

3005 El Camino, Redwood City, CA 94061
Phone (650) 364-8544 ext. 5, then 1
or (800) 247-5987 ext. 5, then 1
Fax (650) 364-4687
theclubs@klwines.com

November 1, 2005

Dear Wine Club members,

This month I would like to offer a few suggestions for holiday meals and gifts. Some are from our wine club inventory and a few items are from the K&L store.

Here are my top wine recommendations for holiday meals, from each of our clubs. These are excellent choices because they match very well with food.

Best Buy Club: 2002 Jean Louis Denois Garrigues Rouge & 2000 Nob Hill Cabernet Sauvignon
2003 Jean-Luc Colombo Viognier & 2004 Kirkham Peak Mendocino Sauvignon Blanc

Premium Club: 2000 Cloud 9, "Composition" Red Blend & 2002 Five Geese Shiraz
2003 Jean-Luc Colombo Côtes du Rhône Blanc & 2004 Josef Leitz Klosterlay Spätlese
2004 Weingut Pfaffl Gruner Veltliner

Signature Red Club: 2001 Schweiger Cabernet Sauvignon & 2000 Grangeneuve, Pomerol

For gifts, I have the following suggestions:

2001 Flora Springs Trilogy (\$23.95): A well-known Cab at an unbeatable price.

2000 Dominus Estate (\$59.99): One of California's top wines, normally \$100.

2002 Isole e Olena "Cepparello" (\$23.95): A super-Tuscan for Italian wine lovers.

2003 Leeuwin "Prelude" Chardonnay (\$19.99): A great Aussie Chard.

2002 Shypoke Knights Valley Cabernet Sauvignon (\$13.99): Unbeatable Cabernet value.

2000 Cloud 9, "Composition" Red Blend (\$13.99): Stylish bottle, great wine.

On the last page of this newsletter is another great gift choice: a wonderful Champagne sampler, put together by our Champagne buyer, Gary Westby. We have limited numbers of this sampler.

We also offer wine accessories such as Riedel Stemware, Decanters, Wine Tote bags, bottle openers and other items that can be shipped to any state.

And last, but not least, a gift subscription to any of our wine clubs makes the best gift of all, because it keeps on giving each month for the term of membership.

Cheers and Happy Holidays!

Dave Rosenzweig
Wine Club Director

Signature Red Wine Club

The Signature Red Wine Club offerings for this month include the new vintage from a perennial wine club favorite, and a brilliant wine from Tuscany.

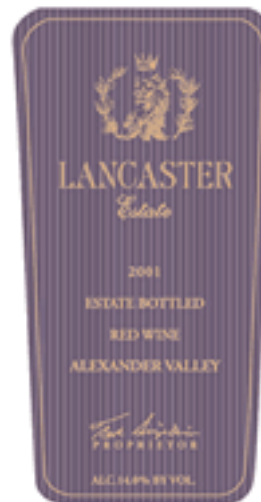
2001 Lancaster Estate, Alexander Valley

Located at the southern tip of the Alexander Valley, Lancaster Estate rests in the foothills of the western Mayacamas Mountains at the confluence of the Chalk Hill and Knights Valley appellations. It was founded in 1994 by Ted Simpkins, who had a vision of a classic, Bordeaux-style wine estate—a small, family winery that would produce one wine created from estate vineyards planted and sustained in harmony with the land. Growing grapes from five related varieties (Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec & Petite Verdot), Lancaster Estate has the flexibility to vary the blend in each vintage and produce the best possible wine. According to Ted, “There is no room in my life for complacency. Every day you have the chance to be a better person, a better manager or, if you’re truly blessed, to make better wine. Today, we make beautiful wine. As we grow and learn more about the land, we’ll improve the way we do things, and the wine will become even more beautiful.”

Jennifer Higgins has been a part of the winemaking team at Lancaster since 1999, ascending to the position of winemaker in June, 2004. She oversees all winemaking and vineyard activities at the estate.

According to Jennifer: “My winemaking philosophy reflects evolution. Every decision I make, every day, is made to ensure the highest standard of quality. By continually raising the bar, extracting the maximum character from the vineyard, I am able to craft a wine which best reflects this estate. This vintage will always be the primary goal.”

The 2001 vintage is another classic wine from Lancaster. A blend of 88% Cabernet Sauvignon, 8% Merlot, 2% Malbec, 1% Cabernet Franc and 1% Petit Verdot, the wine was aged for 22 months in French oak barrels, 60% of which were new. Aromas of wild berries, cassis, and violets, along with ripe, black cherry and chocolate flavors, toasted oak nuances, and supple tannins, make this an easy wine to enjoy. It will definitely impress your guests. This wine has been a multiple gold medal winner at various competitions throughout the country. For current drinking, give this an hour’s aeration. You can cellar it for eight to ten years.



1999 Casisano Col ombaio Brunel I o di Montal cino, Tuscany

The 1997 vintage made the tiny village of Montalcino a household word. Before this monumental vintage, Brunello was known mostly by a small group of devoted followers of Sangiovese. Now Brunello di Montalcino is fast becoming “the” name in Italy and certainly in Tuscany. A little more than an hour south of Florence, this small, hilltop village has become Italy’s most famous stop for wine tourists.

In Italy, wines are named in a variety of ways: after local towns (Barolo), historical zones (Chianti), grape varietal plus place affiliate (Barbera d’Alba)... there are even fanciful names (Tignanello). Brunello di Montalcino takes its name from the town of Montalcino and the grape. The name Brunello, which the locals have historically used for this grape, literally means “little brown one,” after the dusky hue the grape takes on as it ripens. At the end of the 19th century, a few pioneers in Montalcino began making a red wine solely from Sangiovese. They isolated certain strains of their best vines and propagated them with this “Brunello” vine. Today it might be simpler just to think of Brunello as Sangiovese, because modern vineyards are growing mixtures of several different clones taken from many areas in Tuscany.

Brunello di Montalcino must by law be 100% Sangiovese, aged for four years, a minimum two years of which must be in wood.

This Brunello di Montalcino is truly classic in style, made in a very traditional method: 25 days on the skins, then into very large Slovenian oak barrels where it rests for three years. It is then bottled, and it is released in January a year later.

The two estates of Casisano-Colombaio are at opposite ends of Montalcino. One piece sits on the north edge of the town under the church Madonna delle Nevi, on what the natives call the “Versante Senese” (the slope facing towards Siena). It faces Montalcino’s most famous vineyard zone, the celebrated hill called Montosoli. This region is peppered with small estates, including many of the original producers. The second portion of the estate is near the tiny hamlet of Sant’Angelo in Colle. This part of the property is protected from harsh storms arriving from the south by Tuscany’s highest point, 5702-foot Mount Amiata. The terraced terrain is warmed by its southeastern exposure, facing towards the Orcia river valley. Here the climate is warm and dry.

The blending of these two disparate vineyard sources makes for an extraordinarily well balanced wine. This is no fruit bomb; this is classic Sangiovese, which is an acidic grape by nature. Its long, elegant and linear structure allows flavors to wrap themselves around the core of configuration that leaves a tremendous finish. The 1999 Casisano Colombaio Brunello di Montalcino is traditionally styled, soft upon entry in the mouth, developed and aromatic. A complex blend of fruit, with hints of tea, leather and dark bitter chocolate, balances on the palate, with tannins in check and an excellent finish. This is marvelous example of Brunello di Montalcino in the classic style. I would decant this wine at least two hours ahead of time, preferably three to four, and serve it with a pork loin roasted with rosemary and potatoes, the perfect match. Please don’t look for the color to be opaque as are many Cabernets or Syrahs; Sangiovese doesn’t have that color base. You can cellar this wine for eight to fifteen years. (Greg St.Clair, K&L Italian buyer) *Wine Spectator* score: 90 points.



Signature Red Club, November 2005 wine re-orders

For the month of November, 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 2001 Lancaster Estate, Alexander Valley @ \$23.95 per bottle

_____ Bottle(s) of 1999 Casisano Colombaio Brunello di Montalcino, Tuscany@ \$23.95 per bottle

Premium Wine Club

For the Premium Wine Club we offer two red wines: A lush Sangiovese from Tuscany and a bright and juicy red from Gigondas.

2003 Sesta di Sopra Rosso di Montalcino, Tuscany

This month's selection is a superb Rosso di Montalcino from one of our favorite Italian wineries. Rosso di Montalcino is made from 100% Sangiovese grapes grown in the region around Montalcino, a small hill town in southern Tuscany a little more than an hour south of Florence. It is home to Italy's most famous wine, Brunello di Montalcino (see page 3 of this newsletter for details).

Sesta di Sopra is truly a micro winery, making only 380 cases of Brunello and slightly less of the Rosso di Montalcino. It lies between the villages of Sant'Angelo in Colle and Castelnuovo dell'Abate. Sesta di Sopra's neighbors include Lisini, Collosorbo, Tenuta di Sesta, Piancornello and Agostina Pieri. The Spina family purchased the property in 1980. Ettore Spina was an international banker, and he and his wife Enrica retired to the property in the mid 1990s. Although they lived in Rome for many years, they are natives of Piedmont. Their table is filled with the rich dishes of Piedmont rather than the sparse cuisine of Tuscany. They slowly rebuilt their house, built originally in the 1200s as a watchtower, adding the "Cantina" in 1997. The feeling in this place is very special. It is as if the ground were reverberating with some siren's call to you. It must have felt this way to the Etruscans too. On the estate the Spinis found an Etruscan artifact representing the sun, and they used that image on their label.

The first vineyard was planted in the early 1980s but the winery's first commercial release was with the 1999 vintage. That wine received 95 points in *The Wine Spectator* and Two Red Glasses (just under their top score) in the leading Italian reviewer Gambero Rosso. Whereas the Brunello di Montalcino is aged in 30 hectoliter barrels, one of which has the capacity of about 13.5 barriques, the Rosso di Montalcino is aged all in barriques.

The 2003 Rosso di Montalcino is big and powerful, and reflects the warmth of the vintage. Sangiovese's long, elegant structure gives this wine plenty of backbone to balance the ripeness. I would decant this wine for about an hour to allow it to open completely.

Sangiovese is a grape varietal that was born to match with food. In Montalcino the most abundant food is Wild Boar. Every restaurant and home you'll go to will offer you some version: Wild Boar prosciutto, Wild Boar sausage, Wild Boar stew.... For me pork works just as well, and a pork loin roast marinated with rosemary is perfect for this wine. If you are more of a pasta eater, dishes like lasagna or cream-sauced pastas will work well too. A grilled sausage and polenta combination would also work splendidly. Buon Appetito! Enjoy this wine now or hold it for three to five years.



Cypress trees at micro winery Sesta di Sopra, in Tuscany.

—Greg St. Clair, K&L's Italian Wine Buyer

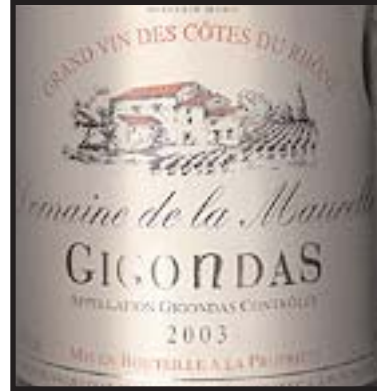
2004 Domaine de la Maurelle, Gigondas

Last month we sent a Côtes du Rhône from this producer and it has proven a success with our Best Buy Club members. I was not able to find much information on the winery, other than the fact that the Daniel family has owned the estate for well over two hundred years.

Gigondas, whose 2600 acres were given appellation status in 1971, produces wines similar to Châteauneuf-du-Pape, but the higher percentage of Grenache and the cooler climate yield generally less earthy and less alcoholic wines. They sport a full body and are generously layered with fruit and spices, earthy undertones and rigid structure. Most mature within ten years. The best challenge and often beat their Châteauneuf-du-Pape rivals.

The predominant red grape of Gigondas, and of the Rhône in general, is Grenache. Pure Grenache wines can be excessively high in alcohol and low in acidity, with tannins susceptible to oxidation. To compensate for this, synergistic blending was established. This allows the thirteen permitted Gigondas varietals, some of which are white, to add their own nuances of flavor and provide a blend that is better than its constituent parts. The principal red blending grapes are Mourvèdre, Syrah and Cinsault. Both Mourvèdre and Syrah add firm tannins that are highly resistant to oxidation, giving firmness to the texture and longevity in the cellar. Mourvèdre supplies an earthy, gamey quality to the flavor while Syrah delivers black-pepper spice, color and extract. Cinsault adds acidity and freshness.

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.



Premium Wine Club, November 2005 wine re-orders

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

_____ Bottle(s) of 2003 Sesta di Sopra Rosso di Montalcino, Tuscany @ \$13.99 per bottle

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

Best Buy Wine Club

This month's Best Buy Wine Club selections include a white and a red from Concannon. These are normally found only at the winery.

2001 Concannon "Stampmaker's Red," Livermore

2003 Concannon "Stampmaker's White," Livermore

James Concannon was born on St. Patrick's Day in 1847. At the age of 17, James left his homeland on a ship bound for Boston. Upon arrival, he found a job as a bellboy at the Mansion House Hotel in Augusta, Maine. There he met and married Ellen Rowe, formerly of County Kilkenny. In 1874, they and the first of their ten children traveled in a covered wagon across the plains to Oregon. James briefly managed a sheep ranch in Oregon before moving to San Francisco, where he sold books for pioneer bookseller Anton Roman. Later, James made his fortune selling rubber stamps from British Columbia to Mexico. Eager to pursue new ventures in California, James discovered the Livermore Valley, with its unusual east-west orientation and a rocky soil strikingly similar to the famous Rhône Valley and Bordeaux. Always a quick study, he enrolled in the University of California to learn everything he could about viticulture. He traveled to France and Spain in search of the perfect root-stock. In 1883, he planted his first 40 acres with premium Sauvignon Blanc and Semillon cuttings from Chateau Y'quem. He later imported the first cuttings from the hybrid Petite Sirah vine developed in 1880 by French viticulturist Francois Durif.



Equipment from earlier days at Concannon.

After those few years of intense study and planning, James Concannon became the first Irish immigrant to make wine in America. He built a beautiful Victorian home for his growing family, and stored his first wines in its cellar in 1884.

Following James Concannon's death in 1911, the family continued the wine business with James' son Joseph as manager. He replaced original vines that were lost to phylloxera, increased the acreage, and planted Cabernet Sauvignon, Petite Sirah and Zinfandel. Joseph eventually purchased the interests of his siblings; he and his wife Nina became sole owners. Joe Sr. passed away in 1965 and the next generation of Concannons continued to run the winery. Joe Jr. oversaw the vineyards and his brother Jim headed up the winemaking. In 1964, the Concannon brothers released the industry's first varietal Petite Sirah, from the 1961 vintage. Concannon's Petite Sirah won numerous prestigious awards in the following decades and is now the brand's best-known wine. Joe Concannon, Jr. passed away in 1978, leaving Jim to carry on. Today, Concannon Vineyard is run from offices in James Concannon's original home, just steps from the cellar doors. Grandson Jim Concannon has stayed on at the winery, continuing the family's legacy. He works from his office in the historical landmark built by his grandfather, surrounded by a century of wine and family memorabilia.

The Stampmaker wines are a tribute to the history of the vineyard, reflecting founder James Concannon's work as a stamp maker; the fortune he earned in that role allowed him to found his winery.

2003 Concannon "Stampmaker's White"

Stampmaker's White 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.

2001 Concannon "Stampmaker's Red"

This wine is a blend of 53% Syrah, 18.3% Mourvèdre, 10.4% Grenache Noir, 9.9% Cinsaut and 8.1% Counoise. It was aged in a combination of French and American oak for 18 months. Voluptuously rich on the palate, this red wine explodes with juicy berry flavors layered in spice, dark fruit and earthy notes. The wine is big, while easy to drink. This would be a fine match for hearty stews and full flavored cuts of meat. Drink now and over the next three to five years.

Best Buy Wine Club, November 2005 wine re-orders

For the month of November, 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 2001 Concannon "Stampmaker's Red," Livermore @ \$8.49 per bottle

_____ Bottle(s) of 2003 Concannon "Stampmaker's White," Livermore @ \$8.49 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.

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.

Re-order Form

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

Signature Red Club: Previous Offerings

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

_____ Bottle(s) of 2001 Flora Springs “Trilogy”, Napa @ \$23.95 per bottle

This wine consists of 57% Cabernet Sauvignon, 29% Merlot, 11% Cabernet Franc, and 3% Malbec. Lots of black cherry and chocolate notes combined with the right touch of oak make this an easy wine to enjoy now after giving it an hour's aeration. You may hold this for an additional seven to ten years. Incidentally, the wine is listed at \$60 on Robert Parker's website.

_____ 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 2000 Lancaster Alexander Valley Red Wine @ \$23.95 per bottle

BACK IN STOCK! This was one of our favorites. Big, rich and lush, this blend of Cabernet Sauvignon, Merlot, Cabernet Franc and Malbec, is drinking beautifully now and will hold for another five to seven years. This is a great choice served with prime steak, simply grilled.

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

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

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

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

_____ Bottle(s) of 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 2001 Gigondas 'Ventabren', Moulin de Gardette @ \$23.95 per bottle Back in stock!

Clyde was recently able to find a few more cases of this tremendous wine, but it won't last long! Generally about 500 cases of this wine are made, in only the best years. This vintage is a deeper, more powerful wine than last year's version, consisting of 70% Grenache, 20% Syrah and 10% Cinsault. It is perfumey with vanilla undertones. Red fruits abound along with a dash of tannin. Extremely ripe, this wine will pair well with a nice hearty meal. Aerate it for one or two hours for drinking now, or hold it for up to ten years.

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 1999 Talbot "Sleepy Hollow" Chardonnay, Monterey @ \$13.99 per bottle

This wine is 100% Chardonnay, barrel-fermented in French oak and aged on the yeast lees to impart a rich, toasty, complex character. The wine has notes of apples, hazelnuts and toasty oak, yet still retains a nice acidity. This is a wine to drink now and over the next one to two years. It is fully mature and will evolve in the glass, revealing even more flavors. Try it with roast chicken.

_____ 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 2000 Cloud 9, "Composition," California @ \$13.99 per bottle

This is a blend of Tempranillo, Cabernet Sauvignon, Petite Verdot, Syrah and Barbera. It is lush with smooth plum, cherry and floral notes. This is a very easy wine to drink and is a great choice with a variety of food. Think pasta with tomato sauce, veal scallopini, etc. Drink now and over the next four to five years. Incidentally, this wine was originally released at \$70 a bottle.

_____ 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 2002 Shypoke Cabernet Sauvignon, Knights Valley @ \$13.99 per bottle

This Cabernet comes from Knights Valley in the northern part of the Napa Valley. Knights Valley, granted AVA (American Viticulture Association) status in 1983, extends between Sonoma and Napa counties. Lovely aromas of cassis, vanilla and tobacco lead to a lush palate that adds dark cherry and chocolate flavors. The finish is long and

smooth, making this an extremely enjoyable wine by itself. Of course it also is a great match for Prime Rib or rack of lamb. Drink now or hold for five to eight years.

_____ 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 aperitif, 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.

_____ 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.

Best Buy Wine Club: Previous Offerings

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_____ Bottle(s) of 2004 Domaine de La Maurelle, Côtes du Rhône @ \$8.49 per bottle
This entirely hand-harvested wine is a blend of 55% Grenache, 40% Syrah and 5% Mourvèdre. The vines are over 50 years old, providing a wine of excellent concentration and richness. Aromas of dark fruits and spice lead to a rich palate with notes of blueberries, blackberries and a hint of pepper. It is well balanced with silky tannins and would make a great choice served with rack of lamb. Drink now and over the next four to five 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 Purisima Canyon Sonoma County Chardonnay @ \$8.49 per bottle
About 55% of this Chardonnay comes from the Russian River Valley. This portion was entirely barrel fermented in new and used French oak barrels, with full malo-lactic fermentation and frequent batonage (hand-stirring). It was big, broad, butterscotch, and a bit low in acid. The other 45% comes from Alexander Valley, and was cold fermented on stainless steel, with no barrels and no malo. It was bright with crisp acidity, but a little simple. Joining the two resulted in a complex and balanced Chardonnay that displays the style of the vintage: ripe, spicy apple fruit, butterscotch tones, and lovely texture.

_____ 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.

_____ Bottle(s) of 2000 Nob Hill Cabernet Sauvignon, Alexander Valley @ \$8.49 per bottle
This 100% Cabernet has rich, distinctive fruit flavors, enhanced by fourteen months spent in a combination of French and American oak. The result is a balanced, elegant wine with a complex aroma and a long, lingering finish. The wine has a barely discernable mint quality and luxurious tannins. The flavors include blackcurrant, dark cherry and a hint of vanilla. This is just so easy to drink, it works well on its own, but it is excellent served with grilled steak. Drink it now and over the next four to six years.

Special Offers—Available to all club members!

This month's newsletter does not have space for our detailed descriptions of these wines. Please go to our website, www.klwines.com, to read about these.

2002 Châteauneuf-du-Pape, Domaine Marcoux @ \$24.99 per bottle

2004 Leitz Rudesheimer Klosterlay Spätlese @ \$13.99 per bottle

2002 Gigondas, Moulin de Gardette @ \$14.99 per bottle

Leeuwin "Prelude" Chardonnay, Margaret River, Western Australia @ \$14.99 per bottle

2002 Eagle Vale Semillon/Sauvignon Blanc @ \$11.99 per bottle

Special Champagne Offer for Club members only

Half-cases at \$139 (only 50 available!)

This holiday season we are again offering a very special half case of Champagne that provides a mini tasting “tour” of some of the regions within Champagne. It includes two bottles each of three different wines, all of which are direct buys from the producers. By buying direct we cut out most of what makes Champagne expensive: middle men. A bottle of Champagne's usual path to a retail customer in the USA is a long one. A big Champagne house buys grapes, juice and even finished wines from thousands of different sources, then sets up a deal with an export broker (sometimes through a courtier), who then sells the wine to an import company, which then sells to a distributor. The distributor sells to the retailer and only then can it arrive in the refrigerator of the drinker. This system is much too complicated for the 21st century!

Few people in the USA are aware that there are more producers making Champagne in Champagne than there are in California making any kind of wine. As an importer, this puts us in a very good position. The prices for estate-bottled Champagne are very low, regardless of quality. Since these small producers rely almost entirely on their domestic market they must price their Champagnes very competitively. If they charge half a euro too much, the French consumer will just walk, even if the wine is great—because that consumer only needs to go another half mile to the next great producer!

Inside our half case you will find two each of the following wines. You could expect to pay \$280 if these wines went through the traditional channels. The wines are offered in the K&L stores at a price of \$165.94. You will save \$141 off normal retail and \$27 off of K&L's already discounted price.

—Gary Westby, K&L Champagne Buyer

De Meric Grande Reserve Sous Bois Brut Champagne

Made mostly from grapes on the Mountain of Reims, famous for Pinot Noir, this comes to us directly from a very small, quality-conscious négociant in Ay, in the very center of Champagne. The wine is made of 80% Pinot Noir from Ay, Mareuil-Sur-Ay and Mutigny, 15% Chardonnay from Cramant, Avize and Oger, and 5% Meunier from Cumieres. It is vinified half in old oak barrels and half in stainless steel tanks for the perfect balance of rounded richness and zesty refreshment. It is made in a big style and has plenty of toasty complexity but also an elegant, small beaded texture. If you like Champagne, you should try this one!

Michel Dervin Brut Champagne

This is exciting and unique Champagne from a little-known village called Cuchery. Michel Dervin, also the winemaker for Domaine J. Laurens in Limoux, makes this himself. The wine has a wonderful nose of brioche and subtle fruit. The flavors are quite concentrated and complex and the wine has a great toastiness as well as lightness on its refreshing and long finish. The cuvée is a blend of 1999 and 1995 vintages. It is made of 95% estate fruit from small plots in the villages of Cuchery, Damery, Reuil, and Chapelle Monthadon, in the picturesque valley of the Marne. He buys in a little Chardonnay from Pierry. The grape breakdown is 60% Meunier, 35% Pinot Noir and 5% Chardonnay. If you have never had a Valley of the Marne, Meunier-based Champagne, this is a great one to start you off!

Leclerc Briant “Les Crayères” Single Vineyard Brut Champagne

This is composed of 38% Pinot Noir, 37% Meunier and 25% Chardonnay, from a two-and-two-thirds-acre vineyard. The vineyard faces south on a small slope about a mile west of the village of Cumieres. This area is famous in Champagne for its warmth; it is traditionally the area that harvests first. This Champagne has a fresh, clean vanilla-bean and subtle raspberry fruit nose. It is concentrated and holds its fruit like a great Blanc de Blancs. It a dry style, dosed at just 8 grams per liter.