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November, 2006

Dear Wine Club member,

I'm the new wine club director, Thornton Jacobs. I've been at K&L for two years and am delighted to be able to bring my love of wine to the clubs. Feel free to get in touch with me if you need anything or have any suggestions for making the clubs even better.

November marks the start of the holiday season and we at K&L believe that nothing makes a better gift and contributes more to holiday good cheer than great wine. In that spirit, we're glad to be able to present our wine club members with a very special offer, our Champagne Gift Pack—also called the Champagne six pack.

This gift pack features some of our direct-import Champagnes. By buying directly we cut out most of what makes Champagne expensive: the layers of middle men. Typically, a big Champagne house sells its wine to an export broker (sometimes through a courtier), who then sells to an import company, which sells to a distributor. The distributor sells to retailers and only then can the wine reach the consumer!

Few people in the USA realize that there are more Champagne producers in Champagne than there are winemakers in all of California. This puts the direct importer in a very favorable position, since these small producers rely almost entirely on the very competitive French domestic market. If they charge even half a euro too much, the French consumer will just go another half mile to the next great producer!

You could expect to pay \$300 if these wines in this gift pack went through the traditional channels. They are offered in the K&L stores at a price of \$179.94, but as a club member you will pay only \$139. That's a savings of \$40 off of K&L's already discounted price. Inside our half case you will find two each of the following wines:

Marguet Pere & Fils "Cuvée Reserve" Brut Champagne From the Montagne de Reims, the powerhouse region of Champagne, this fantastic Champagne is made entirely of Grand Cru fruit, 60% Pinot Noir and 40% Chardonnay. It is very rich and powerful Champagne with tons of Pinot Noir muscle and plenty of yeasty, toasty flavor.

Leclerc Briant "Les Crayères" Single Vineyard Brut Champagne This single-vineyard Champagne is a knockout! This wine is composed of 38% Pinot Noir, 37% Meunier and 25% Chardonnay. The 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.

2000 Franck Bonville Brut Millesime Blanc de Blancs Champagne This wine is all Chardonnay from the Bonville estate vines in Avize, Cramant and Oger. It has a pretty, white-gold color and an expressive, green pear nose with hints of baking flour and carnations. I love smelling this wine!

We hope you take advantage of this special offer, and also a special offer on stemware (see page 6).

Cheers,

Thornton Jacobs
K&L Wine Merchants

Signature Red Wine Club

The Signature Red Wine Club offerings for this month take us to two of the world's great wine regions, Tuscany and the Rhône. The Brunello writeup is by Greg St. Clair, K&L's buyer of Italian wines.

2001 Casisano Brunello

The 2001 vintage for Brunello di Montalcino was highly anticipated by the cognoscenti. The 1997 vintage made Brunello and Montalcino famous with its ripe, soft, heavy and easy, early-drinking wines not so dissimilar from the California style. The 1999 vintage was also sensational but was favored more by the purists, with long, elegant wines that showed restraint and grace over size and softness. Their aromatics were considered more complex. In early 2001 the weather turned decidedly warm; most of the vines had budded out and then on Easter Sunday a significant freeze (it snowed in Rome) gave an early "green harvest" to the crop. This was nature's way of limiting the crop size. After a truly blissful growing season, right after the harvest, the legions of Brunello lovers started drooling. Most wine writers described this vintage as a blend of the size and richness of the 1997 and the elegance and balance of the 1999. Its release earlier this year didn't disappoint.

This month we are bringing you a marvelous wine from this great vintage, the 2001 Casisano Colombaio Brunello di Montalcino. We think you are going to love it. I visited Casisano Colombaio for the first time this year; they are situated high in the hills a few miles to the south of the town of Montalcino. Their vineyards slope gently to the southeast and they produce a more traditionally styled wine. It is soft upon entry in the mouth. A complex blend of fruit, with hints of tea, leather and dark bitter chocolate, is balanced on the palate, with tannins in check. It has an excellent finish and well-developed aromatics. This is marvelous example of Brunello di Montalcino in the classic style. (*Wine*

Spectator gave it 92 points.) A couple of recommendations: To best enjoy this wine now, I would decant it two hours ahead of time and serve it with a pork loin roasted with rosemary and potatoes, the perfect match. One last thought: Please don't look for the color to be opaque in the manner of so many Cabernets or Syrah. Sangiovese simply doesn't have that color base. Just enjoy! —Greg St. Clair



The Casisano cellar master (left) with Casisano owner/manager Riccardo Ciarpella (middle), and Greg St. Clair, K&L's buyer of Italian wines.

2003 Soumade Rasteau Cuvée Confiance

The Southern Rhône Valley is one of the most beautiful places on earth, with villages dotting craggy hillsides and vines as far as the eye can see. Very few estates in the southern Rhône can match Domaine La Soumade for dimension and sheer depth of flavor. The estate has been in the Romero family for over 200 years and with the ascension of Andre Romero to the helm of the property, it has quickly become the winery to watch in the village. It is now considered one of the most quality-driven estates of the Southern Rhône.

The estate encompasses 28 hectares, spread over a number of parcels with panoramic views of the Dentelles de Montmirail and the Mont de Ventoux near the village of Rasteau. The soil is similar to that of Châteauneuf-du-Pape, with massive rocks called *galets* dotting the vineyards. Soumade owns some of the area's oldest vines; their low-yielding Grenache leads to the incredible concentration of these wines. The vines are cultivated with traditional methods using only organic fertilizers. The area around Rasteau is particularly well suited for Grenache; the estate is also planted to Syrah and Mourvèdre. The yields are 25 to 30 hectoliters/hectare, with harvesting by hand and careful selection. The fruit is not de-stemmed prior to fermentation, a nod to the traditional style that Romero prefers. After a light crushing the fruit is fermented and macerated in stainless-steel vats for 18 to 25 days with daily punching down of the cap. The wine is matured 20% in oak, 80% in tank for 18 months. Press wine is added and then the wine is matured.

One of the finest wines produced at La Soumade is the Rasteau Cuvée Confiance, which is only made in the best years. The wine is 80% old-vine Grenache, with 10% Syrah and 10% Mourvèdre from some of the oldest vines on the estate. Parker gave this blockbuster 92 points, writing, "The 2003 Cuvée Confiance Rasteau ratchets up the quality level. It boasts raspberry and crème de cassis notes interwoven with notions of espresso, scorched earth, and figs. Full-bodied and ripe, with high alcohol as well as a heady, layered personality revealing huge levels of fruit, glycerin, and alcohol, it should drink gorgeously for 12 to 14 years." (*Wine Advocate* #163, February, 2006).



A vineyard at Domaine La Soumade. Note the size of the rocks, typical of this area.

Signature Red Club, November 2006 wine re-orders

For the month of November, 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 Casisano Brunello @ \$23.95 per bottle

_____ Bottle(s) of 2003 Soumade Rasteau Cuvée Confiance @ \$23.95 per bottle

Premium Wine Club

Both of the Premium Wine Club offerings for this month are from Montalcino, Tuscany; the writeups are by Greg St. Clair, K&L's buyer of Italian wines.

2004 Baricci Rosso

The excellent quality of the 2001 vintage was the story this year at Montalcino's annual Benvenuto Brunello Tasting (Welcome Brunello). Yet the surprise for all was the extraordinary quality of the 2004 vintage, displayed in the Rosso di Montalcino. I have tasted young Brunello for some time, and after visiting many producers over the last year I've been absolutely stunned by the quality of this vintage for Sangiovese. The 2004 Rosso and Brunello wines are truly spectacular.

One of our favorites in Montalcino is Nello Baricci's winery called "Colombaio di Montosoli." In 1967 Nello Baricci was one of the original members of the Consorzio Brunello di Montalcino. His small parcel of land sits on a hill and is one of Montalcino's most prized and renowned vineyards. The hill is called Montosoli and lies just a bit north of the town. Two of Montalcino's most famous and highly scored wines come from Montosoli. Altesino uses this vineyard designation on their top Brunello; Tenuta Caparzo's premier Brunello called "La Casa" hails from there as well.

By law, Rosso di Montalcino must be made from 100% Sangiovese grapes, and can be sold starting in January one year after the harvest. Depending on what part of Montalcino the grapes are grown in, the wine can take on many different characteristics. In the south and southwest the climate is hot and dry. The fruit gets riper and the acidity lower, making the wines more round and fruity. The northern versions put more emphasis on elegance, aromatics and length. The vineyards used for the 2004 Baricci face southeast and this Rosso di Montalcino is full of the classic "Montosoli" nose, with black cherry, cinnamon, anise, cardamom, and leather. The power of this vintage really shines through, with potent structure and intensity. It will easily age for a decade despite its immediate drinkability. The wine will benefit from aeration or decanting for an hour or two. Just open it before you start making your favorite pasta dish and by dinnertime you'll love it! —Greg St. Clair



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. 2766 or theclubs@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 provide or update your e-mail address. This benefits us all. It often allows us to resolve your issues in a more timely fashion. Also, with e-mail we can alert you to member-only specials more quickly than we can with this newsletter.

2004 Casisano Rosso

Montalcino is in the southern part of Tuscany, a little more than an hour's drive south from Florence, and it is a sleepy hill town. It doesn't have dozens of churches filled with precious art works; its one major historical piece of architecture, "La Fortezza" (the Fortress), now functions mostly as a wine bar. The growth of wine tourism and a sudden boost of publicity generated by *Wine Spectator*—and increasing wine quality—have made this Tuscany's hotbed for wine.



The Tuscan hill town of Montalcino is a great place for wine lovers.

The Sangiovese grape is king in Montalcino. Brunello is actually a dialectical name for a specific clone of Sangiovese that was isolated and made as an individual varietal in the late 1800s. Several different wineries claim to be the originator of the name and have produced much documentation, but the general consensus is that Ferruccio Biondi-Santi was the first to use the name Brunello for the clone of Sangiovese that he produced.

The rules that govern the production of Rosso di Montalcino differ slightly from those for Brunello. Both must be made from 100% Sangiovese, but the minimum requirements for yield per acre, aging and minimum alcohol levels and a few other details differentiate the two. The barrels that we generally use in the United States are called barriques; that's the French term for a 225-liter wooden barrel. In Italy the tradition is decidedly different: The oak barrels, called botte, that are used to make this wine are 6000 liters. The wine-surface-to-wood ratio is distinctly less in the botte, allowing the barrel to be a more neutral holder, not adding any flavor.

The 2004 Casisano Colombaio Rosso di Montalcino is a marvelously balanced wine from a superb vintage. It shows the Sangiovese's natural elegance and length with classic violet, cherry and spice in its nose. On the palate the wine is long and elegant with a decidedly long finish. In Italy you might drink this wine with a plate of pasta with meat sauce, a rosemary-flavored roasted chicken, or a classic Florentine Bistecca (T-bone). This wine will age gracefully for another five years. —Greg St. Clair

Premium Wine Club, November 2006 wine re-orders

For the month of November, 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 2004 Baricci Rosso di Montalcino @ \$13.99 per bottle

_____ Bottle(s) of 2004 Casisano Colombaio Rosso di Montalcino @ \$13.99 per bottle

Best Buy Wine Club

This month's Best Buy Wine Club selections include a fantastic Bordeaux red and a delicious Sauvignon Blanc.

2003 Château des Valentons Canteloup, Bordeaux Superieur

This is another great value from the superb 2003 vintage. The Château Des Valentons Canteloup is in the commune of St. Loubes just across the Dordogne west of Libourne and south of Fronsac and about nine miles east of the city of Bordeaux. The estate has been in the Meynard family since 1916 and is planted to 65% Merlot with 20% Cabernet Sauvignon and 15% Cabernet Franc. Yields are limited to an average of 58 hl per hectare by green harvest.

The soil is clay and silt on iron-rich, alluvial gravel subsoil. The grapes are hand harvested, hand sorted and de-stemmed before a maceration of 25 to 45 days with some bleeding to concentrate the red and make some rosé. Fermentation is in stainless steel; some oak is used in the maturing of the wine.

The wine has a nice, expressive nose with elegant notes of red flowers. On the palate, it is a supple, medium-bodied wine with nice balance and a lovely roundness from the Merlot and a bit of structure from the Cabernets. This is a great wine for the table and is priced for everyday enjoyment. This is real, honest wine and a pleasure to drink. It will go well with red meats and hard cheeses. You can enjoy it now or put it in the cellar for another three to five years.



A Bordeaux vineyard.

Schott Zwiesel Titanium Stemware

As a member of one of K&L's Wine of the Month clubs, you have already demonstrated a love of fine wine. Now, we'd like to make sure you have another element in wine appreciation: fine crystal stemware. Proper glassware, correctly shaped and sized, is essential to the full enjoyment of your fine wines. These ultra-durable wine glasses, available for Cabernet, Pinot Noir, Champagne, Chardonnay and Zinfandel/Chianti, are a must for every wine lover.

We can offer you the wonderful Schott Zwiesel Titanium stemware at the best price in the US. These beautiful glasses generally retail for \$12.99, but K&L's club price is only **\$47.94 per case of 6** (that's only **\$7.99 per stem**), a truly outstanding bargain! We can ship in full cases only, but you can purchase the glasses individually at this price in our stores.

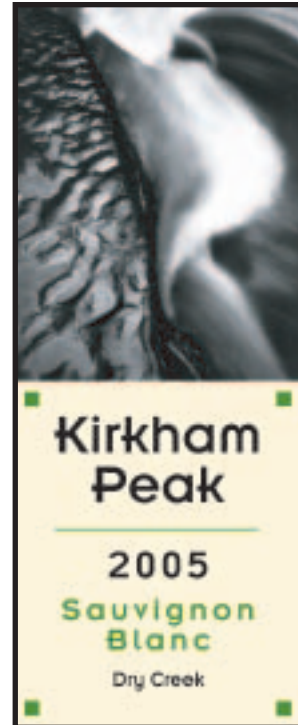
2005 Kirkham Peak, Sauvignon Blanc, Dry Creek

The Dry Creek Valley, located near Healdsburg in Sonoma County, is one of the preeminent sub-appellations in Sonoma County. Dry Creek Valley's history of grape growing and winemaking is one of the longest in California, going back more than 125 years. It was originally planted by French immigrants in 1870. Italian pioneers soon discovered the vinous geography, which recalled their native Tuscany and Piedmont. Dry Creek Valley was among the first regions to receive formal recognition as an American Viticultural Area, in 1983. Today, nearly 6000 acres of vineyards carpet the valley, providing exceptional fruit to more than 25 wineries. Zinfandel and Sauvignon Blanc continue to be the region's best known wines, but Cabernet Sauvignon, Merlot, Chardonnay and Chenin Blanc are also planted. In many ways, Dry Creek Valley is quintessentially Sonoma County. Warm days are tempered by morning fogs from the Pacific—and food-pleasing varieties like Sauvignon Blanc emerge in all their glory.

The soil in the Dry Creek Valley has an extensive gravel layer, due to the two major creeks flowing through the valley. The severe, stone-strewn soils are ideal for concentrating fruit and flavor character. This proximity to the creeks produces a well-drained site, yielding grapes with a unique flavor profile.

The 2005 Kirkham Peak Sauvignon Blanc is a true expression of this unique Dry Creek Valley terroir. The wine is a blend of Sauvignon Blanc (94%) and Semillon (6%), grown using sustainable agriculture. The wine is made in the style of the great Bordeaux whites with 70% barrel fermentation and six months of aging on the lees in 100% French oak, 25% of which is new.

The nose entices with aromas of grapefruit, melon, and citrus. On the palate, the wine has a richness of tropical fruit with a touch of pineapple yet is still bright and vibrant. The subtle lime minerality mirrors the cool riverbed stones along Wine Creek; it adds a sparkling crispness to the abundant fruit flavors. This is wonderfully complex yet totally quaffable wine made in a softer, richer style that will greatly appeal to California Chardonnay lovers but without any overbearing oak. It is like a drop of Sonoma sunshine in a glass. This wine makes a great apéritif or can be served with seafood or Asian cuisine.



Best Buy Wine Club, November 2006 wine re-orders

For the month of November, 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 Château des Valentons Canteloup @ \$8.49 per bottle

_____ Bottle(s) of 2005 Kirkham Peak, Sauvignon Blanc @ \$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 a “backlist” of each club. Please note the prices for each wine. The phone number to place orders is 800-247-5987. The order desk is open Monday through Friday from 9:00 a.m. to 5:00 p.m. If you have any wine-club-related issues you can call the wine clubs to resolve them at extension 2766. 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 2003 Château Clarke, Listrac @ \$23.95 per bottle

This has a very dense inky/purple color and charming aromas of intense ripe fruit with pure blackcurrant, cherry and plum jam along with subtle wood and mocha notes, espresso, toasted white bread, licorice and hints of chocolate and spices. On the palate there's a pure attack of powerful fruit followed by a deep mid palate with low acidity and ripe tannins, and a textured and fleshy finish. Beautiful harmony, with impressive concentration and balance.

_____ Bottle(s) of 1995 Château Coufran, Haut-Médoc @ \$23.95 per bottle

What a treat to be able to offer a mature red Bordeaux to our club members. The 1995 Château Coufran is full bodied and fleshy, soft at first sip but gathering strength in the mouth and finishing long. It's an ideal red for enjoying at the table, especially when served with lamb, brisket or veal chops.

_____ Bottle(s) of 2001 Rocca di Montegrossi Chianti Classico Riserva @ \$23.95 per bottle

The Riserva has power, structure and depth. This is 100% Sangiovese and a classic. Sangiovese, when it is right, has unending length, and this wine is really right. Wild cherry, rosemary and sauvage-filled intrigue rolls across your palate while minerals crystallize and deposit their structure on your tongue.

_____ Bottle(s) of 2004 Marchesi de' Frescobaldi "Tenuta Castiglioni" @ \$23.95 per bottle

This Super-Tuscan consists of Cabernet Sauvignon and Sangiovese, with a tiny bit of Merlot and Petite Verdot added to the blend. It's a rich wine of power and elegance, opening with aromas of chocolate, berries and a touch of spice. The palate is redolent of blackberries and plums with the chocolate notes continuing from the aromas.

_____ Bottle(s) of 2004 Craneford Merlot "John Zilm," Barrosa Valley @ \$23.95 per bottle

This wonderful Merlot earned 92 points from Robert Parker. Here are Parker's notes (October 2005 *Wine Advocate*): "I continue to be shocked by encounters with top-flight Merlot from Australia (it doesn't happen that often). Craneford's 2004 Merlot, a knock-out effort from the Barossa that spent 16 months in French oak, exhibits a dark ruby/purple color in addition to rich aromas of berry fruit, roasted coffee, chocolate, and subtle herbs. This fleshy, voluptuously-textured, hedonistic Merlot will provide immense pleasure over the next five to six years."

_____ Bottle(s) of 2001 Merryvale "Reserve" Cabernet Sauvignon, Napa @ \$23.95 per bottle

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 can be cellared for up to five to seven years. Try it with Prime Rib.

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

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.

_____ 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.

Premium Wine Club: Previous Offerings

**All wine can be purchased by the single bottle. Prices are shown after each wine listed
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_____ Bottle(s) of 2001 Château Caronne Ste. Gemme, Haut-Médoc @ \$13.99 per bottle

Medium rich in color, this wine is just starting to show the first signs of maturity. The nose is soft, ripe and mellow. On the palate it well-balanced, with subtle oak, rich red fruit, good grip and ripe tannins. The finish brings on notes of chocolate and berries, with wonderful freshness. Long and soft in the finish, this red offers finesse and elegance rather than sheer power.

_____ Bottle(s) of 2003 Château Caronne Ste. Gemme, Haut-Médoc @ \$13.99 per bottle

The 2003 Caronne Ste. Gemme is 55% Cabernet Sauvignon, 40% Merlot and 5% Petite Verdot. As is typical of the vintage, this wine shows a rich purple/red color and has plenty of silky, perfectly ripened red and black fruit on the nose. It is medium to full bodied, with layers of mature fruit and ample tannins. Balanced, supple and reasonably low in acid, it is enjoyable now with red meat dishes. Enjoy it tonight and over the next ten years.

_____ Bottle(s) of 2002 Treana White Blend, "Mer Soleil" Vineyard, Central Coast @ \$13.99 per bottle

This wine consists of 61% Viognier and 39% Marsanne. It was aged 10% in stainless steel, 75% in neutral French oak, and 15% in new oak barrels. The Viognier provides the wine's beautiful floral nose, with scents of jasmine and honeysuckle. The Marsanne adds rich honey and mineral flavors. A variety of flavors comes across on the palate, including apricot, pear and citrus.

_____ Bottle(s) of 2003 Château Le Doyenne, Premières Côtes de Bordeaux @ \$13.99 per bottle

This wine's blend usually consists of approximately 70% Merlot, 20% Cabernet Franc and 10% Cabernet Sauvignon. Soft tannins and a touch of earth frame bright cherry and berry fruit flavors. Enjoy this wine with roast pork loin or simply grilled steak. Drink now and over the next three to five years.

_____ Bottle(s) of 2003 Fourcas Hosten, Listrac @ \$13.99 per bottle

The vineyards of Fourcas-Hosten are planted with 45% Cabernet Sauvignon, 45% Merlot and 10% Cabernet Franc. The average age of the vines is 25 years. The wines spend one year in barrel before release. This is a classically styled wine from a very hot, ripe vintage. The wine shows lovely cassis and black cherry flavors, balanced by firm tannins and excellent acidity. This is not an in-your-face style of wine, but rather a medium-bodied, complex wine that is best complemented at the dining table. Try this with Filet Mignon. Drink now with an hour's aeration or hold for up to ten years.

_____ Bottle(s) of 2004 Frescobaldi Campo ai Sassi Rosso di Montalcino @ \$13.99 per bottle

This 100% Sangiovese is fermented in stainless steel and then aged in *botte*, the traditional Slovenian oak casks of 50 and 100hl sizes, then blended with a part aged in small French *barriques*. The bouquet presents a mosaic of aromatic impressions, of crisp, clean-edged fruit above all, in particular dried plum and ripe dark cherry, with nicely evolved notes of tobacco leaf. In the mouth it displays a solid, magisterial structure supported evenly by crisp tannins that are well integrated with the alcohol. The finish offers appealing flavors and ends with a flourish. Try it with a roast loin of pork bathed in extra-virgin olive oil and fresh rosemary.

_____ Bottle(s) of 2004 Grant Burge Barossa Miamba Shiraz @ \$13.99 per bottle

This Shiraz is deep crimson and red, with rich, dark berries, cherry liquor and smoky oak on the nose. The dense

fruit flavors carry through to the palate, combining with vanilla oak. Soft, balanced tannins and good acidity provide great length, with a lingering flavor of subtle licorice. Drink now with some aeration, or hold for up to ten years. Great choice with game meats.

_____ Bottle(s) of 2005 Grant Burge Eden Valley Pinot Gris Reserve @ \$13.99 per bottle

The grapes for this 100% Pinot Gris were hand-harvested and then fermented on the lees in stainless steel tanks. A small percentage was aged in three-year-old barrels and then added to the final blend to add a bit of complexity. Although this wine sees barely any oak, it is surprisingly rich and creamy with flavors of pear and citrus that are framed by good acidity. This is lovely to drink by itself, but pairs beautifully with pasta with a cream sauce, mushroom risotto, or grilled pork tenderloin. Drink now and over the next two to three years.

_____ Bottle(s) of 2003 Kirkham Peak Cabernet Sauvignon, Alexander Valley @ \$13.99 per bottle

Sourced from Stuhlmuller vineyard near Healdsburg along the Russian River, this 2003 is rich and extroverted, showing powerful aromatics of cassis, blackberries and dark chocolate. Lush and very full bodied on the palate, this balanced wine is complex, well-structured and extremely long in the warm, round, drawn-out finish. Drink now and over the next four to six years.

_____ Bottle(s) of 2004 Noël LePrince Pouilly-Fuissé @ \$10.99 per bottle—**Special Holiday Price!**

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.

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 Poggiarellino Rosso di Montalcino @ \$8.49 per bottle

This wine is full of complex, cherry-like fruit, and has layers of what the Italians call *sotto bosco* (the flavor of the forest floor). This is a complicated wine; its many strata of complexity are interwoven with bright fruit and fleshed out by an unctuous but not fat body.

_____ Bottle(s) of 2004 Domaine Comte Louis de Clermont-Tonnerre

Côtes du Rhône la Berardiere @ \$8.49 per bottle

Robert Parker noted, "The 2004 La Berardiere Tres Vieilles Vignes shows a slightly denser, sweeter, more floral nose than the Valreas with kirsch liqueur, excellent density, medium body, good acidity, and a fresh, lively, heady finish. Drink it over the next 2 to 3 years. 88 points." (02/06)

_____ Bottle(s) of 2001 Castle Vineyards Syrah, Sonoma County @ \$8.49 per bottle

This 100% Syrah has won numerous accolades, including a gold medal in the 2005 *San Francisco Chronicle* Wine Competition. The wine was aged for 19 months in a combination of American and Hungarian oak. The aromas have notes of black tea, berries and vanilla. The palate is rich with dark fruits, vanilla and a hint of spice. This is an outstanding choice with hearty stews and richly sauced meats.

_____ Bottle(s) of 2002 Alderbrook Chardonnay, Dry Creek Valley @ \$8.49 per bottle

Barrel fermentation and lees stirring lend density to the mouthfeel, while malolactic fermentation lends creaminess and butter notes leading to a long, fruity finish. Citrus and pineapple aromas lead to flavors of lemon, ripe apple and a touch of nutmeg, all framed by toasty oak. Aged for nine months in French oak; 25% of the barrels were new.

_____ Bottle(s) of 2004 Kirkham Peak South Australia Cabernet Sauvignon @ \$8.49 per bottle

Aromas and flavors of blackcurrants, blackberries, spice, tobacco and cigar box make this a relatively complex wine

for this price category. This wine is beautifully structured, yet still soft and elegant. The tannins are particularly soft and well integrated with the fruit flavors. This is an excellent match for roast duck and mature cheese. Drink now and over the next three to five years.

_____ Bottle(s) of 2005 Craneford Private Selection Chardonnay @ \$8.49 per bottle

This 100% Chardonnay comes from the Adelaide Hills. The wine sees no wood treatment and no malolactic fermentation. The creaminess of the wine comes from stirring of the lees for one week. This gives it added complexity as well as a natural creaminess. The pure winemaking technique results in brilliant expression of the Chardonnay grape. The wine has notes of melon, citrus and tropical fruits. Excellent acidity is beautifully balanced with the fruit flavors. Try it with trout amandine or roast chicken. Drink now and over the next two to three years.

_____ Bottle(s) of 2004 Purisima Canyon Roussane/Viognier @ \$8.49 per bottle

This wine is a blend of 58.4% Roussane and 41.6% Viognier. The Roussane came from ten-year-old vines from a vineyard in Lodi. The wine was 100% tank fermented and was left sur lie for 6 months, adding richness and flavor. The Viognier came from 20-year-old vines from a dry-farmed vineyard in Clarksburg and also was tank fermented. Neither grape was aged in oak barrels. Crisp, refreshing with flavors of apples and tropical fruits, this is a very easy wine to sip by itself or enjoy with a wide variety of food.

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

This wine is only made in exceptional years; the winery normally concentrates on its red wines. When the weather permits and the vintage is very strong, they 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.

2005 Bordeaux Futures—Available to all club members

Here's your chance! Pay now, receive wines when they arrive between January 2007 and July 2007. We will contact you for shipping instructions.

2005 Chateau Clarke, Lustrac \$20.99 per bottle, pre-arrival

2005 Chateau Clarke, Lustrac (1.5L) \$44.99 per bottle, pre-arrival

90-92 points Robert Parker. 89-91 points, *Wine Spectator*: "Lots of berry and toasted oak on the nose. Full-bodied, with soft and round tannins and a long finish. One of the best from here in a long time" (April 2006).

2005 Chateau Caronne Ste. Gemme, Haut Medoc \$12.99 per bottle, pre-arrival

2005 Chateau Caronne Ste. Gemme, Haut Medoc (1.5L) \$28.99 per bottle, pre-arrival

2005 Chateau Caronne Ste. Gemme, Haut Medoc (3.0L) \$65.99 per bottle, pre-arrival

89-91 points, *Wine Spectator*: "Lots of berry and chocolate character with hints of vanilla. Full-bodied, with a solid core of fruit and silky tannins. Impressive. Almost hard to believe, it's so good. Almost 92-94" (April 2006). K&L barrel-tasting notes: This property continues to improve; their wines from 2000 on have been outstanding values. This is probably their best effort to date and is surely a sleeper or value for the vintage. Tons of sweet berry aromas that flow to the palate. Plenty of structure for the cellar and a very rich mid-palate impression. A delicious wine that you should buy to enjoy in five to fifteen years.

—Clyde Beffa, Bordeaux buyer

