

Wine News

The World's Best Wines. The Bay Area's Best Prices!

September 2006

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September

Dinner/Tasting with Château Mouton-Rothschild and Almaviva

This should be a great event with the famous Bordeaux First Growth and its highly regarded Chilean property. Almaviva vintages 1999, 2000, 2001, 2003 and 2004 will be poured, along with 1996 Mouton, the 100-point 1986 Mouton and 1990 Coutet, Sauternes. Meet the directors of both properties. Dinner on Sunday October 1 at Spago in Palo Alto. Reception at 5:30 and dinner at 6:30. Limited to 100 people. Price is \$215 per person.

Fete de Bordeaux Dinner

Reserve your space for Monday October 23. We will have Anthony Barton, Jean Guillaume Prats, Jean Michel Cazes as well as Jean Charles Cazes with us. We will feature 2004 Bordeaux from these properties as well as 2000 Langoa-Barton, 2000 Ormes de Pez, 2001 Marbuzet, 1995 Lynch Bages, Léoville-Barton and Cos d'Estournel.

We will start with Gosset Champagne and finish with 1997 Suduiraut. The event will take place in the Grand Ballroom of The Stanford Court Hotel in San Francisco. Reception at 6:30 and dinner at 7:30. Limited to 120 people. Coat and tie attire. \$200 per person.

2003 Outstanding Bordeaux in Stock

2003 Guistanting Bortachini in Stock
2003 Château Gruaud-Larose, St-Julien
2003 Château Pichon-Lalande, Pauillac\$106.99
95 points Robert Parker: "The brilliant, opulent, fleshy, full-bodied, and intense, displaying a seamless integration of wood, acidity, tannin, and alcohol, this beauty can be drunk now or cellared for 20 years or more."
2003 Château Léoville-Barton, St-Julien\$124.99
98 points <i>Wine Spectator</i> : "Intense blackberry and cherry, with hints of currant. Toasted oak and sweet tobacco too. Roses and other flowers, such as lilacs."
2003 Château Angelus, St-Emilion\$144.99
94 points <i>Spectator</i> : "Beautiful aromas of ripe blackberry and raspberry aromas follow through to a full-bodied palate, with silky tannins and a long, long finish. Layered and delicious. Gorgeous" \$100 less than the 2005.
2003 Château Haut Brion, PessacInquire
95 points Parker: "The blockbuster 2003 Haut-Brion (13% alcohol) possesses

extremely high tannin, but that component is well-concealed by a cascade of

mulberry, blackberry, cherry, and plum-like fruit." Much less \$ than the 2005!

For up-to-date inventories, check www.klwines.com

Back to Basics Cabernet

Check out page 11 for Domestic values.

2005 Bordeaux Values?

They do exist. See Ralph's article on page 4.

Brunello, Baby!

Greg and Mike are nuts about the 2001s. See pages 20-21.

Wine Lockers in San Carlos Location

New temperature-controlled lockers are located at our San Carlos distribution center on Bing Street. We have many lockers for rent, all holding 24 wood cases or 30 cardboard cases (about 28 cases in combo). For more information visit www.klwines.com.

Superb Older Vintages of Great Bordeaux

Good prices. These wines came right from the properties.

1981Château Mouton Rothschild, Pauillac\$199.00
91 points Wine Spectator: "Beautiful plum, toasted oak, berry and tobacco
character. Firm with a full body. Drinkable now; The Bordeaux 50."
1996 Château Pontet-Canet . Pauillac \$59.99

91 points Parker: "A classic Pauillac, with a magnificent creme de cassis nose.

The wine is full-bodied, as well as extraordinarily rich, ripe, and powerful."

1996 Château Léoville-Poyferre, St-Julien \$79.9993 points Robert Parker: "This fabulous 1996 is unquestionably the estate's finest wine since their blockbuster 1990."

1996 Château Montrose, St-Estèphe \$8**4.99**95 points *Wine Spectator*: "A classic St.-Estephe... along with a harmony, finesse and subtlety not seen in many '96s."

2000 Château d'Aiguilhe, Cotes de Castillon\$38.99
90 points Robert Parker: "The outstanding 2000 exhibits a glorious nose of creosote, licorice, blackberry and cassis liqueur, medium to full body, tremendous texture, and impressive ripe fruit."

2000 Château Montrose, St-Estèphe \$149.00 93-95 points Robert Parker: "A sensational Montrose, the 2000 may be the finest produced since the 1996 and 1990..."

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Hollywood, Here We Come, Finally!

Well after one year of bureaucratic delays, it looks like we should be opening our Hollywood store before the close of this year, but we can't predict an exact date at this time. Check our website for more information. And the address, you ask?? How about Sunset and Vine? To be exact 1400 Vine Street just a block or so south of Sunset, around the corner from the ArcLight Cinema.

Plenty of parking and easy access from many great L.A. neighborhoods. We are very excited about this new store as are our managers, Chip Hammack and Tom Martinez.

—Clyde Beffa Jr

I Love # Two ...

I would like to start with Ch. Léoville-Poyferre, St.-Julien, which was created from the division of the largest property (Lord Léovilles) in the Médoc at the time (early 1800s). You might know its more famous siblings: Léoville-Las-Cases and Léoville-Barton. They might be more famous but Léoville-Poyferre definitely has the quality that goes with its second growth title. 1993 Ch. Léoville-Poyferre, St-Julien 1.5L (\$89.99) is one of the best steals we have in the store. The nose offers bright cherry as well as tobacco. There is certain dustiness to this wine, but what you remember is the elegance and length, and the acidity just carries this wine forever. Speaking of Léovilles, let's move to Léoville-Barton's second wine: The 1998 Reserve de Léoville-Barton, St-Julien 1.5L (\$64.99) is just perfect to pair with a nice fillet mignon, no sauce please. With no hard tannins, elegant red fruit, notes of pencil lead and still very youthful, it is waiting for you to grill that piece of beef with just salt and pepper. Voila! Perfect match. The 1996 Benjamin de Pontet, Pauillac (\$21.99) is another fine example of a beautiful second wine (Pontet Canet's). Opened for one hour, it reveals sweet berries and a nice mineral finish. This is a smart buy for consumption over the next five years.

If you still don't know what to get from the outstanding 2003 vintage, may I suggest the **2003 Duhart-Milon, Pauillac (\$36.99)**. This estate has stepped up to the plate and delivered. Sweet dark berries, smoke, oak, One of their best ever. Cellar for 5-20 years.

—Alexandre Brisoux

Bearden's Bordeaux Picks

A small group from K&L spent part of April in Bordeaux tasting and evaluating the wines from the amazing 2005 vintage. We discovered quality and consistency everywhere, but one property stood out, the tiny estate of Château Rochebelle in St-Emilion. These vineyards near Troplong Mondot have some of the best terroir in the appellation. In fact, a parcel the owners sold some years back is the source for the expensive luxury brand La Mondotte. Find out why Robert Parker says, "This is an estate shrewd buyers will monitor closely." Château direct, too!

1989 Rochebelle, St-Emilion (\$49.99) This sensuous, mature beauty has a medium color and dusty plum aromas. The plush cherry vanilla flavors are sweet, round and seductive with very resolved tannin on the finish. Loaded with satiny fruit and tons of character, this Grand Cru from one of the best vintages of the '80s is drinking perfectly right now.

1990 Rochebelle, St-Emilion (\$49.99) This is slightly lighter in color than the '89 but spicier and my favorite of the bunch. Here we have subtle herbs, very sweet fruit, mineral and bright spice all in perfect harmony. This amazingly elegant wine shows fantastic terroir and has the type of transparency usually found only in Grand Cru Burgundy from great vintages. It's impossible not to taste the limestone from which the cellars are chiseled.

1999 Rochebelle, St-Emilion 1.5L (\$89.99) This dark, ripe and fruity wine shows plenty of oak and very ripe tannin in a plump, full-bodied style. With its substantial mid palate and no hard edges, this is the flashiest wine tasted here and would be perfect for an informal gathering.

2005 Rochebelle, St-Emilion (\$44.99 Pre-Arrival) Those of you who have not yet purchased this are in danger of missing one of the great bargains from this spectacular vintage. This is almost black in color and exudes an essence of intense, perfectly ripe grapes. The middle here is deep with the oak completely buried under masses of creamy fruit. Despite the powerful tannic grip on the finish, there is exquisite balance, wonderful freshness and a sense of purity here.

1996 Pontet-Canet, Pauillac (\$59.99) This 5th Growth is a big, powerful wine from a classic vintage. Spice, currants, mineral, oak and tannin blend together in the burly mid palate. An hour of decanting will soften this dark, full-bodied gem but a decade of further cellaring will also be rewarded. 92+ points from Robert Parker.

—Steve Bearden

2005 BORDEAUX FUTURES

Fabulous year for Bordeaux. These wines are sold on a futures basis.
See our notes on these wines in our Vintage Report or online.
<u> </u>
Angelus, St-Emilion-96-98 points Robert Parker\$244.99 Barde-Haut, St-Emilion-90-93 points Robert Parker\$36.99
Beaumont, Haut-Médoc-Elegant. Easy drinker. Value. \$13.99
Beauregard, Pomerol-89-91 points Parker and Wine Spectator\$38.99
Bellevue Mondotte, St-Emilion-95-100 points Wine Spectator\$279.99
Bernadotte, Médoc-Spice on the nose. Elegant wine. \$17.99
Bourgneuf, Pomerol-92-94 points Wine Spectator\$36.99
Brane Cantenac, Margaux-91-93 points Robert Parker\$49.99
Brown Rouge, Pessac-88-90 points Robert Parker\$23.99
Brun, St-Emilion-Spicy, black cherries. Good richness. Great value\$12.99
Canon, St-Emilion-90-93 points Robert Parker
Cantemerle, Haut-Médoc-89-91 points Robert Parker\$28.99
Caronne Ste. Gemme, Haut-Médoc-89-91 points Spectator\$13.99
Caronne Ste. Gemme, Haut-Médoc (1.5L) \$29.99
One of the best values in all of Bordeaux. We also have 3L and 6L available.
Chasse Spleen, Moulis-89-91 points Wine Spectator
Chauvin, St-Emilion-90-92 points Robert Parker\$34.99
Clarke, Listrac-90-92 points Robert Parker\$21.99
Clos du Marquis, St-Julien-92-94 points Wine Spectator\$49.99
Clos Fourtet, St-Emilion-94-96 points Robert Parker\$79.99
Clos des Jacobins, St-Emilion-92-94 points Wine Spectator \$39.99
Cos d'Estournel, St-Estèphe-95-100 points Wine SpectatorInquire
Coutet, Sauternes-92-94 points Wine Spectator\$49.99
d'Aiguilhe, Cotes de Castillon-89-91 points Parker and Spectator\$27.99
Dauzac, Margaux-90-92 points Robert Parker\$39.99
de Sales, Pomerol\$19.99
Desmirail, Margaux\$27.99
Elegant, value-packed red from the same family who owns Brane Cantenac.
Doisy Vedrines, Sauternes-92-94 points Wine Spectator
Ducru-Beaucaillou, St-Julien-95-100 points Wine Spectator\$169.99
Duhart-Milon, Pauillac-92-94 points Wine Spectator\$45.99
Ferrand Lartigue, St-Emilion-89-91 points Robert Parker
Gigault "Cuvee Viva" Cotes de Blaye\$17.99
Parker: "One of my favorite inexpensive offerings from the Blaye"
Goulee, Médoc-89-91 points Robert Parker \$25.99
Grand-Puy-Ducasse, Pauillac-Parker: "Sleeper of the vintage."\$29.99
Grand-Puy-Lacoste, Pauillac-92-94 points Robert Parker\$72.99
Guiraud, Sauternes (375ml \$26.99)-95-100 points Spectator\$49.99
Haut Bergey Rouge, Pessac-91-93 points Robert Parker
Haut Bailly, Pessac-93-95 points Robert Parker
Haut Marbuzet, St-Estèphe-90-92 points Robert Parker\$39.99
la Cour d'Argent, Bordeaux-Parker: "Sleeper of the vintage." \$10.99
la Croix de Beaucaillou, St-Julien-89-91 points Wine Spectator \$29.99
la Fleur de Bouard, Lalande de Pomerol-90-92 points Parker\$33.99
Lafaurie Peyraguey, Sauternes (375ml \$24.99)-92-94 points WS \$49.99
La Fer, St-Emilion-Great concentration. Sweet and lush
La Tour Carnet, Médoc-89-91 points Wine Spectator\$29.99
Lafon Rochet, St-Estèphe-91-93 points Robert Parker\$39.99
Langoa Barton, St-Julien-92-94 points Wine Spectator\$73.99
La Grave a Pomerol, Pomerol-92-94 points Wine Spectator\$39.99
Lascombes, Margaux-94-96 points Robert Parker\$74.99
Léoville-Las-Cases, St-Julien-95-100 points Wine Spectator\$279.99
Les Gravières, St-Emilion-Spectator: "silky tanninsBalanced." \$29.99
Lucia, St-Emilion-Parker 92-94 points\$46.99

Lynch Bages, Pauillac-92-94 points Wine Spectator	Inquire
Lynsolence, St-Emilion-92-94 points Robert Parker	\$64.99
Malartic Lagraviere, Pessac-90-93 points Robert Parker	. \$39.99
Marjosse, Bordeaux-Parker: "Sleeper of the vintage."	\$12.99
Moulin-Haut-Laroque, Fronsac-Parker 90-92 points	\$24.99
Mouton-Rothschild, Pauillac-94-96 points Robert Parker	\$549.99
Mylord, Bordeaux-Parker: "Sleeper of the vintage."	\$8.99
Nenin, Pomerol-92-94 points Wine Spectator	\$59.99
Pagodes de Cos, St-Estèphe	\$37.99
Spectator: "Ultrafine tannins and a long, delicious finish. Very racy and I	inear."
Petit Village, Pomerol-90-92 points Robert Parker	\$52.99
Petit Mouton, Pauillac-88-90 points Robert Parker	\$64.99
Phelan-Segur, St-Estèphe-89-91 points Wine Spectator	\$34.99
Picard, St-Estèphe-Sweet ripe with a full, round palate impression	\$17.99
Pichon-Baron, Pauillac-92-95 points Robert Parker	\$119.99
Pichon-Lalande, Pauillac-92-94 points Wine Spectator	\$119.99
Pierre de Lune, St-Emilion-92-94 points Robert Parker	\$44.99
Potensac, Médoc-Spectator: " well done."	\$22.99
Poujeaux, Moulis-89-91 points Wine Spectator	\$26.99
Prieure Lichine, Margaux-91-94 points Robert Parker	\$42.99
Quinault l'Enclos, St-Emilion-Parker 92-95 points	\$41.99
Rauzan Gassies, Marguax-90-93 points Robert Parker	\$39.99
Rieussec, Sauternes (375ml \$34.99)-95-100 points Spectator	\$69.99
Roc de Cambes, Cotes de Bourg-87-90 points Stephen Tanzer	\$45.99
Rochebelle, St-Emilion-Exceptional palate with great sweetness	. \$44.99
Senejac, Haut-Médoc-90-92 points Robert Parker	. \$22.99
Siran, Margaux-89-91 points Wine Spectator	\$27.99
Sociando Mallet, Haut-Médoc-92-94 points Robert Parker	\$42.99
St-Pierre, St-Julien -92-94 points Robert Parker	\$55.99
Suduiraut, Sauternes -95-100 points <i>Spectator</i>	\$68.99
Tour de Mons, Margaux-89-91 points Wine Spectator	\$19.99
- -	

2004 BORDEAUX FUTURES

See our Vintage Report and list of wines available on our website.

See our vintage Report and usi of wines available on our websil	e.
Angélus, St-Emilion-92-94 points Parker and Spectator\$9	96.99
Clos du Marquis, St-Julien-89-91 points Wine Spectator\$2	26.99
Cos d'Estournel, St-Estèphe-90-93 points Robert Parker\$	74.99
d'Angludet, Margaux-An outstanding value\$2	23.99
Destieux, St-Emilion-89-91 points Robert Parker\$2	24.99
Giscours, Margaux-90-93 points Robert Parker\$3	34.99
Gruaud-Larose, St-Julien-89-91 points Wine Spectator\$3	35.99
La Mission Haut Brion, Pessac-89-91 points Parker\$10	03.99
Lagrange, St-Julien-89-91 points Wine Spectator\$	29.99
Langoa-Barton, St-Julien-89-91 points Spectator\$3	
Lascombes, Margaux-93-94 points Robert Parker\$4	45.99
Léoville-Barton, St-Julien-90-92 points Robert Parker\$4	49.99
Léoville-Poyferré, St-Julien-90-93 points Robert Parker\$3	36.99
Les Forts de Latour, Pauillac-91-93 points Robert Parker\$4	48.99
l'Evangile, Pomerol-90-92 points Robert Parker\$8	84.99
Nenin, Pomerol-89-91 points Spectator\$2	29.99
Pavillon Rouge, Margaux-89-91 Points Robert Parker\$3	36.99
Phelan-Ségur, St-Estèphe-Tanzer: "supple and lush"\$2	24.99
Pichon-Baron, Pauillac-89-92 points Robert Parker\$	
Pichon-Lalande, Pauillac-90-92 points Robert Parker\$6	64.99
Pontet-Canet, Pauillac-90-93 points Robert Parker\$4	42.99
Smith-Haut-Lafitte Rouge, Pessac-Léognan-90-92 points Parker \$3	

BORDEAUX IN STOCK 1970-2005

1970 Lafite-Rothschild, Pauillac	.\$199.00
1971 Lafite-Rothschild, Pauillac	.\$149.00
1971 Margaux, Margaux	.\$149.00
1971 Latour, Pauillac	.\$299.00
1975 Lafite-Rothschild, Pauillac	.\$289.95
1975 Mouton-Rothschild, Pauillac	\$179.95
Bin Soiled labels on these six wines. Great	t fills.

1975 Poujeaux, Moulis (1.5L)......\$169.99Awesome value! Sweet fruit, lingering aftertaste.

1985 du Tertre, Margaux	\$59.99
1985 Langoa-Barton, St-Julien	\$89.99
1985 Palmer, Margaux	\$189.99
1985 Pape-Clement, Pessac	\$109.99

Parker: "...the best Pape-Clement since the 1975, is a fragrant, supple, tasty wine with a great deal of finesse and charm. It is deeply concentrated, medium bodied, long, and complex."

Château Rochebelle

Ch. La Mondotte was at one time part of this property. Great terroir and fantastic wines to try. Very limited supply, direct from the château.

1985 Rochebelle, St-Emilion(1.5L) \$139.99

Elegant, fruity, smooth and lingering finish. Perfect right now.

1989 Rochebelle, St-Emilion\$49.99

Elegant, black fruit, minerally aromas. Sweet fruit on mid palate. Long finish. Very elegant ready to enjoy now-and a superb price. Opulent on the palate.

1990 Rochebelle, St-Emilion\$49.99

Richer than 1989 with more tannin and earthy characters. Sweet and long on the palate. Great structure and will cellar well for a few more years.

2005 Forever Changes the Face of Bordeaux

The 2005 Bordeaux prices reached dizzying heights for some properties. Those who wanted to buy the first growths and wines like Petrus and Cheval Blanc had to fork over a lot of money. Some customers such as myself were priced out of the market for these wines, and they were very upset. The good news is that the 2006 Bordeaux prices will probably be much lower.

I would advise you to do what I'm doing: Get over it! The wine marketplace is always in a constant flux. In 1961 first growths cost \$3.00, people were outraged when Beaulieu Private Reserve doubled in price form \$1.00 to \$2.00 in the same era. Things change; that's reality.

The reality is also that the weather in Bordeaux has historically never been better than it was in 2005, and there is a plethora of great wine, correctly priced. Here are my tasting notes on some of those. Why not compare them to the price of your average vintage of Napa Valley Cabernet?

The 2005 Carraudes de Lafite (\$55.99) showed some nice cool dark fruit and elegance, but it was still very tight and unyielding at this tasting. Shows fine concentration. The 2005 Clos du Marquis (\$49.99) was off the charts and by far the best I've ever tasted! A beautiful thickness of red fruits and sweet tannins, no question a better tasting wine today than Las Cases. It seems to me that with two great wines like these, they blended the first wine to stand the test of time and longevity, because it's hard to believe how much outrageously fine fruit is in this second wine.

Sweet red/black fruit with nice round tannins and a powerful finish are in the **2005 Clerc-Milon** (\$45.99). Never a softy, this is a very solid Clerc that will age very well. With good strong, spicy fruit entry and then grip, the **2005 d'Armailhac** (\$39.99) is a wine to cellar quite a few years. Showing good, forward red fruit with smoky-earthy hints, the **2005 Haut Bergey Rouge** (\$29.99) is a well-balanced mid-weight and mid-term wine.

The producer of one of Bordeaux greatest whites has turned its red wine program around! The silky blood red fruit of the **2005 Domaine de Chevailier** (\$51.99) is deep, pure and outrageously attractive. A wine in perfect harmony, balanced with a sweet, long, elegant finish. The **2005 Barde Haut** (\$36.99) shows very ripe, large red fruit and good brightness. Not overdone, this one's well balanced and all together.

Lost in the middle of all the madness of red wine pricing is the outrageous quality of the 2005 Sauternes, a cross in style between the firm acidity and brightness of 2001, and the lush and fat 2003s. If you missed the 2001s, do not miss the 2005s. Prestigious estates of profound quality like 2005 Ch. Suduiraut (375ml \$34.99), offering "great thickness and acid insure longevity," are still available at opening prices. The deal of the vintage is once again the "very sweet and incredible honey flavors" featured in the 2005 Ch. Doisy-Vedrines (375ml \$17.99).

Two new 2005s have arrived and are perfect for your fall festivities: Rosé from neighbors in St-Estèphe: Rosé de Phelan Segur (\$8.99) and the Rosé de Calon (\$12.99). Very fun wines to serve chilled, these can handle a range of appetizers as well as traditional turkey, so save a few for the bird! Feel free to contact me anytime with questions or advise on the wines of Bordeaux at ex 2723 or Ralph@klwines.com. Cheers and Go Giants and Niners!

—Ralph Sands

1995 Rochebelle, St-Emilion (1.5L) ..\$89.99 1996 Rochebelle, St-Emilion (1.5L) ..\$89.99 Only a few cases of these two wines available.

1999 Rochebelle, St-Emilion (1.5L) ...\$89.99A very spicy wine on the nose and palate. Some tannin on the finish. This wine will cellar well.

1986 Léoville-Barton, St-Julien\$199.00

92 points Robert Parker: "... This huge, dense, medium to full-bodied wine exhibits tremendously rich, classic, weedy, blackcurrant fruitiness..."

1986 Sociando Mallet, Haut-Médoc \$99.99 1988 Léoville-Barton, St-Julien\$119.99

91 points *Wine Spectator*: "...Full-bodied, with a compacted fruit structure, firm tannins and a long finish. As outstanding as it should be..."

1989 Léoville-	Poyferre, St-Julie	n\$149.00
1989 Léoville-	Poyferre (1.5L)	\$289.00
1989 Léoville-	Barton, St-Julien	\$139.99
1989 Léoville-	Las-Cases, St-Juli	ienInquire
1989 Siran, M	argaux (1.5L)	\$139.00
Parker: "a gra	ceful, medium-bodie	d wine dis-

Parker: "...a graceful, medium-bodied wine displaying the vintage's soft, silky texture, plenty of alcohol, low acidity..." (02/93)

1990 Gloria, St-Julien	\$94.99
1992 Branaire-Ducru, St-Julien	\$39.99
1993 Léoville-Poyferre (1.5L)	
1994 Clos du Marquis, St-Julien .	
1994 Latour, Pauillac	
1994 Léoville Poyferre (1.5L)	
Two super values-great tasting wines.	

1994 Ormes de Pez, St-Estèphe	\$16.99
1994 Pichon-Baron, Pauillac	\$34.99
1994 Pichon-Lalande (1.5L)	\$159.00

91 points Robert Parker: "One of the stars of the vintage, a gorgeously perfumed, exotic, smoky, blackcurrant." (02/97)

1995 Domaine de Chevalier, Pessa	.c\$34.99
1995 Léoville-Poyferre, St-Julien	\$89.99
1995 Léoville-Poyferre (1.5L)	\$189.00
Great wine, big scores.	

1995 Palmer, Margaux\$139.99 94 points *Wine Spectator*: "Elegant and beautiful. Outstanding Palmer..."

1995 Phelan-Segur, St-Estèphe	.\$34.99
1995 Pichon-Lalande, Pauillac	169.99
1995 Reserve de Comtesse (1.5L)\$	3119.00
1996 Pagodes de Cos, St-Estèphe	\$29.99
Very rich and guite elegant for the vintage.	Value.

1996 Palmer, Margaux\$129.99

91 points <i>Wine Spectator.</i>	
1996 Pontet Canet, Pauillac	\$59.99
1997 Angelus, St-Emilion	\$59.99
1997 Certan de May, Pomerol	\$24.99
1997 Chasse Spleen, Moulis (1.5L)	\$64.99
1997 Léoville-Barton, St-Julien	\$49.99
1997 Sarget de Gruaud Larose	\$19.99

Excellent drinker-plenty of fruit.

BORDEAUX 1998-2005

1998 La Mondotte, St-Emilion\$299.00	2002 Eglise-Clinet, Pomerol\$69.99	Superb value. Sweet and lush.
1998 Pichon-Lalande (1.5L)\$134.99	2002 Eglise-Clinet (1.5L)\$129.99	2003 Joanin Becot, St-Emilion\$24.99
1998 Res. de Léoville-Barton (1.5L)\$64.99	90-92 points Robert Parker: "An exceptionally	2003 Kirwan, Margaux\$44.99
1999 Bernadotte, Haut-Médoc\$18.99	strong effort from a vigneron, Denis Durantou"	2003 La Gatte, Bordeaux\$10.99
1999 Camensac, Medoc\$21.99	2002 Gruaud-Larose, St-Julien\$31.99	Great aromas, deep cherry, touch of spice-classic.
1999 d'Angludet, Margaux\$34.99	2002 Haut-Bergey, Pessac	2003 La Couspaude, St-Emilion\$39.99
Sweet, silky black fruit. Soft tannins and broad on the palate. Similar to Palmer. Terrific length.	2002 Haut-Brion, Pessac\$149.99	2003 La Couspaude (1.5L)\$79.99
	2002 Haut Bailly, Pessac	2003 La Fleur, St-Emilion\$26.99
1999 Lalande Borie, St-Julien\$18.99	2002 La Fleur de Bouard	Super delicious-ripe and round. Clyde loves this.
65% cabernet, 25% merlot and 10% cabernet franc. Elegant, perfect drinking right now.	2002 Léoville-Barton (1.5L)\$129.99	2003 La Fleur de Bouard\$28.99
1999 Pichon-Baron, Pauillac\$39.99	2002 Pedesclaux, Pauillac\$19.99	2003 La Gomerie, St-Emilion\$69.99
It has a tinge of coffee and vanilla on the palate.	Very charming with notes of coffee and toast.	2003 La Grave a Pomerol, Pomerol\$42.99
An exotic wine.	2002 Reserve de Comtesse Lalande\$24.99	2003 Latour martillac, Pessac\$23.99
1999 Talbot, St-Julien\$29.99	Bright and deep with blackberry and cherry, hints of herb and mineral and plump merlot juiciness.	2003 La Lagune, Moulis\$34.99
2000 Bellerose Figeac Reserve\$24.99	2002 Sociando Mallet, Haut-Médoc \$23.99	2003 Langoa-Barton, St-Julien\$41.99
The ripe round fruit is wrapped around a core of	•	2003 La Tour de Mons, Margaux\$19.99
dark chocolate and earthy spice.	2003 Alter Ego de PalmerInquire	2003 Carmes Haut Brion\$43.99
2000 Cantemerle, Haut-Médoc\$32.99	2003 Angelus, St-Emilion	2003 Carmes Haut Brion (1.5L)\$79.99
2000 Calon-Segur, St-Estèphe\$89.00	2003 Pahana da Haut Prion Passas \$20.00	2003 Léoville-Barton, St-JulienInquire
2000 d'Angludet, Margaux	2003 Bahans de Haut-Brion, Pessac\$39.99	2003 Lynch Bages, Pauillac\$58.99
Parker: "The 2000 is a traditional claretMedium	2003 Beausejour Duffau, St-Emilion \$49.99	2003 Malartic Lagraviere Rouge\$29.99
to full-bodied, solidly tannic, and attractive, it will	2003 Beychevelle, St-JulienInquire	2003 Malartic Lagraviere (1.5L)\$59.99
age well for 10-15 years"	2003 Bernadotte, Médoc\$20.99	2003 Manoir de Gravoux, Castil\$8.95
2000 d'Aiguilhe, Castillon\$38.99	2003 Bernadotte, Médoc (1.5L)\$42.99 90 points Robert Parker: "A sleeper of the vin-	A fruit bomb and great buy to enjoy tonight.
2000 Feytit Clinet, Pomerol\$34.99	tage silky tannin, low acidity, and a lush, hedo-	2003 Marquis de Calon, St-Estèphe\$19.99
Great value with plenty of dark fruits, toasty oak.	nistic, sensual personality." (04/06)	2003 Montlisse, St-Emilion\$25.99
2000 Fiefs Lagrange, St-Julien\$26.99	2003 Brane-Cantenac, Margaux\$36.99	2003 Ormes de Pez, St-Estèphe\$24.99
Sweet and lovely. Enjoy now.	2003 Brane-Cantenac (1.5L)\$74.99	2003 Pagodes de Cos (1.5L)\$61.99
2000 Kirwan, Margaux\$49.99	2003 Cambon la Pelouse (1.5L)\$36.99	2003 Pedesclaux, Pauillac\$20.99
2000 Montrose, St-Estèphe\$149.00	Parker: " excellent berry fruit along with hints	2003 Pedesclaux, Pauillac (1.5L)\$41.99
2000 Mondorion, St-Emilion\$21.99	of saddle leather, licorice, and earth"	This estate has changed for the better!
2000 Mouton-Rothschild (5L)\$3999.00	2003 Canon-la Gaffeliere, St Emil\$52.99	2003 Pibran, Pauillac\$29.99
97 points Robert Parker. Special box and bottle	2003 Carbonnieux Rouge, Pessac\$23.99	2003 Phelan Segur, St-Estephe\$31.99
collector's item. Only two left.	2003 Carruades de Lafite, Pauillac\$49.99	2003 Phelan Segur (1.5L)\$58.99
2000 Pagodes de Cos\$39.99	2003 Clement Pichon, Médoc\$15.99	2003 Potensac, Medoc (1.5L)\$43.99
2000 Phelan-Segur, St-Estèphe\$29.99	2003 Clement Pichon (1.5L) \$30.99	2003 Poujeaux, Moulis (1.5L 46.99) \$23.99
From a great vintage. This property is on a roll.	2003 Clerc Milon, Pauillac\$48.99	2003 Reignac, Bordeaux Superiore\$22.99
2000 Pressac, St-Emilion\$24.99	2003 Clos d'Oratoire, St-Emilion\$35.99	2003 Reserve de Comtesse, Pauillac\$31.99
2000 Trilogie St Georges, St-Emil\$15.99	2003 Clos d'Oratoire (1.5L)\$69.99	2003 Sarget de Gruaud Larose\$16.99
2000 Trilogie St Georges (1.5L)\$29.99	2003 Clos Marsalette, PessacInquire	2003 Siran, Margaux (1.5L)\$59.99
2001 Berndaotte, Médoc (1.5L)\$39.99	2003 Clos les Lunelles, Castillon\$35.99	2003 Sociando Mallet, Haut-Médoc \$42.99
2001 Croix de Beaucaillou\$24.99	2003 Dame de Montrose, St-Estèphe \$36.95	2003 St Paul, Haut-Médoc\$10.99
2001 d'Angludet, Margaux	2003 de Pez, St-Estèphe \$27.99	Very fine sweetness on the mid palate.
Robert Parker: "A sleeper of the vintage."	Wine Spectator: " a medium-bodied palate, with	2003 Teyssier, St-Emilion\$26.99
2001 La Roche Amavinum\$18.99	fine tannins and a rich, caressing finish"	70% merlot and 30% cab franc. Rich, balanced.
Coffee and chocolate aromas. Sweet and lush.	2003 de Sales, Pomerol\$24.99	White/Rosé Bordeaux
2001 Larrivet Haut Brion, Pessac\$29.99	2003 du Tertre, MargauxInquire	2004 Marjosse, Bordeaux\$9.99
2001 Margaux, MargauxInquire	2003 Duhart Milon, Pauillac\$36.99	2003 Reynon VV, Graves\$11.99
2001 Reserve Léoville-Barton\$25.99	2003 Figeac, St-Emilion\$59.99	Fabulous, delicious minerally wine.
2001 Reserve de Comtesse Lalande\$27.99	2003 Fombrauge, St-EmilionInquire	
"Super delicious! As good as any Reserve I have	2003 Fonbadet, Pauillac-91 pts WS\$23.99	2003 Carbonnieux, Pessac\$29.99
ever had. Silky and elegant," Clyde Beffa Jr.	2003 Goulee, Médoc\$29.99	90-93 points Robert Parker.
2002 Cos d'Estournel, St-EstèpheInquire	2003 Haut Gay, Bordeaux Super\$13.99	2003 Monbousquet, St-Emilion\$49.99
93 points Robert Parker: "One of the candidates	2003 Haut-Bages-Liberal, Pauillac\$27.99	2003 Smith-Haut-Lafitte, Pessac\$39.99
for wine of the vintage"	2003 Haut Bailly, Pessac\$36.99	2004 Lynch Bages Blanc, Bordeaux\$33.99
2002 de Sales, Pomerol\$24.99	Very sweet aromas of violets and undertones of	2005 Rosé of Phelan Segur\$8.99
Wine Spectator: "medium body, fine tannins	black licorice. Sweet palate entry-substantial.	2005 La Gatte Rosé, Bordeaux\$10.99
and a delicate finish. Very nice indeed."	black licolice. Sweet palate entry-substantial.	2005 Calon Segur Rosé\$12.99

DIRECT BUYS FROM AROUND THE WORLD

K&L buys many imported wines directly from the producers or negociants. We taste the wines at the property and negotiate with the seller, often finding wines that are not available in the U.S. market. And we get the wines to our customers for less. There are no middlemen taking a percentage while passing it through distribution.

France:

Alsace/	Loire	Val	lev

Alsace/Loire Valley
2004 Pinot Blanc, Charles Baur\$11.99
2004 Pinot Noir, Charles Baur\$12.99
Cremant d'Alsace, Baur\$14.99
Delightful sparkler, clean and refreshing.
2004 Muscat Grand Cru Froehn, J.P. Becker\$17.99
2004 Riesling Grand Cru Froehn, J.P. Becker\$18.99
2004 Gewürztraminer Grand Cru Froehn, J.P. Becker\$18.99
2004 Gewürztraminer Eichberg, Charles Baur\$19.99
2004 Riesling Grand Cru Eichberg, Charles Baur\$19.99
2005 Touraine Rosé Riage, Grange Tiphaine\$9.99
2005 Muscadet, Château la Moriniere\$10.99
2005 Anjou Blanc, Château Soucherie\$11.99
2005 Rosé de Loire, Château Soucherie\$11.99
2004 Cour Ceverny "La Porte Doree," Tessier\$13.99
2004 Menetou Salon Morogues, La Tour St Martin\$14.99
2004 Menetou Salon Rouge, La Tour St Martin\$14.99
2005 Sancerre Blanc, Franck Millet
2005 Sancerre Rosé, Franck Millet
2004 Sancerre Rouge, Franck Millet
They are back in store-our biggest sellers!
2002 St Nicholas de Bourgueil "de Domaine," Joel Talau\$14.99
2004 St Nicolas de Bourgueil VV, Joel Talau\$16.99
2004 Sancerre Rouge, Gerard Boulay
2004 Sancerre Clos du Beaujeu, Gerard Boulay\$24.99
2002 Quincy, Silice de Quincy\$24.99
2002 Quincy, Silice de Quincy\$24.99 A wine of power and poise with pungent layers of flavor built on a foundation
2002 Quincy, Silice de Quincy
2002 Quincy, Silice de Quincy\$24.99 A wine of power and poise with pungent layers of flavor built on a foundation of stone. Bordeaux: White/Red/Stickies
2002 Quincy, Silice de Quincy\$24.99 A wine of power and poise with pungent layers of flavor built on a foundation of stone. Bordeaux: White/Red/Stickies 2003 Château Reynon, "V.V" Bordeaux Blanc\$11.99
2002 Quincy, Silice de Quincy\$24.99 A wine of power and poise with pungent layers of flavor built on a foundation of stone. Bordeaux: White/Red/Stickies 2003 Château Reynon, "V.V" Bordeaux Blanc\$11.99 One of the best 2003 white wines from Bordeaux-perfect acidity. 2004 Grand Enclos de Château Cerons Blanc\$13.99
2002 Quincy, Silice de Quincy
A wine of power and poise with pungent layers of flavor built on a foundation of stone. Bordeaux: White/Red/Stickies 2003 Château Reynon, "V.V" Bordeaux Blanc
2002 Quincy, Silice de Quincy
A wine of power and poise with pungent layers of flavor built on a foundation of stone. Bordeaux: White/Red/Stickies 2003 Château Reynon, "V.V" Bordeaux Blanc
A wine of power and poise with pungent layers of flavor built on a foundation of stone. Bordeaux: White/Red/Stickies 2003 Château Reynon, "V.V" Bordeaux Blanc
A wine of power and poise with pungent layers of flavor built on a foundation of stone. Bordeaux: White/Red/Stickies 2003 Château Reynon, "V.V" Bordeaux Blanc
A wine of power and poise with pungent layers of flavor built on a foundation of stone. Bordeaux: White/Red/Stickies 2003 Château Reynon, "V.V" Bordeaux Blanc \$11.99 One of the best 2003 white wines from Bordeaux-perfect acidity. 2004 Grand Enclos de Château Cerons Blanc \$13.99 Superb elegance and refinement. Soft, fruity mid palate with very dry finish. 2005 Rosé de Phelan Segur, Bordeaux \$8.99 The first of our delicious 2005 Bordeaux roses has arrived. Delicious! 2005 Rosé de Calon Segur, Bordeaux \$12.99 One of the truly great values in Bordeaux Rosé. Delicious. 2003 Souvenir, Bordeaux \$9.99 Forward fruit of currant and blackberry comes to the fore, along with minerals and firm tannins. Superb value! 2003 Château Peyraud, Premieres Cotes de Blaye \$9.99 Very aromatic and bright and perfect for consumption now and over the next three years. Sweet and lovely. Ripe and lush on the palate. Tastes great now. 2000 Trebiac, Graves \$14.99 Pure, bright raspberry flavors and welcome acidity.
A wine of power and poise with pungent layers of flavor built on a foundation of stone. Bordeaux: White/Red/Stickies 2003 Château Reynon, "V.V" Bordeaux Blanc
A wine of power and poise with pungent layers of flavor built on a foundation of stone. Bordeaux: White/Red/Stickies 2003 Château Reynon, "V.V" Bordeaux Blanc

2003 Saransot Dupre, Listrac	\$18.99
Quite lush for a Listrac. Good stuffing.	

Black fruit aromas and flavors-spicy and round. Soft tannins.

usually only sold in Europe.

1996 Benjamin de Pontet, Pauillac\$21.99The second wine of Pontet Canet from an outstanding vintage. This label is

 2000 Grand Enclos de Château Cerons Blanc (375ml).......\$12.99

 2002 Dauphin de Guiraud, Sauternes (375ml).....\$13.99

Rosé/White Burgundy/Red Burgundy

Chardonnay, Plaisir des Princes	\$6.99
2005 Bourgogne Cotes d'Auxerre Rosé, Goisot	\$10.99
2004 St Bris "Sauvignon," Goisot	\$10.99
2004 Macon Villages, Domaine des Nialles	\$11.99
2005 Chablis, Château de Maligny	\$14.99
2004 St-Veran, Domaine de la Croix Senaillet	

The 2003 St-Veran has a delicate nose, with honey and rich flavors.

2004 Pouilly-Fuissé, Noel Leprince	.\$16.99
2004 Ladoix 1er Cru Blanc, Haut. Mour., Prince de Mérode .	.\$21.99
2003 St Romain, Champy	.\$19.99
2004 Ladoix, Les Chaillots, Prince de Mérode	.\$19.99
2004 Pommard, "Clos de la Platière" Prince de Mérode	.\$31.99
2004 Corton Bressandes, Grand Cru, Prince de Mérode	.\$54.99
2004 Corton Renardes, Grand Cru, Prince de Mérode	.\$54.99
2004 Corton Clos du Roi, Grand Cru, Prince de Mérode	.\$59.99
2003 Vosne-Romanée, "Les Suchots," 1er Cru, Champy	.\$59.99

Southern France 2004 Marselen, Domaine l'Attilon (Organic)\$8.99

2004 Garrigues Blanc, Jean Louis Denois-Delicious!	\$8.99
2002 Garrigues Rouge, Jean Louis Denois-Great value!	\$8.99
2005 Viognier, Laurent Miquel "Nord Sud"	\$9.99
Cremant de Limoux, Aimery Sieur d'Arques "1531"	\$9.99
2005 Côtes de Thau Rosé, Hecht and Bannier	\$9.99
2004 Coteaux du Languedoc, Sauvageonne "Les Ruffes"	\$10.99
2005 St Chinian Blanc, Rimbert	\$11.99
2002 Minervois Lauraire des Lys "Loriza"	\$12.99
2004 Côtes du Roussillon Dom du Roc des Anges "Segna"	\$13.99
2004 Saint Chinian "Le Mas au Schiste," Rimbert	\$14.99
2005 Cerdon de Bugey, Caveau de Mont St July	\$14.99
2002 Grand Cuvee Red, Jean Louis Denois	\$14.99
Sold out quickly last time-last 50 cases have arrived.	

2002 "La Riviere" Chenin Blanc, Jean Louis Denois\$16.99Sold out immediately last time. Here is last 25 cases.

2003 Les Baux de Provence, Château d'Estoublon Rouge\$17.99 2004 Les Baux de Provence, Château d'Estoublon Blanc\$19.99 Fabulous wines-just arrived.

2003 Coteaux de Languedoc Faugeres, Hecht & Bannier......\$22.99
2003 Palette Blanc, Château Simone\$24.99
2003 Saint Chinian, Rimbert "Le Mas au Schiste" (1.5L)......\$29.99

Corsica

2003 Corse-Figari Clos Canarelli "Le Petit Clos" (Organic)	12.99
2003 Corse-Figari Clos Canarelli (Organic)	21.99

The red "Le Petit Clos" from Clos Canarelli is a blend of younger vine syrah, nielluccio and sciacarello. It displays bright violet and hibiscus flora-matics along with juicy canberry and cassis fruit.

DIRECT BUYS FROM AROUND THE WORLD CONTINUED

<u>Rhône</u>	
2004 Côtes du Rhône, Domaine Verquiere\$8.99	
2004 Côtes du Rhône, Domaine de la Maurelle\$9.99	
Meaty and spicy aromas follow to the palate. Good sweet middle-palate fruit.	
2004 Côtes du Rhône, 'Generation' Domaine Jaume\$10.99	
2005 Tavel Rosé, Domaine de Segries\$11.99	
Clairette de Die Cave Carod\$12.99	
2003 Vacqueyras, Cecile Chassagne\$12.99	
2004 Gigondas, Domaine de la Maurelle\$16.99	
Spicy, rich, minerally. Lots of black fruit on the palate. Decant.	
2004 Lirac Alain Jaume "Clos de Sixte"\$16.99	
2003 Gigondas Tradition, Moulin de Gardette\$18.99	
Black fruit, spicy, and a bit peppery. Long finish.	
2003 Gigondas, Raspail Ay "Reserve"\$19.99	
2004 Cornas, Vincent Paris\$19.99	
2001 Châteauneuf-du-Pape, Chante Cigale\$19.99	
2003 Châteauneuf-du-Pape, Chante Cigale-92 points Parker\$22.99	
2003 Gigondas Moulin de Gardette "Ventabren"\$27.99	
2004 Cornas, Vincent Paris "Granit 30"\$29.99	
2004 Cornas, Vincent Paris Granit 50	
2004 Côte Rôtie, Joel Champet "La Villiere"\$34.99	
-	
<u>Champagne</u>	
Ariston Carte Blanche Brut-Our best deal in bubbles? Powerful!\$22.99	
Launois "Cuvee Reserve" Brut Blanc de Blanc\$25.99	
Launois "Quartz" Brut Blanc de Blanc\$25.99	
Tarlant Brut Reserve-Quality obsessed grower, direct pricing!\$26.99	
Tarlant Brut Zero-Our driest. No sugar added\$26.99	
de Meric Sous Bois Brut-Rich style\$27.99	
Philippe Gonet Brut Reserve\$27.99	
Hubert Paulet Brut Tradition\$27.99	
Ariston Blanc de Blanc Brut\$29.99	
2001 LeClerc Briant Cuvee Rubis Brut Rosé\$29.99	
2000 Franck Bonville Brut Millesime Blanc de Blanc\$29.99	
Leclerc-Briant "La Croisette" Single Vineyard Brut\$29.99	
Leclerc-Briant "Les Crayeres" Brut\$29.99	
Leclerc-Briant "Les Cheves Pierreuses" Brut\$29.99	
Leclerc-Briant "Clos des Campions" Brut\$29.99	
Fleury Carte Rouge \$29.99	
Fleury Brut Rosé\$34.99	
Rene Collard Cuvee Ultime Ultra Brut\$39.99	
2000 Philippe Gonet Blanc de Blancs Grand Cru\$39.99	
Philippe Gonet Brut Roy Soleil Blanc de Blancs\$39.99	
Rene Collard Brut Carte d'Or\$39.99	
Tarlant Cuvee Louis Brut Prestige-New 1996/1997 cuvée\$39.99	
1990 Rene Collard \$49.99	
Tarlant Single Vineyard Blanc de Blancs\$49.99	
De Meric Grande Reserve Sous Bois Brut (1.5L)\$56.99	
Franck Bonville Cuvee Belles Voyes	
1985 Rene Collard Rosé \$69.99	
<u>Italy:</u>	
<u>Tuscany/Montalcino</u>	
2003 Rocca di Montegrossi Chianti Classico (375ml)\$10.99	
2003 Rocca di Montegrossi Chianti Classico\$17.99	
2003 La Fortuna Sant'Antimo Rosso	
2001 Pian dell'Orino Piandorino\$17.99	
2001 Pian dell'Orino Rosso di Montalcino\$19.99	

2004 Sesta di Sopra Rosso di Montalcino\$19.99
2001 Poggiarellino Brunello di Montalcino\$29.99
2000 La Fortuna Brunello-2 Glasses Gambero Rosso\$36.99
2000 Pian dell'Orino Brunello di Montalcino\$39.99
2001 Pian dell'Orino Brunello di Montalcino\$39.99
2001 Lisini Brunello di Montalcino\$39.99
2001 Piancornello Brunello di Montalcino\$39.99
1999 Sesta di Sopra Brunello-92 points Wine Spectator\$42.99
1999 Valdicava Brunello di Montalcino\$59.99
Piedmont
2004 Ruggeri Corsini Barbera d'Alba-1 Glass Gambero Rosso\$13.99
<u>Veneto</u>
Silvano Follador Prosecco Valdob Extra Dry-2 Glasses GR\$10.99
<u>Friuli</u>
2004 Ermacora Merlot COF\$9.99
2002 Blason Vencjar Rosso DOC Isonzo\$11.99
2004 Ermacora Sauvignon COF\$14.99
2004 Ermacora Refosco\$15.99
<u>Australia</u>
2004 Craneford Private Selection Cabernet Sauvignon\$9.99
Made by John Zilm whose 2004 Cabernet garnered 91 points from Parker.
2004 Kirkham Peak McLaren Vale Shiraz\$15.99
Offers aromas of blue and blackberries, toffee and milk chocolate.

K&L Staff

In Redwood City: Linda A, Alex B, Bryan B, Jim B, Clyde B Jr, Trey B, Jim C, Paul C, Mike D, Nadia D, Jeff G, Shaun G, David H, Thornton J, Matt K, John L, Mark M, Susan P, Anne P, Mike P, Sharon R, David R, Martin R, Greg S, Ralph S, Jeff V, Jorge V, Gary W, Keith W, Molly Z, Brian Z, Todd Z and Joe Z.

In San Carlos: Gary A, Dan B, Scott B, Sal C, Don D, William E, Alberto G, Andy G, Izaak J, Brian K, Rick N, Kit O, Sal R, Julio S, Sal S and Don V.

In San Francisco: Michael B, Scott B, Steve B, Mulan C, Jeff J, Mark J, Michael J, Keelyn H, David R, Eric S and Kirk W.

In Los Angeles: Chip H, Tommy M and Elisabeth S. **In Phoenix:** Kerri B.

SAUTERNES IN STOCK

1991 Yquem, Sauternes	\$159.99
1997 Guiraud, Sauternes	\$46.99
2000 Grand Enclos du Cerons Blanc (375ml)	\$12.99
2000 Yquem, Sauternes	\$239.99
2001 de Fargues (375ml)	\$49.99
2001 Rayne Vigneau, Sauternes	\$37.99
2002 Rieussec, Sauternes	\$54.99
2002 Yquem, Sauternes	Inquire
2002 Yquem, Sauternes (375ml)	e. All
2003 Guiraud, Sauternes (375ml) 95 points <i>Wine Spectator</i> .	\$25.99
2003 Suduiraut, Sauternes	

RHÔNE VALLEY

2004 St. Joseph Blanc, Pierre Coursodon	.\$25.99
2004 St. Joseph Blanc "Le Paradis St. Pierre," Coursodon	.\$32.99
2004 St. Joseph Blanc, Domaine Vallet	.\$19.99
2004 St. Joseph, Pierre Coursodon	.\$25.99
2004 St. Joseph, Pierre Coursodon "L'Olivaie"	.\$32.99
2004 Cairanne, Domaine Richaud	.\$23.99
2001 Cairanne, Domaine Richaud "l'Ebrescade"	.\$36.99
2004 Châteauneuf-du-Pape Blanc, Senechaux	
2003 Châteauneuf-du-Pape, Domaine Bois de Boursan	
2001 Châteauneuf-du-Pape, Chante Cigale	
2003 Châteauneuf-du-Pape, Chante Cigale	
2003 Gigondas Moulin de la Gardette "Ventabren"	.\$26.99
2004 Châteauneuf Blanc, Saint-Benoit "VV de Roussane"	.\$19.99
2004 Châteauneuf-du-Pape, Grand Veneur	
2004 Châteauneuf-du-Pape (1.5L), Grand Veneur	.\$49.99
2004 Châteauneuf-du-Pape, Château Fortia Cuvée Baron	.\$34.99
2004 Châteauneuf-du-Pape, Pierre Usseglio "Tradition"	.\$46.99
2004 Châteauneuf, Mas de Boislauzon "Cuvée de Quet"	.\$69.99
2003 Cornas, Robert Michel "Cuvée des Coteaux"	.\$44.99
2003 Côte Rôtie, Bernard Levet "La Chavaroche"	.\$69.99
2004 Côte Rôtie, Joel Champet "La Vialliere"	.\$34.99
2003 Côtes du Rhône Villag, Grand Veneur "Champauvins"	\$10.99
2004 Côtes du Rhône, de Segries "Clos de l'Hermitage"	.\$18.99
2004 Crozes Hermitage, du Colombier "Cuvee Gaby"	
2004 Crozes Hermitage, Yann Chave "Le Rouvre"	.\$27.99
2003 Gigondas, Montirius (Bio-dynamic)	.\$29.99
2003 Gigondas, Moulin de la Gardette "Tradition"	.\$18.99
2004 Hermitage, Yann Chave	.\$64.99
2004 Lirac, Alain Jaume "Clos de Sixte"	.\$16.99
2004 Lirac, Domaine de la Mordoree "La Dame Rousse"	.\$14.99
2003 Vacqueyras, Bastide St. Vincent "Pavane"	.\$16.99

North Stars

This month I have two northern Rhones from the elegant and racy 2004 vintage that are sure to impress modernist and traditionalist wine fans alike. Domaine du Colombier crafts modern styled French syrahs. Further up the river in the famed vineyards of Côte Rôtie, Joel Champet makes one wine along more traditional lines, and boy is it good. New school or old school, take your pick!

2004 Crozes-Hermitage Domaine du Colombier, "Cuvee Gaby" (\$24.99) This red is composed of 100% syrah and is named in honor of winemaker Florent Viale's father, Gabriel. The vine age here is between 50-55 years. This selection of old plots sees new wood and has the stuffing to take it. Denser than the regular Crozes, with blueberry, morello cherry and cocoa powder flavors, well-oaked with roasted meat nuances. Enjoy now-2012 with pheasant or suckling pig.

2004 Côte Rôtie, Joel Champet, "La Viallière" (\$34.99) Joël Champet farms 3 hectares (7.40 acres) in the famed Côte-Rôtie vineyard known as La Viallière, using only syrah grapes for his wines and no viognier. The soil type in this area is poor and extreme, with schist dominating on slopes of 50 degrees or more. Vinification is strictly *a l'ancienne*, with no de-stemming, and fermentation and maceration take place over 21 days in open concrete vats. Elevage takes place in cask and foudre over the next 15-18 months, and the wine is bottled without filtration. Production is only about 1,000 cases per year. This 2004 is a classic wine from a classic vintage. It is a lean, mean fighting machine with notes of smoke, gamey aromas, black currant and dried herbs. Best from 2008-2015. —*Mulan Chan*

SOUTHERN HEMISPHERE-COMMONWEALTH

South Africa

South Africa
2004 Excelsior Cabernet Sauvignon\$7.99
2005 Le Bonheur Sauvignon Blanc\$7.99
2004 Indaba Chardonnay\$8.99
2002 Neil Ellis Cabernet Sauvignon\$9.99
2004 Porcupine Ridge Syrah\$10.99
2005 Buitenverwachting "Beyond" Sauvignon Blanc\$10.99
2004 Glen Carlou Chardonnay\$12.99
2004 Glen Carlou Paarl Syrah-John Platter Wine of the Year \$21.99
2003 Fairview "Caldera"\$22.99
New Zealand
2005 Nobilo Marlborough Sauvignon Blanc\$8.99
2005 Alpha Domus Unoaked Chardonnay, Hawkes Bay\$10.99
2005 Drylands Sauvignon Blanc, Marlborough\$11.99
2005 Kim Crawford Marlborough Sauvignon Blanc\$12.99
2005 Highfield Marlborough Sauvignon Blanc\$13.99
2004 Seven Terraces Pinot Noir Marlborough\$15.99
2005 Cloudy Bay Sauvignon Blanc, Marlborough\$21.99
2004 Olssen's "Jackson Barry" Otago Pinot Noir\$23.99
Australia
2001 Penfolds Winemakers Reserve Shiraz, South Australia\$9.99
2003 Elderton "Tantalus" Shiraz-Cab, Barossa\$9.99
2004 Water Wheel "Memsie"-90 points Parker and Spectator\$9.99
2004 Craneford Private Selection Cabernet Sauvignon\$9.99
Soft and subtle, but also has fine structure.
2004 Kirkham Peak McLaren Vale Shiraz\$15.99
Classic McLaren Vale fruit, aromas of blueberries, toffee and milk chocolate.
2004 Thorn-Clarke "Terra Barossa" VS Cabernet\$10.99
2004 Sylvan Springs "Hard Yards" Shiraz-90 points Parker\$14.99
2004 Thorn-Clarke "Shotfire Ridge" Shiraz-92 points Parker\$15.99
2005 Mr Riggs "The Gaffer" Shiraz\$16.99
2005 Devil's Lair Chardonnay, Margaret River\$17.99
2003 Yalumba Hand-Picked GSM\$19.99
2004 Hewitson "Miss Harry" GSM\$17.99

Iim C's View Down Under

The Fairview estate in South Africa does an amazing job of creating wines with style, character and value. Made from a blend of syrah, grenache, cinsault and merlot, the **2006 Goats do Roam Rosé** (\$7.99) has vibrant aromatics of ripe strawberry and watermelon that follow on the palate with a round mouth feel, good acidity and length. The **2004 Bored Doe** (\$9.99) is a blend of 48% merlot, 28% cabernet sauvignon, 13% malbec and 11% petite verdot. Notes of dark plum, cherry and currant with a hint of licorice and smoke are finely balanced with a fine finish. The **2005 Goat Door Chardonnay** (\$10.99) sees partial barrel and malolactic fermentation. After six months in tank and neutral French oak, the wine is blended. On the nose there is subtle oak nuances with hazelnut and notes of pineapple, baked apple, citrus and spice. There is good balancing acidity with a long finish.

We were lucky to get Phil Christiansen once again to fashion a great Shiraz as he did in 2002. The **2004 Kirkham Peak Shiraz McLaren Vale South Australia (\$15.99)** is classic McLaren Vale juice with cassis, blueberry, toffee, chocolate and spice. The oak influence is subtle with a combination of French and American oak of which 10% is new. On the palate, there is great purity to the fruit with good acidity and silky soft supple tannins. There is great balance and structure reflecting the fine 2004 vintage in Australia.

—Jimmy C

OLD & RARE DOMESTIC WINES

Most of these wines are in very limited
supply and could be sold out when you see
this list.

1969 Beringer Estate	\$99.95
1978 Robert Mondavi Res (3L)	\$549.95
1979 Kenwood Artist Series	\$79.00
1979 Niebaum Cop Rubicon (1.5L)	\$225.00
1980 Mayacamas Napa	\$89.00
1981 Mayacamas Napa	\$89.00
1983 Caymus Spec Selection	\$225.00
1984 Beaulieu Vineyard Prv Res	\$94.95
1984 Caymus Estae (1.5L)	
1984 Montelena Estate	
1984 Niebaum Cop Rubicon (1.5L)	
1984 Spottswoode	\$129.00
1985 Montelena Napa	\$149.95
1985 Diamond Creek Volcanic H	
1985 Dunn How Mtn	\$179.00
1985 Heitz "Martha's"	\$299.00
1985 Silver Oak Napa Valley (3L)	\$849.00
1985 Simi Res Alexander Valley	\$89.95
1985 Spottswoode Napa	\$139.95
1986 Dominus Napa	\$125.00
1986 Robert Mondavi Res	\$99.99
1986 Shafer Hillside Select Napa	\$249.00
1987 Beaulieu Vineyard P Reserve	\$89.95
91 points Wine Spectator: "Generous, sof	t and
and the contract of the contra	

big, with a dark ruby color and mint, plum and smoke character. Full-bodied and very velvety, with lots of ripe berry and chocolate flavors and a long, long finish." (02/2000)

1987 Caymus Special Selection	.\$199.00
1987 Heitz "Martha's"	\$169.95
1987 Silver Oak Alexander V (3L)	\$599.00
1988 Heitz "Martha's"	\$99.95
1989 Heitz "Martha's"	\$110.00
1989 Silverado SLD Napa	\$39.95
1990 Beaulieu Vineyard P Reserve	\$74.99
Clyde just tasted this beauty. Sweet mid-p	alate,

plenty of richness Delicious

pierity of fictifiess. Deficious.
1990 Caymus Sp Selection Napa\$225.00
1990 Silver Oak Napa Valley (3L)\$749.00
1991 Beringer Prv Res Napa\$129.00

1991 Diamond Creek Volcanic H\$139.95	5
1991 Dunn Howell Mountain\$149.00	0
1991 Kathryn Kennedy Santa C\$129.00	0
1991 Silver Oak Bonny's\$219.00	0
1991 Silver Oak Bonny's (3L)\$849.00	0
1991 Silver Oak Napa Valley (3L)\$749.00	0
1991 Silverado Limited Res Napa\$125.00	0
1991 Sterling Reserve (6L)\$399.00	0
1992 Caymus Napa Valley\$89.00	0
1992 Opus One (1.5L)\$499.00	0
1992 Silver Oak Alexander (1.5L)\$249.00	0
1993 Beaulieu Vineyard P Reserve\$64.99	
91 points Wine Spectator: "Complex and harmo-	

91 points Wine Spectator: "Complex and harmonious, with a pretty core of ripe plum, cherry and currant flavors and shades of herb..." (11/96)

1993 Beringer Reserve\$99.00
1993 Burgess Vintage Selection\$39.95
1993 Opus One Napa (1.5L)\$469.00
1993 Silver Oak Alexander Valley\$109.00
1993 Silver Oak Napa Valley\$149.99
1993 Silver Oak Napa Valley (1.5L) \$299.00
1993 Silverado Limited Res Napa\$99.00
1994 Anderson's Conn Valley
(1.5L)\$199.95
1994 Newton Claret\$39.95
1994 Silver Oak Alexander Valley\$119.00
1994 Silver Oak Napa Valley\$179.00

93 points and a Cellar Selection designation fom the Wine Spectator: "Complex and elegant, withripe, round, plush, currant, cherry, berry and spice flavors, and a long, rich finish that gains nuances of cedar, anise, tobacco and mineral."

1994 Silverado Limited Res Napa ..\$139.95

1994 Stag's Leap Cask 23 (1.5L)\$329.00

1995 Beaulieu Vineyard P Reserve....\$89.00

1995 Joseph Phelps Insignia\$149.95
1996 Beaulieu Vineyards Prv Res\$84.99
1996 Hartwell Stag's Leap\$109.00
1996 Montelena Estate\$99.00
1996 Silver Oak Alexander Valley\$119.00
1996 Silver Oak Napa Valley\$149.99
1996 Stag's Leap Wine Cellars
SLV (1.5L)\$199.00

Caymus Family Wineries Lunch/Tasting

Friday October 20 come to a great event at the Bankers Club on the 52nd floor of the Bank America Building, 555 California Street, in San Francisco. Caymus Director Bob Roux and K&L's Clyde Beffa will preside over this Lunch and Tasting. Taste Pinots from Belle Glos and Cabernets from Caymus including Special Selections. This event will take place during the Wine Spectator's California Wine Experience. Reception 11:30 and Lunch at 12:15. \$110 per person. Limited to 100 people. Casual elegance for the attire.

PORT/MADEIRA

1910 Barbeito Sercial Res Velha
Madeira\$229.95
1933 Justino Henriques Malmsey
Madeira\$179.95
1945 Dow\$899.00
1950 Kopke Colheita\$249.00
1960 Krohn Colheita\$89.99
1963 Cockburn\$144.99
1963 Taylor\$299.00
1966 Krohn Colheita\$79.99
1966 Leacock's Bual Madeira\$129.00
1970 Croft\$89.95
1970 Graham\$189.00
1974 Quinta do Noval Colheita\$84.99
1978 Krohn Colheita\$46.99
1983 Dow\$74.99
1983 Graham\$79.99
1983 Taylor\$89.00
1983 Warre\$69.99
1985 Taylor\$89.99
1994 Dow .375ml\$44.99
1994 Dow\$84.99
1994 Graham\$99.00

Two for the Road (figuratively speaking!)

This month I have two very different wines. First up, a sparkling pink Bugey from Cerdon which, in my wine world is synonymous with "Look out, good times up ahead!" Next, a K&L staff favorite, Marselan from Domaine l'Attilon, is back in the house! Read on!

NV Cerdon de Bugey (methode ancestrale), Caveau de Mont St. July (\$14.99) Spontaneous fermentation. An altogether preferable scenario to spontaneous combustion, and A LOT more fun to drink. This pink, semi dry bubbly was made by spontaneous fermentation, otherwise known as methode ancestrale. Grapes are picked by hand (not just any grapes, these are the local poulsard and gamay grown on mountainous slopes in the shadow of the Alps), and fermented in chilled vats just reaching 5 or 6 degrees alcohol. The young and light wine is then bottled, along with its active yeast and considerable unfermented sugars. Under pressure of the cork, the wine continues to ferment, gaining a few degrees of alcohol but retaining a nice amount of sweetness. And the bubbles, of course, another result of fermentation under pressure. This one is so delicious and fun to drink, with a distinctly, well, grapey aroma and a fruitiness that calls out for celebration and jubilation. This is also wonderful served with spicy Indian takeout or a bag of salt and vinegar potato chips!

2004 VdP des Bouches du Rhône Marselan Domaine l'Attilon (ORGANIC) (\$8.99) Marselan, a cross between cabernet sauvignon and grenache, is a new grape variety. Domaine l'Attilon's organic version of this new cepage is bursting with bright, crunchy black currant and cherry fruit balanced by violet floramatics and a vibrant acidity. Another terrific value from the south of France! -Mulan Chan

CABERNET SAUVIGNON/FRANC

<u>Cabernet Franc</u>
2002 Cooper Garrod, Santa Cruz \$21.99
2002 William Harrison, Napa\$32.99
2003 Andrew Rich Columbia Vly \$19.99
2003 Dare "Viader" Napa\$37.99
2003 Lang & Reed, Napa\$19.99
2003 Vinum Cellars "The Scrapper" \$27.99
Cabernet Sauvignon & Blends
2001 Burgess, Napa\$29.99
2001 Burgess, Napa
2001 Roth, Alexander VIy
2002 Aia (from Miner Family)\$21.99
2002 Amici, Napa\$39.99
2002 Ch. Souverain, Sonoma\$16.99
2002 Clos du Val, Napa\$19.99
2002 Cloverdale Ranch, Alex Vly \$16.99
2002 Corison, Napa \$59.99
2002 Jordan, Alexander Valley \$41.99
2002 Kunde, Sonoma\$14.99
2002 Lancaster Estate Red\$41.99
2002 Mount Eden Santa Cruz \$32.99
2002 Napanook\$39.99
2002 Raymond Reserve \$24.99
2002 Robert Mondavi Res \$89.99
2002 Ruston "Cuvee Simone" \$29.99
2002 Sequoia Grove, Napa\$26.99
2002 Silver Oak, Alexander Vly\$59.99
2002 Spring Mountain Vineyards \$39.99
2002 Stags' Leap Winery, Napa \$32.99
2002 Stags' Leap Winery, Napa \$32.99 2002 Stella Maris Walla Walla Red\$29.99
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2002 Stella Maris Walla Walla Red

CADLILLE DAOVICION	
2003 Hestan, Napa	\$79.99
2003 Honig, Napa	.\$29.99
2003 J. Runquist "Colina Poca"	\$23.99
2003 Joseph Phelps, Napa	
2003 Kalinda, Alexander Vly	.\$16.99
Ripe, spicy and lively. Great for BBQs!	
2003 Karl Lawrence, Napa	
2003 L'Aventure Optimus	
2003 Larkmead "Firebelle," Napa	
2003 Liberty School, California	
2003 Meander, Napa	.\$59.99
The wine is a blend of fruit from two histor	
vineyards both of which have been family of and farmed for generations: Morisoli Viney	
Rutherford and Lewelling Vineyards in St. F	
2003 Miner Family, Napa	
2003 O'Shaughnessy, Howell Mnt	
2003 Parallel, Napa Made by Philippe Melka, this wine shows a tiful bouquet of black currants, blackberries	.\$44.99 beau-
2003 Parallel, Napa	. \$44.99 beau- s, dried
2003 Parallel, Napa	.\$44.99 beau- s, dried \$79.99
2003 Parallel, Napa	.\$44.99 beau- s, dried \$79.99 .\$39.99
2003 Parallel, Napa	\$44.99 beau- s, dried \$79.99 \$39.99 \$32.98
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2003 Parallel, Napa	\$44.99 beau- s, dried \$79.99 \$39.99 \$32.98 \$59.98 \$16.99 ely dried \$14.99
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2003 Parallel, Napa	\$44.99 beau- s, dried \$79.99 \$32.98 \$59.98 \$16.99 ely 0 //alley, \$14.99 \$29.99 \$14.99

2003 Robert Mondavi, Napa \$19.99
2003 ScrewKappa, Napa\$10.99
2003 Sensorium\$44.99
2003 Simi, Alexander Valley\$19.99
2003 Stag's Leap Cellars "Artemis" \$39.98
2003 Stewart, Napa\$59.99
2003 T Vine Napa Red\$44.99
2003 Travieso "El Rey"\$36.99
2003 Turnbull, Napa\$34.99
2003 Two Tone Farm, Napa\$8.99
2003 Waterstone, Napa\$19.99
2003 Whitehall Lane, Napa \$29.99
2003 ZD, Napa\$34.99
2004 Avalon, Napa\$9.99
2004 BR Cohn "Silver Label"\$14.98
2004 Bogle, California\$9.99
2004 Caymus, Napa\$64.99
New vintage and already drinking well! Fans of
California Cabernet will not be disappointed.
2004 Elizabeth Spencer, Napa\$29.99
2004 House Wine, Washington \$9.99
CABERNET PICK OF THE MONTH!
2004 Justin Paso Robles\$18.99
This forward, ripe wine shows a lush and round mouth feel filled with boysenberry, blackberry

and earthy flavors. Hints of spice, vanilla and caramel combine with a soft, velvet texture on

the finish of this wine. Delicious!

2004 J. Lohr "Seven Oaks"\$10.99 2004 Joel Gott, California\$12.99 2004 McManis, California\$8.99 2004 Twenty Bench, Napa \$14.99 2005 Esser, California.....\$7.99

Spotlight on Wines with Class

Finesse, elegance, subtlety, refinement. You hear that about cars, but never burger joints. We say that about clothing, but not about monster trucks. Lemonade can't have class, but wine can. Wine achieves class when it manages to balance contrasts; strength with grace, purity with complexity, richness with focus, as found in the following:

Oregon wine country would not be what it is today without the influence of David Lett, owner and founder of Eyrie vineyard. Nicknamed Papa Pinot because of his trailblazing decision to plant pinot varietals in the mid 1960s, David's wines are all superlative examples of refinement and elegance. The 2004 Eyrie Oregon Pinot Blanc (\$15.99) shows freshness and purity, with stone fruit and a finely polished finish that reminds me why it's good to taste wine for a living.

I want to remind you of the 2002 Mount Eden "Cuvee Saratoga" Santa Cruz Cabernet Sauvignon (\$22.99). I know Shaun wrote it up last month, but I just wanted to tickle your procrastination muscle for a minute. From a super-fine, local producer who has old-world spirit running through its veins, this is sure to please the refined soul in all of us. Try it soon!

It's not often that while tasting a new Napa Cab we nod vehemently and say, "Sixty dollars?? Wow, now that is a knockout bottle, and well worth every penny. Sold!" Yet that is indeed what the entire staff said when they tried the 2003 Meander Napa Cabernet Sauvignon (\$59.99). Wonderfully created by soon-to-not-be-obscure Amy Aiken, whose passion for winemaking is clear. Without its chemistry-set quest for fancy slabs of oak and points, this Cabernet is a rare, stunning breed. It shows just how powerful, graceful and complex the pure expression of fermented grape juice can be. Go ahead and splurge, you've spent more for lesser wine. Enjoy! -Martin Reyes

CHARDONNAY

2002 Carmel Road "Arroyo Seco"\$29.99
2002 Chalk Hill, Sonoma\$29.99
2002 Ch. St Jean Reserve\$29.98
2003 Bernardus, Monterey \$13.99
2003 Buehler, Russian River\$9.99
2003 Domaine Serene "Clos/Soleil" \$36.99
2003 Ferrari Carano, Alex. Vly \$27.99
2003 Foley, Santa Rita \$21.99
2003 Gainey, Santa Barbara\$12.99
2003 Grgich Hills, Napa\$29.99
2003 Marimar Torres\$18.99
2003 Mount Eden "Wolff"\$14.99
2003 Olivet Lane, Russian River \$14.99
2003 Saintsbury "Brown Ranch"\$29.99
2003 Simi, R.R Reserve\$19.99
2003 Sonoma Coast Vineyards\$36.99
2003 Talbott "Sleepy Hollow" \$31.99
2003 Tolosa, Edna Valley\$15.99
Polished and balanced, this Chard is laced with flavors of Asian pear, nectarine and honey.
2003 Villa Mt Eden, Bien Nacido\$12.99
2003 Wente "Riva Ranch Reserve" \$12.99
2003 West Slope, Edna Valley\$11.99
2004 Ambullneo, "Big Paw" \$54.99
2004 Aquinas, Carneros\$9.99
2004 Aquinas, Carneros
2004 Aquinas, Carneros \$9.99 2004 Benziger, Carneros \$9.99 2004 Beringer, Napa \$9.98
2004 Benziger, Carneros \$9.99
2004 Benziger, Carneros \$9.99 2004 Beringer, Napa \$9.98
2004 Benziger, Carneros \$9.99 2004 Beringer, Napa \$9.98 2004 Beringer "Private Reserve" \$29.99
2004 Benziger, Carneros \$9.99 2004 Beringer, Napa \$9.98 2004 Beringer "Private Reserve" \$29.99 2004 Cambria "Katherine's" \$12.98

A staff favorite! From sites in Arroyo Seco, S Lucia Highlands and the Gabilan Mountains	
2004 Chalone Estate	
2004 Chalone "Monterey"	
2004 Ch. Montelena, Napa	
2004 Ch. Souverain, Sonoma	
2004 Chateau Ste. Michelle "Ind W"	
2004 Cinnabar, Monterey	
2004 Clos La Chance, Santa Cruz	
Aromas of apple cider with white peach and crust, followed by rose and citrus blossom r	d pie-
2004 El Molino, Napa	\$45.99
2004 Elizabeth Spencer, Sonoma	\$21.99
2004 Eric K James "Bernache Blck"	\$14.99
2004 Esser, California	\$7.99
2004 Far Niente, Napa	\$39.99
2004 Francisca, Napa	\$12.99
2004 Franciscan "Cuvee Sauvage"	\$29.99
2004 Frei Brothers, Russian River	\$12.99
2004 Groth, Napa	\$22.98
2004 Hartford, Sonoma Coast	\$17.99
2004 Hess Select, California	
2004 Hestan, Napa	
2004 J. Lohr, Arroyo Seco	\$10.99
2004 Jordan, Russian River	
2004 Keller "La Cruz," Sonoma	
2004 Kendall Jackson Grand Res	
2004 La Crema, Sonoma	
2004 Landmark "Overlook"	\$21.99

2004 Mark West, Central Coast\$8.99 2004 Matanzas Creek, Sonoma\$18.98

2004 Meridian, Santa Barbara\$6.99
2004 Merryvale "Starmont" \$12.99
2004 Mer Soleil, Central Coast \$34.99
2004 Miner Family "Wild Yeast" \$46.99
2004 Mi Sueno, Los Carneros\$32.99
2004 Newton "Red Label" \$19.99
2004 Ojai Vineyards "Clos Pepe"\$36.99
2004 Pahlmeyer, Napa\$69.99
2004 Patz & Hall "Durell" \$36.99
2004 Pine Ridge "Dijon Clones"\$27.99
2004 Ramey, Russian River\$31.99
2004 Raymond "R Collection" \$9.99
2004 Ridge, Santa Cruz Mnts\$29.99
2004 Rusack, Santa Barbara\$15.99
2004 Sebastiani, Sonoma\$10.99
2004 Silverado, Napa\$14.99
2004 Solitude, Alexander Vly \$24.99

CHARDONNAY PICK OF THE MONTH! 2004 Sonoma Cutrer Russian River..\$17.99

Word on the street is this is last Russian River Ranches Sonoma Cutrer will bottle. The new wine will be Sonoma Coast, and the price will be higher. May be your last shot on one of the most popular restaurant "by the glass" pours of all time!

2004 Testarossa "Castello"	\$25.99
2004 Toasted Head	\$10.99
2004 Trefethen, Oak Knoll	\$21.99
2004 Trinchero, California	\$6.99
2004 Two Tone Farm, Napa	\$7.99
2004 Varner "Bee Block"	\$29.99
This wing is rich and mouthfilling, whi	lo rotaining

This wine is rich and mouthfilling, while retaining elegance and lightness. 495 cases produced.

elegance and lightness. 495 cases produce	d.
2004 Vine Cliff, Carneros	.\$27.99
2004 ZD California	.\$24.99
2005 Acacia, Carneros	.\$15.99
2005 Babcock, Santa Rita Hills	.\$16.99
2005 Bogle, California	\$7.99
2005 Ch. St. Jean, Sonoma	.\$10.99
2005 Edna Valley Vineyards	\$9.98
2005 Foxglove, Edna Valley	.\$10.99
2005 Frank Family, Napa	.\$28.99
2005 Joel Gott "Blend 406," Napa	.\$15.99
2005 Kali Hart, Monterey	\$9.99
2005 Kalinda Los Carneros	\$12.99
Great fruit and a crisp, green apple finish!	
2005 Keller Oro de Plata	\$18.99
2005 Kendall Jackson Vint Res	\$9.98
2005 La Crema, Sonoma	.\$14.99
2005 MacRostie, Carneros	.\$16.99
2005 Mer Soleil "Silver"	.\$39.99
Un-oaked, very vibrant, intense fruit and sp	oice!

2005 Margarett's Vineyard, CA\$6.99

2005 Morgan "Metallico"\$17.99

2005 Napa Cellars, Napa \$15.99

2005 Patz & Hall, Napa.....\$31.99

2005 Storrs, Santa Cruz\$18.99

2005 Taz, Santa Barbara.....\$12.99

Sequoia Grove & Back to Basics Cabernets

I was fortunate to be invited to a blind trade tasting where Sequoia Grove's 2002 and their Rutherford Reserve were up against the likes of Pride Mountain, Opus One, Shafer, Caymus and Stag's Leap Wine Cellars. Winemaker Mike Trujillo has been touring the country putting on these blind tastings for trade folks. The group of 50 chose the **2002 Sequoia Grove Napa Valley Cabernet Sauvignon (\$26.99)** as their number three. Needless to say, the results surprised a lot of us. But what really did it was the overwhelming # 1 vote for the **2002 Sequoia Grove Rutherford Reserve (\$49.99)**! Mike mentioned that it had been the winner at more than 11 of his 18 nationwide tastings, and always in the top three! This wine boosts a wealth of balanced fruit, hints of lavender and rich dark chocolate. It's a powerful yet subtle wine that begs to be swirled and smelled, swirled and smelled again. —*Keelyn Healy*

Here at K&L we are devoted to hunting down the best deals out there to satisfy that Cabernet craving we know you all have! The 2003 Dynamite North Coast Cabernet Sauvignon (\$11.99) offers up aromas of black fruit, cassis, chocolate and cedar, followed by flavors of luscious blackberry cobbler, dark chocolate and toffee. Delicious with steak! Another winner from Benziger, the 2003 Benziger Sonoma Cabernet Sauvignon (\$12.99) is a classically structured, full-bodied Cabernet with a range of flavors, good tannin foundation and an acid balance that underscores the varietal character. This 2002 Kunde Sonoma Cabernet Sauvignon (\$14.99) shows sweet red currant and blackberry fruit that is topped with a dash of vanilla from the generous use of oak. A sure bet crowd pleaser! 2003 Artesa Napa/Sonoma Cabernet Sauvignon (\$15.99) A blend of Napa and Sonoma fruit, this wine is a great pick for fans of Bordeaux-style wines. The fruit is slightly restrained, which allows the more complex earthy aromas to evolve from the glass. The wine is lively and not ponderous in the mouth. Enjoy tonight!

—Trey Beffa

PINOT NOIR

2005 Oak Albour Toulouse \$29.99
2003 Sonoma Coast Vineyards\$44.99
2003 The Four Graces, Willam Vly $\$21.99$
2003 Tolosa, Edna Valley\$19.99
2004 A to Z ,Willamette Vly\$14.99
2004 Andrew Rich, Willamette Vly \$28.99
2004 Aubin Celllars Sonoma Coast\$23.99
2004 Beaux Freres "Belles Soeurs"\$41.99
90 points Stephen Tanzer's International Wine
Cellar: "Bright red. Exotic, spicy and floral on the
nose, with notes of strawberry, raspberry and sexy oak!"
2004 Belle Glos "Clark & Teleph" \$39.99
2004 Bogle, California\$11.98
$2004\ Brandborg, Umpqua\ Vly\16.99
2004 Carmel Road, Monterey \$14.98
2004 Clos la Chance, Santa Cruz\$22.99
2004 David Bruce, Sonoma\$24.98
2004 Dierberg, Santa Maria\$36.99
2004 Elizabeth Spencer, Sonoma\$22.99
2004 Elk Cove, Willamette Vly\$19.99
2004 Esser, California\$9.99
2004 Etude, Carneros\$38.99
2004 Frei Brothers, Russian River\$19.99
2004 Foley, Santa Rita Hills\$32.99
2004 Green Truck, Napa\$36.99
2004 Hartford, Sonoma\$24.99

 2002 Eyrie Oregon
 \$24.99

 2003 Au Bon Climat, Santa Rita
 \$29.99

 2003 Domaine Serene "Evenstad"
 \$46.99

 2003 El Molino, Napa
 \$54.99

 2003 Fort Ross "Fort Ross"
 \$34.99

 2003 Oak Arbour "Toulouse"
 \$29.99

2004 Londer, Anderson Vly	
Moderately dark in color with typical Ande Valley spice and red fruit in the nose. Cher strawberry follow with vanilla in the mouth	ry and
2004 Longoria, Santa Rita Hills	.\$22.98
Flavors of black fruits with oak in the back	
2004 Lucia, Santa Lucia Highlands.	.\$36.99
2004 Macphail, Sonoma	. \$39.99
2004 Melville, Santa Rita	
2004 Miner Family "Rosella's'	
2004 Morgan "Gary's"	
2004 Olivet Lane, Russian River	
2004 Peter Cellars, Sonoma	
2004 Ponzi, Willamette Valley	
2004 Rex Hill, Oregon	
2004 Robert Sinskey, Carneros	
2004 Roessler Cellars "Bluejay"	
2004 Sanford, Santa Barbara	
2004 Talley Estate, Arroyo Grande .	
2004 TR Elliott "Three Plumes"	
2004 Varner "Hidden Block," SC	
The vineyard is made up of several separate blocks of vines, each with its own microclin	
and soil difference. The vineyard has been	
farmed since 1988. Insecticides have never	been
used. The grapes are hand-harvested. Wov	v!
2004 Witness Tree, Willamette Vly .	
2005 Cartlidge & Browne, Calif	
2005 Chalone, Monterey	
2005 Gino da Pinot, Monterey	
2005 Laetitia, Arroyo Grande	
2005 Mark West, Central Coast	
2005 O'Reily, Oregon	
2005 Parker Station, Santa Barbar	. \$10.99

Wines to Fall for!

It's September. We have Labor Day, Indian Summer and an end to heat waves (hopefully). What does that mean? Barbeque of course! Here are three great choices to send off summer and welcome fall.

2005 Rosé de Calon (\$12.99) OK this isn't California, but it's great! This is the rosé from Calon Segur in St-Estèphe. Dry, rich and full of life there is nothing more perfect to kick off the party. The palate of dry strawberry to cherry fruit, and a wonderfully mouth-watering palate feel. It has a surprising sense of Bordeaux, just in a package more suited to warm weather. This wine pairs with almost anything. Grill up poultry, shrimp, pork, veggies—even your hottest BBQ sauce won't be a problem, unless you run out, and the guests demand more!

2003 Mount Eden "Wolff Vineyard" Edna Valley Chardonnay (\$14.99) One of our favorite chardonnays, and a great price. Rich, lush tropical fruits lure you into this beauty from the 'formerly called MacGreggor' vineyard. Jeffrey Patterson works his magic here with a moderated oaky note, lovely pear and creamy textures fill the palate. There's a lot of complexity here for very little money. Heck you don't even need food to enjoy this one, but why not throw on a nice salmon or halibut steak and some fingerling potatoes to complement this one.

2004 J. Runquist "Z" Amador Zinfandel (\$18.99) Wonderfully bright notes highlight this deep and intriguing Zinfandel. This is the real thing for sure, cocoa powder, black raspberries, brambly fruits, vanilla creaminess fill the palate, but never cloy or feel 'hot'. This is the way Zinfandel should be made! Not to leave you halfway through, it is also followed by a long and deliciously velvety finish. This is your red meat lovers' wine, a big thick steak and a bottle of 'Z' makes for one great grill fest! Happy grilling!

—Shaun Green

ZINFANDEL

2002 Amici "Panek"	
2002 Kirkham Peak, Howell Mnt	
Well balanced, ripe and rich with great str	ucture
and finish! It's BBQ Time!	
2002 Ch Montelena, Napa	
2003 Atrea Old Soul Red	
2003 Black Sears, Howell Mnt	
2003 Bucklin Old Hill Ranch	
2003 Dashe, Dry Creek	
2003 D Cubed Howell Mountain	
2003 Elyse "Morisoli"	
2003 Four Vines Old Vine Cuvee	
2003 Girard, Napa	
2003 Green & Red "Chiles Mill"	
2003 Marietta, Sonoma	
2003 Rombauer-Big, rich and juicy	
2003 S.E. Chase "Hayne"	
2003 Scott Harvey Old Vines	
2003 Seghesio Old Vines	\$26.99
2003 Sky Saddle "Twin Oaks"	
Super juice made from CCOF certified org grown grapes (also biodynamic!) in a state	
the-art environmentally friendly facility!	01-
2003 St. Francis Old Vine	\$14.99
2003 Tin Barn "Glisson"	
2004 Alexander Valley "Sin Zin"	
2004 Bogle Old Vines	
2004 Brown Estate, Napa	
2004 Cline, California	
2004 Cloud 9 "Seity"	
2004 Dover Canyon "Cujo"	. \$17.99
2004 Earthquake, Lodi	
2004 Edmeades, Mendocino	
2004 Folie á Deux "Menage á Trois"	
2004 Hartford, Russian River	
2004 Holdredge, Dry Creek	
2004 JC Cellars "Arrowhead Mnt"	
2004 Joel Gott "Dillian Ranch"	
2004 J. Runquist "Z"	
The 2004 vintage wine has a deep ruby co	olor
with youthful hues. The aromas are Classic	c Zin-
fandel: intense raspberry and boysenberry	fruit
with just a hint of flint.	41400
2004 Klinker Brick, Lodi	
2004 Michael & David 7Deadly Zing	
2004 Norman "The Monster"	
2004 Preston, Dry Creek	
2004 Rancho Zabaco "Dancing Bull	
2004 Ridge "Three Valley's"	
2004 Ridge Lytton Springs	
2004 Rosenblum Paso/SF Bay	
2004 Rusina, Alexander Vly	
2004 Seghesio Sonoma	
2004 Shenandoah Spec Rs. Amador	
2005 Sobon "Fiddletown"	\$15.99
2004 Sobon "Rocky Top"	. \$12.99
2004 Turley Old Vine	
2004 Windmill Estates Old Vine	
2005 Dashe Late Harvest .375ml	\$24.99

OTHER DOMESTIC WINE

D 4 7714
Domestic White
2002 Corazon Gewürztraminer \$19.99
2003 Ruston Napa Semillon\$14.99
2004 Conundrum White Blend\$21.99
2004 Graff Chalone Pinot Blanc \$18.99
2004 Londer Gewürztraminer\$19.99
2004 Luna Napa Pinot Grigio \$16.99
2004 Stolpman L'Avion Rousanne\$22.99
2005 Bonny Doon Malvasia Bianca\$11.99
2005 Chehalem Pinot Gris\$16.99
2005 Cycles Gladiator Pinot Grigio\$11.99
2005 Dry Creek Chenin Blanc\$9.99
2005 Fish Eye Pinot Grigio\$5.99
2005 Jana, Napa Riesling\$14.99
2005 La Sirena Muscato Azul\$29.99
2005 Palmina Pinot Grigio \$14.99
2005 Pine Ridge Chenin/Viognier\$11.99
2005 Smoking Loon Viognier \$5.99
2005 Sobon Amador Roussanne\$14.99
2005 Spencer Roloson Grenache Blc \$16.99
2005 Trefethen Napa Dry Riesling\$14.99
2005 Vinum Cellars CNW Chenin B\$8.99
Sauvignon Blanc
2003 Ruston, Napa-Was \$20\$10.99
2004 Bernardus, Monterey\$10.99
2004 Chance Creek, Redwood Vly \$12.99
2004 Ch St. Jean, Sonoma \$9.99
2004 Emmolo, Napa\$12.99
2004 Joel Gott "Three Ranches" \$11.99
2004 Mason, Napa \$12.98
2004 Merryvale, Napa\$14.99
2004 Spring Mountain, Napa \$24.99
2004 Voss, Napa\$14.98
2005 Cakebread, Napa\$23.99
2005 Cliff Lede, Napa\$19.99
2005 DeSante, Napa\$16.99
2005 Duckhorn, Napa \$21.99
2005 Ferrari Carano, Sonoma\$11.98
2005 Frog's Leap, Napa\$13.99
2005 Geyser Peak, California
2005 Gregory Graham, Red Hills\$14.99
2005 Grgich Hills, Napa\$19.98
2005 Groth, Napa\$12.98
2005 Honig, Napa\$12.99
2005 Husch, Mendocino\$9.99
2005 Kathryn Kennedy\$16.99
2005 Margerum "Westerley" \$17.99
2005 Matanzas Creek, Sonoma\$15.99
2005 Peter Franus, Napa\$18.99
Pineapple, ginger, lemongrass and a hint of mint
and green pea! Wonderfully fresh and fruity!
2005 Pomelo, California\$9.99
2005 Provenance, Rutherford \$15.99
2005 Rock Rabbit, Central Coast\$7.99
2005 Sauvignon Blanc Republic\$14.99
2005 Sonoma Coast Vineyards\$27.99
2005 St. Supery, Napa\$12.99
2005 Turnbull, Napa\$12.99
,

<u>Merlot</u>	
2002 Atalon, Napa	\$24.98
2002 Ch. Souverain, Sonoma	\$13.99
2002 Ch. St. Jean, Sonoma	
2002 Duckhorn Howell Mnt	.\$69.99
2002 Ferrari Carano, Sonoma	.\$19.99
2002 Franciscan, Napa	.\$17.99
2002 Hogue "Genesis"	
Last call! A great buy for a structured, well	bal-
anced Merlot. No bubble gummy flavors he	
2002 Keenan, Napa	
2002 Pine Ridge "Crimson Creek"	
2002 Rombauer, Napa	
2002 Swanson, Napa	
2002 Twomey, Napa-94 points Parker	
Parker: "This is a top-flight single-vineyard	
aged completely in French oak, which is in contrast to the wines made at Silver Oak."	totai
	¢14.00
2003 Burgess, Napa 2003 Cloverdale, Alexander Vly	
·	
2003 Duckhorn, Napa	
and well-integrated tannins that lead to a l	
ing finish.	3-
2003 Duckhorn 3 Palms/Estate	\$79.99
2003 Emmolo, Napa	.\$19.99
Spectator: "strikes a nice balance between	ripe,
vibrant plum, black cherry and wild berry fi	uit."
2003 Frei Brothers, Dry Creek	.\$12.99
2003 Frog's Leap, Napa	.\$29.99
2003 Matanzas Creek, Sonoma	
2003 Nickel & Nickel	Inquire
2003 Provenance, Carneros	\$24.99
2003 ScrewKappa Napa	
2003 Whitehall Lane, Napa	\$19.99
2004 Bogle, California	\$6.98
2004 McManis, California	\$7.99
2004 Parcel 41, Napa	\$15.99

Domestic Red	
2003 Bogle "The Phantom"\$13.98	
2003 Concannon "Stampmakers"\$10.99	
2003 Edmunds St. John Rcks & Grvl \$16.99	
2003 Paraduxx, Napa Red \$39.99	
2003 Peachy Canyon "The Jester" \$13.99	
2003 Shypoke Napa Charbono\$19.99	
2003 Travieso "Other Program"\$31.99	
2004 Bonny Doon Clos du Gilroy \$9.99	
2004 Fess Parker "Fontier Red"\$7.99	
2004 Graff Chalone Mourvèdre \$15.99	
2004 Justin Paso Res Tempranillo\$24.99	
2004 Peirano "The Other Wine"\$12.99	
2004 Rabid Red California Red\$11.99	
2004 Unit Dry Creek Grenache\$23.99	
Syrah/Petite Sirah	
2002 Clos Saron "Heart of Stone" \$32.99	
2002 Project 3000 Lake County\$17.99	
2002 RockBlock, Seven Hills\$36.99	
2003 Curran "Reeves Ranches"\$26.99	
2003 Kalinda, Los Carneros\$17.99	
Generous but structured. Ripe but not overdone.	
2003 Melville, Santa Rita\$18.99	
2003 Rock Rabbit, Central Coast\$9.99	
2003 Rosenblum "Rominger"\$16.99	
2003 Sobon, Amador Syrah\$9.99	
2003 Stolpman "Angeli"\$49.99	
93 points Robert Parker.	
2003 Travieso "Ciego" Syrah\$24.99	
2004 Andrew Murray "Tous les J"\$14.99	
2004 Four Vines "Heretic" Pet Sir\$24.99	
2004 JC Cellars Calif Cuvee\$24.99	
2004 Earthquake Lodi Petite Sirah \$28.99	
2004 Kenneth-Crawford "Evan's"\$29.99	
2004 Margerum "Colson Canyon" \$29.99	
2004 T Vine "Duarte" \$31.99	

California & Oregon Boutique Wines

Cabernet will always be king, but Syrah will one day show itself as a grape that can do great things in California. These wines show what greatness can be made from both grapes.

2002 Hagen Heights Cabernet Sauvignon (\$39.99)

This is the first vintage for this Napa Valley producer. Winemaker Heather Pyle, formerly of Robert Mondavi, has produced a beautiful, soft and rich wine with balance and structure. I poured it at a recent Saturday tasting and everyone thought this wine was top 2 of the 12 I poured. 250 cases produced.

2004 Tamber Bey Two Rivers Vineyard Cabernet Sauvignon (\$26.99)

Tamber Bey is a family-owned and operated winery, which harvests fruit from their two vineyards at the heart of the Napa Valley. This wine is full bodied with hints of vanilla and oak. A bigger wine but nicely balanced and can age for a couple of years. 650 cases produced.

2004 Eric K James "Vineyard 121" Carneros Syrah (\$18.99)

I know, a syrah from Carneros? Who knew? This wine is a steal at this price. Ripe blackberries, blueberries, plum and campfire smoke. The flavors mirror the nose, with more blueberry, blackberry jam, spice and orange notes, along with a hint of French oak, 50% new. 400 cases made. See you in the City...

-Michael Jordan

ARGENTINA/CHILE/PORTUGAL/SPAIN

Chile/Argentina

2003 Elsa Syrah (Argentina)	
2004 Elsa Malbec (Argentina)	
2005 Luis Felipe Edwards Cabernet Sauvignon (Chile)	
2004 Alamos Malbec (Argentina)	
2003 Santa Ema Barrel Select Carmenere (Chile)	
2003 Santa Ema 60/40, Cabernet-Merlot Blend (Chile)	
2005 Trumpeter Torrontes, Mendoza (Argentina)	
2005 Apaltagua Cabernet Sauvignon (Chile)	
2004 Loica Carmenere (Chile)	
2004 Casa Silva Carmenere (Chile)	
2004 Kaiken Malbec (Argentina)	
2004 Navarro Correas Colec. Privada Malbec (Argentina)	
2003 Montelomas Malbec (Argentina)	
2004 Valentin Bianchi Cabernet Sauvignon (Argentina)	
2003 MontGras Antu Ninquen Cabernet Sauvignon (Chile).	
2004 Montes Syrah Colchagua Valley (Chile)	
2002 Luigi Bosca, Malbec (Argentina)	
2003 Achával Ferrer Quimera (Argentina)	\$31.99
<u>Portugal/Spain</u>	
2005 Finca Luzon, Luzon, Jumilla	\$6.99
2005 Marques de Riscal Rueda Verdejo	\$6.99
2004 Encostas do Lima Vinho Verde	\$7.99
2004 Las Rocas de San Alejandro, Garnacha, Calatayud	\$7.99
2004 Yasa Garnacha, Calatayud	
2005 Bodegas Julian Chivite Gran Feudo Rosado Navarra	\$8.99
2003 Campo Viejo Crianza Rioja	
2004 Cuevas de Castilla "Con Class" Rueda, Blanco	\$8.99
2004 Mas Que Vinos, Ercavio Roble, La Mancha	\$8.99
2003 Bilbao Tempranillo, Rioja	\$9.99
2004 Vinos Sin-Ley G4 Garnacha, Cariñena	
2003 Celler de Capcanes Mas Donis Barrica	
2003 Las Rocas, Viñas Viejas, Grenache, Calatayud	
2003 Bodegas Castano Solanera, Yecla	
2004 Valminor Albariño, Rias Baixas	
2004 Bodegas Mustiguillo Mestizaje, Valencia	
2005 Raventos i Blanc Parfum de Vi Blanc, Penedes	
2005 Angel Rodriguez Martinsancho Verdejo	
2001 Bodegas Julian Chivite Gran Feudo Reserva, Navarra	
2005 Laxas, Albariño, Rias Baixas	\$14.99
2004 Celler Can Blau, Can Blau, Monsant	
2001 Viña Izadi, Rioja, Crianza	
2004 Vinos Piñol Portal Crianza, Terra Alta	
2004 Vinos Piñol Sacra Natura, Terra Alta (Organic)	
2001 Bodegas Julien Chivite Salceda Rioja Reserva	
2004 Fefiñanes Albariño	
2003 Bodegas Tikalo Kios, La Mancha	
2004 Lusco Albariño	
2001 Quinta de Cabriz Dão Reserva (Portugal)	
1996 Marques de Arienzo Gran Reserva Rioja	
2001 Viña Izadi, Rioja, Reserva	
2001 Bodegas Y Vinedos Pujanza Pujanza, Rioja	
1999 La Rioja Alta, Viña Ardanza Reserva, Rioja	
2001 Finca Villacreces Reserva, Ribera de Duero	
2003 Pago de Carraovejas, Ribera del Duero	
2003 Dos Victorias Gran Elias Mora Daniel	
1999 Arzuaga, Ribera del Duero, Reserva	
1996 Muga Rioja Prado Enea Gran Reserva	\$46.99

Vinho Bonito

Here are a few of the latest wines from Portugal plus one Spanish wine. Beautiful wine from a beautiful place!

2004 Lusco Albariño (\$18.99) This dry racy white wine from Galicia is a fantastic way to begin a meal. From the aromas of white peach to the long mineral and citrusy finish, the Lusco shows great style and breed. It's a must have with shellfish!

2004 Quinta de Cabriz Dão, Portugal (\$9.99) This is one of our top buys for ten bucks! Made from indigenous Portuguese varietals, the sun drenched hillsides of the Dão region make the perfect place to raise a big, ripe red like this one. Great with grilled foods!

2001 Quinta de Roriz Reserva, Portugal (\$16.99) 91 points *Spectator*: "Full-bodied, deep-colored and rich with lip-smacking flavors of dark plum, blackberry jam, cocoa and a hint of French roast as well. Tannins build on the finish, but with an appealing silkiness and dark chocolate notes that go on and on. Drink now through 2008."

2001 Quinta de Cabriz Dão Reserva, Portugal (\$18.99) Founded in 1990, Quinta de Cabriz is one of the top properties of Dão Sul. Their 2001 Reserva is made from a blend of touriga nacional, alfrocheiro preto, tinta roriz—grapes many of you may associate with port making. The Cabriz Reserva is a big, richly-bodied red full of ripe currant fruit and vanilla oak. This wine would be fantastic with a grilled tri-tip roast.

2004 Chryseia, Portugal (\$49.99) The considerable winemaking talents of Bruno Prats (Cos d'Estournel) and Charles Symington (Warre, Dow, Graham) are contained in this beautiful bottle of Douro red. Made from a blend of touriga nacional, touriga franca, tinta roriz and tinto cão, this is a marriage of big "new world" type fruit and refined Bordeaux elegance. Keep this wine in your cellar for a while. Bom apetite!

—Anne Pickett

Tasting Bar Schedule for September, 2006

All tastings are from noon to 3 p.m. in San Francisco and 1 to 4 p.m. in Redwood City. For further information about other special tastings and dinners, please see our website at www.klwines.com and click on the "local events" bar. Tasting prices T.B.A.

September 2: *Organic wines in San Francisco.* The staff will pick their favorite organic wines from around the globe. Come in and check out this hot new category! *Labor Day Tasting in Redwood City.* Wine lovers of the world unite! In the spirit of the holiday, Redwood City staff members rise up and showcase their favorite wines.

September 9: *Bordeaux in San Francisco and Redwood City.* Clyde, Steve and Ralph pick one white, eight reds and one Sauternes for our monthly Bordeaux tasting. James Sichel, owner of Ch Angludet, will be in RWC tasting room pouring some exciting wines.

September 16: *Old and rare in San Francisco.* The tasting will include Champagne, white and red wines. *Champagne in Redwood City.* Gary Westby presents an assortment of limited production sparkling wines from some of France's best grower producers..

September 23: French Burgundy in San Francisco. Kirk Walker picks his favorite white and red Burgundies currently in stock. *California Cabernet Sauvignon in Redwood City.* Cab is King! Martin Reyes will pour from a selection of the best new fall releases.

September 30: *International Cabernet in San Francisco.* A tasting of Cabernet-based wines from around the globe. *Loire Valley in Redwood City.* Jeff Vierra presents a variety of whites, reds and rosés from this dynamic region of France. —*Scott Beckerley, Jeff Garneau*

ALSACE/LOIRE/AUSTRIA/GERMANY

Alsace	
Charles Baur Cremant d'Alsace	.\$14.99
2004 Charles Baur, Pinot Blanc	.\$11.99
2004 Domaine Roland Schmitt Tokay-Pinot Gris	.\$14.99
2004 Becker Gewürztraminer Grand Cru Froehn	.\$18.99
2004 Domaine Marcel Deiss Riesling Beblenheim	.\$21.99
2004 Boeckel Sylvaner Vieilles Vignes	.\$13.99
<u>Loire</u>	
2002 Joel Taluau St. Nicolas de Bourgueil Cuvee Domaine	.\$14.99
2004 Gerard Boulay Sancerre Chavignol Rosé	.\$16.99
2004 Ch La Moriniere Muscadet Sèvre et Maine Sur Lie	
2005 Tessier Cheverny Rouge	.\$12.99
2005 Ch Soucherie Rosé de Loire	.\$11.99
2005 Domaine de la Pépière Cepage Côt	.\$12.99
<u>Austria</u>	
2000 Iby Blaufränkisch Hochäcker	.\$14.99
2003 Türk Grüner Veltliner "Vom Urgentein"	\$8.99
2004 Stadlmann Zierfandler Classic	.\$15.99
2004 Berger Grüner Veltliner 1L	.\$11.99
2004 Weingut Pfaffl Gruner Veltliner Weinviertal DAC	.\$17.99
2005 Bernard Ott Grüner Veltliner Am Berg	.\$13.99
<u>Germany</u>	
2003 August Kesseler Spätburgunder	.\$22.99
2004 August Kesseler 530.3 Spätlese (off-dry)	.\$25.99
2004 Schlossgut Diel Rosé de Diel	.\$18.99
2004 Maximin Grünhauser Abstberg Spätlese	.\$25.99
2004 Schmitt-Wagner Longuicher Maximiner Herrenb Kab.	.\$19.99
2004 Kalinda Hattenheimer Riesling Dry	\$9.99
2005 Josef Leitz Rüdesheimer Drachenstein "Dragonstone".	.\$14.99

Germany: Kesseler Riesling Value

The wines of August Kesseler are among the top in the Rheingau. They are also among the most expensive. We are pleased to offer the wines to you on a direct import basis with pricing reflecting this. Below is a review in the *Wine Advocate* from David Schildknecht, one of the top writers on German wine in the U.S.

2004 August Kesseler Riesling "R" A.P.#6 (\$9.99)

90 points Wine Advocate: "... The practical intent of this wine is not just to have a suitable visitors' card for the estate but, frankly, to keep alive the hopes and fortunes of growers in Lorch and Lorchhausen who are chronically in danger of having to give up the unrewarding practice of steep slope viticulture. Given the astonishing value that this wine represents, Kesseler and his partners might just end up having a genuine economic impact if they attempt to meet consumer demand! It has been some time since I tasted a German Riesling this good for the price. Apple blossom, lime and sweet clover rise from the glass, bringing to mind the Mosel. In the mouth, the exchange of slate and fruit acidity is positively shimmering. This sits delicately on the palate, yet saturates it with fruit, flowers, minerals in wet stone, and salt and quarry dust variations. Twenty-six grams of sugar are perfectly integrated, so that the wine displays only a hint of sweetness. The finish is so ingratiatingly fruity and invigoratingly mineral it spreads from ear to ear and simply compels the next sip -- make that 'gulp'! (It should be noted that due to the volume being produced, there will be more than one lot. I tasted A.P. #6. Kesseler will endeavor to blend them to be all but indistinguishable.)" —Ieff Vierra

Zwei-not

Thanks to Fritz Zweigelt's 1922 historical creation we now have the varietal aptly known as zweigelt. A crossing of two indigenous varietals, blaufrankish and st. laurent, it was created with the hopes of withstanding frost and disease, and to be an earlier ripening grape. Known for all of these features, it is now the most widely planted red varietal in Austria. It has even reached parts of eastern Germany. The character of zweigelt is one of a dark, dense core, rounded structure and aromatics of bright, red cherry fruit. Most of the zweigelt vineyards are now just coming of age. Remember, this is a new varietal; you only get to make changes once a year. With that in mind, the aging potential is not fully clear. I feel with a little more time we will begin to see high-class Zweigelts being put through the test of time and faring extremely well. There are even some experiments that include the blending of zweigelt and blaufrankish. Think of Bordeaux with cabernet and merlot, zweigelt being the merlot. So, with all of that said, here are some wines that will help get your feet wet in the zweigelt pool.

2004 Berger Blauer Zweigelt 1L (\$13.99) Yes, a ONE LITER! An easy going, gulpable little bugger that is racy, lush and just down-right fun. By all means, do not consider this wine to be a weak interpretation of the varietal in any way!!!!

2003 Iby Zweigelt Classic (\$11.99) This is the Austrian equivalent of a good spicy Cotes du Rhone. Lots of berry notes (you know, the aroma of a crushed summer strawberry that smacks you in the face), and mild tannins make it a fun summer wine when paired with foods from the grill. It is light enough for picnics, too!

2003 Paul Lehrner Claus (\$16.99) A blend of 75% zweigelt and 15% blaufrankish, The Claus is a wine with a very subtle bit of tannin due to the addition of the blaufrankish, and a dark, sappy core of lush, juicy fruit that throws out hints of delicate herbs surrounded by a thin coat of smokiness, which will keep you sniffing deeper and deeper into the glass. A happy drinker! —*Eric Story*

Loire, Alsace and Beyond: Millet

The 2005 vintage from Franck Millet in Sancerre has arrived in all colors, white, red and rosé, and they are delicious. We have been buying from the Millet family directly since 1994, and these wines have become favorites with you our customers. The 2005 vintage is one of the best from Millet we have tasted, and the value is still there. I recently looked back and the '94 sold for \$9.99. Currently in-stock we have: 2005 Franck Millet Sancerre (\$13.99), 2005 Franck Millet Sancerre Rosé (\$13.99), and the 2005 Franck Millet Sancerre Rouge (\$14.99). Also just in from the Loire is the last shipment of the 2004 La Tour St. Martin Menetou Salon Morogues (\$14.99), a classic sauvignon blanc, showing crisp acidity, a gooseberry tang along with lime and layers of chiseled minerals. The 2004 La Tour St. Martin Menetou Salon Rouge (\$14.99), is an unabashedly light- to mediumbodied pinot noir that is the ideal summer red, elegant, supple and easy. The much anticipated 2005 Domaine de la Pépière "Vieilles Vignes" Clos des Briords Muscadet Sèvre et Maine Sur Lie (\$12.99) is now in, and I tell you this wine "rocks." More overt fruit than last vintage, but what length and minerality. Load up on this one! Pinon is back in the house, both the 2005 Pinon Vouvray Cuvee Tradition (\$15.99) and the latest release of the Pinon Vouvray Pétillant Brut (\$16.99), which is stunning. I was blown away to find out that François decided to add 15% reserve wine from 1996 to the blend (85% is from 2001). This wine has tremendous depth. I hope you get some before the staff drinks it all. Until next time... Live in the light!

—Jeff Vierra

They Might be Giants, They Might be Midgets. Definitely Pygmies.

We start with the midgets: the owners of K&L. In the interest of job security I'd best explain:

It is a fact, however obscure, that Todd Zucker and Clyde Beffa (the figureheads in question) were tremendously talented baseball players in their youth, which occurred some time after the Dead Ball era. The Babe was retired, electric light was really catching on, and Manhattan had already been purchased by unscrupulous palefaces.

Todd patrolled second base for the All Star collective appropriately known as the Pygmies. Clyde is listed as a first baseman. More on that later.

The city: San Mateo, California, a hotbed of short people long on desire and light on talent (sounds like K&L). The time frame is hazy, but suffice to say that crew cuts were in, cars had chrome, and the Charlatans (featuring Jerry Garcia) were years from forming a band.

Let's do some wine real quick: Magnums of great wine at reasonable prices. The château is Grand Puy Lacoste, known for rustic and long lived cabernet sauvignon-based wine.

Three vintages in stock, in magnum: 1983 Grand Puy Lacoste 1.5L (\$199.00), plump and rich, soft and supple. Ripe for the vintage, but a Claret style nonetheless. A present-tense wine; 1985 Grand Puy Lacoste 1.5L (\$239.00), which drinks like the big brother of the '83. Decadent and quite round and full from the double-bottle size; And finally the 1989 Grand Puy Lacoste 1.5L (\$259.00), showing lots of cedar and spice alongside ripe cherry and currant. All three vintages are a value, and all benefit from aging. Quite limited.

Also quite limited were the talents of our two heroes. In the decisive match, First Baseman Beffa completed a rare triple play: picked his nose, tripped over the base and hit the umpire with a relay throw. Everyone was safe. Except Clyde, who was being chased by the ump as his uncle (also Clyde) cheered wildly. Todd was a master second baseman, and his talents were certainly showcased. After his pre-game ritual of six hot dogs and three sodas, the gloved wonder dazzled his audience, by throwing up on second base, thereby preventing the other team from scoring as no one would step on the two bag.

More wine, and I'll be quick about it: **1971 Lafite** (\$149.00), a lovely old red, perfectly stored. Don't let the light color fool you; the wine is delicate and fragrant with nuances of lead pencil, cedar and sandalwood. Whispers of Ranier cherry complete the scene. Tasting this was an experience as exciting as it was unlikely. A true old style claret.

Todd and Clyde were reunited the next season as Midgets. I'm not sure what the difference between pygmies and midgets is... I'd hazard the uniforms and dietary habits. Anyway, Todd was zero for one at the plate, a pattern that would surface throughout his life with women and clothes, among other things. Clyde was suited up, but his dad (Clyde also) wouldn't let him play after the cow tipping incident, despite the protests of his mom (Clydette) and his sister (Clyde-Anne). At least he had his dog (Claude) in the dugout. In any event, history records a victory by these Midgets, no thanks to these whirlwind forces of nature. Given their level of talent on the ballfield, these childhood friends were perfect... for the wine business. —Joe Zugelder

Jim's September Gems

As I write this on July 30, I am in the middle of escrow with the Anderson Valley property, house and the Barr Family Vineyard. When the decision was made to put this bucolic, pastoral place up for sale, I told Mike Shapiro, owner and agent for North Country Real Estate in Boonville, that I wanted him to find a buyer who could finish the vision I had for this site. Co-owners of Husch Vineyards, Zac and Krista Robinson, are buying the property from me, and I am overjoyed and profoundly touched that they bring to it the same enthusiasm and goals that I envisioned when I sat foot on that hillside in 1991. I think one of their emails to me best reflects this. They wrote: "You have obviously put a lot of work into making it a jewel and we plan to continue your work. Our first goal is to finish the development of the vineyard and bring the vines into production."

Château Calon-Segur in St-Estèphe produces, each vintage, a small amount of a dry rosé from their cabernet sauvignon and merlot grapes, which is typically sold locally to friends and restaurants. They never exported this very fine wine until last year, when we were allowed to bring in 25 cases The newly arrived **2005 Rosé de Calon** (\$12.99) is one of the top rosés currently available, and is a preview to

the greatness that awaits us with the arrival of this vintage. Bright pink in color, the nose provides distinctive aromas of strawberries and red cherries, while in the mouth it is quite rich and intense with a clean, crisp, mouthwatering finish. This will disappear quickly, so patience is not a virtue here. Try this with duck or other game; it is a perfect match. ()

If you have any questions about these selections, you can email us at jimbarr@klwines.com. Enjoy this month's wines!

-Jim, Anderson, Eby and Vanilla

CHAMPAGNE/SPARKLING WINE

CHAMPAGNE/SPARKLING WINE	
Ariston Carte Blanche Brut	\$22.99
Our best deal in bubbles? All estate, four years on the lees!!!!	
Franck Bonville Brut Selection Blanc de Blancs-1.5L \$49.99	
Launois "Cuvee Reserve" Brut Blanc de Blanc	
Launois "Quartz" Brut Blanc de Blancs-Sable's new name!	
Laurent Perrier Brut	
Tarlant Brut Reserve	
Tarlant Brut Zero-Our driest, no sugar added	
De Meric Sous Bois Brut-Delicious	
Hubert Paulet Brut Tradition	
Philippe Gonet Brut Reserve	
Ariston Brut Rosé	
2000 Franck Bonville Vintage	
Fleury Brut Carte Rouge	
Now direct! 375ml \$15.99, 1.5L \$64.99.	φΔ9.9.
Leclerc Briant Brut Single Vineyards	\$29.90
2001 Leclerc Briant Cuvee Rubis Brut Rosé-Barely legal!	
Charles Heidsieck Brut Reserve	
Philippe Gonet Brut Rosé-Exciting new pink!	
Ariston Aspasie Brut Prestige-1.5L \$69.99	
Louis Roederer Brut-One of Clyde's favorites	
Fleury Brut Rosé-Now direct!	\$34.9
2000 Philippe Gonet Blanc de Blancs Grand Cru	\$39.99
Philippe Gonet Brut Roy Soleil Blanc de Blancs	
1997 Laurent Perrier Brut	
René Collard Cuvee Ultime Ultra Brut/Brut Carte d'Or	
Tarlant Cuvee Louis Brut Prestige-1.5L \$99.00	
Laurent Perrier Brut Rosé	
1990 Rene Collard	
1999 Roederer Vintage Blanc de Blancs/Brut	
Tarlant Single Vineyard Blanc de Blancs/Vigne d'Or	
1999 Roederer Vintage Brut Rosé	
1999 Veuve Clicquot Gold Label Reserve	
Franck Bonville Cuvee Belles Voyes	
1985 René Collard Cuvee Speciale Rosé Brut	
Laurent Perrier Grand Siècle	
1997 Laurent Perrier Grand Siecle Alexandra Rosé	
Krug Grand Cuvee Brut	
1996 Salon Blanc de Blancs (1995 \$159.99)	
1996 Taittinger Comtes de Champagne Blanc de Blancs.	
1998 Dom Perignon	
1992 Krug Clos de Mesnil	
Domestic Sparkling Wine	
1999 Schramsberg Reserve	\$54.9
1999 Roederer "l'Ermitage"	
2000 Iron Horse Classic Vintage Brut	
2000 J Wine Company	
2002 Domaine Carneros Brut	
2001 Schramsberg Blanc de Blanc	
2002 Iron Horse "Wedding Cuvée"	
2002 Schramsberg Blanc de Noir	
NV Domaine Chandon Brut /Blanc de Noir	
NV Gloria Ferrer Brut/Blanc Noir	\$14.9
NV Scharffenberger Brut	
NV Roederer Estate Anderson Valley Brut	\$16.99
·	

Champagne Michel Arnould

It is time to let the secret out about the village of Verzenay and the Champagne of Michel Arnould. Located on the Mountain of Reims, this is one of the most exciting and unique terroirs in Champagne. The furthest north of all of the Grand Crus, it faces north away from the sun and still manages to produce some of the most powerful pinot noir in the region. I love the distinct, hazelnut quality that this special village stamps on its wines, and I feel very lucky to have visited Mr. Patrick Arnould in this sleepy little village a couple of years ago.

Patrick Arnould is the fifth generation of vignerons at Champagne Michel Arnould. They own 27 acres in the village of Verzenay, a quite sizable holding in this high rent area. It is planted to 80% pinot noir and 20% chardonnay, which reflects the average plantation for the village. The Arnould's have quite a few plots of vines that are very old and positioned in the golden band of the mid slope where the sun exposure is best. All of the wines undergo complete malolactic fermentation in stainless steel and enamel vats.

If you enjoy the wines of Lallement, Bollinger and Krug, you will very much enjoy Michel Arnould. They are bold, masculine Champagnes with plenty of toasty flavor. Another very good feature is the price (thanks to a direct purchase from Patrick Arnould).

Michel Arnould Verzenay Brut Reserve (\$25.99) This is composed of two-thirds pinot noir and one-third Chardonnay from the 2002 and 2001 harvests. With a very pretty light golden color and the precise bead that comes from time in the bottle, this Champagne is a pleasure just to look at. The wine has an explosive, hazelnut and bright pinot fruit aroma and a flavor that manages to be both rich and clean. It is dry at only 10g per liter dosage, and it has a refreshing, long finish.

Michel Arnould Grand Cuvee Brut (\$29.99) Exclusively from 1998, this is composed of two-thirds pinot noir and one-third chardonnay. The color is gorgeous gold studded with tiny bubbles. The aroma is amazing. The Champagne has a graceful, delicate balance that Verzenay wines sometimes lack, but with the signature hazelnut pinot core. I found it to have creaminess to complement its racy cherry fruit on the palate and an extraordinarily long, dry finish. It is dosed at 9 grams per liter, very dry! It will age well.

—Gary Westby

Like Apples and Oranges!

My two picks for the month are like comparing apples and oranges. One is an old-world style while the other is a modern Champagne.

Up first is the Rene Collard Cuvee Ultime Ultra Brut Champagne (\$39.99). This is quite unlike our other Collard wines. Comprised of grapes entirely from the 1995 vintage, this wine has no dosage, or no sugar added. Though it is a dry Brut, it is not a tart style due to the ripeness of the pinot meunier (100%!) used in this wine. A big doughy nose with plenty of ripe pear fruit. In the mouth, ripe apples, yeast and delicate truffle nuances. The no-dosage aspect of this wine comes out in the crisp, lingering finish.

Number two for the month is a huge favorite of mine. The Tarlant Cuvee Louis Brut Prestige (\$39.99) is composed of 50% chardonnay and 50% pinot noir with fruit from the chalkiest hillside vineyards that Tarlant owns in Oeuilly. All of the vines are 45-plus years old resulting in fruit of the highest quality. Fermented in oak barrels without malolactic fermentation for 13 months. Aged on the lees for seven years! The current blend is equally from the 1996 and 1997 vintages. Youthful nose with crisp acidity yet, rich with apples, toast, and a bit of yeast. On the palate, golden apples, fresh bread and cinnamon spice. Don't forget to toast the kids going back to school! —Scott Beckerley

WHITE BURGUNDY/BEAUJOLAIS

NV Chardonnay Plaisir des Princes\$6.99
2004 Bourgogne Aligoté, V.V., Domaine A& A Goisot\$10.99
2004 Saint Bris "Sauvignon," Domaine A & A Goisot\$10.99
2004 Macon Villages, Domaine des Nialles\$11.99
2004 St-Veran, Maison Drouhin\$12.99
2004 Bourgogne Hautes Cotes de Beaune, Domaine Arnoux \$14.99
2004 St-Veran, Domaine de la Croix Senaillet\$14.99
2004 Chablis "Montmains," 1er Cru, Vocoret (375ml)\$14.99
2004 Pouilly-Fuissé, Clos Reissier\$14.99
2004 Chablis, Domaine Pinson\$16.99
2005 Bourgogne Blanc, Château Laboure Roi (Meursault)\$16.99
2004 Pouilly-Fuissé, Noel Leprince \$16.99
Bright, attractive and extraordinarily well priced!
2004 Chablis, Domaine Pinson
2004 Pouilly Fuissé, Domaine Jean-Pierre Seve
2004 Bourgogne Blanc, Domaine Roulot\$21.99
2004 Bourgogne Blanc, Château de Puligny Montrachet\$22.99
2004 Bourgogne Blanc, Etienne Sauzet\$23.99
2002 Bourgogne Blanc, Domaine Tollot-Beaut\$23.99
Lovely floral nose and beautiful balance, with Pernand/Savigny character.
2004 Hautes Cotes de Nuits, Cuvée Marine, Anne Gros\$25.99
2004 St-Aubin "Frionnes," 1er Cru, Domaine Jomain\$27.99
2003 Marsannay Blanc, Domaine Joseph Roty\$27.99
2004 Monthelie Blanc, Château de Puligny Montrachet\$27.99
2004 St-Aubin "Murgers Dent de Chien," 1er, V. Girardin\$29.99
2004 Chablis "Monte de Tonnerre," 1er Cru, Long-Depaquit \$32.99
2004 St-Aubin "En Remilly," 1er Cru, Ch. De Puligny Mont. \$36.99
2004 Chassagne-Montrachet "Clos St. Jean," 1er, B. Morey\$37.99
2004 Chassagne-Montrachet "Encégnières," Marc Colin\$39.99
This vineyard is located right below Bâtard Montrachet, Grand Cru!
2004 Puligny-Montrachet, "Trézin," Domaine Marc Colin\$39.99
2004 Meursault, Grands Charrons, Deux Montille\$40.99
2004 Chassagne-Montrachet, Château de Puligny Mont\$41.99
2004 Chassagne-Montrachet, V. V., Bernard Morey\$43.99
2004 Puligny-Montrachet, Domaine Bernard Morey\$43.99
2004 Puligny-Montrachet "Les Enseignières," V. Girardin\$46.99
2004 Puligny-Montrachet, Château de Puligny Montrachet\$46.99
2004 Chassagne-Montrachet, Domaine Ramonet\$47.99
2004 Puligny-Montrachet "Perrieres," 1er Cru, Jomain\$49.99
2004 Meursault, Clos de Rougeots, Deux Montilles\$49.99
2004 Chassagne-Montrachet "Truffieres," 1er, V. Girardin\$49.99
2003 Meursault "Poruzots," 1er, Château de Puligny Mont\$53.99
2004 Puligny-Montrachet "Pucelles," 1er, Domaine Jomain\$54.99
2004 Chablis "Grenouilles," Grand Cru, Domaine Droin\$56.99
2004 Meursault, Boucheres, Deux Montilles\$56.99
Balanced, elegant, lovely, long, very fine. This is just simply a delight!
2004 Meursault, Meix Chavaux or Vireuils, Domaine Roulot \$58.99
2003 Chass-Mont, "Tête du Clos" (Morgeot) V. Dancer\$59.99
2004 Chass-Montrachet "Boudriottes," 1er, Dom. Ramonet\$62.99
2002 Chablis "La Moutonne," Grand Cru, Long Depaquit\$64.99
2004 Meursault "Perrieres," 1er Cru, Ch. De Puligny Mont\$68.99
2004 Puligny Montrachet "Folatieres," 1er, Ch de P-Mont\$76.99
2004 Meursault "Perrieres," 1er Cru, Girardin
2004 Meursault "Charmes," 1er Cru, P-Y Colin-Morey\$78.99
2004 Chass-Montrachet "Champs Gain," 1er Cru, Niellon\$81.99
2004 Chass-Montrachet "Clos Maltroie," 1er Cru, Niellon\$82.99
2004 Corton-Charlemagne Grand Cru, Marc Colin\$89.95

2004 Corton Charlemagne Grand Cru, Girardin\$99.00		
Also available in half bottles for \$47.99		
1999 Meursault "Goutte D'Or," 1er Cru, Comtes Lafon\$119.95		
2004 Corton-Charlemagne Grand Cru, P-Y Colin-Morey\$119.99		
2004 Bienvenues-Bâtard-Montrachet Grand Cru, P. Pernot \$123.99		
2004 Bâtard-Montrachet Grand Cru, Paul Pernot\$149.95		
2004 Bâtard-Montrachet Grand Cru, Etienne Sauzet\$199.95		
2004 Chevalier Montrachet Grand Cru, Girardin\$240.00		
2003 Le Montrachet Grand Cru, Louis Latour\$549.95		
<u>Beaujolais</u>		
FRV100 (Method Ancienne) Sparkling Beaujolais,		
Domaine Terres Dorées, Jean-Paul Brun\$14.99		
This demi-sec, off-dry, low-alcohol sparkler is full of fun and a delight to drink.		
2004 Beaujolais, "New Generation" Duboeuf-Special Price!\$4.99		
2004 Morgon, Domaine Ruet\$14.99		
2004 Julienas, Cuvée Speciale, P. Granger\$14.99		
2004 Chiroubles, Clos le Farge, Domaine Chrysson\$14.99		
2004 Brouilly, Vieilles Vignes, Domaine Ruet\$15.99		
2004 Chenas, Domaine Pascal Granger\$15.99		
2003 Cote de Brouilly, Domaine Ruet\$16.99		
2004 Moulin-a-Vent, Domaine Pascal Granger\$17.99		

Fete du Champagne

Just before the start of the 2006 holiday season, K&L in San Francisco will offer champagne lovers the opportunity to taste dozens of champagnes from boutique producers and meet the proprietors behind some of the finest "grower" champagne houses at a tasting event held Saturday, October 21, in a special tent adjacent to the San Francisco store, 638 Fourth Street (near Brannan). Tickets are \$55 per person and can be purchased from www.klwines.com or by calling 1 (877) KLWINES.

Domaine Jomain

Domaine Jomain is a relatively small producer, with only 9 ha of vines in the Puligny vicinity. They have facilities in Puligny, and because they are small and growing they still have to sell some of their fruit. They do not own enough barrels! Jomain has been making slow but steady progress with improvements to the facilities, which can be seen in the improving quality of their wines. The 2004 Saint Aubin "Les Frionnes" 1er Cru (\$29.99) comes from the Montagne du Ban. This is the site where the village of Saint Aubin is located, on a hillside west of the fabled Cote d'Or. The best vineyard sites are planted on limestone marls, which give the wines a degree of finesse that can rival those whites from the villages of Puligny. This wine is another beautiful example of the 2004 vintage, showcasing length, precision and elegance. What you notice immediately is the brightness within the pale straw color of the wine. On the nose this wine hints at richness. Yellow fruits give way to a delicious mellow nuttiness and a touch of mineral saltiness. On the palate the fruit takes on more focus, definitely red apple but not the mealy kind you find at the local grocery store. Think heirloom red apples, like the Spitzenberg, with a juicy freshness and snap. The nuttiness on the nose explodes on the palate, hinting at an oiliness, but the wine is not buttery though there is a little leesiness. The round mid palate is framed with fresh acidity giving this wine its length and elegance. Drink this tonight, but give it at least 30 minutes to open up, or cellar for another three to five years. -Kirk Walker

RED BURGUNDY

2002 Bourgogne Rouge, Domaine Vincent Sauvestre\$11.99	
2003 Bourgogne Pinot Noir, Boisset\$12.99	
2004 Bourgogne Rouge, Domaine Patrick Size\$14.99	
2002 Bourgogne Rouge, Domaine Desertaux-Ferrand\$13.99	
2003 Bourgogne Pinot Noir, Domaine Olivier Guyot\$18.99	
2002 Marsannay Rouge, Domaine Charles Audoin\$18.99	
2003 Bourgogne Passetoutgrains, L'Exception, Lafarge\$19.99	
2002 Cote de Nuits Villages, Domaine Desertaux-Ferrand\$20.99	
2004 Mercurey "Clos Montaigus," 1er Cru, Patrick Size\$21.99	
2004 Bourgogne Rouge, "Deux Papis," Alex Gambal\$23.99	
2003 Bourgogne Rouge, Domaine Lafarge\$23.99	
2004 Haute Cote de Nuits, Domaine Anne Gros\$23.99	
2004 Gevrey Chambertin, Clos Prieur, Frederic Esmonin\$26.99	
2003 Marsannay Rouge, Domaine Joseph Roty\$27.99	
2003 Marsannay, Champs St. Etienne, Domaine Roty\$29.99	
2003 Marsannay, Clos de Jeu, Domaine Roty\$32.99	
2004 Gevrey-Cham "Lavaux St. Jacques," 1er, F. Esmonin\$36.99	
2004 Gevrey-Cham "Estournelles St. Jacq," 1er, F. Esmonin\$36.99	
1999 Gevrey Chambertin, Clos Village V.V., Heresztyn\$39.99	
2003 Gevrey-Chambertin, Clos Village V.V., Heresztyn\$42.99	
2003 Auxey Duresses, Domaine Comte Armand\$43.99	
2003 Meursault-Blagny "Piece Sous Bois," 1er Cru, Matrot\$44.99	
2003 Vosne-Romanée, Domaine Michel Gros\$46.99	
2003 Vosne-Romanee, Domaine Michel Gros\$46.99 2004 Chambolle-Musigny, Combe d'Orveaux, Anne Gros\$49.99	
2003 Gevrey-Chambertin, Champs Chenys, Domaine Roty\$49.99	
2003 Chambolle-Musigny, Domaine Heresztyn	
2003 Gevrey-Chambertin, Brunelle, Domaine Roty\$49.99	
2003 Volnay, Domaine Lafarge\$49.99	
2003 N.St.G. "Boudots," 1er Cru, Dom. Jerome Chezeaux\$50.99	
2002 Gevrey-Chambertin, V.V., Harmand Geoffroy\$51.99	
2002 Pommard Perrieres, Vignes Centenaires, Chas Vienot\$52.99	
2002 Monthelie "Les Duresses," 1er Cru, Comtes Lafon\$53.99	
2004 Nuits St. Georges "Clos l'Arlot," 1er Cru, Dom. l'Arlot\$54.99	
2000 Corton-Bressandes Grand Cru, Tollot Beaut\$54.99	
2003 Volnay, Vendanges Selection, Domaine Lafarge\$49.99	
2003 Gevrey-Chambertin Clos Prieur Bas, Domaine Roty\$57.99	
2003 Vosne-Romanée "Suchots," 1er Cru, Maison Champy\$59.99	
Rich and succulent fruit, with ripe and very fine tannins. Lovely!	
2001 Nuits-St-Georges "Murgers," 1er Cru, Cathiard\$59.99	
2004 Nuits-St-Georges "Clos des Forêts," 1er, Dom. L'Arlot\$54.99	
2003 Beaune "Clos des Ursules," 1er Cru, Domaine Jadot\$60.99	
2004 Ruchottes Chambertin Grand Cru, F. Esmonin\$63.99	
Sweet, delicious and aromatic, with a bit of toasty oak. This is a great value!	
2004 Mazy-Chambertin Grand Cru, Frederic Esmonin\$63.99	
2003 Gevrey-Cham "Champonnets," 1er Cru, Heresztyn\$65.99	
2003 Gevrey-Cham "Goulots," 1er Cru, Heresztyn\$66.99	
2003 Vosne-Romanée " Suchots," 1er Cru, Domaine L'Arlot\$67.99	
2003 Vosne-Romanée "Malconsorts," 1er Cru, Moillard\$67.99	
2002 Gevrey-Cham "Lav St Jacques," 1er Cru, H. Geoffroy\$69.95	
2003 Chambolle-Musigny "Gruenchers," 1er, Dom. Fourrier \$69.99	
2003 Chambolle-Musigny "Beaux Bruns," 1er, Barthod\$74.99	
2003 Chambolle-Musigny "Les Baudes," 1er, Barthod\$74.99	
2003 Pommard "Fremiers," 1er Cru, Louis Boillot\$79.99	
2003 Vosne-Romanée "Clos des Reas," 1er Cru, Michel Gros \$79.99	
2003 Morey St. Denis "Millandes," 1er Cru, Heresztyn\$79.99	
2001 Vosne-Romanée "Suchots," 1er Cru, Sylvain Cathiard\$79.99	
2003 Nuits St. Georges, Roncieres, Jean Grivot\$84.99	

2003 Clos Vougeot Grand Cru, Domaine Moillard	\$89.95
2003 Chambolle-Musigny "Les Cras," 1er Cru, Barthod	\$89.99
2001 Chapelle-Chambertin Grand Cru, Domaine Damoy	\$91.99
2004 Chambertin Grand Cru, F. Esmonin	\$94.99
2004 Chambertin-Clos de Beze, Grand Cru, F. Esmonin	\$94.99
2002 Clos de la Roche Grand Cru, Domaine Olivier Guyot	\$97.99
2003 Chambolle-Musigny, "Hauts Doix," 1er Cru, Groffier	\$97.99
2003 Château Corton Grancey Grand Cru, Louis Latour	\$99.99
2003 Chambolle-Musigny, "Sentiers," 1er Cru, Groffier	\$99.99
2003 Clos de la Roche Grand Cru, V.V., Vincent Girardin	\$99.99
2003 Chambertin-Clos de Beze Grand Cru, F. Esmonin	\$99.95
2001 Morey-St-Denis, 1er Cru, Domaine Hubert Lignier	\$99.95
2002 Clos Vougeot Grand Cru, Xavier Liger-Belair\$	104.99
2003 Gevrey-Chambertin "Fontenys," 1er Cru, Dom. Roty\$	104.99
2003 Chambolle-Musigny "Fuées," 1er Cru, Mugnier\$	104.99
2002 Clos Vougeot Grand Cru, Domaine Jean Grivot\$	104.99
2002 Latricieres-Chambertin G Cru, Domaine Louis Remy \$	109.99
2004 Clos Vougeot Grand Maupertuis, Anne Gros\$	114.99
2003 Clos St. Denis Grand Cru, Domaine Heresztyn\$	116.99
2003 Clos Vougeot "Maupertuis," Grand Cru, Anne Gros\$	124.99
2003 Grands Echézeaux Grand Cru, Mongeard-Mugneret\$	134.99
2003 Chambolle-Musigny, 1er Cru, Comte de Vogue\$	149.99
2003 Bonnes Mares Grand Cru, Domaine Robert Groffier\$	159.99
2002 Charmes Chambertin Grand Cru, très V.V., Roty\$	174.99
2003 Chambertin Grand Cru, Louis Latour-Was \$199.99\$	169.99
2003 Charmes-Chambertin Grand Cru, Louis Latour\$	229.95
2003 Musigny, Grand Cru, J-F Mugnier\$	335.00

Pour Votre PlaisirPrincely Wines

The wines from Domaine Prince de Mérode continue to improve, as the work in the vineyards and cellars pays off. Mérode has really become the star of Corton, in an astonishingly short time for such a turnaround. They are making truly lovely, focused, balanced wines, in a modern style, but with no over-extraction, and particularly in 2004, a brilliant exposition of the individual terroirs.

If you are a lover of Corton Charlemagne, the 2004 Ladoix 1er Cru Blanc, Les Hautes Mourottes (\$21.99) is the ticket for you. It is located high on the North end of the Corton hill and shows much of that wonderful minerality and power that is the hallmark of Corton, at a fraction of the price. The 2004 Ladoix, "Les Chaillots" (\$19.99) has cherry fruit notes, a rich middle and a lush finish. The 2004 Pommard, "Clos de la Platière" (\$31.99, 375ml \$17.99), 20% Premier Cru and the rest villages, offers a rich midpalate and dark, supple balanced fruit with lots of power and weight. The 2004 Corton Renardes, Grand Cru (\$54.99, 375ml \$27.99) shows earthy notes, charming fruit and bright cherry notes on the long finish. The 2004 Corton Bressandes, Grand Cru (\$54.99) presents lots of spice, sweet fruit, great intensity and an interesting cocoa note. Finally, the 2004 Corton Clos du Roi, Grand Cru (\$59.99) is a more focused wine, showing structure, punch and power. It is showy on the entry, but then tightens up mid-palate. The finish is long and focused, and this is a wine that needs some time in the cellar. Á Santé. -Keith Wollenberg

ITALIAN WINES

To be ahead of the game and get email updates on wines that don't make it into the newsletter or to be the first with an opportunity to buy, get on Greg's Italian Wine Update email list by contacting Greg at greg@klwines.com or call 800-247-5987 ex 2713.

Pre-Arrivals Pre-Arrival Brunello di Montalcino and Rosso! The initial list, many more to come!

2001 Gorelli Le Potazzine-93 points	s Wine Spectator\$47.95
2001 La Gerla "Vigna gli Angeli"	\$71.99

This is my #2 wine of the vintage. It is a classically styled wine from the versante Senese with layers of spice, powerful yet sinuous structure no angles or harshness just sweet, sheer power. The length of this wine is impressive, but it is how all of the muscle and power coil themselves together in the center of the wine that makes such a dramatic statement. This wine has a voice, strong, immediate and clear. It has tremendous range; it can hit the high notes in a swirling crescendo of bright fruit aromatics that furiously line up to exit the glass. Yet its real power lays mid palate where a powerful tenor voice thunders across your palate with a vibrato that rivals the San Andreas Fault. This wine is absolutely stunning, balanced enough to drink now with a couple of hours in a decanter but will last 20-30+ years. (Greq St.Clair, K&L Italian buyer)

Pre-Arrival Barolo!

1999 Aldo Conterno Barolo "Bussia"-95+ points Stephen Tanzer\$59.95
2001 Aldo Conterno Barolo "Bussia"-92 points Stephen Tanzer\$59.95
2001 Aldo Conterno Barolo "Cicala"-95 points Stephen Tanzer\$79.95
1999 Aldo Conterno Barolo "Cicala"-95+ points Stephen Tanzer\$89.95
2001 Aldo Conterno Barolo "Cicala" 1.5L-95 points Tanzer\$174.95

In Stock Tuscany

2004 Maritma Sangiovese "4 Old Guys"-A new cuvee\$7.49

2003 Rocca di Montegrossi Chianti Classico 375ml	.\$10.99
2004 Poliziano Rosso di Montepulciano	. \$11.95
2003 Rocca di Montegrossi Chianti Classico	\$17.99
2004 Felsina Chianti Classico Chianti Classico	. \$17.99
2003 Querciabella Chianti Classico	\$23.99
2001 Poliziano Vino Nobile "Asinone"-92 points Wine Spectator	\$33.99
1997 Fanetti Vino Nobile di Montepulciano Riserva	.\$34.99
2001 Castello di Fonterutoli Chianti-3 Glasses Gambero Rosso	.\$34.95
2001 Isole e Olena "Cepparello"-3 Glasses Gambero Rosso	.\$44.99
2001 Rocca Montegrossi Chianti C Ris "Marcellino" 1.5L	\$59.99
Montalcino	
2001 Pian dell'Orino "Piandorino"	\$17.99

2001 I kill dell OTINO T kill dottino	······································
Awesome Super Tuscan for a song!	
2004 Sesta di Sopra Rosso di Mont	alcino\$19.99

2004 Dian dell'Ovine Desse di Monteleine	\$10.00
The stunning quality of the 2004 vintage will blow you away in	this wine.
1	

2004 Pian dell'Orino Rosso di Montalcino	\$19.99
Great power and structure seems more Brunello than Rosso!	

2004 Valdicava Rosso di Montalcino	\$26.95
2001 Ferrero-90 points Wine Spectator	\$29.99
2001 Poggiarellino Brunello	\$29.99
2001 Baricci-90 points Wine Enthusiast	\$34.99

4 Stars: The 2001 Baricci is full of the classic "Montosoli" nose, black cherry, cinnamon, anise, cardamom and leather. The power of this vintage really shines through and sangiovese's linear nature stretches the frame of this feminine wine to Amazonian proportions. Focused, long, complex and structured, the finish stands out while ripe layers of spicy black cherry and plum are deposited onto your tongue. Vital, lithe, colorful, the 2001 is the best Baricci for me since the 1985. It must be something for your cellar. (Greg St.Clair, K&L Italian buyer)

Podere Rinascimento

Giovanni Blason and his consulting enologist Andrea Rossi have turned this 37-acre property into a juggernaut of affordable quality wines. Giovanni and his wife Valentina own this winery in Gradisca d'Inzonzo, 3.75 miles from the Slovenian border and about 20 miles north of Trieste. Isonzo is where Silvio Jermann, one of Italy's greatest white winemakers, hails from. This is the fourth vintage that we've been importing wines from Blason, wines that are getting 1 and 2 glasses from *Gambero Rosso*, Italy's leading wine critic, for their quality and the fact that they cost one half of the price of many others that don't get the same quality reviews. Let's not even begin to talk about Santa Margherita.

Mike Parres (who has taken over the controls of the Redwood City Italian operations, as I have moved south to work on opening our new Hollywood location) and I visited Gradisca d'Isonzo last February. We were stunned to find out that all this time Blason has been winning awards, making wine that was absolutely delicious, always balanced and fresh. They did it without temperature controlled fermentation! All of the wines in the 2005 vintage benefited from temperature-controlled fermentation, the whites *sur lie* (that's French... I'm sorry, you should learn the Italian *sui leviti*). It means on the lees with the dead yeast cells, which gives the possibility of more complexity.

Enough of a preamble, let's get to the wines! The **2005 Blason Pinot Grigio** (\$8.99) is the best Pinot Grigio Giovanni and Andrea have made to this day. The vines are maturing, and the addition of the

temperature-controlled fermentation has added a level of spice to the already wonderful fruit, with body, freshness, balance, and well... it's just damned refreshing. Last vintage we sold our 200-case allotment in 10 weeks. This year we've ordered 400 cases, but with the addition of our new Hollywood location this wine won't be around by Christmas. Buy now! Generally I write about the easier-to-sell wines before the more difficult-to-figure-out. This time, I have to write about the 2005 Blason Cabernet Franc (\$8.99). This one is so good you won't believe it! The flavor just bursts out of the glass, spice laden, black pepper, red fruits, vivacious, fresh and curvy all at the same time, and at an unbelievable price. Please try this wine if you haven't or even if you have had Italian Cabernet Franc. This is really wonderful to drink.

Why the ubiquitous Pinot Grigio has become synonymous with white wine for Italy I don't know. Maybe it sould have been Tocai Friulano instead. The 2005 Blason Tocai Friulano (\$8.99) is rich, complex, spicy with hints of tarragon, body and balance. Just a really extraordinary balance of fruit, spice and drinkability. Perfect for your favorite fish dish, I like it with linguine and clams. In this vintage the 2005 Blason Sauvignon (\$9.99) showed very well, complex, rich, spicy with wonderful Sauvignon character without going totally gooseberries. Fresh and lively, this shows incredible balance. The 2005 Blason Chardonnay (\$9.99) is extremely fresh. Partial barrel fermentation gives it a slightly richer yet not woody character at all, still a delight to drink!

—Greg St. Clair

ITALIAN WINES

2001 La Fortuna-90 points Wine Spectator	aa Cuul kuluus suul Kikus
2001 La l'Oltuna-90 points Wille Speciator	
3 Stars: The wine's sweet ripeness is full of intense plum and dark cherry aro-	vintage. Buy it, you'll lov
matics that seem poised to jump out of the glass. The thick, lush, yet dazzlingly	
fresh fruit character is accented with hints of earth, spice and mineral that is wrapped around a powerful foundation. (Greg St.Clair, K&L Italian buyer)	2004 Jermann Pinot (
2001 Argiano\$39.	2003 Jermann Vintag
93 points Stephen Tanzer: "Full red. Highly complex aromas of medicinal black	
cherry, mocha, licorice and black olive, with a roasted aspect and a whiff of cel	
ery seed. Sweet, densely packed and concentrated, with lush, seamless dark	2004 Arancio Grillo .
fruit flavors spreading out to saturate the palate. A big, firmly structured	2004 Arancio Nero d'
Brunello that finishes with ripe tannins and intriguing hints of iron and peat."	2003 d'Angelo Aglian
2001 Collosorbo\$39.	95 2004 Planeta La Segro
92 points <i>Wine Enthusiast</i> : "A standout wine thanks to lush red apple and	2003 Feudi di San Gr
cinammon, cofee, tobacco, cherry cola, spice and peach cobbler-like aromas. Tasty, long finish with frim tannins and a flavorful, fruity tail."	2003 Valle del Acate I
2001 Talenti-92 points Wine Enthusiast\$39.	2004 d'Antiche Terre
2001 Pian dell'Orino Brunello\$39.	2004 Valla dall'A sata 9
91 points <i>Wine Spectator</i> : "Impressive blackberry, floral and mineral character.	2000 La Lumia "Torro
Full-bodied, with with velvety tannins and beautiful berry, plum and vanilla fla-	2003 Feudi di San Gr
vors. Long and flavorful."	2003 Feudi di San Gr
2001 Lisini -90 points <i>Wine Enthusiast</i>	
The soft ripeness is given a great canvas of structure to play on. All of this gor-	2004 Planeta Nero d'A
geous fruit is propped up with young muscle and structure wrapped in a warm	
cloak of spicy, supple flowing fruit. Wonderful wine to drink now with some	2004 Flancia Chardo
decanting and will drink well over the next 5-10 years.	Lambandia
2001 Piancornello -92 points <i>Wine Spectator</i> \$39.	
2001 Caprili\$44.	2003 Corte Rugolin V
Dense, concentrated fruit with lots of tannic structure, big shoulders, bulging	2001 Corte Rugolin V
deltoids, Arnold like pectorals. The enormous size of this wine gives it a more	2001 Luigi Righetti A
rustic character than the quality of fruit portrays. Sweet focused plumy fruit	2002 D 11 177 1 1
rustic character than the quality of fruit portrays. Sweet focused plumy fruit with backbone and direction while powerfully striding towards a long finish. It	2002 Buglioni Valpol
rustic character than the quality of fruit portrays. Sweet focused plumy fruit with backbone and direction while powerfully striding towards a long finish. It will age 10-20 years easily.	Bellavista Franciacor
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ness (I'm giving the stuff away! Need to go to the next

2004 Ermacora Refosco-Spicy, full and complex
2004 Jermann Pinot Grigio\$24.99
2003 Jermann Vintage Tunina\$49.95
2003 Jermann Capo Martino\$55.95
Sicily, Puglia, Campania, Basilicata, Lazio, Abruzzi and Sardegna
2004 Arancio Grillo\$5.99
2004 Arancio Nero d'Avola\$5.99
2003 d'Angelo Aglianico "Sacravite"\$10.99
2004 Planeta La Segreta Bianco & Rosso\$11.95
2003 Feudi di San Gregorio Rubrato Aglianico\$11.99
2003 Valle del Acate Poggio Bidini Nero d'Avola\$12.99
2004 d'Antiche Terre Fiano d'Avellino\$16.99
2004 Valle dell'Acate "Il Frappato"-2 Glasses Gambero Rosso\$17.99
2000 La Lumia "Torreforte" Nero d'Avola IGT\$19.99
2003 Feudi di San Gregorio Fiano di Avellino "Pietra Calda" \$23.99
2003 Feudi di San Gregorio Greco di Tufo "Cutizzi"\$23.99
2004 Planeta Syraj\$34.95
2004 Planeta Nero d'Avola Santa Cecilia\$34.95
2004 Planeta Chardonnay\$36.99
2003 Feudi di San Gregorio Serpico\$69.99
Lombardia, Umbria, Veneto, Marches and Other
2003 Corte Rugolin Valpolicella Classico-1 Glass Gambero Rosso\$8.99
2001 Corte Rugolin Valpolicella Classico Superiore Ripasso \$16.99
2001 Luigi Righetti Amarone\$24.95
2002 Buglioni Valpolicella Ripasso \$25.99
Bellavista Franciacorta Brut\$27.95
2001 Corte Rugolin Amarone "Danieli"-2 Glasses Gamb Rosso\$39.99

Picks

o di Montalcino "Montosoli" (\$34.99) This unelli of all the 2001s I tried in February with inate to try this wine next to the 1985 vintage, a would someday become! Not that I would wait s wine. Layers of spicy dark fruit, a little Monch of leather with great tannin stucture. Would hours of decanting (if I were drinking this soonpatient with this baby!

mbaia Brunello di Montalcino (\$29.99) I found e most user friendly of the 2001s. Dark ripe fruit, es with dark chocolate, and lots of oak and soft Still needs an hour or two to open up. Try it k roast recipe. Life is good!

lo di Montalcino (\$29.99) One of my favorite ess! Lots of cinnamon and clove mingle with rich es on this full-bodied with soft and easy tannins. the next five years. Stock up on this one.

inello di Montalcino (\$34.99) A thick, lush yet character is accented with hints of earth, spice rapped around a powerful foundation. While ated, the silky texture of this wine sends waves of cture across your palate. Powerful, complex, , this luscious Brunello shows the great balance vintage. It will age well for another decade plus. -Mike Parres

SPECIALTY SPIRITS

We are honored to have Andrew Gray, the Sales Director of Murray McDavid with us this month to do a tasting for our customers. Those attending this tasting will be trying single malts that have just arrived in the U.S. market. Paul Joseph, the importer for Murray McDavid, and myself spent six hours on Memorial Day evaluating Murray McDavid samples and have picked out what we consider to be the "cream of the crop." These are outstanding whiskies that show the true craftsmanship of great whisky enhanced in superior wine casks. Then there are the single island rums!

—Susan Purnell

- **1992** Auchroisk 13 yr, Bourbon/Guigal Cotes Rotie Cask\$45.99 Color: Light amber with pinks highlights; Palate: Very creamy, bright juicy berry fruit with fantastic length!
- 1977 Ardmore 26-year-old, Bourbon/Grenache Cask\$149.00 Produced on a coal-fired pot still, the spirit has much more weight and character than other malts. Mellow sweet oak, kiln dried toasted malt, walnut, wild mint and heather flowers. An amazing mountain freshness and the wine flavors weave their magic through the ripe red fruits, to entwine beautifully with the traditional Highland character... it's the perfect pairing. GORGEOUS!

- 1998 Bowmore, 8 yr, Bourbon/Chenin Blanc Cask\$49.00

 A+++++! Fresh, young, explodes with fruit both on the nose and palate. Color:

 Pink blush; Nose: Bowmore campfire smoke with rich butter and very floral;

 Palate: The fruit is so vibrant, cherries, plums, simply lovely!
- 1994 Clynelish 11-year-old, Sherry/Pedro Ximenez Cask\$53.99 Color: Amber; Nose: Toasted almond; Palate: Huge richness, depth and weight.
- **1993 Cragganmore 12 yr, Bourbon/ Guigal Syrah Cask........\$60.99** Color: Salmon; Palate: Spicy, rich, fruit, drier style, grape skin aromas.
- **1985 Cragganmore 21 yr, Bourbon/ Guigal Syrah\$104.99**Color: Light amber; Nose: Sundried raisins, fresh tobacco leaf; Palate: Rich, spicy, dark red fruit, well balanced with good length, dry on the palate.
- **1996 Glen Spey, 10 yr, Bourbon/Malmsey Madeira Cask.......\$39.99**Color: Light amber; Nose: Rich, lush, tropical, coconut; Palate: Rich, sweet, lush and good weight.
- **1980 Glenturret 26-year-old, Bourbon/ Rioja Cask\$126.99**Color: Light salmon; Nose: Lively fruit, toffee notes and strawberry jam; Palate: Explodes on the palate, red grapes, fresh tobacco, great weight and texture.
- 1987 Macallan 18 yr, Bourbon/Malmsey Madeira Cask........\$85.99
 Fantastic! Color: Maple syrup; Nose: Wet leafs on a forest floor, very sherry like, and tobacco leaf; Palate: Heavy, rich, toffee, oak, dry, great length.

1993 Caroni, Trinidad, Pot Still Rum (Special Order)\$62.99

Color: Soft gold/orange blush; Body: Opens with a medicinal citrus lemon and lime note. This is followed by dried, dark fruits which have been marinated in cloves and honey, then its hints of treacle toffee, dark better chocolate, rich Madeira; Palate: The honey/clove combo is very much in evidence as is the marine freshness, then as the spirit warms on the palate the minty treacle and sweet oak with a dash of Madeira rich ness illuminates the palate.

1990 Enmore-Versilles, Guyana, Pot Still Rum\$74.99

Color: A beautiful golden orange sunset; Body: An aromatic bouquet of cane molasses is backed up by notes of cola and cocoa plus hints of glazed lemon, honeyed lime juice and green grape. It's incredible! The spiciness of ginger and treacle really stimulate the olfactory senses. The oils of the different oaks frame the late arriving dates and damsons, and just flirting around the edges is the new leather, tobacco note that gives balance to the sweet molasses. Ambrosia. Palate: Chocked full of flavors, this is what mature is all about: fruit, sugar, oak, spice and vanilla aged in Bourbon and Condrieu.

1992 Hampden, Jamaica, Pot Still Rum\$84.99

Color: Golden amber/Lustrous orange; Body: Rich and mellow with finesse and power; Aromas: Spicy with a beautiful sugarcane foundation. The lively notes of vanilla beans, port, rum torte, basil coriander and dried flowers provide a feast for the olfactory senses. The spirit is multi layered, complex and compelling; Palate: The flavors of coriander, dates and sugarcane provide a brilliant opening taste experience then the liquorice and aniseed explode onto the palate. After a few moments more fruit emerge, dry sultanas and raisins, pomegranate and dried tangerine and the bourbon sweetness intermingles beautifully; Finish: The taste takes a time to depart, lingering long and sweet like a sensuous liqueur.

1991 Uitvlught, Port Morant, Guyana, Pot Still Rum......\$69.99

Color: Deep, liquid gold; Body: Opens with a beautiful rum bouquet, slightly oily and bursting with oak tannin and vanilla overtones. This is followed by hints of lemon and butterscotch, mulberry, blueberry and aniseed. The red fruits form the wine casks meld superbly with the crème brulee vanilla of both the cask and the cave; Palate: Lashings of soft brown sugar, candied almonds and orange rind excite and stimulate the palate and the oaky oils bring a succulent viscosity to the taste. It is focused delectable, traditional rum with the fruity blueberry, cinnamon, honeyed clove bringing more unctuous flavors to an already excited palate.

K&L Hours and Information

Mailing list: If you are not on our mailing list and would like to be, please call one of our stores. If you are receiving multiple newsletters, please let us know. Note: Some wines may be available in only one of the stores. We do not sell our mailing list nor our email list.

San Francisco hours: Monday-Friday 10 to 7. Saturday 9 to 6. Sunday 11 to 6. The store is located at 638-4th St, between Brannan and Bluxome. Private parking is south of the store on 4th St.

Redwood City hours: Monday-Friday 10 to 7, Saturday 9 to 7, Sunday 10 to 6. Lockers Monday-Saturday 10 to 6 and Sunday 11 to 5.

Availability: Certain wines are in short supply and may sell out before you receive this newsletter. It takes weeks from the time the newsletter is written to the time you receive it.

Sale Dates: End September 30, 2006. Prices subject to change without notice. We reserve the right to correct errors in pricing.

Will Call/Hold Policy: We will gladly keep your wines at any of our locations for up to 90 days. If you still need to store your wines after 90 days, we have both short-term and long-term storage available in our San Carlos facility. Please contact us for details.

We accept American Express, Discover, Visa and Mastercard.

NEW!

Vinotheque Reservoir Series Wine Cabinet

Vinotheque has a new Wine Cabinet for Those looking for function and price performance: **The Reservoir.**

These cabinets hold 224 bottles in fixed wire racking and have 1000 BTU cooling units with humidity recirculation for perfect storage.

No need to worry about options and accessories; these are turn-key cabinets. The units are ready to ship in black or can be ordered with a wood stain.

Standard Cabinet \$1575.00 Window Cabinet \$1995.00

Plus shipping and tax if applicable.

Tritan Titanium Crystal Lead Free!

We now carry the world's most breakresistant glassware, Tritan "Forte" by Schott Zwiesel.

Made with titanium and zirconium instead of lead, this glassware is dishwasher safe and strong while still brilliant and clear. Specialized wineglass shapes are specifically created to enhance your wine-drinking pleasure. If you love wine and you love entertaining, you need this stemware.

We now carry Bordeaux, Burgundy, Chardonnay, Chianti/Zinfandel and Champagne all \$8.99 per stem.

Whisperkool Cooling Units...Sale Prices!

If you have up to 2,000 cubic feet of cellar space to cool, this is the perfect solution for you. Please call either of our stores for additional information and a color brochure.

Whisperkool 1600 (300 cu ft) \$1149 Whisperkool 3000 (650 cu ft) \$1299 Whisperkool 4200 (1,000 cu ft) \$1459 Whisperkool 6000 (1,500 cu ft) \$1895 Whisperkool 8000 (2,000 cu ft) \$1995

The above prices include the new digital PDT thermostat.

Prices do not include shipping.

LOWER PRICES!

VINOTHEQUE

STORAGE CABINETS

It is extremely important to protect your wines from temperature fluctuation. The most convenient location for your collection is in an air-conditioned wine cellar at home. Unfortunately, most of us do not have the ability or space to build a home cellar that is cost-effective. We are pleased to offer you the next best alternative: a Vinotheque Wine Storage Cabinet. A few prices are listed below. Please call our staff for additional details, a full-color brochure, pricing on all available options, and delivery charges. These prices are for custom orders.

Models	BOTTLES	RETAIL	K&L
Vinotheque 320	264	\$3402	\$2679
Vinotheque 500	368	\$3876	\$2925
Vinotheque 550	428	\$4126	\$3115
Vinotheque 700	528	\$4267	\$3219
QT Models			
Vinotheque 320	264	\$3544	\$2689
Vinotheque 500	368	\$4229	\$3189
Vinotheque 550	428	\$4608	\$3489
Vinotheque 700	528	\$4994	\$3789

LOW EVERYDAY PRICES!

We will beat any written quote on custom Vinotheque storage cabinets by at least \$25.



Redwood City Wine Storage Lockers!

Our Redwood City wine locker facility is temperature-controlled and very secure.

We have six sizes for your convenience: 10-case, 16-case, 20-case, 32-case, 40-case, and 60-case. The size designations are based on the assumption that your wine collection includes a combination of both cardboard and wooden cases.

10-case locker, \$13.50 per month 16-case locker, \$18.00 per month 20-case locker, \$24.50 per month 32-case locker, \$35.00 per month 40-case locker, \$43.50 per month 60-case locker, \$52.50 per month 70-case locker, \$75.00 per month 80-case locker, \$86.00 per month

The minimum rental period is six months.

Our lockers are temporarily full. To get on the waiting list, please call Sharon at (650) 364-8544, ex 2733. For billing, call Sharon at ex 2733.



Le Cache Wine Cellars

The easy way to buy a cellar. Sized from 160 to 622 bottles. Ready to ship, the Le Cache cellars come with most options included and usually ship within 2 days.

Cherry or Maple finishes, glass doors, top venting, digital display, light, lock, univer-

sal-sized wood racking with bulk storage and a 2 year/5 year warranty are all included. No need to add in all the options to the price. Priced from \$2799.00 to \$4299.00 plus tax and shipping.

Please call for more information.

Shipping Information

ALL ALCOHOLIC BEVERAGES ARE SOLD IN CALIFOR-NIA AND TITLE PASSES TO THE BUYER IN CALIFOR-NIA. We make no representation to the legal rights of anyone to ship or import wines into any state outside of California. The buyer is solely responsible for shipment of alcoholic beverage products. By placing an order, you authorize us to act on your behalf to engage a common carrier to deliver your order to you. ALCOHOLIC BEVERAGES MAY BE SOLD AND DELIVERED ONLY TO PERSONS WHO ARE AT LEAST 21 YEARS OLD. IN PLACING YOUR ORDER, YOU REPRESENT TO US THAT YOU ARE AT LEAST 21 YEARS OLD AND THAT THE PERSON TO WHOM YOU ARE DIRECTING DELIVERY IS AT LEAST 21 YEARS OLD.

When your alcoholic beverages are delivered, the per-

son receiving delivery may be required to show identification proving that he or she is at least 21 years old. If, between date of order and date of arrival, the laws of your state change so as to make it illegal to receive the shipment, you can return the order for a full refund.

Please call our sales department for rate quotes:

1-800-247-5987

Local Delivery Service is also available. Please contact your local K&L. Please note, there is a 5% restocking fee for returned or cancelled orders.

Joining One of Our "Wine of the Month" Clubs Makes Sense (and dollars)

- 1. Education: K&L's Wine Clubs provide an educational opportunity that surpasses simply buying a bottle at the store. The wines in each Club are only limited to this planet. We consider any wine from anywhere in the world that fine wine is produced. Each month, a newsletter is sent along with the monthly selections that offers a description of the wine and information on the winery, the winemaker, the history of the region in which the grapes were grown and food pairing.
- **2. Savings:** We do our best to insure that any wine offered as one of our monthly selections will be less expensive than anywhere else in the country. Often, particularly in our Signature Red collection, we are not allowed to advertise the Club price because it is so low. For those of you who buy by the case, there have been certain wines that would essentially pay for nearly a full year's subscription with the savings offered compared to other retailers.
- **3. Convenience:** This has to be just about the easiest way of buying wine. Each month two bottles of carefully selected wine will show up at your house. All you have to do is open and enjoy!
- **4. Quality:** While our Wine Clubs offer spectacular value, it is the quality of the wines that determine whether they become a Club selection. Unlike many wine clubs, who make large deals based on price, we taste through a huge amount of wine each year and only pick the wines that we can put our reputation behind. We have many staff members taste potential choices so that we may get a variety of opinion. Our staff has very diverse palates and that is a huge benefit in choosing a wine. As always at K&L, quality matters.

Cheers! —Dave Rosenzweig

SIGNATURE RED COLLECTION

This is a Club for the connoisseur and passionate wine lover. Two bottles of red will arrive each month. Wines in this Club normally sell for between \$30 and \$50 a bottle. Monthly Cost: only \$49.95 + Shipping (+ Tax for CA residents only). All reorders are \$23.95 per bottle. Previous Signature selections (*Wine Spectator*-listed prices): 1999 Oakford Estate Cabernet Sauvignon (\$100), 1999 Casisano Brunello di Montalcino (\$40), 2001 Morlanda "Crianca," Priorat (\$48).

PREMIUM WINE CLUB

This Club features a tremendous selection of wines from around the world. These wines show complexity and true varietal character. See below for two of our past selections. Usually, but not always, we include a white and a red. Wines in this Club normally sell for between \$18 and \$30 a bottle. Monthly Cost: only \$29.95 + Shipping (+ Tax for CA residents only). All reorders are \$13.99 per bottle. Previous Premium selections: (*Wine Spectator*-listed prices): 2001 Blackford Chardonnay, Sonoma (\$30), 2000 Waterford Cabernet Sauvignon, South Africa (\$25), 2000 Cloud 9 "Composition" (\$70).

BEST BUY WINE CLUB

A great way to learn about wines from around the world with a very high quality-to-price ratio. Usually we include a white and a red. Wines in this Club normally sell for between \$10 and \$15 a bottle. Monthly Cost: only \$17.95 + Shipping (+ Tax for CA residents only). All reorders are \$8.49 per bottle. Previous Best Buy selections: (*Wine Spectator*-listed prices) 2003 Nugan Chardonnay, Australia (\$12) and 2003 Langwerth Von Simmern, Reisling (\$13).



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TO REACH the San Francisco store, call (415) 896-1734.

TO REACH the Redwood City store, call (650) 364-8544.

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