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September, 2006

Dear Wine Club members,

The *New York Times* recently had an article on wine ratings that appeared not in the wine section but in the Business section (Sunday, August 13). It was nice to see Brian Zucker, Vice President of K&L, quoted at the beginning of the article. The article wasn't the first to go over this subject, but it was quite interesting. It discussed how very important the 100-point rating system is to the wine world. Consumers use the ratings to determine their purchases; retailers use the ratings to hype sales.

The writer quoted numerous wine professionals who look with disdain upon the rating system as being too simplistic. Without the accompanying reviews, numerical scores do not give much information. As a wine professional, I am also somewhat conflicted as to the best way to use these ratings. From a sales viewpoint, there is no question how important a 90-point score can be to selling a wine. As a personal consumer, I found that ratings were most helpful early in my appreciation of wine. Back when I did not have the opportunity to taste many wines prior to purchase, I had to rely on something to help wade through the vast sea of possibilities. I found that sometimes I agreed with the rating, and sometimes I did not. Certain reviewers seemed to be more in line with my palate, but I never found a single reviewer who consistently matched my tastes. I also found that the vast majority of the time, two reviews of the same wine would use different descriptors.

Here is an extreme example of how critics can have wildly different opinions. Robert Parker gave a 95-point score to the 2001 Chateau Montelena Estate Cabernet, calling it one of Bo Barrett's finest efforts. James Laube rated the same wine 69 points. One critic gives a point score indicating greatness and the other gives a score indicating the wine is nearly undrinkable. Mr. Parker said that he gave the wine 24 hours of aeration, while Mr. Laube did not indicate the length of aeration. So how does a consumer judge? Well, folks, that is what we are here for. This particular wine club is meant to provide tremendous value as well as offering a selection of wine from around the world. We want you to learn to understand your own personal taste. Only when you learn what you like and dislike, and how to describe those differences, will you be able to use the critics for their true intention. They should be guides, but not final judges. Their score indicates their personal view of the wine, but no more than that. Enjoying wine is not like appreciating a painting. Knowledge about an artist's history and prior work can be crucial to appreciating a painting, but wine is a beverage. You know immediately whether you like it or not, and it is irrelevant what anyone else thinks. The more wine you taste, the more you learn your own palate. Even if you have difficulty describing why you like or dislike a wine, know that whatever words you choose are correct. We each taste things in a different way. You might taste raspberry and I might taste black cherry in the same wine. We are both completely correct.

To sum up, my best advice is to use ratings judiciously. Read the descriptions and determine after tasting the wine whether your judgment matches up with the critic's. If not, then the score given is meaningless... to you. And you are the only one that counts!

Cheers,

Dave Rosenzweig

# Signature Red Wine Club

The Signature Red Wine Club offerings for this month take us to Italy, with two wonderful wines from Tuscany.

## **2001 Rocca di Montegrossi Chianti Classico Riserva**

This is another brilliant wine that Greg St. Clair imported directly from Italy. Here are Greg's notes:

Since we started our Direct Import program six years ago I have studiously avoided Chianti Classico. The number of quality producers who produce lots of cases is high, and selling 10,000 cases of Chianti is a daunting task. The smaller wineries I love have long been locked up with other importers, and there never seemed to be much in the way of anything on the horizon. Occasionally things stumble onto your plate. I met Marco Ricasoli Firidolfi a few years ago, and he immediately stuck me as cultured and poised while being a dynamic and confident individual.

Marco has Sangiovese running through his veins and has become a purist at heart, not wanting to blend international varieties into his Chianti. His wines speak of their soil. His roots go back to Castello di Brolio, where his ancestor, the "Iron" Baron Bettino Ricasoli, is credited with inventing the modern Chianti blend.

Rocca di Montegrossi is Marco's property. This jewel sits astride a beautiful outcrop of galestro soil in Gaiole (near Monti in Chianti) and is one of Chianti Classico's top estates. The moon and the stars lined up properly, and voila, we now import these wines. You will be stunned by the quality, and the prices have dropped precipitously from what they were before we took over the pricing!

The 2001 Rocca di Montegrossi Chianti Classico Riserva has power, structure and depth. This wine is made from 100% Sangiovese and is a classic. Sangiovese, when it is right, has unending length, and this wine is really right. Wild cherry, rosemary and savage-filled intrigue rolls across your palate while minerals crystallize and deposit their structure on your tongue. OHHHHHhhhh my god this is good!"

You can drink this now after giving it a few hours of aeration, or it easily will hold for another ten to fifteen years. Try this with Osso Bucco.



*Marco Ricasoli-Firidolfi of Rocca di Montegrossi.*

## 2004 Marchesi de' Frescobaldi "Tenuta Castiglioni"

The story of the Frescobaldi family of Florence began around 1000 years ago, when the first members of the family migrated from the Val di Pesa to "Castillione Vallis Pease," today known as Castiglioni. They settled in Florence and built the lodge and tower, which is still visible today next to the Palazzo Frescobaldi. The family's winemaking history began when the sons of Berto de Frescobaldi inherited a rural property, which included villas, flour mills, vineyards, orchards and small sections of land. The Frescobaldis devoted themselves to finance, arts and literature in addition to winemaking. The Frescobaldi wines were exported to Belgium and England, where the family was appointed a royal supplier; they were also the official bankers of the court. Dino Frescobaldi, the poet who wrote "Dolce stil Novo," smuggled parts of the manuscript of the *Divine Comedy* for his good friend Dante Alighieri.



*Castillione Vallis Pease, now called Castiglioni*

Owing to space considerations, let's skip a few hundred years. Marquise Vittorio degli Albizzi, ancestor of the Frescobaldis, was born in Burgundy, in the castle of "la Breuille." He moved to Florence in 1855 to manage the inherited family properties. With great delight, Vittorio discovered that Pomino was a unique environment and had great potential as a production site in Tuscany. Pomino's mountainous area is rich in vineyards, conifer woodlands, chestnut trees, and olive trees. The climate is cool, dry, and windy with notable temperature changes between day and night and from season to season, creating short vegetative cycles.

Today the winery is still very much a family operation, with Vittorio Frescobaldi serving as president. Vittorio has been credited as the driving force since the 1950s and remains an inspiration today. He has led the company into the future, engaging in the modernization and management of the vineyards, the development of the wine cellars and the marketing of the wines.

Winemaker Lamberto Frescobaldi graduated from UC Davis in 1987, with a degree in Farm Management. He too has had a hand in updating the vineyard and winemaking practices of the winery.

This Super-Tuscan consists of Cabernet Sauvignon and Sangiovese, with a tiny bit of Merlot and Petite Verdot added to the blend. This is a rich wine of power and elegance, opening with aromas of chocolate, berries and a touch of spice. The palate is redolent of blackberries and plums with the chocolate notes continuing from the aromas. This is a great choice with a grilled Porterhouse steak. Drink now after giving it a few hours' aeration, or hold for seven to ten years.

### Signature Red Club, September 2006 wine re-orders

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

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

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

# Premium Wine Club

For the Premium Wine Club we have an incredible value from Treana and a luscious Bordeaux from the great 2003 vintage.

## **2002 Treana White Blend, “Mer Soleil” Vineyard, Central Coast**

The Hope family, who own Treana, have been farming in Paso Robles for more than 25 years. When they arrived in this barely discovered region, they planted apples and grapes. They had no idea at the time that the terrain of Paso Robles would one day become one of the top winegrowing regions in California. The family sold wine from their vineyards under the Hope Family label directly from their tasting room. Beginning with the 1990 vintage, the Hope vineyards became the exclusive provider of grapes for Liberty School Cabernet Sauvignon, owned at the time by Chuck Wagner of Caymus winery. The Hope family purchased Liberty School in the late 1990s and released their own first vintage of Liberty School in 2000.

Treana was founded in 1996 with Austin Hope as the winemaker. Austin is a graduate of Cal Poly at San Luis Obispo, where he earned his viticulture degree. He then studied with some of California’s finest winemakers, including Chuck Wagner of Caymus. Austin follows a non-interventionist winemaking philosophy. He strives to craft elegant, balanced wines that are pure expressions of varietal and regional character.

Treana symbolizes a trinity of natural elements: the sun, the soil, and the ocean. These elements make Paso Robles and the rest of the Central Coast a prime area for premium wine grapes.

The White blend comes from the famous “Mer Soleil” Vineyard in Monterey County. This is the northernmost vineyard in the Santa Lucia Highlands, just south of Monterey Bay. This wine consists of 61% Viognier and 39% Marsanne. It was aged 10% in stainless steel, 75% in neutral French oak, and 15% in new oak barrels. The Viognier provides the wine’s beautiful floral nose, with scents of jasmine and honeysuckle. The Marsanne adds rich honey and mineral flavors. A variety of flavors comes across on the palate, including apricot, pear and citrus. A wine like this requires good acidity, and this has an excellent acid backbone, providing structure for the rich flavors. The 2002 vintage proved to be one of Treana’s finest wines, earning 90-point scores from *The Wine Enthusiast* and from wine writer Anthony Dias Blue.

This is an excellent choice with slightly spicy foods and is also good with Pork Chops deglazed with Calvados. Drink now and over the next three to five years.



## **2003 Château Le Doyenne, Premières Côtes de Bordeaux**

Situated in Southeast Bordeaux, the vineyard of Château Le Doyenne is a small, ten-hectare planting of Cabernet Sauvignon, Merlot and Cabernet Franc. Le Doyenne is able to provide a consistently forward and approachable style of wine that truly represents the great châteaux of the region. Harvesting is carried out by hand in early September; the very finest new vines are selected for the finished wine.

The appellation Premières Côtes de Bordeaux stretches for 37 miles along the right bank of the river Garonne, from the city of Bordeaux to the village of St-Maixant. It is only three miles across at its widest point and has a total of 7,410 acres under production. Some sweet white wine is produced here, but of more interest are the Merlot-dominated reds, which have a bright, aromatic fruit character and are either firm or lightly structured. This is one of the most beautiful parts of Bordeaux, and it has attracted a regular stream of new investors, both French and foreign. This in turn has improved the quality of the wines, making the Premières Côtes de Bordeaux one of the best value-for-money appellations.

2003, of course, was a great vintage in Bordeaux. The area had record levels of heat and that helped the grapes fully ripen, achieving a “new world” style of bright fruit and elegance. This wine’s blend usually consists of approximately 70% Merlot, 20% Cabernet Franc and 10% Cabernet Sauvignon. Soft tannins and a touch of earth frame bright cherry and berry fruit flavors. Enjoy this wine with roast pork loin or simply grilled steak. Drink now and over the next three to five years.

### **Premium Wine Club, September 2006 wine re-orders**

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

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

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



# Best Buy Wine Club

This month's Best Buy Wine Club selections include a superb Syrah and a wonderful Chardonnay, both from Sonoma.

## 2001 Castle Vineyards Syrah, Sonoma County

Vic McWilliams, Castle Vineyards' founder, winemaker and vineyard director, has been perfecting the art of winemaking and grape growing for over 25 years. Vic earned a degree in pharmacology in 1974. In 1978, shortly after moving to Sonoma, he was invited to a friend's house to help make a barrel of wine. It sparked an interest that developed into a hobby of growing grapes and making wine. Vic won practically every amateur winemaking award there was to win, and this encouraged him to take the plunge into commercial winemaking.

The name Castle Vineyards & Winery comes from the name of the street where the winery was first located and the original estate vineyard was planted. Castle Vineyards' first official vintage was produced in 1993, and the winery was bonded as a commercial winemaking facility in 1994. Vic started out making 250 cases the first year. No longer practicing pharmacology, he now bottles 3500 cases annually. Castle

specializes in small-lot, premium fruit owned or purchased from 40 acres of estate vineyards throughout the Sonoma Valley and Los Carneros appellations. Vic, along with the growers, conducts ongoing field trials using trellis systems, disease-resistant rootstocks and site-specific clone selections to optimize the unique conditions of each vineyard.

Castle is a minimalist winery. Vic makes his wines in a European style using old-world techniques such as small-batch, open-top fermentation, and hand punch-downs four or five times each day. He uses only two traditional basket bladder presses. His wines are not over extracted or over oaked; they are considered very fruit driven, which makes for great food pairings, and they can also be enjoyed on their own. "Treat the wine as you have the vines," says McWilliams. "Tend them by hand, make them in small lots with care and attention and use only the most minimal intervention."

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

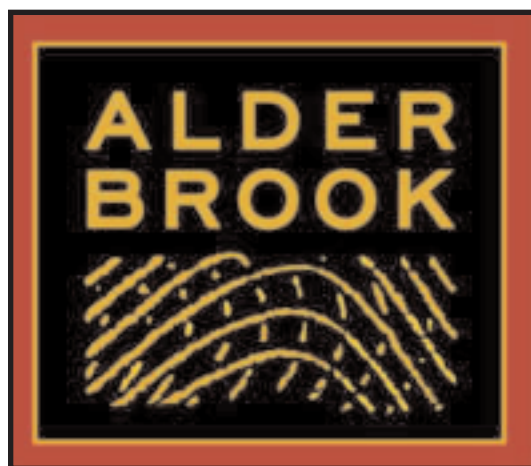


*Castle Vineyards tasting room in downtown Sonoma.*

## 2002 Alderbrook Chardonnay, Dry Creek Valley

Founded in 1981, Alderbrook was for years one of those hard-to-peg wineries that seemed in a perpetual state of transition with changes in ownership and winemakers. In the 1990s, then-winemaker Bob Cabral, now of Williams-Selyem fame, made some well-regarded Alderbrook Zinfandels, mostly from purchased Russian River Valley fruit. Along the way, the winery produced a dizzying array of wines, including Viogniers, Semillons and two bottlings of Gewürztraminer. Since assuming a controlling interest in 2001, the Terlato family, owners of Paterno Wine Imports, have invested heavily in vineyard development, winery equipment and improved fruit sourcing. With Chimney Rock's Doug Fletcher as VP for Winemaking for the Terlato Wine Group, and Bryan Parker at the helm at Alderbrook, Alderbrook has narrowed its focus and the quality of the wines has risen consistently. Here is what they say about their winemaking philosophy:

"At Alderbrook, we make our wines profoundly respectful of the vines that give us their fruit. We're not afraid of technological innovation in the winery. If a new technique helps create a more honest expression of variety and place, we'll pursue it. And under the Terlato family's ownership, investments in the winery have been extensive. That said, our first and most important job is to find great vineyards and growers, tend our own estate vineyards closely, and pick the fruit when it is at the peak of flavor while still in balance. Accomplish that, and we don't have to worry about extracting more from the grapes than they want to give us, or laying on a surfeit of new oak to cover up holes in the wine. It all adds up to a pretty simple winemaking philosophy: True to the Vine."



This 100% Chardonnay comes from their Estate Vineyard in Dry Creek Valley. Just to the north of the Russian River, the Dry Creek Valley's balanced climate of hot afternoons and cool evenings allows fruit to mature slowly and evenly for concentrated flavor character.

Barrel fermentation and lees stirring lend density to the mouthfeel, while malolactic fermentation lends creaminess and butter notes leading to a long, fruity finish. Citrus and pineapple aromas lead to a palate with flavors of lemon, ripe apple and a touch of nutmeg, all framed by toasty oak. The wine was aged for nine months in French oak, but only 25% of the barrels were new. This gives the wine added richness without an abundance of new oak flavors. This would be a good choice with roast chicken or pork. Drink now and over the next one or two years.

### Best Buy Wine Club, September 2006 wine re-orders

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

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

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

# Re-order Form

As a member of a K&L Wine Club, you have the opportunity to order previous offerings of any of our clubs. The following pages contain the full “backlist” of each club. Please note the prices for each wine. The phone number to place orders is 800-247-5987. Dial extension 2740 for wine-club-related questions. The order desk is open Monday through Friday from 9:00 a.m. to 5:00 p.m. We have a voice-mail system, and if we can't take your call immediately we will return it as soon as possible. In addition, you can e-mail us at [theclubs@klwines.com](mailto:theclubs@klwines.com).

## Signature Red Club: Previous Offerings

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

\_\_\_\_\_ Bottle(s) of 2004 Craneford Merlot “John Zilm,” Barossa Valley @ \$23.95 per bottle

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

\_\_\_\_\_ Bottle(s) of 2004 Kalinda Reserve McLaren Vale Shiraz @ \$23.95 per bottle

This outstanding 100% Shiraz spent 17 months in a combination of new American oak and two-to-three- year-old American oak. It is a big, full-bodied, brilliant Shiraz that represents the best of McLaren Vale Shiraz. The careful treatment throughout the winemaking process shows in the wine's combination of elegance and power. Notes of black cherry, cassis, earth and a hint of smoke add layers of complexity and the finish seems to last for minutes. Try this with hearty foods and grilled ribeye. Drink now and over the next five to seven years.

\_\_\_\_\_ Bottle(s) of 2000 Leeuwin “Art Series” Cabernet Sauvignon, Margaret River @ \$23.95 per bottle

This 100% Cabernet has garnered some outstanding writeups from a variety of reviewers, including Stephen Tanzer, who awarded it 92 points, and Phillip White, who awarded it 95 points in his listing of Australia's top 100 wines. Lovely aromas of cassis, plums and a hint of earth lead to a lush palate that picks up some raspberry notes. The wine will benefit from decanting an hour or two in advance, and will hold for another six to eight years. Excellent with grilled Tri-Tip.

\_\_\_\_\_ Bottle(s) of 2001 Signorello Cabernet Sauvignon, Napa @ \$23.95 per bottle

This blend of 75% Cabernet Sauvignon, 11% Merlot, and 14% Cabernet Franc was aged for 23 months in various French oak barrels, 53% of which were new. Aromas of cassis, vanilla and cedar lead to a lush, inviting palate where black cherries come into play. The finish is long with velvety tannins. Drink now and over the next eight to ten years.

\_\_\_\_\_ Bottle(s) of 2001 Merryvale “Reserve” Cabernet Sauvignon, Napa @ \$23.95 per bottle

The 2001 “Reserve” Cabernet is a blend of 91% Cabernet Sauvignon and 9% Merlot, aged for eighteen months in French oak barrels, 75% of which were new. The grapes come from a few different vineyards, including Merryvale Estate, Beckstoffer-Vineyard Georges III, and ToKalon. Lovely aromas and lush fruit are the first impressions. Cherry and cassis are the main flavors, balanced by a hint of mocha and earth. The wine will benefit from an hour of aeration and can be cellared for up to five to seven years. Try it with Prime Rib.

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

If you like Paloma Vineyards Merlot you'll like this wine, primarily because Fred Schweiger planted the Paloma Vineyard next door to his own, using his own vines as cuttings. A Bing-cherry nose is forward, followed by mixed berry flavors and mocha in the mouth. Think of milk-chocolate-covered strawberries. The acid is balanced in perfect proportions with the slightly elevated tannins, making for a nice, lush finish. Drink now or hold for five to seven years. Try this with Rack of Lamb.

\_\_\_\_\_ Bottle(s) of 2002 Stella Maris Red, Washington @ \$23.95 per bottle

This is a lovely blend of 51% Cabernet Sauvignon, 44% Merlot, and 5% Malbec. This wine in the style of right-bank Bordeaux is very well balanced, with notes of ripe plum, cherry and cassis, along with hints of vanilla, cloves and chocolate. The addition of Malbec gives this wine a lush mouthfeel and contributes to the generous finish. Drink now with an hour's aeration, or hold for eight to ten years.

\_\_\_\_\_ Bottle(s) of 2002 Ruston Cabernet Sauvignon, Rutherford @ \$23.95 per bottle

This is a classic Rutherford Cabernet, with its telltale "Rutherford dust" component that makes wines from this region so desirable. The wine is big and robust, but also silky smooth and balanced. Flavors of blackberries and boysenberries predominate, with hints of earth and dust on the finish. The complexity of the wine benefits from the addition of 10% Cabernet Franc, 3% Petit Verdot and 3% Merlot. Drink now with an hour or two of aeration, or hold for eight to ten years.

\_\_\_\_\_ Bottle(s) of 2000 Vine Cliff Cabernet Sauvignon, Napa @ \$23.95 per bottle

This wine consists of 100% Cabernet Sauvignon, aged 18 months in French oak barrels. Blended after aging from their vineyards in Oakville and Calistoga with a small amount of fruit from Rutherford, the wine shows aromas of currants, vanilla and spice with a palate that adds cherries and plums with a hint of chocolate on the lush finish. Drink now and over the next five to seven years. Serve with roast leg of lamb.

\_\_\_\_\_ Bottle(s) of 2003 Gigondas "Cuvée Ventabren" Moulin de la Gardette @ \$23.95 per bottle

This cuvée is 70% Grenache from very old vines, 20% Syrah and 10% Cinsault, with the latter two fermented together. This is a wine that ages gracefully, showing fruit and spice in youth and developing more character and complexity with age as the oak recedes. The wine has notes of minerals, black cherries, raspberries and spice. This is a medium- to full-bodied wine, with an elegant richness. Drink now with some aeration for its youthful fruit and spice, or hold for five to seven years and let the wine develop additional complexity. Try with hearty stews.

## Premium Wine Club: Previous Offerings

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

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

\_\_\_\_\_ Bottle(s) of 2003 Fourcas Hosten, Llistrac @ \$13.99 per bottle

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

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

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

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

This Shiraz is deep crimson and red, with rich, dark berries, cherry liquor and smoky oak on the nose. The dense fruit flavors carry through to the palate, combining with vanilla oak. Soft, balanced tannins and good acidity provide great length, with a lingering flavor of subtle licorice. Drink now with some aeration, or hold for up to ten years. Great choice with game meats.

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

The grapes for this 100% Pinot Gris were hand-harvested and then fermented on the lees in stainless steel tanks. A small percentage was aged in three-year-old barrels and then added to the final blend to add a bit of complexity.

Although this wine sees barely any oak, it is surprisingly rich and creamy with flavors of pear and citrus that are framed by good acidity. This is lovely to drink by itself, but pairs beautifully with pasta with a cream sauce, mushroom risotto, or grilled pork tenderloin. Drink now and over the next two to three years.

\_\_\_\_\_ Bottle(s) of 2003 Pura Vida Cabernet Sauvignon, Alexander Valley @ \$13.99 per bottle

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

\_\_\_\_\_ Bottle(s) of 2003 Tin Pony Chardonnay, Green Valley @ \$13.99 per bottle

This 100% Chardonnay is barrel fermented with 30% undergoing malolactic fermentation. It is rich in flavor and creamy on the palate. Flavors include pears and apples and a hint of honey. Great choice with Dungeness Crab. Drink now and over the next two to four years.

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

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

\_\_\_\_\_ Bottle(s) of 2004 Noël LePrince Pouilly-Fuissé @ \$13.99 per bottle

The 2004 Pouilly-Fuissé, Noël LePrince, is from the two most famous villages in the Mâcon, full of bright minerality and rich character. It shows the French oak barrels it was fermented in, but is not dominated by the oak. Balanced and elegant, clean and crisp, this is a delightful value. Only a special purchase direct from the grower in France makes your Club price possible.

\_\_\_\_\_ Bottle(s) of 2003 Van Enoo Syrah, Santa Ynez Valley @ \$13.99 per bottle

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

## Best Buy Wine Club: Previous Offerings

All wine can be purchased by the single bottle. Prices are shown after each wine listed  
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\_\_\_\_\_ Bottle(s) of 2004 Kirkham Peak South Australia Cabernet Sauvignon @ \$8.49 per bottle

Aromas and flavors of blackcurrants, blackberries, spice, tobacco and cigar box make this a relatively complex wine for this price category. This wine is beautifully structured, yet still soft and elegant. The tannins are particularly soft and well integrated with the fruit flavors. This is an excellent match for roast duck and mature cheese. Drink now and over the next three to five years.

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

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

\_\_\_\_\_ Bottle(s) of 2001 Ca'na Syrah, Contra Costa @ \$8.49 per bottle

This 100% Syrah is the flagship wine of Ca'na. The wine was aged for 19 months in a combination of 60% new American oak and 40% once-used American oak barrels. This is a lovely Syrah, with dark berry and plum flavors. It's very well balanced between the fruit and the earth components. The wine is easy to drink on its own, but

would also pair well with cassoulet and other richly flavored dishes. The winery sells this for \$30 a bottle, making this a ridiculously great value.

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

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

\_\_\_\_\_ Bottle(s) of 2003 Jean-Luc Colombo “Les Abeilles” Côtes du Rhône @ \$8.49 per bottle

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

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

This wine is only made in exceptional years, as the winery normally concentrates on its red wines. When the weather permits and the vintage is very strong, they make this wonderful, dry white wine. The wine consists of 80% Sauvignon Blanc and 20% Semillon. It is crisp and racy, with rich fruit flavors of lemon and honey, with a nice minerality. Drink now and over the next two years. Great choice with grilled fish. Also good with roast chicken.

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

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

\_\_\_\_\_ Bottle(s) of 2004 Valdubon, Ribeira Del Douro @ \$8.49 per bottle

The 2004 Valdubon is made from 100% Tinto Fino, the local name for their clone of Tempranillo, and aged for a couple of months in a mix of new American and French oak. Smoky oak and vanilla aromas blend with ripe cherry and currant fruit. The ripe red fruit on the palate is balanced with acidity and a little kick of tannin on the finish. With all that fruit and charm, the Valdubon is easy to enjoy right away, but it also has plenty of depth to keep for a couple of years in the cellar.

\_\_\_\_\_ Bottle(s) of 2004 Sebastiani Chardonnay, Sonoma @ \$8.49 per bottle

This 100% Chardonnay was aged for seven months in a combination of French, Hungarian, and American oak. I really like this style of Chardonnay, with only partial malolactic fermentation and a judicious use of oak. Aromas of apples and vanilla lead to a lovely palate with hints of tropical fruits added to the mix. This is a very food-friendly Chardonnay, but is particularly good with Dungeness crab or lobster. Drink now and over the next two to three years.

**As a K&L Wine Club member, you have an existing *online account*.** If you don't know your online ID and password, please tell us and we will e-mail your information. Please make sure we have your email address so that you can log onto our website to place orders and manage your account. Feel free to call or email if you have any questions. (800) 247-5987 ext. 2740 or [davero@klwines.com](mailto:davero@klwines.com).

**We don't want you to miss any shipments! Please get in touch with us:**

- Whenever you change your credit card number or the expiration date changes.
- Whenever you change shipping addresses or phone numbers.
- *If you will be away when the shipment arrives during the first two weeks of the month. We will hold the shipment until you are there to receive it.*
- To update your e-mail address. Through e-mail, we can let you know of Wine Club member-only specials in a more timely fashion than through the Club newsletter.

## ***Special Offers—Available to all club members***

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

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

1999 Beringer "Private Reserve" Cabernet Sauvignon, Napa \$59.99 per bottle (regularly \$79.99)

We purchased this wine directly from Beringer at a fabulous price for our wine club members. *The Wine Spectator* awarded 93 points to this wine with these notes: "Complex aromas of currant, herb, tobacco, olive and cedar lead to similar flavors in a rich, concentrated yet elegant presentation. Turns smooth and creamy, with vanilla, mocha and blackberry flavors peeking through on the finish. Best from 2005 through 2014." (June 2003)  
A great deal on a top Cabernet from a great vintage. Don't hesitate to order before it sells out!

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

This is a lively Gruner Veltliner, with a typical peppery tone complemented by aromas of citrus fruits. It is very clear and stimulating, racy and slimly structured, yet has a pronounced mineral finish. Drink this now and over the next twelve years with light meals, roasted birds, simply prepared white fishes or trout; or for a real treat, with fresh asparagus or other vegetables. This really will match an incredible variety of food.

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

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

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

2002 Cos d'Estournel, St-Estèphe \$89.99 (Regularly \$99.99)

95-100 points from *The Wine Spectator*: "This is very exceptional. The team at Cos worked hard on the 2002, and it shows. Intense aromas of crushed berries, with wet earth and licorice. Full bodied, with super fine tannins and a long, subtle finish. This is impressive, firm and powerful." (April 2003)