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December, 2006

Dear Wine Club Members,

The holiday season is in full swing here at K&L. The shop is bustling, the phones are ringing off the hook and the warehouse is humming. This is our busiest time of the year, and we love it. Despite the hectic scene and the hard work, it is very gratifying to see how many wonderful, loyal customers we are fortunate enough to have. So we raise a glass of holiday cheer to toast you; now excuse us while we get back to work!

This month we are sending out some hearty cold-weather wines. For the Signature Red Club we have two wonderful Syrah-based blends that will go great with winter stews. The Premium Club gets two California Syrahs, both of which will be perfect with anything out of the crock pot. (Premium Club white-wine fans, bear with us—we have a great Chablis coming in January!) The Best Buy Club includes a really special Anderson Valley Chardonnay and a very tasty Côtes du Rhône from one of our favorite producers.

I probably don't need to remind you Wine Club members but I still want to mention this: A Wine Club subscription makes a great holiday gift for all of your wine-loving friends. You can give a subscription lasting as little as three months or as long as you like. Our Club Champagne six pack and sparkling wine deals are perfect as last-minute gifts, or a well-deserved treat for yourself. We hope you take advantage of these holiday offerings, and of our special offer on stemware. See pages 10, 11 and 12 for details.

All of us at K&L wish you the very best for the holidays.

Cheers,

Thornton Jacobs  
K&L Wine Club Director

# Signature Red Wine Club

The Signature Red Wine Club for this month brings us two hearty wines from Australia.

## **2005 Hewitson Private Cellar Selection Shiraz Mourvèdre**

The 2005 Hewitson Cellar Selection was chosen from the finest lots and hand-crafted by Dean Hewitson, one of the most passionate and innovative winemakers working in Australia today. Dean developed a smart approach as he began making wines on his own. Rather than purchasing vineyards, he created long-term associations with a network of established growers. This allowed him to seek out the finest old-vine plots. His goal has been to capture the history and magic of these very special sites. As Dean has noted, "There is something magnificent about enjoying a glass of wine that has its origins in vineyards planted long before I, my parents or my grandparents were born."

Dean Hewitson has had the very good fortune to be tutored by some of the world's finest winemakers and wine scientists. He started his winemaking career at one of Australia's best wineries after completing his degree at Roseworthy in his native Australia. He then went abroad, and experienced fifteen vintages in various parts of the world. Dean then came to California and spent two years at UC Davis, completing his Master's Degree. He is thus able to draw on a very wide spectrum of ideas, practices, philosophies and experiments.

Returning to Australia, Dean began hunting down exquisite old-vine plots. The geographical isolation of South Australia and respect for tradition have preserved pre-phylloxera vineyards there that are more closely linked to the original clones from Europe than are vineyards anywhere else. Old vines such as these are unique in the world of wine. Dean selected each plot on the basis of its ability to produce a world-class wine.

Given the unique fruit, meticulous care and passion that go into these wines, it is no surprise that the Hewitson wines have a big following at K&L. Many of you may have already enjoyed the Miss Harry GSM or the Old Garden Mourvèdre. This month's selection, the 2005 Private Cellar, is composed of 75% Shiraz and 25% Mourvèdre. Private Cellar is Dean Hewitson's personal selection of what he considers to express the best and most idiosyncratic character of a vintage. It is only the fifth release of this label. 2005 was a particularly dry and moderately warm year with a fantastic long, even ripening season. Dean realized he had something special so he decided to purchase more new French oak, a mix of Allier, Tronçais, and Bertrange barrels, so the wine could receive special treatment. After finishing fermentation in these barrels, the wine matured for another 17 months without racking. The resulting wine has the incredible complexity, richness and depth of flavor required for Private Cellar.

This wine has beautiful dark fruits and red flower notes on the nose. On the palate the wine is rich but balanced with yummy fruit, very polished tannins and lovely vanilla-oak notes. This wine is sure to be a big hit with those who love full-bodied Australian reds. The Hewitson 2005 Private Cellar Shiraz Mourvèdre was recently nominated for the George Mackey Memorial Trophy, the most prestigious award in Australian wine making.



*Barossa Valley vineyards have some of the oldest vines in the world, and Dean Hewitson knows them well.*

## 1999 Grant Burge Barossa GSM Reserve #1

The 1999 Grant Burge Barossa GSM Reserve #1 is an elegant expression of classic Barossa Valley fruit. Established in 1988, Grant Burge Wines has grown to become one of the top wine companies in Australia today. Grant Burge is a fifth-generation winemaker who is absolutely committed to the Barossa Valley and its winemaking tradition. Grant strongly believes that fine wines are born in the vineyard and that exceptional vineyards are the best guarantee of wine quality. Thus he has developed one of the most extensive networks of premium quality vineyards in the Barossa. Each of his Barossa vineyards has a different climate, soil and character, and each ensures harvests of the best quality fruit.

The Barossa Valley, famous for its old vines, is one of the legendary wine regions of the world. It was settled predominantly by Germans who fled religious persecution in their homeland. They developed their own distinct culture and life style—all over the valley, the spires of Lutheran churches still dot the horizon. The settlers planted the first vines there in the early 1840s, and Barossa wines were being exhibited at agricultural shows as early as the 1850s. From these early foundations, the Barossa wine industry has flourished. Grape growing and winemaking are still the predominant agricultural activities of the Barossa.

The 1999 Grant Burge Barossa GSM Reserve #1 is a blend of 37% Grenache, 42% Shiraz and 21% Mourvèdre. All of the fruit came from vines at least 50 years old; it was hand picked, then destemmed. The juice was fermented in temperature-controlled stainless steel with pumping over, and then macerated for 30 days with pumping over twice a day. The wine was then matured in one- and two-year-old French barrels for 16 months. The result of this meticulous attention to detail is a wine with deep purple and garnet color, and a nose redolent of dark berry aromas and violets with notes of clove and mint. The palate is a mouth-filling burst of red and black berry fruit with a bit of spice and fine oak notes. The wine is well balanced with a nice, long finish. The five years in the bottle have allowed this wine to develop added complexity. This is a great food wine and will go well with any hearty dish. It should bring a bit of the Barossa sunshine into your winter.



*The German settlers of the Barossa Valley had a building style unusual for Australia.*

## Signature Red Club, December 2006 wine re-orders

For the month of December, 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 2005 Hewitson Cellar Selection @ \$23.95 per bottle

\_\_\_\_\_ Bottle(s) of 1999 Grant Burge Barossa GSM Reserve #1 @ \$23.95 per bottle

# Premium Wine Club

This month the Premium Club features two California Syrahs.

## 2002 Project 3000 Syrah

Syrah is quickly becoming one of the hottest varieties in the wine business, especially when grown in special sites. Not just any site will do for Syrah. Syrah needs plenty of warm days to get ripe, but it cannot be too hot for too long or the wines get flabby and unappealing. The Project 3000 Syrah is an expression of a special site uniquely suited for this noble grape. The Project was started five years ago by Peter Franus (winemaker-consultant) and Jim Fore (vineyard owner). The wine's name is derived from the lofty elevation of the vineyard, which is planted to ten acres of Syrah, three acres of Grenache and a very small amount of Viognier. It's at 3000 feet in Lake County's Red Hills, a lovely area just north of Napa Valley. The site is walled in on three sides by mountain ranges including an ancient volcano, Mount Konocti. Clear Lake, the largest natural lake in California, extends to the north and moderates the summer temperatures. With the lake and the elevation ensuring that the vineyards are not subject to extreme heat, it's an ideal growing climate for Syrah.

Over 90% of the soil in this magnificent setting is of volcanic origin from Mount Konocti. This well-drained earth is rich in black obsidian and gravel content, and strikingly red in color. The shallow depth and rich mineral content of the soil makes it ideal for growing premium grapes. On an average summer day this vineyard is usually about eight to ten degrees cooler than is the Napa Valley. During the pruning season, Jim experiences some days when snow covers the vineyard. Because of mild frosts during bud break, yields are reduced 30% to 50% naturally. The Syrah and Grenache naturally yield one and a half to two and a half tons per acre and are picked and co-fermented with the Viognier. The wine is matured in 25% new French oak. The 2002 Project 3000 cuvée is 94% Syrah, 5% Grenache and 1% Viognier.

The goal of the winemaking team was to create a pure, clean wine with real substance. Only 700 cases of this gem were produced. In the glass, the wine is deeply opaque with a purplish core and medium viscosity. On the nose, there are notes of crushed black fruit along with hints of mint, licorice, herbs and oak notes. On the palate, the wine fills the mouth with layers of super-extracted black fruit, anise and minerals. The wine has great balance with supple tannins. Project 3000 is a big boy of a red wine and requires opening a good hour in advance of drinking. It should come into its own during the next year or two and drink well for the next five to seven years.



*The Project 3000 Vineyard, high above Clear Lake.*

## 2003 Kalinda Syrah

The 2003 Kalinda Syrah is a lovely example of relatively cool-climate California Syrah. This wine hails from the Los Carneros region, which straddles the southern ends of Napa and Sonoma counties bordering on San Pablo Bay, the northern part of the greater San Francisco Bay. This location benefits from a mild maritime climate of morning and afternoon fog that ensures a slow, even ripening and preserves good acidity and freshness in the grapes.

Although I am not allowed to disclose the source, the fruit for this Kalinda Syrah comes from one of the finest vineyards not just in Carneros but in all of California. This vineyard is blessed with shallow loamy soils over ancient streambeds that work in conjunction with the cool Carneros climate to create moderate hydric stress within the vines. This moderate stress encourages the vines to maximize their potential.

The vines are grown using sustainable farming practices and avoiding chemical fertilizers and herbicides. The bio-diversity this creates in the soil allows the vines to flourish; they naturally repel most disease through the presence of beneficial organisms and bacteria. The vines themselves come from four different clonal selections. This ensures the extraction of multiple layers of complexity from the terroir.

The winery where the Kalinda Syrah was made is state of the art, designed and developed to respect the fruit and provide the gentlest handling of the grapes with minimal intervention. The fruit goes through extensive sorting and the winery equipment is custom designed to maximize the use of gravity and minimize the exposure to mechanical pumping. Once the wine is in barrel, the winemaker carefully follows each barrel personally until it is time to make the ultimate blend. In the end, only the finest barrels made it into the Kalinda Carneros Syrah.

The wine is deep crimson in color. On the nose, it is a blend of red and black fruits with a plethora of exotic aromas including violet, rose blossom, clove, leather and fine tobacco. On the palate the wine is powerful and generous but also agile and elegant with fine tannins and a long finish. This wine is the perfect complement for all manner of hearty fare such as rack of lamb or favorite cheeses. This wine will age gracefully for at least another five years.



*Early morning fog in the Carneros Vineyard.*

### Premium Wine Club, December 2006 wine re-orders

For the month of December, 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 2002 Project 3000 Syrah @ \$13.99 per bottle

\_\_\_\_\_ Bottle(s) of 2003 Kalinda Syrah @ \$13.99 per bottle

# Best Buy Wine Club

This month's Best Buy Wine Club selections include a lovely Côte du Rhône and a very special Anderson Valley Chardonnay.

## 2005 Chassagne Côtes du Rhône

The 2005 Cecile Chassagne Côtes du Rhône, a delicious wine from a great vintage in France, is from one of our favorite producers. Loyal K&L customers will recognize the name of Cecile Chassagne; we have carried many of her wines. Cecile is a lovely, young lady based in Sablet who, following in the footsteps of her vintner father, produces many fabulous Rhône wines, from inexpensive Vin de Pays to Châteauneuf-du-Pape. She brings a feminine touch and modern style to this traditional region.

The grapes for this cuvée come from the villages of Tulette and Visan, not far from the family estate in Sablet. The soil is clay on limestone with alluvial deposits. The 2005 cuvée is a blend of equal parts Grenache and Syrah. The grapes were completely destemmed before a traditional vinification with two pump-overs per day. The fermentation was temperature controlled with a maceration of 12 days. The wine was matured in stainless steel tank to preserve the freshness of the fruit.

In the glass, the wine is deep ruby red with violet hues. On the nose there's an explosion of rich berry aromas with notes of violets and spice. On the palate, the wine is well rounded with mouth-filling fruit, a bit of spice and a good balance of acidity and fruit. It finishes with delicate, sweet tannins. Decant this wine for half an hour before drinking to allow it to show its best. This is a very pleasant, refreshing table wine, the perfect complement to red meats, lamb, *coq au vin* and cheeses. This wine should keep for up to three years.



*The Chassagne estate is just outside the beautiful village of Sablet.*

**As a K&L Wine Club member, you have an existing *online account*.** If you don't know your online ID and password, please tell us and we will e-mail your information. Please make sure we have your email address so that you can log onto our website to place orders and manage your account. Feel free to call or email if you have any questions. (800) 247-5987 ext. 2766 or [theclubs@klwines.com](mailto:theclubs@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 provide or update your e-mail address. This benefits us all. It often allows us to resolve your issues in a more timely fashion. Also, with e-mail we can alert you to member-only specials more quickly than we can with this newsletter.

## 2005 Purisima Canyon Anderson Valley Chardonnay

The Anderson Valley is one of California's great wine secrets. Located about two hours north of San Francisco in the rolling hills of the coastal region of Mendocino County, it has only recently emerged as one of the finest regions in California for Burgundian varietals such as Pinot Noir and Chardonnay. The valley, 15 miles wide, is surrounded by steep mountains with the beautiful Navarro River flowing through it to the Pacific Ocean. The valley draws in cooling afternoon fog that helps maintain freshness in the wines, especially the Chardonnay. Classified in viticultural terms as a Region 1 growing area, it is the coolest climate in which grapes may be commercially grown with any success. The combination of warm sunny days and cool foggy nights and mornings allows the grapes from this region to mature slowly and develop to the height of their varietal character. This beautiful valley is home to many wineries, producing a broad range of excellent wines. The valley's soils vary from clay in the flats to sand and loam over shale and sandstone in the uplands. It's precisely the kind of well-drained, low-vigor soil in which grapevines do their best work.



*The climate of Mendocino County's Anderson Valley is excellent for Burgundian varietals such as Pinot Noir and Chardonnay.*

The grapes for the 2005 Purisima Canyon Anderson Valley Chardonnay were organically or sustainably farmed using the greatest care to produce fine, intensely flavored fruit. The juice for this wine is entirely free run with no press fraction added, resulting in an extraordinarily pure and delicious wine. K&L legend Jim Barr (who claims to have sold Thomas Jefferson his first bottle of Lafite and used to have a vineyard in Anderson Valley) loves this producer and this wine. Jim reviewed this wine for us and noted, "Two years ago, our first ever Anderson Valley Chardonnay made its debut and was, in our estimation, the best Kalinda Chardonnay ever. That great producer of Chardonnay, my former neighbour, has allowed us to put our label on a small quantity of their estate fruit, and it will become the greatest of all Kalinda Chardonnays. The 2005 Kalinda Anderson Valley Chardonnay is barrel fermented and is aged *sur-lies* for nine months. The aromas suggest that you are standing in a pear orchard, while in the mouth there is tons of structure, vibrant fruit that is supported by just a hint of French oak and a finish that will make you say "Wow!" This will be our house white for the next x-number of months or until we are sold out, which may be tomorrow. Jump on this gem!"

### Best Buy Wine Club, December 2006 wine re-orders

For the month of December, 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 2005 Chassagne Côtes du Rhône @ \$8.49 per bottle

\_\_\_\_\_ Bottle(s) of 2005 Purisima Canyon Anderson Valley 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 a “backlist” of each club. Please note the prices for each wine. The phone number to place orders is 800-247-5987. The order desk is open Monday through Friday from 9:00 a.m. to 5:00 p.m. If you have any wine-club-related issues you can call the wine clubs to resolve them at extension 2766. We have a voice-mail system, and if we can't take your call immediately we will return it as soon as possible. In addition, you can e-mail us at [theclubs@klwines.com](mailto: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 Casisano Brunello @ \$23.95 per bottle

This is marvelous example of Brunello di Montalcino in the classic style (92 points *Wine Spectator*). I would decant this two hours ahead of time and serve it with a pork loin roasted with rosemary and potatoes, the perfect match.

\_\_\_\_\_ Bottle(s) of 2003 Château Clarke, Listrac @ \$23.95 per bottle

This has a very dense inky/purple color and charming aromas of intense ripe fruit with pure blackcurrant, cherry and plum jam along with subtle wood and mocha notes, espresso, toasted white bread, licorice and hints of chocolate and spices. On the palate there's a pure attack of powerful fruit followed by a deep mid palate with low acidity and ripe tannins, and a textured and fleshy finish. Beautiful harmony, with impressive concentration and balance.

\_\_\_\_\_ Bottle(s) of 2001 Rocca di Montegrossi Chianti Classico Riserva @ \$23.95 per bottle

The Riserva has power, structure and depth. This is 100% Sangiovese and a classic. Sangiovese, when it is right, has unending length, and this wine is really right. Wild cherry, rosemary and sauvage-filled intrigue rolls across your palate while minerals crystallize and deposit their structure on your tongue.

\_\_\_\_\_ Bottle(s) of 2004 Craneford Merlot “John Zilm,” Barrosa Valley @ \$23.95 per bottle

This wonderful Merlot earned 92 points from Robert Parker. Here are Parker's notes (October 2005 *Wine Advocate*): “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.”

\_\_\_\_\_ 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.

## 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 Baricci Rosso di Montalcino @ \$13.99 per bottle

The 2004 Baricci Rosso di Montalcino is full of the classic "Montosoli" nose, black cherry, cinnamon, anise, cardamom, and leather. The power of this vintage really shines through, with potent structure and intensity. It will easily age for a decade despite its immediate drinkability. The wine will benefit from aeration or decanting. Just open it before you start making your favorite pasta dish and by dinnertime you'll love it!

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

The 2004 Casisano Colombaio Rosso di Montalcino is a marvelously balanced wine from a superb vintage. It shows Sangiovese's natural elegance and length with its classic violet, cherry and spice in its nose. On the palate the wine is long and elegant with a decidedly long finish. In Italy you could drink this wine with a plate of pasta with a meat sauce, a rosemary flavored roasted chicken, or a classic Florentine Bistecca (T-bone). This wine will age gracefully for another five years.

\_\_\_\_\_ Bottle(s) of 2001 Château Caronne Ste. Gemme, Haut-Médoc @ \$13.99 per bottle

Medium rich in color, this wine is just starting to show the first signs of maturity. The nose is soft, ripe and mellow. On the palate it well-balanced, with subtle oak, rich red fruit, good grip and ripe tannins. The finish brings on notes of chocolate and berries, with wonderful freshness. Long and soft in the finish, this red offers finesse and elegance rather than sheer power.

\_\_\_\_\_ Bottle(s) of 2003 Château Caronne Ste. Gemme, Haut-Médoc @ \$13.99 per bottle

The 2003 Caronne Ste. Gemme is 55% Cabernet Sauvignon, 40% Merlot and 5% Petite Verdot. As is typical of the vintage, this wine shows a rich purple/red color and has plenty of silky, perfectly ripened red and black fruit on the nose. It is medium to full bodied, with layers of mature fruit and ample tannins. Balanced, supple and reasonably low in acid, it is enjoyable now with red meat dishes. Enjoy it tonight and over the next ten years.

\_\_\_\_\_ Bottle(s) of 2002 Treana White Blend, "Mer Soleil" Vineyard, Central Coast @ \$13.99 per bottle

This wine consists of 61% Viognier and 39% Marsanne. It was aged 10% in stainless steel, 75% in neutral French oak, and 15% in new oak barrels. The Viognier provides the wine's beautiful floral nose, with scents of jasmine and honeysuckle. The Marsanne adds rich honey and mineral flavors. A variety of flavors comes across on the palate, including apricot, pear and citrus.

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

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

\_\_\_\_\_ Bottle(s) of 2003 Fourcas Hosten, Lustrac @ \$13.99 per bottle

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.

\_\_\_\_\_ 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 2004 Noël LePrince Pouilly-Fuissé @ \$10.99 per bottle—Special Holiday Price!

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.

## 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 Château des Valentons Canteloup @ \$8.49 per bottle

This has a nice, expressive nose with elegant notes of red flowers. On the palate, it is a supple, medium-bodied wine with nice balance and a lovely roundness from the Merlot and a bit of structure from the Cabernets. This is a great wine for the table and is priced for everyday enjoyment. This is real honest wine and a pleasure to drink. It will go well with red meats and hard cheeses. You can enjoy it now or put it in the cellar for three to five years

\_\_\_\_\_ Bottle(s) of 2005 Kirkham Peak, Sauvignon Blanc @ \$8.49 per bottle

The nose entices with aromas of grapefruit, melon, and citrus. On the palate, the wine has a richness of tropical fruit with a touch of pineapple yet is still bright and vibrant. The subtle lime minerality mirrors the cool riverbed stones along Wine Creek and adds a sparkling crispness to the abundant fruit flavors. This is wonderfully complex yet totally quaffable wine made in a softer, richer style but without any overbearing oak; it will greatly appeal to California Chardonnay lovers. It is like a drop of Sonoma sunshine in a glass. This wine makes a great apéritif or can be served with seafood or Asian cuisine

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

Aromas of raspberry, jam, leather and pepper mingle with a bit of floral spice on the nose. Spicy floral notes carry

### ***Schott Zwiesel Titanium Stemware***

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

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

through the fruit-packed, medium-bodied palate, finishing with a touch of honey. After fermentation, the wine was aged in a combination of French and American oak barrels for about 12 months.

\_\_\_\_\_ Bottle(s) of 2004 Domaine Comte Louis de Clermont-Tonnerre, Côtes du Rhône la Berardiere @ \$8.49  
Robert Parker noted, "The 2004 La Berardiere Tres Vieilles Vignes shows a slightly denser, sweeter, more floral nose than the Valreas with kirsch liqueur, excellent density, medium body, good acidity, and a fresh, lively, heady finish. Drink it over the next 2 to 3 years. 88 points." (02/06)

\_\_\_\_\_ Bottle(s) of 2002 Alderbrook Chardonnay, Dry Creek Valley @ \$8.49 per bottle  
Barrel fermentation and lees stirring lend density to the mouthfeel, while malolactic fermentation lends creaminess and butter notes leading to a long, fruity finish. Citrus and pineapple aromas lead to flavors of lemon, ripe apple and a touch of nutmeg, all framed by toasty oak. Aged for nine months in French oak; 25% of the barrels were new.

\_\_\_\_\_ Bottle(s) of 2005 Craneford Private Selection Chardonnay @ \$8.49 per bottle  
This 100% Chardonnay comes from the Adelaide Hills. The wine sees no wood treatment and no malolactic fermentation. The creaminess of the wine comes from stirring of the lees for one week. This gives it added complexity as well as a natural creaminess. The pure winemaking technique results in brilliant expression of the Chardonnay grape. The wine has notes of melon, citrus and tropical fruits. Excellent acidity is beautifully balanced with the fruit flavors. Try it with trout amandine or roast chicken. Drink now and over the next two to three years.

\_\_\_\_\_ Bottle(s) of 2004 Purisima Canyon Roussane/Viognier @ \$8.49 per bottle  
This wine is a blend of 58.4% Roussane and 41.6% Viognier. The Roussane came from ten-year-old vines from a vineyard in Lodi. The wine was 100% tank fermented and was left sur lie for 6 months, adding richness and flavor. The Viognier came from 20-year-old vines from a dry-farmed vineyard in Clarksburg and also was tank fermented. Neither grape was aged in oak barrels. Crisp, refreshing with flavors of apples and tropical fruits, this is a very easy wine to sip by itself or enjoy with a wide variety of food.

\_\_\_\_\_ Bottle(s) of 2004 Trocard Sauvignon Blanc, Bordeaux @ \$6.99 per bottle Special Holiday Party Price!  
This wine is only made in exceptional years; 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.

## ***A Special Offer on Rhône Reds***

The demand for the Soumade Con fiance was so great we have already sold out, so we thought we'd offer these great Soumade wines to club members at a special discount:

2003 Côtes du Rhône Villages Rasteau Domaine La Soumade "Prestige" @ \$16.99 — The lowest price in the US!

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

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

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

## ***Wine Specials—Available to all club members***

### **Champagne**

Champagne Six Pack    only \$139

Two bottles each from three of our favorite producers:

Marguet Pere & Fils “Cuvée Reserve” Brut Champagne:

Leclerc Briant “Les Crayères” Single Vineyard Brut Champagne:.

2000 Franck Bonville Brut Millesime Blanc de Blancs Champagne

Roederer Brut Premier    only \$32.99

From the makers of Cristal, this is made in a rich, toasty style. The Brut Premier comes only from Grand Cru and Premier Cru sites, and does not go through malolactic fermentation. It is 56% Pinot Noir, 33% Chardonnay and 10% Meunier. It is aged three years on the lees and a generous six months on the cork before release. —Gary Westby, K&L

### **Domestic Sparklers**

1999 Roederer l’Ermitage            only \$29.99

Creamy, deep and every bit as fascinating and complex as many a tête de cuvée from Champagne, this vintage bubbly from Roederer’s Anderson Valley outpost shows subtle notes of honey and flowers, a lively and elegant mouth feel and a clean, pleasantly acidic finish. Rich enough to accompany an entire meal.

Roederer Estate Anderson Valley Brut    only \$15.99

Founded in 1981, Roederer Estate is nestled in Mendocino County’s cool, fog-shrouded Anderson Valley. As the California outpost of Champagne Louis Roederer, this estate builds upon a centuries-old tradition of fine winemaking. According to *The Wine Spectator*: “Smooth, rich and creamy, with spicy pear, fig, melon and honeysuckle flavors that are fresh and lively, ending with a tasty burst of ripe fruit. Drink now.” (11/04).

Scharffenberger Brut    only \$12.99 This Scharffenberger Brut is a blend of two-thirds Pinot Noir and one-third Chardonnay. The predominance of the Pinot Noir creates a sparkling wine that is fruit forward with noticeable aromas of strawberry/raspberry and some plum notes. The Chardonnay expresses itself with subtle tropical flavors of pineapple with pear. All of the fruit for Scharffenberger Brut undergoes 100% malolactic fermentation, making the wine rich with complex flavors and a round, lengthy finish.

### **... and more**

2002 Merryvale Profile    Club Price only \$59.95 (Regular K&L Price \$69.99)

The 2002 Profile is a blend of many of Merryvale’s finest lots chosen for their concentration, depth of flavor and fine tannin structure. *The Wine Spectator* gave it 90 points, noting, “This wine combines firm, ripe, complex fruit with excellent structure. The core flavors are centered around a mix of currant, black cherry and plum and the acidity and tannins are in the right proportion, giving it a resemblance to a fine Bordeaux.... drink now through 2012.” (11/05).