



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

July 4, 2005

Dear Wine Club Member,

I recently had the good fortune to attend some events at the 25th Annual Napa Valley wine auction. The auction is a charity event put on by the Napa Valley Vintners Association. Its primary focus is to support agencies that work collaboratively to assist the underserved in Napa County. From its inception through last year's event, the auction raised more than \$52 million for programs such as community health services, low-cost housing, family services, Child Start, Inc., and a host of others. The good work being done by this event often gets lost in the glamour.

This is not an auction for most of us. The per-couple ticket cost was \$7500. Tickets enabled two people to attend the Barrel Tasting & Silent Auction on Friday as well as the main event: the Live Auction on Saturday evening. The auctions, of course, provide further chances to donate funds. Wineries all over the valley host smaller gatherings from Thursday evening through Saturday afternoon. Fortunately, single tickets to the Barrel Tasting were offered for \$150. Even more fortunately for me, my mother lives in Yountville and a special rate of \$75 a ticket was made available to residents of the Napa Valley. Most fortunate of all, I was invited to one of the smaller gatherings, a Wild Boar Barbecue at Flora Springs winery. It's amazing how some things work out. (Thanks, Mom!)

The barbecue at Flora Springs was a blast. The weather was typically spectacular—high 70s to low 80s, clouds visible for purely artistic reasons, a mild breeze providing cool comfort. Richard Tiedemann, the energetic sales rep I wrote about last month introduced us to winery owner John Komes, who could not have been nicer. A born storyteller with a quick laugh and ever-present smile, John charms all in his presence. In the brand new white-wine-only building named Casa Blanca, we enjoyed a variety of appetizers with the magnificent 2003 Soliloquy, a Sauvignon Blanc that proved a great match with prosciutto-wrapped shrimp. We then moved on to the *caves*, where winemaker Ken Deis led us on a barrel tasting similar to the one I had in May. The guests really enjoyed this part and found it very educational. We moved on to dinner on a gorgeous, covered patio. We enjoyed a magnificently juicy and flavorful Wild Boar that had been barbecued to perfection. A variety of salads were served, then a wonderful cheese course and finally, home-baked chocolate chip cookies. With the food we had three different Cabernets: the 1996 Hillside Reserve, the 25th Anniversary, and of course, the 2002 "Wild Boar" Cabernet. The wines were outstanding and each made a good partner with the boar. Perhaps the highlight, however, was when a young lady explained to us exactly how this auction benefits the local community. Her parents were longtime vineyard workers who worked incredibly hard to try to make ends meet for their family. Through one of the housing programs benefiting from this auction, the father was able to continue to work while the mother stayed home and raised the children. The daughter, the lovely lady speaking to us, became the first person in her extended family to graduate from college. It was a touching moment and put the day into perspective. With that feeling in mind, John led us back into the *caves* and auctioned off a six-liter bottle of the 2002 Wild Boar Cabernet. Spirited bidding led to a \$2400 winning bid. The winner had the bottle signed by John Komes and winemaker Ken Deis. Next time you read about one of these glamorous charity wine auctions, know that good work is also being accomplished.

Cheers,

Dave Rosenzweig, Wine Club Director

Signature Red Wine Club

The Signature Red Wine Club offerings for July 2005 include a magnificent Cabernet from Sonoma and a wonderful Bordeaux from the owner of Château Lafite Rothschild.

2000 Chateau Clarke, Baron Edmond de Rothschild, Lustrac-Medoc

This wine comes from the famed Rothschild family, from the branch that owns Château Lafite Rothschild. The origins of Château Clarke date back to the 12th century when the Cistercian monks of the Vertheuil Abbey planted the first vines there. Much more recently, in 1818, the Knight Tobie Clarke (A Knight named Tobie?) purchased the land that would permanently bear his name. After being repeatedly handed down to family and finally sold, the property was bought in 1973 by the Baron Edmond de Rothschild. The vineyard had been terribly neglected and the Baron chose to essentially begin from scratch. Today, the vines are planted on clay-limestone hilltops that enable the Merlot grape to fully express itself. The ancient buildings have been restored; the winemaking equipment and techniques have been brought into the 21st century and, most importantly, particular attention and care is being paid to the cultivation of the vineyards.

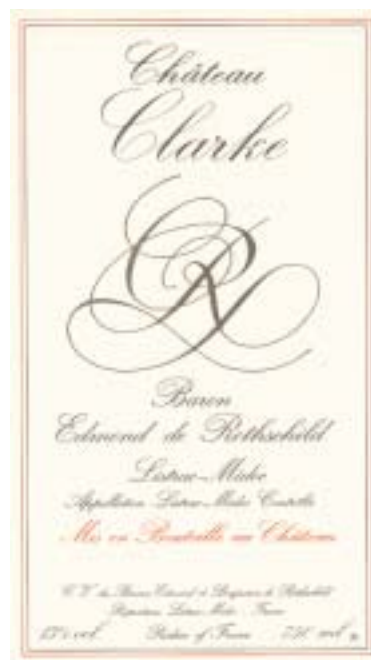
Beginning in 1978, the harvest was vinified for the first time in modern facilities, housed in entirely renovated buildings. The renovation of the cellars and the construction of the farm buildings was completed in 1982.

In the Baron's own words:

"If it is indeed true that the love of wine is the least selfish of the pleasures, then creating a vineyard is likewise a reflection of a withdrawn and solitary nature. When I took the decision to recreate a large estate at the very heart of the Médoc, it was in order to fling the doors wide open and allow everyone to discover my passion for wine. Wine is a living thing, and at each and every state of its production it translates all the complexity of life: the vegetative life of the vine, vinification (is fermentation not a living phenomenon?), and the lives of those who make the wine. I want you to understand all of these stages. The true sign of life is the continuity, the uninterrupted chain of operations that end only when your taste buds caress this Bordeaux that we have created with unstinting patience."

The Baron hired the famed Michel Rolland in 1998 to add his special touch to the wine. Among other changes, Michel increased the amount of Merlot in the blend, in order to make a wine that would be more approachable in its youth.

This wine consists of 70% Merlot and 30% Cabernet Sauvignon. The wine spends 14 to 18 months in oak, 60 to 100% of the barrels being new each year. The 2000 vintage was legendary in Bordeaux and this wine shows all the hallmarks of that vintage. A wonderful aromatic complexity leads to a soft palate that picks up weight and intensity on the long, luxurious finish. The balance and structure of the wine will allow it to age for another eight to ten years, but it's lovely today with a bit of aeration.



2000 Louis Martini "Monte Rosso" Cabernet Sauvignon, Sonoma

I am thrilled to be able to offer this magnificent wine from one of the legends of California wine. Louis Michael Martini was born in 1887 near Genoa, Italy. At age 12 he traveled to San Francisco to help his father, who had a small business selling fresh seafood to local merchants. Father and son first made wine in their backyard in 1906. From that moment Louis knew what he wanted to do with his life. At 19, he went back to Italy to study winemaking. He then returned to California to begin a lifetime of winemaking. At first Louis made wine with his father, and when his parents returned to Italy in 1918, he worked as a consulting winemaker, taking a variety of jobs in and around the wine business. Throughout Prohibition he made wine to be used in religious services. He opened his first winery in 1922, during the depths of Prohibition.

At the end of Prohibition in 1933, Louis began building a new winery in St. Helena, a few miles north of the town of Napa. At the time, Louis M. Martini was a colorful, energetic young man who believed that the best wine could only be made from the best grapes. To grow those grapes, he needed the best vineyard land he could find. He found that land in Napa and Sonoma counties. He once said "my heart is in Napa, but my soul is in Sonoma," and he put both heart and soul into his wines.

In 1938, he purchased a ranch on the Sonoma side of the Mayacamas Mountains. The area was known as Monte Rosso for its red volcanic soils. Over the years, the Martini family was the first to use a variety of new winemaking techniques and equipment, including use of cold filtration and of wind machines to combat frost. In 1954, son Louis P. Martini took over the winemaking. He in turn handed the reins to his son Michael in 1977. Gallo purchased the winery in 2002, though they kept the entire team together, with Michael Martini continuing his role as winemaker.

Michael is a graduate of the UC Davis school of winemaking and has also studied in Bordeaux and Burgundy. Michael's focus is clearly on Cabernet Sauvignon. "Everyone talks about massive Cabernets," Mike says, "but the great thing about Cabernet is that its structure can show power and also elegance, grace, and finesse." Michael was chosen as a "Winemaker to watch" this April in the *San Francisco Chronicle* Wine section.

The Monte Rosso Cabernet is the winery's flagship wine. The Monte Rosso vineyard lies draped over the terraced slopes of Mt. Pisgah, basking in the sun above the fog line of the Valley of the Moon, at an altitude of 800 to 1200 feet. The cool air rising from San Pablo Bay maintains a cool microclimate to balance the exposure to the sun. It is this feature that balances the tannins and leads to a potentially long-lived, yet supple wine. Many of the Cabernet vines are at least 50 years old and have been the source of the famed Monte Rosso Cabernet since 1979.

This 100% Cabernet Sauvignon spent about 22 months in a combination of new French and American oak barrels. The Wine Enthusiast gave this wine 92 points with these notes: "Martini's flagship Cab is a blockbuster. It is exceptionally ripe, with lush currant and cassis flavors that have a laser-like concentration. There's a good deal of new oak, but the massive flavors are easily able to handle it. The result is a special success for this vintage."

Signature Red Club, July 2005 wine re-orders

For the month of July, 2005, these selections are available to Signature Red Club members only. Tax (in California) and shipping will be added to each order.

_____ Bottle(s) of 2000 Château Clarke, Lustrac-Médoc @ \$23.95 per bottle

_____ Bottle(s) of 2000 Louis Martini "Monte Rosso" Cabernet Sauvignon, Sonoma @ \$23.95 per bottle



Winemaker Michael Martini, grandson of founder Louis Michael Martini.

Premium Wine Club

For the Premium Wine Club we offer two brilliant wines from Jean-Luc Colombo.

2003 Jean-Luc Colombo Côtes du Rhône Blanc, Les Figuières

2003 Jean-Luc Colombo Côtes du Rhône, Les Forots

We sent out some of Jean-Luc's wines last year and they proved huge hits with our members. We were quite pleased when the winery made us an offer again this year.

A native of Marseilles, Jean-Luc Colombo first developed a strong admiration for the wines of the Rhône Valley in the late 1970s as a pharmacy student. A devotee of the Syrah grape, Colombo was convinced that the northern Rhône appellation of Cornas offered enormous and (at the time) unrecognized potential for producing super-quality Syrah wines. After earning degrees in pharmacy and enology, Colombo and his wife Anne, also a pharmacist and enologist, moved to Cornas, fully intending to support themselves as pharmacists while developing a wine consultancy on the side. It took seven years to acquire a legal permit to open a pharmacy. By that time, in 1984, Colombo had opened his own wine laboratory and developed a thriving reputation as a wine consultant. His work was breathing new life into the then-obscure wines of Cornas.

It wasn't long before Colombo began purchasing and cultivating his own vineyards, first in Cornas and then throughout the Rhône Valley and Languedoc. This led to the establishment in 1994 of Vins Jean-Luc Colombo. The wines of Vins Jean-Luc Colombo are all highly personalized, sourced from Colombo's own vineyards and from carefully selected domains under his direct consultation. Despite aversion to change in the Cornas region, Colombo has introduced innovative methods in his vineyards and throughout the production process, based on a respect for nature and his fundamental belief that good wine is the culmination of three key elements: terroir, human endeavor and modern winemaking techniques.

Colombo has not limited his sphere of influence to Cornas. His company now embraces 27 wines, representing major appellations of the Rhône Valley and also the Languedoc and Roussillon regions of southern France. Today, in addition to running Vins Jean-Luc Colombo, the always energetic Jean-Luc Colombo continues his consulting practice, advising about 100 producers in the Rhône Valley, Switzerland and southern France. When he's not consulting or creating inspired wines, he's hot on the promotion trail. He has joined forces with fifteen of his top clients to form Rhône Vignobles, an association dedicated to revitalizing Rhône Valley wines and showcasing them around the world. Robert Parker considers Jean-Luc Colombo a Five Star producer in the Rhône. That's his highest praise.

The **Figuières** is a blend of 70% Viognier and 30% Rousanne. The grapes are harvested manually in small baskets and vinified in temperature-controlled stainless steel tanks. Twenty percent of the wine is matured on its lees in two or three-year-old barrels; the remaining 80% is matured on its lees in tanks to enhance freshness. (The lees consist of dead yeast cells, grape seeds, pulp, etc. Leaving a wine “on the lees” allows for greater richness and flavor in the wine.) 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 wine just slightly chilled in order to let the aromas of peaches and honey fully develop. The wine is 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.



The **Forots** consists of 100% Syrah from 60-year-old vines. Grapes are picked manually; the bunches are de-stemmed and lightly crushed before being fermented in temperature-controlled stainless steel tanks. 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.



Premium Wine Club, July 2005 wine re-orders

For the month of July, 2005, these re-order selections are available to Premium Wine Club members only. Tax (in California) and shipping will be added to each order.

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

Best Buy Wine Club

This month's Best Buy Wine Club selections include a lovely Viognier from Jean-Luc Colombo and an incredible Cabernet from Alexander Valley.

2003 Jean-Luc Colombo Viognier, La Violette

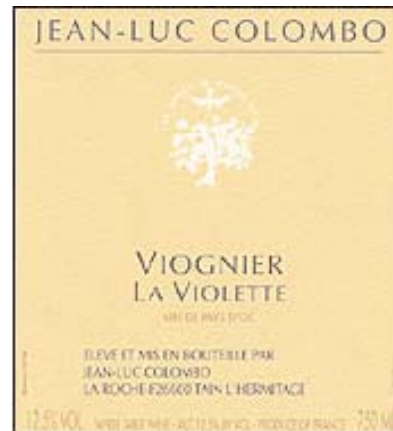
Last year we offered the 2001 vintage of this wine. If you are reading the full newsletter, please forgive this duplication of the history of Jean-Luc Colombo from the Premium Wine Club pages... I could not find additional material.

A native of Marseilles, Jean-Luc Colombo first developed a strong admiration for the wines of the Rhône Valley in the late 1970s as a pharmacy student. A devotee of the Syrah grape, Colombo was convinced that the northern Rhône appellation of Cornas offered enormous and (at the time) unrecognized potential for producing super-quality Syrah wines. After earning degrees in pharmacy and enology, Colombo and his wife Anne, also a pharmacist and enologist, moved to Cornas, fully intending to support themselves as pharmacists while developing a wine consultancy on the side. It took seven years to acquire a legal permit to open a pharmacy. By that time, in 1984, Colombo had opened his own wine laboratory and developed a thriving reputation as a wine consultant. His work was breathing new life into the then-obscure wines of Cornas.

It wasn't long before Colombo began purchasing and cultivating his own vineyards, first in Cornas and then throughout the Rhône Valley and Languedoc. This led to the establishment in 1994 of Vins Jean-Luc Colombo. The wines of Vins Jean-Luc Colombo are all highly personalized, sourced from Colombo's own vineyards and from carefully selected domains under his direct consultation. Despite aversion to change in the Cornas region, Colombo has introduced innovative methods in his vineyards and throughout the production process, based on a respect for nature and his fundamental belief that good wine is the culmination of three key elements: terroir, human endeavor and modern winemaking techniques.

Colombo has not limited his sphere of influence to Cornas. His company now embraces 27 wines, representing major appellations of the Rhône Valley and also the Languedoc and Roussillon regions of southern France. Today, in addition to running Vins Jean-Luc Colombo, the always energetic Jean-Luc Colombo continues his consulting practice, advising about 100 producers in the Rhône Valley, Switzerland and southern France. When he's not consulting or creating inspired wines, he's hot on the promotion trail. He has joined forces with fifteen of his top clients to form Rhône Vignobles, an association dedicated to revitalizing Rhône Valley wines and showcasing them around the world.

This 100% Viognier comes from the Domaine de Salente, an old property of 38 hectares (100 acres) situated 25 miles from Montpellier in the Languedoc region. Jean-Luc Colombo has been the consulting oenologist of the domaine since 1988 and was the first to plant Viognier in the area. All of the grapes used in this wine come from 45-year-old vines. 30% 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 when paired with food. Drink now and over the next two to three years.



2000 Nob Hill Cabernet Sauvignon, Alexander Valley

In May, we sent the Nob Hill Merlot and that has proven to be a favorite. Incidentally, I will be able to secure 25 more cases of the Merlot before we run out. I was not going to consider doing another wine from the same brand so soon, but when we tasted this wine, I felt as if we had no choice. A few of my colleagues thought this was a possibility for the Premium Club and gave the thumbs-up even for that club.

Nob Hill is a négociant brand, so it is difficult to find background information on the wine. Instead, here is some information on Cabernet Sauvignon.

Cabernet Sauvignon, like all noble wine grape varieties, is of the species *Vitis vinifera*. Genetic studies in the 1990s indicated it is the result of a cross between Cabernet Franc and Sauvignon Blanc. The principal grape in many Bordeaux wines, it is grown in most of the world's major wine regions, although it requires a long growing season to ripen properly. Many of the red wines regarded as among the world's greatest are made predominantly from Cabernet Sauvignon. World-class examples can improve for decades and remain drinkable for a century.

The particularly thick skin of the Cabernet Sauvignon grape results in wines that can be high in tannin, which provides both structure and ageability. This varietal, while frequently aromatic and with an attractive finish, sometimes lacks mid-palate richness and so is often blended with lower tannin, but "fleshy" tasting grapes, particularly Merlot and, especially in Australia, Shiraz. Cabernet Franc is often used in blends with Cabernet Sauvignon to add aromatics. As a group, Cabernet Sauvignon wines are generally full-flavored, with a stronger flavor than Merlot for



Cabernet grapes

instance, and with a smooth and lingering finish. One of the most characteristic aromas of warm-climate Cabernet Sauvignon is cassis (blackcurrant). Cherry and other red berry notes are not uncommon. Cooler-climate examples often reveal greener, herbaceous notes such as eucalyptus and green pepper. There is, however, a great deal of variation in flavor depending on the region, winemaking technique, seasonal weather, and bottle age. However, the wines still retain a remarkable ability to be recognizably Cabernet.

This 100% Cabernet has rich, distinctive fruit flavors, enhanced by fourteen months spent in a combination of French and American oak. The result is a balanced, elegant wine with a complex aroma and a long, lingering finish. The wine has a barely discernible mint quality and luxurious tannins. The flavors include blackcurrant, dark cherry and a hint of vanilla. This is just so easy to drink, it works well on its own, but it is excellent served with grilled steak. Drink it now and over the next four to six years.

Best Buy Wine Club, July 2005 wine re-orders

For the month of July, 2005, these selections are available to Best Buy Wine Club members only. Tax (in California) and shipping will be added to each order.

_____ Bottle(s) of 2003 Jean-Luc Colombo Viognier, La Violette @ \$8.49 per bottle

_____ Bottle(s) of 2000 Nob Hill Cabernet Sauvignon, Alexander Valley @ \$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. 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 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 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 2000 Isole e Olena "Collezione De Marchi" Cabernet Sauvignon, Tuscany
@ \$23.95 per bottle

This Cabernet Sauvignon is simply a brilliant wine. Daniel Thomases, the Italian wine reviewer for *The Wine Advocate*, had this to say: "There are few men in Tuscan wine I admire more than Paolo De Marchi, for me the number one producer in the region for the variety and consistent high quality of his wines. The 2000 Cabernet Collezione De Marchi, with intense aromas of cassis, peppercorns, thyme, and rosemary, is round and elegant on the palate but with plenty of force and length and fine graphite and mineral notes to supplement the ripe blackcurrant fruit. **90 points.**" (*Wine Spectator*, **92 points.**) Listed at \$59 per bottle

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

A blend of Cabernet Sauvignon (87%) from two Rutherford benchland vineyards, Merlot (8%), Cabernet Franc (3%), and Petit Verdot (1%), this incredible 2001 exhibits a deep black-ruby color with youthful purplish fringes. Its ever expansive, opulent set of aromas of currants, blackberries and plums is underscored and supported by a touch of lightly toasted cedary oak and a hint of coffee bean and bittersweet chocolate.

_____ Bottle(s) of 2001 Morlanda "Crianca," Priorat @ \$23.95 per bottle

This lovely red shows black cherries and dark spice marked by a lovely minerality. The mouth-feel is lush and complex and the finish is long and tasty. Wonderful now with some aeration, the wine will continue to improve for three to five years and hold for up to ten years. This is a great choice for a rich veal stew or pepper steak. Think big flavors. *The Wine Spectator* gave it 89 points and listed its price as \$48.

_____ Bottle(s) of 2000 Oakford Estate Cabernet Sauvignon, Oakville @ \$23.95 per bottle

This 100% Oakville Cabernet Sauvignon was bottled unfiltered and unfiltered to retain as much of its natural character as possible. Aged in French oak for 24 months, the wine begins with aromas of blackberry and ripe-red-raspberry liqueur with notes of spice and vanilla from the oak. On the palate, the wine is soft and juicy with very lush tannins and layers of fresh ripe fruit. On the finish, the subtle character of the oak, adding more spice and perfume, frames the lovely fruit. Drink now or hold for five to eight years. Try with lamb sirloin. This wine lists for \$100 per bottle on *The Wine Spectator* website!

_____ Bottle(s) of 2000 Dominus "Napanook", Napa @ \$23.95 per bottle **Back in stock!**

The blend for this vintage is 68% Cabernet Sauvignon, 17% Cabernet Franc, 11% Merlot and 4% Petit Verdot. The wine was 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 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 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 "Cuvee des Genets," Savennieres @ \$13.99 per bottle

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

_____ Bottle(s) of 2001 Blackford Chardonnay, Sonoma @ \$13.99 per bottle

This 100% Chardonnay is aged in a combination of new and used French oak. It shows beautiful pear and apple notes with a hint of spice and vanilla. The oak is very much in balance and the finish is long and creamy. A great choice served with rotisserie-grilled chicken. Listed at \$30 on *The Wine Spectator* website!

_____ Bottle(s) of 1998 Passing Clouds, Graemes Blend, Australia @ \$13.99 per bottle

In the 2001 *Wine Companion* on Australia and New Zealand, James Halliday selected this as one of the top Red Blends of the year, and gave it a score of 93 points. This blend of 60% Shiraz and 40% Cabernet, first made in 1980, is regarded as Passing Clouds' top cuvée; it is made only in exceptional years. The wine is brimming with cherry and blackberry flavors, with a lush mouth-feel softened by time. A touch of caramel and earth rounds out the flavors. This is just yummy! Drink now and over the next three to five years.

_____ Bottle(s) of 2000 Waterford Cabernet Sauvignon, South Africa @ \$13.99 per bottle

This Cabernet has won numerous medals in national and international competitions. It's made in an old-world style, with dusty cocoa notes that play off currant and black cherry flavors. This Cabernet is closer in style to Bordeaux than to California Cabs. It is excellent served with game meats or flavorful cuts of steak, such as ribeye or Prime Rib. Drink now or hold for three to five years.

_____ Bottle(s) of 2002 Clos De Andes, Argentina @ \$13.99 per bottle

100% Malbec. A lovely nose of black cherries and spice lead to a fruit-driven palate with notes of raspberry and blackberry framed by toasty oak. Well balanced, with a combination of power and elegance, this would make a great match with grilled steak with Chimichurri sauce. Drink it now and over the next five to eight years.

_____ Bottle(s) of 2001 Chateau Bois Martin, Pessac-Léognan @ \$13.99 per bottle

This Bois Martin is typical of many wines from the vintage. Still very young, it shows excellent structure, with good acidity and tannins balanced with lovely fruit. Black cherries and dark berries are the predominant flavors and it also has a touch of spice and almonds. This wine will benefit from one to two hours of aeration and will continue to improve for five to eight years. Good choice with Filet Mignon.

_____ 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 a real pleasure to drink. Drink now and over the next three to seven years.

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

A blend of 73% Semillon and 27% Sauvignon Blanc. Lovely aromas of lemon-citrus are balanced by a rich mid-palate with stone and herbal notes. This is a great match with fish. Drink now and over the next one or two 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 Chance Creek Sauvignon Blanc, Redwood Valley @ \$8.49 per bottle

This wonderful wine consists of 95% Sauvignon Blanc and 5% Viognier. The wine has a wild and dense character, with notes of grapefruit and tropical fruits. The Viognier adds lovely peach aromatics along with a slight mineral note. This is easy to drink by itself but would also make a great match with Dungeness crab or wild salmon. Drink now and over the next two to three years.

_____ Bottle(s) of 2003 Purisima Canyon Sonoma County Zinfandel @ \$8.49 per bottle

This is 79% Zinfandel, 19% Petite Sirah and 2% Merlot. It is a big, juicy wine that is also well balanced with good structure provided by the Petite Sirah. Flavors include blueberries, raspberries, a hint of pepper... and possibly some of the Root Beer I had for lunch. Seriously, a variety of flavors are at play here, but thinking too hard about this wine might dilute the pure pleasure of just drinking it in. Great match with barbecued ribs.

_____ Bottle(s) of 2002 Jean Louis Denois "Les Oliviers", Vin de Pays d'Oc @ \$8.49 per bottle

This wonderful blend of 60% Roussanne and 40% Marsanne is aromatic with notes of honey, citrus and a touch of almond. Rich in flavor and creamy on the palate, this tastes like a much more expensive wine. This is a great match for grilled fish with a beurre blanc. Drink now and over the next two to three years.

_____ Bottle(s) of 2000 Nob Hill Merlot, Alexander Valley @ \$8.49 per bottle

This particular Merlot comes from Alexander Valley and shows some of the green herbaceousness that is off-putting to some, but wonderfully complex to others. This is not a typical, high production Merlot, made to be drunk as an apéritif. It's a more serious wine, much more Bordeaux-like than most California Merlots. It has a nice balance between the typical plum and cherry fruit and the green, earthy flavors of the grape that can reflect the terroir so well. I recommend letting this wine sit for about 30 minutes after opening. This is a wonderful Merlot served with food, particularly with lamb chops or pasta.

_____ Bottle(s) of 2003 Tormaresca Chardonnay, Puglia @ \$8.49 per bottle

This 100% Chardonnay is crisp and clean, with aromas and flavors of golden apples and pears with a hint of citrus. The finish is clean and refreshing, making this a great match with grilled fish. Drink now and over the next two to three years.

_____ Bottle(s) of 2001 Riddoch Cabernet/Shiraz, Coonawarra @ \$8.49 per bottle

This blend of Cabernet Sauvignon and Shiraz shows the typical fruit and spice of Australian red wines, and also the earthy, leathery characteristics of the terra rossa of Coonawarra. Plums, black cherries, currants and spice all factor in the flavor profile, comfortably carried on a lush, smooth palate. This is a very good wine to pair with simple food such as hamburgers and ribs. Drink now and over the next two to three years.

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

This 100% Sauvignon Blanc is tank fermented with lees contact, and offers a focused red-pepper and classic grassy nose that carries through on the palate in a clean, crisp, focused style with undertones of white peach and citrus. The wine has an excellent acid structure, lending an affinity for food. A great choice with lobster or crab. Drink now and over the next two to three years.

_____ Bottle(s) of 2003 Nugan Estate, Chardonnay, Australia @ \$8.49 per bottle

This wine consists of 98% Chardonnay and 2% Semillon. A portion of the wine was aged for ten months in a combination of French and American oak. Robert Parker enjoyed this wine and offered this review: "Readers will enjoy the 2003 Chardonnay, a Mâcon-Villages-styled white exhibiting notes of lemon meringue, orange, and citrus. While it sees a bit of oak, that component is not apparent in its elegant, fruit-driven, medium-bodied personality." I agree. This wine is complemented rather than dominated by oak. This is a very clean and fresh Chardonnay that will make an excellent match with roast chicken or Dungeness crab.

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

This blend of Sauvignon Blanc and Semillon is an outstanding example of white wine from the Graves region.

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

_____ 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 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.

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

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

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

Special Offers—Available to all club members!

2002 Amici “Panek Vineyard, Old Vine Zinfandel

Our friends at Amici Cellars of Napa Valley are excited to share their releases of very limited production wines with selected members of K&L's Wine Clubs. The Panek Vineyard is located in an area legendary for Zinfandel. Bordered by the legendary Turley Wine Cellars to the south and the famous Aida Vineyard to the north, these gnarled, 35-plus-year-old dry-farmed vines yield just two tons of fruit per acre. Aromas of black cherries, currants, blackberries and exotic spices explode from this deep ruby/garnet Zinfandel. Rich and dense with multiple layers of blackberries, kirsch liqueur, currants and spice drench the palate. This is an exuberant, full-bodied wine, intense and pure with a long concentrated finish.

_____ Bottle(s) of 2002 Amici “Panek Vineyard, Old Vine Zinfandel @ \$24.99 per bottle

2002 Amici Pinot Noir, Mendocino

The single vineyard fruit source for this wine is a hidden jewel located in the coastal mountain range high above the town of Mendocino, California. This Pinot Noir is a blend of 65% Pommard clone, and 35% Dijon #115 clone. The dark ruby color reveals a classic bouquet of ripe cherries, violets and forest floor. The opulent, rich, layered flavors of raspberry and cherry fruit, intertwined with a slight hint of pepper provide a complex and concentrated finish. The wine drinks beautifully now or may be cellared three to five years.

_____ Bottle(s) of 2002 Amici Pinot Noir, Mendocino @ \$26..99 per bottle

2002 Water Wheel “Memsie” Red, Bendigo

This is “a wonderful value,” according to Robert Parker. “Its deep, ruby/purple color is followed by copious quantities of flowery blue and black fruits, impressive purity, and a nicely textured, medium-bodied finish.” *The Wine Spectator* gave it 89 points and designated it a Smart Buy: “Jazzy and snappy, brimming with blueberry, blackberry and bright spicy flavors that skip merrily through the juicy finish. Delicious stuff. Shiraz, Malbec, and Cabernet Sauvignon.” (August 2003.)

Winemaker Peter Cumming fashioned this terrific wine from 84% Shiraz, 11% Malbec and 5% Cabernet Sauvignon from the Bendigo region in Victoria. The bouquet is full of smoky blackberry fruit with notes of earth, chocolate and anise. On the palate, the wine is rich and juicy with fine tannins and a hint of mint in the finish. And one more thing... it's the first red wine in a screwcap to hit our shelves from Down Under. Don't miss this great value.

_____ Bottle(s) of 2002 Water Wheel “Memsie” Red, Bendigo @ \$9.99 per bottle

Chateau Routon Vintage Character Port

You can read about Chateau Routon in our newsletter from January 2005, when Best Buy Club members received their Zinfandel. This Vintage Character Port has the deep color and intense complexity of Vintage Port, tempered by long aging. Smooth and silky, it's a fine match for all things chocolate. Very tasty!

_____ Bottle(s) of Chateau Routon Vintage Character Port, California @ \$9.99 per bottle