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August, 2006

Dear Wine Club members,

This month, I'm turning the front page over to Jim Chanteloup, our Australian wine buyer. He has written about his trip to Australia, where many of this month's club wines were selected.

Cheers,

Dave Rosenzweig

The Australian Report 2006

As you may know, K&L has developed an informed and passionate staff with buyers specializing in various wine categories. As our company and the world of wine have grown this has been a necessary evolution, keeping us at the top of our game and bringing our customers the most interesting wines at the best value possible. To help us realize that vision, we take trips around the world, developing relationships and arranging deals for direct imports and private labels.

This past January I spent two weeks in South Australia, focusing on two of the state's major regions, the Barossa Valley and McLaren Vale. Though plenty of other regions offer great character and style and deserve more attention from the press, these two regions at present represent the "face" of the majority of Australian wines in the market. Believe me, that's not a bad thing. Both areas are home to some of the great vineyards of the world, with incredible old-vine Shiraz (Syrah), Grenache and Mourvèdre grapes. These vineyards produce profound wines, with low-yielding vines giving great concentration and intensity. Fine Cabernet can be found here as well, and the Rieslings from Clare Valley and Eden Valley (a sub-region of the Barossa Valley) are absolutely world class.

Each region is unique in style and has its own microclimates, and of course the influence of winemakers is key. The Barossa Valley wines typically show more broad-shouldered, ripe black fruit and bittersweet chocolate notes, from vineyards in the valley's cooler spots in the south end of the valley near Williamstown and the sub-region of Eden Valley, driven by the influence of altitude. You can taste this effect in some of the wines from Yalumba and Thorn Clarke; even with rich dark fruits they show a lighter feel on the palate and slightly lower alcohol levels. McLaren Vale wines tend to show brighter fruit with cassis and blueberry rather than blackberry, and red fruits as well. The chocolate notes there lean to milk instead of dark. The cooler aspect of McLaren Vale is driven by a maritime influence from the Gulf of St. Vincent. It's cooler in general, with greater change between day and night temperatures. This gives the wines of McLaren Vale a bit more acidity, which shows in the juicy, silky mid-palate of these wines.

After tasting over 350 wines, I welcomed the cooler vintages of 2004 and 2005. 2003 was a hot vintage that I believe was more consistent in McLaren Vale, a little less focused in Barossa. Still, we always say, follow the producer. Also, the vintage tells you when to drink the wine.

The 2004 vintage was a tad cooler than 2005. The 2004 wines are compact and refined, and show good definition and balance. 2005 was a very even season with the wines having great purity and varietal character, fine balancing acidity and expressive length. The 2005 white wines that are already coming on board have great mid-palate fruit and weight with superb supporting acid. All and all, 2005 looks to be a spectacular vintage. Its wines in the lower-priced tier will way "over deliver"; and its wines in the upper range have the structure to reward cellaring and evolve into complex wines.

—Jim Chanteloup

Signature Red Wine Club

The Signature Red Wine Club offerings for this month include two outstanding wines from Australia, including a special bottling of Shiraz from Longwood Estate.

2004 Craneford Merlot “John Zilm,” Barossa Valley

Leone and Leon Holmes founded Craneford in 1978 at its original home in Springton, in the southeastern edge of the Barossa Valley, Australia. Colin Forbes took the winery over in 1984 and sold it to Allan Williams in 1996. When the current owner, John Zilm, took over, the wines began to earn accolades and gain recognition. John had been the winemaker for several years under Allan’s ownership of Craneford. When the opportunity arose to buy the business in 1998, he and his wife Bev jumped at it. They moved the winery—vats, casks and everything—to John’s home town, Truro, just off of the Northern edge of the Barossa Valley, where the main road from Adelaide to Sydney carries some 2500 cars a week.

The move has been an unqualified success. The home of Craneford Wines is an old fire station restored to house not only the winery, but also Zilm’s Gourmet Café. The crusher and press are outside with some tanks, and the main tanks for fermentation are inside the building. Although somewhat crowded, the place does have atmosphere. With wonderful aromas wafting into the café, visitors enjoy a unique winery-cafe experience.

John’s winemaking style is somewhat of an anomaly for the Barossa region. He is more of a purist than most, and strives for wines with more balance. This is true of his reds in particular, but also his whites. This means less alcohol and greater care in the use of wood (read: less wood). The fruit for Craneford wines is sourced from the Barossa Valley, where premium-quality fruit is assured year after year from good fertile soil and low but consistent rainfall. John Zilm’s aim for Craneford Wines is to continually produce the highest quality wine from the best Barossa fruit available.

This wonderful Merlot earned 92 points from Robert Parker from the October 2005 issue of *The Wine Advocate*. Here are Parker’s notes:

“I continue to be shocked by encounters with top-flight Merlot from Australia (it doesn’t happen that often). Craneford’s 2004 Merlot, a knock-out effort from the Barossa that spent 16 months in French oak, exhibits a dark ruby/purple color in addition to rich aromas of berry fruit, roasted coffee, chocolate, and subtle herbs. This fleshy, voluptuously-textured, hedonistic Merlot will provide immense pleasure over the next five to six years.”

I found this a luscious, complex Merlot, with notes of berries and plums and earth and spice. This is a great wine to drink with lamb. Drink now and over the next five to seven years.



2004 Kalinda Reserve Shiraz. McLaren Vale

This wine is made for us by Longwood Estate, a fully functioning winemaking facility comprised of a group of grape growers who use Phil Christiansen as their winemaking guru. Phil formerly worked at Hardy's, where he was the winemaker in charge of their best wines. Since then, he has gone solo with Longwood Estate, making Shiraz in small, but ever increasing quantities. He continues to make wine by contract for other small independents.

The label for Longwood Estate wines is from Australian native (Aboriginal) artists. The works are original and have a social consciousness. It's a very intriguing concept that the owner feels truly goes to the heart of what Australia does best: making great Shiraz and producing incredible Aboriginal artwork.

Phil Christiansen gets to pick and choose from a large variety of vineyards to decide which grapes will go into the Reserve Shiraz, the flagship wine of Longwood Estate. This wine's fruit is sourced from two distinctly different vineyards. The soil at the Chalk Hill vineyard, where Longwood first began, is a sandy loam (only 12 inches deep in places) over ironstone. Only a few sites in the McLaren Vale have ironstone, which gives Shiraz a unique blackberry/boysenberry quality. The site is south-facing; the fruit has a long ripening period, which gives great concentration. The other grape source is a vineyard near the Penny Hill winery, between McLaren Vale and Willunga.

This outstanding 100% Shiraz spent 17 months in a combination of new American oak and two-to-three-year-old American oak. It is a big, full-bodied, brilliant Shiraz that represents the best of McLaren Vale Shiraz. The careful treatment throughout the winemaking process shows in the wine's combination of elegance and power. Notes of black cherry, cassis, earth and a hint of smoke add layers of complexity and the finish seems to last for minutes. Try this with hearty foods and grilled ribeye. Drink now and over the next five to seven years.

Signature Red Club, August 2006 wine re-orders

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

_____ Bottle(s) of 2004 CraneFord Merlot "John Zilm," Barrosa Valley @ \$23.95 per bottle

_____ Bottle(s) of 2004 Kalinda Reserve McLaren Vale Shiraz @ \$23.95 per bottle



Phil Christiansen at Longwood Estate.

Premium Wine Club

For the Premium Wine Club we have a superb Bordeaux from the great 2003 vintage and a luscious red from Tuscany.

2003 Fourcas Hosten, Llistrac

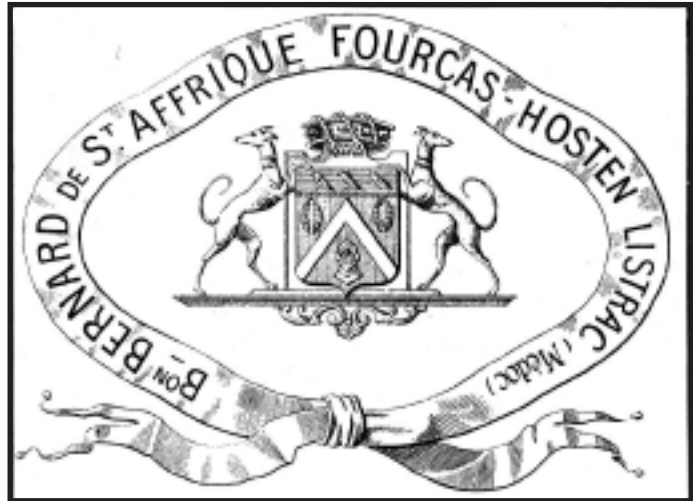
We have previously sent the 2000 and 2001 vintages of this wine (back in November of 2004). The 2002 was not quite up to par, but this wine, from the great 2003 vintage, is at least as good as the 2000. This is also a direct import.

Château Fourcas-Hosten is a Cru Bourgeois located in Llistrac, in the Médoc region of Bordeaux. The history of the château dates back to 1810, when Mr. Hosten sold his vineyards to the Saint Affrique family, who created Château Fourcas-Hosten. Today, a group that includes Peter M.F. Sichel owns the property. Mr.

Sichel is a fourth-generation wine merchant and wine grower. He apprenticed in the family wine business in Bordeaux in 1939. On the day the Germans arrived in 1940, he fled Bordeaux; he made his way to America in 1941. He is a past president of the Society of Wine Educators and a past maître of the Commanderie de Bordeaux in New York.

The vineyards of Fourcas-Hosten are planted with 45% Cabernet Sauvignon, 45% Merlot and 10% Cabernet Franc. The average age of the vines is 25 years. The wines spend one year in barrel before release.

This is a classically styled wine from a very hot, ripe vintage. The wine shows lovely cassis and black cherry flavors, balanced by firm tannins and excellent acidity. This is not an in-your-face style of wine, but rather a medium-bodied, complex wine that is best complemented at the dining table. Try this with Filet Mignon. Drink now with an hour's aeration or hold for up to ten years.



2004 Frescobaldi Campo ai Sassi Rosso di Montalcino

This direct import comes to us via our Italian wine buyer, Greg St. Clair, and Greg wrote the following.

The Frescobaldi family, one of Tuscany's most famous vintners, has multiple estates across Italy. The Frescobaldi dynasty started just outside of Florence, where their Castello di Nipozzano produces outstanding Chianti in a small zone called Rufina. I really believe the star of their portfolio is in Montalcino, where Sangiovese is King and their premier property, Castelgiocondo, is situated on a magnificent site.

Here on this outstanding location they produce the Campo ai Sassi, a Rosso di Montalcino and by law 100% Sangiovese. It is produced from vines planted in the early 1980s and a small segment planted in 1990. The vineyard is *galestro*, the classic soil type of exfoliating shale with some limestone; throughout Tuscany this is looked upon as "the" soil type for Sangiovese. The wine is fermented in stainless steel and then aged in *botte*, the traditional Slovenian oak casks of 50 and 100hl sizes, then blended with a part aged in small French *barriques*.

If there's anything that you can bank on, it will be great Italian wine in the 2004 vintage. All across Italy, white, red or rosé, everything has the potential to be great. In Montalcino it's an outstanding vintage; the Consorzio Brunello di Montalcino has already graded it as exceptional 5 stars, their highest rating. The wines are incredible. They have far more color, structure and aromatics than any vintage I can remember, and for the first time I think you could really say that the Rosso di Montalcino wines are "Mini Brunello." These Rosso di Montalcino will age well up to a decade-plus without any problem, and are drinkable now as well.

In Tuscany the Bistecca Fiorentina is king, and Sangiovese with this amazing grass-fed beef is truly bliss. In Montalcino the traditional match is *cinghiale*, wild boar. More than likely this won't be available at your local butcher, so I suggest you wait until you visit Montalcino to try that match. I would suggest trying it with a roast loin of pork bathed in extra virgin olive oil (try the 2005 Sesta di Sopra Extra Virgin Olive Oil \$19.99 for a 750ml; it's also from Montalcino) and fresh rosemary and your life will change! This Campo ai Sassi Rosso di Montalcino is a truly beautiful wine. Feel lucky you are drinking it!

—Greg St. Clair, K&L's Italian Wine Buyer



Premium Wine Club, August 2006 wine re-orders

For the month of August, 2006, these re-order selections are available to Premium Wine Club members only. Tax (in California) and shipping will be added to each order.

_____ Bottle(s) of 2003 Fourcas Hosten, Listrac @ \$13.99 per bottle

_____ Bottle(s) of 2004 Frescobaldi Campo ai Sassi Rosso di Montalcino @ \$13.99 per bottle

Best Buy Wine Club

This month's Best Buy Wine Club selections include two direct imports from Craneford Wines in Australia's Barossa Valley. The Cabernet is bottled under our Kirkham Peak label.

One of the Signature Red Club wines is also from Craneford, so you can read about the winemaker and the winery on page 2. That gives us space here for a couple of photos of the winery.



2004 Kirkham Peak South Australia Cabernet Sauvignon

The fruit for this wine was sourced from a single vineyard in the Barossa Valley. The vineyard's two sections contain 60- and 80-year-old vines, and their fruit consistently makes wonderfully rich, full-flavored wine. Aromas and flavors of black currants, blackberries, spice, tobacco and cigar box make this a relatively complex wine for this price category. This wine is beautifully structured, yet still soft and elegant. The tannins are particularly soft and well integrated with the fruit flavors. This is an excellent match for roast duck and mature cheese. Drink now and over the next three to five years.

2005 Craneford Private Selection Chardonnay

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



Best Buy Wine Club, August 2006 wine re-orders

For the month of August, 2006, these selections are available to Best Buy Wine Club members only. Tax (in California) and shipping will be added to each order.

_____ Bottle(s) of 2004 Kirkham Peak South Australia Cabernet Sauvignon @ \$8.49 per bottle

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

Re-order Form

As a member of a K&L Wine Club, you have the opportunity to order previous offerings of any of our clubs. The following pages contain the full "backlist" of each club. Please note the prices for each wine. The phone number to place orders is 800-247-5987. Dial extension 2740 for wine-club-related questions. The order desk is open Monday through Friday from 9:00 a.m. to 5:00 p.m. We have a voice-mail system, and if we can't take your call immediately we will return it as soon as possible. In addition, you can e-mail us at theclubs@klwines.com.

Signature Red Club: Previous Offerings

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

_____ Bottle(s) of 2003 Chante Cigale Châteauneuf-du-Pape @ **\$19.95** per bottle

Here are Robert Parker's notes: "This 2003 Châteauneuf-du-Pape shows superb quality with a big, sweet nose of tapenade, ground pepper, kirsch, blackberry, and licorice. The wine has great fruit, full body, tremendous density, and a layered, full-bodied palate with even a hint of truffle emerging. This wine should drink well for up to a decade." 92 points. (02/06) Try with traditional lamb or lentil-and-vegetable moussaka, and any rich hot-pot that heavily features herbes de Provence or similar aromatic herbs.

_____ Bottle(s) of 2002 Lancaster Estate Red, Alexander Valley @ **\$28.95** per bottle

The 2002 Lancaster is a blend of 88% Cabernet Sauvignon, 5% Cabernet Franc, 4% Malbec, 2% Merlot, and 1% Petit Verdot. The fruit was sorted by hand, pressed, fermented, and aged in Lancaster's caves for 22 months in tight-grained French oak barrels and then aged an additional 14 months in bottle. Aromas of black cherries, lavender, and vanilla bean lead the way to layers of black fruit, lush textures, and a long, polished finish. This is a wonderful example of Alexander Valley Cabernet at its finest. Drink now after giving it about an hour's aeration, or hold for eight to ten years.

_____ Bottle(s) of 2000 Leeuwin "Art Series" Cabernet Sauvignon, Margaret River @ **\$23.95** per bottle

This 100% Cabernet has garnered some outstanding writeups from a variety of reviewers, including Stephen Tanzer, who awarded it 92 points, and Phillip White, who awarded it 95 points in his listing of Australia's top 100 wines. Lovely aromas of cassis, plums and a hint of earth lead to a lush palate that picks up some raspberry notes. The wine will benefit from decanting an hour or two in advance, and will hold for another six to eight years. Excellent with grilled Tri-Tip.

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

This blend of 75% Cabernet Sauvignon, 11% Merlot, and 14% Cabernet Franc was aged for 23 months in various French oak barrels, 53% of which were new. Aromas of cassis, vanilla and cedar lead to a lush, inviting palate where black cherries come into play. The finish is long with velvety tannins. Drink now and over the next eight to ten years.

_____ Bottle(s) of 2001 Merryvale "Reserve" Cabernet Sauvignon, Napa @ **\$23.95** per bottle

The 2001 "Reserve" Cabernet is a blend of 91% Cabernet Sauvignon and 9% Merlot, aged for eighteen months in French oak barrels, 75% of which were new. The grapes come from a few different vineyards, including Merryvale Estate, Beckstoffer-Vineyard Georges III, and ToKalon. Lovely aromas and lush fruit are the first impressions. Cherry and cassis are the main flavors, balanced by a hint of mocha and earth. The wine will benefit from an hour of aeration and can be cellared for up to five to seven years. Try it with Prime Rib.

_____ Bottle(s) of 2001 Schweiger Merlot, Napa @ **\$23.95** per bottle

If you like Paloma Vineyards Merlot you'll like this wine, primarily because Fred Schweiger planted the Paloma Vineyard next door to his own, using his own vines as cuttings. A Bing-cherry nose is forward, followed by mixed berry flavors and mocha in the mouth. Think of milk-chocolate-covered strawberries. The acid is balanced in perfect proportions with the slightly elevated tannins, making for a nice, lush finish. Drink now or hold for five to seven years. Try this with Rack of Lamb.

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

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

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

This is a classic Rutherford Cabernet, with its telltale "Rutherford dust" component that makes wines from this region so desirable. The wine is big and robust, but also silky smooth and balanced. Flavors of blackberries and boysenberries predominate, with hints of earth and dust on the finish. The complexity of the wine benefits from the addition of 10% Cabernet Franc, 3% Petit Verdot and 3% Merlot. Drink now with an hour or two of aeration, or hold for eight to ten years.

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

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

_____ Bottle(s) of 2003 Gigondas "Cuvée Ventabren" Moulin de la Gardette @ \$23.95 per bottle

This cuvée is 70% Grenache from very old vines, 20% Syrah and 10% Cinsault, with the latter two fermented together. This is a wine that ages gracefully, showing fruit and spice in youth and developing more character and complexity with age as the oak recedes. The wine has notes of minerals, black cherries, raspberries and spice. This is a medium- to full-bodied wine, with an elegant richness. Drink now with some aeration for its youthful fruit and spice, or hold for five to seven years and let the wine develop additional complexity. Try with hearty stews.

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

BACK IN STOCK 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.

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 2004 Grant Burge Barossa Miamba Shiraz @ \$13.99 per bottle

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

_____ Bottle(s) of 2005 Grant Burge Eden Valley Pinot Gris Reserve @ \$13.99 per bottle

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

_____ Bottle(s) of 2003 Pura Vida Cabernet Sauvignon, Alexander Valley @ \$13.99 per bottle

This is a very lush wine in which the fruit sings on the palate. The judicious use of oak makes this an ideal Cabernet for spring and summer drinking. It's not heavy handed, but smooth and comforting on the palate. Drink now and over the next three to five years. Great with grilled hamburgers.

_____ Bottle(s) of 2003 Tin Pony Chardonnay, Green Valley @ \$13.99 per bottle

This 100% Chardonnay is barrel fermented with 30% undergoing malolactic fermentation. It is rich in flavor and creamy on the palate. Flavors include pears and apples and a hint of honey. Great choice with Dungeness Crab. Drink now and over the next two to four years.

_____ Bottle(s) of 2003 Kirkham Peak Cabernet Sauvignon, Alexander Valley @ \$13.99 per bottle

Sourced from Stuhlmuller vineyard near Healdsburg along the Russian River, this 2003 is rich and extroverted, showing powerful aromatics of cassis, blackberries and dark chocolate. Lush and very full bodied on the palate, this balanced wine is complex, well-structured and extremely long in the warm, round, drawn-out finish. Drink now and over the next four to six years.

_____ Bottle(s) of 2004 Noël LePrince Pouilly-Fuissé @ \$13.99 per bottle

The 2004 Pouilly-Fuissé, Noël LePrince, is from the two most famous villages in the Mâcon, full of bright minerality and rich character. It shows the French oak barrels it was fermented in, but is not dominated by the oak. Balanced and elegant, clean and crisp, this is a delightful value. Only a special purchase direct from the grower in France makes your Club price possible.

_____ Bottle(s) of 2004 Pellegrini Zinfandel, Russian River Valley @ \$13.99 per bottle

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

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

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

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

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

_____ Bottle(s) of 2004 Weingut Pfaffl Gruner Veltliner, Austria @ special price **\$11.99 per bottle**

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

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 2001 Ca'na Syrah, Contra Costa @ \$8.49 per bottle

This 100% Syrah is the flagship wine of Ca'na. The wine was aged for 19 months in a combination of 60% new American oak and 40% once-used American oak barrels. This is a lovely Syrah, with dark berry and plum flavors. It's very well balanced between the fruit and the earth components. The wine is easy to drink on its own, but would also pair well with cassoulet and other richly flavored dishes. The winery sells this for \$30 a bottle, making this a ridiculously great value.

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

This wine is a blend of 58.4% Roussane and 41.6% Viognier. The Roussane came from ten-year-old vines from a vineyard in Lodi. The wine was 100% tank fermented and was left sur lie for 6 months, adding richness and flavor. The Viognier came from 20-year-old vines from a dry-farmed vineyard in Clarksburg and also was tank fermented. Neither grape was aged in oak barrels. Crisp, refreshing with flavors of apples and tropical fruits, this is a very easy wine to sip by itself or enjoy with a wide variety of food.

_____ Bottle(s) of 2004 Domaine Verquière Rasteau @ \$8.49 per bottle

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

_____ Bottle(s) of 2003 Jean-Luc Colombo “Les Abeilles” Côtes du Rhône @ \$8.49 per bottle

This is a blend of 50% Grenache, 30% Syrah and 20% Mourvèdre from 25-year-old vines. The grapes are harvested manually, then de-stemmed, lightly crushed and fermented in stainless-steel tanks. The wine is aged 20% in new oak for nine months before bottling. This winemaking method allows for a fuller expression of the fruit, without domination by oak. This is a complex wine with berries, licorice, and spice, all framed by silky tannins.

_____ Bottle(s) of 2004 Trocard Sauvignon Blanc, Bordeaux @ \$8.49 per bottle

This wine is only made in exceptional years, as the winery normally concentrates on its red wines. When the weather permits and the vintage is very strong, they make this wonderful, dry white wine. The wine consists of 80% Sauvignon Blanc and 20% Semillon. It is crisp and racy, with rich fruit flavors of lemon and honey, with a nice minerality. Drink now and over the next two years. Great choice with grilled fish. Also good with roast chicken.

_____ Bottle(s) of 2002 Red Diamond Shiraz, Washington @ \$8.49 per bottle

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

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

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

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

The grapes for this 100% Chardonnay were sourced from several sub-appellations of Sonoma County, principally

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

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

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

Special Offers—Available to all club members

1999 Beringer “Private Reserve” Cabernet Sauvignon, Napa \$59.99 per bottle (regularly \$79.99)

We purchased this wine directly from Beringer at a fabulous price for our wine club members. *The Wine Spectator* awarded 93 points to this wine with these notes: “Complex aromas of currant, herb, tobacco, olive and cedar lead to similar flavors in a rich, concentrated yet elegant presentation. Turns smooth and creamy, with vanilla, mocha and blackberry flavors peeking through on the finish. Best from 2005 through 2014.” (June 2003)
A great deal on a top Cabernet from a great vintage. Don’t hesitate to order before it sells out!

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

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

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

The winemaker needs no introduction at this store since we have been heralding these wines since our first sip of ’99 Drachenstein, but I like what Terry says about him: “Johannes Leitz has it all. He’s a perfect expression of my holy trinity of value: soil, family, artisanality.” This wine 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. — Jeff Vierra, K&L German & Austrian wine buyer

2003 Ey Banyuls “Vigne d’en Traginer” \$24.99 per 375 ml bottle

2003 Ey Muscat de Rivesaltes “Vigne lo Clavell” \$13.99 per 375 ml bottle

These two dessert wines are spectacularly good. When we tasted them, we were blown away by the richness and brilliance of these dessert wines. As soon as these came in, a number of our staff members grabbed a bottle of each for their personal use. I can’t recommend these highly enough! The newly created Ey brand encompasses only high quality Single Vineyard Wines selected from different Catalan winemakers from the Roussillon and is the result of a three-year study of the Roussillon wines, visiting and meeting almost 50 of the top wineries in the region.

2002 Cos d’Estournel, St-Estèphe \$89.99 (Regularly \$99.99)

95-100 points from *The Wine Spectator*: “This is very exceptional. The team at Cos worked hard on the 2002, and it shows. Intense aromas of crushed berries, with wet earth and licorice. Full bodied, with super fine tannins and a long, subtle finish. This is impressive, firm and powerful.” (April 2003)