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September 5, 2005

Dear Wine Club Member,

A SPECIAL INVITATION TO WINE CLUB MEMBERS ONLY: Limited seating available.

Once again, the great people at Amici Winery have offered to join us for a dinner and tasting of their wines. We did this event last year and a great time was had by all. This year, the dinner will be held on Wednesday, November 9th at John Bentley's restaurant in Redwood City, just a block away from our Redwood City store.

We will feature current releases, wines from the library and perhaps even some wine not yet released to the public. Matched with John Bentley's amazing cuisine, this event is going to be a blast. This is a casual dinner. The idea is to learn a little, drink a little, eat a little, and enjoy each other's company. Last year, we were joined by Amici winemaker Jeff Hansen and Amici part-owner and sales manager Bob Shepard. This year we also hope to have primary owner, John Harris, in attendance as well. John is currently with his lovely wife (a high school friend of mine!) and children in Bordeaux, where they have spent the last year and are planning on staying one more year.

Jeff, John and Bob are simply great company. They have great stories and love to meet with fellow wine drinkers to discuss their wines and anything one cares to ask them.

This event is limited to 35 people only. Last year the event sold out fairly quickly, so don't hesitate to sign up.

Date: Wednesday November 9th

Time: 6:30 pm Reception

7:15 pm Dinner

Location: John Bentley's Restaurant

2915 El Camino Real

Redwood City, CA 94061

Dress: Casual

Cost: \$85 per person

This month, we feature a superb white wine from Austria, a Bordeaux from the great 2000 vintage, a lovely red from Southern France and an unusual red blend from California.

Cheers,

Dave Rosenzweig
Wine Club Director

Signature Red Wine Club

The Signature Red Wine Club offerings for this month include a powerful, lush California Cabernet from the great 2001 vintage and a Bordeaux from the tremendous 2000 vintage.

2001 Schweiger Cabernet Sauvignon, Spring Mountain

We have previously sent the 1999 vintage of this wine and it proved a smashing success. This vintage is possibly the finest vintage yet produced from Schweiger. It certainly rivals their brilliant 1997.

The Schweiger family, some of the nicest, kindest people in the business, own this winery. Any of you who have visited them and their beautiful winery on Spring Mountain can attest to their charm. Apparently, the word is spreading. I frequently check out the online bulletin board/chat room on Robert Parker's website to stay current on the wine business. I noticed a couple of different topics mentioning Schweiger, dealing with both the top quality of their wines and the generous spirit shown by the family. Here's a typical comment: "Been following Andy's wines since their inaugural release in 1994. As wonderful as their wines are, the people are even better. Andy, Paula, Fred, Sally, and all the rest are all top-notch folks who genuinely care for their customers."

The roots of Schweiger Vineyards go back to 1960 when Fred Schweiger's parents, Tony and Theresa Schweiger, purchased 53 acres on Spring Mountain. One year later, Fred purchased an additional eight acres. The property, located at an elevation of 2000 feet (above the fog line), features rich volcanic soils and unique microclimates particularly favorable for Cabernet Sauvignon.



The Schweigers planted their first vines in 1981, and their first harvest was 1984. For the next ten years, they sold their fruit to Joe Cafaro, ZD, Newton and Stags Leap Winery. In 1994, Schweiger Vineyards became a bonded winery and the family began bottling wine under their own label, though they continued to sell most of their grapes to contracted wineries. Finally, in 1999, Andrew Schweiger joined the winery as the full-time winemaker. The family discontinued selling their grapes and began using 100 percent of their estate fruit for Schweiger Vineyards wine. As wine production increased, additional winery square footage became necessary. Construction was completed in 2002 on the new fermentation room and on the garden terrace area, used for entertaining during fair-weather months. Today, Schweiger Vineyards includes 25 acres of Cabernet, five acres of Merlot, four acres of Chardonnay, and a small block of Petite Sirah.

Every member of the family has a hand in the act, to help produce the finest wine possible. Proud parents Fred and Sally Schweiger are the proprietors; Andrew is the winemaker; Diana Schweiger Isdahl is the director of sales, marketing and public relations; and Paula Schweiger handles their wine club and guest relations.

The 2001 vintage was brilliant in California. This, like the previous Schweiger offerings, 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 can 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.

2000 Chateau Grangeneuve, Pomerol

Any chance to taste a Bordeaux from the legendary 2000 vintage is always a welcome event. I was surprised to even be offered this wine, as most Bordeaux from that vintage are easy to sell. I'm not complaining, however. Far from it. We loved this wine!

This wine comes from a relatively small estate in Pomerol, on the right bank of Bordeaux. The Gros family has managed the estate since 1887. Although at 18.5 acres the estate is small by California standards, it is actually quite large for Pomerol, where the average estate size is about 10 acres. As in all the great estates in Pomerol, the soil is primarily clay. Soils made mostly of clay provide a silky texture and give wines from this region their special place among the wines of Bordeaux. The estate is planted 100% to Merlot grapes, with the vines being an average of 40 years old.

Wines from Pomerol are some of the rarest in Bordeaux, since there are relatively few estates in the region. The demand for Pomerol wines is often so high that many of the estates have to place allocations on their wine. One surprising fact is that Pomerol is the only major appellation of Bordeaux that has never had its wines placed in a hierarchy of quality such as the 1855 classification used on the left bank. At the time that classification was established, travel was difficult across the river Gironde to the right bank. (The first bridge was not built until 1820.) Though both Pomerol and Saint-Emilion had earned deserved recognition for the quality of their wines, most of the trade was with Northern France, Belgium and Holland.

Pomerol has only 1939 acres of vineyards. Saint-Emilion, on the other hand, covers 13,434 acres. Merlot is the dominant grape on the right bank. 70 to 75% of vineyards are planted to Merlot, with 20 to 25% Cabernet Franc and only 5% planted to Cabernet Sauvignon. Due to the softer structure of the Merlot grape, with slightly lower tannin levels and often higher in alcohol than Cabernet Sauvignon-based wines, these wines can often be drunk at a younger age. Many Pomerols are meant to be consumed four to six years from the vintage date. Despite the early maturation, many of the top wines will retain their fruit and continue to evolve for fifteen-plus years. Hallmarks of Pomerol wines include flavors of berries and plums, with notes of truffle and mocha and aromas of black cherries and raspberries.

This wine 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. The wine drinks beautifully now and will hold for another five to seven years. Excellent match with Filet Mignon.



Signature Red Club, September 2005 wine re-orders

For the month of September, 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 2000 Château Grangeneuve, Pomerol @ \$23.95 per bottle

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

Premium Wine Club

For the Premium Wine Club we offer a brilliant crisp, dry white from Austria and an unusual, but tasty, red blend from California.

2000 Cloud 9 "Composition," California

Cloud 9 represents the shared vision of three talented, longtime wine professionals: Scott Heron, Jon Engen, and Scott Harvey. As the American wine drinker becomes more educated about wine and looks for wines that pair best with food, these three decided to cross the boundaries of tradition. They choose to honor various winemaking traditions from around the world, crafting blends that capture the best from each region. With proven experience in both winemaking and wine marketing, this team is committed to crafting world-class wine to fit this concept. The debut of "Composition 2000" is the proud culmination of their work. Here's what Scott Heron has to say:

I'm a native Californian originally from southern California. I migrated to the northern end of the state after college. I started in the sales and marketing end of the wine business with a large beverage conglomerate working through the ranks and ultimately traveling all over the country selling wine. Working in Northern California, I had the opportunity to see and experience the grape harvests, the tradition, and the romance firsthand. In 1996 the ideas for Cloud 9 began generating in my mind and within my heart. My sales management duties for Beaulieu Vineyards at that time brought me into contact with Jon Engen, a Master of Wine candidate, international wine judge, lecturer, and wine broker in Salt Lake City. I was fascinated at Jon's depth of knowledge and passion of wine. We began sharing various ideas about wine and wine making, the direction of ultra-premium wine, and the possibilities of the future, essentially "thinking outside the barrel."

Jon was in the process of writing his upcoming book about the lesser-known varietals of the old world, with a focus on how they would fit into the future of the new-world wine business. We began exploring and experimenting with these old-world varietal types, terroirs, traditions and flavors, creating different combinations of wines, testing them and trying them with various foods. At the millennium we had discovered a combination of old-world varietal flavors that were magical in the glass and amazing with a wide range of foods. This combination would become the first Cloud 9 wine called Composition. (Composition: an arrangement into specific proportion or relation and especially into artistic form.)

In January of 2001 we formalized plans to begin building the wine, the brand, and the wine company. After the 2001 harvest, we shared our wine blend ideas with longtime friend and winemaker Scott Harvey. When we first shared the idea with Scott he was intrigued but tentative. Scott, who is known for his award-winning Zinfandels, fell in love with the concept and became part of the team, committing his extraordinary talents in wine blending to bring this wine concept to life. We know of no other winery that dares to make their first entry into the global marketplace a sophisticated ultra-premium red wine blend. In this regard we see ourselves as pioneers of a new paradigm of "BLENDING TRADITIONS." We have brought together old-world flavors from the best terroirs of the Mediterranean. We have artfully combined the old-world flavors of these regions, all harvested from the new-world vines of California's premier growing regions, to bring to you a wine that has never been attempted before.

Now, back to Dave Rosenzweig's notes: This is a blend of Tempranillo, Cabernet Sauvignon, Petite Verdot, Syrah and Barbera. The wine 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. Fortunately, the owners realized that the pricing was much too high and the 2001 was released at \$30 a bottle.

2004 Weingut Pfaffl Gruner Veltliner, Austria

The following was written by Jeff Vierra, our Austrian (and German) wine buyer.

The Pfaffl winery is situated on the northwestern outskirts of Vienna, at the meeting point of the three wine-growing regions Weinviertel, the Donauland, and Vienna proper. Roman and Adelheid Pfaffl, considered the stars of the Weinviertel, cultivate 50 hectares of vineyards, among them some of the best of the region, stretching over ten municipalities from the village of Stetten near Korneuburg. Having a patchwork of vineyards complicates the work, but the quality of the terroir makes all of it worthwhile. Roman is known as “Mr. Veltliner,” a title he happy to embrace given his love and dedication to growing and producing great, spicy Veltliners. He was one of the first to recognize the potential of this grape in his region.

The vineyards are cultivated with the greatest care and with the most natural methods possible. Vineyards with natural plant life, carefully managed leaf canopies and short, single-cane training allow the vines to regulate their water intake. Neither pesticides nor chemical fertilizers are used. A deliberate defoliation of the grape zone creates the perfect equilibrium between grapes and leaves. Precision and attentiveness to natural conditions in the vineyard are mirrored during vinification. A cellar equipped with the most modern technologies allows the grape material to be transformed into the finest wines. As in the vineyards, Pfaffl only intervenes in natural processes to aid and support. “The main work is done by nature itself,” Roman explains.



This wine falls under a new quality classification in Austrian wine law. DAC stands for “Districtus Austria Controllatus” and is reminiscent of such systems in France, Italy and Spain. For a wine to qualify it must be grown within the delineated zone, it must reach 12% natural alcohol and, more importantly, it must be a wine whose taste represents the region. The 2004 Pfaffl Weinviertel DAC Gruner Veltliner is a perfect example of this new classification. It’s a lively Veltliner with a typical peppery tone complemented by aromas of citrus fruits. It is very clear and stimulating, racy and slimly structured yet with 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.

Premium Wine Club, September 2005 wine re-orders

For the month of September, 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 2004 Weingut Pfaffl Gruner Veltliner, Austria @ \$13.99 per bottle

_____ Bottle(s) of 2000 Cloud 9, “Composition,” California @ \$13.99 per bottle

Best Buy Wine Club

This month's Best Buy Wine Club selections include a lovely Chardonnay from Sonoma and a juicy Syrah from Southern France.

2004 Purisima Canyon Sonoma County Chardonnay

Our own Purisima Canyon label has been the source of some tremendous values lately. We have been finding really good juice and are proud to offer these wines at such low prices. As the juice comes from a winery whom we are forbidden to name, I don't have a great deal of information I can share, so I thought I would write a bit about Chardonnay.

The Chardonnay grape certainly is one of the most popular in the world, responsible for some of the greatest white wines made anywhere. It is also one of the most maligned wines (sometimes even by me). Mainly this is a result of far too many low-quality Chardonnays in the market, many flavored by oak chips and lacking proper acidity. Too many flabby wines without much character. I can promise you that none of the Chardonnays we send out to our club members meet this profile, at least in our estimation.

Thanks to "The Uncorked Cellar" for some of the following information.

DNA profiling traces the roots of Chardonnay to a cross between an old, nearly extinct variety called Gouais Blanc and a member of the Pinot family. Chardonnay, Gamay Noir and many other classic varieties can be traced back to this cross of Pinot and Gouais Blanc. The Gouais Blanc grape originated in Croatia and probably arrived in France with the Romans. Gouais Blanc was not well liked even then and has been actively dug up through the centuries, leading to its current status: nearly extinct.

In Mâconnais in the southern portion of Burgundy, there is a village called Chardonnay. The village recently celebrated its thousandth anniversary. Its name comes from *cardonnacum*, meaning "place full of thistles." The grape Chardonnay most likely originated there and was spread throughout France by the monks. The earliest recorded reference to Chardonnay occurs in 1330, when Cistercian monks built stone walls around their Clos de Vougeot vineyard, which they planted exclusively to Chardonnay grapes. (Another stream of history points towards Chardonnay coming from Lebanon, but there are no written references to Chardonnay originating in Lebanon till much later than 1330.)

Chardonnay is used to make the famous white Burgundies of Montrachet and Meursault. It goes into the Champagnes of Champagne and into the Chablis of the Chablis region. The Chardonnay grape is very sensitive to winemaking practices. Cool-climate Chardonnay produces an abundance of fruit flavors. You can pick up apple, pineapple, peach, melon and a hint of lemon. The warmer-climate Chardonnays may have less of the fruits but develop wonderful honey, butterscotch, buttery and nutty-oily flavors that really fill the mouth. Combine this with a malolactic fermentation (where malic acid is converted to lactic acid) and the rich creamy-buttery tastes are assured.

This Purisima Canyon Chardonnay is composed of two very different wines. About 55% of the juice comes from 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.



2003 Laurent Miquel “Nord Sud” Syrah, Languedoc

Laurent Miquel is based at Château Cazal Viel, the Miquel family estate in the Saint Chinian appellation in the south of France. The estate has been in the Miquel family since the French revolution (1789), when the family took over the running from the local monks at Fontcaude. Much of Laurent’s premium wine is sourced from here. With over 135 hectares of mature, naturally low-yielding vines, this estate is among the largest independent producers in the Languedoc. Laurent also has a long-term partnership with carefully selected independent vineyards across the arc of the Languedoc, stretching from Pézenas in the east to Minervois in the west. He chooses partners who have significant vineyards planted principally with Syrah and Viognier, possess modern cellars with strict hygiene regimes, and have potential for producing premium quality wines

Laurent Miquel and his team work throughout the year with each producer to reduce yields, plant appropriate vines, improve winemaking techniques, invest in machinery and barrels and, of course, manage the harvest. Although Languedoc has achieved enormous quality advances, particularly over the last fifteen to twenty years, Laurent believes that the possibilities for further improvement lie firmly in the area of vineyard management. He and his team strive daily to achieve an upward spiral of quality on all wines. Their focus is concentrated at the beginning of the winemaking cycle, on the vines themselves. The use of *Culture Raisonnée* (described recently by Jancis Robinson as “verging on organic viticulture”) is applied to vine growing in all Laurent’s estates. Laurent also believes strongly in the benefits of intervention by local and international specialists in areas such as irrigation, soil analysis and canopy management.

Laurent does not believe in heavy intervention by the winemaker. Noble grapes from low-yielding vines on the appropriate terroir should require minimal intervention to produce a fine wine. While Laurent believes strongly that quality oak selection and the use of appropriate modern and traditional winemaking techniques can add an element of consistency and character, he says that ultimately a truly fine wine is the result of a year-long intervention at the vineyard.

Laurent Miquel produces this wine, his signature Syrah, from mature, naturally low-yielding vines at his family estate in the South of France. This limited-edition wine is produced from selected blocks planted with the optimum north-south orientation: The grapes are exposed to the gentle warmth of the morning and evening rays but protected from the burning effects of the midday sun. Aged in new French oak barrels, this Syrah is full-bodied and distinctive with complex black cherry and pepper flavors. Enjoy with roast beef or lamb, game or mature cheese.



Best Buy Wine Club, September 2005 wine re-orders

For the month of September, 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 Purisima Canyon Sonoma County Chardonnay @ \$8.49 per bottle

_____ Bottle(s) of 2003 Laurent Miquel “Nord Sud” Syrah, Languedoc @ \$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 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 Château Clarke, Lustrac-Médoc @ \$23.95 per bottle

This wine consists of 70% Merlot and 30% Cabernet Sauvignon. It spends 14 to 18 months in oak, 60% to 100% of the barrels being new each year. The 2000 vintage was legendary in Bordeaux and this wine shows all the hallmarks of the vintage. A wonderful aromatic complexity leads to a soft palate that picks up weight and intensity on the long, luxurious finish. The balance and structure of the wine will allow it to age for another eight to ten years, but it's lovely today with a bit of aeration.

_____ 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 unfiltered 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
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_____ 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 wine just slightly chilled to let the aromas of peaches and honey fully develop. The wine is 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.

_____ Bottle(s) of 2001 Chateau Bois Martin, Pessac-Léognan @ \$13.99 per bottle
This Bois Martin is typical of many wines from the vintage. Still very young, it shows excellent structure, with good acidity and tannins balanced with lovely fruit. Black cherries and dark berries are the predominant flavors and it also has a touch of spice and almonds. This wine will benefit from one to two hours of aeration and will continue to improve for five to eight years. Good choice with Filet Mignon.

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 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 discernible 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

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