

Wine News

The World's Best Wines. The Bay Area's Best Prices!

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2004 Bordeaux:

"An Englishman's Vintage" or "Saved by the Bell"

What follows is a small part of our 2004 Bordeaux Vintage Report. The whole report and tasting notes (16 pages) are on our website, and hard copies are available in our stores.

Ralph, Trey, and I traveled to Bordeaux on Sunday the 3rd of April, not knowing what to expect in terms of quality for the 2004 Bordeaux vintage. We had each read Bill Blatch's vintage report several times (January 2005), and we had talked to several property owners and negociants in the last few months. We were getting contradictory stories. We knew the vintage had produced much more wine than 2001, 2002 or 2003. We had heard that the merlot crop was great from our friends on the right bank, and then that the cabernet crop was exceptional from our friends on the left bank. Also we left San Francisco with the knowledge that we still had large stocks of 2003 Bordeaux (a super vintage) to sell, that the dollar was very weak versus the Euro (1.30 \$/Euro) and that the only way for us to sell 2004 futures would be if the release prices were lower than the current in-stock prices for 2001 and 2002 Bordeaux. This 2004 vintage really had to prove itself to us. As you will see from this report, the 2004 vintage proved to be much better than we anticipated. Again, much of this report weatherwise comes from the famous Bill Blatch report of January. Thanks Bill!

Overview

After the freakishly early 2003 vintage, the earliest harvest since 1893, we now have 2004, the latest harvest since 1988. Budding was a week later than the 30-year average, flowering two weeks later, the long spun-out véraison approximately $1\frac{1}{2}$ weeks later, and the harvest nine days later for the merlot and 10 days later for the cabernets. That puts

Continued on page 2...

Two Exciting Dinners in the Fall

Mark September 15 and October 25 on your calendars!

On September 15, we will have a Château Montelena dinner at the Ritz Carlton Half Moon Bay, with winemaker Bo Barrett. We will taste some fabulous Montelena wines going back quite a few years

with a great five-course dinner. \$225 per person.

Then on October 25 the "Fete de Bordeaux" dinner will be held at the Stanford Court Hotel in San Francisco. This dinner will feature the wines from the great 2003 vintage, and Anthony Barton will be our special guest (Rumors are that Jean Michel Cazes and Jean Guillaume Prats may also be in attendance). \$190 per person.

For up-to-date inventories check www.klwines.com

Bordeaux Abounds!

From Clyde's 2004 Bordeaux Report (page 1-2), and Ralph's take on this classic vintage (page 4), there is lots to love!

A Champagne for Real Bruts

Gary Westby tells us about a no-dosage sushi-lovin' sparkler. See page 17.

Re-introducing Flora Springs...

A Napa stalwart with refreshingly old-fashioned prices. Page 13.

Two of our Favorites

2001 Lancaster Alexander Valley Red\$54.99

An outstanding property, and this is their best to date. The 2001 Lancaster brims with aromas of wild berries, cassis, and violets. Ripe, black cherry and chocolate flavors, toasted oak nuances, and supple tannins combine to deliver a most balanced, and full bodied wine. Bottled unfiltered and unfined. 88% cabernet sauvignon, 8% merlot, 2% malbec, 1% cabernet franc and 1% petit verdot. Aged 22 months in French oak barrels (60% new).

2001 Pine Ridge "Stag's Leap District" Cabernet Sauvignon .. \$56.99

One of the best California Cabernets in the store! This wine is loaded with intense black cherry, red currants and cedar flavors which sit on a firm structure and are balanced by fine, ripe tannins. This is one for the cellar. 93 points from Robert Parker doesn't hurt either.

-Clyde Beffa, Jr.

2002 Bordeaux Values

Some in stock and some due in soon!

Château de Pez, St-Estèphe (85 points Parker)	\$19.99
La Fleur de Bouard, Lalande-de-Pomerol (88 points Parke	r) \$26.99
Château Langoa-Barton, St-Julien (90 points Parker)	\$29.99
Château Léoville-Barton, St-Julien (92 points Parker)	\$39.99
Chateau Pape Clément, Pessac (93 points Parker)	\$51.99
Vieux-Château-Certan, Pomerol (1.5L) (93 points Parker)	\$119.99
Château Léoville-Las-Cases, St-Julien	\$83.99
95 points Parker: "Possible wine of the vintage" Due in shortly.	
Château Malescot-St-Exupéry, Margaux	\$29.99
92 points Parker: "A terrific wine and great value" Due in shortly.	

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it way behind all the other recent late harvests 2002, 2001, 1998 and even 1996. It was also one of the most abundant vintages of all time after small harvests in 2002 and 2003.

2004's main features are therefore extreme lateness and extreme abundance. Lateness would suggest traditional-styled wines with firm tannins and vibrant acidities, in total contrast to the exotic, soft and warm-styled 2003s. Abundance would suggest that, unless the year was going to be totally dry, the vineyard would have to be permanently tended and crop-thinned, which not everyone is prepared to do. Both assumptions proved correct. The wines are very traditional in style, and the best wines came from the properties that tended to their vineyards by thinning and dropping crop in July and August and then were gentle in their vinification—not trying to extract too much from the fragile grapes that came in.

Conclusions

This year was quite confusing for us as we could not say Pomerol was the best commune or St-Julien was the worst. There were outstanding wines in all communes, while there were some not-so-good wines in all communes. Also, the Blatch report of January said that the merlots on the left bank could be the best varietal there. But when we talked to the property managers, owners and winemakers from the left bank, most thought their cabernets did the best. I asked Bill why his report seemed to be in conflict with the properties' ideas. He said that the report was done in December and the merlots did seem to be the best then, but when the blends were prepared the broad-shouldered merlots did not mix well with the strong cabernets—something had to give and most properties went with a higher percentage of cabernet in the grand vin blend while the excellent merlots went into the second wines (look for a few of these beauties.) On the right bank, the

merlots were harvested in perfect conditions, but not too long after a dreary August. The cabernet francs were harvested long after the August weather and before the rains of October. This extra hang time did benefit these grapes. There are some stunning wines on the right bank—as good as their magnificent 1998s. Overall, it seems the most successful properties from either bank were the ones that worked

"The most successful properties were the ones that worked their vineyards in July and August to drop unwanted grapes, harvested as long as possible after August and before the rains, and went as gentle as possible when vinifiying.

their vineyards in July and August to drop unwanted grapes, harvested as long as possible after August and before the rains, and went as gentle as possible when vinifiying.

Buy wisely in 2004, but do look to buy some of the gems on a futures basis. The dry whites are outstanding, and a few small-production wines should be gobbled up quickly. If the reds are priced correctly, they will increase in value over the years. We will offer about 60 red wines on a futures basis this year. When looking back at the somewhat similar but not as good 2002s, if you bought the first growths on premier you would have paid around \$105 (of course that was with 1.08\$ per Euro). Today just two years later they are selling for \$160 and up—a 50% increase in your invest-

2004 Bordeaux Futures

See page 2 for a summary of the vintage and see our 16-page Vintage Report and list of wines available-see our website.

Château d'Angludet, Margaux \$22.99
Sweet and spicy with fine balance and good length. Lovely texture.

Château Gruaud-Larose, St-Julien \$35.99
Very spicy, meaty, exotic aromas and flavors. Nice wine—not too big. Quite classic Bordeaux.

Château Lafon-Rochet, St-Estèphe\$26.99 Château Sociando-Mallet, MédocInquire

90-92 points Robert Parker: "Consistently performing above its pedigree, in most vintages, Sociando Mallet is one of the longest-lived and finest wines of Bordeaux.

—Clyde Beffa, Jr.

ment! And what about Pichon-Lalande opening at \$46 on premier and now \$60, or Cos d' Estournel at \$53 and now \$99, or Léoville-Barton at \$34 and now \$44? I doubt there are very many investments these days (except oil) with that kind of a return over the last two years. Like I said, it all depends on the opening prices!!

—Clyde Beffa Jr

2003 BORDEAUX FUTURES

Exceptional vintage for collectors. Just re-reviewed by Robert Parker-
many upgraded. Check out our 16-page Vintage Report. Scores are
from The Wine Advocate.
Beausejour-Duffau, St-Emilion (89-91+)\$47.99
Beychevelle, St-Julien\$32.99
89-91 points <i>Spectator</i> : "currant, mineral and berry character. Full- to medium-bodied, with fine tannins and a reserved finish. Delicious already."
Brane-Cantenac, Margaux (90-93)
Carbonnieux Rouge, Pessac-Léognan (87-90)-VALUE!!\$19.99
Chauvin, St-Emilion (1.5L) (90-92)
Chasse-Spleen, Moulis\$23.99
Clos les Lunelles, Cotes de Castillon (91-93)\$34.99
d'Issan, Margaux (90-92) \$29.99 90-92 points Robert Parker: "Elegant, focused bouquet of floral notes intermixed with blueberry, black currants and some earth and spice, this wine reveals elegance, ripeness, good freshness, and a medium-bodied, attractive finish with low acidity, outstanding depth, and overall balance." (04/05)
d'Aiguilhe, Cotes du Castillon (87-89)\$19.99
Domaine de Chevalier Rouge, Pessac-Léognan (88-90)\$29.99
Ducru-Beaucaillou, St-Julien (94-96)\$104.99
Fombrauge, St-Emilion (91-93)
Goulee, Médoc (90-92)
Grand-Puy-Lacoste, Pauillac (91-94)\$43.99 Haut-Marbuzet, St-Estèphe (90-92)\$33.99
Haut-Bages-Libéral, Pauillac\$25.99
Haut-Bailly, Pessac-Léognan (90-92)
black currant fruit notes along with hints of graphite and toasty oak. Pure, rich and more powerful than usual, it remains elegant and precise."
Haut-Brion, Pessac (93-95+)\$279.99
La Fleur de Bouard, Lalande-de-Pomerol (88-91)\$26.99 89-91 points <i>Wine Spectator</i> : "Bright blackberry and wet earth, with hints of crushed currants. Full-bodied and chewy, with plenty of tannins and a medium finish. Impressive."
La Lagune, Médoc\$32.99
Lafite-Rothschild, Pauillac (98-100)
Lascombes, Margaux (91-93)\$39.95
Léoville-Las-Cases, St-Julien (93-95)\$169.99 95-100 points <i>Wine Spectator: "</i> Very complex. Layers of cashmerelike tannins, turning to leather. Warm and inviting, yet rich and powerful; fantastic purity, yet voluptuous. This is what exciting wine is about."
Les Carmes Haut-Brion, Pessac-Léognan (88-91)\$39.99
Malescot Ste-Exupery, Margaux (91-93)\$Inquire
Margaux, Margaux (96-100)Inquire
Monbousquet Rouge, St-Emilion (91-94)\$39.99
Mouton-Rothschild, Pauillac (95-96) \$259.99 95-100 points <i>Wine Spectator:</i> "Complex aromas of blackberries, citrus and tobacco. Currants. Subtle nose yet complex"
Pagodes de Cos, St-Estèphe\$29.99
Palmer, Margaux (88-91)\$114.99
Pape-Clément Rouge, Pessac (94-96)\$74.99
Phélan-Ségur, St-Estèphe (87-89)\$26.99

Pichon-Lalande, Pauillac (93-95)\$98.	.99
Pichon-Lalande, Pauillac 1.5L (93-95)\$199.	.99
95-100 points <i>Wine Spectator:</i> "This tastes like crushed grapes and red fruits. It's big and rich, full-bodied, with velvety tannins and a long, long finish. Juicy wine. A cross between the 1995 and 1996. In fact, it could be better than 2000."	
Potensac, Médoc (88-90)\$19.	.99
Poujeaux, Moulis (88-90 sleeper)\$22.	.99
Rausan-Segla, Margaux (88-90)\$49.	.99
Rouget, Pomerol (87-90)\$24.	.99
Smith-Haut-Lafitte, Pessac-Léognan (90-93)\$39.	.99
90-93 points Robert Parker: "Broad, expansive, and more forward in style than usual. Aromas of scorched earth, espresso roast, sweet plum and black currant fruit, and a hint of white chocolate. Full-bodied, with elegance allied with fleshy tobacco and spice box notes, it is a chewy, fleshy, attractive.	
St. Pierre, St-Julien (90-92)\$29.	.99
Sauternes: voluptuous like the 1990s	
Climens, Barsac (.375ml \$37.99)Inqui	ire
Doisy-Védrines, Sauternes (89-92) (.375ml \$14.99)\$29.	.99
Guiraud, Sauternes (90-93) (.375ml)\$21.	.99
Lafaurie-Peyraguey, Sauternes (89-93)(.375ml \$19.99)\$39.	.99

Iune Bordeaux

This month I want to recommend a couple bargain wines from little known areas and two great second wines made by some of our favorite producers from the classic 1996 Bordeaux vintage.

2001 Seigneurs d'Aiguilhe, Cotes de Castillon (\$11.99)

Stephan Von Neipperg (Canon La Gaffeliere, La Mondotte) makes this wine in a soft, rich, approachable style, and we just love its bang-for-the-buck ratio. Robert Parker calls the Cotes de Castillon area a "fertile hunting ground for a bevy of overachievers," and says that you should be buying the wines of this exciting appellation before prices catch up to quality. We agree and urge you not to miss this SUPER VALUE!

2000 Lamothe Bergeron, Haut-Médoc (\$16.99)

One of our best selling reds from Bordeaux's best vintage ever is back in stock. This Cru Bourgeois is a rustic, hearty example of oldschool wine making from the Cussac area just south of St-Julien. Nothing fancy here, just body, texture, richness and power—all at an affordable price. Decant and enjoy with hearty foods. This is your traditional Bordeaux bargain for the month.

1996 Pagodes de Cos d'Estournel, St-Estèphe (\$34.99)

Cos d'Estournel produced one of the finest wines in 1996 so it is no surprise that they're consistently delicious second wine is fantastic. Approaching 10 years of age, this is ready to drink now and not to be missed. Wine Spectator calls this the "Best 2nd wine of the vintage," so act now before it's all gone.

1996 Les Hauts de Pontet, Pauillac (\$21.99)

Château Pontet-Canet's rarely seen second wine is an amazing bargain. Smoky black cherry, plum, spice, herb and integrated tannin lead to a soft, long finish in this delicious wine. I'm stocking up on this, and you should too. Bordeaux lovers simply will not find a better wine at this price. Sure to sell out quickly!

—Steve Bearden

Crystal Clear Views in Bordeaux's Murky Environment

The work of evaluating the 2004 vintage is now over for team K&L, but the work at the châteaux, even though the wine is made, is not done. As of this writing, the key element for the eventual success or failure of 2004 Bordeaux has not been decided by most of the great estates, and that is the price. The early indications are not good for the American wine buyer and our weak dollar, but it could change.

Ch. Gruaud-Larose, the fine second growth from St-Julien decided to come out and release its 2004 wine first—ahead of almost everyone in Bordeaux. Gruaud lowered its price 8% from the great vintage of 2003. We are selling it for \$35.99, about \$10 less than the 2003. I have been a huge fan of Gruaud since I started here in 1978, even though they made very mediocre wine from the early '60s until the 1999 vintage. Since then they have been at the top of my list, making wines of superb ripeness, silky texture and lovely elegance, and I've sold it to all my clients briskly. I found the 2004 to be very tight and hard to evaluate. Perhaps it was the sample tasted. I will retry in September.

The reality is that 2004 is a pretty darn good vintage in Bordeaux—classic style with some great wines at the top level. I told a U.K. editor that prices have to fall 30-35% to have a successful campaign in America. Yes, the currency issue is part of it, but quality also counts quite a bit!

It is clear Bordeaux has another very good vintage and in the style it likes, classic! Firm, fresh and beautiful at the top level. I can't remember a vintage with so many different opinions of which communes made the best wines. For me it was very clear, and in short it goes like this:

The first growths of Lafite, Latour and Haut-Brion are stunning as they are in the great vintages. The right bank, very spotty with Angélus, Cheval Blanc, Figeac, Pavie, Pavie-Decesse and the wines from the Comte Von Neippberg, Canon La Gaffeliere, Clos de l'Oratoire all outstanding. In Pomerol, L'Evangile, La Conseillante and Clinet are my favorites. In the Graves superlative efforts from Haut-Bailly, Domaine de Chevalier in the classic style and Pape-Clément in the new Pope...oops new-world style. Margaux itself and Palmer as always are stunning, with fine efforts from d'Issan, Brane-Cantenac and Cantenac-Brown. St-Julien is loaded with winners from Langoa and Léoville-Barton to Branaire and St. Pierre. Both Pichons are exceptional with the Comtesse making wine that reminds me of '86 and '96. Lynch-Bages is delicious as usual, and Pontet-Canet continues on a huge roll of superb quality and power. In St-Estèphe two great ones include Montrose, with its classic, bold and intense style and Cos d'Estournel which is very dark, rich, fleshy and exotic. Lastly, the beautiful elegant style of Phelan-Ségur continues to impress. All of these will make it into my cellar.

Also, In my opinion, there is some really good news to report about the dry white Bordeaux in 2004. They are very good and much better than 2002 or 2003.

Stepping back, I believe the 2003 Bordeaux will go down as one of the greats of our lifetime for red wines. They were and are expensive, but if you have buyer's remorse, loose it and treasure them. If you have any older Bordeaux in your collection, you have done very well, as the shelves in the old and rare section at K&L have never looked so bare, and our resources in Bordeaux reflect the same. That's not to say fine older vintages are not out there, but the prices are extremely high, so treasure what you have.

By the time you are reading this hopefully all the 2004 prices will be out, and we will have very good wines to sell at fair prices for the quality. Our complete Vintage Report with notes is up on the Bordeaux page of our website. If you would like a copy of my personal notes and a list of the wines I thought were the best in order of preference, just contact me at ex 2723 or atRalph@ klwines.com. Cheers and Go Giants!

—Ralph Sands

Château Raymond-Lafon Sauternes Special Prices!

1998 Raymond-Lafon	(375ml \$22.99)	\$39.99
1999 Raymond-Lafon	(375ml \$22.99)	\$39.99

Production is kept small at 8.5 hectoliters per hectare at this quality estate that continues to fly under the radar (Though Parker's 91-95 point score for the 2003 will likely change all that). 80% sémillon and 20% sauvignon blanc, from vines averaging 35 years of age. What a value!

BORDEAUX 1996-2004

BORDEAUX 1996-200	4
1996 Hauts de Pontet, Pauillac	\$21.99
1996 Mouton-Rothschild (3L)\$	
1996 Phelan-Ségur, St-Estèphe	
Quite forward for the vintage-enjoy now.	
1996 Ormes de Pez, St-Estèphe	\$27.99
1996 Pichon Lalande (1.5L)l	
1996 Pichon-Baron, Pauillac	
92 points Spectator and \$20 less than 2003	3.
1997 Canon Moueix	\$11.99
1997 Gloria, St-Julien	\$19.99
1997 Léoville-Barton, St-Julien	\$39.99
Wine Spectator: "A well-crafted red, with s	
tannins and pretty berry, mineral and spice	charac-
ter." (05/99)	
1997 La Lagune, Médoc	
1997 Pichon-Baron, Pauillac	
1997 Reserve de Comtesse	
For great drinking right now try these super 1997s.	'D
1998 Camensac, Médoc	¢16.00
Outstanding value.	\$10.99
1998 Cantemerle, Médoc	\$21.00
One of our favorite "value" properties.	Φ 21.99
1998 Lynch-Bages, Pauillac	\$54.00
1998 Pavillon Rouge, Margaux	
This could be the best second wine of the v	
1998 Poujeaux, Moulis-A steal	_
1999 Bellegrave Vander Voort, Paul	
Their best to date-quite silky.	Ψ24.))
1999 Branaire-Ducru, St-Julien	\$29.99
1999 Cos d'Estournel (1.5L)\$	
1999 Les Gartieux du Pichon-Laland	
Pauillac	
A Pichon-Lalande wine with toasty aromas	
flavors. Small production. Rare in the U.S.	
1999 Pavie-Macquin, St-Emilion	\$39.99
1999 Phélan-Ségur, St-Estèphe	\$26.99
Another excellent wine from this property.	
1999 Pichon-Lalande, Pauillac	\$46.99
1999 Pichon-Baron, Pauillac	\$39.99
1999 Pichon-Baron (1.5L)	
1999 Poujeaux, Moulis	
Dominted by delicious sweet, toasty dark fr	
2000 Beaumont, Médoc	\$17.99
2000 Bellerose Figeac Reserve,	
St-Emilion	
2000 Brown, Pessac	\$24.99
Very mineral and earthy flavors.	
2000 de Birot, Cotes de Bordeaux	
Outstanding value-made by former owner of Château Canon, St-Emilion.	of
	¢20.00
2000 Cantemerle, Médoc	\$ 29.99
2000 Caronne Ste Gemme,	¢15.00
Haut-Médoc Mont St Em	
2000 Coucy Maureze, Mont-St-Em An everyday drinking 2000 vintage wine.	\$10.99
	¢20.00
2000 Destieux, St-Emilion	\$29.99
2000 du Tertre,Margaux	¢20.00

BORDEAUX 1996-2004

	BURDLAUX 1990-2004	
2000 Ferriere, Margaux\$68.99 2000 Fourcas Hosten, Listrac\$13.99	ied, with super well-integrated, refined tannins. Long caressing finish. This is very, very silky. Just	color, and a beautiful nose of flowers, creme de cassis, blackberries, and cedarthis forward, opu-
2000 Grand-Puy-Lacoste, Pauillac\$65.99	like from barrel. Cos is on top of it now. Best	lent beauty can be drunk now of cellared for 15-
2000 Haut-Bages-Libéral, Pauillac\$42.99	after 2008."	20 years. This is one of the most elegant wines of
92 points <i>Spectator</i> : "Best HBL ever. Lots of cur-	2001 de Franc les Cherisiers\$13.99	the vintage."
rant bush and berry aromas and flavors. Full-bod-	Hubert de Bouard of Angelus fame made this	2001 Montlisse, St-Emilion\$22.99
ied, with compacted fruit and a silky tannin"	spectacularly delicious red.	2001 Montrose, St-Estèphe\$49.99
2000 La Lagune, Médoc\$39.99	2001 Domaine de Chevalier Rouge\$31.99	92-94 points <i>Wine Spectator</i> : Sweet and ripe fruit with silky tannins and a long finish. Refined.
2000 La Mouleyre, St-Emilion\$19.99	Elegant and refined-this goes in Clyde's cellar.	Almost like 1996."
Easy drinker-toasty and forward.	2001 Ducru-Beaucaillou, St-Julien\$49.99	2001 Nenin, Pomerol\$39.99
2000 Lafon-Rochet, St-Estèphe\$39.99	2001 du Moulin, Haut-Médoc\$18.99	2001 Ormes de Pez, St-Estèphe\$24.99
2000 Lamothe Bergeron, Medoc\$16.99	According to the <i>Spectator</i> : "Good berry and mineral character in this medium-bodied red with	2001 Pagodes de Cos\$26.99
Delicious ready to drink red.	silky tannins and a fresh finish"	2001 Peby-Faugeres, St-Emilion\$69.99
2000 Léoville-Barton, St-Julien\$139.99	2001 Ferrand-Lartique, St-Emilion\$26.99	2001 Pichon-Baron, Pauillac\$49.99
2000 Lynch-Moussas, Pauillac\$30.99	2001 Haut Vigneau, Pessac\$15.99	2001 Pichon-Lalande, PauillacInquire
91 points Wine Spectator: "Very pretty aromas of	2001 Haut Bergey, Pessac\$27.99	2001 Pichon-Lalande(1.5L)\$159.99
crushed fruit, with raspberry and blackberry char-	2001 Haut-Brion, Pessac\$164.99	2001 Potensac (1.5L)\$29.99
acter. Full-bodied, yet fine and silky, with a long,	94 points Robert Parker: "reveals pure notes of	2001 Quinault d'Enclos\$39.99
delicious finish. Very balanced red. I can't remember tasting a better Lynch-Moussas. Best after	sweet and sour cherries, black currants, licorice,	2001 Reserve de Comtesse, Pauillac\$26.99
2009."	smoke, and crushed stones. Medium bodied with	Outstanding wine to drink in a few years or
2000 Malescot-St Exupéry,	excellent purity, firm tannin, and as angular,	decant and serve now.
Margaux\$59.99	structured finish, it requires 5-7 years of cellaring. Anticipated maturity: 2009-2020+" (06/04)	2001 Rol Valentin (1.5L)\$79.00
Fabulous wine for the cellar-tons of fruit. Perfect.		2001 Seigneurs d'Aiguilhe\$11.99
2000 Meyney, St-Estèphe\$26.99	2001 Haut-Beausejour, St-Estèphe\$14.99 Lovely scents of earth, mineral and toast. Lively,	2001 Valandraud, St-Emilion\$139.99
2000 Montlisse, St-Emilion\$28.99	the currant, plum, oak and coffee flavors are	2002 Carruades de Lafite, Pauillac\$36.99
2000 Palmer, Margaux\$179.99	sweet. 89 points, <i>Spectator</i> .	2002 Domaine de Chevalier, Pessac\$29.99
2000 Pavillon Rouge, Margaux\$63.99	2001 La Couspaude, St-Emilion	2002 de Pez, St-Estèphe\$19.99
2000 Phelan-Ségur, St-Estèphe\$31.99	(1.5L)\$59.99	2002 Filet Rouge, FronsacInquire
2000 Pichon-Baron, Pauillac\$104.99	2001 l'Arrosée, St-Emilion\$29.99	2002 Gigault Cuvee "Viva"\$14.99
2000 Pichon-Lalande, Pauillac\$169.99	2001 Lafite-Rothschild, Pauillac\$159.99	2002 Grand Enclos du Cerons Rouge\$19.99
2000 Poumey, Pessac\$29.99	#7 in the Spectator's Top 100 for 2004. 96 points	2002 Haut Bailly, Pessac\$33.99
According to Robert Parker: "delicious plum,	and a Collectibles designation from Spectator.	2002 La Fleur de Bouard, Lalande-de-
anise, and tobacco nose possesses soft flavors,	2001 La Mondotte, St-Emilion\$149.99	Pomerol\$26.99
and plenty of fruit and glycerin."	2001 La Roche Amavinum\$18.99	2002 Langoa-Barton, St-Julien\$29.99
2000 Puy Arnaud, Côtes Castillion\$16.99	A new small property owned by the painter Serge	2002 Langoa-Barton (1.5L)\$58.99
Excellent value from 2000 vintage.	Tchekhov. 75% merlot. Coffee and chocolate aromas. Good middle and fine length. Sweet and	90 points Wine Spectator: "Beautiful aromas of
2000 Réserve de Comtesse, Pauillac\$36.99	lush with exceptional middle. The first 2001 wine	licorice, currants and berries follow through to a
Outstanding wine. Ready soon.	purchased by K&L and at under \$20 a bottle rep-	medium- to full-bodied palate, with silky tannins and a seductive finish. Well-crafted. Not over-
2001 Angélus, St-Emilion\$99.99	resents a fine value. 87-88 points Parker.	done. Best after 2007." (03/05)
2001 Beausejour-Duffau, St-Emilion\$49.95	2001 Latour, Pauillac\$169.99	2002 Latour-Martillac, Pessac\$20.99
2001 Beausejour-Duffau (1.5L)\$79.99	2001 Léoville-Las-Cases, St-Julien\$74.99	2002 Léoville-Barton, St-Julien\$39.99
2001 Bon Pasteur, Pomerol\$49.99	94 points <i>Spectator</i> : "Very floral and perfumed with violets, roses, berries. Full-bodied, with ultra-	2002 l'Evangile, Pomerol\$99.99
Big score, little price! Value!	fine tannins and racy finish"	2002 Malartic-Lagraviere, Pessac\$24.99
2001 Branon, Pessac\$49.99	2001 Léoville-Poyferre, St-Julien\$36.99	2002 Mongravey, MargauxInquire
2001 Branon, Pessac (1.5L)\$89.99	2001 le Bon Pasteur, Pomeral\$49.99	2002 Pape-Clément, Pessac\$51.99
2001 Cambon La Pelouse,	2001 l'Enclos du Lezongars, Côtes\$15.99	2002 Roc de Cambes, Cote Bourg\$26.99
Haut-Médoc\$17.99	UK's Sunday Times: "Ideal Christmas claret ,,,	2002 Vieux Château Certan, Pomerol
2001 Canon-La-Gaffeliere (1.5L)\$89.99	Serious but seductive, with ripe mulberry fruit	(1.5L)\$124.99
2001 Cantemerle, Médoc\$19.99	and fine tannins. One of Bordeaux's rising stars,	White Bordeaux/Rosé/Sauternes
An absolute steal and a mid-term ager.	so buy now while you still can."	2001 La Louviere Blanc, Pessac\$24.99
2001 Cap de Faugeres, Côtes\$16.99	2001 l'Hermitage, St-Emilion\$39.99	2003 Marjosse Blanc, Entre dx Mers\$8.99
2001 Carruades de Lafite, Pauillac\$39.99	2001 Lynch-Bages, Pauillac\$44.99	This new property under the leadership of Pierre
2001 Cheval Blanc, St-Emilion\$219.00	2001 Magrez Fombrauge,	Lurton (Cheval Blanc director) has made an out-
2001 Cos d'Estournel, St-Estèphe\$79.99	St-Emilion\$89.99	standing white. 85% semillon and 15% sauvi-
94 points and a Highly Recommended designation from the <i>Wine Spectator:</i> "Wonderful spice	2001 Margaux, Margaux\$169.99	gnon blanc from the Entre deux Mer.
and currant aromas to this young wine. Full-bod-	93 points Robert Parker: "an elegant, seamless-	2004 Rosé de Calon-Ségur\$11.99
,	ly constructed effort with a deep ruby/purple	One of our favorite summertime sippers is in!

OLD & RARE IMPORTS

Check our website for up-to-date inventory. All old wine sales are final. Very limited availability. Call us if you have properly stored wines for sale.

Red Bordeaux

DIRECT FROM THE CHATEAUX
DUE IN SOON

1992 Pichon-Lalande, (1.5L)\$89.99

Pretty cherry and tobacco aromas and flavors, medium body and medium tannins, presenting some lovely black cherry, toasted oak character. Drinkable now. An absolutely outstanding bar-

1993 Pichon-Lalande (1.5L)\$134.99

4 stars Decanter magazine: Panel Tasting, December 1997: "Good solid nose. Tannic fruit on the palate. Good, big and sound." Stephen Brook, decanter.com June 1997: "Very deep red; closed nose, with a hint of smoky oak; fairly soft and approachable, reasonable concentration and grip, good acidity, no unripeness; quite good length."

994 Reserve Comtesse (1.5L)Inquire

Ready-to-drink Bordeaux from our favorite estate. This second label to Pichon-Lalande makes wine in a similar style—soft, rich, and lucious with a surprising amount of ripe, dark berry fruit.

1995 Angelus, St-EmilionInquire

95 points Robert Parker: "A superb effort in this vintage This is the most concentrated of the 1995 St.-Emilion premier grand crus."

1970 La Lagune, Médoc\$120.00 1976 Latour, Pauillac\$199.00 1985 Cos d' Estournel, St-Estèphe ..\$189.99

95 points Robert Parker: "The 1985 is cast from the same mold as the 1982 and 1953 vintages."

1986 Cos d' Estournel, St-Estèphe ..\$139.99

95 points Robert Parker: "Highly extracted wine, with a black/ruby color and plenty of toasty, smoky notes in its bouquet that suggest ripe plums and licorice." Available on futures basisdue in soon.

1986 Grand-Puy-Lacoste (1.5L)\$189.99 1986 Lafon-Rochet, St-Estèphe\$59.99

Robert Parker 88 points: "...one of the estate's best wines made during the eighties."

1989 Beausejour-Duffau (1.5L)\$169.00

88 points Robert Parker: "This spicy, tannic, medium to full-bodied 1989 is promising ..." This wine is perfect right now.

1989 Cos d' Estournel, St-Estèphe ..\$149.99 95 points Wine Spectator. (03/92)

1989 Gruaud-Larose, St-Julien\$64.99

91 points Wine Spectator: "...firm tannins and long, silky-textured, minty, berry finish..."

1989 La Louviere, Pessac\$59.99 1989 Olivier, Graves\$69.95 1989 Talbot, St-Julien\$64.99

90 points Robert Parker: "The 1989 Talbot may not be so backward and closed as the 1989 from its sister chateau, Gruaud-Larose, but it is a fascinating wine that resembles the 1982, although the 1982 possessed more weight and extract. The 1989 is more elegant, with none of the exotic spice and meaty, leathery aromas of the 1982.

1990 Cos d' Estournel, St-Estèphe ..\$159.99

95 points Robert Parker: "The 1990 will charm tasters with its flashy display of opulent Merlot (about 40% of the blend) mixed with ripe Cabernet Sauvignon."

1993 Léoville-Barton, St-Julien\$64.99 1994 Cos d'Estournel, St-Estèphe\$64.99

91 points Robert Parker: "...one of the top wines of the vintage. It boasts an opaque blue/black/purple color, as well as a fabulously sweet nose of black fruits, licorice, pain grillee, and Asian spices. Full-bodied, with sweet, opulent fruit that reveals none of the vintage's tough tannin, this remarkably rich, well-balanced, classic wine will prove to be uncommonly long-lived."

1994 Gruaud-Larose, , St-Julien......\$29.99 Sweet and lovely with backbone to burn.

1994 Ormes de Pez, St-Estèphe\$16.99 A great value, 10-year-old inexpensive Bordeaux.

1994 Pichon-Baron, Pauillac\$34.99

Robert Parker: "...sweet, smoky, cassis scented nose, supple, round tannin...excellent richness...

1994 Reserve de Comtesse\$39.99 1995 Cos d' Estournel, St-Estèphe ..\$109.99 1995 Pichon-Lalande, Pauillac\$147.99

96 points Robert Parker: "... It is an exquisite example of Pichon-Lalande with the Merlot component giving the wine a coffee/chocolatey/ cherry component to go along with the Cabernet Sauvignon's and Cabernet Franc's complex blackberry/cassis fruit."

1995 Poumey, Pessac\$19.99

Sauternes

1991 d'Yquem\$	159.00
1999 d'Yquem\$	139.99
2000 d'Yquem\$	279.99
2001 de Myrat	\$35.99
2001 Lamothe Guignard	\$32.99
2001 Lamothe Despujols	\$32.99
2001 Rabaud Promis	\$39.99
2002 Doisy Vedrines	\$25.99
2002 Grand Enclos du Cerons Blanc	
(375ml)	\$13.99
2002 Petit Vedrines (375ml)	\$10.99
<u>Champagne</u>	

1991 Philipponnat Clos Goisses	\$109.00
1995 Laurent Perrier Vintage	\$34.99
1997 Laurent Perrier Grand Siecle Cuvee	
Alexandra Rosé	\$89.99

Tokaji

1995 Tokaji Aszu 5 puttonyos,
Disznoko\$28.99
1995 Tokaji Aszu 6 puttonyos,
Hetszolo\$34.99

1996 Tokaji Aszu 5 puttonyos,

Hetszolo	\$27.99
1998 Tokaj Classic Tokaji Aszu	
5 puttonyos	\$39.99
1999 Tokaji Aszu 3 puttonyos,	
Hetszolo	\$15.99

SHERRY/MARS/MADEIRA

Florio Sweet Marsala\$8.99
Florio Dry Marsala\$8.99
Hidalgo La Gitana Manzanilla
(.500ml)\$8.99
Antonio Barbadillo Manzanilla\$9.99
Antonio Barbadillo Amontillado\$9.99
Cossart Gordon Rainwater\$11.99
Tio Pepe Fino\$13.99
Barbeito 5 year Verdelho "Rainwater"
Madeira\$16.99
Hidalgo Pedro Ximmenez Viejo\$18.99
A Barbadillo "San Rafael" Oloroso\$22.99
A Barbadillo "Laura" Mosc Muscat \$22.99
Gonzalez Byass Apostles Muy Viejo Palo
Cortado (.375ml)\$24.99
Gonzalez Byass del Duque Muy Viejo
Amontillado (.375ml)\$24.99
Gonzales Byass Matusalem Muy Viejo
Oloroso Dulce (.375ml)\$24.99
Lustau "Pata de Gallina" Oloroso\$27.95
Hidalgo Jerez Cortado Palo Cortado \$28.99
Hidalgo "Pastrana" Amont Viejo\$29.99
A Barbadillo "Principie" Amont\$30.99
Henriques & Henriques 10 yr Sercial\$33.99
A Barbadillo "Obispo" Palo Cortado\$39.99
Sacristia de Garvey "Museo" Cream \$49.99
Sacristia de Garvey Onana Amont\$49.99
Sacristia de Garvey Gran Orden Pedro
Ximmenez\$49.99

K&L Staff

In Redwood City: Alex B, Jim B, Clyde B Jr, Trey B, Jim C, Jeff G, Shaun G, Brian H, Thornton J, Matt K, John L, Susan P, Anne P, Sharon R, David R, Martin R, Ahila S, Greg S, Ralph S, Jeff V, Jorge V, Gary W, Keith W, Kirk W, Brian Z, Todd Z and Joe Z.

In San Carlos: Sal C, Randy C, Don D, Peter D, Kevin I, Brian K, Frank M, Rick N, Kit O, Julio S and Sal S.

In San Francisco: Darryl B, Scott B, Steve B, Gregory C, Mulan C, Jeff J, Michael J, Mike P, David R and Eric S.

In Los Angeles: Chip H, Tommy M and Elisabeth S.

In Phoenix: Kerri B.

DIRECT BUYS FROM FRANCE

K&L buys many imported wines directly from the producers or negociants. The advantages are twofold: We taste the wines at the property and negotiate with the seller, often finding wines that are not available in the U.S. market. And we get the wines to our customers for less. There are no middlemen taking a percentage while passing it through distribution. You reap the benefits of direct buying by getting outstanding, hand-picked, best-value wines.

Alsace/Loire Valley

Alsace/Loire Valley					
2002 Pinot Blanc, Charles Baur\$10.99					
NV Cremant d'Alsace, Charles Baur\$13.99					
2002 Riesling, Grand Cru, "Eichberg," Charles Baur\$16.99					
Nuances of peach, Kaffir lime, and guyaba are absolutely intoxicating. This is a spectacular example of Alsatian Riesling.					
2003 J.P. Becker Muscat Grand Cru Froehn\$17.99					
2001 J.P. Becker Gewürztraminer Grand Cru Froehn\$18.99					
2002 J.P. Becker Gewürztraminer Grand Cru\$18.99					
2001 J.P. Becker Riesling Grand Cru Froehn\$18.99					
Check our website for notes on these three new arrivals.					
Red Bordeaux/Sweet Wines					
2000 Château de Birot, Premiere Cotes de Bordeaux\$10.99					
Lots of structure, with broad fruit and complexity, with a roasted coffee bean to cassis nose, soft tannins, moderate complexity and near-term drinkability.					
2001 Seigneurs d'Aiguilhe, Pessac					
2001 Château Haut Vigneau, Pessac\$15.99					
Soft and fruity on the palate with some underlying mineral notes. Owned by Eric Perrin (son of Anthony Perrin of Carbonnieux fame).					
2000 Château Caronne St Gemme, Haut-Médoc\$15.99					
Absolutely delicious 2000-superb value. Enjoy now.					
2001 l'Enclos du Lezongars, Cotes de Bordeaux\$15.99					
Superb value with good extraction and forward fruit. Fine balance.					
2000 Château Lamothe Bergeron, Médoc\$16.99					
2001 Château Bois Martin, Pessac\$17.99					
From the Perrin family of Carbonnieux fame. Toasty, elegant, good stuffing.					
2002 Grand Enclos de Château Cerons Rouge, Graves\$19.99					
Elegant, with mineral notes and red fruit aromas, this wine has ripe berry flavors and smooth, velvety tannins.					
2000 Château Pressac, St-Emilion\$26.99 Quite rich and full-bodied wine. Decant one hour or cellar a few years.					
2002 Petit Védrines, Sauternes (.375ml)\$10.99					
2001 Petit Védrines, Sauterne-Second wine of Doisy-Vedrines\$22.99					
Southern France/Rhône					
2000 Côtes du Rhône Rosé "Toques," Vignerons Beaume\$6.99					
2003 Côtes du Ventoux Res Rouge, Beaumont du Ventoux\$8.99					
Aromas of very ripe blackberries with notes of peppers and garrigue. It is subtle in the mouth with a good structure, finishing with soft and ripe tannins.					
2003 Beaumes de Venise "Chapelle Notre Dame d'Aubune"\$9.99					
2001 Côtes du Rhône, Domaine Montfaucon\$9.99					
Bold, ripe and rich with tons of berry fruit and smooth, integrated tannin.					
2003 Vacqueyras, Domaine Mas du Bouquet\$10.99					
Bright raspberry flavors meshed with underlying spiciness.					
2003 Côtes du Rhône, Château Malijay\$10.99					
2003 Rasteau Rosé, Domaine Girasols\$10.99					
The rosé is a lighter, fresher version of the reds with pink fruit flavors.					
2001 Valreas "Domaine du Val Des Rois," Bouchard\$11.99 Syrah rather than grenache is the dominant varietal. Moderately rich palate is focused with bright red and dark berry fruit, earth and a touch of spice.					
2001 Corbieres, Ayraud-Back in stock\$11.99					

2000 Vacqueyras, Cecile Chassagne
2001 Corbieres Domaine Serres "Cuvee Henri Serres"\$13.99
A blend of old-vine syrah and carignan aged for one year in barrique. Serious wine, with dark fruit backed by chewy tannins, hints of oak and herbal spice.
2001 Sablet Reserve "VV," JC Chassagne\$14.99
2001 Côtes du Rhône "Baron Louis" Domaine Montfaucon\$14.99. Huge, focused, rich and concentrated with an aroma of violets and a hint of rosemary. A hefty wine that is nonetheless elegant and classic. 56% grenache, 15% cinsault, 10% syrah, etc, etc.
2001 Rasteau, Domaine Girasols\$15.99
It is wonderfully spicy on palate with an assertive black pepper character, with the syrah shining through! This wine is lush, rich and full, with a long, warm, complex finish.
2001Côtes du Rhône "VV," Domaine Girasols\$16.99
From its aroma of currants and blackberries, to its panoply of fruit and more earthy flavors, this old-vine Côtes du Rhône is a powerhouse red from a powerhouse vintage to enjoy now and over the next five or so years. 90% grenache, 10% cinsault.
2002 Gigondas, Moulin de Gardette\$16.99 A mixture of their Ventabren and Tradition-excellent wine from difficult vintage.
2001 Gigondas "Ventabren" Moulin deGardette\$26.99 Sold out quickly three months ago. Rich and round and deep.
White/Red Burgundy
2003 St-Veran, Domaine Nembrets, Denis Barraud\$12.99 2003 Pouilly-Fuisse, Domaine Nembrets, Denis Barraud\$16.99 2003 Bourgogne Chardonnay, Signature, Champy\$16.99 This offers a bit more toasty oak than is typical in Burgundy.
2002 Marsannay Rouge, Maison Champy \$17.99 Lovely weight, good balance& spiciness are hallmarks of this classic Marsannay.
2002 St-Aubin, Murgers Dent de Chien, 1er Cru, Champy\$29.99 A nose of toasty oak, slate and minerals. On the palate it has nice richness, great length and finishes with a nice spiciness, balance and minerality.

K&L Hours and Information

Mailing list: If you are not on our mailing list and would like to be, please call one of our stores. If you are receiving multiple newsletters, please let us know. Please note: Some wines may be available in only one of the stores. We do not sell our mailing list nor our email list.

San Francisco hours: Monday-Friday 9 to 7. Saturday 9 to 6. Sunday 11 to 6. The store is located at 638-4th Street, between Brannan and Bluxome. A private parking lot is south of the store on 4th Street.

Redwood City hours: Monday-Saturday 9 to 7. Sunday 10 to 6. Wine locker area open Monday-Saturday 10 to 6 and Sunday 11 to 5.

Availability: Certain wines are in short supply and may sell out before you receive this newsletter. It takes three weeks or more from the time the newsletter is written to the time you receive it.

Sale Dates: End June 30, 2005. Prices are subject to change without notice. We reserve the right to correct typographical errors in pricing.

We accept American Express, Discover Card, Visa and Mastercard.

RHÔNE VALLEY

2003 La Vieille Ferme Rosé, Cotes du Ventoux	
2002 Dom Citadelle "Cataignier," Côtes du Luberon	
2003 Domaine de la Mordoree, Côtes du Rhône	\$9.99
2002 Domaine Soumade, Cabernet	\$10.99
2002 Domaine Soumade, Merlot	\$10.99
Two super value Claret wines from the Maverick of the Rhône Valley!!	
2002 Cellier des Dauphins "Dorinnes" Côtes du Rhône Bl	\$11.99
2002 Domaine de la Fauterie, St-Peray	\$11.99
2003 Coteaux du Travers, Rasteau	\$11.99
2003 Ch de Saint Cosmos "Little James," Basket Press	\$11.99
2003 Dom Garrigue, Côtes du Rhône "Cuvee Romaine"	\$12.49
2001 Ch Montmirail Vacqueyras, "Deux Freres"	\$15.99
2000 Ch St Esteve d'Uchaux "VV" Côtes du Rhône	\$17.99
2001 Domaine Soumade, Rasteau Prestige-90 points, Parker	\$19.99
2002 Domaine Soumade, Rasteau Prestige	\$19.99
2002 Domaine Senehaux, Châteauneuf-du-Pape	\$19.99
2001 Montirius, Vacqueyras	\$20.99
2001 Pavillon-Mercurol (Stephane Cornu), Crozes-Herm	\$22.99
2003 Domaine Richaud, Cairanne	\$24.99
2001 La Gardine, Châteauneuf-du-Pape	
2001 Albert Belle, Crozes Hermitage "Cuvee Louis Belle"	\$25.99
2000 Domaine Duclaux, Côte-Rôtie	
2001 Pierre Coursodon, St-Joseph "l'Olivaie"	
2003 Roger Perrin, Châteauneuf-du-Pape	\$29.99
2002 Domaine Marcoux, Châteauneuf-du-Pape	
2001 Ch Fortia, Châteauneuf-du-Pape	
2002 Mouton Condrieu "Cote Chatillon"	
2001 Domaine Marcoux, Châteauneuf-du-Pape	\$37.99
92 points Stephen Tanzer and 90 points Parker.	
2001 A Voge, Cornas "VV"	\$44.99
2001 Moulin de Gardette, Gigondas "Ventabren" (1.5L)	
2001 Bosquet des Papes "Chante Merle," Châteauneuf	
2001 Guigal "Ex-Voto" Ermitage Rouge or Blanc	
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Tasting Bar Schedule for June, 2005.

All tastings are from noon to 3 p.m. in San Francisco and 1 to 4 p.m. in Redwood City. For further information about other monthly tastings and dinners, please see our website at www.klwines.com and click on the "local events" bar.

Saturday, June 4: *Champagne!* We start out the month on a festive note. Gary will pop his favorite new releases and wonderful best buys from small producers. A new shipment of Champagne has arrived, and we are ready liven things up. Ten wines to be poured. Price TBA.

Saturday, June 11: *Bordeaux.* Clyde, Ralph, Steve and Alexandre pool their opinions and bring out the latest and greatest from Bordeaux. Our continuing exploration of the 2002 vintage sails full steam ahead! Ten wines to be poured, including eight red, one white and one Sauternes. Tasting price TBA.

Saturday, June 18: California Rhône Wines in Redwood City. Rosé Tasting/Cheese Pairing in San Francisco. In Redwood City, Trey and Martin pick out their favorite California Rhône-based varietals to please your palate and stain your teeth. Ten wines. Tasting price TBA.

In San Francisco, now that summer has arrived (hopefully, with sun), our Rosé selection had quadrupled. It is time to taste the Rosés of summer! No white zinfandels here! Expect quality wines of interesting

SOUTHERN HEMISPHERE-COMMONWEALTH

South Africa

	South Africa
2004	Neil Ellis "Sincerely" Sauvignon Blanc\$10.99
2003	Porcupine Ridge Syrah\$10.99
2004	Mulderbosch Rose\$10.99
2002	Brampton Shiraz\$11.99
	Glen Carlou Chardonnay\$11.99
	Mischa Estate Shiraz\$14.99
2003	Rudera Chenin Blanc\$17.99
	Diversity Gamma (de Toren)\$17.99
	Mulderbosch Sauvignon Blanc-91 points Wine Spectator\$18.99
	Mulderbosch Chardonnay\$21.99
2001	Rustenberg John X Merriman-91 points Wine Spectator\$26.99
2001	Rust en Vrede Estate Red\$34.99
	New Zealand
2004	Babich Unwooded Chardonnay, Hawkes Bay\$8.99
	Kirkham Peak Sauvignon Blanc, Marlborough\$10.99
	Lawson's Marlborough Sauvignon Blanc\$12.99
	Seven Terraces Marlborough Sauvignon Blanc\$12.99
	Huia Pinot Gris or Sauvignon Blanc\$14.99
	Kim Crawford Sauvignon Blanc, Marl-91 points Spectator \$14.99
	Sherwood Marlborough Pinot Noir\$14.99
	Isabel Sauvignon Blanc, Marlborough\$15.99
	Neudorf "Nelson" Sauvignon Blanc\$16.99
	Amsfield Central Otago Pinot Noir\$27.99
	Kumeu River Chardonnay-91 points Wine Spectator\$27.99
	Australia
2001	Wynn's Coonawarra Cabernet Sauvignon\$10.99
	Water Wheel "Memsie" Shiraz-Cabernet-Malbec\$12.99
	Coldstream Hills Pinot Noir, Yarra Valley\$12.99
	Peter Lehmann Clancy's Red Blend\$13.99
	Thorn-Clarke "Shotfire Ridge" Shiraz or Barossa Cuv\$14.99
	Twelve Staves Grenache, Mclaren Vale\$14.99
	Craneford Riesling Eden Valley
	Longwood Estate "Sheep Shearer" Shiraz\$16.99
	Craneford "Allyson Parsons" Shiraz\$16.99
	Dominique Portet Yarra Valley Sauvignon Blanc\$16.99
	Penfolds Bin 389 Cabernet/Shiraz\$18.99
	Bleasdale "Frank Potts" Red, Langhorne Creek\$24.99
	Dominique Portet Yarra Valley Cabernet\$27.99
	Hewitson "Mad Hatter" Shiraz\$31.99
	Parson's Flat Shiraz/Cabernet Sauvignon\$33.99
2000	Parson's Flat Shiraz/Cabernet Sauvignon
	Parson's Flat Shiraz/Cabernet Sauvignon\$33.99 Penley Estate Reserve Cabernet, Coonawara\$49.99 oints Robert Parker.
92 p	Penley Estate Reserve Cabernet, Coonawara\$49.99 oints Robert Parker.
92 p 2002	Penley Estate Reserve Cabernet, Coonawara\$49.99

varietals from around the globe and cheeses paired specifically for these wines. Ten wines to be poured. Tasting price TBA.

Saturday, June 25: *Germany and Austria.* To celebrate the beginning of summer, Jeff and Eric pick their favorites from Germany and Austria to combat the heat. We will focus upon the 2003 vintage from Germany and will be looking at great Grüners and other wines from Austria. Ten wines to be poured. Tasting price TBA.

—Scott Beckerley

OLD & RARE DOMESTIC WINES

1974 Robert Mondavi Res (1.5 L)\$299.00
1974 Montelena, Sonoma\$149.95
1977 Ridge "York Creek" Napa\$49.95
1978 Caymus Special Selection\$349.00
1978 Clos du Val Napa\$69.95
1979 Jordan Alexander Valley\$69.95
1980 Opus One\$249.00
1981 Caymus Special Sel (1.5L)\$399.00
1981 Caymus Estate Napa\$99.95
1982 Beringer Private Res (9L)\$1,799.00
1983 Dunn Howell Mountain (5L) \$899.00
1983 Opus One Napa (1.5L)\$399.00
1983 Opus One Napa\$199.00
1984 Beringer Private Res Napa\$125.00
1984 Dominus Napa Red\$129.00
1984 Montelena Estate Napa (1.5L)\$299.00
1985 Arrowood Sonoma\$79.95
1985 Caymus Special Sel (1.5L)\$799.00
1985 Far Niente (5L)\$599.00
1985 Jordan Alexander Valley\$89.95
1985 Mayacamas Napa\$99.95
1985 Stag's Leap SLV\$99.00
1986 Clos du Val Napa\$49.95
1986 Jordan Alexander Valley\$79.95
1986 Joseph Phelps Insignia Red\$139.00
1986 Ridge York Creek Napa\$69.00
1986 Silver Oak Bonny's\$169.00
1986 Silver Oak Alexander Valley\$129.95
1986 Stag's Leap Cask 23 Napa\$229.00
1987 Spring Mountain\$69.99
1987 Silver Oak Alexander Valley\$125.00
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1988 Heitz Martha's Vineyard Napa \$99.95
1989 Philip Togni Napa -Was \$99.95 \$79.95
1989 Robert Mondavi Reserve Napa \$59.00
1990 Joseph Phelps Insignia Red\$129.00
1990 Ridge Monte Bello\$129.00
1990 Whitehall Lane "Morosoli"\$79.95
1991 Heitz Martha's Napa\$139.00
1991 Kenwood "Artist"\$69.95
1991 Robert Mondavi Reserve\$110.00
1991 Spottswoode Napa\$119.00
1991 Stag's Leap Cask 23 Napa\$225.00
1992 Caymus Napa\$89.00
1993 Burgess Vintage Selection\$44.99
1993 Heitz Trailside Napa\$69.95
1993 Silver Oak Napa (1.5L)\$325.00
1993 Silver Oak Napa Valley (6L)\$1,199.00
1993 Whitehall Lane Morisoli Res\$49.00
1994 Caymus Special Sel (1.5L)\$499.00
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OLD AND RARE PORT

1950	Kopke Colheita	\$299.00
1958	Warre	\$179.00

"An outstanding port, with the caramel overtones of great colheita intermingled with the bright, ripe and deep red and black fruit flavours of vintage port. Vibrant and youthful, both on the nose and in the mouth, with a nice spirity kick on the end palate. A very rare vintage to find at all, let alone in quantity. Procured from a well known private collector who has taken great pains to insure perfect storage. Fabulous!" Joe Zugelder

I ♥ Minervois!

I must admit, I love a good Minervois! So much in fact, that here at K&L we have what some might consider a disproportionately large number of wines (4) from this Languedoc appellation. What can I say, I am a sucker for lush and rich mineral-driven reds, and this region seems to produce a great number of these wines. This month I am very excited to present to you the wines of a relatively new domaine, Lauraire des Lys.

After searching for several years in the region, David Pamies and Danielle Khalkhal bought 12 hectares of vines on the upper slopes of the Minervois surrounded by the garrigue in the future cru of La Caunette (Stony, limestone soils, with a hot and dry climate in summer, and cold and persistent winds in the winter). They have spared no effort to produce the best possible wine their very first vintage—working the soil by hand (no chemical fertilizers, pesticides or weed-killers), short pruning, hand harvesting, severe selection of the grapes in the vineyard and at the cellar door, de-stemming of the bunches and fermentation with natural yeasts. In fact, David Pamies believes so firmly in the benefits of hygiene in the vineyard and cellar operations that during pruning the shears are cleaned with an antiseptic between each vine so that there is no possibility of transporting maladies from one plant to another! A recent *Revue du Vin de France* selected them as on of the top four domaines in the Minervois.

The 2001 Lauraire des Lys "Loriza" (\$11.99) is composed tank-fermented syrah and grenache along with a touch of carignan and cinsault (vinified through carbonic aceration), which lends the cuvee a bit of levity and brightness. The end result? An elegant wine redolent with boysenberries, moist earth and lavender. The wine finishes with an element of mineral drive too, all of which makes the Loriza one of the best examples of terroir, flavor and value here at K&L. I hope that you will have the opportunity to try the Loriza or perhaps one of the other great wines that we carry from the Minervois!

-Mulan Chan

1958 Krohn Colheita\$99.	99
1960 Krohn Colheita\$84.	95
1963 Cockburn\$169.	00
1963 Croft\$159.	99
91 points <i>Spectator: "</i> great elegance and harmony, and should continue to improve for many years. Medium ruby-red, with very fresh plum aromas, medium-bodied, with very delicate fresh fruit flavors, lively acidity and a delicate finish."	
1963 Graham\$299.	
1963 Warre\$209.	
1966 Krohn Colheita\$79.	
1970 Dow\$139.	
1970 Fonseca\$179.	
1970 Graham-94 points Spectator\$159.	
1970 Quinta do Noval\$99.	
1970 Warre\$119.	
1977 Graham\$129.	
1977 Taylor\$144.	
1977 Warre\$89.	
1978 Krohn Colheita\$43.	00
1985 Fonseca\$88.	
1985 Fonseca\$88. 95 points Wine Spectator: "Deep inky color,	
1985 Fonseca\$88. 95 points Wine Spectator: "Deep inky color, with concentrated blackberry and raisin aromas,	
1985 Fonseca\$88. 95 points Wine Spectator: "Deep inky color, with concentrated blackberry and raisin aromas, full-bodied, with massive raisin flavors, a superb	
1985 Fonseca\$88. 95 points Wine Spectator: "Deep inky color, with concentrated blackberry and raisin aromas, full-bodied, with massive raisin flavors, a superb backbone and a very long finish."	99
1985 Fonseca\$88. 95 points Wine Spectator: "Deep inky color, with concentrated blackberry and raisin aromas, full-bodied, with massive raisin flavors, a superb backbone and a very long finish." 1985 Taylor\$89.	99 00
1985 Fonseca\$88. 95 points Wine Spectator: "Deep inky color, with concentrated blackberry and raisin aromas, full-bodied, with massive raisin flavors, a superb backbone and a very long finish." 1985 Taylor\$89. 1994 Krohn Colheita\$21.	99 00 99
1985 Fonseca	99 00 99 99
1985 Fonseca	99 00 99 99
1985 Fonseca	99 00 99 99 99
1985 Fonseca	99 00 99 99 99 99
1985 Fonseca	99 00 99 99 99 95 99
1985 Fonseca	99 00 99 99 99 95 99
1985 Fonseca \$88. 95 points Wine Spectator: "Deep inky color, with concentrated blackberry and raisin aromas, full-bodied, with massive raisin flavors, a superb backbone and a very long finish." 1985 Taylor \$89. 1994 Krohn Colheita \$21. 1997 Dow LBV \$17. 1997 Ramos Pinto LBV \$13. 1999 Taylor LBV \$17. 2000 Croft \$44. 2000 Fonseca \$79. Dow "Trademark" \$13.	99 00 99 99 99 95 99 99
1985 Fonseca \$88. 95 points Wine Spectator: "Deep inky color, with concentrated blackberry and raisin aromas, full-bodied, with massive raisin flavors, a superb backbone and a very long finish." 1985 Taylor \$89. 1994 Krohn Colheita \$21. 1997 Dow LBV \$17. 1997 Ramos Pinto LBV \$13. 1999 Taylor LBV \$17. 2000 Croft \$44. 2000 Fonseca \$79. Dow "Trademark" \$13. Ramos Pinto Collector \$13.	99 00 99 99 99 95 99 99
1985 Fonseca \$88. 95 points Wine Spectator: "Deep inky color, with concentrated blackberry and raisin aromas, full-bodied, with massive raisin flavors, a superb backbone and a very long finish." 1985 Taylor \$89. 1994 Krohn Colheita \$21. 1997 Dow LBV \$17. 1997 Ramos Pinto LBV \$13. 1999 Taylor LBV \$17. 2000 Croft \$44. 2000 Fonseca \$79. Dow "Trademark" \$13.	99 00 99 99 99 95 99 99

FRENCH REGIONAL

2004 Chateau Routas Rose
Refreshing dry rosé for summer sipping.
2003 Mas de Guiot\$10.99
Grenache-syrah blend that exhibits tons of violets,
backcurrant and licorice spice.

2004 Château Doutes Dosá

Tremendous bang for the buck with overflowing flavors of blackberry, spice and chocolate. **2001 Corbieres, Cuvee Henri Serres** \$13.99

Syrah and carignan. It is at once rich and well-balanced, exhibiting nuances of black currant, bittersweet chocolate and espresso bean.

2001 Mathieu Cosse "Le Petit Sid"

Cahors16.99
2001 de la Bastide Banche Bandol\$19.99

After an hour of decanting, this unfiltered wine begins to elicit nuances of espresso bean, crushed rock mineral and cassis.

\$0.00

CABERNET SAUVIGNON

2000 Dominus, Napa\$64.99	2001 Stuhlmuller, Alexander Vly\$27.99	2003 Kirkham Peak, Napa\$18.99
2000 Heitz, Napa\$26.99	2001 Stummunet, Alexander Viy\$27.55 2001 Terra Valentine, Napa\$26.99	One of the best Cabernets ever produced for us!
2000 Silver Oak, Napa\$99.00	2001 Teffethen, Napa\$34.99	2003 McManis, California\$7.99
2000 St Clement, Napa\$17.99	Classic Cabernet flavors mixed with hints of spice,	2003 Stephen Vincent, California\$8.99
2001 Atalon, Napa\$24.98	tobacco leaf and toasty oak.	2003 Twenty Bench, Napa\$14.99
2001 Rtaton, Napa\$41.99	2001 Veraison, Napa\$46.99	2003 Waterbrook Melange\$10.99
2001 Benziger, Sonoma\$12.99	2001 Vine Cliff, Oakville\$49.99	2003 Water Drook Welange
2001 Burgess, Napa\$29.99	2001 Volker Eisele Estate, Napa\$34.99	SYRAH/PETITE SIRAH
2001 Cain Five, Napa\$79.99	2001 Von Strasser, Diamond Mnt\$54.99	
2001 Ch Montelena Estate\$109.00	2001 White Cottage, Napa\$49.99	2001 Clos Mimi "Bunny Slope"\$49.99
2001 Ch Montelena, Napa\$36.99	2001 William Harrison, Napa\$28.99	2001 K Vintners "Milbrandt"\$27.99
2001 Ch St Jean "Cinq Cepages"\$59.98	2001 William Hill, Napa\$14.99	2002 Bonny Doon "Le Pousseur"\$11.99
2001 Clos du Val, Napa\$21.99	2002 Alexander Valley\$14.99	2002 Chalone, Estate\$27.99
2001 Columbia Crest Walter Clore\$17.99	2002 Anders Conn Vly Right Bank\$34.99	2002 Concannon, Central Coast\$7.99
2001 Corison, Napa\$54.99	2002 Avalon, Napa\$9.99	2002 Edna Valley "Paragon"\$10.99
2001 Dominus, Napa\$99.00	2002 B. R. Cohn, California\$14.98	2002 J. Runquist Paso Robles\$23.99
2001 Dominus "Napanook"\$29.98	2002 Barnett, Spring Mountain\$54.99	2002 K Vintners "Morrison"\$41.99
2001 Estancia Meritage\$21.99	2002 Beringer Founders'\$6.99	2002 Kahn, Santa Ynez\$27.99
2001 Flora Springs "Trilogy"\$44.99	2002 Buehler Estate Napa\$29.99	2002 Melville, Santa Rita\$19.99 2002 Neyers "Cuv d'Honneur"\$44.99
2001 Flora Springs, Napa\$21.99	2002 Cadence "Ciel du Cheval"\$39.99	92 points from Robert Parker!
2001 Franciscan "Magnificat"\$32.99	2002 Cakebread, Napa\$49.98	
2001 Frank Family, Napa\$36.99	2002 Caymus Special / NapaInquire	2002 Ojai, Santa Barbara\$22.99
2001 Groth, Napa\$39.98	2002 Chappellet, Napa\$39.99	2002 Seven Hills, Columbia Vly\$16.99 2002 Sobon Estate\$9.99
2001 Hetiz, Napa\$29.98	2002 Chimney Rock "SLD"\$44.98	2002 Tobin James "Rock & Roll"\$14.99
2001 Hess Collection, Napa\$34.98	2002 Cloverdale Ranch, Alex. Vly\$16.99	2002 T Vine Napa Petite Sirah\$30.99
2001 Honig, Napa\$27.99	New vintage and better than ever!	2002 Unti, Dry Creek\$24.99
2001 Iron Horse, Alexander Valley\$26.99	2002 Duckhorn, Napa\$54.99	Northern Rhône fanatics will love it!
90 points from Robert Parker!	2002 Far Niente, Oakville\$89.99	2003 Amphora, Dry Creek Syrah\$26.99
2001 Jordan, Alexander Valley\$39.99	2002 Franciscan, Oakville\$21.99	2003 Concannon CC Petite Sirah\$11.99
2001 Joseph Phelps, Napa\$38.98	2002 Fritz, Dry Creek\$23.99	2003 Earthquake Lodi Petite Sirah\$29.99
2001 Juslyn, Spring Mountain\$79.99	2002 Hawk Crest, Califorina\$9.99	2003 Hahn, Central Coast
2001 Kenwood, Sonoma\$11.99	2002 Hess Estate, Napa\$16.99	2003 Rock Rabbit Central Coast\$9.99
2001 Kuleto, Napa\$44.99	2002 Hess Select, California	2003 Stolpman Estate\$19.99
2001 Lancaster, Alexander Valley\$54.99	2002 House Wine "Lot 2"\$9.99	
2001 Laurel Glen, Sonoma\$44.99	2002 Hyde de Villaine "HdV"\$47.98	DOMESTIC WHITES
2001 Long Meadow Ranch, Napa\$46.99	2002 J. Lohr "Seven Oaks"\$10.99	2002 Prondhorg Hungue Bioding \$11.00
2001 Merryvale "Starmont," Napa\$19.99	2002 Justin "Isosceles"	2002 Brandborg Umpqua Riesling\$11.99
2001 Merryvale Napa "Profile"\$79.98	2002 Kenefick Ranch, Napa\$59.99	2002 Gregory Graham KV Viognier \$26.99 2002 Tablas Creek "Beaucastel"\$29.99
2001 Miner Family, Napa\$44.99	2002 L'Aventure Optimus\$41.99	2003 Alban Central Cst Viognier\$21.99
Deep, dark, rich and extremely focused, this is truly what great Oakville Cab is all about!	2002 Liberty School, California\$11.99	2003 Cold Heaven Viognier\$22.99
	2002 Meyer, Napa\$37.99 2002 Pine Ridge "Oakville"\$49.99	2003 Conundrum\$19.99
2001 Mount Veeder, Napa\$32.99 2001 Niebaum Coppola "Rubicon"\$89.99	2002 Pille Ridge Oakville\$43.39 2002 Reynoso, Alexander Vly\$14.99	2003 Erath Pinot Gris\$10.99
2001 Page Napa Red Blend\$54.99	Fruit-driven. Displays distinctive varietal character	2003 Ethan Central Coast Viognier\$17.99
2001 Pine Ridge "Stag's Leap"\$59.98	and intensity without sacrificing elegance.	2003 F.Tannahill Dragonfly Gwrtz\$21.99
93 points from Robert Parker!	2002 Shafer, Napa\$47.99	2003 Graff Chalone Pinot Blanc\$15.99
2001 Pine Ridge Rutherford\$27.99	2002 Simi, Alexander\$21.99	2003 Poet's Leap Riesling\$21.99
2001 Quintessa, Rutherford\$89.99	2002 Stag's Leap "Artemis"\$39.98	2003 Ponzi Pinot Blanc\$12.99
2001 Rodney Strong "Alex Crown"\$24.99	2002 Tobin James "Notorious"\$14.99	2003 Sheldrake Point Riesling\$15.99
2001 Seavey, Napa\$59.99	2002 Veraison "Synchrony"\$64.99	This Riesling was too good to pass up. From NY!
2001 Silverado, Napa\$29.99	2002 Viader, Napa\$69.98	2003 St. Innocent Pinot Blanc\$16.99
2001 Spring Mountain "Elivette"\$69.98	2002 Whitehall Lane, Napa\$34.98	2003 Tremani RR Pinot Gris\$13.99
2001 Spring Mountain Estate\$42.99	2002 ZD, Napa\$29.98	2003 Vinum "CNW" Chenin Blanc\$7.99
2001 St Clement "Oroppas"\$39.98	2003 Avila, Santa Barbara\$9.99	2004 A to Z Pinot Gris (Ore)\$10.99
2001 St Supéry, Napa\$21.99	2003 Covenant, Napa (Kosher)\$74.99	2004 Elk Cove Pinot Gris\$13.99
2001 Stags' Leap Winery, Napa\$34.99	May be the best Kosher wine on the planet!	2004 FishEye CA Pinot Grigio\$5.99
2001 Stonestreet "Legacy"\$49.98	2003 Esser, California\$7.99	2004 Jezebel Willamette Blanc\$12.99
		2004 Jezebei Willamette Diane\$12.55
2001 Stonestreet, Alexander Vly\$17.99	2003 Joel Gott, California\$12.98	NV Sokol Blosser "Evolution No.9"\$13.99

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	2002 G
2001 Chalk Hill, Sonoma\$32.98	2003 Groth, Napa\$19.98
2002 Argyle, Willamette Valley\$9.99	2003 Hahn, Monterey\$8.99
91 points from the Wine Specatator!	2003 Hartford, Sonoma\$16.99
2002 Beauregard "Bald Mnt"\$11.99	2003 Hawkcrest, California\$7.99
From the Santa Cruz Mountains, the Bald Mountain chardonnay is crisp with a unique balance of	2003 Heitz, Napa\$12.99
green apple, lemon and honeysuckle	Never overly oaky or buttery, Heitz' 2003 Chardonnay is another in a line of balanced, crisp,
2002 Beringer "Private Reserve"\$19.99	food-friendly whites from Heitz!
2002 Bernardus, Monterey\$14.99	2003 Heron, California\$7.99
2002 Buehler, Russian River\$9.99	2003 Hess Collection, Napa\$16.99
2002 Ch Montelena, Napa\$29.99	2003 Hess Select, California\$8.99
2002 Chalone Estate	2003 Hestan, Napa\$44.99
2002 Domaine Alfred "Chamisal"\$18.99	2003 Hollywood & Vine "2480"\$39.99
2002 Fisher "Whitney's Vineyard"\$39.99	2003 J. Lohr, Arroyo Seco\$10.99
2002 Gainey, Santa Barbara	2003 Kali Hart, Monterey\$9.99
2002 Grgich Hills, Napa\$27.98	2003 Keller "La Cruz"\$23.99
2002 Handley, Dry Creek\$14.99	2003 Kendall Jackson Vint Res\$9.98
2002 Hyde de Villaine "HdV"\$44.99	2003 La Crema, Sonoma Coast\$12.98
2002 Jordan, Russian River\$19.98	2003 Landmark "Overlook"\$21.99
2002 Jospeh Phelps "Ovation"\$42.99	New vintage! Deliciously rich and creamy.
2002 KJ "Camelot Highlands"\$27.99	2003 Lewis Barcaglia Lane\$49.99
2002 Lambert Bridge, Sonoma\$13.99	2003 Lockwood, Monterey\$9.99
2002 Landmark "Overlook"\$19.99	2003 MacRostie, Carneros\$15.99
2002 Logan, "Sleepy Hollow"\$12.99	2003 Margarett's Vineyard, Cal\$5.99
2002 Mer Soleil, Central Coast\$34.99	2003 Merryvale "Starmont"\$15.99
2002 Morgan, Monterey\$15.99	2003 Meyer, Napa\$32.99
2002 Murphy Goode\$11.99	2003 Miner Family, Napa\$24.99
2002 Olivet Lane, Russian River\$14.99	Decadent, richly woven fruit flavors are the result
New vintage! The Olivet Lane Estate Chardonnay	of carefully chosen vineyard sites in Napa.
is reminiscent of classic Burgundy, with notes of	2003 Newton "Red Label"\$17.98
mineral, flint and wet stones evolving into hints of toasted bread crust.	2003 Nickel & NickelInquire
	2003 Neyers, Carneros\$24.99
2002 Paige 23 "White Hawk Vin" \$16.99 2002 Pine Ridge "Dijon Clones" \$21.99	2003 Neyers "Thieriot Vineyard"\$39.99
2002 Pine Ridge Dijon Ciones\$21.99 2002 Ramey "Hyde" & "Hudson"\$49.99	93-95 points from Robert Parker!
2002 Ramey, Russian River\$31.99	2003 Patz & Hall SingleVineyardsInquire
2002 Rainey, Russian River	2003 Pine Ridge "Dijon Clones"\$21.98
2002 Robert Toding, Archander VIV\$24.99 2002 Rodney Strong "Chalk Hill"\$11.98	2003 Robert Keenan, Napa\$18.99
2002 Sonoma Cutrer "Cutrer"\$29.99	90 points Parker: "very Chablis-like"
2002 Sterling Reserve, Napa\$29.99	2003 Shafer "Red Shoulder"\$34.99
2002 Taylor Family, Stag's Leap\$16.99	2003 Simi, Sonoma\$12.99
2002 Taylor Tammy, Stag's Leap	2003 Solitude, Carneros\$23.99
2002 Thomas Fogarty, Santa Cruz\$19.99	2003 Sonoma Cutrer, Russian Rvr\$17.99
2002 ZD, California\$21.98	2003 Talley Estate, Arroyo Grande\$24.99
2003 Acacia, Carneros	2003 Tantara "Talley/Rincon"\$31.99
2003 Ambullneo, "Big Paw"\$46.99	The Tantara shows amazing richness and purity of fruit, balanced with hints of spice and vanilla.
2003 Benziger, Carneros\$8.99	
2003 Beringer, Napa\$9.98	2003 Taz, Santa Barbara\$12.99
2003 Bogle, California\$7.99	2003 Toasted Head, Dunnigan Hills \$10.99 2003 Trefethen, Oak Knoll\$21.99
2003 Cakebread, Napa\$34.99	
2003 Cambria Katherine's Vineyard \$12.98	2003 Villa Mt Eden Bien Nacido\$12.99 2003 Vine Cliff Carneros\$23.99
2003 Cartlidge & Browne, Cal\$8.99	
2003 Edna Valley Vineyards\$10.99	2003 West Slope, Edna Valley\$10.99 2003 Wild Horse, Central Coast\$12.99
2003 Far Niente, Napa\$34.99	2003 Wild Horse, Central Coast\$12.99 2004 Esser, California\$7.99
2003 Foxglove, Edna Valley\$9.99	"Loads of tropical fruits flavors, luscious rich, but-
2003 Frei Brothers, Russian River\$12.99	tery tones and bright acidity," Martin Reyes
2003 Frog's Leap, Napa\$19.98	2004 Keller "Oro de Plata"\$17.99
2003 Grand Cru, California\$4.99	NV Hamacher "H" Willamette\$14.99
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FUME/SAUVIGNON BLANC

2002 Chalk Hill, Sonoma\$21.99
2002 Ch St Jean, Sonoma\$8.99
2002 Husch, Mendocino\$9.99
2002 Matanzas Creek, Sonoma\$15.99
2002 Ruston, Napa\$19.99
A favorite in our SF store!
2002 Flora Springs "Soliloquy"\$17.99
2002 Wattle Creek, Mendocino\$17.99
2003 Bernardus, Monterey\$10.99
One of our favorites here at K&L! Hints of grass,
lemon and apricot.
2003 Cakebread, Napa\$19.99
2003 Grgich Hills, Napa\$16.99
2003 Honig Rutherford\$18.99
2003 Kalinda, Lake County\$9.99
Lip-smacking tropical fruit, crisp acidity!
2003 Kenwood, Sonoma\$7.99
2003 Mason, Napa\$14.99
2003 Morgan, Monterey\$9.99
2003 Murphy Goode "Tin Roof"\$6.98
2003 Peter Franus Carneros\$16.99
2003 Saracina, Mendocino\$21.99
2003 Selene "Hyde Vineyard"\$23.99
2003 St Supéry, Napa\$13.99
Intense varietal characters explode out of the
glass: lemon, green lime and kiwi, along with
slight gooseberry aromas.
2003 Sterling, Napa\$9.99
2003 Voss, Napa\$14.98
2003 Work, Napa\$21.99
2004 Ferrari Carano, Sonoma\$14.99
2004 Geyser Peak, California\$7.99
2004 Groth, Napa\$13.98
2004 Honig, Napa\$11.99
2004 Pomelo, California\$9.99
Made by Randy Mason!
2004 Rock Rabbit, Central Coast\$7.99
2004 Two Wives, Napa\$14.99

DOMESTIC SPARKLERS

1998 Schramsberg Reserve\$54.99
1999 Argyle Willamette Valley Brut .\$16.99
1999 Domaine Chandon "Etoile"\$27.99
1999 J Wine Company\$23.99
1999 Roederer "l'Ermitage"\$32.99
1999 Roederer "l'Ermitage" Rosé\$54.99
2000 Schramsberg Blanc de Noir\$23.99
2001 Domaine Carneros Brut\$18.99
2001 Iron Horse "Wedding Cuv" \$24.99
2004 Sofia Coppola Blanc de Blanc\$16.99
NV Domaine Chandon Brut\$14.99
NV Domaine Chandon Noir\$14.99
NV Gloria Ferrer Brut/Blanc Noir\$13.99
NV Mumm, Napa Brut Prestige\$13.99
NV Roederer Estate\$16.99
NV Scharffenberger\$14.99

MERLOT	PINOT NOIR	ZINFANDEL
2001 Atalon, Napa\$24.99	2001 Domaine Drouhin\$34.99	2001 Cloud 9 "Seity," Amador\$29.99
2001 Ch St. Jean, Sonoma\$17.98	2001 Domaine Serene "Evanstad"\$39.99	2001 Franus "Brandlin Ranch"\$21.99
2001 Columbia Crest Grand Estate\$8.99	2001 Iron Horse, Green Valley\$24.99	2001 Hendry "Hendry Rnch"\$14.99
2001 Paradigm, Napa\$38.99	2001 Willakenzie "Pierre Leon"\$32.99	2001 Joseph Swan "Frati"\$23.99
2001 Robert Sinskey, Carneros\$21.99	2002 Andrew Rich, Willamette\$24.99	2001 Klinker Brick "OV," Lodi\$14.99
2001 Rombauer, Napa\$24.99	2002 Belle Glos "Clark & Teleph"\$36.99	Deliciously rich and ripe, with a silky finish.
2001 Stonestreet, Sonoma\$14.99	2002 Brandborg, Umpqua Valley\$17.99	2001 L'Aventure, Paso Robles\$24.99
2001 Swanson, Napa\$24.99	2002 Chalone Estate, Monterey\$21.99	2001 Little 8 Ottimino, RR\$29.99
2002 Burgess, Napa\$13.99	2002 Chehalem "3 Vineyards"\$19.99	2001 Pezzi King "Maple"\$27.99
2002 Chappellet, Napa\$29.99	2002 Chehalem Reserve\$46.99	2001 Storrs "Rusty Ridge"\$23.99
2002 Cloverdale Ranch, Alex\$16.99	2002 Elk Cove, Willamette\$18.99	2002 Amici "Old Vine," Napa\$29.99
2002 Duckhorn, Napa\$44.99	2002 Esser Cellars, California\$9.99	2002 Atrea Old Soul Red\$23.99
2002 Echelon, California\$8.99	This great value Pinot shows flavors of strawber-	2002 Carol Shelton "Monga"\$21.99
2002 Emmolo, Napa\$18.99	ries and spicy herbal notes.	2002 Ch Montelena, Napa\$24.99
Rich lush and pleasantly spicy in the mouth, this	2002 Etude, Carneros\$36.99	2002 Cline, California\$7.98
Merlot offers generous layers of ripe, intense fruit.	2002 Landmark "Kastania"\$41.99	2002 D-Cubed, Napa\$22.99
	94 points from Robert Parker!	2002 Dashe Cellars, Dry Creek\$18.99
2002 Etude, Napa\$44.99	2002 Ponzi Reserve, Willamette\$42.99	2002 Frog's Leap, Napa\$18.99
2002 Flora Springs, Napa\$17.99	2002 Rex Hill, Willamette Valley\$18.99	2002 Green & Red "Chiles Mill"\$21.99
2002 Franciscan, Napa	2002 Roessler "Dutton Ranch"\$34.99	2002 Hendry "Block 7"\$26.99
2002 Januik, Washington\$22.99	2002 Row Eleven, Santa Maria\$24.99	2002 J. Runquist "Z," Amador\$20.99
2002 L'Ecole No. 41 Columbia Vly\$29.99	The 2002 from Santa Maria is made from mostly Pommard clones from Bien Nacido Vineyards	The Zinfandel grapes used to produce "Z" hail
2002 Markham, Napa\$15.98	•	from the Massoni Ranch, which was planted at the turn of the century. Try with ribs!
2002 Matanzas Creek, Sonoma\$19.99	2002 Taz, Santa Barbara	
2002 Nickel & NickelInquire	2002 Walter Hansel "South Slope"\$27.99	2002 Montevina Terra d' Oro\$18.99
2002 Provenance, Carneros\$19.98	2002 Witness Tree "Vint Sel"\$34.99 92 points from the Wine Spectator!	2002 Nickel & Nickel "Ponzo"\$44.98 2002 Norman "The Monster"\$18.99
2002 Seven Hills, Columbia Vly\$18.99		
2002 Simi, Alexander Valley\$16.99 2002 Sineann "Hillside," Wash\$29.99	2003 A to Z, Willamette Valley\$15.99	2002 Rancho Zabaco"Dancing Bull"\$6.98 2002 Renwood "Sierra Series"\$9.99
2002 Whitehall Lane, Napa\$22.98	2003 Acacia, Carneros\$19.99 2003 Adelsheim "Elizabeth's Res"\$32.99	2002 Renwood "Old Vines"\$13.99
2003 Bogle California\$6.98	2003 Adeisneim Enzabeths Res\$32.99 2003 Ambullneo "Bulldog Res"\$74.99	2002 Ridge, Geyserville\$27.99
2003 Frei Brothers, Dry Creek\$12.99	2003 Argyle, Willamette Valley\$16.99	92 points Robert Parker! 84% zinfandel, 12%
2003 McManis, California\$8.99	2003 Au Bon Climat, Santa Barb\$16.99	carignan, and 4% petite sirah.
2003 Memanis, Cantorna	2003 Broadley Estate\$24.99	2002 Rombauer, El Dorado\$21.99
	2003 Cambria "Julia's"\$14.99	2002 Rusina, Alexander Valley\$19.99
MISC DOMESTIC REDS	2003 David Bruce, Central Coast\$15.98	2002 Seghesio "Old Vines"\$26.99
MISC DOMESTIC REDS	2003 Elk Cove "Mt. Richmond"\$29.99	2002 T Vine, Napa\$26.99
2001 Palmina Stolpman Nebbiolo\$29.99	2003 Erath, Oregon\$12.99	2002 Unti Vineyards, Dry Creek\$21.99
2001 Robert Sinskey Cab Franc\$32.99	2003 Francis Tannahill "Hermit"\$32.99	2003 Alexander Valley "SinZin"\$16.99
2001 William Harrison Cab Franc\$27.99	2003 Drew "Rio Vista," Santa Rita\$29.99	2003 Amphora "Mounts" Dry Crk\$17.99
2002 Decoy Napa Red Blend\$23.99	2003 Frei Brothers, Russian River\$15.99	2003 Bogle Old Vine\$8.98
2002 Four Vines "Anarchy"\$21.99	2003 Hartford, Sonoma\$18.99	2003 Earthquake, Lodi\$23.99
Syrah, zinfandel and mourvèdre. Wild!	2003 Hirsch Estate, Sonoma\$59.99	2003 Hartford, Russian River\$27.99
2002 Graff Family Mourvèdre\$16.99	2003 Jezebel, Oregon\$19.99	93 points from Robert Parker!
2002 Hess Collection Mnt Cuvee\$29.99	2003 La Crema, Sonoma Coast\$12.98	2003 Joel Gott "Dillan Ranch"\$21.99
2002 Paraduxx Napa Red\$39.99	2003 McKinlay, Willamette Valley\$13.99	2003 MD Phillips "7 Deadly Zins"\$12.99
2002 Shypoke Charbono\$17.99	2003 Migration, Anderson Valley\$26.99	Soft, supple pepper and licorice-clove notes with
2002 Vino Noceto Sangiovese\$14.99	Second wine from the Goldeneye aka Duckhorn.	brambly blackberries and cherries.
2003 Boeger El Dorado Barbera\$12.99	2003 Orogeny, Green Valley\$21.99	2003 Neyers "Pato Vineyard"\$26.99
2003 Bonny Doon Big House Red\$7.99	2003 Pelerin "Rosella's Vinyeard"\$32.99	2003 Rosenblum "Carla's"\$21.99
2003 J. Runquist Barbera\$17.99	2003 Ponzi, Willamette Valley\$26.99	2003 Rosenblum "Oakley" \$10.99
A huge fruit bomb! Drink it with a spoon.	2003 Roessler Cellars "Bluejay"\$29.99	2003 Seghesio, Sonoma\$14.98
2003 Porter Creek Carignane\$14.99	2003 Shea Wine Cellars, Willamette \$32.99	2003 Sobon "Fiddletown"\$16.99
2003 Unti Dry Creek Barbera\$24.99	2003 Sieann, Oregon\$29.99	2003 Sobon "Rocky Top"\$12.99
2003 Villa Creek'sInquire	2003 Tantara "Gary's Vineyard"\$49.99	2003 Tin Barn "Gilsson Vineyard"\$24.99
2004 Boony Doon Clos du Gilroy\$9.99	2003 Willakenzie, Willamette Vly\$29.99	2003 Tobin James "Ballistic"\$14.99
NV Ch Routon California Vint. Port	2004 Avila, San Luis Obispo\$9.99	2003 Windmill Old Vine Lodi\$9.99
.375ml\$9.99	2004 O'Reilly Oregon\$14.99	"Outrageously lush and supple," Shaun Green
	· · · · · · · · · · · · · · · · · · ·	

Trey's June Picks

The day after we returned from Bordeaux I attended a tasting in SF of 50 to 75 domestic wines. I tried to focus on as many 2002 Cabernets as I could. The vintage seems to have high overall quality with the same intensity of fruit as the '01s with a bit less tannin. The '02s are a bit sweeter and flashier in the mouth right now than the 2001s, which are firmer and seem to have a bit more structure. I think the '02s will be wines that will mature faster than '01s and will show well right out of the gate. One of my picks is the 2002 Justin Paso Robles Isosceles (\$44.99). This wine shows lush, sweet blackberries and black currants in the mouth with hints of red licorice, spice, raspberry jam and toasty oak. The tannins are supple and silky, and the finish is long. Another 2002 Cab that impressed the heck out of me was the 2002 Chimney Rock "Stag's Leap District" Napa Cabernet Sauvignon (\$44.98). This wine is super concentrated and jam-packed with dark mocha, spice and sweet herbs flavors. It should age 10+ years but will show well now with some air. A winner in the under \$25 category is the 2002 Simi Alexander Valley Cabernet Sauvignon (\$21.99). Deliciously fresh and bright, this wine is soft and fleshy in the mouth with a spicy finish. A excellent pick for those summer barbecues. I was also quite impressed with the 2002 Simi Sonoma Chardonnay (\$12.99). Not being a fan of heavy, over-oaked Chardonnays, I thought this wine showed a nice balance and lots of clean ripe fruit. The final 2002 Cab I must recommend this month is the newly released 2002 Darioush Napa Cabernet Sauvignon (\$59.99). Almost as big as the bottle it comes in, the Darioush is a deep, dark and chewy Cab that is big and rich in the mouth with a lingering finish of spice and cedar. I would drink this wine while you wait for the 2001 to mature. —Trey Beffa

Bonny Doon, the One and Only!

The 2004 Vin Gris de Cigare (\$9.99), made from free run juice from the Cigare Volante (grenache, mourvèdre, etc) is reminiscent of the great rosés of southern France. Gorgeous dry strawberry and cherry fruit, mouthwatering with great acidity, delicate wafts of herbs and a clear bright finish. Not just for sipping, pair this with a dinner of grilled fish, a Nicoise salad, or nibbles before. Put your corkscrew back in the drawer along with any silly preconceptions about rosé!

The 2003 Le Cigare Blanc (\$17.99) is in the style of a white Rhône (rousanne and a bit of grenache blanc). It's sexy and showy without noticeable oak, yet rich and substantial. It is super textural and a fantastic replacement for a chardonnay. A solid core of apricot and apricot stone are complimented by honeysuckle blossoms, delicate peach and stony minerals. I can think of few better wines to just sit on the patio with or pair with crab cakes or a lobster tail.

The **2003 Le Pousseur Syrah** (\$12.99) shows a spectacular perfumed intensity on the nose with rare-steak meatiness. Brambly black fruits are the dominant themes here, backed up by bright highlights and silkiness. Have the grill warmed up and throw on some venison, beef, lamb, or a thickly sliced Portobello mushroom.

One more I have to fit in, the **2003 Sangiovese "II Fiasco"** (\$11.99) is a spectacular success! Dense black cherry, mulberry, sweet licorice and tarry notes, mouth coating and modern, this wine bursts out of the glass and fills your senses. The surprising thing about all this is the supple and smooth feel, not lacking in acidity, but never hard or tannic. Like the syrah, the wine makes a nod toward its European roots, yet never loses sight of its new world home.

—Shaun Green

San Francisco Focus

Next up on my small winery focus is Paradigm Vineyards. The winery, located in Oakville, California, was founded in 1976 by Ren and Marilyn Harris. Since the beginning the wines have been made by Napa legend Heidi Peterson Barrett. The wines are all estate fruit and the production is about 5000 cases per year. This is a level at which the winery would like to stay and only represents 30% of total grapes grown on the property. The rest of the fruit is sold off to premium wineries in the area. The wines show the quality that comes with many of our state's small wineries: passion for winemaking. We currently have three Paradigm wines in stock:

2001 Paradigm Cabernet Sauvignon (\$49.99)

One of the last 2001 Cabs to be released and one of my favorites, a wine that spent 20 months in French oak and an additional 20 months in bottle. A rich, concentrated Cabernet with great balance of fruit and soft tannin. Elegant and silky, this wine should drink well for the next 10 years. Includes 3% merlot and 3% cabernet franc. 4505 cases.

2001 Paradigm Merlot (\$38.99)

I'm never one to push the merlot grape but this one is worth the money. Soft and forward with hints of spice and very soft tannins, this is how merlot should be. 5% cabernet sauvignon, 2% cabernet franc. 966 cases

2001 Paradigm Zinfandel (\$29.99)

My kind of Zinfandel! A balanced and concentrated wine, with black pepper and lush raspberry fruit with just a hint of oak. Great structure with reasonable alcohol levels, a Zinfandel fan's dream. With 2% cabernet sauvignon. 274 cases produced.

See you in the City...

-Mike Jordan

Spotlight on an Icon

Every week it seems there is a new Napa producer coming out with over-priced, underwhelming wines conjured up with a lot of money, little talent, and way too much ego. An \$80 Cab out the gates with no track record? I think not! Flora Springs is a producer that I applaud for concurrently making some of the greatest and fairly-priced wines in California for over 20 years. Avoiding the hype and letting the wine do the speaking, that's my kind of wine! I usually review only three wines, but this time, all four I tasted recently demand attention:

In the midst of a hot-button category like Sauvignon Blanc, the 2002 Flora Springs "Soliloquy" (\$17.99) has plenty of things to get excited about. This sharp, juicy 100% sauvignon blanc displays a firm sleek body and an incredible finish; Ay caramba. I had this with shrimp scampi, and it was perfect! Next the 2002 Flora Springs Napa Merlot (\$17.99) has become my go-to, no-questions-asked, slam-dunk choice for Merlots under 20 bucks. Exquisitely fine with soft dark fruit, this is a real treat. Can Napa really offer a no-frills, iron-clad Cabernet value for around 20 bucks? You bet! Right now, there is hardly a better buy for a twenty-buck chuck than the fragrant and delicious 2001 Flora Springs Napa Cabernet Sauvignon (\$21.99).

Finally, the classic **2001 Flora Springs Napa** "Trilogy" (\$44.99) possesses the fantastically attractive quality of being drinkable upon release and yet will age effortlessly for 10+ years. Recently, a 1994 shocked me with its youth, but then this 2001 is sooo good right now! Were I to open a wine store in France and be forced to carry only a handful of what we offer now, this beauty would undoubtedly be on that list. The elegance is captivating, the pedigree is undeniable, and the affordability for greatness makes this wine an unquestionable choice for both your table and cellar. Enjoy! —*Martin Reyes*

ARGENTINA/CHILE/PORTUGAL/SPAIN

Chile, Argentina

2003 Concha y Toro Xplorador Cabernet Sauvignon (Chile)	\$5.99
2003 Elsa Malbec (Argentina)	
2003 Two Brothers Tattoo Red (Chile)	
2002 Bodega Cicchitti Cabernet/Malbec	
2003 Concha y Toro Casillero del Diablo (Chile)	
2002 Budini Cabernet (Argentina)	
2002 Bodegas J.F. Lurton Reserva Malbec (Argentina)	
2003 Fin del Mundo, Postales Cab/Malbec (Argentina)	\$9.99
2004 Dominio del Plata, Crios, Rosé of Malbec(Arg)	\$9.99
2002 Altos Las Hormigas Malbec (Argentina)	
2002 Bodegas Salentein Syrah (Argentina)	.\$12.99
2003 Auka Mendoza Merlot (Argentina)	.\$12.99
2004 Dominio del Plata, Crios, Torrontes (Argentina)	.\$12.99
2003 Concha y Toro, Pirque Marq de Casa Concha (Chile)	.\$13.99
2003 Casa Lapostolle, Cuvee Alexandre Chard (Chile)	.\$14.99
2003 Concha y Toro Marq de Casa Concha Cab (Chile)	.\$14.99
2003 Mapema Tempranillo (Argentina)	
2003 Fin del Mundo, Malbec, Patagonia (Arg)	
2002 Casa Lapostolle, Cuvee Alexandre Merlot (Chile)	
2003 La Posta Bonarda or Malbec (Argentina)	
2002 Catena Malbec or Cabernet (Argentina)I	
2002 Mapema Malbec (Argentina)	
2002 Concha y Toro, Terrunyo, Carmenere (Chile)	
2002 Altos Las Hormigas V Hormigas Res Malbec (Arg)	
Portugal/Spain	
2003 Las Rocas de San Alejandro, Garnacha, Calatayad	\$6.00
2003 Palacio de Menade, Cuevas de Castilla, Cuv RS, Rueda	
2003 Yasa Garnacha, Calatayud	
2003 Panarroz, Jumilla	
1999 Marques de Riscal Tempranillo	
2003 Atazuri, Artazu, Navarra	
2003 J & F Lurton, Rueda Blanco	
2000 Marques de Arienzo, Rioja, Crianza	
2000 Marques de Arienzo, Rioja, Crianza2001 Conde de Valdemar Crianza Rioja	
2001 Conde de valdemar Crianza Rioja 2002 Seguras Viduas Creu de levit	
2002 Seguras Viduas Creu de levit	
2003 Naia Rueda Bianc	
2002 Castell del Remei Gotim Bru	
2001 Lorinon Crianza, Rioja	
2002 Cellers del Roure, Les Alcusses	
2000 Sierra Cantabria Crianza Rioja	
2003 Adegas Condes de Albarei Albariño	
2000 Sierra Cantabria Crianza Rioja	
2001 Bodegas del Muni, Corpus del Muni Vina Lucia	
2001 Biurko, Los Valles, Rioja	
2002 Dominio de Tares, Bierzo	
2003 Rozaleme, Utiel Roquena	
2004 Txakoli Txomin Etxaniz	
2001 Bodegas Montebaco, Pago Senda Misa Crianza	
2001 Capcanes Costers del Gravet, Monstant	
1995 Marques de Arienzo Gran Reserva Rioja	
2001 Venus la Universal, Monstant-Was \$34.99	
2002 Vall Llach Embruix, Priorat	
1997 Roda I Riserva, Rioja	
2001 Bodegas Lan Edicion Limitada	
2001 Campa Elisas, Tara	\$45.00

June, Swoon, Honeymoon

2003 Cellers Gramona Gessami blanco (\$10.99) Oh my! This charming white wine from the Penedes is the ultimate summertime sipper! From the aromas of white peach and tropical flavors to the long, crisp finish, the Gessami is the "pause that refreshes." It's perfect with spicy dishes or maybe sea bass with mango salsa.

2002 Cellers Gramona Grand Cuvee (\$16.99) I love this Cava! This sparkling wine dances on the palate with fresh apple flavors and a wonderful creaminess. Aging for 2.5 years on the lees gives this wine great depth and complexity. This bubbly will be great for parties, brunches or just because you want to drink something yummy!

2002 Clos des Andes Malbec, Argentina (\$18.99) The Bordelais are invading Mendoza and making great wines, too! Made from a blend of 90% malbec and 10% cabernet, the Clos des Andes is a true expression of the remarkable 2002 vintage. From the big, ripe fruit on the palate to the long focused finished, this red is very stylish and deep. Make some room on the barbacoa for a big juicy steak!

2001 Logos I, Navarra (\$24.99) Amador Escudero is a 4th- generation winemaker from the Rioja region. The Logos project is his first effort for wines from Navarra. After the great success of his ValSacro Dioro (96 points Parker), I was anxious to try his latest release. Made from a blend of 40-45% garnacha (very old vines, 70+ years), 30% tempranillo (50-year-old vines) and 25-30% cabernet sauvignon (25-year-old vines), this red shows all the bold expression of "New Style" Spanish wines with big, ripe fruit and new oak. I was totally impressed with the dense, rich body and long finish. Enjoy the Logos with chuletas de cordero a la barbacoa (a.k.a. grilled lamb chops).

Buen Cata! — Anne Pickett (anne@klwines.com)

Jim C's View Down Under

2003 Seven Terraces Marlborough Sauvignon Blanc New Zealand (\$12.99) Winemaker John Belsham, who started his wine studies in Bordeaux, has been gaining press with his wines under the Foxes Island label. This is his debut with the "second tier," and price-point driven Seven Terraces Sauvignon Blanc. Sourced mainly from the estate vineyard in Awatere Valley and some purchased fruit, the wine shows notes of lime blossom, grapefruit, minerals and a powdery texture. Fine balance, precision and acidity leads to a long finish.

2004 Kennedy Point Marlborough Sauvignon Blanc New Zealand (\$15.99) The style is meant to be a richer, though unoaked Kiwi Sauvignon with lower acidity, but not flabby, with notes of wild flowers, tropical fruits and figs. On the palate, the wine is round and has good texture that will go with seafood and salad starters.

2004 Neudorf Nelson Sauvignon Blanc New Zealand (\$16.99) I'm a fan of Neudorf, if only because it has such a different personality from Marlborough Sauvignon Blancs. The wine, from Nelson, comes from two different vineyard sites. Motueka, the cooler vineyard for perfume, lime and gooseberry. Brightwater, for passion fruit and more tropical nuances.

2003 Amisfield Central Otago Pinot Noir New Zealand (\$27.99) Amisfield has produced another fine Pinot from the new darling child region, Central Otago. The bouquet offers lovely aromatics of plum, cherry and notes of clove spice. On the palate there are more broad fruit flavors of currants and blackberry with good texture and acidity giving a juicy long finish to this impressive newcomer of Central Otago producers. Try this with salmon, seared ahi or grilled lamb. 91 points from the *Wine Spectator!* Cheers! —*Jim Chanteloup*

GERMANY/AUSTRIA

Germany

2003 Langwerth Von Simmern Riesling Qba\$9.99 2002 Staatsweinguter Kloster Eberbach Steinberger Kabinett\$10.99	
2004 Josef Leitz Rüdesheimer "Dragonstone" Riesling Rippling with zingy grapefruit with a haunting wiff of spice!!	
2003 Fred Prinz Hallgartener Jungfer Kabinett	.\$16.99
2003 Eitelsbacher Karthauserhofberg Spätlese	.\$19.99
2003 Schloss Lieser Niederberg Helden Spätlese	.\$21.99
2003 Schlossgut Diel Dorsheimer Pittermännchen Kabinett	\$21.99
<u>Austria</u>	
2003 Türk Grüner Veltliner Vom Urgestein	.\$12.99
2003 Hiedler Grüner Veltliner "Loess"	.\$13.99
2001 Schmelz Riesling Smaragd Durnsteiner Freiheit Bracing and stony, very clear and detailed, deep and powerful.	.\$14.99
2002 Leithner Grüner Veltliner "Privat"	.\$14.99
2002 Weingut Pfaffl Grüner Veltliner "Goldjoch"	
2003 Hirsch Grüner Veltliner "Heiligenstein"	.\$19.99
2003 Mantlerhof Grüner Veltliner Spiegel	.\$25.99
2002 Hirsch Riesling Gaisberg "April" These are late bottled masterpieces that should not be missed!!	
2003 Nigl Riesling Senftenberger Piri	.\$34.99

The 15th Page Man: The Farmers

Finally things are starting to trickle in from Europe, and some of the "hard" work we've done is coming to fruition. This month we are extremely pleased to offer you not one but two very special wines from the Rheingau. Our great friends Johannes Leitz and Andreas and Bernd Spreitzer have bottled exclusively for K&L two Spätlesen from the wonderfully refreshing 2004 vintage. There are about 200 cases of each wine, both carry a unique AP #, and both have been in the works since early fall of 2004. It is pretty well known that these guys are making some of the best wines in Germany, so I will refrain from showering them yet again with praise. Let us just say that these small farmers from the Rheingau make some darn good juice. This will also keep their expanding German noggins from getting too large and not fitting into the Mercedes.

From the Brothers Spreitzer I asked for a wine that showed not only the elegance and supple fruity character of Oestrich but also for a wine with a bit of authority, some firmness, some snap, and I tell you they delivered. The **2004 Weingut Spreitzer Oestricher Doosberg**Spätlese (\$18.99) is spicy and juicy, full of violet and iris aromas, very clean and polished with a tangy, and yes, snappy mouthfeel. The firmness I hoped for is there albeit in the background and 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.

Now, from Mr. Leitz the **2004 Rüdesheimer Klosterlay Spätlese** (\$18.99), from just behind the village, is again like the 2002, a small lot of a later picking that is intensely fragrant full of sweet herbs, lavender and grapefruit peel. This one is 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. In addition we are offering these wines to our wine of the month Club members at a reorder price of \$13.99. See the back page for more info. Many thanks to all the people along the way who made this happen, you know who you are!! Live in the light.

—Ieff Vierra

ALSACE/LOIRE

Alsace

2002 Pinot Blanc, Charles Baur\$10.99
2002 Domaine Allimant Laugner Riesling\$13.99
Charles Baur Cremant d Alsace\$14.99
An elegant and rich sparkler with a fine bead and fruity nose, perfect for parties and holiday gatherings!!
2003 Becker Muscat Grand Cru Froehn\$17.99
2002 Becker Riesling Grand Cru Froehn\$18.99
2002 Gewürztraminer, GC Pfersigberg, Charles Baur\$19.99
Very classy, lots of soil character. Properly dry, full of vibrant, refreshing acidity, never cloying, yet still pungently spicy.
2002 Riesling, Domaine Weinbach Cuvee St. Catherine\$35.99
2000 Marcel Deiss Gruenspiel de Bergheim\$55.99
2000 Harrow 2010 Grannepror at 2018 Herrin Harrow
<u>Loire</u>
Loire 2002 Anjou Rouge, Domaine Vincent Ogereau\$9.99 2002 Anjou Blanc, Domaine Vincent Ogereau\$12.99
Loire 2002 Anjou Rouge, Domaine Vincent Ogereau\$9.99
Loire 2002 Anjou Rouge, Domaine Vincent Ogereau\$9.99 2002 Anjou Blanc, Domaine Vincent Ogereau\$12.99
Loire2002 Anjou Rouge, Domaine Vincent Ogereau\$9.992002 Anjou Blanc, Domaine Vincent Ogereau\$12.992002 Vincent Raimbault Vouvray Sec\$13.99
Loire 2002 Anjou Rouge, Domaine Vincent Ogereau\$9.99 2002 Anjou Blanc, Domaine Vincent Ogereau\$12.99 2002 Vincent Raimbault Vouvray Sec\$13.99 2002 Sancerre Domiane Daulny, Clos de Chaudenay VV\$16.99
Loire 2002 Anjou Rouge, Domaine Vincent Ogereau
Loire 2002 Anjou Rouge, Domaine Vincent Ogereau\$9.99 2002 Anjou Blanc, Domaine Vincent Ogereau\$12.99 2002 Vincent Raimbault Vouvray Sec\$13.99 2002 Sancerre Domiane Daulny, Clos de Chaudenay VV\$16.99 2002 Domaine Cailbourdin Pouilly-Fume "Les Cris"\$18.99 2002 Sancerre Le Chene Marchand, R&M Crochet\$26.99
Loire 2002 Anjou Rouge, Domaine Vincent Ogereau

This is Living!!!

June, to me, represents the official start of BBQ season. I jump at the chance, whenever possible, to spend time with good friends, cooking, eating and of course putting a dent in a few bottles of wine. For me this is living! These are the romantic thoughts that run through my head during the cold, rainy winter months. I think of the simple things, such as a nice juicy burger and sausage sandwiches. I also think of things like porterhouse steaks crusted with fresh garden herbs, baby back ribs glazed with a blackberry sauce, or a fresh mahi mahi steak with salt, pepper, and a squeeze of lemon. And to wash all of this down, I have selected four, extremely versatile wines, two reds and two whites, which would only enhance and add to the experience.

2002 Iby Blaufränkisch Hochäcker (\$17.99) This wine shows wonderful aromas of Bing cherries, red berry fruit, smoke and spice. The palate continues to show more cherries with black berries and a hint of vanilla in its long and rich finish. Although dry, the lovely fruitiness and soft, ripe tannins, make this just a pleasure to drink.

2003 **Iby Zweigelt Classic (\$12.99)** Zweigelt (a crossing of Blaufränkisch and another Austrian red, St. Laurent) is the Austrian equivalent of a good spicy Côtes du Rhône. Lots of berry notes and mild tannins make it a fun summer wine when paired with foods from the grill. It is light enough for picnics, too!

2002 Weingut Schmelz Riesling "Stein am Rain" Federspiel (\$17.99) dip into juicy aromas of orange blossom, which lead to a wine that dances lightly across the palate, full of spice, minerality, and then leave you with a bright, clean, dry finish. A well-needed, refreshing pleasure during the hot months.

2002 Peter Schandl Pinot Blanc (\$14.99) This Pinot Blanc showcases a classic Burgundian bouquet, delicate and spicy, strong on the palate, muscular yet balanced with pronounced fruit and racy acidity that carries through to the long and spicy finish which seems to keep going, and going till the next sip.

—*Eric Story*

The Royal Wedding, Well Priced Bordeaux, Gratuitous Barr

As you read this, the owner's daughter will have been married and I will have been there to kiss butt, drop names and drink lots of wine. Here is my humble prediction of how it will have gone:

Ah, Arizona! No spring training to deal with—what a relief. No buckets of beer in ice or drinks and baseball gossip at the Pink Pony. Thank God none of those distractions are here. Yeah, thanks a whole bunch. Anyway, I can focus on the important things: watching wedding cake figurines actually get married, spill Bordeaux on an elegant gown, swallow canapes down the wrong pipe.

But enough of that. Let's go behind the scenes and see how the bride is doing: Kerri Beffa (that's Clyde's daughter...we used to paint the K&L bathrooms together, eggplant and satin were our specialties) is midway into her second bottle of 1993 Léoville-Barton (\$39.99). She really likes three things about it: how elegant and balanced it is, how



JIM BARR, MALE ORDER BRIDE

wonderful it would be with food (if she could keep anything down), and a price so reasonable for a wine about to his its teenage years. And of course, the 12.5% alc/vol is working its magic. Thank goodness there are three more bottles within reach.

But the time has come, and she is splashed with cold water and made to stand upright. Here we go...The Church is hot, humid and packed. But this is Arizona so it is a dry heat. K&L co-owner Todd Zucker shuffles

in with his caregiver. His lips form soundless words. He has just turned sixty. It shows.

Clyde Beffa, father of the bride (and the other half of this company's ownership) is crying, possibly because he has seen the bill for the event. He can't wait to get to the reception, where rows of **1994 Gru-aud-Larose** (\$29.99) wait patiently on the decorated tables. Full bodied and firm in structure, complete and wonderful with things I don't eat, like porterhouse steak or armadillo. Reasonably priced as well, so I'm two for two with the wine thing

The groom's name is Chris, and he seems to be taking all of this in stride, perhaps because this is his fifth marriage. Ah, but I make the joke petite.

So there they are, dressed like Barbie and Ken, ready to take the plunge. Kerri goes first, and passes out. The place erupts, everyone speaking at once. Todd's mouth forms another string of silent words.

Jim Barr runs to fetch a bottle of **1994 Cos d'Estournel (\$64.99)**, as there is no brandy available. A prescient choice—this is a superb '94, ripe and roasted with anise and allspice and tons of stuff that wine people say to sound above everyone else. The '94 Cos really is wonderful, except when it is dribbling down the sides of Kerri's mouth. But she awakens, seals the deal and we party. The crowd cries, cheers and throws rice. Jim Barr throws pork fried rice. He doesn't attend many of these things. Clyde hits the Gruaud-Larose with relish. They taste funny together. Todd's lips form a string of silent words, but it looks like he is trying to give me a raise.

—Joe Zugelder

Jim's June Gems

"Welcome to farming." This was the final comment that Steve Williams, owner of Anderson Valley Viticultural Services Company (who has planted and helped to maintain our vineyard the last two years) had to say to me after our vineyard was "frosted out" two weeks ago. It was a climatic experience in the valley that involves valley fog backing up onto the hillsides and a icy cold air mass moving in on top of it, which freezes the leaves in an ice-fog type condition. According to valley natives, this happens every twenty years or so. In any case, when all the infant vines recover they will be four to six weeks behind a normal Anderson Valley harvest time. Therefore, we cannot expect a three-year-old vineyard to be able to produce a ripe crop this year. Any clusters that might try to form in the near future must be dropped. Next year, for sure!

With the ending of spring and advent of summer, there is no better wine to consume at lunch than Rosé, particularly those beautifully dry Rosés from France, Italy and Spain. One our favorite Rosés to be had each year is the estate bottling of 2004 Rosé de Calon (Calon-Ségur) (\$11.99), with its brilliant pink color and its absolutely wonderful aromatics, which can best be described as the essence of strawberries. In the mouth, this clean, crisp, very dry, mouthwatering Rosé explodes with fruit and would be a perfect match for a lox and bagel lunch. The good news is that this lovely wine is now available in limited quantities. The bad news is that if you wait, the K&L staff will have purchased all of it. Anderson and Eby have told me that we need at least two cases at our home for the summer.

When Keith Wollenberg returned from his buying trip to Burgundy last month, he informed us that there were some brilliant wines made in '03. When the 2003 Domaine des Nembrets (Denis Barraud) St-

Veran (\$13.99) finally arrived this week, it was quite clear upon sampling this incredible gem that he understated the superb quality of the wines. I sampled an opened bottle of this lush, viscous St-Veran over a two-day span, and it just kept getting better and better. I came to the conclusion that this was not your standard, simple, run-of-the-mill Mâcon. In fact, it might be one of the best St-Verans I have had the pleasure to put under my nose and in my mouth. Aromas fill the nasal passages with white peach and nectarine underscored by a lovely, intense minerality. In the mouth, those components carryover in a broad, viscous (I wrote that word on my tasting sheet four times), ripe set of characteristics that has elegance as well as power. Eby says this will be our house white for many months to come. (

If you have any questions, you can e-mail me at jimbarr@klwines.com. Enjoy this month's gems!

—Jim, Anderson, and Eby

CHAMPAGNE/SPARKLING WINE

Ariston Carte Blanche Brut	\$22.99
Our best deal in bubbles? Powerful!	
Marguet-Bonnerave "Cuvee Reserve"	\$24.99
Michel Dervin Brut	\$24.99
Franck Bonville Brut Selection Blanc de Blancs	
Ariston Brut Rosé	
Marguet-Bonnerave Brut Rosé- It's finally back!	
Launois "Sable" Brut Blanc de Blanc	
Launois "Cuvee Reserve" Brut Blanc de Blanc	
Laurent Perrier Brut	
Tarlant Brut Reserve-Quality obsessed grower, direct pricing!	
Tarlant Brut Zero-See Gary's column!	
De Meric Sous Bois Brut-Delicious	
Philippe Gonet Brut Reserve Champagne	\$27.99
1998 Franck Bonville Brut Millesime Blanc de Blanc	
Louis Roederer Brut-One of Clyde's favorites	
1998 Launois Brut Blanc de Blanc	
1998 Ariston Vintage Brut	
Leclerc Briant "Les Chêvres Pierreuses" Brut	\$29.99
Leclerc Briant "Les Crayères" Brut	
Leclerc Briant "Clos des Champions"	
1999 Leclerc Briant Cuvee Rubis Brut Rosé	
1996 Franck Bonville Brut Millesime Blanc de Blanc	\$32.99
Veuve-Clicquot Brut-One of the nation's best prices!	Inquire
Ariston Aspasie Brut Prestige	\$34.99
Lallement Brut	\$39.99
Tarlant Cuvee Louis Brut Prestige Champagne	
1995 Laurent Perrier Brut	\$34.99
1996 Laurent Perrier Brut	
Fleury "Carte Rouge" Brut-Biodynamic. Beyond organic!	
René Geoffroy Brut Rosé	
Fleury Brut Rosé	
Laurent Perrier Ultra Brut	
Tarlant Cuvee Louis Brut Prestige-One of our best	
Laurent-Perrier Brut Rosé (1.5L \$110.00)	
Lallement Brut Réserve	
De Meric Grande Reserve Sous Bois Brut (1.5L)	
Franck Bonville Cuvee Belles Voyes	
Laurent Perrier "Grand Siècle"-The new 96,95,93 cuvee!	
Cattier Clos du Moulin 1er Cru Brut	
1996 Dom Perignon	
Krug Grand Cuvee	\$104.99

Ultra Brut from Tarlant!

Tarlant has been at the Champagne business for a while, since 1687! And although they have a healthy respect for tradition, they are also one of the most innovative growers in Champagne. The winery at Tarlant is one of the best designed and managed that I have seen any where in the world. I think that only Ridge here in California has a comparable level of attention to detail and preoccupation with keeping every little parcel separate. Almost half of my tasting book last year was filled at Tarlant! They have 32.5 acres that they divide into 50 different plots. Since most of these plots have all three varieties on them, that adds up to about 150 vinifications. On top of that they use new, second use, third use and neutral barrels! It makes for a wide variety of blending material to say the least. They also have four generations (Benoit, who was born in '76, his father Jean-Mary, grandfather Georges, and great grandfather Louis) of winemakers to argue about how to assemble that material! That debate, with the up-to-the-minute training of Benoit and the fantastic perspective of the older generation is an important part of what makes these wines great. They are located in the village of Oeuilly in the heart of the valley of the Marne and almost their entire vineyard is planted there, with a small, contiguous parcel in the neighboring village of Boursalt. The wines all undergo barrel ageing, mostly completely neutral. They also ferment a proportion in oak. The wines never undergo malolactic fermentation.

We carry three wines from Tarlant, the Tarlant Cuvee Louis Brut Prestige (39.99), the Tarlant Brut Reserve (\$26.99) and the Tarlant **Brut Zero** (\$26.99). I would like to highlight the Zero, which is the only no-sugar-added Champagne that we stock. It is identical to the Reserve in every way except for the dosage—the Reserve receives 6.2 grams of sugar per liter of Champagne and the zero, well zero! Most Champagne that has no dosage is to harsh for drinking by itself, but Tarlants grapes get the ripeness that they need to stand on their own. If you love dry Champagne, it is a must. I've called this my desert island Champagne for years, and the new cuvee is the best yet. Made from a combination of 2000, 1999 and 1998 harvests, with more than four years on the lees, this is a gorgeously gulpable Champagne! The composition is pinot noir (1/3), pinot meunier (1/3) and chardonnay (1/3), and the balance is excellent. I have found it to be particularly well suited to pairing with sushi. We buy Tarlant from Benoit Tarlant, and this direct purchasing allows us to offer this ambitious Champagne as one of the best values in our stock.

Please drop me a line by email at garywestby@klwines.com and say "add me to your list" so that you can be the first to know about any new offerings as well as general Champagne news. or contact me at 1-800-247-5987 ex 2728. A toast to you! — $Gary\ Westby$

Summer Picks from the Rhone!

2003 Vignerons Beaumes de Venise Côtes du Rhône Rosé, "Toques" (\$6.99) A dynamite Rosé that is almost TOO affordable! A blend of 80% grenache, 10% cinsualt and 10% syrah. A lush, powerful nose of fresh strawberries, fennel and anise. Fleshy in the mouth with strawberry and raspberry fruit. Elegant spices that balance the full fruit. A perfect summer wine!

2001 Domaine Girasols, Rasteau (\$15.99) A blend of 65% grenache, 10% syrah, 12% cinsault and 13% mourvèdre. Wonderfully spicy characteristics with assertive black pepper. However, the rich Syrah fruit shines through to make this wine at once spicy, and then, lush and rich. A lovely, full finish of black fruits that is warm and lingering. Superb structure!

2002 Moulin de Gardette, Gigondas (\$16.99) Not for the faint of heart! This wine is for those people who enjoy classic, earthy Gigondas. A blend of grenache, syrah and cinsault that excites the nose with spicy black fruits and a slight black olive undertone. More rustic than the previous vintage with hints of earth and pepper. Medium-bodied on the palate with black cherries, spice and pepper. Perfect with Mediterranean foods.

2001 Moulin de Gardette, Gigondas "Ventabren" (\$26.99) A nose of black fruits, oak, spices and a bit of earth give away the origins of this wine. Black plums, blackberries, smoke, licorice and minerals in the mouth. Though pretty up-front with the fruit, this wine is deceivingly complex. The accompanying spice and oak will allow this little beauty to age very well over the next 6-8 years. —Scott Beckerley

WHITE BURGUNDY

2002 St Bris (Sauvignon), Moreau & Fils-Chablis minerality\$9.99
2002 Petit Chablis, Moreau & Fils\$11.99
2003 St. Veran, Domaine des Nembrets, Denis Barraud\$12.99
2002 Pouilly-Vinzelles, "En Paradis," Louis Latour\$13.99
2003 Bourgogne Blanc, Domaine Matrot
2002 Bourgogne Aligoté, Domaine Pierre Morey\$14.99
2002 Bourgogne Blanc, Etienne Sauzet-Was \$26.99\$15.99
2002 Bourgogne Blanc, Domaine Matrot
Rich an nutty Meursault character at a great price.
2002 Chablis, Domaine Barat-Mineral driven and classic\$15.99
2002 Rully Blanc, Joseph Drouhin
2002 Bourgogne Chardonnay, Signature, Champy\$16.99
From Puligny, Meursault and Rully, with bright minerality and gentle tosatiness.
2003 Pouilly Fuissé, Domaine des Nembrets, Denis Barraud \$16.99
2002 Bourgogne Blanc, "Les Champlains," Simon Bize\$17.99
2003 Bourgogne Chardonnay "La Combe", Marc Colin\$17.99
2001 Macon Villages, Les Bruyeres, Lapalus
2002 Bourgogne Blanc, Domaine Joseph Roty\$17.99
2002 Bourgogne Blanc, Domaine Marquis d'Angerville\$18.99
2002 Chablis, Domaine Long Depaquit\$18.99
2002 Bourgogne Blanc, Domaine François Mikulski\$20.99
Bright, focused, with Meursault minerality. Very poised rather than rich and fat.
2002 St-Aubin, Domaine Patrick Miolane-Was \$25.99 elsewhere \$20.99
2002 Marsannay Blanc, Domaine Joseph Roty\$21.99
2003 Rully, "Mont Palais," 1er Cru, Dom J-Marc Boillot\$23.99
2002 St-Aubin, "Chateniere," 1er Cru, Olivier Leflaive\$23.99
2001 Pouilly-Fuissé, Les Moulins, Domaine J.A. Ferret\$23.99
2002 St-Aubin, "Sur Gamay," 1er, Dom H. Prudhon\$26.99
Burghound Key Buy: "Perfumed white flower & lovely peach and pear notes."
2002 Pouilly-Vinzelles "Les Quarts," Dom La Soufrandie\$27.99
2002 St-Aubin, "Murgers Dent de Chien," 1er Cru, Champy\$29.99
The vineyard next to Puligny Champs Gain, 1er Cru. Concentrated and mineral-
driven.
2002 St-Aubin, "Murgers Dent de Chien," 1er Cru, M.Colin\$29.99
2002 St-Aubin, "Charmois," 1er Cru, Marc Colin\$29.99
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2002 Meursault, Domaine François Mikulski	\$47.99
2002 Meursault, "Perrieres," 1er Cru, Joseph Drouhin	\$52.99
2002 Meursault, Boucheres, Deux Montilles	\$54.99
2002 Meursault, "Gruyaches," Jean-Philippe Fichet	\$56.99
1996 Meursault, "Meix Chavaux," Domaine Guy Roulot	\$59.95
1996 Meursault, "Tillets," Domaine Guy Roulot	\$59.95
2002 Chablis Moutonne, Grand Cru, Long Depaquit	\$60.99
2002 Puligny-Mont, "Referts," 1er Cru, Dom Louis Jadot	\$61.99
2002 Puligny-Montrachet, "Folatieres," 1er, Olivier Leflaive	e\$64.99
2002 Morey-St-Denis, "Mont Luissants," 1er, Dom Dujac	\$64.99
2002 Puligny-Montrachet, "Pucelles," 1er, Olivier Leflaive .	\$69.99
2002 Meursault, "Poruzots," 1er Cru, F. Mikulski	\$69.99
2002 Nuits-St-Georges Blanc, Clos L'Arlot, 1er Cru,	
Dom L'Arlot	\$69.99
2002 Meursault, "Charmes," 1er Cru, F. Mikulski	\$73.99
2002 Corton Blanc, Grand Cru, Chandon de Briailles	\$73.99
2002 Meursault, "Genevrieres," 1er Cru, F. Mikulski	\$78.99
2002 Puligny-Montrachet, "Caillerets," 1er Cru, De Montil	le \$94.99
2002 Le Montrachet, Olivier Leflaive	.\$260.00
2002 Bâtard-Montrachet, Grand Cru, Domaine Gagnard	.\$279.95

Loire, Alsace and Beyond: Baur, Becker, Back!!

Back in stock is our favorite **Domaine Charles Baur Cremant d'Alsace** (\$14.99). The price went up a buck thanks to our flagging dollar, but this wine is still a steal. This beautiful sparkling wine is a blend of pinot blanc (40%), auxerrois (40%) and chardonnay (20%) with a fine bead, rich and creamy texture and an exuberant fruity nose that make it the perfect bottle for parties, weddings or at home as an aperitif or with lighter meals. From the same estate we have the **2002 Charles Baur Pinot Blanc** (\$10.99), which is light, delicate and refreshing, sans wood and is just an all around charming and very food friendly dry white. There are small quantities of **2002 Charles Baur Gewürztraminer Grand Cru Pfersigberg** (\$19.99), which comes from one of the most famous Grand Cru vineyards of Alsace for Gewürztraminer. Its calcareous soil gives the wine elegance, finesse and freshness in addition to the richer attributes commonly found in this wine, such as aromas of rose, lychee and candied fruit.

From Becker in Zellenberg we just received new vintages of Froehn Muscat and Gewürztraminer. The Grand Cru Froehn vineyard, directly behind the domaine, is south-south-east facing, fairly steep and sits on a bed of white limestone with some clay and schistous marl. It is a great site for both these aromatic varietals. The 2003 Jean Philippe & Francois Becker Muscat Grand Cru Froehn (\$17.99) is a smouldering beauty that jumps in your arms and seduces you with zesty orange and white flower aromas. The palate is firm, dry and bracing with a long juicy finish.

What else? Do be prepared to listen to me rant and rave about the '04 vintage in Muscadet, from all accounts it could be the, dare I say it, "vintage of the century." As you read this I am preparing to leave for the Loire, and as soon as I am off the plane I am heading for Muscadet country. More on that later! Email me at jeffvierra@klwines.com and get on my special Loire Valley/Austrian/German/Other weird stuff email list to be informed of life-changing happenings in the wine world like the '04 vintage in Muscadet. I really am serious, don't laugh... All the best, happy to be here!

—Jeff Vierra

RED BURGUNDY

2001 Bourgogne Rouge, Domaine Camus-Brochon\$15.99
2002 Bourgogne Rouge, Domaine Bruno Clair\$15.99
2002 Bourgogne Rouge, Mongeard-Mugneret\$16.99
2002 Bourgogne Rouge, Edmund Cornu\$16.99
2001 Ladoix, Desertaux Ferrand-Was \$24.99\$16.99
2002 Bourgogne Rouge, Montre Cul, Dom Bouvier\$16.99
2002 Hautes Cotes de Nuit, Dames de Vergy, Dom Guyon\$17.99
2002 Marsannay Rouge, Maison Champy\$17.99
2002 Bourgogne Rouge, Domaine Heresztyn\$18.99
2002 Bourgogne Rouge, Domaine Patrice Rion\$18.99
2002 Bourgogne Pinot Noir, Domaine Pierre Morey
2002 Ladoix, "Les Chaillots," Dom Prince de Mérode\$19.99
Lovely, bright cherry notes, spicy and charming.
2002 Chassagne-Montrachet Rouge, Louis Latour\$20.99
2002 Marsannay, Domaine Joseph Roty\$21.99
2002 Chorey Les Beaune, Tollot Beaut\$23.99
2002 Bourgogne Rouge, Lucien LeMoine\$24.99
2002 Ladoix, Vieilles Vignes, Dom Edmund Cornu\$25.99
2002 Chassagne-Montrachet Rouge, Bernard Morey\$26.99
2002 Marsannay, Les Longeroies, Domaine Bruno Clair\$28.99
2002 Marsannay, Ouzeloy, Joseph Roty\$29.99
2002 Volnay, Domaine Jean-Marc Boillot\$29.99
2002 Mercurey, "Clos des Myglands," Faiveley\$29.99
2002 Pernand-Vergelesses, "Les Vergelesses," 1er,
Chandon Briailles\$34.99
2002 Volnay, Grand Poisots, Domaine Louis Boillot\$36.99
2002 Vosne-Romanée, Domaine Jerome Chezeaux\$36.99
2002 Pernand-Vergelesses, "Les Fichots," 1er, Dom Rollin\$38.99
2002 Gevrey-Chambertin, Vieilles Vignes, Heresztyn\$39.95
2002 Beaune, "Vigne Franches," 1er Cru, Louis Latour\$39.99
Also available in half bottles at \$20.99. Bright fruit, focused, ripe and balanced.
2002 Vosne-Romanée, Domaine Jean Grivot
2002 Pommard, Domaine Louis Boillot
2002 Volnay, Santenots, Domaine Matrot
2002 Nuits-St-Georges, "Chaliots," Domaine Michel Gros\$43.99
2002 Chambolle-Musigny, Domaine Mongeard-Mugneret\$43.99
2002 Chambolle-Musigny, Domaine Heresztyn\$44.99
2002 Chambolle-Musigny, Domaine Guyon\$44.99
2002 Chassagne-Montrachet, Clos St. Jean, Ramonet\$44.99
2002 Gevrey-Chambertin, Ostrea, Domaine Trapet\$45.99
2002 Nuits-St-Georges, "Boudots," 1er Jerome Chezeaux\$46.99
2002 Nuits-St-Georges, "Richemone," 1er Cru, Moillard\$46.99
2002 Nuits-St-Georges, Domaine Henri Gouges\$46.99
2002 Nuits-St-Georges, Bas de Combes, Dom Jean Tardy\$47.99
2002 Vosne-Romanée, Vigneux, Domaine Jean Tardy\$47.99
2002 Chambolle-Musigny, Les Athets, Dom Jean Tardy\$47.99
2002 Gevrey-Chambertin, Champs Chenys,
Joseph/Philippe Roty\$49.99
2002 Pommard, Clos des Commaraine, Jadot
2002 Chambolle-Musigny, Fremiers, VV, Louis Remy\$54.99
2002 Gevrey-Chambertin, "Clos Prieur," 1er Cru, Gelin\$56.99
2002 Nuits-St-Georges, "Chenes Carteaux," 1er Cru,
Dom Henri Gouges
2002 Vosne-Romanée, "Chaumes," 1er, Dom Jean Tardy\$59.99
2002 Aloxe-Corton, "Moutottes," 1er Cru, Edmund Cornu\$58.99
2002 Nuits-St-Georges, "Boudots," 1er, Dom Jean Tardy\$59.99
2002 Vosne-Romanée, Les Beaumonts, Maison Champy\$64.99

2002 Vosne-Romanée, "Suchots," 1er Cru, Maison Champy\$67.99
2002 Nuits-St-Georges, "Pruliers," 1er Cru, Henri Gouges\$69.95
2002 Corton Pougets, Grand Cru, Domaine Jadot\$69.99
2002 Volnay, "Mitans," 1er Cru, Domaine de Montille\$71.99
2002 Vosne-Romanée, "Suchots," 1er cru, Jerome Chezeaux\$72.99
2002 Gevrey-Chambertin, "Cazetiers," 1er Cru, Faiveley\$74.99
2002 Gevrey-Chambertin, "Combe aux Moines," 1er Cru,
Faiveley
2002 Clos de la Roche, Grand Cru, Dom. Louis Remy\$99.95
2002 Chambolle-Musigny, Combe d'Orveau, 1er, Faiveley\$99.95
2001 Morey-St-Denis, 1er Cru, Dom Hubert Lignier\$99.95
2002 Clos Vougeot, Grand Cru, Domaine Michel Gros\$108.99
2002 Latricieres Chambertin, Domaine Louis Remy\$109.99
2002 Grands Echézeaux, Grand Cru, Dom V Mongeard\$118.99
2002 Clos Vougeot, "Maupertuis," Grand Cru, Tardy\$124.99
2002 Chambertin, Grand Cru, Joseph Drouhin\$149.95
<u>Beaujolais</u>
2003 Fleurie, Chateau de Beauregard
2003 Regnie, Domaine des Braves, Frank Cinquin\$12.99

Pour Votre Plaisir

A Quick Report from Burgundy

Wonderful hand-harvested Gamay from a former Tour de France rider.

This month I am taking a bit of space to tell you a bit about my March trip to Burgundy. As you know, we are always looking for top-quality unknown producers, not yet available in the U.S. In terms of finding those folks, this was a particularly successful trip. One of the up-and-coming areas in Burgundy is the newest appellation, St. Bris. It is the only sauvignon blanc-based appellation in all of Burgundy. It is located in the region known as the Auxerrois in the North, just across the Autoroute from Chablis. This is a fascinating area. The cold nights give excellent acidity to the wines and an almost New Zealand note on the nose, while the Kimmeridgian limestone soils give the wines a minerality similar to Chablis. We found a small husband-and-wife team, called **Domaine Anne and Arnaud Goisot**. In addition to their wonderful **St. Bris**, they also make a delightful **Auxerrois Rosé of Pinot Noir**, as well as a crisp and wonderful **Bourgogne Aligoté**. Look for their wines soon at K&L.

Much further south, in the Macon, we visited **Denis Barraud**, a young producer in Vergisson and proprietor of **Domaine des Nembrets**. His 2003s are already here, and I was even more impressed with his 2004s, which will be spectacular and will be arriving later in the year. Finally, another tiny producer to watch for is **Domaine des Nialles**. Marie-Therese redon-Marin and her son make only one wine, a Macon Villages. The presence of a recent graduate form the lysee viticole, combined with the practical experience of five generations of wine-making, in the area since 1865, is a formidable combination. Their wine is concentrated and focused, with lots of life and character and will be another to watch for. A Santé.

-Keith Wollenberg

ITALIAN WINES

If you wish to be ahead of the game and get e-mail updates on things that don't make it nto the newsletter or to be the first with an opportunity to buy, get on Greg's Italian Wine Update email list by contacting Greg at greg@ klwines.com or call 800-247-5987 ex 2713.

2000 Brunello di Montalcino Pre Arrival

2000 Poggiarellino	\$29.99	
2000 Baricci	\$36.99	
2000 Pian dell'Orino	\$39.99	
2000 Sesta di Sopra	\$42.99	
2000 Cupano	Inquire	
2000 Valdicava		
2000 Villa le Prata	Inquire	
2000 Casanuova delle Cerbaiae	_	
2000 Fuligni	Inquire	
2000 Il Poggione		
2000 Capanna	-	
2000 La Gerla	Inquire	
2000 Piancornello	•	
2000 Collosorbo	Inquire	
2000 Donatella Cinelli Colombini	_	
2000 Argiano		
2000 Camigliano	_	
2000 Lisini		
Tuscany		
2004 Maritma Sangiovese "4 Old Guys"	\$7.49	
2003 Teruzzi & Puthod Vernaccia di San Gimignano	\$9.99	
2003 Poliziano Rosso di Montepulciano		
2001 Castello della Paneretta Chianti Classico		

2003 Teruzzi & Puthod Terre di Tufi		
2001 Felsina Chianti Classico-Best in a decade!\$17.99		
2000 Il Molino di Grace Chianti Classico\$20.99		
2001 Avignonesi Vino Nobile di Montepulciano\$20.99		
1999 Felsina Chianti Classico Riserva-90 points Parker\$20.99		
2001 Poliziano Vino Nobile di Montepulciano\$21.99		
Truly wonderful Vino Nobile and drinking perfectly now! Spectacular vintage.		
2001 Fonterutoli Chianti Classico\$23.99		
1999 Felsina Chianti Classico Riserva "Rancia"\$26.99		
2001 Castello della Paneretta Chianti "Torre a Destra"\$28.99		
Superb Chianti, great drinkability. 94 points Wine Spectator.		
2000 Poliziano Vino Nobile di Montepulciano "Asinone"\$27.99		
91 points Robert Parker.		
1995 Felsina Vin Santo (.500ml)\$29.99		
2000 Castello della Paneretta Terrine\$30.95		
1999 Castello di Volpaia Chianti Classico Ris "Coltassala"\$33.99		
1999 Felsina "Fontalloro"-100% sangiovese\$36.99		
1999 Il Molino di Grace Chianti Classico Ris "Margone"\$39.99		
2001 Castello della Paneretta "Quattrocentennario"\$47.99		
2001 Tenuta Belguardo "Maremma"-94 points Wine Spectator\$53.99		
Montalcino		
1999 La Mannella Brunello\$38.99		
1999 Verbena Brunello-91 points Wine Spectator\$39.99		
Big, ripe, fruit, balanced, drinkable and really good!		
1999 Donatella Cinelli Colombini Brunello\$39.99		
1999 Piancornello Brunello-3 Glasses Gambero Rosso\$42.99		
1999 Donatella Cinelli Colombini "Prime Donne"-94 pts WS\$49.99		
<u>Piedmont</u>		
2003 Marenco Moscato d'Asti\$11.99		
2003 Cascina Val de Prete Barbera d'Alba Serra de Gatti\$15.99		

Sotto La Pergola Inclinata

Twice this April I traveled to the Italian peninsula. Once for Vinitaly in Verona, its usual whirlwind of craziness, thousands of anxious producers looking for you to buy their products, and as always too much to taste. The rising Euro vs. the U.S. \$ has caused problems everywhere but insightful producers and enterprising importers still allow us the opportunity to bring great wine to you at even lower prices. For example this year's 2000 Poggiarellino Brunello di Montalcino (\$29.99) is really good and at a price of many Rosso di Montalcino! A very good friend and I finished the trip off with a rather brazen "what the hell" ascent on three Dolomite mountain passes from the Alto Adige to the Veneto above 7260' while hoping the snow wouldn't get too heavy for our tiny, no chains and no snow tire rent a car. We capped off the traverse with lunch and a bottle of Prosecco in Conegliano, a very rewarding experience.

My second trip to Italy with a three-day break in between (don't even bother to ask why, it was crazy but really worth it), was a tour of K&L's direct imports: Friuli to Piedmont to Tuscany. We stopped first at Ermacora in Ipplis, a tiny fraction of the Colli Orientali del Friuli just scant kilometers from the Slovenian border, where the 2004 whites were marvelous (especially the Tocai Friulano), and the reds are incredible—spicy, focused, ripe but balanced. This year we delayed some of the shipment of the 2003 whites to coincide with the release of the 2003 reds that have just arrived. The whites always

do better with more time in the bottle, and they are really showing well now! 2003 Ermacora Tocai Fiulano (\$13.99) is very rich, unoaked, balanced with delicate acidity and scintillating aromas of bitter almonds, apple and ripe pear highlighted by hints of tarragon. The 2003 Ermacora Pinot Grigio (\$14.99) is powerful, deep, concentrated with a lush feel on the palate, Pinot Grigio as it should be. The 2003 Ermacora Pinot Bianco (\$14.99) has tremendous focus and concentration, rich and creamy, with custard-like flavors and hints of apples, bergamot and orange peel. 2003 was a torridly hot and difficult summer in Europe, but for Friuli where reds are more difficult to get ripe it was a breakout year. The 2003 Ermacora Mer**lot** (\$14.99) shows cocoa and spice on the palate, giving way to fine grain tannins and a delicate and lingering finish. The 2003 Ermacora Refosco (\$15.99) has a perfect balance of ripeness, powerful cassis-like fruit and layers of spice and earth. The 2001 Ermacora RIUL (\$21.99) is a "Super Friulian" made of 60% merlot, 20% refosco and 20% cabernet sauvignon aged in 1/3 new French barriques. The nose is a complex blend of chocolate with hints of vanilla and layers of spice, stone, mineral and fruits. The merlot dominates the broad palate with a sweet, warm ripeness. The cabernet and refosco fall in right behind adding spice, black pepper and pencil shavings while hints of sweet vanillin remains on the palate in a long and vibrant finish, unfortunately only 30 cases imported. —Greg St Clair

ITALIAN WINES

Super rich 2003 vintage! Mario Roagna's new vineyard source is fabulous!
2003 Cascina Val de Prete Arneis "Luet"\$15.99
2003 Monchiero Carbone Arneis "Recit"-1 Glass Gambero Rosso \$15.99
This is so good it doesn't seem possible to be Arneis!
2002 Produttori del Barbaresco Nebbiolo delle Langhe\$16.99
2001 Cascina Castle't Barbera d'Asti Superiore "Passum"\$24.99 Stunning Barbera from dried grapes, incredible richness and great drinking!
2001 Cascina Val de Prete Barbera d'Alba "Carolina"\$29.99
One of our favorite barrique-aged Barbera-supple, ripe and great
concentration.
Barolo/Barbaresco
2000 Massolino Barolo -92 points <i>Wine Spectator</i> \$35.99
2000 Famiglia Anselma Barolo-92 points Wine Spectator\$43.99
1993 Famiglia Anselma Barolo-(Yes, 1993!)\$47.99
Complex, balanced, drinkable Barolo at an excellent price. What a concept!
1998 Famiglia Anselma Barolo
1995 Famiglia Anselma Barolo "Adasi"
1996 Famiglia Anselma Barolo "Adasi"\$55.99
1997 Famiglia Anselma Barolo "Adasi"\$59.99
Trentino-Alto Adige and Friuli
2003 Blason Pinot Grigio-1 Glass Gambero Rosso\$8.99
No better Pinot Grigio in this price range than the 2003 Blason, full, richly textured and full of flavor.
2003 Blason Merlot\$8.99
Blason's Merlot is chocolaty, ripe, super drinkable with considerable depth for a
wine of this price range.
1999 Rotari Brut Riserva "Metodo Classico"\$9.99
2002 Blason Chardonnay\$9.99 This Chardonnay is partially barrel-fermented and the tank portion is all "sur
lie." A wonderful blend, balanced and drinkable, not woody but with some vanillin intrigue, and mineral finish. Closer to Mâcon than California.
2003 H. Lun Schiava-It's sensational!\$13.99
2003 Ermacora Tocai Friulano-2 Glasses Gambero Rosso\$13.99
Rich, balanced, with delicate acidity and scintillating aromas of bitter almonds, apple and ripe pear highlighted by hints of tarragon. No oak.
2003 H. Hun Lagrein Kretzer (Rosé)
2000 Convento Muri-Gries Lagrein Scuro-1 Glass Gamb Rosso\$13.99
2003 Convento Muri-Gries Pinot Grigio-1 Glass Gambero Rosso \$14.99
This is Pinot Grigio worth looking for, powerful, complex and still easy drinking.
2001 Blason "Venc" Chardonnay/Pinot Bianco\$14.99
50% pinot bianco, 20% chardonnay both tank fermented and aged "sur lie," and 30% barrel-fermented chardonnay. The nose is fascinating, alternating
between flower and fruit with hints of hazelnut and vanilla.
2003 Ermacora Pinot Bianco -2 Red Glasses <i>Gambero Rosso</i> \$14.99 Why drink Pinot Grigio when you can drink Friuli's best white: Pinot Bianco?
2003 Valle Isarco Kerner "Aristos" - 2 Glasses Gambero Rosso \$17.99
You won't believe the quality, power and body of this un-oaked masterpiece!
2003 Valle Isarco Veltliner "Aristos" -3 Glasses <i>Gambero Rosso</i> \$17.99
2003 Cantina Terlan Pinot Grigio dell Alto Adige\$19.99
2003 Niedrist Terlaner Sauvignon \$26.99
2001 H. Lun "Albertus" Lagrein Riserva
2002 Tenuta Waldgries Cabernet "Laurenz"\$32.99
2000 Muri-Gries Lagrein "Abtei Riserva"-3 Glasses Gam Rosso\$34.99
2002 Niedrist Blauburgunder (Pinot Noir)\$34.99
2001 Tenuta Waldgries Lagrein "Mirell"\$54.99

Sicily and Sardegna

2002 Arancio Grillo Bianco\$5	.99
2001 Arancio Nero d'Avola\$5	.99
2002 Arancio Syrah\$5	.99
2003 Colosi Bianco	.99
2002 Colosi Rosso	.99
2003 Cusumano Nero d'Avola\$8	.99
2003 Mancini Vermentino di Gallura\$11	.99
2003 Valle del Acate Poggio Bidini Nero d' Avola\$12	.99
2003 Cantina di Gallura Vermentino di Gallura "Canayli"\$15	
2001 Valle dell'Acate Cerasuolo di Vittoria\$18	
2003 Palari "Rosso Soprano"\$24	.99
1999 COS Nero d'Avola Contrade "Labirinto"-Stunning!\$54	
Lombardia, Umbria, Veneto and Other	
NV Ca' de Medici "Terra Calda"-Staff favorite!	
	.99
2002 Marramiero "Dama" Montepulciano d'Abruzzo\$9	.99
2002 Marramiero "Dama" Montepulciano d'Abruzzo\$9 2002 Cataldi Madonna Montepulciano d'Abruzzo\$13	.99 .95
2002 Marramiero "Dama" Montepulciano d'Abruzzo\$9	.99 .95
2002 Marramiero "Dama" Montepulciano d'Abruzzo\$9 2002 Cataldi Madonna Montepulciano d'Abruzzo\$13 NV Col Sandago Prosecco Extra Dry Valdobbiadene\$13 Excellent quality! Clean, bright, crisp, it should be on your table tonight!	.99 .95 .99
2002 Marramiero "Dama" Montepulciano d'Abruzzo	.99 .95 .99
2002 Marramiero "Dama" Montepulciano d'Abruzzo	.99 .95 .99
2002 Marramiero "Dama" Montepulciano d'Abruzzo	.99 .95 .99 .99
2002 Marramiero "Dama" Montepulciano d'Abruzzo	.99 .95 .99 .99 .99
2002 Marramiero "Dama" Montepulciano d'Abruzzo	.99 .95 .99 .99 .99
2002 Marramiero "Dama" Montepulciano d'Abruzzo	.99 .95 .99 .99 .99 .99

Mike's BBQ Wines

2001 Castello di Monastero Chianti Superiore (\$10.95) If you're wondering what to serve Dad this Father's Day, I'd say start with this well-priced sangiovese from Lionello Marchesi (He was the first winemaker to possess vineyards and wineries in all three Tuscan DOCGs) This is soft and easy-drinking Chianti. Black cherries are the first thing to hit your nose. They follow thru on the palate with a hint of coco powder on the finish. Prefect with grilled eggplant and pork ribs

2002 Castello di Monastero Chianti Classico (\$13.95) Also from our friend Lionello, this Chianti has great complexity with cherry, vanilla, blueberries and tobacco. The finish is earthy, peppery and long. 85% sangiovese grosso plus merlot and cabernet, spending six months in French Troncais oak. Pork roast with this baby.

Villa le Prata was constructed on the site of an older structure built in 1862 for the Count Carlo de Vecchi as a hunting lodge. In 1982 today's owners came into possession, and in the following years created a small winery. The 2001 Villa le Prata Rosso di Montalcino (\$19.99) is intensely bright with red currant, cherry and cassis, coupled with firm tannins and welcome acidity.

A gift for Dad? Only if you're around to share! The **1998 Villa le Prata Brunello di Montalcino (\$39.99)** got Two full glasses from *Gambero Rosso*: "...simply splendid, and if it didn't win Three glasses it wasn't by much. The intense ruby with purplish highlights already gives you some idea of the riches in store, and the abundant, wide-ranging nose in fact delivers varietal ripe sour cherry and blackberry followed by distinct oak-derived balsamic and spicy tones that never mask the underlying fruit. The excellent palate reveals great richness and an astonishing progression nicely underpinned by fine-grained, but never intrusive, tannins." Salute!

—*Mike Parres*

SPECIALTY SINGLE MALTS

Nothing is better then artisanal high quality spirits and we are happy to have Leopold Gourmel back in the store! —Susan Purnell

Why Leopold Gourmel? Because they assume that the better the wine is, the better the cognac. The more natural the wine is, the more expressive the cognac. They do not blend the vintages. They are the only pure and natural cognac that does not add caramel for color, wood juice to fake the age or sugar.

Leopold Gourmel Cognac Premieres Saveurs 6 Carats\$37.99

Visual: Soft gold; The Nose: Fresh, supple, white fruits (pear, white peach), never bitey; The Taste: Pure clean, intense, a refreshing long-tasting finish; Features: The introduction into the world of the only pure and natural cognac. Because the wine is richer and stronger, the "fat" distillation retains the beautiful aromas and concentrates the richness into the spirits. The perfect example of delicacy and finesse, not aggressive, not caramelized, not artificially woody; Distiller's Note: "I am so proud of my 6 year old cognac that I nick-named it Le P'tit Gourmel in other words the Gourmel Kid."

Leopold Gourmel Cognac Age du Fruit 10 Carats\$63.99

Visual: Pale gold; The Nose: Delicate bitterness, fresh almond, richer, more matured; The Taste: Thicker, more oily, longer, in the cheeks, all the way to the throat, beautiful return, preserved fruits, citrus, apricot, orange zest, lemon peel; Features: The maturity, more structured, with a hidden strength that makes the cognac last and remains meat, clean, straight. A rich and natural expression, not aggressive, not caramelized, not artificially woody; Distiller's Note: "Sommeliers' and Wine lovers' favorite cognac."

Leopold Gourmel Cognac Age des Fleurs 15 Carats\$76.99

Visual: Fine gold; The Nose: Warmer, balanced, floral vanilla from the wood, white flowers (rose, jasmine, lilies); The Taste: Warm and rich on the fist part of the palate, silky on the tongue, velvet on the throat, deep in the stomach with a return of honeysuckle and lime tree flowers; Features: Cognac lovers will love this cognac that reminds them of their traditional brand but with much more elegance, far deeper finish, more complexity in an un-caramelized world; Distiller's Note: "Our cellar master's favorite cognac."

Leopold Gourmel Cognac Age de Epices 20 Carats\$134.99

Visual: Old gold; The Nose: Round, with a sweetness from the wood, honey, old leather; The Taste: Rich, and powerful, rolling in the palate, opening slowly, spicy on the tongue, pepper, coriander, warm complexity in the finish, cloves, ginger, butterscotch; Features: The cognac penetrates slowly in the casks, it is imperative to respect this slow pace. After 25 years, the cask does not bring any more aromas to the cognac, but after more that 20 years, the cognac naturally reaches the best part of the wood; Distiller's Note: "My favorite in the winter and to die for with chocolate."

Leopold Gourmel Cognac Quintessence 30 Carats\$39.99

Special order only. Visual: rare Gold; The Nose: A surprising pallet of flavors reminding of an old vintage Sauternes wine, mineral, aerial, fresh; The Taste: The harmony is impressionist with the marriage of the fruit, the flowers and the spices. Hints of red fruits, touch of chamomile and cirtonella. Features:

Comtesse in Review '94, '97, '00, & '01

The Reserve de Comtesse is a perennial favorite here at K&L, and it is not every day that you get to taste a vertical of it!

1994 Réserve de Comtesse, Pauillac (\$39.99) The nose is elegant and restrained with red fruits and hints of earthen spice. The palate is balanced, medium-bodied with the same red fruits but accented with some darker tones. The wine finishes as elegantly as it starts with lingering earth and spice. Decant at least one hour.

1997 Réserve de Comtesse, Pauillac (\$25.99) The nose is bright and lifted, more energetic and vibrant than the '94 but with a similar theme to the fruit and with as much apparent spice and earth. Again medium bodied but brighter, balanced with good length, with the fruit, earth, spice and acidity playing wonderfully off each other. Wow, this wine sings right now!

After 25 years and during the ten years that followed, the old cognac benefits from the exuberance of the 12 to 15 years casks revealing its origin. The minerality of the wines, the freshness of the Premieres Saveurs, the harmony of the three typical aromatic phases, endless finish; Distiller's Note: "In a world of cognac where the taste has not changed since the 19th century, Quintessence is my vision of an exceptional cognac of our time, inspired by our admiration for the best old vintages of the 1st growth Bordeaux wines."

1990 Bladnoch, 12-year-old, Signatory Single Malt\$55.99

This un-chilled filtered lowland malt blew our staff away! Being the southernmost distillery in Scotland, it is light straw in color, it is filled with layers of flavors that linger on your palate. Hints of toasty wheat, touches of caramel, just a bit of peat and a finish that just won't quit! Would make a beautiful aperitif. Un-Chill filtered 46%ABV

1994 Benriach, 10 year, Un-Chillfiltered Signatory Malt\$63.99

This is a rare version of an unknown distillery that operates to contribute malt to several of the blends. This expression is unusual as it if very peaty. The normal malt form this distillery is very malty, almost cookie like. But this expression was peated to give it a smoky, spicy characteristic that lingers in the finish. For all you peat lovers out there is Speyside malt was made for you! 100% Bourbon casks and white wine in color, if you had it blind you would think Islay all the way! 46%ABV

Edradour 10-year-old Straight From The Cask .500ml\$76.99

Edradour is produced in Scotland's smallest distillery near the town of Pitlochry. It is hand made today as it was over 150 years ago by just three men who are devoted to the time-honored methods of whisky making. Indeed equipment used at the distillery has remained unchanged since the day the distillery opened and is only just capable of producing commercial quantities. Iain Henderson and crew of two are making some wonderful malts. The 500ml were not approved for the U.S. market so they are a collector's item. Once it gone it will never be in the U.S. again!

Imperial, 14 year, Un-Chillfiltered Signatory Single Malt\$89.99

Passing through the small village of Aberlour, home of Walkers Shortbread, a steep road leads up to Carron where, in a hollow on the banks of the River Spey and next to the former Carron station, Imperial Distillery lies. It was at Imperial that research was carried out into converting the waste material from distillation into nourishing cattle feed. The production is destined to the blending industry, especially for Teachers, Long John, Ballantine's and Old Smuggler. The distillery has been closed since 1998. This 14 year old is lovely. The beauty, the elegance, the oiliness, the length! Wow! Stunning! Distilled: November 2, 1994. Bottled: September 14, 2004 Cask No.: 408. Only 289 bottles made

1984 Teaninich, 18 year, Signatory Cask Strength\$119.99

Teaninich is famous because it was the first distillery that had electric light. It doubled its production capacity in 1962. In 1971 a new still house, called "a side" with 6 stills was created. The old one, called "bide" has been rebuild in 1974 but mothballed in 1985. The first official versions of Teaninich single malt were marketed in 1992. Most of the production is used in the Diageo blends like Johnnie Walker. 57.6% ABV. Distilled May 17, 1984. Bottled February 3, 2003. Cask No.: 4097. Only 254 bottles made.

2001 Réserve de Comtesse, Pauillac (\$26.99) This wine has a deeper darker nose, with more density. The dark fruit is accented with a pleasant touch of oak. Shows its youth needs, time to evolve. It is very expressive on the palate, medium-bodied but with a rounder, richer texture than the two previous wines. The fruit is the opposite of the previous two wines, darker fruit accented by brighter red tones, with is framed with sweet oak and spice. Charming and balanced but young; it needs a few more years of cellaring.

2000 Réserve de Comtesse, Pauillac (\$36.99) The nose was tight, only hinting at dark fruits and earth. It is on the palate that this wine shines, medium to full-bodied, with dark fruit and spice that are wrapped in seductive richness. Good length with the dark fruit fading into spice, but the elegance is not sacrificed to the richness. This wine needs decanting or many more years in the cellar.

-Kirk Walker

Riedel ≈ Since 1756

Glasses must be shipped in case quantities.

Vinum Series—Machine-made, 24% lead crystal

	per glass	per case
Bordeaux (6 per case)	\$17.99	\$107.94
Burgundy (4 per case)	\$17.99	\$71.96
Chardonnay (6 per case)	\$14.99	\$89.94
Champagne Prestige	\$16.99	\$101.94
(6 per case)		
Port (6 per case)	\$14.99	\$89.94
Single Malt (6 per case)	\$14.99	\$89.94

Many other glasses—Call for prices.



Spiegelau Glasses

These are excellent values for everyday use. Glasses must be shipped by the case (6 glasses per case).

	per giass
Bordeaux glass (6 per case)	\$6.99
Burgundy glass (6 per case)	\$6.99
Port glass (6 per case)	\$6.99
White wine glass (6 per case)	\$6.99

Attention California residents. Proposition 65 WARNING: Consuming foods or beverages that have been kept or served in leaded crystal products will expose you to lead, a chemical known to the State of California to cause birth defects or other reproductive harm.

Whisperkool Cooling Units Sale Prices!

If you have up to 2,000 cubic feet of cellar space to cool, this is the perfect solution for you. Please call either of our stores for additional information and a color brochure.

Whisperkool 1600 (300 cu ft) \$1049 Whisperkool 3000 (650 cu ft) \$1249 Whisperkool 4200 (1,000 cu ft) \$1349 Whisperkool 6000 (1,500 cu ft) \$1749 Whisperkool 8000 (2,000 cu ft) \$1895

The above prices include the new digital PDT thermostat.

Prices do not include shipping.

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It is extremely important to protect your wines from temperature fluctuation. The most convenient location for your collection is in an air-conditioned wine cellar at home. Unfortunately, most of us do not have the ability or space to build a home cellar that is cost-effective. We are pleased to offer you the next best alternative: a Vinotheque Wine Storage Cabinet. A few prices are listed below. Please call our staff for additional details, a full-color brochure, pricing on all available options, and delivery charges. These prices are for custom orders.

Models	BOTTLES	RETAIL	K&L
Vinotheque 320	264	\$3650	\$2179
Vinotheque 500	368	\$3975	\$2489
Vinotheque 550	428	\$4325	\$2689
Vinotheque 700	528	\$4675	\$2789
QT Models			
Vinotheque 320	264	\$4750	\$2689
Vinotheque 500	368	\$5295	\$3189
Vinotheque 550	428	\$6225	\$3489
Vinotheque 700	528	\$6850	\$3789

LOW EVERYDAY PRICES!

We will beat any written quote on custom Vinotheque storage cabinets by at least \$25.

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WINE OPENERS

CS.

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Instapull Wine Opener \$10.99

The world's fastest and least expensive leverstyle corkscrew. Includes foil cutter, extra worm and manufacturer warranty.

Redwood City Wine Storage Lockers!

Our Redwood City wine locker facility is temperature-controlled and very secure.

We have six sizes for your convenience: 10-case, 16-case, 20-case, 32-case, 40-case, and 60-case. The size designations are based on the assumption that your wine collection includes a combination of both cardboard and wooden cases.

10-case locker, \$13.50 per month 16-case locker, \$18.00 per month 20-case locker, \$24.50 per month 32-case locker, \$35.00 per month 40-case locker, \$43.50 per month 60-case locker, \$52.50 per month 70-case locker, \$75.00 per month 80-case locker, \$86.00 per month

The minimum rental period is six months.

Our lockers are temporarily full. To get on the waiting list, please call Sharon at (650) 364-8544, ex 2733. For billing, call Sharon at ex 2733.

Wine Storage Lockers in San Francisco

We now have wine storage lockers in our San Francisco store. These lockers have a capacity of between 24-30 cases. Cost is \$180 for six-months rental. Call Sharon at (650) 364-8544 ex 2733.

Shipping Information

ALL ALCOHOLIC BEVERAGES ARE SOLD IN CALIFOR-NIA AND TITLE PASSES TO THE BUYER IN CALIFOR-NIA. We make no representation to the legal rights of anyone to ship or import wines into any state outside of California. The buyer is solely responsible for shipment of alcoholic beverage products. By placing an order, you authorize us to act on your behalf to engage a common carrier to deliver your order to you. ALCOHOLIC BEVERAGES MAY BE SOLD AND DELIVERED ONLY TO PERSONS WHO ARE AT LEAST 21 YEARS OLD. IN PLACING YOUR ORDER, YOU REPRESENT TO US THAT YOU ARE AT LEAST 21 YEARS OLD AND THAT THE PERSON TO WHOM YOU ARE DIRECTING DELIVERY IS AT LEAST 21 YEARS OLD.

When your alcoholic beverages are delivered, the per-

son receiving delivery may be required to show identification proving that he or she is at least 21 years old. If, between date of order and date of arrival, the laws of your state change so as to make it illegal to receive the shipment, you can return the order for a full refund.

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Local Delivery Service is also available. Please contact your local K&L. Please note, there is a 5% restocking fee for returned or cancelled orders.

Join One of Our "Wine of the Month" Clubs and SAVE \$\$\$

I often hear from members of our Wine Clubs who are surprised that we offer certain wines at such low prices. Many of the wines we send out each month are well known and can be found in fine wine shops across the country. Sometimes the prices at your local wine shop can be three times or more what a Wine Club member pays. We are able to offer these gems for a number of reasons. It is ultimately the quality, however, that determines whether or not a wine becomes a monthly selection. We have many talented and specialized palates among our tremendous staff, and we use their abilities to help choose the winners. The employees at K&L can be quite vocal when a wine displeases them, and all comments are welcome. Those few wines chosen have certainly met the test.

We also often include some of our direct imports. With the Euro at an all-time high, import prices continue to rise. Each year, we send each of our buyers to the country and region of their specialty, and they come back with wonderful wines that we directly import, resulting in huge savings. We are able to offer these wines at tremendous savings. As with our domestic purchases, the quality of the wine is of paramount importance.

Wine Club members are now able to take advantage of numerous special offers and Wine Club re-orders directly through our website. The benefits of being a Club member have dramatically increased, and we invite you to join one (or more) of our Clubs and see why we have so many happy, and oftentimes surprised, members. Cheers!

—Dave Rosenzweig

Prices are according to the Wine Spectator website listings as of 12/04.

SIGNATURE RED COLLECTION

This is a Club for the connoisseur and the passionate wine lover. Two magnificent bottles of red will arrive each month. Though drinkable now, they would benefit from cellaring. Wines in this Club normally sell for between \$30 and \$50 a bottle. Monthly Cost: Only \$49.95 + Shipping (+ Tax for CA residents only). All reorders are \$23.95 per bottle. Previous Signature selections (*Wine Spectator*-listed prices): 2000 Pine Ridge "Stags Leap" Cabernet (\$70), 2000 Signorello Cabernet (\$48) and 2002 Torbreck "The Steading."

PREMIUM WINE CLUB

This Club features a tremendous selection of wines from around the world. These wines show complexity and true varietal character. See below for two of our past selections. Usually, but not always, we include a white and a red. Wines in this Club normally sell for between \$18 and \$30 a bottle. Monthly Cost: Only \$29.95 + Shipping (+ Tax for CA residents only). All reorders are \$13.99 per bottle. Previous Premium selections: (*Wine Spectator*-listed prices) 2000 Frazier "Lupine Hill" Cabernet (\$45) and 2002 Torbreck "Juveniles" (\$29).

BEST BUY WINE CLUB

A great way to learn about wines from around the world with a very high quality-to-price ratio. Usually we include a white and a red. Wines in this Club normally sell for between \$10 and \$15 a bottle. Monthly Cost: Only \$17.95 + Shipping (+ Tax for CA residents only). All reorders are \$8.49 per bottle. Previous Best Buy selections: (*Wine Spectator*-listed prices) 2000 Davis Bynum "Boar-doe" (\$18) and 2002 McDowell Syrah (\$16)



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