 1983, extends between Sonoma and Napa counties. Lovely aromas of cassis, vanilla and tobacco lead to a lush palate that adds dark cherry and chocolate flavors. The finish is long and smooth, making this an extremely enjoyable wine by itself. Of course it also is a great match for Prime Rib or rack of lamb. Drink now or hold for five to eight years.



"The last drink." Michael and family tip back one last glass before Prohibition.

Premium Wine Club, August 2005 wine re-orders

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

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

_____ Bottle(s) of 2002 Shypoke Cabernet Sauvignon, Knights Valley @ \$13.99 per bottle

Best Buy Wine Club

This month's Best Buy Wine Club selections include two unbelievably good wines from one of our favorite winemakers, Jean Louis Denois.

2004 Jean Louis Denois Garrigues Blanc, Limoux

2002 Jean Louis Denois Garrigues Rouge, Limoux

My colleague Mulan Chan, K&L's buyer of Rhône and French regional wines, recently had the good fortune to spend some time with Jean Louis Denois and his family. Here are her thoughts.

This month K&L is excited to present two selections from winemaker Jean-Louis Denois and his eponymous estate. This passionate vigneron hails from Limoux, a wine-growing region tucked away in the southwest corner of France, near the medieval city of Carcassonne. Limoux is a region of wild undulating hills and valleys heavily influenced by the Aude River and its various tributaries. This is beautiful country, innocent, pristine. Perhaps it's what Provence was like before Peter Mayle's *A Year in Provence* enticed the entire world to come visit. Here you will find requisite reminders that you are in the South of France: lavender, rosemary, and honeybees. But you will also find a few things perhaps unexpected: Pinot Noir, Chardonnay and Merlot.

The usual suspects of Grenache, Syrah and Mourvèdre are also planted here.

What characterizes many of the best wines from this area is a signature brightness and elegance not evidenced in some of its more rough and tumble Languedoc neighbors. Limoux is considered one of the coolest wine-growing areas in the Midi due to the influence of four distinct climactic zones (Autun, Oceanique, Haute Vallée, Mediterranee). This coolness and elegance is exactly what Jean-Louis Denois seeks to convey in his wines; he calls Limoux an "...island of freshness in the South." He feels that Chardonnay and Pinot Noir both have tremendous potential here. This conviction is comes through a lifetime of training and practical experience. A Champenois by birth, Denois studied oenology at Beaune and also worked in South Africa, New Zealand, Australia and California. He was the talent behind Domaine de l'Aigle, a Chardonnay that enjoys cult status throughout Europe.

Jean-Louis recently sold the estate to the Burgundian domaine of Antonin Rodet in order to concentrate more fully on making wines from terroirs in the Languedoc-Roussillon that he believes possess great potential. Finding the perfect balance between ripeness and acidity is the tightrope that every winemaker must inevitably face and, they hope, master. And Denois seems to get it right every single time. He claims that he achieves this through a genuine respect for letting the terroir shine through low yields, and practicing *lutte raisonnée*, an organic, biodynamic viticultural method. Denois' training and experience in Champagne has no doubt enabled him to hone his skills in masterfully selecting and blending unique terroirs to produce wines that exude refinement and symmetry. We think a tremendous amount of talent is at work here as well. In Europe, Denois is already a vigneron of considerable celebrity; stateside he is less known. This will soon change, as people are beginning to discover the name Jean-Louis Denois and the amazing range of wines coming from this southwest corner of France.



The Denois domaine. Lunch is often served on the veranda overlooking the garden. The tasting room is on the right, and the cellars are directly below.

Garrigues Blanc

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

Garrigues Rouge

The 2002 Garrigues Rouge is a blend of 30% Merlot, 30% Grenache, 20% Syrah 10% Mourvèdre and 10% Carignan. With the exception of the Merlot, which is vinified through carbonic maceration to lend a bright fruitiness, all cépages are vinified traditionally, with regular *remontage* and approximately 18 months *élevage* (aging). *Remontage* is the process of circulating the liquid in the fermentation tank during red wine fermentation. This aerates the wine, prevents drying on the top, (the cap), and encourages extraction of color and tannins into the wine.

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

Best Buy Wine Club, August 2005 wine re-orders

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

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

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



The lavender-lined entrance to the tasting room at Jean-Louis Denois.

Re-order Form

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

Signature Red Club: Previous Offerings

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

_____ Bottle(s) of 2000 Château Clarke, Lustrac-Médoc @ \$23.95 per bottle

This wine consists of 70% Merlot and 30% Cabernet Sauvignon. It spends 14 to 18 months in oak, 60 to 100% of the barrels being new each year. The 2000 vintage was legendary in Bordeaux and this wine shows all the hallmarks of that vintage. A wonderful aromatic complexity leads to a soft palate that picks up weight and intensity on the long, luxurious finish. The balance and structure of the wine will allow it to age for another eight to ten years, but it's lovely today with a bit of aeration.

_____ Bottle(s) of 2000 Louis Martini “Monte Rosso” Cabernet Sauvignon, Sonoma @ \$23.95/bottle

This 100% Cabernet Sauvignon spent about 22 months in a combination of new French and American oak barrels. *The Wine Enthusiast* gave it 92 points with these notes: “Martini's flagship Cab is a blockbuster. It is exceptionally ripe, with lush currant and cassis flavors that have a laser-like concentration. There's a good deal of new oak, but the massive flavors are easily able to handle it. The result is a special success for this vintage.”

_____ Bottle(s) of 2002 Isole e Olena “Cepparello”, Tuscany @ \$23.95 per bottle

Cepparello is somewhat unusual for a Super Tuscan in that it is comprised of 100% Sangiovese. The wine was aged for 14 months in barriques, one third of which were new. This is a beautiful effort in a difficult vintage, marked by complexity and purity. Notes of black cherries, plums and leather are framed by slightly austere tannins, making this ideal for decanting for at least a few hours. The wine will continue to improve for another seven to ten years. Great with Osso Buco.

_____ Bottle(s) of 2000 Isole e Olena “Collezione De Marchi” Cabernet Sauvignon, Tuscany
@ \$23.95 per bottle

This Cabernet Sauvignon is simply a brilliant wine. Daniel Thomases, the Italian wine reviewer for *The Wine Advocate*, had this to say: “There are few men in Tuscan wine I admire more than Paolo De Marchi, for me the number one producer in the region for the variety and consistent high quality of his wines. The 2000 Cabernet Collezione De Marchi, with intense aromas of cassis, peppercorns, thyme, and rosemary, is round and elegant on the palate but with plenty of force and length and fine graphite and mineral notes to supplement the ripe blackcurrant fruit. **90 points.**” (*Wine Spectator*, **92 points.**) Listed at \$59 per bottle

_____ Bottle(s) of 2001 Amici Cabernet Sauvignon, Napa @ \$23.95 per bottle

A blend of Cabernet Sauvignon (87%) from two Rutherford benchland vineyards, Merlot (8%), Cabernet Franc (3%), and Petit Verdot (1%), this incredible 2001 exhibits a deep black-ruby color with youthful purplish fringes. Its ever expansive, opulent set of aromas of currants, blackberries and plums is underscored and supported by a touch of lightly toasted cedary oak and a hint of coffee bean and bittersweet chocolate.

_____ Bottle(s) of 2001 Morlanda “Crianca,” Priorat @ \$23.95 per bottle

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

_____ Bottle(s) of 2000 Oakford Estate Cabernet Sauvignon, Oakville @ \$23.95 per bottle
This 100% Oakville Cabernet Sauvignon was bottled unfiltered and unfiltered to retain as much of its natural character as possible. Aged in French oak for 24 months, the wine begins with aromas of blackberry and ripe-red-raspberry liqueur with notes of spice and vanilla from the oak. On the palate, the wine is soft and juicy with very lush tannins and layers of fresh ripe fruit. On the finish, the subtle character of the oak, adding more spice and perfume, frames the lovely fruit. Drink now or hold for five to eight years. Try with lamb sirloin. This wine lists for \$100 per bottle on *The Wine Spectator* website!

_____ Bottle(s) of 2001 Gigondas 'Ventabren', Moulin de Gardette @ \$23.95 per bottle **Back in stock!**
Clyde was recently able to find a few more cases of this tremendous wine, but it won't last long! Generally about 500 cases of this wine are made, in only the best years. This vintage is a deeper, more powerful wine than last year's version, consisting of 70% Grenache, 20% Syrah and 10% Cinsault. It is perfumey with vanilla undertones. Red fruits abound along with a dash of tannin. Extremely ripe, this wine will pair well with a nice hearty meal. Aerate it for one or two hours for drinking now, or hold it for up to ten years.

_____ Bottle(s) of 2000 Dominus "Napanook", Napa @ \$23.95 per bottle **Back in stock!**
The blend for this vintage is 68% Cabernet Sauvignon, 17% Cabernet Franc, 11% Merlot and 4% Petit Verdot. The wine was aged for sixteen months in French oak barrels. This medium-full-bodied wine has very pretty cherry and plum flavors with a hint of cedar and chocolate. Very supple tannins and a smooth finish make this ideal to drink now and over the next four to six years. Great choice with Filet Mignon.

Premium Wine Club: Previous Offerings

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

_____ Bottle(s) of 2003 Jean-Luc Colombo Côtes du Rhône Blanc, Les Figuières @ \$13.99 per bottle
This is a blend of 70% Viognier and 30% Rousanne. The Viognier offers elegance and aromatic complexity, while the Rousanne brings structure to the wine. Flavors of mangoes and apricots are perfectly balanced by good acidity. Drink this wine just slightly chilled to let the aromas of peaches and honey fully develop. The wine is excellent as an apéritif, but also a great match for fish or chicken in a cream sauce. Drink now and over the next two to three years.

_____ Bottle(s) of 2003 Jean-Luc Colombo Côtes du Rhône, Les Forots @ \$13.99 per bottle
The Forots consists of 100% Syrah from 60-year-old vines. The wine is aged for nine months, 25% in one- or two-year-old oak barrels prior to bottling. Wonderful aromas of violets, spice and licorice lead to a palate loaded with ripe berry fruit. The mouth-feel is soft and elegant in spite of the rich fruit flavors. This is a great choice with Moroccan lamb with couscous. Drink now and over the next three to five years.

_____ Bottle(s) of 2002 Five Geese Shiraz, McLaren Vale @ \$13.99 per bottle
This 100% Shiraz was aged for 18 months in a combination of new and used American oak. The wine shows a smooth, full-bodied palate exhibiting plenty of black-fruit character, with hints of fruitcake spices and a lingering milk-chocolate finish. This wine drinks beautifully now, but may also be held for six to eight years. Great choice with braised beef short ribs.

_____ Bottle(s) of 2001 Domaine Lareau "Cuvee des Genets," Savennieres @ \$13.99 per bottle
The Cuvée des Genets is aged almost completely in tank and is easy to get to know much earlier than most Savennieres. This wine consists of 100% Chenin Blanc aged for 18 months, 90% in tanks and 10% in oak. The wine is redolent of acacia honey, butter, and almonds, with a mineral backbone that is classic Savennieres. Drink now and over the next two to three years.

_____ Bottle(s) of 2001 Blackford Chardonnay, Sonoma @ \$13.99 per bottle
This 100% Chardonnay is aged in a combination of new and used French oak. It shows beautiful pear and apple notes with a hint of spice and vanilla. The oak is very much in balance and the finish is long and creamy. A great choice served with rotisserie-grilled chicken. Listed at \$30 on *The Wine Spectator* website!

_____ Bottle(s) of 1998 Passing Clouds, Graemes Blend, Australia @ \$13.99 per bottle

In the 2001 *Wine Companion* on Australia and New Zealand, James Halliday selected this as one of the top Red Blends of the year, and gave it a score of 93 points. This blend of 60% Shiraz and 40% Cabernet, first made in 1980, is regarded as Passing Clouds' top cuvée; it is made only in exceptional years. The wine is brimming with cherry and blackberry flavors, with a lush mouth-feel softened by time. A touch of caramel and earth rounds out the flavors. This is just yummy! Drink now and over the next three to five years.

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

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

_____ Bottle(s) of 2002 Clos De Andes, Argentina @ \$13.99 per bottle

100% Malbec. A lovely nose of black cherries and spice lead to a fruit-driven palate with notes of raspberry and blackberry framed by toasty oak. Well balanced, with a combination of power and elegance, this would make a great match with grilled steak with Chimichurri sauce. Drink it now and over the next five to eight years.

_____ Bottle(s) of 2001 Chateau Bois Martin, Pessac-Léognan @ \$13.99 per bottle

This Bois Martin is typical of many wines from the vintage. Still very young, it shows excellent structure, with good acidity and tannins balanced with lovely fruit. Black cherries and dark berries are the predominant flavors and it also has a touch of spice and almonds. This wine will benefit from one to two hours of aeration and will continue to improve for five to eight years. Good choice with Filet Mignon.

Special Offer! _____ Bottle(s) of 2002 Eagle Vale Semillon/Sauvignon Blanc @ \$11.99 per bottle

A blend of 73% Semillon and 27% Sauvignon Blanc. Lovely aromas of lemon-citrus are balanced by a rich mid-palate with stone and herbal notes. This is a great match with fish. Drink now and over the next one or two years.

Best Buy Wine Club: Previous Offerings

All wine can be purchased by the single bottle. Prices are shown after each wine listed

Tax (in California) and shipping will be added to each order.

_____ Bottle(s) of 2003 Jean-Luc Colombo Viognier, La Violette @ \$8.49 per bottle

This 100% Viognier comes from the Domaine de Salente, an old property situated 25 miles from Montpellier in the Languedoc region. All of the grapes used in this wine come from 45-year-old vines. Thirty percent of the wine is matured in one- and two-year-old barrels, 70% in stainless steel tanks. Aromas of flowers and peaches lead to a crisp and clean palate that echoes the flavors. This is a great choice served as an apéritif or with mixed appetizers. It is very versatile with food. Drink now and over the next two to three years.

_____ Bottle(s) of 2000 Nob Hill Cabernet Sauvignon, Alexander Valley @ \$8.49 per bottle

This 100% Cabernet has rich, distinctive fruit flavors, enhanced by fourteen months spent in a combination of French and American oak. The result is a balanced, elegant wine with a complex aroma and a long, lingering finish. The wine has a barely discernable mint quality and luxurious tannins. The flavors include blackcurrant, dark cherry and a hint of vanilla. This is just so easy to drink, it works well on its own, but it is excellent served with grilled steak. Drink it now and over the next four to six years.

_____ Bottle(s) of 2003 Purisima Canyon Sonoma County Zinfandel @ \$8.49 per bottle

This is 79% Zinfandel, 19% Petite Sirah and 2% Merlot. It is a big, juicy wine that is also well balanced with good structure provided by the Petite Sirah. Flavors include blueberries, raspberries, a hint of pepper... and possibly some of the Root Beer I had for lunch. Seriously, a variety of flavors are at play here, but thinking too hard about this wine might dilute the pure pleasure of just drinking it in. Great match with barbecued ribs.

_____ Bottle(s) of 2002 Jean Louis Denois “Les Oliviers”, Vin de Pays d’Oc @ \$8.49 per bottle
This wonderful blend of 60% Roussanne and 40% Marsanne is aromatic with notes of honey, citrus and a touch of almond. Rich in flavor and creamy on the palate, this tastes like a much more expensive wine. This is a great match for grilled fish with a beurre blanc. Drink now and over the next two to three years.

_____ Bottle(s) of 2000 Nob Hill Merlot, Alexander Valley @ \$8.49 per bottle
This particular Merlot comes from Alexander Valley and shows some of the green herbaceousness that is off-putting to some, but wonderfully complex to others. This is not a typical, high production Merlot, made to be drunk as an apéritif. It’s a more serious wine, much more Bordeaux-like than most California Merlots. It has a nice balance between the typical plum and cherry fruit and the green, earthy flavors of the grape that can reflect the terroir so well. I recommend letting this wine sit for about 30 minutes after opening. This is a wonderful Merlot served with food, particularly with lamb chops or pasta.

_____ Bottle(s) of 2003 Tormaresca Chardonnay, Puglia @ \$8.49 per bottle
This 100% Chardonnay is crisp and clean, with aromas and flavors of golden apples and pears with a hint of citrus. The finish is clean and refreshing, making this a great match with grilled fish. Drink now and over the next two to three years.

_____ Bottle(s) of 2001 Riddoch Cabernet/Shiraz, Coonawarra @ \$8.49 per bottle
This blend of Cabernet Sauvignon and Shiraz shows the typical fruit and spice of Australian red wines, and also the earthy, leathery characteristics of the terra rossa of Connawarra. Plums, black cherries, currants and spice all factor in the flavor profile, comfortably carried on a lush, smooth palate. This is a very good wine to pair with simple food such as hamburgers and ribs. Drink now and over the next two to three years.

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

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

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2002 Châteauneuf-du-Pape, Domaine Marcoux – *New!*

According to Robert Parker: “The talented team of sisters Sophie and Catherine Armenier made one of the better Châteauneuf-du-Papes in 2002. It offers sweet cherry and strawberry fruit along with a hint of blackberries in a superficial, medium-bodied, nicely fruity style meant to be consumed over the next four to five years.” (February 2004)

_____ Bottle(s) of 2002 Châteauneuf-du-Pape, Domaine Marcoux @ \$24.99 per bottle

2004 Josef Leitz Rudesheimer Klosterlay Spätlese – *New!*

A K&L Exclusive Bottling!!! According to Terry Theise: “Johannes Leitz has it all. He’s a perfect expression of my holy trinity of value: soil, family, artisanality.” This wine is intensely fragrant, full of sweet herbs, lavender and grapefruit peel, high toned and vibrant on the palate with a refreshing raciness and minerality that begs you to drink more. A very precise and balanced wine with clean flavors and a long spicy finish. You can drink this over the next 20 years or more.

_____ Bottle(s) of 2004 Leitz Rudesheimer Klosterlay Spätlese @ \$13.99 per bottle

2002 Gigondas, Moulin de Gardette – *New!*

Proprietor Jean-Baptiste Meunier owns a small estate of 17.4 acres from which he produces a classic Gigondas. Most vintages possess high alcohol levels; this is not a Gigondas for consumers who enjoy wimpy wines. Most of you’ve heard about the challenges facing winemakers in 2002 (hail, among others), but Meunier rose to them all. Medium bodied, with classic aromas of mineral and herbs, this Rhône red is ready for immediate consumption.

_____ Bottle(s) of 2002 Gigondas, Moulin de Gardette @ \$14.99 per bottle

2002 Water Wheel “Memsie” Red, Bendigo

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

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

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