



3005 El Camino, Redwood City, CA 94061
Phone, to place orders: (800) 247-5987
Wine Club extension: 2766
Fax (650) 364-4687
theclubs@klwines.com

October, 2006

Dear Wine Club members,

We're sad to say that Dave Rosenzweig, our Club director for four years, is no longer working with us. We all will miss him greatly and we wish him the best of luck. As of this writing, we do not have a permanent wine club director. This newsletter was a combined effort of Elisabeth Schriber and Clyde Beffa Jr. Please note that the new phone extension for the wine clubs is 2766. Also, please note the slight shipping increases starting in October (see page 11).

Several of this month's Club wines are from Bordeaux, one of the preeminent wine appellations in the world. The flawless Bordeaux vintage of 2005 includes some of today's most sought-after and expensive wines. Bordeaux authority Robert Parker wrote in his April 2006 *Wine Advocate*, "It is no easy task to give readers a point of reference for this vintage. To reiterate, I have never tasted so many extraordinarily rich, concentrated, massive wines so high in tannin and extract, yet with such precision, definition, and freshness. It is clearly a singular vintage that should evolve into one of the great vintages of Bordeaux."

Critics around the world can't seem to contain their enthusiasm for what is already being called the vintage of the decade, if not the century. The success of the vintage and the quality of the wines from big-name and no-name estates alike has had a two-fold effect. On the one hand, resolute collectors, auction houses and tycoons are, as if possessed, ecstatically buying up 2005 Bordeaux wines. But where does this leave those of us with a massive case of the wine bug and a minimal bank account? In the face of so much hype and so many dollars, many serious wine drinkers are turning away from Bordeaux and looking to such areas as the Rhône, the South of France, and New World wine regions. There's also the matter of drinkability. Many of the top, full-throttle 2005 Bordeaux reds will not begin to emerge from their shells of tannin and structure for another 15 to 20 years. Fortunately, the situation is not desperate. Many Bordeaux wines that are now in the marketplace provide all of the classic characteristics of the finest 2005s at a fraction of the price. With one of the hottest growing seasons on record, 2003 produced wines of extraordinary concentration, depth and muscle. The heat wave that swept into Europe and languished there for months, provided the backdrop for a host of Left Bank and Right Bank wines that have more in common with powerhouse California Cabernet and Merlot than with previous vintages of Bordeaux.

In light of stratospheric 2005 prices, older vintages are astounding values. Wines purchased a few years ago, when the dollar was stronger and the Euro relatively weak, are now more attractive than ever. Keep an eye out for Bordeaux from the 1990s, and the classic and underrated 2001s. Robert Parker wrote in April 2004, "Shrewd Bordeaux enthusiasts might be better served spending their money on some of the wonderful 2001s already bottled and available. ... Moreover, the 2001s are likely to be priced much, much lower."

If you're looking for cellar candidates (and if you can afford them), 2005 Bordeaux wines will be the shining stars of your personal collection, and with time will provide exceptional drinking. We are offering special prices for two excellent values from the 2005 vintage (see page 12). But for enjoying now, try the many excellent, less heralded vintages. Each offers surprises, values and unique experiences.

Cheers,

Elisabeth Schriber & Clyde Beffa Jr.

Signature Red Wine Club

The Signature Red Wine Club offerings for this month take us to Bordeaux, with wines from two distinctly contrasting vintages.

2003 Château Clarke, Listrac

The 2003 vintage in Bordeaux, impressively successful in producing reds of great power and intensity, is also proving a significant value in the marketplace. A blisteringly hot growing season and one of the earliest harvests on record resulted in grapes of extreme ripeness and color. The finished wines did not disappoint, especially for those wine drinkers who appreciate rich, full-bodied reds.

The 2003 Château Clarke is emblematic of the vintage, and it may very well be this historic estate's best effort ever. In 1973, Baron Edmond de Rothschild, a partner in Château Lafite Rothschild, bought Château Clarke in Listrac. Since then, Baroness Nadine of Rothschild and Baron Edmond de Rothschild have invested heavily in the property. We can see the benefits now, especially in the wines from the excellent 2000 vintage through the classic 2005.

The 2003 shows a very dense inky/purple color and charming aromas of intense ripe fruit with pure blackcurrant, cherry and plum jam. The nose wraps up with subtle wood and mocha notes, espresso roast, 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. This wine shows beautiful harmony, with impressive concentration and balance.

This outstanding red Bordeaux is already extremely enjoyable and drinkable despite its youth. It will continue to evolve and mature, with potential to improve over the next ten years. Robert Parker wrote: "Clarke's 2003 may be a sleeper of the vintage. Aromas of black currants, minerals, smoke, and damp earth emerge from this dark ruby/purple-tinged, medium-bodied, pure effort. It is reasonably generous for a wine from this backwater appellation. Drink it over the next decade." (April 2006)

This wine is a blend of 70% Merlot (harvested from the 15th to the 23rd of September) and 30% Cabernet Sauvignon (picked from the 24th to the 25 of September). Ninety percent of the wine was aged in new French barrels (with malolactic fermentation occurring in new wood) and 10% in second-year barrels.

Note that we are offering the outstanding 2005 Château Clarke on a futures basis (see page 12).



1995 Château Coufran, Haut-Médoc

Known to insiders as “the Pomerol of the Haut-Médoc,” this estate’s predominant use of Merlot imparts body and richness unlike other wines from the appellation. Château Coufran was classed in 2003 as a Cru Bourgeois Supérieur, but it still flies way under the world wine radar. That means extra value for those in the know! The vineyard lies in the Gironde Valley to the left of the D2 road, just past the village of Cadourne; it occupies one of the finest hillsides in all of the Médoc. Its location overlooking the river gives it an ideal climate. Days are warm, and in the evening the wind comes off the river, cooling the valley and strengthening the grape skins. The vineyard is planted 85% to Merlot and 15% to Cabernet Sauvignon—not at all a traditional ratio in this part of Bordeaux. Vine age is 35 to 40 years.

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. When young, it shows all the appeal of soft Merlot, with plummy fruit, soft tannins and a rounded mouth feel. This is no wimpy red. With time, as in

the case of this 11-year-old, the wine proves its mettle, developing cigar box aromas and deeper, darker fruits. The structure holds strong, showing no signs of age. The wine was vinified in stainless steel, temperature-controlled vats and aged in oak casks for one year (about 25% of the wood is used).

This wine hits all the bases. It wins over those who prefer young, dense and ripe reds, and also fans of mature, classic claret. It’s an ideal red for enjoying at the table, especially when served with lamb, brisket or veal chops. Though delicious now, this wine will continue to improve, keeping many of the charming up-front qualities of its youth for another several years.

90 points from *Wine International*: “An open, powerful mature wine with firm fruit underneath and layers of leather and tar. Well balanced with a long finish. Drink 2005-2007.” (June 2006)



Château Coufran, Haut-Médoc

Signature Red Club, October 2006 wine re-orders

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

_____ Bottle(s) of 2003 Château Clarke, Listrac @ \$23.95 per bottle

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

Premium Wine Club

For the Premium Wine Club we have two incredible values from the over-achieving Cru Bourgeois estate, Château Caronne Ste. Gemme.

Château Caronne Ste. Gemme

Château Caronne Ste. Gemme is located in the St Laurent area of the Haut-Médoc. Its neighbors include such great estates as Gruaud Larose, Lagrange, Belgrave, Camensac and Lanessan. The land has deep, first-class gravel mounds on a base of iron-rich sandstone to the east and clay to the west. The 45-hectare (113-acre) vineyard is planted 60% to Cabernet Sauvignon, 37% to Merlot and 3% to Petite Verdot. The average vine age is 25 years.

The property's name is derived from the name of a local spring, Carona. Gemme is a corruption of James. In the middle ages this property was a parish on the grounds of a subsidiary to the Templar Commanderie at nearby Benton. Pilgrims on their way to Santiago di Compostella would rest here before continuing across the Landes to the Spanish border. The vineyard first appeared in recorded history in 1648 when a local landlord, Denys de Mullet of La Tour St Lambert, rented it to a farmer in exchange for the wines produced. The parish was abolished during the French Revolution. During that tumultuous time, Château Caronne's first records of wine production emerged.

In 1900, ownership of Château Caronne passed to Emile and Eugene Borie. Eugene's sons would later cede their shares to their uncle and purchase Château Haut-Batailley and later Château Ducru-Beaucaillou. Emile's descendents became the sole owners of Château Caronne and remain so today. The property is now managed by Jean Borie.

Seventy percent of the grapes at Château Caronne are hand harvested, the rest by machine. Winemaking follows the techniques used at the Grand Cru châteaux. The wine is fermented in a combination of stainless steel and cement vats, both of which are temperature controlled for ideal fermentation conditions. Maceration lasts up to three weeks. The wine is aged in barrels for 12 months. French *barriques* are used exclusively; for each vintage, 25% are new.

Please note our offering of the very fine 2005 Château Caronne Ste Gemme on a futures basis (see page 12).



Views of Château Caronne Ste. Gemme and its cellars.

2001 Caronne Ste. Gemme, Haut-Médoc

The 2001 vintage was preceded by a mild and humid autumn and a dry winter. June and July were hot, while August brought on some rain. The grapes were harvested in mid September under near-perfect conditions.

Medium rich in color, this wine is just starting to show the first signs of maturity. The nose is soft, ripe and mellow (due, no doubt, to the higher than normal percentage of Merlot in the blend). On the palate this is a well-balanced wine 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. It is 55% Cabernet Sauvignon, 40% Merlot and 5% Petite Verdot, aged for 12 months in French *barriques* (25% new).

Clive Coates wrote of this wine: "Good color. Good fruit here on the nose. Still quite young. Good substance. Medium to medium-full body. Ripe and fresh it has charm... the finish is positive and the wine is not short of class. Good plus. From 2007. (The Vine, June 2002)

2003 Caronne Ste. Gemme, Haut-Médoc

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. Medium to full bodied, with layers of mature fruit and ample tannins, this young wine has considerable structure, which suggests additional bottle time. Balanced, supple and reasonably low in acid, this red opens up tremendously with decanting and is enjoyable now with red meat dishes. Enjoy tonight and over the next ten years.

The 2003 Caronne Ste. Gemme was awarded 4 Stars in the November 2006 *Decanter* blind tasting and 5 Stars in the prestigious *Revue des Vins de France*. Notes from *Food & Wine* magazine are: ** (very good – distinctive) "Abundant fruit & herb flavors are competing for attention, but they'll work it out in 3 to 12 years..." Clive Coates wrote: "Good colour. Good plump fruit here on the nose. Very well-made. Medium to medium-full. Plenty of ripe, ample, stylish fruit. Good tannins. Plenty of grip. All very well put together. No undue astringency at all. Good plus. From 2008." (June 2004)

Premium Wine Club, October 2006 wine re-orders

For the month of October, 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 2001 Château Caronne Ste. Gemme, Haut-Médoc @ \$13.99 per bottle

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

Best Buy Wine Club

This month's Best Buy Wine Club selections include a fantastic Italian red from the famous village of Montalcino and a delicious, surprisingly elegant Côtes du Rhône.

2004 Poggiarellino Rosso di Montalcino

This is another superb wine imported directly by Greg St. Clair, K&L's Italian wine buyer. Here are Greg's notes:

Anna and Lodovico Ginotti are the Italian version of television's Green Acres. Lodovico inherited Poggiarellino a decade ago. Lifetime residents of Siena, neither Lodovico nor Anna had ever been farmers, but they cast off their previous careers and headed for the country. They produced their first wine in 1997, precious few bottles, mostly an experiment to have some wine around the house. Their main focus had been on remodeling the four agroturismo apartments they rent to tourists; these vacation rentals are still their main occupation.

Poggiarellino is one of Montalcino's most northerly estates. It sits on a hill (*poggio* is Italian for hill) and has a beautiful southwestern exposure. The Poggiarellino vines have been planted at different stages; some plantings were over 50 years ago, others were 10 and 20 years ago, and some are more recent.

By law, Rosso di Montalcino must be 100% Sangiovese. The law makes wines from Montalcino distinctive—no other grapes can be blended in.

There is also a law governing the Rosso di Montalcino release date. The wines must not be released until the 2nd of January, one-plus year following the harvest.

2004 may go down as the most impressive vintage ever in Montalcino. This vintage has everything: color, size, richness, finesse, power, density, longevity. The 2004 Rossos will give you an excellent vision of what the 2004 Brunellos will be like. 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. I would decant this wine an hour ahead of your drinking it to allow the flavors to open completely and mesh within the wine. In Montalcino you'd have this wine with Pinci, a handmade, thicker style spaghetti with a meat sauce. I love it with rosemary-infused pork loin, but it works just as well with a good steak!



K&L Italian Wine Buyer Greg St. Clair at Poggiarellino with the property's owners, Anna and Lodovico Ginotti.

2004 Domaine Comte Louis de Clermont-Tonnerre, Côtes du Rhône la Berardiere

Long known for the favorable quality-to-price ratio of its wines, the Southern Rhône Valley has been on a hot streak lately, with a number of consecutive, excellent vintages, excepting of course, the hail-sopped 2002s. With the arrival of many of the 2004 Rhône reds, things have never looked brighter for fans of these full-bodied, Grenache-heavy wines. While 2003 Côtes du Rhône reds offered brawn and high levels of alcohol, the 2004s are more elegant, showing finesse and admirable balance. Robert Parker wrote in 2006: "Unlike the North, the Southern Rhône had enough sunshine to achieve full ripeness, resulting in high quality, elegant, consistently good (whether it is Châteauneuf-du-Pape, Vacqueyras, Gigondas, or Rasteau), fresh, lively wines. Production was modest (blame the second straight year of drought), and the wines possess good focus and character." Parker says Domaine Comte Louis de Clermont-Tonnerre is "a well-known producer with top vineyards."

According to Robert Parker: "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)

In 2004 Clermont-Tonnerre produced a Côtes du Rhône blended from 60% Grenache, 20% Syrah, 10% Mourvèdre and 10% Cinsault. The fruit comes from a very-old-vine parcel known as la Berardiere; the extensive vine age is apparent from first whiff of this mineral-infused beauty. Bottled unfiltered and unfiltered at the request of importer Alain Corcia (known for exquisite Burgundy), this red offers refinement and style rarely seen in a simple Côtes du Rhône. Enjoy it now and over the next five years with hearty, robust fare such as grilled pork chops or lasagna with a rich meat ragú.



Château de Bertangles, built in the 1730s by Comte Louis Joseph de Clermont-Tonnerre.

Best Buy Wine Club, October 2006 wine re-orders

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

_____ Bottle(s) of 2004 Poggiarellino Rosso di Montalcino @ \$8.49 per bottle

_____ Bottle(s) of 2004 Domaine Comte Louis de Clermont-Tonnerre
Côtes du Rhône la Berardiere @ \$8.49 per bottle

Re-order Form

As a member of a K&L Wine Club, you have the opportunity to order previous offerings of any of our clubs. The following pages contain the full “backlist” of each club. Please note the prices for each wine. The phone number to place orders is 800-247-5987. Dial extension 2766 for wine-club-related questions. The order desk is open Monday through Friday from 9:00 a.m. to 5:00 p.m. We have a voice-mail system, and if we can't take your call immediately we will return it as soon as possible. In addition, you can e-mail us at theclubs@klwines.com.

Signature Red Club: Previous Offerings

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

_____ Bottle(s) of 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.

_____ Bottle(s) of 2000 Vine Cliff Cabernet Sauvignon, Napa @ \$23.95 per bottle
This wine consists of 100% Cabernet Sauvignon, aged 18 months in French oak barrels. Blended after aging from their vineyards in Oakville and Calistoga with a small amount of fruit from Rutherford, the wine shows aromas of

currants, vanilla and spice with a palate that adds cherries and plums with a hint of chocolate on the lush finish. Drink now and over the next five to seven years. Serve with roast leg of lamb.

_____ Bottle(s) of 2003 Gigondas “Cuvée Ventabren” Moulin de la Gardette @ \$23.95 per bottle
This cuvée is 70% Grenache from very old vines, 20% Syrah and 10% Cinsault, with the latter two fermented together. This is a wine that ages gracefully, showing fruit and spice in youth and developing more character and complexity with age as the oak recedes. The wine has notes of minerals, black cherries, raspberries and spice. This is a medium- to full-bodied wine, with an elegant richness. Drink now with some aeration for its youthful fruit and spice, or hold for five to seven years and let the wine develop additional complexity. Try with hearty stews.

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 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, Lustrac @ \$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 Pura Vida Cabernet Sauvignon, Alexander Valley @ \$13.99 per bottle
This is a very lush wine in which the fruit sings on the palate. The judicious use of oak makes this an ideal Cabernet for spring and summer drinking. It's not heavy handed, but smooth and comforting on the palate. Drink now and over the next three to five years. Great with grilled hamburgers.

_____ 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 @ \$13.99 per bottle
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.

_____ Bottle(s) of 2003 Van Enoo Syrah, Santa Ynez Valley @ \$13.99 per bottle
This wine consists of 100% Syrah, aged for 22 months in French oak, 40% new barrels. This is rich, deep and full-flavored Syrah, with the typical notes of blackberries and pepper that mark Syrah. Drink now and over the next five to seven years. To guarantee the character and quality of every bottle, Van Enoo Vineyards has incorporated the use of the Stelvin (screwcap) closure, which prevents cork taint.

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 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 2003 Jean-Luc Colombo “Les Abeilles” Côtes du Rhône @ \$8.49 per bottle

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

_____ 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.

_____ Bottle(s) of 2002 Red Diamond Shiraz, Washington @ \$8.49 per bottle

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

Change in Shipping Rates

As we have mentioned previously, we are adjusting our shipping charges. Our freight carriers have raised their rates each year, due primarily to substantial increases in fuel costs. We have been absorbing these increases, but effective October 1st, 2006, we are modifying our shipping rates nominally. Our UPS and GSO rates will be going up 20 cents to 98 cents per 2-pack shipment, depending on the destination. Four-pack and 6-pack shipments will generate slightly higher increases. Airfreight rates will increase \$2 to \$4 per shipment. Going forward, we will continue to work hard at keeping your shipping costs as low as possible.

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 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.

2005 Bordeaux Futures

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

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

2005 Chateau Clarke, Listrac(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). Should arrive between January 2007 and July 2007.

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. Should arrive between January 2007 and July 2007. —Clyde Beffa, Bordeaux buyer

Special Offers—Available to all club members

1999 Roederer l'Ermitage Sparkling Wine

\$29.99 per bottle

Creamy, deep and every bit as fascinating and complex as many a tête de cuvée from Champagne, this vintage bubbly from Roederer's Anderson Valley outpost shows subtle notes of honey and flowers, a lively and elegant mouth feel and a clean, pleasantly acidic finish. Rich enough to accompany an entire meal.

1997 Clos Du Val Reserve Cabernet Sauvignon, Napa \$39.99 per bottle (\$49 for non-club members, \$125 at the winery!)

This is simply a phenomenal value. We were able to purchase large quantities of this brilliant wine, from a truly great vintage, directly from the winery. Earning 90 points from *The Wine Spectator*, this is a complex, rich and elegant Cabernet that is probably approaching its peak drinking time. There is not really much to add to the fact that this is a rare chance to purchase a top-flight Cabernet with bottle age, from a great vintage, for what is easily the lowest price in the country. Note: Do not advertise the wine club price to too many people. We want to protect the integrity of the winery's pricing structure without getting them upset at us for advertising such a low price.

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

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. It really will match an incredible variety of food.

2003 Ey Banyuls "Vigne d'en Traginer" \$24.99 per 375 ml bottle

2003 Ey Muscat de Rivesaltes "Vigne lo Clavell" \$13.99 per 375 ml bottle

These two dessert wines are spectacularly good. We were blown away by their richness and brilliance. As soon as these came in, a number of our staff members grabbed a bottle of each for their personal use. I can't recommend these highly enough! The new Ey brand encompasses only high quality, Single Vineyard Wines selected from different Catalan winemakers from the Roussillon; it's the result of a three-year study of Roussillon wines, visiting almost 50 of the top wineries in the region.