

3005 El Camino, Redwood City, CA 94061

Phone (650) 364-8544 ext. 5, then 1

or (800) 247-5987 ext. 5, then 1

Fax (650) 364-4687

theclubs@klwines.com

December 1, 2004

Dear Wine Club Member,

We're pleased to announce that our wine-of-the-months clubs are now integrated into our web site at KLWines.com. The benefits to being a member have just increased as a result of our combining our award-winning web site with our outstanding monthly clubs. Check out the new features:

Online Ordering: Now you can reorder club wines based on our real-time online inventory. By using the online account linked to your club membership, you will automatically get the special pricing available only to members. In addition to the accessibility of our monthly selections, you will often find other non-club wines with special pricing that is exclusive to club members. These unique deals are also displayed at KLWines.com within the wine club reorder section. Additionally, you can combine club wine reorders with the rest of our non-club inventory, including thousands of outstanding wines.

Membership Maintenance: Update the details of your subscription within KLWines.com's My Account page. The My Account page is accessible from any page on our web site. Look at the top of every page for the "My Account" icon. Once you reach this page, click on "Wine Clubs" where you can update the address where your wines are sent, change the credit card you use for your monthly subscription, or modify the shipping method for your membership.

Please note that wine club account changes have to be done through the "Wine Clubs" link.

Changes made to your regular account profile will not be reflected in your wine club account

Shipping options: We now have more shipping options available, including the ability to have the monthly package transferred to either store for pickup, rather than being shipped. You will save the entire shipping cost this way.

Email Confirmation: When your monthly package, or any order, is shipped, you will receive an email confirmation that will have the tracking number of the shipment as well as a list of the items in the package.

Thank you for your patience during our time of change. As many of you know, the November shipments were sent out later than usual and a few, ahem, packages were sent out incorrectly. We sincerely apologize for any inconvenience this may have caused. Our new online software is well worth it, however. Remember to make sure we have your email address in order to take full advantage of these new benefits.

This month, we have added another Champagne special offer that includes all Vintage Champagnes. We sold the first offer so quickly, that Gary was kind enough to come up with another brilliant six-pack.

Please feel free to call or email if you have any questions. 800 247-5987 ext. 2740 or davero@klwines.com

Cheers,

Dave Rosenzweig

Wine Club Director

Signature Red Wine Club

The Signature Red Wine Club offerings for the month of December 2004 include a tremendous Bordeaux from one of the top Chateaux, and a luscious Cabernet from the Stag's Leap district of Napa.

2001 Reserve de la Comtesse, Pauillac

This wine is the second label of Chateau Pichon Lalande. In the Bordeaux region the classified crus have large enough tracts of land to make very rigorous selections. It is only the quest for excellence during the 18th century that led the owners to produce several wines of different quality. Severe selection is the quality guarantee of a great wine, but also of a second wine. Today, the second wines represent between 20 and 50 % of the total production of the Chateau. From the same soil, the second wine benefits from the same technology as the great wine, and also its reputation. They are generally excellent wines, though slightly less robust and long lasting than the first wines..

Château Pichon Lalande, the full name of which is Château Pichon-Longueville, Comtesse de Lalande, is as close as a wine can get to First Growth without actually being a First Growth. It's what has come to be known as a Super Second. There are some other Super Second wines that could also merit inclusion [in the First Growth classification], but they do not possess Pichon Lalande's aristocracy, breed and class.

Mme May-Elaine de Lencquesaing became owner of Pichon Lalande in 1978 and from that moment on she has been the source of energy behind the estate. The present managing director is May-Elaine's nephew, Gildas d'Ollone, a mild-mannered, intelligent and articulate man. He has become a great ambassador for the wines of the estate, which since 1997 has also included Château Bernadotte.

The origin of the estate can be traced back to the seventeenth century. In 1649, Jacques de Pichon was married to Thérèse de Rauzan and acquired vineyards around the village of Saint Lambert. The reputation of the Pichon vineyard grew over time and by the mid-eighteenth century it was regarded as the second-best wine within the commune of Saint Lambert (the best being Latour). The Pichon family was bestowed with two Baronies; the Parempuyre branch concentrated on politics and the Longueville branch on viticulture. The estate was divided in 1850 under Napoleonic inheritance laws. Two fifths went to Raoul, Baron of Pichon Baron, and three fifths was shared among three sisters, Sophie, Marie-Laure-Virginie and Gabrielle. Although the estate was effectively split, it continued to be managed as a complete entity until Raoul died in 1860. He had undertaken construction of a château building in 1851.

From 1860, the wines of Pichon-Lalande and Château Pichon-Baron were made separately. The Longueville family remained proprietors of the estate until 1925, when it was sold to a syndicate headed by Louis and Edouard Mailhe. During the 1920s and 1930s, the Mailhe family accumulated an impressive portfolio of properties, including Château Coufran and Château Citran. When Edouard Mailhe died in 1959, his 55% share in Pichon-Lalande was passed to his youngest daughter, May-Elaine, who gradually acquired further shares and finally took control in 1978. This followed a brief period of family wrangling over inheritance, which saw Michel Delon of Château Léoville Las-Cases assume responsibility for a while. Since 1978, May-Elaine has overseen a fruitful era in which the estate's reputation rose to the status of Super Second.

Robert Parker had this to say:

"The 2001 Reserve de la Comtesse, is a blend of 53% Cabernet Sauvignon, 36% Merlot, and 11% Cabernet Franc. The wine was produced from 43% of the production and reveals complex aromas of cedar, tobacco, and black currants with a hint of chocolate in the background. A sweet attack is followed by a ripe, supple effort that should drink well upon release, and last for 10-12 years."

Clyde Beffa, our fearless leader says "Super delicious! As good as any Reserve I have ever had. Silky and elegant." I agree with both!

1998 Clos du Val "Stags Leap" Cabernet Sauvignon, Napa

I jumped at the chance to get this wine for our club members. We had tremendous success with the 1998 Clos Du Val Reserve wine, sent last year, and this one is just as good.

Clos du Val was founded in 1972, after American businessman John Goelet purchased 150 acres in the still undiscovered Stags Leap district in Napa. John, living in France at the time, had sent Frenchborn winemaker Bernard Portet to California to find vineyards with the potential to produce worldclass wine. Bernard traveled through the Napa Valley with his arm hanging out the window, judging the microclimates. Bernard was struck by the cool evenings and perfect terrain in the Stags Leap district and urged John to purchase land there. Bernard was clearly on to something. Thanks to his classic approach to winemaking and the superb fruit from the vineyard, Clos du Val's first release in 1972 was one of only five American wines to be included in the famous 1976 Paris tasting. This was the tasting won by a California Cabernet and Chardonnay over legendary Bordeaux and White Burgundy. Clos du Val finished a very respectable eighth place. The tasting was reproduced ten years later to see how each of the wines had aged, and that time Clos du Val took **first place**. By the way, that first release cost \$6 a bottle.

Today, Bernard Portet is president and director of winemaking at Clos du Val. He is join in making the blending decisions for the Reserve Cabernet by John Clews, Vice President of Vineyards and Winery Operations, and Kian Tavakoli, Cabernet winemaker.

This wine consists of 87% Cabernet Sauvignon and 13% Cabernet Franc, aged for 20 months in French oak. Aromas of spice and menthol nicely complement the ripe, dark flavors of blackberry and blueberry. This wine has an extremely elegant mouthfeel with subtle nuances of bright fruit and toasty oak, which lead to a dense, long finish. This wine shows the quality of the vintage beautifully and will stand up to many years in the cellar, developing an earthiness that is unmistakable in wines produced from the Stags Leap District.

Signature Red Club, December 2004 wine re-orders

For the month of December 2004, 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 Reserve de la Comtesse, Pauillac @ \$23.95 per bottle

_____ Bottle(s) of 1998 Clos du Val "Stags Leap" Cabernet Sauvignon, Napa @ \$23.95 per bottle

Premium Wine Club

The December 2004 selections for the Premium Wine Club include two red wines this month: an incredible value from Alexander Valley and a wonderful Italian Red.

1999 Arbios Cabernet Sauvignon, Alexander Valley

This is really an incredible value in this club. The least expensive I have seen this listed is \$22.95.

The suggested retail is around \$30.00

After a notable winemaking career with many prominent wineries, Bill Arbios fulfilled a longstanding dream of having his own label with the debut of Arbios Cellars in 1993. Arbios Cellars focuses on a single Bordeaux-style red wine, made from 100 percent Cabernet Sauvignon grapes grown in the acclaimed Alexander Valley of Sonoma County. Placing the emphasis on the terroir, Bill believes in honoring the character of the fruit without over-manipulating the wine.

The result is a style that has been described as a cross between the new and old world. Arbios Cellars' production has grown from a mere 250 cases of the 1993 vintage to approximately 3000 cases today. Although Bill has a successful track record crafting blended wines, he now prefers

the additional challenges and artistry that go into making wine from a single vineyard. Rather than using a "formula" to obtain the same wine every time, Bill's interest is in capturing the essence of time and place. Since fewer winemaking tools are available without blending, Bill relies on vineyard manipulation to reach his goals. After fermentation, the wines rest until "ripe" in French oak barrels for 18 months. Bill believes strongly in the careful and efficient barrel selection, for his wines, focusing on barrels that bring spiciness and chocolate or coconut tones to the flavor profile of his wines, while avoiding barrels that bring a more aggressive wooden edge to wine. Barrels with an extremely fine grain wood, like the barrels produced by the well-known cooperages Sylvain or Taransaud, are preferred. Bill experiments with toast levels to achieve a balanced hint of smokiness in the wine that cannot come from the grapes alone. This balance is the key as Bill feels strongly that oak is to be used as a spice, not an ingredient. After nearly three decades of artful and innovative winemaking, Bill has achieved minor cult status and has earned the respect of his peers for his winemaking skills and vineyard savvy.

This wine consists of 100% Cabernet Sauvignon, which spent 24 months in French oak. Scents of cassis, black cherry and plum dominate, balanced by an earthy character typical of Alexander Valley Cabernet's. The wine is full and supple in the mouth, with an elegant balance of acidity, tannin and weight. The finish is clean and long, with a lingering richness from the French oak barrels. Drink now and over the next 3 – 5 years. Try with Lamb sirloin.

2002 Sesta di Sopra Rosso di Montalcino

Note: This was written by Greg St. Clair, Italian wine buyer for K & L.

Montalcino is a small, sleepy, hill town in southern Tuscany that sits high on a hill above the plain and the hills slope down in every direction. Sesta di Sopra is due south from the town and lies perched on a south-facing hillside overlooking the Orcia River. Famous Brunello producers are nearby, to the west lies Lisini and to the east Collosorbo and Ciacci Piccolomini. They are veritable giants compared to Sesta di Sopra, which qualifies as a micro-producer - 375 cases of Brunello in 1999 and 416 cases of Rosso di Montalcino in 2002. Sesta di Sopra is a 108-acre farm that was purchased in 1980 by husband and wife team of Ettore Spina and Enrica Bandirola, Ettore was an international banker and the couple had visions of retiring in the Tuscan countryside restoring this property. A slow re-development of the property went on while they lived abroad, bringing the Olive groves back into production, planting vineyards, restoring buildings all taking the long slow approach. By 1999 the first commercial production began with tiny amounts of wine. The cellar is a tiny room even by modern "Garagiste" standards. The Brunello is aged in "a" large 30-hectoliter barrel which holds 333 cases of wine! Because Brunello is aged for a minimum of 24 months in barrel and many times longer, there are generally 3 30hl barrels in the cellar.

The Rosso di Montalcino is from the exact same property but it is aged for only 6-9 months in small 62 gallon French oak barrels called "barriques" Rosso di Montalcino, by law, can only be made from 100% Sangiovese grapes, the same for Brunello. The distinction varies from winery to winery but other than a slightly lower minimum alcohol that is always surpassed and the extended aging period for Brunello it could be the same wine. 2002 was not a vintage that was easy, when I've tasted about 50 Rosso di Montalcino's from this vintage some are very good, others less. Some top wineries only made Rosso in 2002, others didn't make any reserve wines. At Sesta di Sopra a very heavy "green harvest" was made, that is where the grape grower harvests a portion of the vineyard before they turn color to allow the remaining grapes to ripen better. Most every "top" producer does something along this line, at Sesta di Sopra besides the heavy green harvest they made 6 different passes through the vineyards during the last 3 weeks with tweezers. Tweezers you might ask? Yes in 2002 mold was a problem and it is contagious, so they inspected every bunch of grapes by hand, and extracted any problem grapes with the tweezers! If their vineyards were any bigger it simply would not have been possible without an army of helpers. The result is simply wonderful, a full, complex, rich wine, with body, structure, full of wild

cherry and plum aromas, scents of smoke and earth, hints of tannin but balanced and drinkable, classic Rosso di Montalcino.

Sangiovese is a grape varietal that was born to match with food, in Montalcino the most abundant food is Wild Boar, every restaurant and home you'll go to will offer you some version, Wild Boar prosciutto, Wild Boar sausage, Wild Boar stew...well you get the idea. Here Wild Boar is less available, for me pork works just as well, a pork loin roast marinated with rosemary is perfect for this wine. If you are more of a pasta eater, dishes like lasagna, or cream sauced versions will work well too. Since you'll be getting this in the Winter, a grilled sausage and polenta combination would also work splendidly. Buon Appetito! Greg St. Clair

Premium Wine Club, December 2004 wine re-orders

For the month of December, 2004, 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 1999 Arbios Cabernet Sauvignon, Alexander Valley @ \$13.99 per bottle

_____ Bottle(s) of 2002 Sesta di Sopra Rosso di Montalcino, @ \$13.99 per bottle

Special Offers—Available to all club members!

Scharffenberger Brut N/V, Anderson Valley

The history of Scharffenberger Cellars begins in 1981 in the heart of California's Anderson Valley. Situated only miles from the coastal influences of the Pacific Ocean, Scharffenberger Cellars also enjoys the deep soils and sunshine of the protected valley. Originally founded by John Scharffenberger, the company has gone through many transitions, including a name change—it was known as Pacific Echo from 1998 until July 2004. Today, the name has been restored to Scharffenberger Cellars under the new management of Maisons Marques & Domaines. The first release of the new Scharffenberger Cellars is this Scharffenberger Brut, a blended 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.

_____ Bottle(s) of Scharffenberger Brut N/V, Anderson Valley

Special Price: @ \$13.99 per bottle

2000 Dominus Estate, Napa

This is the flagship wine of Dominus Estate. Robert Parker says, "Christian Moueix and his talented winemaking team continue to rewrite the definition of a Napa Valley reference point wine." The wine lists for \$99 on the *Wine Spectator* website. Although it can be found for less than that, we believe nobody else in the country is offering it as low as our member-only price of \$59.99. The 2000 vintage consists of 83% Cabernet Sauvignon, 9% Cabernet Franc, 5% Merlot and 3% Petit Verdot. It is aged for 18 months in French oak barrels. This is a big, complex wine with flavors of black currants and dark fruit and notes of coffee and earth. The aromatics are a bit more open than the palate impressions at this early stage and the wine is still fairly tannic. It will require two to four hours of aeration if opened now. It can be held for eight to twelve years.

_____ Bottle(s) of 2000 Dominus Estate, Napa

Special Price: \$59.99 per bottle

Best Buy Wine Club

This month's Best Buy Wine Club selections include a white wine from Graves and a red field blend from the town of Saint Chinian.

2002 Domaine Rimbert, Saint Chinian

Jean-Marie Rimbert purchased his domaine in the mid nineties after 5 years as a vineyard manager in the Languedoc region. It is situated in Berlou, a small village nestled amongst vineyards in the heart of the Saint Chinian region. Jean-Marie is a passionate advocate of the Carignan grape, which is grown with low yields on the schist, or shale soils in his vineyards. According to Jean-Marie, Carignan provides the best expression of his terroir. Domaine Rimbert has already established a fine reputation both at home and abroad, where his wines are featured on the lists of many top restaurants.

St. Chinian is located in the Languedoc Roussillon region of Southern France, situated between the Minervois and Faugeres appellations. It is a beautiful, arid mountainous region with limestone soils that are ideal for the Carignan grape.

Earlier this year, in July, a group of wine professionals gathered in the town of Beziers to conduct a tasting of Carignan based wines. Over 58 wines were tasted from France, California, Spain and South Africa. Here are a few of their conclusions: Carignan lets the Terroir through to the wine – Carignan is all about pleasure – Well made Carignan brings a freshness and equilibrium that is very welcome in wines from hot climates (but less well made and that freshness becomes a greenness). I don't know how illuminating these observations are, but it seems like they all had a good time!

This wine consists of 40% Carignan, 30 % Syrah and 30% Cinsault aged in fermentation tanks to highlight the fruitiness of the wine. Aromas of berries and currants lead to a palate of plums, cherries and a hint of pepper. Fruity and very easy to drink, this would be a good match with Ham or Pork roast. Drink now and over the next 2 –3 years.

2002 Chateau Maine-Bonnet, Graves

This is a wonderful white wine from the premier region for white wines in Bordeaux.

Graves, French for "gravelly terrain" gets its name from the soil, a mix of gravels, clay and sand carried out by the river Garonne. The Graves appellation is located southeast of Bordeaux along the left bank of the river. The grapes used in the white wines are a blend of Sauvignon Blanc and Semillon, and occasionally, Muscadelle. The wines of Graves were the first Bordeaux wines to be made and exported. Barrels of Graves wine were shipped to England between 1152 and 1453. When Thomas Jefferson visited France in 1785, he proclaimed the Graves wines to be the best in Bordeaux.

I could not find much information on this Chateau, other than it was made by Pierre Bonnet at Chteau de Respide. When we tasted it, however, we realized that despite a lack of information, the wine was really good! It is very rare to find a white wine from Graves at this price point. This wine would normally be sold in the \$15 to \$20 range. It is an outstanding example of white wine from the region.

Aromas of pears and apples lead to a plate with citrus and mineral notes. The wine is rich, crisp and has a refreshing aftertaste. This is a great match with grilled fish or Chicken dishes. Drink now and over the next 2 - 3 years.

Best Buy Wine Club, December 2004 wine re-orders

For the month of December, 2004, 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 2002 Domaine Rimbert, Saint Chinian @ \$8.49 per bottle

_____ Bottle(s) of 2002 Chateau Maine-Bonnet, Graves @ \$8.49 per bottle

Wonderful Dessert Wine—Available to all club members!

R.L Buller Premium Fine Muscat, Australia 375ml

An unbelievable desert wine! I am going to use Robert Parker's words, because he is even better than I at this sort of thing. In the October, 2002 issue of his magazine, *Wine Advocate*, he gave 97 points to the Muscat and wrote the following:

“This wine is nearly flawless. Fabulously perfumed as well as unctuously textured, it offers incredible notes of prunes, raisins, honey, molasses, roasted nuts, etc., etc. Australia continues to be a treasure trove for fortified, after-dinner wines. Once bottled, they do not change, and often age up to a decade where well stored. After opening, most will last for a week. This is one of the top wine discoveries of this year's tastings. Many consumers are going to be overjoyed with this offering.”

_____ Bottle(s) of R.L Buller Premium Fine Muscat, Australia 375ml @ \$9.99 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. Our phone numbers for the Wine Club are (650) 364-8544 ext. 5, then 1; or outside the 650, 415, 510, and 408 area codes (800) 247-5987 ext. 5, then 1. The order desk is open Monday through Friday from 9:00 a.m. to 5:00 p.m. We have a voice mail system, and if we can't take your call immediately we will return it as soon as possible. In addition, you can e-mail us at theclubs@klwines.com.

Signature Red Club: Previous Offerings

All wine can now 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 1996 Beaulieu Vineyards Rutherford Cabernet Sauvignon @ \$23.95 per bottle

The 1996 vintage was outstanding in California. This wine, consisting of 100% Cabernet Sauvignon, is at its peak, showing Rutherford-dust aromas combined with hints of coffee and vanilla. The wine is medium bodied at this stage, with a plush texture and notes of blackcurrant and a hint of mint. Drink now and over the next two years. Great choice served with a grilled New York steak.

_____ Bottle(s) of 2001 Moulin de Gardette ‘Ventabren’ Gigondas @ \$23.95 per bottle

70% Grenache, 20% Syrah and 10% Cinsault. 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 10 years.

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

A blend of 78.9% Cabernet Sauvignon, 8.4% Cabernet Franc, 6.3% Merlot and 6.4% Petit Verdot. This is a wellbalanced wine of depth and complexity. Fruit flavors of wild berry and cassis are mixed with notes of leather, coffee and earth. The flavors are persistent and though tannins appear on the finish, this is a marvelous wine to drink now after giving it an hour or two of aeration. It may also be held for seven to ten years. Suggested retail is \$60!

_____ Bottle(s) of 2000 Cornerstone, “Cornerstone” Cabernet Sauvignon, Napa @ \$23.95 per bottle

This wine is a blend of 96% Cabernet Sauvignon and 4% Cabernet Franc, aged for 20 months in a combination of new and one-year-old French oak. Complex aromas of new hay, mulberry and sweet anise are complemented by undertones of cedar, tarragon and sage. The fruit expresses a briar/bramble character reminiscent of fresh currant and wild blackberry with a slight dusty, cocoa quality. The oak lends a nuance of freshly baked bread in a toasty, caramelized, slightly vanilla finish. The wine benefits from one to two hours of aeration and is a great choice served with Filet Mignon. Hold for eight to ten years.

_____ Bottle(s) of 2000 Pine Ridge “Stags Leap” Cabernet Sauvignon, Napa @ \$23.95 per bottle

A blend of 81% Cabernet Sauvignon, 8% Petite Verdot, 5% Merlot, and 6% Malbec. Starts with beautiful aromas of blackcurrant and toffee. On the palate are black cherry, cassis, chocolate and vanilla oak flavors. The texture is velvety and the finish is silky and long. Decant for an hour or hold for another five to ten years.

_____ Bottle(s) of 2000 Robert Craig "Affinity," Napa@ \$23.95 per bottle

This wine is a blend of 76% Cabernet Sauvignon, 22% Merlot and 2% Cabernet Franc. Lovely aromas of black cherry and mocha lead to a complex palate of cherries, boysenberries and a hint of spice. An elegant and lingering finish makes this suitable for drinking now with some aeration, or cellaring for another three to five years. An excellent choice with Prime Rib.

_____ Bottle(s) of 2000 Flora Springs "Trilogy," Napa@ \$23.95 per bottle

The 2000 Trilogy is a blend of 47% Cabernet Sauvignon, 38% Merlot, 8% Cabernet Franc and 7% Malbec. It's very lush and inviting, with aromas of black fruits and a palate with black cherry, cassis and hints of toffee. The finish lingers gently and the overall impression is one of great elegance. Drink now and over the next three to five years. Excellent with lamb tenderloin.

_____ Bottle(s) of 2000 Best's Great Western Bin 0 Shiraz, Victoria@ \$23.95 per bottle

An elegant and structured wine, rich in blackcurrant and berry flavors, with forward aromas and a complex palate. Silky tannins and gobs of fruit give it great character and boldness. Drink now with an hour or two of aeration or hold for eight to twelve years. Try with barbecued ribs.

_____ Bottle(s) of 2000 Dominus "Napanook", Napa@ \$23.95 per bottle

68% Cabernet Sauvignon, 17% Cabernet Franc, 11% Merlot and 4% Petit Verdot, aged for sixteen months in French oak barrels. This medium-full-bodied wine has very pretty cherry and plum flavors with a hint of cedar and chocolate. Very supple tannins and a smooth finish make this ideal to drink now and over the next four to six years. Great choice with filet mignon.

Premium Wine Club: Previous Offerings

All wine can now 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 2002 Iby Blaufränkisch Hochäcker @ \$13.99 per bottle

The wine shows wonderful aromas of Bing cherries, red berry fruit, smoke and spice. The palate shows more cherries with blackberries and a hint of vanilla. The finish is long and rich. Although dry, this wine has a lovely fruitiness and soft, ripe tannins that make it just a pleasure to drink. This would be a great choice with holiday turkey. Drink now and over the next three to seven years.

_____ Bottle(s) of 2002 Eagle Vale Semillon/Sauvignon Blanc @ \$13.99 per bottle

The wine is a blend of 73% Semillon and 27% Sauvignon Blanc. Lovely aromas of lemon-citrus are balanced by a rich mid-palate with some stone and herbal notes. This is a great match with fish and would also make a great choice for a dry white on your holiday table. Drink now and over the next one or two years.

_____ Bottle(s) of 2002 Denois Grand Cuvée Red @\$13.95 per bottle

40% Merlot, 30% Cabernet Sauvignon and 30% Grenache. The wine begins with wonderful aromas of cassis and berries. The palate is soft and lush and picks up some spice notes from the Syrah in the blend. This is a very easy wine to enjoy, with its sweet fruit and smooth mouth-feel. Drink now or hold for three to five years. Great choice with steak or lamb.

_____ Bottle(s) of 2003 Rauenthaler Baiken Kabinett @\$13.95 per bottle

100 % Riesling. The wine is cool, minty, and elegant with hints of wintergreen and spiced apricots. It is very well balanced for such a hot year and shows no excessive weight or alcohol, just a clean, lively character that finishes strong with minerals and sweet herbs. This is a wine that will improve for many, many years, revealing more of its underlying character—a window into its primordial beginnings. Drink now to 2025 and beyond.

_____ Bottle(s) of 2000 Pine Ridge "Crimson Creek" Merlot, Napa@ \$13.95 per bottle

The wine is a blend of 86% Merlot, 8% Cabernet Sauvignon, 4% Cabernet Franc and 2% Malbec. The blend is made in a typical "Right Bank" Bordeaux style, emphasizing structure, complexity and aging potential. Aged for 16 months in heavily toasted French oak, the wine is layered with berry, cherry and

tobacco flavors and possesses an intense nose of briary, cherry fruit. There are notes of chocolate and black cherries on the palate and the finish is lush and satisfying. Drink now or hold for up to five years. Try with sliced lamb sirloin.

_____ Bottle(s) of 2002 Torbreck “Juveniles,” Barossa Valley@ \$13.95 per bottle

From Robert Parker: “The unwooded blend of 60% Grenache, 20% Mourvèdre, and 20% Shiraz, the 2002 Juveniles is a crunchy, deliriously fruity red offering aromas of kirsch liqueur, pepper, and spice box in a fruit-driven, full-bodied style that is immensely captivating as well as satisfying. It is meant to be enjoyed over the next 5-6 years. 90 points.”

_____ Bottle(s) of 2001 Katnook Estate Shiraz, Coonawarra@ \$13.95 per bottle

100% Shiraz, aged for 21 months in a combination of French and American oak *barriques* (small barrels), 50% of which were new. Aromas of ripe raspberry and a hint of licorice lead to a palate that echoes the raspberry and adds plum and blueberry with notes of spice, pepper and subtle smoky oak. Relatively soft tannins make this ideal for drinking now or laying down for six to eight years. Great with game birds and red meat.

_____ Bottle(s) of 2001 Wattle Creek Sauvignon Blanc, Mendocino@ \$13.95 per bottle

100% Sauvignon Blanc from the Mendocino Ranch vineyard, this shows lovely aromas of lime, lemon and citrus which follow through to the palate with a crisp, vibrant feel. This is a great summertime wine, excellent with grilled fish. Drink now and over the next two to three years.

_____ Bottle(s) of 2000 Frazier “Lupine Hill” Cabernet Sauvignon, Napa@ \$13.95 per bottle

85% Cabernet Sauvignon and 15% Merlot, aged for 18 months in a combination of new and used French and American oak. Aromas of strawberries and earth lead to a deep palate with notes of blackcurrant and red meat. The wine will benefit from at least one hour’s aeration and will hold for four to six years. Try with lamb tenderloin. Incidentally, *The Wine Spectator* lists this at \$45!

_____ Bottle(s) of 2002 Griffin Pinot Noir, Marlborough @ \$13.95 per bottle

Lovely plum and cherry aromas lead to a palate in which a touch of oak and earth are added to the mix. This wine

would pair beautifully with turkey or salmon. Drink now and over the next three to five years.

_____ Bottle(s) of 2003 Pascal Jolivet “Attitude”, Loire Valley@ \$13.95 per bottle

This wine shows juicy fruit flavors of apple and grapefruit balanced by a refreshing minerality and grassiness. It’s very clean and crisp, excellent for warm spring and summer days. A great choice with grilled fish. Drink now and over the next two to three years.

_____ Bottle(s) of 2001 Edgewood Estate Syrah, Napa@ \$13.95 per bottle

100% Syrah aged in French oak for nineteen months. The complex nose shows hints of black cherries, spice and violets. The palate echoes those flavors and adds black pepper and plums to the mix. This deep, full-bodied wine will benefit from one to two hours of aeration and can be held for eight to ten years. Great with game.

_____ Bottle(s) of 2001 Kalinda Cabernet Sauvignon, Alexander Valley@ \$13.95 per bottle

100 % Cabernet Sauvignon. This wine is elegant, yet has great structure. The flavors are of cassis and black cherry integrated with toasty oak. An excellent choice served with rack of lamb. Drink now or hold for five to eight years.

_____ Bottle(s) of 2000 Château Bois Martin, Pessac-Leognan@ \$13.95 per bottle

A typical Graves nose of mineral and earth leads to a marvelously smooth palate with sweet oak, cassis and plum. A very easy wine to enjoy due to its round tannins, this should be consumed now and over the next three to five years. Enjoy it with pork chops.

_____ Bottle(s) of 2000 Fournas Bernadotte, Haut-Médoc@ \$13.95 per bottle

This is lovely and elegant, with notes of cassis, coffee, toasty oak and a hint of cedar. Soft tannins and a long finish will have you finishing every last drop. Try with grilled filet mignon. Drink now and over the next three to five years.

Best Buy Wine Club: Previous Offerings

All wine can now 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 Kalinda Sauvignon Blanc, Lake County @ \$8.49 per bottle

Lip-smacking tropical fruit, crisp acidity and a clean, refreshing finish make this a steal and a no-brainer for parties or Tuesday night suppers, whenever a white-wine dish is served. Notes of gooseberry and grass on the finish elevate this from the sea of so-so Sauvignon Blanc!

_____ Bottle(s) of 2003 Domaine de Verquiere Côtes du Rhône Villages Rasteau @ \$8.49 per bottle

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.

_____ Bottle(s) of 2002 Segura Viudas Creu de Levit, Penedès @ \$8.49 per bottle

This lovely wine, made of a native Spanish grape variety called Xarel-lo, has a floral nose with hints of spice, leading to a palate with notes of apples, a bit of citrus and a hint of pepper. A third of the wine ages *sur lie* in oak, lending a slightly creamy mouthfeel that leads to a long, yet crisp finish. This is an excellent match for grilled fish or chicken. Drink now or hold for two to three years.

_____ Bottle(s) of 2000 Watts Zinfandel, Lodi @ \$8.49 per bottle

This is a very fruit-driven, juicy Zinfandel with aromas of black cherry and vanilla oak. The palate shows plum and berry flavors along with a bit of cocoa and pepper. The finish is long and lush. This is excellent as a sipper or as a match for full-flavored and spicy foods. Drink now and over the next two to three years.

_____ Bottle(s) of 2002 McDowell Syrah, California @ \$8.49 per bottle

90% Syrah, 6% Grenache, 4% Durif aged in two-year-old American and French oak. A dense, full-bodied Syrah, full of lovely berry-spice flavors, with jammy berry aromas and a bit of toasty oak. The mouth feel is big and round, with flavors of ripe blackberry and blueberry fruit and white pepper spice. This is a versatile wine that goes great with almost everything: burgers, ribs, pasta, grilled salmon, pizza and even fajitas. Drink now and over the next two to three years.

_____ Bottle(s) of 2001 Purisima Canyon Syrah, Dry Creek @ \$8.49 per bottle

95% Syrah, 5% Cabernet Sauvignon. Aged in 25% new oak (a ratio of 75% American and 25% French) for 24 months. A lovely nose of dark fruits and berries leads to a palate that echoes those flavors and add hints of vanilla and spice. The Cabernet adds a lovely depth and the finish is smooth and lingering. This would be a great choice with hamburgers right off the grill. Drink now and over the next two to three years.

_____ Bottle(s) of 2002 Purisima Canyon Cabernet Sauvignon, North Coast @ \$8.49 per bottle

82% Cabernet Sauvignon, 17.5% Merlot, and 1.5% Petite Sirah. A wonderfully lush wine, with loads of fruit and soft tannins. A perfect red for summertime. Drink now and over the next two to three years. Great with hamburgers on a sunny day.

_____ Bottle(s) of 2002 La Posta Cabernet Sauvignon, Argentina @ \$8.49 per bottle

100% Cabernet Sauvignon from vines with an average age of over 30 years. It spent nine months in second-use French and American oak barrels. Notes of currants and black cherries with a hint of sandalwood lead to a palate of cassis and plums and a touch of earth. This is a great choice with hamburgers or roast chicken. Drink it now and over the next three to six years.

_____ Bottle(s) of 1999 Jean-Luc Colombo Syrah "Les Collines de Laure" @ \$8.49 per bottle

100% Syrah. The nose exhibits a wide range of ripe red fruits with spicy overtones and silky tannins. The palate shows dark black and red fruits with a hint of spice. This is a rich and generous wine that is very easy to enjoy. Great with roasted meats and stews. Drink now and over the next three to five years.

Special Vintage Champagne Offer for Club members only-

Our first offering of Champagne six packs sold out much too fast, and we hate to disappoint our best customers, so we have put together another good offering. This time we are doing all vintage Champagne, and at an even lower price than the last offering! We can do this by buying direct from the producers and bypassing all of the usual middlemen that have to be paid before you get to drink your Champagne. Please act fast, this offering is limited to only 40 six packs and will sell out very fast.

Inside our half case you will find two each of the following wines- you could expect to pay \$240 if these wines went through the traditional channels, and the wines are offered in the K&L stores at a price of

\$171.94. You will save \$91 off normal retail and \$21.95 off of K&L's already discounted price. Here are some short descriptions: (Written by Gary Westby, Champagne buyer)

1996 Ariston Vintage Brut Champagne: This is one of the best '96 vintage Champagnes I have tasted yet, from anyone. I tasted this wine for the first time at the property with the grower. It was the first tasting for his wife, too. She wasn't very happy about that, especially since this may be the greatest wine her husband has ever made and he had been hiding it from her. Paul-Vincent Ariston decided to hold this wine and leave it on the yeast even longer than Roederer held back their Cristal! All of the fruit comes from the Ariston family vineyards on the steep slopes of the village of Brouillet. They harvest about ten days after the rest of Champagne to get more intensity and ripeness in the wine. The wine has a purity of Pinot Noir fruit and a rare focus that reminds me of Volnay on the nose. In the mouth it is bright and light without lacking concentration. It is just plain complete! I think that this wine has more than a decade of great drinking ahead of it. The price does not make one bit of sense, but I am not going to argue for a higher one! Do not try this wine if you are worried that you might get spoiled, because you will.

1998 Michel Dervin Brut Champagne: I think it is the best vintage yet from this, our smallest producer. He owns less than 8 acres! Composed of 60% Pinot Noir, 40% Meunier with no malolactic fermentation, it has an intense red fruit nose. The flavors are big, broad and very unique. For lovers of a rich style this wine will not let you down. The Champagne has plenty of toastiness but also an elegant bead and a bright finish. Michel Dervin has only seven and a half acres, which provide for 95% of his needs. A micro production bargain from the fairy tale village of Cuchery!

1998 Franck Bonville Brut Millesime Blanc de Blancs Champagne: The Bonville family owns 50 acres of property in Avize, Cramant and Oger, all grand cru villages in the Cotes de Blancs area of Champagne. This is the best area in Champagne for Chardonnay grapes, and all of the wines that we have from Bonville are Blanc de Blancs (literally translated as 'white from white') made exclusively from Chardonnay. The family sells some of their fruit, and it was through one of their grape clients, De Meric, that I had the good fortune to be introduced to Olivier Bonville. Like all top quality growers, the Bonville families are using more and more organic techniques in the vineyard. They do not spray by helicopter or out of habit, they prefer to intervene only when they feel forced to. They have been in the business of growing grapes since 1726, and making their own wine for sale since the 1920's. They have, like most of the producers I have met in Champagne, a wonderful tension in their family between the experience of the older generations and the pioneering spirit of the young generation. In another decade, 1998 would have been considered a great vintage in Champagne. With 1990, 1996, 1995 and 1999 all garnering so much attention there has been precious little spotlight left for this excellent harvest. The best area for 1998 was the Cotes de Blanc and this is a wonderful bottle of Champagne. It is racier and cleaner than the 1996 vintage, but still has great richness. It should keep for a very, very long time as well as being a wonderful drink right now. I don't think we offer a better producer to start a little vertical of then Bonville, even their 1987 was great!

_____ Six-pack(s) of Vintage Champagne offer @ \$149 per Six-pack