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June 6, 2005

Dear Wine Club Member,

A few weekends ago, I had a chance to visit with some wineries from which we have recently shipped wine club selections. I took a trip up to the Wine Country with six friends, most of who are also wine club members. Amici winery owners John and Sharon Harris graciously allowed us to stay at their house in Calistoga. Based on the size and spectacular beauty of their home, I'd say that Amici is doing quite well, thank you. We greatly appreciated their kindness and hospitality.

We stopped in at Schweiger Vineyards (Signature selection January 2005), located way up on a mountain above the town of St. Helena. We were met there by the lovely Megan Cahn, who gave us a brief background of the history of the winery. Then Andy Schweiger, the winemaker, came over to answer a few questions about his winemaking style. Diana Schweiger Isdahl showed up after taking her dog to the veterinarian, and we finished by tasting their lovely wines in the candle-lit cave downstairs. These are really lovely people who would love to take you on a tour and tasting if you are visiting the area.

Next, we traveled to Flora Springs (Signature selection, July 2004), driving back down the mountain and a few miles down the road. Sales Manager Richard Tiedemann met us there and took us to a beautifully appointed room where he had set up four wineglasses at each setting around a sturdy hardwood table. Richard is quite a character. Full of energy, enthusiasm and knowledge, he had us laughing as we learned about the winery and its wines. We tasted a number of Chardonnays there before Richard took us into the caves for some barrel sampling. This was a spectacular chance to understand and taste the effects that different types of barrels have on the flavors of wine. We tasted the same Cabernet from a French oak barrel and a Hungarian oak barrel. We then blended the two in the glass to see the effect. Later we tasted a few other single-vineyard Cabernets as well as a brilliant Pinot Noir out of barrel. Although I have barrel-tasted before, I had not had the opportunity to do such an extensive tasting. We finished our tour outside on a gorgeous patio, seated around a shaded table set with decanters filled with Flora Springs' 25th Anniversary Cabernet and Hillside Reserve Cabernet.

The next few hours were spent among friends, a time filled with laughter, camaraderie, joy and of course great wine. Although we had another tour scheduled for later that day, we were so satisfied that instead we had the limo take us to Taylor's Refresher, a local hamburger legend. You may read "satisfied" as indicating a hint of tipsiness if you so choose. You would not be wrong....

I strongly urge you to make a trip to the wine country whether it is in Napa, Sonoma, or elsewhere. Few experiences can match the leisurely, thoroughly enjoyable pace of visiting a winery and tasting their wares amid the spectacular beauty of nature at its finest.

To learn more about Schweiger, log on to [www.schweigervineyards.com](http://www.schweigervineyards.com) or call 877-963-4882. To learn more about Flora Springs, log on to [www.florasprings.com](http://www.florasprings.com) or call (800) 913-1118.

Now that the summer has arrived, please note that your monthly Wine Club package may be delayed a few days from the usual time. We will be adjusting shipping schedules depending on the heat.

Cheers,

Dave Rosenzweig  
Wine Club Director

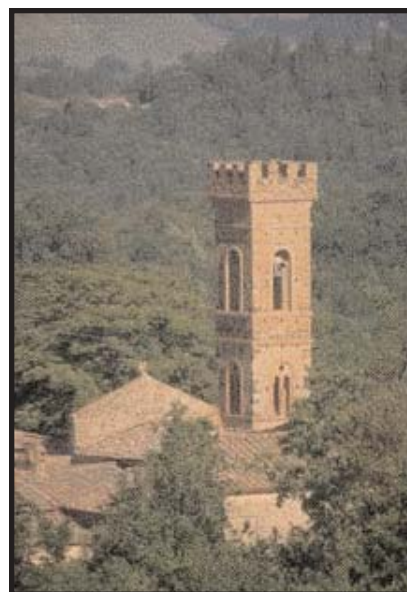
# Signature Red Wine Club

The Signature Red Wine Club offerings for June 2005 include two wonderful wines from the famed Isole e Olena estate in Tuscany.

## 2002 Isole e Olena "Cepparello," Tuscany

## 2000 Isole e Olena "Collezione De Marchi" Cabernet Sauvignon, Tuscany

There is probably no producer in the world more respected by fellow winemakers than Paolo di Marchi. One of the acknowledged masters of Tuscany with his famous super-Tuscan Cepparello, Paolo de Marchi is widely regarded as one of the top ten small wine producers in the world. From Santa Barbara to Sonoma, from Burgundy to Piedmont, hundreds of producers have made the journey to Isole e Olena to find one of the world's most magnificent properties, a 200-acre testimony to viticultural genius. Isole and Olena are two tiny villages located on opposite ends of the property. Occasionally, Paolo speaks of his 30 years at Isole, when he turned a poorly tended family estate into the jewel of Tuscany. In the early days, sharecroppers picked grapes with one hand as they tossed wheat with the other, because wheat had a better return than Sangiovese! Paolo began to travel, learning about viticulture in Piedmont, France and California. He realized that Sangiovese was an incredibly temperamental variety. He worked with local oenologists and laboratories, studying clonal options, spacing in the vineyards, and exposure to sunlight. Isole's vineyards needed to be completely overhauled, a monumental task given the poor market conditions. By the late 1990s, Paolo was heading up an effort called "Sangiovese 2000" to develop new Sangiovese clones designed specifically for the tight spacing and low yields that he knew to be essential for creating world-class Sangiovese at Isole. By 2001, the greatest part of Isole e Olena had been replanted, leaving only the old vine Canaiolo as a reminder of Paolo's first days at Isole.



*The estate of Isole e Olena, Tuscany*

Paolo de Marchi's family purchased the estate of Isole e Olena, which lies in the heart of Chianti Classico, in the 1960s. The Chianti Classico is outstanding and always highly regarded, especially by those who appreciate Chianti. De Marchi does not make a "Riserva." Instead, he produces "Cepparello," a Super-Tuscan made entirely of Sangiovese and matured in French oak.

What exactly is a Super-Tuscan? Here's a little history. Tuscany is one of the most important wine regions in Italy. Nowhere else in the world does Sangiovese reach the heights it does in Tuscany, with Chianti being the best known Sangiovese in the world. Everyone has heard of Chianti, and has probably enjoyed drinking it. Many are familiar with the old straw-covered bottles with the little black rooster at the top. The black rooster came about as a result of imitations of Chianti being sold as the real thing. To deal with that problem, a group of producers in Chianti assembled in 1924 to establish a voluntary association to defend and promote their authentic wine. They adopted the name *Consorzio per la difesa del vino tipico del Chianti e della sua marca di origine* (Consortium for the Defense of the Typical Wine of Chianti and its Brand Name of Origin). Over the years, the organization changed its official name several times (good move) and is now known as the *Consorzio del Marchio Storico-Chianti Classico*. However, it has always retained the black rooster symbol, which has become an essential element of its image and a guarantee of quality. Although the origins of the symbol are in dispute, it is certain that the profile of a black rooster was the emblem of the historic League of Chianti, which governed the territory from the early years of the 14th century. The Consortium therefore chose that symbol, more than seven

centuries old, as a guarantee of the quality of its wines. The consortium established very specific rules regarding which grapes were to be used and in what percentages. Sangiovese was limited to 75% to 95%, with the balance consisting of 5 % to 10% Canaiolo and 2% to 5% of two white grapes, Malvasia and Trebbiano.

In the late 1960s, a group of winemakers began to feel restricted by those rules and wished to produce an even greater wine from the region. Since many of them wanted to work with nontraditional grapes, blends or winemaking techniques, their wines were often demoted under the DOC system to plain old “red table wines” (vini rossi de tavola). Somehow, Red Table Wine did not seem appealing in marketing terms, so each producer has selected a trademark name for his proprietary wine. Thus, the “Super-Tuscans” were born. These wines usually consist of a blend of Sangiovese, Cabernet Sauvignon and/or Merlot. Sassicaia, from the Antinori estate, was the first wine to be called a Super Tuscan.

**Cepparello** is somewhat unusual for a Super Tuscan, in that it is comprised of 100% Sangiovese. The wine was aged for 14 months in barriques, one third of which were new. This is a beautiful effort in a difficult vintage, marked by complexity and purity. Notes of black cherries, plums and leather are framed by slightly austere tannins, making this ideal for decanting for at least a few hours. The wine will continue to improve for another seven to ten years.



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



### **Signature Red Club, June 2005 wine re-orders**

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

\_\_\_\_\_ Bottle(s) of 2002 Isole e Olena “Cepparello”, Tuscany @ \$23.95 per bottle

\_\_\_\_\_ Bottle(s) of 2000 Isole e Olena “Collezione De Marchi” Cabernet Sauvignon, Tuscany @ \$23.95 per bottle

# Premium Wine Club

For the Premium Wine Club we offer a superb, dry white wine from the Loire Valley and a big, fruity Shiraz from Down Under.

## 2002 Five Geese Shiraz, McLaren Vale

The McLaren Vale wine region is located just to the South of Adelaide, the capital of South Australia, on the beautiful and geographically diverse Fleurieu Peninsula. While overall the region is relatively small, it contains a wide diversity of terroirs, which produce characteristic wines. The nearness of the sea has a pronounced impact on the climate of the region. This impact is further enhanced by the escarpment of the Sellicks Hill Range, which forms a dramatic backdrop to the region as a whole.

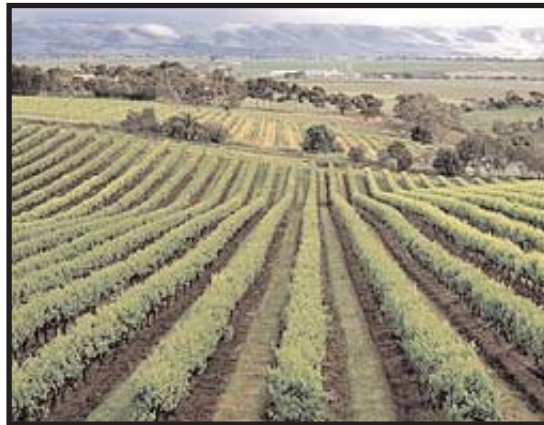
In the Reynella area, vineyards are found on gently undulating land at an elevation of about 100 meters. In the foothills of the Mt Lofty Ranges to the east, where there is a scattering of vineyards that come within the region, elevation rises to 320 meters. In the north around Blewitt Springs, elevation is around 200 meters. Over the remainder of the region, elevation is between 50 and 100 meters. These variations in elevation have significant impact on the terroir of the vineyards.

Sue Trott, one of Australia's few long-established women vigneron, established Hillgrove Wines in July 1999 as a partnership. Sue owns 32 hectares of vineyards in the McLaren Vale region. Hillgrove makes wines from her Blewitt Springs vineyards. Blewitt Springs, a sub-region of McLaren Vale, is fast gaining recognition in its own right for premium quality Shiraz and Grenache. Blewitt Springs is more elevated and enjoys cooler and wetter climatic conditions than the rest of McLaren Vale; picking there takes place some three weeks later. The name of this wine derives from the five wild geese that have lived for many years on the Blewitt Springs vineyard, foraging for feed between the rows of vines. Each night they sleep on the waters of the dam, seeking refuge from marauding foxes.

The wines are crafted by Mike Farmilo, an award-winning winemaker and wine-show judge. Mike is Principal Winemaker and Managing Director of Boar's Rock Pty. Ltd., where the wine is made. Prior to his work at Boar's Rock, Mike was Chief Group Red Winemaker for Southcorp, one of the largest wine companies in the world.

The 2002 vintage was cooler than usual, with dry, overcast conditions. As a result, the yields were low and the acid levels high, and there was a slow accumulation of flavors. These factors helped contribute to one of the best vintages the McLaren Vale has seen.

This 100% Shiraz was aged for 18 months in a combination of new and used American oak. The wine shows a smooth, full-bodied palate exhibiting plenty of black-fruit character, with hints of fruitcake spices and a lingering milk-chocolate finish. This wine drinks beautifully now, but may also be held for six to eight years. Great choice with braised beef short ribs.



*Vineyards in Australia's McLaren Vale region.*

## 2001 Domaine Lareau “Cuvée des Genets,” Savennieres

The village of Savennieres is a perfect reflection of its wines. Often reserved and austere at first, the habitants take a few years to warm up to outsiders. But when the shell is finally cracked, the villagers and the wine open up in a way that no other in France can. Savennieres, from its people to its vinous fruit, is regal.

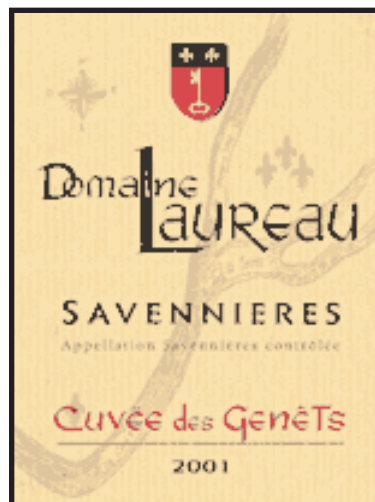
It took some time for a young Damien Laureau to learn this. At the age of 30, Damien left his post as an agriculture consultant to take over six hectares of vines from his uncle, who was heading into retirement. Damien knew much about growing fruit; his family produces some of France’s most sought-after pears and apricots. But Savennieres was a different animal altogether, and for the first few years, no one in the village would help him. Even though he rented a small place in the center of the village and became involved in the community, their secrets were never shared. Damien had no choice but to experiment.

In February of 2004, Damien’s experiments paid off. At the annual tasting in Angers of all of the top domaines of the Loire, Damien slipped two cuvées into the official judging of Savennieres by wine critics from all over France. This contest was almost always won by the same château-based properties that had been in Savennieres for decades. Not only did Damien win the first prize, but he did so with his youngest cuvée, Cuvée des Genets. Outsiders weren’t supposed to win, but when tasting is blind, politics don’t count.

Two months later, La Revue du Vin de France (France’s top wine publication) proclaimed that Damien was “undoubtedly the future star of Savennieres.... He has brought youth back to what is often a rigid appellation.” As for Damien, he just wants to make the purest example of Chenin Blanc that he can.

With vines just across the road from those of Vincent Ogereau, the newest encroacher in the village, Damien is bringing his fruit-growing background into the vineyard. He is experimenting with spraying organic fruit essences onto the vines to confuse some vine sicknesses, and with various levels of *enherbement* to test his vines’ capacity to produce with much less water.

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



### Premium Wine Club, June 2005 wine re-orders

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

\_\_\_\_\_ Bottle(s) of 2002 Five Geese Shiraz, McLaren Vale @ \$13.99 per bottle

\_\_\_\_\_ Bottle(s) of 2001 Domaine Lareau “Cuvée des Genets,” Savennieres @ \$13.99 per bottle

# Best Buy Wine Club

This month's Best Buy Wine Club selections include a crisp Sauvignon Blanc from California's Redwood Valley and a crowd-pleasing Zinfandel from Sonoma County.

## 2003 Chance Creek Sauvignon Blanc, Redwood Valley

Lou Bock, a well-known wholesaler of an outstanding line of wines sold under the name Bock Vines and Wines, owns Chance Creek Vineyards. Chance Creek was a dream of Lou's, inspired by a professor of his while he was studying to be an organic gardener at UC Santa Barbara. In Lou's words, "Allen Chadwick was the sort of English/Shakespearean horticulturist that JRR Tolkien would have created if Gandalf had been a gardener." Allen gave Lou a philosophical vantage point that starts with compost and seaweed. Soil-building, and paying attention to the inherent vitality of the interdependent plants and organisms at play, have been the constant focus of the farming done at Chance Creek.

In 1979, after some arduous wandering, Lou stumbled upon an abandoned vineyard ten miles north of Ukiah, in Redwood Valley. Formerly a vineyard of Chassis and Palomino grapes used for the production of Sherry, the land had reverted to young oaks, manzanita and wild grasses. As the vineyard was too far gone and no market value existed for the grapes, Lou chose to rip out everything and replant. After consultation with master vine grower Mark Turula, he decided on Sauvignon Blanc as the primary grape and found a truckload of bench grafts from an old Italian nursery in Healdsburg. The first year was difficult as Lou and his family struggled along with little vineyard experience to guide them. As the years went on, Lou realized that he had something special in this particular piece of land, and despite barely staying ahead of loan payments and trading wine to the local PTA for lunch passes and babysitting, he persevered. He formed a close bond with CCOF (California Certified Organic Farmers) and adhered to their guidelines along with using biodynamic ideas from Rudolph Steiner to guide the direction of the vineyard. His basic aim is to make wine that has shelf life by having minimal levels of sulfites, and to farm in a way that builds soil by the use of compost, oyster shells, seaweed, fish meal and sea bird guano. A beautiful flock of sheep on the property eats weeds and helps to keep the cover crop in check while spreading pellets of natural fertilizer.

The name derives from a few sources – the occasionally flowing creek near the vineyard, the luck of finding the vineyard, and Thomas McGuane's collection of sporting essays, *Outside Chance*.

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



*A vineyard in Redwood Valley, north of Ukiah, California.*

## 2003 Purisima Canyon Sonoma County Zinfandel

We have been looking for a Zinfandel since we ran out of the Watt's Zinfandel a while back. Then we had a chance to taste this wine and knew we had a winner. As longtime club members know, Purisima Canyon is one of our own labels. Wines that we choose to bottle must represent outstanding value and quality. We recognize the responsibility inherent in putting our reputation on the line. We feel this wine, a blend of Zinfandel, Petite Sirah and Merlot, stands tall on its own.

Nestled between the rugged Pacific Coast on the west and rolling hills and mountains on the east, Sonoma County offers a grand landscape of beautiful valleys and winding roads to explore. Gee, I wish I had actually written that sentence. I took it off the Sonoma County Wineries association website and thought it aptly expressed the beauty of the area. Although I am guilty of going to Napa more often (partly because my mother lives in Yountville), Sonoma is a truly beautiful valley. Just as I often choose Napa over Sonoma as a destination, many overlook Sonoma as a source for some of the world's greatest wines. One of Sonoma's most distinguishing characteristics is the number of AVAs (American Viticultural Associations) it has been awarded. As Jancis Robinson says, "Sonoma gives would-be gurus some of their most engaging opportunities to define subtle boundaries by taste and taste alone."

This wine is made from vineyards in Dry Creek, Russian River and Alexander Valleys in Sonoma County. The Zinfandel came from Dry Creek Valley, which is emerging as one of the most interesting appellations. The roots of Dry Creek Valley quality go back more than 125 years, to the first vineyard established in 1870. Dry Creek Valley was among the first regions to receive formal recognition as an AVA (in 1983), enabling local wineries to put the Dry Creek Valley appellation on their labels. Nearly 6000 acres of vineyards now carpet the valley, providing exceptional fruit to more than 25 wineries. Zinfandel and Sauvignon Blanc continue to be the region's best known wines, although the area also produces some wonderful Cabernets and Chardonnays.



*Vineyards of Sonoma.*

The Petite Sirah comes from the Russian River Valley, also formally established as an AVA in 1983. With 12,000 acres planted to wine grapes, the majority being Pinot Noir and Chardonnay, the appellation includes over 200 winegrowers and 50 wineries. Its boundaries roughly follow the low-lying flat plain extending south and west of Healdsburg, following the Russian River as it turns toward the Pacific Ocean. The coastal hills at Guerneville mark its western boundary.

The Merlot comes from Alexander Valley, which received formal recognition as an AVA in 1984. The Alexander Valley viticultural area, which includes both the valley floor and hills to the east and west, encompasses approximately 75,000 acres. Over 13,000 of those acres are currently planted to premium wine grapes, including Cabernet Sauvignon, Merlot, Zinfandel and Chardonnay, but also many other varieties such as Viognier, Pinot Blanc, Shiraz and Sangiovese.

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

### **Best Buy Wine Club, June 2005 wine re-orders**

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

\_\_\_\_\_ Bottle(s) of 2003 Chance Creek Sauvignon Blanc, Redwood Valley @ \$8.49 per bottle

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

# Re-order Form

As a member of a K&L Wine Club, you have the opportunity to order previous offerings of any of our clubs. The following pages contain the full “backlist” of each club. Please note the prices for each wine. Our phone numbers for the Wine Club are (650) 364-8544 ext. 5, then 1; or outside the 650, 415, 510, and 408 area codes (800) 247-5987 ext. 5, then 1. The order desk is open Monday through Friday from 9:00 a.m. to 5:00 p.m. We have a voice mail system, and if we can't take your call immediately we will return it as soon as possible. In addition, you can e-mail us at [theclubs@klwines.com](mailto:theclubs@klwines.com).

## Signature Red Club: Previous Offerings

**All wine can be purchased by the single bottle. Prices are shown after each wine listed  
Tax (in California) and shipping will be added to each order.**

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

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

\_\_\_\_\_ Bottle(s) of 2001 Morlanda “Crianca,” Priorat @ \$23.95 per bottle

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

\_\_\_\_\_ Bottle(s) of 1999 Seghesio Barolo “La Villa,” Piedmont @ \$23.95 per bottle

This Seghesio Barolo consists of 100% Nebbiolo, aged for 24 months in French oak. Daniel Thomases, the Italian wine reviewer for Robert Parker, gave this wine 90 points along with these comments: “Brothers Aldo and Riccardo Seghesio’s wines privilege suppleness and balance, as the 1999 Barolo La Villa demonstrates. A fresh garnet, with a spicy caramel, floral, smoky and tarry nose, its round flavors, satiny texture, mineral and licorice notes, and overall finesse could easily lead one to mistake this for a fine Cerequio or Brunate. Anticipated maturity: 2005 to 2018.” This is a great match for rich beef stews.

\_\_\_\_\_ Bottle(s) of 2002 Torbreck “The Steading,” Barossa Valley @ \$23.95 per bottle

This blend consists of 60% Grenache, 20% Shiraz and 20% Mataro. Robert Parker has this to say: “David Powell consistently excels with The Steading. Aged 22 months in 300-liter barrels, it represents Australia’s version of Châteauneuf-du-Pape. The 2002 The Steading’s big, spicy, earthy nose reveals notions of cherry liqueur, licorice, pepper, dried provençal herbs, raspberries and leather. Ripe, medium to full bodied, chewy and heady, it is best drunk during its first seven to eight years of life, although it will last a lot longer. 93 pts.”

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

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

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

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

## Premium Wine Club: Previous Offerings

**All wine can be purchased by the single bottle. Prices are shown after each wine listed  
Tax (in California) and shipping will be added to each order.**

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

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

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

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

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

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

\_\_\_\_\_ Bottle(s) of 2000 Steele "Dupratt Vineyard" Chardonnay, Mendocino @ \$13.99 per bottle

100% Chardonnay, aged in French oak for eight to ten months and given full malo-lactic treatment. It's creamy and smooth, with aromas of apples and pears leading to a palate that echoes the same flavors and adds a touch of hazelnut and spice. A long finish leaves you wanting more. Great with roast chicken. Drink now and over the next two to three years.

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

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

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

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

\_\_\_\_\_ Bottle(s) of 2002 Iby Blaufränkisch Hochäcker @ \$13.99 per bottle

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

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

A blend of 73% Semillon and 27% Sauvignon Blanc. Lovely aromas of lemon-citrus are balanced by a rich mid-palate with stone and herbal notes. This is a great match with fish. Drink now and over the next one or two years.

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

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

\_\_\_\_\_ Bottle(s) of 2003 Pascal Jolivet "Attitude", Loire Valley @ \$13.95 per bottle

This wine shows juicy fruit flavors of apple and grapefruit balanced by a refreshing minerality and grassiness. It's

very clean and crisp, excellent for warm spring and summer days. A great choice with grilled fish. Drink now and over the next two to three years.

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

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

## **Best Buy Wine Club: Previous Offerings**

**All wine can be purchased by the single bottle. Prices are shown after each wine listed  
Tax (in California) and shipping will be added to each order.**

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

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

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

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

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

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

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

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

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

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

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

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

\_\_\_\_\_ Bottle(s) of 2002 Domaine Rimbart, Saint Chinian @ \$8.49 per bottle

This wine is 40% Carignan, 30% Syrah and 30% Cinsault, aged in fermentation tanks to highlight its fruitiness. Aromas of berries and currants lead to a palate of plums, cherries and a hint of pepper. Fruity and very easy to drink, this would be a good match with ham or pork roast. Drink now and over the next two to three years.

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

This blend of Sauvignon Blanc and Semillon is an outstanding example of white wine from the Graves region. Aromas of pears and apples lead to a palate with citrus and mineral notes. The wine is rich and crisp, and has a refreshing aftertaste. This is a great match with grilled fish or chicken dishes. Drink now and over the next two to three years

\_\_\_\_\_ Bottle(s) of 2003 Kalinda Sauvignon Blanc, Lake County @ \$8.49 per bottle

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

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

A typical Côtes du Rhône blend of Grenache (70%) and Syrah (30%). Aromas of truffle and berry lead to a palate with more berry flavors and a hint of raspberry and spice. This is a deep, thoroughly enjoyable wine that is meant to be drunk now and over the next three to four years. This would be a great choice with beef stew and game meats. Also good with hard cheeses that are not too salty.

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

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

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

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

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

Our friends at Amici Cellars of Napa Valley are excited to share their releases of very limited production wines with selected members of K&L's Wine Clubs.

#### **2002 Amici “Panek Vineyard, Old Vine Zinfandel**

The Panek Vineyard is located in an area legendary for Zinfandel. Bordered by the legendary Turley Wine Cellars to the south and the famous Aida Vineyard to the north, these gnarled, 35-plus-year-old dry-farmed vines yield just two tons of fruit per acre. Aromas of black cherries, currants, blackberries and exotic spices explode from this deep ruby/garnet Zinfandel. Rich and dense with multiple layers of blackberries, kirsch liqueur, currants and spice drench the palate. This is an exuberant, full-bodied wine, intense and pure with a long concentrated finish.

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

#### **2002 Amici Pinot Noir, Mendocino**

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

\_\_\_\_\_ Bottle(s) of 2002 Amici Pinot Noir, Mendocino @ \$26.99 per bottle

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

### **2002 Water Wheel “Memsie” Red, Bendigo**

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

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

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

### **Chateau Routon Vintage Character Port**

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

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

### **2000 Dominus Estate, Napa**

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

\_\_\_\_\_ Bottle(s) of 2000 Dominus Estate, Napa Special Price: \$59.99 per bottle

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

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- If you will be away when the shipment arrives during the first two weeks of the month. We will hold the shipment until you are there to receive it.
- To update your e-mail address. Through e-mail, we can let you know of Wine Club member-only specials in a more timely fashion than through the Club newsletter.