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October 3, 2005

Dear Wine Club members,

As I write this, a few weeks before you see this newsletter, we have five spots left for the Amici dinner for wine club members, to be held on November 9th. (See details in last month's issue.) I will also be keeping a waiting list in case of cancellations.

Last month we sent to our Signature Red members the 1999 Clos du Val Reserve Cabernet. The re-order price was so low, compared to what it is available anywhere else, that I took a number of calls from members wondering how we can sell a wine for over \$50 less per bottle than can be found at the winery. The simple reason is that we have very firm pricing guidelines and we refuse to budge. For us to buy a wine for use in our clubs, the seller, whether the winery itself or the wholesaler, must come down to the price we are willing to pay. The more complex answer comes from the decisions that the winery has to make in allowing us to offer the wine at such a discounted price. As I have written before, we are often able to buy wine from what are considered to be slightly lesser vintages, because the wineries have a harder time selling wine from those vintages. In California, think 1998 and 2000. Both were good vintages surrounded by great vintages. In Bordeaux, the price varies greatly depending on the vintage, but California wineries generally hold their price points from one year to the next. In Bordeaux, the original release price of Chateau Latour will be \$150 one year and over \$300 the next. In California, wines such as Clos du Val, Caymus, and Opus One, will maintain a price point of \$100 or more. Obviously, people will sooner choose to pay the set price for the vintage that's considered better, leaving a lot of unsold wine. Unusually large production in a given year also is a factor. If a winery still has X number of cases left at the time they are releasing the next vintage, they need to make room for the current crop and so are willing to lower the price on the earlier vintage. In some cases, it is just recognition of the marketing value of offering their wine through a wine club. Our wine clubs happen to have an excellent reputation, and the winery knows that there is no better marketing method than to get the bottle into the hands of consumers along with some information on the wine and winery. We ship to nearly 4200 members, so the exposure is not insignificant. Lastly, and this accounts for a few cases, we just have developed great relationships with certain wineries and they give us great deals because of the personal relationships.

Whatever the reasons, you, as members, get to reap the benefits.

Cheers,

Dave Rosenzweig
Wine Club Director

Signature Red Wine Club

The Signature Red Wine Club offerings for this month include a wonderful, 90-point-rated Shiraz from Australia and a wonderful Bordeaux blend from Flora Springs.

2001 Flora Springs "Trilogy," Napa

Last year we offered the 2000 vintage of this wine and it went out the door quickly. I didn't think I was going to be offered the 2001 vintage for a number of reasons—not the least of which is that it is an outstanding wine from a great vintage by a well-known producer.

Flora Springs is very much a family endeavor. The winery is named Flora after the mother of the family; the Springs are a water source on the property that has flowed uninterrupted regardless of drought. Jerry and Flora Komes bought the first vineyard back in 1977. At that time, only 50 of the more than 300 acres on the property were planted. What began as a retirement project for Jerry and Flora became a lifetime passion for their son John Komes, daughter Julie Garvey, and their families. John quickly talked the family (including another brother, Mike Komes) into making wine. Having met John, I can't imagine anyone's being able to stand against the force of his personality. His family stood little chance of resisting his vision!

During the winery's first two years, Julie worked alongside John in a winemaking team while Julie's husband, Pat Garvey, took over the management of the vineyard. In 1980, Ken Deis was hired as winemaker and he has been part of the family, and Flora Springs' only winemaker, ever since. Under Ken's care, the family winery has grown not only in size but also in stature.

According to Ken, "We are always seeking perfection and each year sees us doing some experimentation both in the winery and the vineyard to eke out a little more from our grapes. I am pleased that the family has made a commitment to quality rather than quantity. It would be easy for them to use all their grapes and be a very large winery, but, instead, they seek perfection."

Today, Flora Springs has over 600 acres, producing eight different varietals across four appellations in the Napa Valley (Carneros, Oakville, Rutherford and St. Helena) plus a vineyard in the Pope Valley. Only the top 20% of the fruit is used for wines under the Flora Springs label. The rest is sold to other wineries.

This wine consists of 57% Cabernet Sauvignon, 29% Merlot, 11% Cabernet Franc, and 3% Malbec. The grapes come primarily from the Komes Ranch estate vineyards surrounding the winery. These vineyards provide wonderful diversity. The hillside vineyards and the valley floor vineyards offer the right variations in temperature, soil and types of vines to make an outstanding Bordeaux blend. Lots of black cherry and chocolate notes combined with the right touch of oak make this an easy wine to enjoy with maybe 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.



The cheerful family team of Flora Springs.

2003 Craneford Shiraz, Barossa

I have been looking for some time to find another superb Shiraz for our Signature club. This one fit the bill to perfection.

Craneford was founded in 1978 by Leone and Leon Holmes at its original home in Springton, in the southeastern edge of the Barossa Valley, Australia. Colin Forbes took the winery over in 1984 and sold it to Allan Williams in 1996. It was not until the current owner, John Zilm, took over that the wines began to earn accolades and gain recognition. For several years under Allan's ownership of Craneford, John had been the winemaker. When the opportunity arose to buy the business in 1998, he and his wife Bev jumped at it. They moved the winery—vats, casks and everything—to John's home town, Truro, just off of the Northern edge of the Barossa Valley, where the main road from Adelaide to Sydney carries some 2500 cars a week.

The move has been an unqualified success. The home of Craneford Wines is an old fire station restored to house not only the winery, but also Zilm's Gourmet Café. The crusher and press are outside with some tanks, but the main tanks for fermentation are inside the building. Although somewhat crowded, the place does have atmosphere. With wonderful aromas wafting into the cafe, visitors enjoy a unique winery-cafe experience.

John's winemaking style is somewhat of an anomaly for the Barossa region. He is more of a purist than most, and strives for wines with more balance. This is true of his reds in particular, and also his whites. This means less alcohol and greater care in his use of wood (read: less wood). The fruit for Craneford wines is sourced from the Barossa Valley, where premium-quality fruit is assured year after year from good fertile soil and low but consistent rainfall. John Zilm's aim for Craneford Wines is to continually produce the highest quality wine from the best Barossa fruit available.

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.



Signature Red Club, October 2005 wine re-orders

For the month of October, 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 Flora Springs "Trilogy", Napa @ \$23.95 per bottle

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

Premium Wine Club

For the Premium Wine Club we offer an extraordinary Chardonnay from one of California's premium Chardonnay producers and an outstanding Pinot Noir from Oregon.

1999 Talbott "Sleepy Hollow" Chardonnay, Monterey

This wine was another surprise to me. Talbott is one of the best known, most respected wineries in California. This wine sells for \$30 to \$40 at most retailers, and I never thought I would have a chance to buy it for the clubs. Lucky us!

Robert Talbott Sr., his wife Audrey, and their son Robb moved to Carmel in 1950 and started a tie company. Audrey sewed the ties by hand and Robert Sr. sold them out of his station wagon, up and down the California coast. They worked very hard and were rewarded with success. The Talbotts became interested in fine wines when they visited French and Italian vineyards during buying trips to Europe for their growing tie business. Wine was an important part of the Talbott family's lifestyle. When traveling, they drank the local wines from the areas they visited. They enjoyed a simple *vin de pays* with rustic regional cuisine and, occasionally, savored a Grand Cru Burgundy with *haute cuisine*. As the Robert Talbott Studio grew to international acclaim as a leader in the luxury tie and clothing business, the family's interest in someday producing exceptional Chardonnay became profound. The Talbotts believed that to produce the quality and style of wine to which they aspired, they would require traditional, age-old Burgundian techniques including barrel fermentation, minimal or no filtering and fining, and very gentle handling. They believed that if you perfectly matched the grape variety, clone, climate, and soil when establishing vineyards, and then treated the resulting fruit naturally and gently, great wine would result.

Robert Talbott Vineyards was founded in 1982 when son Robb and his wife Cynthia began planting the 24-acre Diamond T Estate vineyard at their home in Carmel Valley. The Chardonnay at Diamond T was planted in almost soilless conditions of shale and granite, with vines close-spaced in the Burgundian tradition. The Talbotts knew the vines would have to struggle mightily to survive at Diamond T; they believed the struggle would result in Chardonnay of great intensity. History has proven them correct. By 1989 the Talbotts had produced several very successful vintages and earned considerable praise from the wine community. The wines had gained a devoted following; vintages would consistently sell out long before the next release. Robb Talbott increased the family's vineyard holdings in 1994 with the purchase of the renowned Sleepy Hollow Vineyard in the Santa Lucia Highlands. Fruit from this location had produced some of Talbott's finest wines for many years. This acquisition gave the winery even greater control over the quality of the grapes that would become Robert Talbott wines; now they managed the vineyards themselves. With the Sleepy Hollow purchase, the Talbott family became one of Monterey County's leading grape growers and the county's largest family grower. Since the Sleepy Hollow purchase, the fruit for all Robert Talbott wines has come exclusively from the Talbott estate vineyards.

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.

Premium Wine Club, October 2005 wine re-orders

For the month of October, 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 Purisima Canyon Pinot Noir, Willamette Valley @ \$13.99 per bottle

_____ Bottle(s) of 1999 Talbot "Sleepy Hollow" Chardonnay, Monterey @ \$13.99 per bottle

2003 Purisima Canyon Pinot Noir, Willamette Valley

We finally have an Oregon Pinot for our club members. Oregon, with a climate quite different from either California or Washington, is known primarily for its wonderful Pinot Noirs. Most Oregon vines are directly exposed to the marine airflow of the Pacific Ocean, offering mild winters but cool and wet summers. One result is that grapes in Oregon have a harder time ripening than they do in either of the other states. Many people believe that grapes that struggle to ripen achieve greater complexity. Many also believe that Oregon Pinots are the finest in the U.S., the best being comparable to the best of Burgundy. Certainly compared to California Pinot, Oregon wines show a greater degree of *terroir* and earth tones.

Oregon's wine history dates back to the early settlement of the state in the mid-nineteenth century. A census from 1860 reveals that Oregon's wine production was approximately 2600 gallons. By the 1880s, two German immigrants, brothers Edward and John Von Pessls, came north from California to plant Zinfandel, Riesling, and Sauvignon in southern Oregon. Another German immigrant, Adam Doerner, visited the Von Pessls in the 1890s. He obtained Riesling and Sauvignon from the Beringer Brothers in Napa and returned to the Umpqua region of southern Oregon to make wine. Further north, in the Willamette Valley, Ernest Reuter had built a reputation by the 1880s for his Klevner wines. (Klevner is a modern Alsatian or German term for Pinot Blanc, but has in the past referred to various varietals, including Chardonnay.) Oregon's wine industry fizzled out by 1919 due to the success of the Temperance Movement and the resultant Prohibition. It was also unable to compete with the growing industry in California, which had a larger scale and a climate that ripened grapes more easily.

Oregon winemaking's modern era dates from 1961, when Richard Sommer established Hillcrest Vineyard near Roseburg, in what is now the southern, Umpqua appellation. Sommer planted primarily Riesling, plus small amounts of Gewürztraminer, Pinot Noir, Chardonnay, and Cabernet Sauvignon. The Pinot Noir era dates from 1965. David Lett, of the Eyrie Vineyard, first rooted Pinot Noir cuttings near Corvallis, while researching a permanent vineyard site. In 1966, he replanted them in the north end of the Willamette Valley in the Dundee hills—now the epicenter of Oregon's wine industry. He was convinced that Burgundian varieties could be grown better in Oregon than in California.

David Lett approached the decision of what to plant by spending time in Europe studying what grew well, where; and by applying the principles of a classification system for ripening dates that was first developed in 1888 in France by V. Pulliat. David Lett believed that Pulliat's Period I grapes—in particular Pinot Noir, Pinot Gris, Pinot Meunier, Muscat Ottonel, true Pinot Blanc, and Chardonnay—had the best chance of success in the climate of Western Oregon.

A number of other immigrants came up from California in the late 1960's and early 70's, including Dick Erath, the Ponzis, the Sokol-Blossers, Ginny Adelsheim, and many others.

California had its first moment in the sun with the Paris tasting of 1976. Oregon Pinot had a similar turning point. In 1979 in Paris, the French guide Gault-Millau sponsored a grand tasting of wines from 330 countries to see how New World wines compared with French. In the Pinot Noir category, David Lett's 1975 Eyrie Vineyards South Block Reserve Pinot Noir was placed among the top ten, putting Oregon on the map. Beaune négociant Robert Drouhin staged a follow-up match in early 1980; this time, the Eyrie came in second, less than a point behind the Drouhin 1959 Chambolle-Musigny. The international press jumped on the story, and Oregon was on the world's wine map.

My colleague, Jim Barr wrote this review of the wine: "This will be our house red for the month. This is an incredibly exciting wine to me in that it was made for us by a Willamette Valley winemaker with French Burgundian origins at their Oregon facility. Medium-deep ruby color. The nose offers tons of rose petals, strawberries, and blueberry with hints of game. The wine is rounded by soft silky tannins and supported by just a touch of cedary French oak, and a finish that just refuses to give up. This incredibly elegant domestic Pinot will drink now and for the next four to five years. More importantly, this is the style of Pinot that I can only hope will come off our vineyard up North in the Anderson Valley."

Best Buy Wine Club

This month's Best Buy Wine Club selections include a juicy, flavorful Côtes du Rhône and a brilliant Sauvignon Blanc from Mendocino.

2004 Domaine de La Maurelle, Côtes du Rhône

This is a real powerhouse of a wine from this region, winning multiple medals at various wine competitions. I have been unable to locate much information on the winery, other than the fact that the Daniel family has owned the estate for over two hundred years.

Côtes du Rhône is France's largest producer of AOC (Appellation d'Origine Contrôlée) red wine. Stretching across both banks of the river Rhône from Vienna to Avignon, the Appellation encompasses 163 communes and six départements (Loire, Rhône, Ardèche, Drôme, Vaucluse and Gard). Most of the territory falls within the last three of those départements. Regulations covering the Côtes du Rhône AOC allow the use of 21 grape varieties, some as principal varieties (Syrah/Shiraz, Grenache, Mourvèdre, Viognier, Marsanne, Roussanne, Bourboulenc and Clairette), and others as secondary varieties (Cinsault, Carignan, Counoise, Picpoul, etc.).

In general, the Mediterranean region's climate is characterized by seasons of rain, warm temperatures and exceptionally sunny periods. The major exception to the Mediterranean climate in the Rhône Valley is the famous Mistral wind, which has a major influence on the regional climate and is beneficial to the development of the vines. The consistent, moderate climate in the Côtes du Rhône enables the fruit to mature without becoming too ripe, giving the individual character that produces wines typical of the region. The typical characteristics of Côtes du Rhône wines are primarily due to *terroir* and grape variety, though of course the human touch has an effect as well.

The River Rhône is another important element of the *terroir*. The Rhône has left its mark on the sedimentary basin, forming hills and valleys, and has created alluvial deposits which all make for a rich, diverse area.

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.

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.

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- 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.

2004 Kirkham Peak Sauvignon Blanc, Mendocino

Here is another wonderful Sauvignon Blanc under our Kirkham Peak label, this time from Mendocino. We featured a Sauvignon Blanc from Marlborough a few months ago and sold out relatively quickly.

Interestingly, Sauvignon Blanc and Cabernet Franc are the genetic “parents” of Cabernet Sauvignon. Sauvignon Blanc is grown in most wine-producing regions of the world, though it is perhaps best known from the Loire Valley in France (Sancerre and Pouilly Fumé), New Zealand, where it is the premier varietal, and California, which makes a wide range of styles. Italy also has some outstanding versions from the northern regions of Friuli and Alto Adige.

Depending on the region and the winemaker’s preference, the styles of this wine vary from the grassy herbaceous qualities of Sancerre in France to the powerful fruit expressed in New Zealand Sauvignon Blanc. White Bordeaux is a blend of Sauvignon Blanc and Semillon.

The grape is also known as Fumé Blanc, a name Robert Mondavi coined in the late 1960s as a way to market the grape to more people. Many give Mondavi credit for making this grape California’s second best-selling white wine after Chardonnay. The grape’s aromas are quite

distinctive. Descriptions often include one or more of the following words: grassy, herbaceous, musky, green fruits, gooseberry (particularly for New Zealand wines) and occasionally cat pee. Why on earth anyone would use that last term in a positive light is beyond my meager comprehension, but I have seen it written. I prefer to keep that smell, if I must, near a litter box.

Most Sauvignon Blanc is un-oaked, and made for drinking while it’s young. Some winemakers age the wine in oak for up to two years and that can add to its longevity. However, I personally find those wines less interesting than the un-oaked versions. Sauvignon Blanc also can make an excellent sweet wine, either from late harvest grapes or, occasionally, from botrytized grapes. Also called “Noble rot,” the mold Botrytis develops when the grapes are allowed to hang on the vines. Botrytis intensifies the sugar levels of the grape.

This 100% Sauvignon Blanc comes from Mendocino, 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.



Best Buy Wine Club, October 2005 wine re-orders

For the month of October, 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 2004 Domaine de La Maurelle, Côtes du Rhône @ \$8.49 per bottle

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

Re-order Form

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

Signature Red Club: Previous Offerings

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

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

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

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

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

_____ Bottle(s) of 2001 Roth Cabernet Sauvignon, Alexander Valley @ \$23.95 per bottle

This small-production, single-vineyard wine is a blend of 76% Cabernet and 24% Merlot. The wine has been aged for 21 months in French oak barrels, 50% of which were new. Aromas of black cherry, chocolate and spice lead to a palate that is at once restrained and deep. This is a Bordeaux-style wine that matches beautifully with a grilled rib eye. Aerate this wine for one to two hours for drinking now. You can hold it for eight to ten years.

_____ 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, Caberne 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 2000 Oakford Estate Cabernet Sauvignon, Oakville @ \$23.95 per bottle

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

_____ 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.

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

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

Premium Wine Club: Previous Offerings

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

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

_____ Bottle(s) of 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 apéritif, but also a great match for fish or chicken in a cream sauce. Drink now and over the next two to three years.

_____ Bottle(s) of 2003 Jean-Luc Colombo Côtes du Rhône, Les Forots @ \$13.99 per bottle
The Forots consists of 100% Syrah from 60-year-old vines. The wine is aged for nine months, 25% in one- or two-year-old oak barrels prior to bottling. Wonderful aromas of violets, spice and licorice lead to a palate loaded with ripe berry fruit. The mouth-feel is soft and elegant in spite of the rich fruit flavors. This is a great choice with Moroccan lamb with couscous. Drink now and over the next three to five years.

_____ Bottle(s) of 2002 Five Geese Shiraz, McLaren Vale @ \$13.99 per bottle
This 100% Shiraz was aged for 18 months in a combination of new and used American oak. The wine shows a smooth, full-bodied palate exhibiting plenty of black-fruit character, with hints of fruitcake spices and a lingering milk-chocolate finish. This wine drinks beautifully now, but may also be held for six to eight years. Great choice with braised beef short ribs.

_____ Bottle(s) of 2001 Domaine Lareau "Cuvée des Genets," Savennieres @ \$13.99 per bottle
The Cuvée des Genets is aged almost completely in tank and is easy to get to know much earlier than most Savennieres. This wine consists of 100% Chenin Blanc aged for 18 months, 90% in tanks and 10% in oak. The wine is redolent of acacia honey, butter, and almonds, with a mineral backbone that is classic Savennieres. Drink now and over the next two to three years.

_____ Bottle(s) of 1998 Passing Clouds, Graemes Blend, Australia @ \$13.99 per bottle
In the 2001 *Wine Companion* on Australia and New Zealand, James Halliday selected this as one of the top Red Blends of the year, and gave it a score of 93 points. This blend of 60% Shiraz and 40% Cabernet, first made in 1980, is regarded as Passing Clouds' top cuvée; it is made only in exceptional years. The wine is brimming with cherry and blackberry flavors, with a lush mouth-feel softened by time. A touch of caramel and earth rounds out the flavors. This is just yummy! Drink now and over the next three to five years.

_____ Bottle(s) of 2000 Waterford Cabernet Sauvignon, South Africa @ \$13.99 per bottle
This Cabernet has won numerous medals in national and international competitions. It's made in an old-world style, with dusty cocoa notes that play off currant and black cherry flavors. This Cabernet is closer in style to Bordeaux than to California Cabs. It is excellent served with game meats or flavorful cuts of steak, such as ribeye or Prime Rib. Drink now or hold for three to five years.

_____ Bottle(s) of 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.

Special Offer! _____ Bottle(s) of 2002 Eagle Vale Semillon/Sauvignon Blanc @ \$11.99 per bottle
A blend of 73% Semillon and 27% Sauvignon Blanc. Lovely aromas of lemon-citrus are balanced by a rich mid-palate with stone and herbal notes. This is a great match with fish. Drink now and over the next one or two years.

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 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 2003 Laurent Miquel "Nord Sud" Syrah, Languedoc @ \$8.49 per bottle

This 100% Syrah is full-bodied and distinctive with complex black cherry and pepper flavors. The wine has a soft mouth-feel and a lingering finish that makes it easy to drink on its own or with food. Enjoy with roast beef or lamb, game or mature cheese.

_____ 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.

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

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

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

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

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

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

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

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

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

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

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

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

Special Offers—Available to all club members!

2002 Châteauneuf-du-Pape, Domaine Marcoux

According to Robert Parker: "The talented team of sisters Sophie and Catherine Armenier made one of the better Châteauneuf-du-Papes in 2002. It offers sweet cherry and strawberry fruit along with a hint of blackberries in a superficial, medium-bodied, nicely fruity style meant to be consumed over the next four to five years." (February 2004)

_____ Bottle(s) of 2002 Châteauneuf-du-Pape, Domaine Marcoux @ \$24.99 per bottle

2004 Josef Leitz Rudesheimer Klosterlay Spätlese

A K&L Exclusive Bottling!!! According to Terry Theise: "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.

_____ Bottle(s) of 2004 Leitz Rudesheimer Klosterlay Spätlese @ \$13.99 per bottle

2002 Gigondas, Moulin de Gardette

Proprietor Jean-Baptiste Meunier owns a small estate of 17.4 acres from which he produces a classic Gigondas. Most vintages possess high alcohol levels; this is not a Gigondas for consumers who enjoy wimpy wines. Most of you've heard about the challenges facing winemakers in 2002 (hail, among others), but Meunier rose to them all. Medium bodied, with classic aromas of mineral and herbs, this Rhône red is ready for immediate consumption.

_____ Bottle(s) of 2002 Gigondas, Moulin de Gardette @ \$14.99 per bottle