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February, 2006

Dear Wine Club members,

I hope you all had a wonderful and healthy holiday season. This month, I want to write about wine closures. Occasionally, some of the club selections come with screwcap closures rather than the traditional cork. The outstanding Van Enoo Syrah, a Premium Club selection this month, has a Stelvin closure. The winery wrote the following on the label:

“Please note our new, serious closure for serious wine lovers. It’s guaranteed to prevent cork taint so you can be assured this fine premium wine will be perfect for your enjoyment.”

That brought a smile to my face, because it is clear that they felt an explanation was necessary. Certainly, the perception is that a wine that does not have a cork is inferior to wines that do. For a long time, that perception was correct. Screw-cap wines were the jug wines, or even better, products like Boone’s Farm “Strawberry Hill” (Ahh, the memories...). All “serious” table wines were closed with the traditional cork. In the late 20th century, however, a number of factors, including a perceived rise in “cork taint,” inferior corks, and the dramatic increase in value of wine, led to the search for a wine closure that will not negatively affect the wine. Depending on the source, anywhere from 2% to 7% of all wines that use cork closures are damaged as a result of bad corks. This is certainly a frustrating problem, particularly for those who store wine for long periods. The heart just sinks when you open a real jewel that you have saved for just the right occasion, only to find the wine corked. That has happened to me more than once.

There is a range of alternatives to cork. Some wineries use the synthetic plastic “cork.” This allows one to wrestle, sometimes mightily, with a corkscrew, thus maintaining the tradition and romance of opening a bottle of wine. The original Screwcap was created in the 1970s, and they do offer better protection than natural cork. The Stelvin closure is a the cream of the screwcaps. Stelvin closures have a liner specifically designed for wine, they contain a glass finish, and they use a long-skirt screw cap for aesthetics. Australia’s institute of oenology (AWRI) recently conducted a study comparing 14 different types of closures, and selected the Stelvin closure as the best answer to market requirements. Many wineries are starting to adopt the Stelvin closure as the best choice to protect their wines for the long term.

The only real, and significant, impediment to mass adaptation to this closure is our desire to maintain the traditions of opening a bottle of wine. It is much harder to be pretentious when one is only unscrewing a cap. I suggest moving your hands and arms in a dramatic way while opening these screwcaps, perhaps saying “Voila” and adding a flourish upon opening the wine. Of course, the most important part of opening a wine is drinking it afterwards. A wine in perfect condition is much better than one that is flawed. Keep in mind that many wines that now contain the Stelvin, or alternate closures, are just as good as those that use traditional cork. You may just have to supply the extra romance!

Cheers,  
Dave Rosenzweig  
Wine Club Director

# Signature Red Wine Club

The Signature Red Wine Club offerings for this month include the flagship Cabernet from Dry Creek Vineyard and a new, tremendous, vintage of the “Cuvée Ventabren.

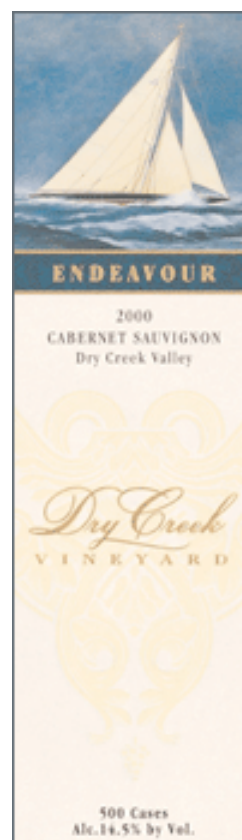
## 2000 Dry Creek “Endeavour” Cabernet Sauvignon

Dry Creek Vineyard was the first new winery to be established in the Dry Creek Valley since the days of Prohibition. David Stare came from Boston in 1972, at a time when the Dry Creek Valley was in serious neglect. Local farmers silently smirked as David ripped out the old prune orchard across from the historic Dry Creek Valley store to plant grapevines. David didn't seem to care that, over the years, economic reality had already forced scores of wineries to close their doors. Only three producers—Pedroncelli, Frei Brothers, and Fredson—had managed to survive. David's pioneering vision launched a new era of premium wine production in the Dry Creek Valley. Inspired by travels throughout the traditional wine regions of France and Germany, David focused on reproducing the high quality he found in his travels. The Sonoma County Farm Advisor recommended planting Pinot Noir and Gewürztraminer. When David inquired about Sauvignon Blanc, he was told it was not a good variety for the area. Ignoring that advice, he planted Sauvignon Blanc near his new winery site. From the very first vintage, his “new style” wines from the Dry Creek Valley were critical and popular successes.

Inspired by Dry Creek Vineyard's success, other producers joined the rush to revitalize the Dry Creek Valley's wine industry. Today, over 5,500 acres of vines and 25 wineries are flourishing in the Dry Creek Valley, although Dry Creek Vineyards was the first to have the Dry Creek Valley appellation appear on its labels.

Dry Creek Vineyard owns over 200 acres of vineyard land, primarily in Dry Creek Valley and the Russian River Valley. David believes in small-lot winemaking. Each vineyard lot is crushed, fermented, and barrel-aged separately. In order to retain richness, they rarely fine their wines.

Endeavour is the winery's top Cabernet. This vintage is a blend of 90% Cabernet Sauvignon and 10% Cabernet Franc. It is aged for 38 months, yes, 38 months, in French oak and then aged for another 13 months in bottle before being released to the public. The intent is to release a wine that is complex and age-worthy, yet drinkable upon release. The wine shows aromas of black cherries, currants and dried raspberries, leading to a palate where chocolate notes and berry flavors are added into the mix. The tannins are beautifully integrated lending good aging potential. Drink now with about an hour's aeration, or hold for eight to ten years. Excellent choice with Filet Mignon.



## 2003 Gigondas, "Cuvée Ventabren" Moulin de la Gardette

This wine has been a fast-selling Signature Club offering a number of times in the past. Year after year, the property produces outstanding examples of Gigondas at its finest. Robert Parker awards the property four stars (excellent). In fact, the vineyards where la Gardette is located were singled out for their high quality as far back as 1670, with a mention in the Archives de Rochemure (Rochemure is a neighboring town).

Until the mid-twentieth century, the slopes of la Gardette were devoted to olives, apricot and cherries, rather than vines as they are now. What little wine was produced was usually sold to négociants and probably found its way into the wines of nearby Châteauneuf-du-Pape.

Moulin de Gardette has been in the Meunier family for decades, ever since Geneviève Jurdic, daughter of the previous owner of the property, married Laurent Meunier.

The first wines under the Moulin de la Gardette name were produced in 1958. Jean-Baptiste Meunier, who took over in 1990, now continues the family tradition of producing some of the finest wines in Gigondas.

Today the vines are spread over 25 parcels, with an average age of 65 years. The various plots offer differing aspects and a variety of soil types but all are high (100 to 330 meters) and dry, forcing the vine roots to search deeply for moisture and bring up the rich mixture of mineral nutrients that add such complexity and character to the Gigondas *terroir*. Here, on the mountain edges of the southern Rhône valley, the Mistral sweeps the air clean almost every day of the year and brings relief from the fierce summer sun. In the vineyard, Jean-Baptiste keeps a close eye on the vines and works with nature, nursing and encouraging quality fruit without using herbicides or artificial fertilizers. Each vine is allowed to bear only a few bunches of grapes so that the plant can bring the fruit to maximum ripeness and concentrate the flavors. Any excess bunches are cut off and, in September, the vine leaves are thinned by hand where necessary to allow the grapes to ripen properly. The results are classic, big Gigondas wines: full bodied, ripe and rich in fruit but with length, complexity and an elegance that expresses not just this unique location, the climate and the soils, but the traditions and loving care of grower and winemaker.

Jean-Baptiste's aim with the Cuvée Ventabren is to produce a wine that will still excite even 20 years after harvest. The cuvée is composed of 70% Grenache from very old vines, 20% Syrah and 10% Cinsault, with the latter two fermented together. Fermentation is long and slow, followed by twelve months of ageing in old oak barrels and another six months in tank to allow the assembled wine to settle down. This is a wine that ages gracefully, showing fruit and spice in youth and developing more character and complexity with age as the oak recedes. The wine has notes of minerals, black cherries, raspberries and spice. This is a medium- to full-bodied wine, with an elegant richness.

Drink now with some aeration for its youthful fruit and spice, or hold for five to seven years and let the wine develop additional complexity. Try with hearty stews.



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

For the month of February, 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 2000 Dry Creek "Endeavour" Cabernet Sauvignon @ \$23.95 per bottle

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

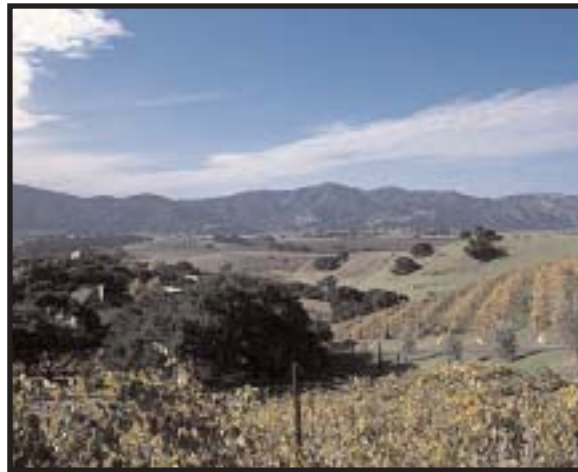
# Premium Wine Club

For the Premium Wine Club we offer two red wines: a wonderful Syrah from the Santa Ynez Valley and an outstanding Merlot from one of California's top producers.

## 2003 Van Enoo Syrah, Santa Ynez Valley

We decided to do two red wines this month, after having already made the deal for the Newton Merlot, because this one was just too good to pass up.

For nearly three decades, Rudi and Elise Van Enoo have shared a personal and professional partnership that has culminated in the founding of Van Enoo Vineyards. With a desire to explore new challenges and a belief in the vast potential of their organic Ballard Canyon vineyard, Rudi and Elise have set out to craft some of the finest Syrah and Viognier in Santa Barbara County. Born to Dutch parents in Indonesia in 1940, Rudi Van Enoo spent his early childhood with his family in a Japanese concentration camp on the island of Java. Repatriated to Holland after the war, Rudi learned the art of organic farming working beside his father in the lush community gardens of Holland. After immigrating to the United States, Rudi went on to earn a degree in biology with an emphasis on botany from S.F. State University. This was followed by a degree and Board certification in podiatric medicine and foot and ankle surgery. A fellow podiatric surgeon, Elise Cane, met Rudi at a medical conference in 1974. Four years later, Elise joined Rudi in his podiatric practice in Hemet, California. Rudi and Elise soon fell in love, and were married in 1979. A brief entry into the world of ostrich farming led the couple to their home in the Santa Ynez Valley. There, the superb quality of the land and their love of wine led them to found Van Enoo vineyards in 1992.



*Van Enoo Vineyards, Santa Barbara County.*

Rudi and Elise have approached winemaking on their own terms with a hands-on commitment to every aspect of Van Enoo Vineyards. As growers, they have chosen to cultivate only seven of their 20 acres of land, leaving the remainder in its natural state. This intense focus on quality over quantity is reflected in extremely limited case production, ensuring the absolute attention to detail for which Van Enoo Vineyards is becoming known. They also hired Bruno D'Alfonso, one of California's top winemakers, from Sanford Winery. Today, in addition to his continuing role as winemaker for Sanford Winery, Bruno contributes his talents as winemaker for Van Enoo Vineyards, crafting outstanding Syrah and Viognier from Rudi Van Enoo's meticulously cared for organic vineyard.

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

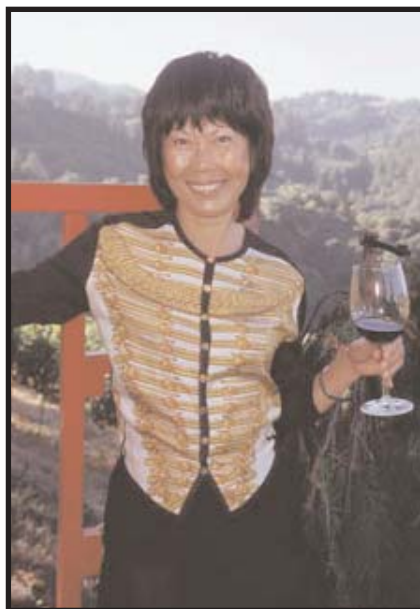
## 2000 Newton "Special Cuvée" Napa Merlot

Dr. Su Hua Newton was born and raised in China but was forced to flee the country due to political persecution in the 1950s. Soon thereafter, she was sent to London for schooling and began what turned out to be an extensive educational journey. She earned bachelor degrees in liberal arts, fine arts and science, and earned her doctorate in industrial psychology. In 1972 Su Hua married Peter Newton and moved to the United States. Once in California, she worked alongside her husband at Sterling Vineyards and together, they helped put Napa Valley on the map as one of the world's great wine-making regions. After the sale of Sterling Vineyards in 1977, the Newtons wanted to create a winery that reflected their tastes and heritage. The result was the purchase of what would become one of the world's most unique and diverse wine estates, a square mile of tumbling slopes on Spring Mountain overlooking the Napa Valley.

The Newton Vineyard Spring Mountain Estate encompasses 560 acres high on the slopes of Spring Mountain, overlooking St. Helena in the heart of Napa Valley. One hundred twenty acres of vineyards have been carefully integrated into the forested land and intricately terraced to accommodate the steep mountainous slopes. The estate is planted to Merlot, Cabernet Franc, Cabernet Sauvignon, and Petit Verdot; these varietals thrive in the rocky, clay-infused loam and impoverished soil of Spring Mountain. Not only do the slopes of Newton Vineyard have ideal soil structure, but the 500- to 1600-foot elevations allow the vines to receive a generous amount of sunshine while being protected from

the excessive summer heat that often affects valley-floor fruit. Although hillside vineyards are difficult to cultivate, the reward is richly flavored fruit. Su Hua is committed to working in harmony with nature to grow grapes of exceptional quality and character. To achieve this goal in the vineyard, Newton uses sustainable farming techniques and pays careful attention to minute details. Vineyard parcels are scattered carefully among the forested land to minimize any disturbance to the natural habitat. The use of synthetic fertilizers, pesticides and herbicides is restricted. Newton's winemaker determines ripeness primarily by walking the vineyards daily and tasting the fruit. During harvest, the grapes are picked entirely by hand in as many as four passes through the vineyards to make certain that all fruit has reached optimal ripeness.

This wine consists of 87% Merlot and 13% Cabernet Franc. Flavors of dark cherries, cassis, vanilla and a nice toasty note, glide over the tongue with a lush mouth-feel that leads to a lingering finish. Newton really knows how to make outstanding Merlot. Drink now and over the next three to five years. Try with lamb chops or roast pork loin.



*Dr. Su Hua Newton.*

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

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

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

\_\_\_\_\_ Bottle(s) of 2000 Newton "Special Cuvée" Napa Merlot @ \$13.99 per bottle

# Best Buy Wine Club

This month's Best Buy Wine Club selections include a superb Chardonnay from Sonoma and a lush Cabernet Sauvignon from El Dorado County.

## 2004 Sebastiani Chardonnay, Sonoma

The history of Sebastiani Vineyards dates back to 1825. In that year, the Franciscan Fathers of nearby Mission San Francisco Solano, assisted by local Native Americans, first cleared and planted land for their vineyards. These are among the oldest vineyard sites in Northern California. They were acquired in 1904 by Samuele Sebastiani, the founder of the family winery, who immigrated from Italy's wine-producing region of Tuscany in 1895. Like most immigrants of the time, Sebastiani had nothing but the clothes on his back when he first arrived in California. He began working at odd jobs and finally saved enough money to purchase a horse and wagon, which he used to haul cobblestones from a quarry in the hill behind Sonoma. The stones were used to help pave the streets of San Francisco. By 1904, with the money he saved from this enterprise, he was able to buy land and start to grow grapes and make fine wine, a craft he had learned in Italy.



Shortly after Samuele's death in 1944, his son August Sebastiani and August's wife Sylvia purchased the winery from the estate. August increased the winery's production a hundredfold. He did it with creative ideas such as putting premium varietal wines in popularly priced magnums. He introduced "Nouveau" Gamay Beaujolais to America, and he created a blush wine known as Pinot Noir Blanc, which he called "Eye of the Swan." These endeavors proved very successful and August soon gained a reputation as one of America's most skilled and innovative winemakers. Today, the daughter of August and Sylvia, Mary Ann Sebastiani Cuneo, heads the winery. Mary Ann officially joined the winery in 1980, managing all winery property, real estate dealings and the hospitality department. Husband Richard Cuneo has also been an integral part of the winery since 1974. A fourth-generation family member, Marc Cuneo, is now actively involved in the company too.

The grapes for this 100% Chardonnay were sourced from several sub-appellations of Sonoma County, principally from the Russian River Valley, Carneros, Sonoma Valley and Alexander Valley. The wine was aged for seven months in a combination of French, Hungarian, and American oak. I really like this style of Chardonnay, with only partial malolactic fermentation and a judicious use of oak. Aromas of apples and vanilla lead to a lovely palate with hints of tropical fruits added to the mix. This is a very food-friendly Chardonnay, but is particularly good with Dungeness crab or lobster. Drink now and over the next two to three years.

## 2003 Purisima Canyon El Dorado Cabernet Sauvignon

This is a lovely, silky Cabernet from our private-label program. The El Dorado wine district is one of California's oldest wine-producing areas. The wine industry in El Dorado County developed immediately following the discovery of gold in Coloma. During the early gold rush days, the mining communities of the county were pressed to create their own food and spirits. Lack of transportation, except horse-drawn wagons over primitive roads, dictated the need to develop vineyards and wineries close to the early mining settlements. Early El Dorado history shows that the wine industry was firmly established as early as 1855. Of the 8000 acres of cultivated agricultural lands, about 3000 acres were planted with wine grapes. The wine grape industry continued to flourish throughout the late 1800s, with 4300 acres recorded in 1898. Around the early 1900s a general decline in county population caused many of these early vineyards to be abandoned.

During the 1920s, Prohibition and the accompanying demand for grapes for home winemaking again stimulated the county's wine industry. Historical data indicates that wine grape acreage peaked at approximately 5000 acres during this time. Poor wine prices after repeal of Prohibition, coupled with the dreaded phylloxera, forced a general decline of grape acreage during the 1930s. Low grape prices at the end of World War II forced the abandonment of the remaining vineyards and only a few acres of grapes were recorded in the county by 1950.

Then, a resurgence in appreciation for fine table wines stimulated a statewide search for new growing areas capable of producing top-quality wines. Several trial plantings were established in El Dorado County by the mid 1960s. Studies of the experimental vineyards determined that the area's topography, soils and climate could support the production of quality wine grapes. Wine-grape acreage increased from just eleven acres in the early 1960s to over 2100 acres in 2004.

The El Dorado appellation was established in 1983 and there are now 40 wineries in the region, making it the sixth largest in the state.

This 100% Cabernet was aged for 22 months in French and American oak and tastes as if it's two to three times the price. Cassis, black cherry and chocolate notes are presented on a silky palate that leads to a lingering finish. Drink now and over the next four to seven years. Try with simply grilled steak.



*A vineyard in El Dorado County.*

### **Best Buy Wine Club, February 2006 wine re-orders**

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

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

\_\_\_\_\_ Bottle(s) of 2003 Purisima Canyon El Dorado Cabernet Sauvignon @ \$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](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 Château Clarke, Baron Edmond de Rothschild @ \$23.95 per bottle  
The vineyards are planted with 48% Cabernet Sauvignon, 42% Merlot, 8% Cabernet Franc and 2% Petit Verdot. The wine spends 14 to 18 months in oak, 60% to 100% of the barrels being new each year. This vintage is a touch softer than last year's, with lovely cherry and berry flavors marked by soft tannins and a bit of new oak. This is a lovely wine to enjoy with Prime Rib. Drink now or hold for five to seven years.

\_\_\_\_\_ Bottle(s) of 2003 Summerland Pinot Noir, Santa Maria @ \$23.95 per bottle  
This 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.

\_\_\_\_\_ 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 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.

## **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 S de Suduiraut, Bordeaux @ \$13.99 per bottle

This wine consists of 60% Semillon and 40% Sauvignon Blanc. The grapes were picked from three plots of Sauvignon Blanc and two plots of Semillon, their vines an average age of 35 years. Just over 1000 cases were produced, making this a truly rare wine. The wine shows juicy flavors of grapefruit, citrus, and cut grass. Barrel aging gives the wine a great mouthfeel. This is an outstanding food wine, pairing beautifully with grilled fish or most chicken dishes. Drink now and over the next two to three years.

\_\_\_\_\_ Bottle(s) of 2003 Pierre Bovis, Châteauneuf-du-Pape @ \$13.99 per bottle

This wine consists of 60% Grenache, 15% Syrah, 15% Mourvèdre, 5% Cinsault and 5% Terret Noir. The wine shows notes of leather, berries, and a touch of spice and is very lush and easy to drink. The tannins are there, but beautifully balanced with the fruit. Great choice with winter stews. Drink now and over the next three to five years.

\_\_\_\_\_ Bottle(s) of 2002 Terraces Zinfandel, Napa @ \$13.99 per bottle

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.

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

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.

\_\_\_\_\_ 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 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 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.

## **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 de Montfaucon Côtes du Rhône @ \$8.49 per bottle  
This wine contains 60% Grenache, 20% Syrah, 10% Carignane and 10% Cinsault. The average age of the vines is over 40 years. The wine is very fruity with hints of cherries, raspberries, spice and licorice. The tannins are soft, making this a very easy wine to sip and enjoy by itself. It would be a good match served with hearty stews. Drink now and over the next three to five years.

\_\_\_\_\_ Bottle(s) of 2004 Kalinda Mendocino Sauvignon Blanc @ \$8.49 per bottle  
This 100% Sauvignon Blanc, made from Mendocino fruit by folks with Aussie roots, shows aromas of exotic citrus, fresh grapefruit and lime, which lead to a palate of ripe grapefruit and more lime framed by crisp acidity and a clean finish. Great choice with grilled rainbow trout and similar fish. Drink now and over the next two to three years.

\_\_\_\_\_ Bottle(s) of 2003 Concannon "Stampmaker's White," Livermore @ \$8.49 per bottle  
This is a blend of the traditional Rhône varieties. 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 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.

**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](mailto: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.

## ***Special Offers—Available to all club members***

**2003 Ey Banyuls “Vigne d’en Traginer” \$24.99 NEW**

**2003 Ey Muscat de Rivesaltes “Vigne lo Clavell” \$13.99 NEW**

These two dessert wines are spectacularly good. I wanted to purchase much more than I was able to, and offer it as a special offer last month; but we were not able to have them delivered in time, nor in the quantity needed. When we tasted them, we were blown away by the richness and brilliance of these dessert wines. As soon as these came in, a number of our staff members grabbed a bottle of each for their personal use. I cannot recommend these highly enough!

The newly created Ey brand encompasses only high quality Single Vineyard Wines selected from different Catalan winemakers from the Roussillon and is the result of a three-year study of the Roussillon wines, visiting and meeting almost 50 of the top wineries in the region.

**2004 Josef Leitz Rudesheimer Klosterlay Spätlese \$13.99**

A K&L Exclusive Bottling! The winemaker needs no introduction at this store since we have been hounding these wines since our first sip of '99 Drachenstein, but I like what Terry says about him: “Johannes Leitz has it all. He’s a perfect expression of my holy trinity of value: soil, family, artisanality.” This wine, coming from a vineyard just behind the village, is again like the 2002 we sold to you, a *fuder* of a later picking. This wine is intensely fragrant, full of sweet herbs, lavender and grapefruit peel, high-toned and vibrant on the palate, with a refreshing raciness and minerality that begs you to drink more. A very precise and balanced wine with clean flavors and a long spicy finish. You can drink this over the next 20 years or more. (Jeff Vierra)

**2000 Lancaster Alexander Valley Red Wine \$23.95 (Regularly \$44.99)**

Although we have sold out of the 2001 vintage of this wine, the 2000 remains a superb and drinkable wine. According to Robert Parker: “The deep ruby/purple-colored 2000 Proprietary Red Estate possesses aromas and flavors of black cherries, plums, currants, and a touch of new oak. The tannin is firmer and the finish more angular than in the 1999. Drink the 2000 over the next 7-8 years.” (August 2002)

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

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

**Louis Roederer Brut Premier Champagne \$29.99 (Regularly \$34.99)**

From the makers of Cristal, this is made in a rich, toasty style. Robert Parker calls it “a particularly good value.” 89 points from *Wine Spectator*: “A Pinot-dominated cuvée, full-bodied and powerful, hinting at red berry, citrus and honey notes. It starts out elegantly, gaining grip and intensity, with appealing flavors and a persistent finish. Drink now.” (October 2004)

**1999 Roederer L’Ermitage \$29.99 (Regularly \$32.99)**

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 with a lively and elegant mouth feel and a clean, pleasantly acidic finish. Rich enough to accompany an entire meal.