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December 1, 2005

Dear Wine Club members,

I would like to wish a warm holiday welcome to our many new and longtime wine club members. The holiday season is very busy here at K&L so I thought I would let you all know the ins and outs of your club membership so you can make the best use of it.

First off, everyone who receives the monthly Club selections has a profile within our K&L database. To retrieve your online id and password, please send an email to theclubs@klwines.com, requesting your id and password. If we have your email address, we can also let you know about certain wine-club-member-only specials. Use the system id to log in and select My account at the top of the page. You may select a more personal id and password if you wish.

The online profile allows you to log onto our website and view the information we have for you in our database, including your order history. You may change addresses and credit cards online, but it is best to follow up with either an email or a phone call to me, so that I can make sure the changes were attached to the wine club information.

Most of you are able to order directly off our website. You may combine club wines with any wine we offer on the website. There are no minimum orders. To view wine club selections, click on the Wine Club link and scroll down the page until you see the links to each club's re-orders. Special offers that are not part of any monthly package are listed at the top of each page. These special offers are available to any club member. Our website uses real-time inventory, so if you can't find the wine you are searching for, we may be out. Feel free to call us though, to make sure. We may be out only temporarily.

Of course, the current wine club newsletter also lists the wines available for re-order. All club members may order any wine listed on the re-order pages at the end of the newsletter, and the current month's wines for your club only.

You may also call us at 800 247-5987 to place orders. Any salesperson can take an order for both club wines and store wines.

As this is the season for giving, keep in mind that the club wines are offered at what we believe to be the lowest prices in the country. This makes giving a bottle of wine an excellent gift value. The club selections are also ideal for holiday meals and parties, due to the low cost and exceptional value.

Please let us know if you move, change credit cards or receive new expiration dates for credit cards. That way you will not miss a shipment. Finally, please let us know if you will be away during the first two weeks of any month. Your monthly packages usually arrive sometime within the first two weeks of the month, and we can hold onto the package until you return.

Have a safe and wonderful holiday season!

Dave Rosenzweig
Wine Club Director

Signature Red Wine Club

The Signature Red Wine Club offerings for this month include a magnificent Burgundy and another brilliant Napa Cabernet from the great 2001 vintage.

2001 Snowden Cabernet Sauvignon, Napa

Snowden Vineyards is a small boutique winery, owned and operated by brothers Scott and Randy Snowden and their wives, Joann Ortega Snowden and Janet Snowden. The Snowden family has owned a ranch in the hills on the east side of Napa Valley for forty years. When the family bought the property, it contained prune orchards, fruit and nut trees and vineyards planted to Petite Sirah and Palomino. Scott and Randy's parents planted several acres of Cabernet Sauvignon in the early sixties. The sons took over the vineyards in 1977, when their father passed away. In 1982, they removed all of the vineyards and most of the orchards on the property, and planted 11 acres to Cabernet Sauvignon. The budstock came from the Jordan Vineyards in

Alexander Valley. Beginning in 1984, the grapes were sold to Stags Leap Wine Cellars; the Snowden grapes comprised 30% to 40% of the Napa Valley Blend. In 1991, Snowden expanded its vineyards to 15 acres, adding Merlot, Cabernet Franc and Petite Verdot.



Warren Winiarski called Snowden one of the finest vineyards in Napa Valley.

Other wineries that have used Snowden grapes include Silver Oak, Caymus, Viader and many other top-flight Cabernet producers. In 1993, the Snowdens asked their friend John Gibson, a brilliant winemaker, to produce the first Snowden wines. John made the first two vintages at Stags Leap Wine Cellars, where he was Warren Winiarski's associate winemaker. John moved to Vine Cliff winery in 1995, and the Snowden program moved with him. The Snowdens have been blessed with the influence of some of the finest winemakers in California. Laurie Wood, part owner of Freemark Abbey and considered one of the preeminent vineyardists in California, planted and managed the Snowden vineyards for 15 years. Warren Winiarski, who is one of the true legends of California wine, told the Snowdens that their vineyard was one of the finest in Napa; he introduced them to a number of people who would work for them, including winemaker John Gibson.

The Snowden Vineyards label was created by Scott's wife, Joann, who along with her twin sister, Susann, comprises Ortega design. They have also created wine labels for Guenoc, Simi, Clos Pegase, Vine Cliff and many others.

The Snowden Vineyards label was created by Scott's wife, Joann, who along with her twin sister, Susann, comprises Ortega design. They have also created wine labels for Guenoc, Simi, Clos Pegase, Vine Cliff and many others.

The 2001 vintage is a blend of 85% Cabernet Sauvignon, 5.5% Cabernet Franc, 5% Merlot and 4.5% Petite Verdot. The wine was aged for 20 months in French oak barrels, 60% of which were new. Complex aromas of black cherry, coffee and earth lead to a palate that echoes the flavors and adds a few more. Firm tannins lend to a well structured wine. The finish is long and luxurious. Decant this for one to two hours for near term drinking. You may cellar this for another 10 to 12 years. Listed at \$60 on the *Wine Spectator* website.

2003 Nuits St-Georges, Premier Cru, La Cerisière

Burgundy's Côte D'Or, or "golden slope," includes the viticultural regions of the Côte de Nuits (producing red wines made from Pinot Noir) and Côte de Beaune (producing red and white wines from Pinot Noir and Chardonnay). The Côte D'Or has the most minutely parceled vineyards in the world. Unlike Bordeaux, Burgundy never had a great influx of capital with which to establish great estates. For the most part, its land has been continually managed and owned by individual "smallholders." The combination of the Napoleonic Code, with its insistence on equal inheritance for every family member, and the great value of the land, has caused small family holdings to be divided and subdivided over many generations. One vineyard may be owned by scores of different individual owners, each cultivating a row or two of vines. Bordeaux, of course, consists of great estates, each of which grows its own fruit. The great Bordeaux estates may make 25,000 cases or more of their flagship wine, whereas the great Burgundies may only be made in quantities of fewer than 500 cases. This is why Burgundy can be so expensive.



A street in Nuits St-Georges, Burgundy.

Nuits St-Georges lies on both sides of the town that straddles the river Meuzin. The town boasts 27 Premier Cru vineyards. Burgundy buyer Keith Wollenberg found this wonderful wine last year while visiting the vineyards. Here are his notes:

2003 was a vintage in Burgundy unlike any in memory, thanks to the ferocious heat wave. The wines are often very different than in a typical Burgundy vintage. This left some growers in a dilemma. If one or more barrels of wine they made this year did not fit their style, either they had to change their style for the vintage, or they had to take a financial loss and bulk out the wine.

I was most interested when Daniel Johnnes, sommelier and importer, approached me in May with an offer for a 2003 Nuits St-Georges, Premier Cru, at a great price. He told me that one producer in Nuits St-Georges had several barrels of a single-vineyard Premier Cru that just did not fit into their desired style, and that they were interested in selling it in bulk. Of course, it would be labeled as a négociant wine, even though it was all from a single one of their Premier Cru vineyards.

When I visited Burgundy in June and tasted the wine, I was delighted to find a beautiful Nuits St-Georges. The 2003 Nuits St-Georges, Premier Cru, La Cerisière is big and rich, with ripe fruit and a brawny charm reminiscent of the old Jules Belin style. A fat and luscious nose is followed by rich blackberry notes on the palate and lots of grip. For Sideways fans, this is an almost California-styled Pinot Noir with big ripe fruit and an explosive nose, but the finish is all Burgundy.

We grabbed all there was, both for our Signature Red Club and for our retail customers. I felt like a cherry-picker, which is fitting. After all, when you get a chance to be a cherry picker, and get the perfect thing, the next thing you want to be is a *cerisière*—a cherry seller. At this price, I do not expect the wine to be around for long. *À santé.*

Signature Red Club, December 2005 wine re-orders

For the month of December, 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 Snowden Cabernet Sauvignon, Napa @ \$23.95 per bottle

_____ Bottle(s) of 2003 Nuits St-Georges, Premier Cru, La Cerisière @ \$23.95 per bottle

Premium Wine Club

For the Premium Wine Club we offer a wonderful Zinfandel and one of California's most consistently fine Sauvignon Blancs.

2003 Flora Springs Soliloquy, Napa

Apparently, the good folks at Flora Springs like us. This wine is consistently one of the better Sauvignon Blancs in California, and they have no trouble selling it for \$18 or more.

Flora Springs is very much a family endeavor. The winery is named Flora after the mother of the family; the Springs are a water source on the property that has flowed uninterrupted regardless of drought. Jerry and Flora Komes bought the first vineyard in 1977. At that time, only 50 of the more than 300 acres on the property were planted. What began as Jerry and Flora's retirement project became a lifetime passion for their son John Komes and daughter Julie Garvey, and their families. John quickly talked the family (including another brother, Mike Komes) into making wine. Having met John, I can't imagine anyone's being able to stand against the force of his personality. His family stood little chance of resisting his vision! During the winery's first two years, Julie worked alongside John in a winemaking team while Julie's husband, Pat Garvey, took over the management of the vineyard. In 1980, Ken Deis was hired as winemaker and he has been part of the family, and Flora Springs' only winemaker, ever since. Under Ken's care, the family winery has grown not only in size but also in stature. According to Ken, "We are always seeking perfection and each year sees us doing some experimentation both in the winery and the vineyard to eke out a little more from our grapes. I am pleased that the family has made a commitment to quality rather than quantity. It would be easy for them to use all their grapes and be a very large winery, but, instead, they seek perfection."

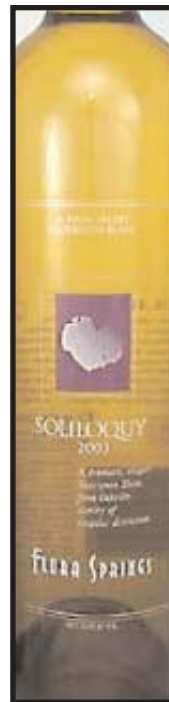
Following are winemaker Ken Deis' notes on this wine.

The vintage: It was a wet, early winter in 2003 and bud break came early in March. April and May saw the coldest, wettest spring that Napa Valley has had in years and the projections showed a lesser quality vintage. However, the heat wave in July and August brought the vines around and the thunderstorms in August and warm, windy days in September allowed the fruit to ripen beautifully. Harvest was long and dry with warm days and cool nights.

The vineyards: We planted our Crossroad Vineyard in the Oakville Appellation with Sauvignon Blanc, using the Sauvignon Musque clone in order to make the most unique flavors that we could. Although this area is noted for the production of great red grapes, we took the bold step of challenging this warm growing region with the very distinct white grape and are ecstatic with the result. As a result of that planting, we have achieved that special hint of gooseberry and herbal expression that are trademarks of the Sauvignon Blanc varietal.

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

Great choice with sea bass or roast chicken.



2002 Terraces Zinfandel , Napa

This is a wonderful Zinfandel from a premier California winery.

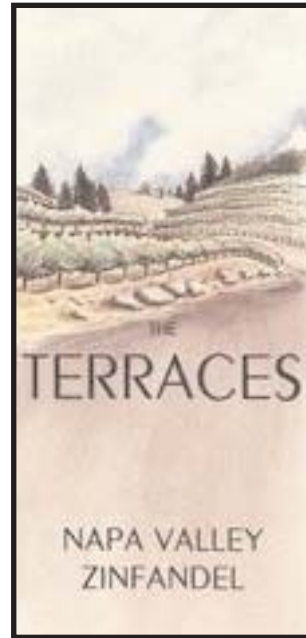
The Terraces story began in 1920, when the Werle family purchased the property for \$10. For the next 70 years, they produced a field blend of Zinfandel grapes. They also reopened the property's original stone quarry, which provided tufa stone for the construction of many buildings in St. Helena and the surrounding areas.

In the mid 1970s, Wayne Hogue purchased 21 acres from Joe Werle. He planted the first vines on the steep hillsides in 1981. With seven acres now planted to grapes, The Terraces property is divided nearly equally between Cabernet Sauvignon and Zinfandel. Both varietals grow in shallow volcanic loam over a deep subsoil of tufa, a pale volcanic ash that functions hydrologically in a similar manner to limestone. The main blocks of vines are terraced steeply at the 300-to-400-foot elevation. The planting scheme is unique in that each terrace has two rows of vines: Zinfandel on the outside and Cabernet on the inside.

The Terraces Zinfandel clone traces its roots to the vines planted on the Quarry Vineyard property in the 1800s. Known as the "Werle" clone, and producing an open cluster with small berries, it is recognized and coveted for its intense color and distinctive aromas and flavors. The Cabernet clone was selected from Caymus and Grace Family Vineyards. The first crop went to Caymus, but then, recalls Hogue, "Charlie Wagner said, 'You should be making your own wine.'" The first wines produced, 1985 Zinfandel and 1986 Cabernet, were both made at Caymus. Construction of the winery was completed in 1991, and Wayne Hogue and Timm Crull have made all of the wines since that time. Their current production of small, handcrafted lots is less than 1000 cases per wine. Both the Cabernet and the Zinfandel have won critical acclaim over the years.

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

This wine is an outstanding value—it usually sells for \$25 to \$30 per bottle.



Premium Wine Club, December 2005 wine re-orders

For the month of December, 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 2002 Terraces Zinfandel, Napa @ \$13.99 per bottle

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

Best Buy Wine Club

This month's Best Buy Wine Club selections include a wonderful sparkling wine from Italy and a luscious red from Bordeaux.

2003 Château Peyraud, Premières Côtes de Blaye

Château Peyraud is situated in the Blaye region of Bordeaux, on the Gironde estuary across from the Haut-Médoc. Blaye, located just north of Bourg, has more than 19,100 acres of vines. The best vineyard areas are entitled to the appellation Premières Côtes de Blaye. While some white wine is produced here, most of the production is dedicated to red. Blaye is actually a much older wine-producing region than the more renowned Médoc. Its origins date back to Roman times, when the area served as a defensive front line against invaders intent on attacking the city of Bordeaux. A perfectly preserved 17th century military fortress, now an historical monument, remains today in the city of Blaye. Most of the vineyards sit on steeply sloping hills overlooking the river Gironde.

The original one-hectare estate of Château Peyraud was purchased by the great-grandfather of the current owners, the Rey brothers. Today the estate consists of two plots of land in the southern extremity of the Côtes de Blaye, where it adjoins the Côtes de Bourg. The vineyard lies partly on a freak outcrop of blue clay mixed with calcaire. Guy Rey claims that this accounts for the very spicy flavors and soft texture of the Château Peyraud wines. The other part of the vineyard is on higher, more calcareous ground, which supplies a solid framework to the wines. The vineyard is planted 50% to Merlot, 30% to Cabernet Sauvignon, 15% to Cabernet Franc, and 5% to Malbec. For the Château Peyraud blend, however, only 10% of the Cabernet is used and the remaining 90% is entirely Merlot.



No barriques are used in the production of this soft, sweet-tasting Bordeaux. Vinification is made in the property's original concrete tanks, and only a medium-length maceration is sought so that the wine's rich and ripe fruit is never disturbed by a heavy overlay of tannins. The wine is aged in tank only, keeping the fruit pure and vibrant till release. In this age of monster Bordeaux, it is very nice to find a wine like this: 90% Merlot, 10% Cabernet Sauvignon, very aromatic and bright and perfect for consumption now and over the next three years. This is a lovely, soft, fruity and aromatic wine that is great drinking by itself or would make a good match with lamb or simply prepared beef dishes.

As a K&L Wine Club member, you have an online account. If you don't know your online ID and password, please tell us and we will e-mail your information. Please make sure we have your email address so that you can log onto our website to place orders and manage your account. Feel free to call or email if you have any questions. (800) 247-5987 ext. 2740 or davero@klwines.com.

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.

Silvano Follador Prosecco Valdobbiadene Brut

Italian wine buyer Greg St. Clair wrote the following:

About an hour northwest of Venice, in a series of alpine foothills running from east to west, grows one of Italy's most popular grape varieties, Prosecco. This intriguing vineyard zone lies halfway between the shielding Dolomites to the north and the Adriatic Sea. Two towns give their names to their respective zones; generally this is where the confusing jumble of vowels and seemingly unpronounceable words loses many neophytes, would-be Italian speakers and, even more unfortunately, possible Prosecco drinkers. The name is Valdobbiadene (*val-dohb-bee-ah-day-nay*) and Conegliano (*koh-nel-yah-no*). I'd like to say let's just call it Prosecco, but it isn't quite so simple.

Prosecco is generally a low alcohol wine (10.5% to 11.5% alcohol), very delicate and refreshing. Most Italians inviting you into their homes or to a local bar will ask if you'd like a "Proseccino" (*pro-sek-kino*), that is, a little Prosecco. Every bar in Venice is filled with locals, tourists and those of us who think of ourselves as somewhere between the two, drinking Prosecco. It is the fastest growing trend in Italy and is taking off in America. I have been looking for a Prosecco Valdobbiadene DOC producer that we could import directly for a few years. Last April in Italy, I met with a very young brother-and-sister team, Silvano and Alberta Follador. We were stunned by the quality of their wines; I have never tasted better Prosecco than theirs. Dumbfounded by the quality, I humbly asked for the price list, knowing the quality and the stunning package would demand some outrageous price. But the prices matched their personalities, humble and honest.



Silvano and Alberta, who both look fresh out of high school, are running this small winery they inherited from their grandfather. They are passionate about their family and territorial tradition, and are committed to conveying their tradition through their wines. Silvano sloughs off the idea of giving a sterile list of adjectives to describe his wine. He finds lists superficial and suggests that each of you experience your first taste of Silvano Follador Prosecco Valdobbiadene DOC without suggested adjectives. At that moment, he says, you'll find the right words to describe the wine and your experience with it. s

Silvano and Alberta are responsible for all aspects of the business from controlling the vineyards to sales. It's a monumental task for these very young producers. They have been written up in the *Gambero Rosso*, Italy's best known wine review, for the last two years, each time garnering two glasses for their wines (three glasses is the maximum score).

The Silvano Follador Prosecco Valdobbiadene DOC Brut is a marvelous wine, clean and crisp. It's what you'd expect from a sparkling wine, but these wines are extraordinarily expressive. Delicate fruits and suggestions of mineral all waft out of your glass, subtle and balanced, without the explosive bubbles you get in many sparklers. This is the perfect *aperitivo* for sipping with friends and for holiday gatherings, but it is surprisingly versatile paired with food. The delicate nature of the wine shows unexpected power and casts a powerful web across many types of cuisine, Asian, Mexican, grilled salmon and vegetable casseroles. It is truly impressive

Best Buy Wine Club, December 2005 wine re-orders

For the month of December, 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 2003 Chateau Peyraud, Premières Côtes de Blaye @ \$8.49 per bottle

_____ Bottle(s) of Silvano Follador Prosecco Valdobbiadene Brut @ \$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 2001 Lancaster Estate, Alexander Valley @ \$23.95 per bottle

A blend of 88% Cabernet Sauvignon, 8% Merlot, 2% Malbec, 1% Cabernet Franc and 1% Petit Verdot, the wine was aged for 22 months in French oak barrels, 60% of which were new. Aromas of wild berries, cassis, and violets, along with ripe, black-cherry and chocolate flavors, toasted-oak nuances, and supple tannins, make this an easy wine to enjoy. It will definitely impress your guests. This wine has been a multiple-gold-medal winner at various competitions throughout the country. For current drinking, give this an hour's aeration. You can cellar it for eight to ten years.

_____ Bottle(s) of 1999 Casisano Colombaio Brunello di Montalcino, Tuscany @ \$23.95 per bottle

This is a traditionally styled Brunello, soft upon entry in the mouth, developed and aromatic. A complex blend of fruit, with hints of tea, leather and dark bitter chocolate, balances on the palate, with tannins in check and an excellent finish. Decant this wine at least two hours ahead of time, preferably three to four, and serve it with a pork loin roasted with rosemary and potatoes, the perfect match. You can cellar this wine for eight to fifteen years. *Wine Spectator* score: 90 points.

_____ Bottle(s) of 2001 Flora Springs "Trilogy", Napa @ \$23.95 per bottle

This wine consists of 57% Cabernet Sauvignon, 29% Merlot, 11% Cabernet Franc, and 3% Malbec. Lots of black cherry and chocolate notes combined with the right touch of oak make this an easy wine to enjoy now after giving it an hour's aeration. You may hold this for an additional seven to ten years. Incidentally, the wine is listed at \$60 on Robert Parker's website.

_____ Bottle(s) of 2003 Craneford Shiraz, Barossa @ \$23.95 per bottle

This 100% Shiraz is a mouth-filling wine with aromas of leather, spice, plum Christmas cake, and chocolate. Soft tannins and full flavors lead to a finish with lingering dark chocolate, cherry, and mocha flavors. Robert Parker scores it 92 points! Drink now and over the next three to five years.

_____ Bottle(s) of 2000 Château Grangeneuve, Pomerol @ \$23.95 per bottle

This Merlot-based wine from the great 2000 vintage is so easy to enjoy. Lush, with complex aromas of raspberries and a hint of mocha, the wine feels like silk on the palate and has a long, lingering finish. It drinks beautifully now and will hold for another five to seven years. Excellent match with Filet Mignon.

_____ Bottle(s) of 2001 Schweiger Cabernet Sauvignon, Spring Mountain @ \$23.95 per bottle

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

_____ Bottle(s) of 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 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 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.

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 Sesta di Sopra Rosso di Montalcino, Tuscany @ \$13.99 per bottle
The 2003 Rosso di Montalcino is big and powerful, and reflects the warmth of the vintage. Sangiovese’s long, elegant structure gives this wine plenty of backbone to balance the ripeness. I would decant this wine for about an hour to allow it to open completely. Sangiovese’s long, elegant structure gives this wine plenty of backbone to balance the ripeness. I would decant this wine for about an hour to allow it to open completely. Sangiovese is a grape varietal that was born to match with food. Try with a pork loin roast or wild boar.

_____ Bottle(s) of 2004 Domaine de la Maurelle, Gigondas @ \$13.99 per bottle
This wine is a blend of 60% Grenache, 30% Syrah and 10% Mourvèdre. Wonderful aromas of rich black fruit and leather lead to a palate where those flavors are echoed and a little spice is added to the mix. This has a lovely combination of elegance and power. Good choice with hearty beef stews and strongly flavored cheeses. Drink now and over the next four to seven years.

_____ Bottle(s) of 2004 Weingut Pfaffl Gruner Veltliner, Austria @ \$13.99 per bottle
This is a lively Gruner Veltliner, with a typical peppery tone complemented by aromas of citrus fruits. It is very clear and stimulating, racy and slimly structured, yet has a pronounced mineral finish. Drink this now and over the next twelve years with light meals, roasted birds, simply prepared white fishes or trout; or for a real treat, with fresh asparagus or other vegetables. This really will match an incredible variety of food.

_____ Bottle(s) of 2000 Cloud 9, "Composition," California @ \$13.99 per bottle

This is a blend of Tempranillo, Cabernet Sauvignon, Petite Verdot, Syrah and Barbera. It is lush with smooth plum, cherry and floral notes. This is a very easy wine to drink and is a great choice with a variety of food. Think pasta with tomato sauce, veal scallopini, etc. Drink now and over the next four to five years. Incidentally, this wine was originally released at \$70 a bottle.

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

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

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

This Cabernet comes from Knights Valley in the northern part of the Napa Valley. Knights 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.

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

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

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

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

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

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

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

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

_____ 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.

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 Concannon "Stampmaker's Red," Livermore @ \$8.49 per bottle

This wine is a blend of 53% Syrah, 18.3% Mourvèdre, 10.4% Grenache Noir, 9.9% Cinsaut and 8.1% Counoise. It was aged in a combination of French and American oak for 18 months. Voluptuously rich on the palate, this red

wine explodes with juicy berry flavors layered in spice, dark fruit and earthy notes. The wine is big, while easy to drink. This would be a fine match for hearty stews and full flavored cuts of meat. Drink now and over the next three to five years.

_____ Bottle(s) of 2003 Concannon "Stampmaker's White," Livermore @ \$8.49 per bottle

This is a blend of the traditional Rhône varietals. It's 57% Viognier, 29% Marsanne and 14% Rousanne. The wine was aged for seven and a half months in a combination of French and American oak. The nose is floral, with notes of kiwi, toast and lime. Refreshing acidity and outstanding balance along with notes of peaches and citrus lead to a smooth finish. This would be a great choice with roast chicken. Drink it now and over the next one or two years.

_____ Bottle(s) of 2004 Domaine de La Maurelle, Côtes du Rhône @ \$8.49 per bottle

This entirely hand-harvested wine is a blend of 55% Grenache, 40% Syrah and 5% Mourvèdre. The vines are over 50 years old, providing a wine of excellent concentration and richness. Aromas of dark fruits and spice lead to a rich palate with notes of blueberries, blackberries and a hint of pepper. It is well balanced with silky tannins and would make a great choice served with rack of lamb. Drink now and over the next four to five years.

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

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

_____ Bottle(s) of 2004 Purisima Canyon Sonoma County Chardonnay @ \$8.49 per bottle

About 55% of this Chardonnay comes from the Russian River Valley. This portion was entirely barrel fermented in new and used French oak barrels, with full malo-lactic fermentation and frequent batonage (hand-stirring). It was big, broad, butterscotch, and a bit low in acid. The other 45% comes from Alexander Valley, and was cold fermented on stainless steel, with no barrels and no malo. It was bright with crisp acidity, but a little simple. Joining the two resulted in a complex and balanced Chardonnay that displays the style of the vintage: ripe, spicy apple fruit, butterscotch tones, and lovely texture.

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

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

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

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

_____ 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.

Special Offers—Available to all club members

This month's newsletter does not have space for our detailed descriptions of these wines. Please go to our website, www.klwines.com, to read about these.

2002 Châteauneuf-du-Pape, Domaine Marcoux @ \$24.99 per bottle

2004 Leitz Rudesheimer Klosterlay Spätlese @ \$13.99 per bottle

2002 Gigondas, Moulin de Gardette @ \$14.99 per bottle

2003 Leeuwin "Prelude" Chardonnay, Margaret River, Western Australia @ \$14.99 per bottle

2002 Eagle Vale Semillon/Sauvignon Blanc @ \$11.99 per bottle

Chateau Routon California Vintage Character Port 375ml @ \$7.99 per bottle (very limited)

2002 Amici "Old Vine - Panek Vineyard" Napa Zinfandel @ \$24.99 per bottle

2001 Celler de Capcanes Cabrida, Taragona @ \$29.99 per bottle

2002 Chateauneuf-du-Pape, Domaine Marcoux BIO-DYNAMIC @ \$24.99 per bottle

Champagne, too!

We will also offer another Champagne six-pack special. As we go to press, Gary is not yet sure which Champagnes will go into the new six-pack, but each will be outstanding as always.

We will send an email notification when this special offer is entered into our system, probably sometime during the first week of December. The special will also be listed in our website's wine club re-order links.

These six-packs sell out very fast, so do not hesitate to call us to make sure you are able to purchase one.