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May, 2006

Dear Wine Club members,

May is here! Here in the San Francisco Bay Area, we have experienced much more rain than normal and are not necessarily used to it, leading to a humorous headline recently in the San Francisco Chronicle: "Seattle to SF: Lighten up!"

I guess the grass is always greener...

I happen to enjoy watching many of the food shows that appear on the Food Network, the Travel Channel, and Bravo. Bravo is currently in the midst of a show called "Top Chef," a reality show pitting young chefs in competition to win \$100,000, which is to be used to help with their careers.

One of the recent contestants was a sommelier who also possessed cooking skills. This contestant epitomized all of the typical stereotypes of a wine snob. Despite his stated claim of wishing to educate people, he comes across as just wishing to show how much more he knows than you do. One recent episode split the contestants into two teams, and they were each to create an innovative restaurant concept and serve food to guests who would then rate the teams and determine the winner. The sommelier was responsible for serving the wine and food.

His team lost, primarily because he was taking too much time at the tables, describing the wine. He defended himself to the judges by saying something to the effect of "Well, sure I could have gotten the food out quicker, before it got cold, but then my customers would not have known where Rioja is in relation to Rueda." My laughter subsided as I thought about how he was reinforcing the stereotype of the wine snob. It's wonderful that he knows a lot about wine, but please, please, get the food out hot! Don't provide more information than the guest is looking for. Too much is made about how much knowledge one should possess to truly enjoy wine. Those with an advanced knowledge of wine are often looked on with more respect than is warranted. Being one of those people, I can assure you that the respect is NOT warranted :)

Folks, wine is an extraordinary thing. One of its most appealing aspects lies in the fact that one can discuss it on so many levels. I can talk until you're blue in the face—or at least bored to tears—about how unique this product is and how the relationship between man and nature is fully encompassed in the wine experience. Of course, I'm a wine geek and this is my profession. But the most important feature about wine is that, to me, IT TASTES GOOD!

All the knowledge you ever need is, simply, enough to determine your personal tastes. Ultimately that is what should matter to everyone. Since each of us has our own tastes, it is only our personal palate that has relevance. If I can help all of our club members to better understand their own likes and dislikes, I will consider this program a success. The bit of information I provide through this newsletter should be icing on the cake.

Cheers,
Dave Rosenzweig
Wine Club Director

Signature Red Wine Club

The Signature Red Wine Club offerings for this month both come from the Napa Valley.

2001 Merryvale “Reserve” Cabernet Sauvignon, Napa

I'm very thankful to say that Merryvale has offered us another wine for our club. We sent out the 1998 Merryvale “Profile” a few years ago, and I've been hoping ever since to offer another wine from Merryvale. It is one of my favorite places to visit in Napa.

Merryvale Vineyards was founded in the heart of the Napa Valley in 1983, its goal being to capture the essence of the region's noble vineyards in rich, complex, supple wines that rival the best in the world.

With its home in the first winery built following the repeal of Prohibition, Merryvale thrives in the care of owner Jack W. Schlatter and his family, president/CEO Peter K. Huwiler and renowned director of winemaking Stephen Test. Merryvale wines have earned an international reputation for outstanding quality without compromise. The costly, time-

consuming methods used to handcraft Merryvale wines begin with the careful selection of grapes—many of the most sought-after vineyard jewels throughout the Napa Valley. Exceptional quality and diversity from vineyards such as Merryvale's Ridgetop Estate Vineyard (St. Helena), Showket (Oakville), Star (Rutherford), Beckstoffer's Georges III (Rutherford), Vineyard X (Oakville) and Las Amigas (Carneros) provide Merryvale with superior fruit in every vintage. Excellence is reflected in each step throughout the winery. Employing the art of selectivity, Merryvale continues a rich tradition of the best that can be achieved in hospitality

and the craft of fine winemaking. Merryvale has been an eight-time winner of *Wine & Spirits Magazine's* annual “Winery of the year” awards. Six of those nods have come with Stephen Test as the winemaker. Stephen carefully works hand in hand with each grower to manage all aspects of the vineyard, from pruning, irrigation, leaf-thinning, hedging, shoot positioning, and crop thinning, to the time of harvest.

According to Stephen, “The common denominator in Merryvale's Reserve program is using carefully selected vineyards where grapes exhibit exceptional balance, complexity and concentrated flavor. Our ‘reserve’ winemaking practices incorporate a considerable proportion of new French oak, adding grace and dimension to the wines.”

The 2001 “Reserve” Cabernet is a blend of 91% Cabernet Sauvignon and 9% Merlot, aged for eighteen months in French oak barrels, 75% of which were new. The grapes come from a few different vineyards, including Merryvale Estate, Beckstoffer-Vineyard Georges III, and ToKalon.

Lovely aromas and lush fruit are the first impressions. Cherry and cassis are the main flavors, balanced by a hint of mocha and earth. The wine will benefit from an hour of aeration and will hold for up to five to seven years. Try it with Prime Rib.



2001 Schweiger Merlot, Napa

Another brilliant wine from Schweiger!

The Schweiger family, some of the nicest, kindest people in the business, own this winery. Any of you who have visited them and their beautiful winery on Spring Mountain can attest to their charm. Apparently, the word is spreading. I frequently check out the online bulletin board/chat room on Robert Parker's website to stay current on the wine business. I noticed a couple of different topics mentioning Schweiger, dealing with both the top quality of their wines and the generous spirit shown by the family. Here's a typical comment: "Been following Andy's wines since their inaugural release in 1994. As wonderful as their wines are, the people are even better. Andy, Paula, Fred, Sally, and all the rest are all top-notch folks who genuinely care for their customers." The roots of Schweiger Vineyards go back to 1960, when Fred Schweiger's parents, Tony and Theresa Schweiger, purchased 53 acres on Spring Mountain. One year later, Fred purchased an additional eight acres. The property, located at an elevation of 2000 feet (above the fog line), features rich volcanic soils and unique microclimates particularly favorable for Cabernet Sauvignon.

The Schweigers planted their first vines in 1981, and their first harvest was 1984. For the next ten years, they sold their fruit to Joe Cafaro, ZD, Newton and Stags Leap Winery. In 1994, Schweiger Vineyards became a bonded winery and the family began bottling wine under their own label, though they continued to sell most of their grapes to contracted wineries. Finally, in 1999, Andrew Schweiger joined the winery as the full-time winemaker. The family discontinued selling their grapes and began using 100 percent of their estate fruit for Schweiger Vineyards wine. As wine production increased, additional winery square footage became necessary. Construction was completed in 2002 on the new fermentation room and on the garden terrace area, used for entertaining during fair-weather months.

Today, Schweiger Vineyards includes 25 acres of Cabernet, five acres of Merlot, four acres of Chardonnay, and a small block of Petite Sirah. Every member of the family has a hand in the act, to help produce the finest wine possible. Proud parents Fred and Sally Schweiger are the proprietors; Andrew is the winemaker; Diana Schweiger Isdahl is the director of sales, marketing and public relations; and Paula Schweiger handles their wine club and guest relations.

I was first attracted to this wine when I got a phone call from Diana Schweiger telling me about this Merlot her brother made that she called "a Cabernet Drinker's Merlot." I just had to give it a try!

If you like Paloma Vineyards Merlot you'll like this wine, primarily because Fred Schweiger planted the Paloma Vineyard next door to his own, using his own vines as cuttings. A Bing-cherry nose is forward, followed by mixed berry flavors and mocha in the mouth. Think of milk-chocolate covered strawberries. The acid is balanced in perfect proportions with the slightly elevated tannins, making for a nice, lush finish. Drink now or hold for five to seven years. Try this with Rack of Lamb.



Signature Red Club, May 2006 wine re-orders

For the month of May, 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 2001 Merryvale "Reserve" Cabernet Sauvignon, Napa @ \$23.95 per bottle

_____ Bottle(s) of 2001 Schweiger Merlot, Napa @ \$23.95 per bottle

Premium Wine Club

For the Premium Wine Club we have another incredible Cabernet and a tremendous White Burgundy directly imported by Keith Wollenberg, K&L's Burgundy buyer.

2003 Kirkham Peak Cabernet Sauvignon, Alexander Valley

Usually I am forbidden to tell you the sources of the wines we bottle under our private-label program, but we were allowed to make an exception for this wine. Fritz Stuhlmuller is a longtime friend of Clyde's, and we are thrilled to offer this luscious Cabernet.

The history of the Stuhlmuller property goes all the way back to 1800s and involves the legendary Cyrus Alexander, for whom the Alexander Valley is named. Part of Alexander's original 9000-acre ranch, Stuhlmuller Vineyard has undergone many incarnations. Although grapes were likely planted on the property before 1900, Prohibition wiped out nearly all of the valley's vineyards and by the 1930s it was dotted with orchards and cattle pastures.

In 1982, Roger and Carmen Stuhlmuller purchased a 150-acre property at the southwestern edge of the Alexander Valley. Impressed by the quality of the 90 acres of original 1970s vine plantings, the Stuhlmullers realized the remarkable viticultural potential of the land. Bordered to the east by the Russian River, the vineyard is situated on a unique geological site, part river bench and part hillside. The vines benefit from gravel, clay, and volcanic soils formed during thousands of years of alluvial fan movement and flooding, as well as from rocky, uplifted benchland soils that comprise the hillside sections of the vineyard. These ancient soils combine with the area's climate conditions, including clockwork fog and cool nighttime temperatures, to yield fruit with a signature mineral quality, good acidity and complex flavors.



Fritz Stuhlmuller.

Over the years, Roger and Carmen, along with their son Fritz, have meticulously developed the vineyard into 150 acres of prized Chardonnay, Cabernet Sauvignon and Zinfandel. The Stuhlmullers quickly established a reputation as growers of world-class grapes, supplying such notable wineries as Chateau Souverain, Cronin, and Page Mill with fruit for highly praised, single-vineyard wines. Fritz was so inspired by the complex, expressive wines being made from his family's vineyard that in 1996, he established a small, artisan winery bearing the Stuhlmuller name. By 2000, working alongside original winemaker Kerry Damskey, Fritz had achieved his goal of turning Stuhlmuller Vineyards into an estate winery by converting an historic barn on the property into a winemaking facility designed specifically for the fermentation of small lots of fruit.

While many wineries claim to be vineyard focused, this belief is a way of life for the Stuhlmullers, as grape growers. Committed to crafting superior wines from the finest blocks in the vineyard, the Stuhlmullers work side by side with their talented winemaking team. In 2004, Stuhlmuller Vineyards promoted Danish-born Leo Hansen from assistant winemaker to winemaker. Combining his classic European training as a sommelier with his hands-on experience at such wineries as Clos du Bois, Chateau Souverain and Bowen Estate in Australia, Leo is dedicated to capturing the rich, expressive character of the vineyard. Rounding out the team are Kerry Damskey, who continues at Stuhlmuller in a consulting role, and vineyard director Dave Collin. Today, the Stuhlmuller family enjoys a dual reputation as first-class grape growers and as proprietors of a respected winery. Stuhlmuller Vineyards produces about 6000 cases of Chardonnay and Cabernet Sauvignon annually, with the recent addition of extremely small allotments of estate Zinfandel. The wines are available in top wine shops and restaurants throughout California and in select markets around the country.

2004 Noel LePrince Pouilly Fuisse

Keith Wollenberg, our Burgundy buyer, wrote the following.

The 2004 vintage was at once a good one and a difficult one for the growers in the Mâcon area, including the villages of Pouilly and Fuissé. Following the ferocious heat of the summer of 2003, which was very hard on the vines, the weather was more normal. However, the vines rebounded from the tiny crop of 2003 by trying to produce a huge crop. The weather was cool and damp, which made it hard to ripen all those grapes. The best growers pruned short, did a green harvest, and picked late. But this was not always feasible for the lesser appellations, so 2004 is a particularly good year for the top wines in the Mâcon.

Fortunately, Pouilly-Fuissé is the best in all of the Mâcon, with Chardonnay grown on hillside vineyards in soil with lots of limestone. The result is an elegant and mineral wine, with both delicacy and richness. This is a Chardonnay constructed to drink with dinner, rather than as a cocktail wine. Its freshness makes it an excellent match for seafood, grilled vegetables, or a light meat such as chicken or veal.

The 2004 Pouilly-Fuissé, Noël LePrince, is from the two most famous villages in the Mâcon, full of bright minerality and rich character. It shows the French oak barrels it was fermented in, but is not dominated by the oak. Balanced and elegant, clean and crisp, this is a delightful value. Only a special purchase direct from the grower in France makes your Club price possible.

If you find you like this wine, we would suggest two others to try as well. They were grown in the same region by a talented young grower in the hills of Vergisson, one of the towns that can use the Pouilly-Fuissé appellation. Denis Barraud of Domaine des Nembrets is a dedicated grower who generally drives in from the vineyard on his tractor when I come to visit. And we bring in his wines directly in order to offer you a great value. We have two of his wines in stock. The 2004 St. Veran, Domaine des Nembrets, \$13.99, is rich, creamy and very lovely, with lots of charm and brightness, characteristic of this outstanding vintage for the Mâcon. The 2004 Pouilly-Fuissé, Les Chataigniers, Domaine des Nembrets, Denis Barraud, \$18.99, comes from his estate vineyards on the slopes of the Roche de Vergisson, a giant basalt monolith surrounded by complex and folded rocky, well-drained soils with limestone outcroppings. It is bright and fresh, as it sees less new oak than some of his other wines, and thus has focused minerality and length.



A vineyard in Burgundy.

Premium Wine Club, May 2006 wine re-orders

For the month of May, 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 Kirkham Peak Cabernet Sauvignon, Alexander Valley @ \$13.99 per bottle

_____ Bottle(s) of 2004 Noël LePrince Pouilly-Fuissé @ \$13.99 per bottle

Best Buy Wine Club

This month's Best Buy Wine Club selections include a lovely Côtes du Rhône and a brilliant white Bordeaux.

2003 Jean-Luc Colombo “Les Abeilles” Côtes du Rhône

Another wonderful value from one of our favorite winemakers.

A native of Marseilles, Jean-Luc Colombo first developed a strong admiration for the wines of the Rhône Valley in the late 1970s, when he was a pharmacy student. A devotee of the Syrah grape, Colombo was convinced that the northern Rhône appellation of Cornas offered enormous and (at the time) unrecognized potential for producing super-quality Syrah wines. After earning degrees in pharmacy and enology, Colombo and his wife Anne, also a pharmacist and enologist, moved to Cornas, fully intending to support themselves as pharmacists while developing a wine consultancy on the side. It took seven years to acquire a legal permit to open a pharmacy. By that time, in 1984, Colombo had opened his own wine laboratory and developed a thriving reputation as a wine consultant. His work was breathing new life into the then-obscure wines of Cornas. It wasn't long before Colombo began purchasing and cultivating his own vineyards, first in Cornas and then throughout the Rhône Valley and Languedoc. This led to the establishment in 1994 of Vins Jean-Luc Colombo.



The wines of Vins Jean-Luc Colombo are all highly personalized, sourced from Colombo's own vineyards and from carefully selected domains under his direct consultation. Despite aversion to change in the Cornas region, Colombo has introduced innovative methods in his vineyards and throughout the production process, based on a respect for nature and his fundamental belief that good wine is the culmination of three key elements: *terroir*, human endeavor, and modern winemaking techniques. Colombo has not limited his sphere of influence to Cornas. His company now embraces 27 wines, representing major appellations of the Rhône Valley and also the Languedoc and Roussillon regions of southern France. Today, in addition to running Vins Jean-Luc Colombo, the always energetic Jean-Luc Colombo continues his consulting practice, advising about 100 producers in the Rhône Valley, Switzerland and southern France. When he's not consulting or creating inspired wines, he's hot on the promotion trail. He has joined forces with fifteen of his top clients to form Rhône Vignobles, an association dedicated to revitalizing Rhône Valley wines and showcasing them around the world. Robert Parker considers Jean-Luc Colombo a Five Star producer in the Rhône. That's his highest praise.

This is a blend of 50% Grenache, 30% Syrah and 20% Mourvèdre from 25 year-old vines. The grapes are harvested manually, then de-stemmed, lightly crushed and fermented in stainless-steel tanks. The wine is aged 20% in new oak for nine months before bottling. This winemaking method allows for a fuller expression of the fruit, without being dominated by oak. This is a complex wine with berries, licorice, and spice, all framed by silky tannins.

2004 Trocard Sauvignon Blanc, Bordeaux

This Trocard family has been producing wine since the 16th century. Each side of the family owned vineyards. The Trocards (paternal side) had vineyards in the town of Fronsac, and the Renards (maternal side) owned a property in St. Emilion. The family moved to the town of Les Artigues de Lussac, the village where the company Vignobles Trocard is located today. In 1945, Jean Trocard, the father of current proprietor Jean-Louis Trocard, inherited part of the vineyard. Those parcels were located in Lussac and Les Artigues de Lussac. Jean Trocard owned 70 acres in total, and like his father, he worked in his property with his wife and employed only one person. Jean-Louis joined Jean in 1978 and increased their vineyard holdings with the purchase of a number of vineyards on the right bank of the Gironde, in and around Pomerol and St. Emilion. Those vineyards include Château La Croix des Moines, Château Trocard Monrepos, Château Tour de Marchesseau, Clos de la Vieille Eglise, Château Franc La Rose, and Château Croix de Rambeau.

Today, Jean-Louis Trocard owns 225 acres of vineyard located in the region of Libourne; he employs 26 people. He still works in the same spirit as did his grandfather and father. They were remarkable wine-makers and some of the old vintages they made are still in the cellar.

This wine comes from the Entre-Deux-Mers region of Bordeaux. This area lies between the Dordogne and Garonne rivers, hence its name, which means “between two seas.” It is one of the largest dry-white-wine regions in France outside of Bordeaux proper.

This wine is only made in exceptional years, as the winery normally concentrates on its red wines. When the weather permits and the vintage is very strong, they will make this wonderful dry white wine. The wine consists of 80% Sauvignon Blanc and 20% Semillon. It is crisp and racy, with rich fruit flavors of lemon and honey, with a nice minerality. Drink now and over the next two years. Great choice with grilled fish. Also good with roast chicken.



A vineyard in Entre-Deux-Mers.

Best Buy Wine Club, May 2006 wine re-orders

For the month of May, 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 2003 Jean-Luc Colombo “Les Abeilles” Côtes du Rhône @ \$8.49 per bottle

_____ Bottle(s) of 2004 Trocard Sauvignon Blanc, Bordeaux @ \$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.

Signature Red Club: Previous Offerings

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

_____ Bottle(s) of 2002 Stella Maris Red, Washington @ \$23.95 per bottle

This is a lovely blend of 51% Cabernet Sauvignon, 44% Merlot, and 5% Malbec. This wine in the style of right-bank Bordeaux is very well balanced, with notes of ripe plum, cherry and cassis, along with hints of vanilla, cloves and chocolate. The addition of Malbec gives this wine a lush mouthfeel and contributes to the generous finish. Drink now with an hour's aeration, or hold for eight to ten years.

_____ Bottle(s) of 2002 Ruston Cabernet Sauvignon, Rutherford @ \$23.95 per bottle

This is a classic Rutherford Cabernet, with its telltale “Rutherford dust” component that makes wines from this region so desirable. The wine is big and robust, but also silky smooth and balanced. Flavors of blackberries and boysenberries predominate, with hints of earth and dust on the finish. The complexity of the wine benefits from the addition of 10% Cabernet Franc, 3% Petit Verdot and 3% Merlot. Drink now with an hour or two of aeration, or hold for eight to ten years.

_____ Bottle(s) of 2003 Summerland Pinot Noir “Chamisal,” Santa Maria @ \$23.95 per bottle

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.

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

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.

_____ 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 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 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 Morlanda “Crianca,” Priorat @ \$23.95 per bottle

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

Premium Wine Club: Previous Offerings

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

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

_____ Bottle(s) of 2004 Pellegrini Zinfandel, Russian River Valley @ \$13.99 per bottle

This Zinfandel was aged for nine months in a combination of French and American oak, one-third of which was new barrels. This wine shows classic Russian River Valley traits: deep, dark fruit aromas with flavors of blackberry and spice. The palate shows a smooth texture that is rich and inviting, with a full body, leading to a lingering finish. Drink now or over the next three to five years.

_____ Bottle(s) of 2003 Olivet Lane Pinot Noir, Russian River Valley @ \$13.99 per bottle

This 100% Pinot Noir was aged for ten months in French oak barrels. Thirty-four percent of the wine was placed in new French oak with the balance in one- and two-year-old wood. The wine is velvety smooth with aromas of vanilla, black cherry and a hint of spice. The deep, rich red fruits shine on the palate. The wine will benefit from an hour's aeration and will hold for five to eight years. Great choice with salmon in a *buerre blanc*, or roast pork loin.

_____ Bottle(s) of 2004 Leeuwin “Siblings” Australia @ \$13.99 per bottle

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.

_____ 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 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 @ **\$11.99 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 @ **\$11.99 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 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 2002 Red Diamond Shiraz, Washington @ \$8.49 per bottle

This wine consists of 97% Shiraz and 3% Viognier, aged for twelve months in a combination of French and American oak. A wonderful nose of raspberries leads to a palate of more berries with a hint of pepper and chocolate. The finish is juicy and long and will leave you wanting another sip. This is a good everyday drinking wine, matching well with Pasta Pomodoro and pork. Drink now and over the next three to five years.

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

This 100% Sauvignon Blanc is very similar to the Kirkham Peak Sauvignon Blanc that we sent out last year and sold out. Tank-fermented with lees contact, this lovely wine offers a focused red-pepper element to the classic Sauvignon Blanc "grassy" nose. These carry through on the palate in a clean, crisp, focused style with undertones of white peach and excellent acid structure. With its richness, the wine drinks well on its own, but would be a great match with seafood, particularly shellfish. Drink now and over the next two to four years.

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

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.

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

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.

_____ 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 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 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.

As a K&L Wine Club member, you have an existing *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.

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- Whenever you change your credit card number or the expiration date changes.
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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.

Special Offers—Available to all club members

2004 Weingut Pfaffl Gruner Veltliner, Austria @ \$11.99 per bottle—Special pricing

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.

2004 Josef Leitz Rudesheimer Klosterlay Spätlese \$11.99 per bottle—Special pricing

The winemaker needs no introduction at this store since we have been heralding 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 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, K&L German & Austrian wine buyer.

Laurent Perrier Brut Champagne \$24.95 (Regularly \$27.99)

90 points, *Wine Spectator*: "Lovely. Candied citrus, ginger and mineral aromas and flavors integrate well with the lightweight, elegant frame. Beautifully displayed, from start to the long finish. Drink now." (Oct. 2003) 90 points Robert Parker (Dec. 2002) K&L's notes: This non-vintage Champagne is composed of 45% Chardonnay, 40% Pinot Noir and 15% Meunier. It is a very toasty style that is not heavy. —Gary Westby, K&L

Laurent Perrier Vintage Brut 1996 \$36.99 (Regularly \$39.99)

92 points, *Wine Spectator*: "A Champagne evoking elegance and finesse, this also has the hallmark 1996 structure. A fine mousse buoys its coffee, citrus and pencil-shaving flavors, while the acidity carries them to a long conclusion. Drink now through 2012. 900 cases imported." (Nov. 2005) This is a lemony, concentrated, focused, long Laurent Perrier that will reward long keeping. It is also available in 375ml for \$21.99. If you have enjoyed the house style of Laurent Perrier in the past, don't miss this one, and if you need an introduction there is no better example. —Gary Westby, K&L

Laurent Perrier Brut Rosé \$47.99 (Regularly \$49.99)

91 points, *Wine Spectator*: "A big, beefy rosé. Very Pinot Noir-like, with leaf, cherry and earth notes matched to a firm, muscular structure. Has warmth and personality, with a lingering finish. Begs for herb-roasted chicken. Drink now through 2006." (Oct. 2003) K&L's notes: Made from 100% Pinot Noir grapes from a total of ten 100% rated Grands Crus villages, this Champagne gets its glorious pink color and rounded red fruit flavors from a process known as "saignée," in which the skins of the grapes are left in contact with the juice for three days.

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. 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 can't 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.