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March, 2006

Dear Wine Club members,

On April 26th, we will be hosting a Winemaker Dinner featuring Summerland Winery, for wine-club members only! We have had a couple of previous club-member-only dinners, both featuring Amici winery, and the response has been extremely positive. We certainly learn a bit about the winery, direct from the winemaker. The food is outstanding and the wine is good, but mostly we have fun. This dinner will feature special guests Etienne Terlinden, Summerland's winemaker, and Kevin Benning, the winery's Vice President and partner. I visited Etienne a few months ago and had a great time and a very educational visit. He led a tasting from a variety of barrels in various stages of the journey to the bottle. It was great to see his passion as he described the various nuances of each wine and shared his winemaking philosophy. Incidentally, despite the continental name, Etienne looks and sounds like a California surfer, which he also happens to be.

The dinner will be held at John Bentley's restaurant, just a block away from our Redwood City store. John's sterling reputation for outstanding cuisine at both of his restaurants is well deserved. Here are the details:

**K & L Wine Club Dinner**  
featuring  
Summerland Winery  
at  
John Bentley's Restaurant  
2915 El Camino Real, Redwood City, CA 94061  
Wednesday April 26, 2006  
Reception at 6:30pm  
Dinner at 7:15pm  
Cost: \$90  
Dress: Casual Elegance

This dinner is limited to 40 people and it will sell out, so don't hesitate to purchase your reservation promptly. Call me directly, or talk to any K&L salesperson; they will be able to help you.

This month, we feature another brilliant single-vineyard Pinot Noir from Summerland Winery and a luscious Cabernet from Vine Cliff, both in our Signature Red Collection. The Premium club offers a superb white wine from New Zealand along with a Napa Cabernet, and our Best Buy club offers two wonderful Spanish wines.

Cheers,  
Dave Rosenzweig  
Wine Club Director

# Signature Red Wine Club

The Signature Red Wine Club offerings for this month include a lovely Cabernet from a premium Napa producer and another single-vineyard Pinot from Summerland.

## 2003 Summerland Pinot Noir, "Chamisal" Santa Maria

In January, we offered Summerland's "Solomon Hills" Pinot, and it sold out quickly. We were going to wait until April to send out this wine, but due to the tremendous response to the previous wine, we decided to offer it this month.

Summerland Winery was founded by Nebil "Bilo" Zarif in 2001. Previously, "Bilo" was the owner and founder of Barnwood and Laetitia wineries in Santa Barbara County. Born and raised in Iskenderun, Turkey, Nebil Zarif received his introduction to wine at a young age, around the family dinner table. His passion for fine and rare wines began in the 1970s in France, where he was introduced to the regions of Bordeaux, Burgundy and the Rhône Valley while studying in Paris. Later, after he settled in the United States, he directed his wine interests towards the prestigious wineries of Napa. He visited regularly to explore the harvests at Mondavi, Silver Oak and Duckhorn vineyards.

As he learned more about California wines and the people who were producing them, Zarif became convinced that the future of the wine industry would be revealed in the diverse growing regions of the central coast. In 1994, Zarif acquired 30 acres of land in the Cuyama Valley, high above Santa Barbara County. It was there that he founded Barnwood Vineyards. Over the course of the next seven years, he would expand the vineyards to encompass more than 2000 acres, over 800 of them planted to wine grapes.

During this same period, Zarif acquired Maison Deutz winery with a silent partner. They expanded the property and produced superb Pinot Noir under the Laetitia Vineyard and Winery label. Zarif's most notable contributions to the California wine industry include planting the highest elevation commercial vineyards in California. Those vineyards are the warmest and most conducive climate in Santa Barbara county for Rhône and Bordeaux varietals. He was also one of the first in the state to plant Tempranillo and to implement Dijon clones of Pinot Noir.

In 2001 Zarif sold his interest in Barnwood and Laetitia to pursue new possibilities, most notably, Summerland winery. An avid polo player and resident of the coastal town of Summerland, Zarif selected that name for his winery to reflect upon fond memories of his time there. The winemaker is Etienne Terlinden, who had earlier worked with Zarif at Barnwood and Laetitia wineries.

This wine is part of the Summerland single-vineyard collection. Each of the wines in this collection expresses the distinctive terroir of an individual vineyard. Once a vineyard is selected, close contact is kept with the growers throughout the year to maintain the highest quality and desired yields for the fruit harvested. All the wines in this line are aged in small French oak barrels and subject only to traditional wine-making techniques.

This 100% Pinot Noir from the Chamisal vineyard provides lovely aromas of cinnamon spice leading into a palate with loads of berry fruit, which lasts right through the long finish. This is very easy to enjoy on its own, but would be great with grilled pork chops with a side of wild mushrooms. Drink now and over the next four to six years.



## 2000 Vine Cliff Cabernet Sauvignon, Napa

Vine Cliff winery began in 1870, when locals George Burrage and Thomas Tucker purchased an exquisite mountainside property from the Yount Estate. That was just five years after the death of Napa Valley pioneer George Yount. Burrage and Tucker started wine production a year later. Though they did not live long enough to establish a reputation for Vine Cliff, they did construct what appears to have been the largest winery in the Napa Valley at the time. After the deaths of Burrage and Tucker, San Franciscan John Fry bought the property and immediately set out to achieve his vision for the winery. By the 1890s he achieved it. Fry, who made a fortune in Nevada silver, had invested heavily in San Francisco real estate. He served on the boards of directors of a dozen major companies, including the Bank of California and the Napa Valley Wine Company—a connection that proved particularly fruitful for Vine Cliff. The half-dozen wineries affiliated with the Napa Valley Wine Company wanted to build name recognition for the company by setting a quality standard that was unmatched in California.



As Vine Cliff Winery prospered, it attracted the social set of San Francisco. Prominent San Franciscans visiting Vine Cliff included William Ralston, the founder of the Bank of California. Fry's early business and personal relationship with Ralston was enhanced further when Ralston married Fry's niece. Unfortunately, *Phylloxera* destroyed the vineyards and wine production by about 1900. Fry died in 1901 and most of the winery structure disappeared in a matter of a few years, with the exception of the stone first floor and tunnels.

The original winery tunnels and masonry foundation were all that remained when Charles and Nell Sweeney purchased the estate in 1985. Their oldest son, Rob Sweeney, took on the job of vineyard manager and today is the proprietor and head of the winemaking team. Passionate about sustainable agriculture and maintaining a natural, organic balance in the vineyards, Rob is adamant about eliminating chemical pesticides and following ecologically sound practices. Current winemaker Rex Smith shares with Rob a philosophy that focuses on the concept that gentle handling of the grapes, through the use of gravity and conveyors to transport fruit, will result in a wine that is the ultimate expression of the quality of the fruit. Believing that the wines are representative of the vineyards, they base winemaking decisions on flavors rather than sugar, acid, or pH. Ultimately, Rob and Rex strive to retain flavor of the fruit as an expression of the vineyards and maintain balance through natural acidity. In other words, they let the place and grape be paramount over winemaking intervention.

This wine consists of 100% Cabernet Sauvignon, aged 18 months in French oak barrels. Blended after aging, from their vineyards in Oakville and Calistoga, with a small amount of fruit from Rutherford, the wine shows aromas of currants, vanilla and spice with a palate that adds cherries and plums with a hint of chocolate on the lush finish. Drink now and over the next five to seven years. Serve with roast leg of lamb.

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

For the month of March, 2006, these selections are available to Signature Red Club members only. Tax (in California) and shipping will be added to each order.

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

\_\_\_\_\_ Bottle(s) of 2000 Vine Cliff Cabernet Sauvignon, Napa @ \$23.95 per bottle

# Premium Wine Club

For the Premium Wine Club we have a wonderful Napa Cabernet along with a brilliant white from one of the most prestigious wineries in New Zealand.

## 2003 Kalinda Cabernet Sauvignon, Napa

I must say that we have been on a roll lately with our private-label Cabernets. Last month, we sent to the Best Buy Club the Purisima Canyon El Dorado Cabernet, and as anyone who has tasted that wine will tell you, it is very, very good. This wine, bottled under our Kalinda label, is even better. It's from a well-known winery in Napa.

This is a *négociant* wine. A *négociant* is a wine merchant who assembles the produce of smaller growers and winemakers and sells the wine under his own name. *Négociants* buy everything from grapes to grape must (pressed grapes that have not yet started to ferment) to wines in various states of completion. In the case of grapes or must, *négociants* perform virtually all of the winemaking. If they buy wine that's already fermented in barrels or *en-vrac*—basically in bulk containers—they may age the wine further, blend in other wines or simply bottle and sell it as is. The result is sold under the name of the *négociant*, not the name of the original grape or wine producer. *Négociants* were the dominant force in the French wine trade until the last 25 years, for various reasons:

Historically the owners of vineyards and producers of wine had no direct access to buyers.

It was too expensive for growers to purchase the wine presses and bottling lines necessary to produce a finished wine.

Owning only a small portion of a particular high-quality single vineyard meant that a grower often had insufficient wine from a parcel to vinify on its own. Under French inheritance laws, vineyard holdings were split generation after generation until offspring owned no more than a single row of grapes, not enough to fill a barrel. Since prices for a premier cru are typically higher than for wines from a larger area such as a village or region, growers could make more money selling off the production as the premier cru rather than blending it into a less specific appellation.

Many *négociants* are also vineyard owners in their own right. In Burgundy for instance, *négociants* are the largest owners of vineyards. Well-known examples in Burgundy are Louis Jadot and Duboeuf, and in the Rhône, Guigal and Jaboulet .

For our private labels, we have a number of *négociants* who bring us samples in various stages of development. Sometimes we are able to dictate the style of the wine, and other times, the wine is presented as is. We are always prohibited from identifying the actual producer, so that we can protect their own label, from a price perspective. (Thanks to Wikipedia for information used here.)

This particular wine is 100% Cabernet from three appellations in the Napa Valley: Chiles Valley, St. Helena, and Pope Valley. Aged in French oak for two years, the wine shows aromas of black cherry and vanilla spice leading to a palate that adds cassis, tea, and a hint of chocolate to the flavors. The finish is long and smooth and very enjoyable. Drink now and over the next five to seven years. This is a good match for prime rib. This wine would normally sell for \$48.



*A cluster of Cabernet Sauvignon grapes.*

## 2004 Leeuwin "Siblings" New Zealand

I am so happy that we were able to offer this wine again. We offered the 2002 vintage a few years ago and it proved a big success with Club members.

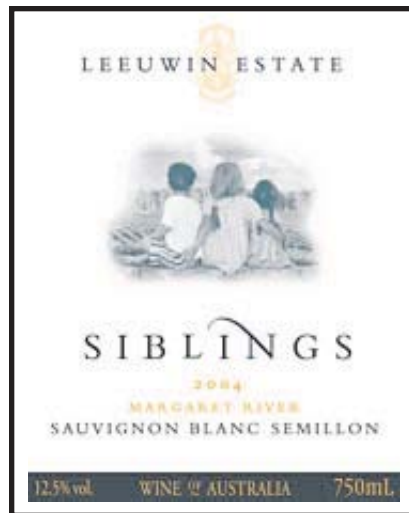
Leeuwin Estate is a family-owned and -operated winery located in the picturesque Margaret River district, south of Perth, Western Australia. One of the icons of Australian wineries, it has earned an international reputation for wines that rank alongside the world's finest. In 1972, following an extensive search for the area most suitable for producing the best varietal wines in Australia, legendary American winemaker Robert Mondavi identified the future site of the Leeuwin vineyard. Less than 6 km from the ocean, Leeuwin Estate is approximately midway between Cape Naturaliste to the north and Cape Leeuwin, Australia's most southwesterly point.

With oceans on three sides changing water temperature by only two degrees between summer and winter, the district has its own microclimate. Leeuwin's vineyards are therefore protected from extremes of temperature and are frost-free during the critical spring growing period. The mean daily maximum and minimum temperatures during the summer season are very similar to those of Bordeaux. The significant difference is that here the season opens slightly earlier and closes slightly later, providing vintners with greater latitude to ripen their fruit.

Originally a cattle farm, Leeuwin Estate evolved under the direction of Denis and Tricia Horgan, with Robert Mondavi acting as consultant and mentor. Since its inception in 1974, the winery's mission has been the pursuit of excellence, to produce wines that rank with the best in the world. On three occasions Leeuwin has been included in the prestigious category of "International Winery of the Year" by *Wine & Spirits* magazine, and included in the prestigious French publication *100 Vins De Legende* as one of the world's great wine legends. Robert Parker calls Leeuwin Estate "one of the benchmarks, if not the reference point winery in Margaret River."

This wine is a blend of Sauvignon Blanc and Semillon, vinified with no oak interference. Here are Robert Parker's notes: "Their venture into Loire Valley-inspired Sauvignon Blanc/Semillon, the 2004 Siblings, is a crisp, medium-bodied, aromatic effort possessing terrific fruit intensity, wonderful definition, and loads of honeyed cantaloupe-like fruit. This cuvée has never seen a day of oak, and is all the better for it. Enjoy it over the next several years. (90 points.)"

This makes a great match with most fish dishes.



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

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

\_\_\_\_\_ Bottle(s) of 2003 Kalinda Cabernet Sauvignon, Napa @ \$13.99 per bottle

\_\_\_\_\_ Bottle(s) of 2004 Leeuwin "Siblings" New Zealand @ \$13.99 per bottle

# Best Buy Wine Club

This month's Best Buy Wine Club selections include two wonderful Spanish wines: a lovely Albariño and a juicy Tempranillo. The notes on both wines are from Anne Pickett, our Spanish wine buyer.

## 2004 Vionta Albariño, Rias Baixas

From the fjords and estuaries of the Rias to the rolling green hills of the countryside, Galicia is a beautiful and dramatic part of Spain. Rich in history, this region is most famous for its annual pilgrimage to the Cathedral of Santiago de Compostela. Galicia is also the heart of “Celtic Spain”—yes, you can even find men in kilts! They even have their own language, Gallego.

Known as “The Green Coast”, Galicia has a climate much more like Seattle than the hot and sunny interior of the Levant. Spaniards flock to the coastal villages each summer to beat the heat and enjoy the great food. The pristine waters of the Rias have some of the best seafood in the world. Restaurants feature hake, turbot, shellfish, shrimp and the most important of all, octopus (*pulpo*). *Pulpo a la gallega* is awesome. All of this great seafood and hilly seaside terrain can only lead to one ideal beverage: great white wine!

The most famous wine of this verdant region is Albarino, from the Rias Baixas. Albarino is often thought of as a distant cousin to Riesling. While they share an aromatic quality, Albarino is a lighter, drier wine usually made for consumption within a couple of years of release. For many years, Albarino never even came with a label on the bottle. One would just go to the local restaurant, bar, or wine shop to pick up what ever was available. With the Spanish wine revolution, however, Albarino has emerged as one of the most highly regarded white wines.

The 2004 Vionta in this month's offering is an excellent example of top Albarino. Owned by the same folks who own Gloria Ferrer here in California, Vionta puts all of the best care into making this wine. Cool fermented in stainless-steel tanks, this white wine sees no oak in order to retain its bright fresh character. The Vionta has a classic floral and white-peach nose with lively acidity that brightens every sip. Crisp and clean, it still has nice weight on the palate and a long finish.

I love this Vionta with any seafood dish. Most fish in Galicia is prepared simply, either steamed or grilled with a drizzle of olive oil and a dusting of *pimenton*, Spanish paprika.

If you really want to show off your culinary skills, try a salad of lobster and watercress with a citrus vinaigrette. I can guarantee that your guests will be impressed with the pairing of the Vionta and this sumptuous salad.



## 2004 Val dubon, Ribeira Del Douro

The Duero River is one of two rivers that define great winegrowing regions in the Iberian Peninsula. From its source in the province of Soria, it flows across the north of Spain through the regions of Ribera del Duero, Cigales, Rueda, and Toro. It crosses the border into Portugal where it is called the Douro, home to fun *vinho verde* and profound Ports.

Of these regions, the Ribera del Duero produces some of the greatest dry red wines that anyone can find in the world. The wines of Ribera are legendary; it's home to wineries such as Vega Sicilia, Pingus and Aalto. Because of the region's fame, it is difficult to find inexpensive Ribera wines. People often ask me for some of the great bargains that they tried while in Spain, but usually a consumer cannot find them here in the States. The 2004 Valdubon Ribera del Duero fits the bill on all counts. Great price, great quality.

2004 was an important vintage for Spain in general and for the northern regions of Rioja and Ribera del Duero specifically. The year had the perfect confluence of nice temperate weather for even grape ripening, and improved winemaking technique. While great vintages are slam-dunk choices for cellar wines, they are also an excellent opportunity to find great wines at great prices, like this month's Valdubon.

The 2004 Valdubon is made from 100% Tinto Fino, the local name for their clone of Tempranillo, and aged for a couple of months in a mix of new American and French oak. Smoky oak and vanilla aromas blend with ripe cherry and currant fruit. The ripe red fruit on the palate is balanced with acidity and a little kick of tannin on the finish. With all that fruit and charm, the Valdubon is easy to enjoy right away, but it also has plenty of depth to keep for a couple of years in the cellar.

I love this red wine with any grilled meats or roast chicken. Lamb, however, is the most common pairing choice for these kinds of wines. Penafiel is the de facto capital of the Ribera del Duero. It is a lovely town and a must visit, for the great wine, great food and a true fairy-tale castle. They even have a new wine museum. The local specialty is *lechazo*, milk-fed lamb that is roasted in a wood-fired oven for several hours. All you need are potatoes roasted with olive oil, a big salad and a big glass of Valdubon, and you have a classic Castellano meal.



## Best Buy Wine Club, March 2006 wine re-orders

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

\_\_\_\_\_ Bottle(s) of 2004 Vionta Albariño, Rias Baixas @ \$8.49 per bottle

\_\_\_\_\_ Bottle(s) of 2004 Valdubon, Ribeira Del Douro @ \$8.49 per bottle

# Re-order Form

As a member of a K&L Wine Club, you have the opportunity to order previous offerings of any of our clubs. The following pages contain the full “backlist” of each club. Please note the prices for each wine. The phone number to place orders is 800-247-5987. Dial extension 2740 for wine-club-related questions. The order desk is open Monday through Friday from 9:00 a.m. to 5:00 p.m. We have a voice-mail system, and if we can't take your call immediately we will return it as soon as possible. In addition, you can e-mail us at [theclubs@klwines.com](mailto:theclubs@klwines.com).

## Signature Red Club: Previous Offerings

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

\_\_\_\_\_ Bottle(s) of 2000 Dry Creek “Endeavour” Cabernet Sauvignon @ \$23.95 per bottle

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

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

This cuvée is 70% Grenache from very old vines, 20% Syrah and 10% Cinsault, with the latter two fermented together. This is a wine that ages gracefully, showing fruit and spice in youth and developing more character and complexity with age as the oak recedes. The wine has notes of minerals, black cherries, raspberries and spice. This is a medium- to full-bodied wine, with an elegant richness. Drink now with some aeration for its youthful fruit and spice, or hold for five to seven years and let the wine develop additional complexity. Try with hearty stews.

\_\_\_\_\_ Bottle(s) of 2001 Château Clarke, Baron Edmond de Rothschild @ \$23.95 per bottle

The vineyards are planted with 48% Cabernet Sauvignon, 42% Merlot, 8% Cabernet Franc and 2% Petit Verdot. The wine spends 14 to 18 months in oak, 60% to 100% of the barrels being new each year. This vintage is a touch softer than last year's, with lovely cherry and berry flavors marked by soft tannins and a bit of new oak. This is a lovely wine to enjoy with Prime Rib. Drink now or hold for five to seven years.

\_\_\_\_\_ Bottle(s) of 2003 Craneford Shiraz, Barossa @ \$23.95 per bottle

This 100% Shiraz is a mouth-filling wine with aromas of leather, spice, plum Christmas cake, and chocolate. Soft tannins and full flavors lead to a finish with lingering dark chocolate, cherry, and mocha flavors. Robert Parker scores it 92 points! Drink now and over the next three to five years.

\_\_\_\_\_ Bottle(s) of 2000 Château Grangeneuve, Pomerol @ \$23.95 per bottle

This Merlot-based wine from the great 2000 vintage is so easy to enjoy. Lush, with complex aromas of raspberries and a hint of mocha, the wine feels like silk on the palate and has a long, lingering finish. It drinks beautifully now and will hold for another five to seven years. Excellent match with Filet Mignon.

\_\_\_\_\_ Bottle(s) of 2001 Schweiger Cabernet Sauvignon, Spring Mountain @ \$23.95 per bottle

This is a big, dark, deeply flavored wine, with notes of chocolate, coffee, blackberry, earth, and a host of other flavors, brilliantly supported by a fine tannic structure. Often, wines from Spring Mountain require years of cellaring to let the tannins integrate more fully. This wine will benefit from aeration for an hour or two, but it is almost silky in the mouth. You may also cellar this for at least eight to ten years. Just a great wine.

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

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

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

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

## Premium Wine Club: Previous Offerings

**All wine can be purchased by the single bottle. Prices are shown after each wine listed**

**Tax (in California) and shipping will be added to each order.**

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

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

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

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

\_\_\_\_\_ Bottle(s) of 2004 S de Suduiraut, Bordeaux @ \$13.99 per bottle

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

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

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

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

This wine consists of 92% Zinfandel and 8% Petite Sirah, aged for 19 months in a combination of French and American oak. Only 670 cases were produced. The wine is reminiscent of old-style Zinfandel, similar in texture to Cabernet Sauvignon. Aromas of blackberry and oak lead to a palate that adds notes of spice and earth to the fruit. Drink now and over the next three to five years. This wine is an outstanding value—it usually sells for \$25 to \$30 per bottle.

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

The Oakville vineyard continues to produce grapes that are ripe, juicy and delicious. In the 2003 Soliloquy, tropical fruit in the aromas leads to flavors of melon, fig and gooseberry with just a hint of vanilla. The finish is smooth and long, with just a hint of tartness to give it that extra “zing” at the end. It is an incredibly well balanced wine, refreshing and complex at the same time. Great choice with sea bass or roast chicken.

\_\_\_\_\_ Bottle(s) of 2004 Domaine de la Maurelle, Gigondas @ \$13.99 per bottle

This wine is a blend of 60% Grenache, 30% Syrah and 10% Mourvèdre. Wonderful aromas of rich black fruit and leather lead to a palate where those flavors are echoed and a little spice is added to the mix. This has a lovely combination of elegance and power. Good choice with hearty beef stews and strongly flavored cheeses. Drink now and over the next four to seven years.

\_\_\_\_\_ Bottle(s) of 2004 Weingut Pfaffl Gruner Veltliner, Austria @ \$13.99 per bottle

This is a lively Gruner Veltliner, with a typical peppery tone complemented by aromas of citrus fruits. It is very clear

and stimulating, racy and slimly structured, yet has a pronounced mineral finish. Drink this now and over the next twelve years with light meals, roasted birds, simply prepared white fishes or trout; or for a real treat, with fresh asparagus or other vegetables. This really will match an incredible variety of food.

\_\_\_\_\_ Bottle(s) of 2004 Weingut Spreitzer Oestricher Doosberg Spätlese @ \$13.99 per bottle

The 2004 Weingut Spreitzer Oestricher Doosberg Spätlese is spicy and juicy, full of violet and iris aromas, very clean and polished with a tangy and, yes, snappy mouthfeel. The firmness is there, albeit in the background; it just helps to sharpen the flavors and add length to this most charming of wines. You can drink this wine now and over the next 20 years or so.

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

This is a blend of 70% Viognier and 30% Rousanne. The Viognier offers elegance and aromatic complexity, while the Rousanne brings structure to the wine. Flavors of mangoes and apricots are perfectly balanced by good acidity. Drink this just slightly chilled to let the aromas of peaches and honey fully develop. It's excellent as an apéritif, but also a great match for fish or chicken in a cream sauce. Drink now and over the next two to three years.

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

The Forots consists of 100% Syrah from 60-year-old vines. The wine is aged for nine months, 25% in one- or two-year-old oak barrels prior to bottling. Wonderful aromas of violets, spice and licorice lead to a palate loaded with ripe berry fruit. The mouth-feel is soft and elegant in spite of the rich fruit flavors. This is a great choice with Moroccan lamb with couscous. Drink now and over the next three to five years.

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

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

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

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

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

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

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

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

\_\_\_\_\_ Bottle(s) of 2003 Purisima Canyon El Dorado Cabernet Sauvignon @ \$8.49 per bottle

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

\_\_\_\_\_ Bottle(s) of 2004 Kalinda Mendocino Sauvignon Blanc @ \$8.49 per bottle

This 100% Sauvignon Blanc, made from Mendocino fruit by folks with Aussie roots, shows aromas of exotic citrus,

fresh grapefruit and lime, which lead to a palate of ripe grapefruit and more lime framed by crisp acidity and a clean finish. Great choice with grilled rainbow trout and similar fish. Drink now and over the next two to three years.

\_\_\_\_\_ Bottle(s) of 2003 Concannon "Stampmaker's White," Livermore @ \$8.49 per bottle

This is a blend of the traditional Rhône varietals. It's 57% Viognier, 29% Marsanne and 14% Rousanne. The wine was aged for seven and a half months in a combination of French and American oak. The nose is floral, with notes of kiwi, toast and lime. Refreshing acidity and outstanding balance along with notes of peaches and citrus lead to a smooth finish. This would be a great choice with roast chicken. Drink it now and over the next one or two years.

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

This 100% Sauvignon Blanc comes from Mendocino and is made by Aussie winemakers. The wine is crisp, clean and flavored with notes of exotic citrus, grapefruit and lime. Wonderful acidity and a clean finish make this wine an ideal choice served with grilled fish. Drink now and over the next two to three years.

\_\_\_\_\_ Bottle(s) of 2004 Jean Louis Denois Garrigues Blanc, Limoux @ \$8.49 per bottle

The 2004 Denois Garrigues Blanc is a complex blend of Grenache Blanc, Rolle (a.k.a. Vermentino), Muscat, Chenin Blanc and Chardonnay. These five cépages hail from several carefully selected parcels from the areas of the Gard, Herault, Roussillon and Limoux. The white grapes are carefully selected and then fermented in temperature-controlled tanks where they remain on the clean lees for two months to develop added richness and complexity. After two months in stainless steel, the wine is bottled with a light fining and filtration. The result is a pure and elegant wine that exhibits a vibrant freshness on the palate. Enjoy this wine now and over the next two years as a light apéritif, or with a nice grilled fish or salad.

\_\_\_\_\_ Bottle(s) of 2002 Jean Louis Denois Garrigues Rouge, Limoux @ \$8.49 per bottle

The 2002 Garrigues Rouge is a blend of 30% Merlot, 30% Grenache, 20% Syrah 10% Mourvèdre, and 10% Carignan. This unusual red wine exhibits a gorgeous pomegranate color, with aromas of small red berry fruit and hints of spice box. On the palate it is round and rich, with subtle hints of cassis and licorice. Despite its palate-pleasing fruit, it still manages to remain very bright and fresh, thanks no doubt to the cooler vineyard sites found in this part of the Languedoc. Enjoy this wine over the next few years with roast pork, grilled quail or perhaps a nice cut of rare ahi tuna with tapenade.

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

This 100% Viognier comes from the Domaine de Salente, an old property situated 25 miles from Montpellier in the Languedoc region. All of the grapes used in this wine come from 45-year-old vines. Thirty percent of the wine is matured in one- and two-year-old barrels, 70% in stainless steel tanks. Aromas of flowers and peaches lead to a crisp and clean palate that echoes the flavors. This is a great choice served as an apéritif or with mixed appetizers. It is very versatile with food. Drink now and over the next two to three years.

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

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

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

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

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

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

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

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

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

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

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

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

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

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