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Wine News

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

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TOLL-FREE (800) 247-5987 • URL: WWW.KLWINES.COM EMAIL: QUESTIONS@KLWINES.COM
SAN FRANCISCO STORE, 638- FOURTH ST. SAN FRANCISCO, CA 94107 (415) 896-1734 • FAX (415) 896-1739

Viva España!

Every two years in the wondrous city of Barcelona is a gigantic tasting of all things Spanish—vegetables, candy, olive oil, cheese and most importantly wine! You name it; it's at Alimentaria. I found many fantastic wines while there which will be arriving throughout the summer and fall. Here is the first batch of goodies!

Mas Que Vinos, Bodegas Ercavio

The 2003 Ercavio Roble from the folks at Mas Que Vinos made a huge splash in the store this last holiday season. While in Barcelona, I tasted through their whole line, and I was very impressed. The three friends, who run Mas Que Vinos, Margarita Madrigal, Gonzalo Rodriguez, and Alexandra Schmedes, have more than 20 years of winemaking experience all over the globe, but it is in La Mancha that they have found that magical balance of great quality and fabulous value. The following are the latest offerings from this innovative winery.

2005 Mas Que Vinos Ercavio Blanco, La Mancha (\$9.99) Airen is not one of those grape varieties that receive a lot of press. Here at Bodegas Ercavio, they have raised this lowly grape to a truly terrific wine. Blended with a bit of sauvignon blanc, this white wine is dry, fresh, and crisp. Reminiscent of the kiwi style of SB, I love the Ercavio Blanco as an aperitif or with your favorite grilled seafood.

2004 Mas Que Vinos Ercavio Roble, La Mancha (\$9.99) Run don't walk to pick up the latest version of this red wine bargain. The 2003 sold out so fast that if you blinked, you missed out! The 2004 is even better—more length, depth and concentration. Made from 100% cencibel, the local name for tempranillo, this tinto is made using a blend of traditional and modern methods...spending some time in large clay amphoras known as tinajas and aged for five months in a mix of French and American oak. Full and fleshy, this red has plenty of ripe black cherry fruit and a long finish. Enjoy with grilled steak!

2003 Mas Que Vinos, Ercavio La Meseta, La Mancha (\$21.99) La Meseta is the name of the high plateau of La Mancha. This big red reflects the warmth and bounty of the region. Made from a blend of shiraz and tempranillo, the La Meseta is packed with ripe black fruits and peppery spiciness. Aging for five months in new French oak rounds out any edges and gives the wine a smooth fat finish. The La Meseta is a must try for you lovers of big Rhones or Aussie reds!

2002 Mas Que Vinos, Ercavio, La Plazuela, La Mancha (\$41.99) The La Plazuela shows off the best of all that La Mancha has to offer. Made from a blend of cencibel (aka tempranillo) and garnacha, this

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

Brace Yourself!

The spectacular 2005 Bordeaux wines are going to cost you. Count on Clyde to keep things down to earth. Page 2.

More Great Wines from d'Yquem

K&L offers the Sauternes snob a wealth of choices from the world's greatest producer of sweet wines! See page 1 and 3.

You Heard it Here First...

This California cult winery is so cutting edge, you've never even heard of it! See Shaun's article on page 10.

Wine Lockers Available to Rent!

New temperature-controlled lockers are now open in K&L's San Carlos facility. For more information please visit www.klwines.com.

Two Sweet Wine Buys of The Year Château d'Yquem

These are in stock and ready to go. Limited availability.

1994 Château d'Yquem (750ml)\$99.99

Half-price sale! According to the *Wine Spectator*: "Intense aromas of petrol, spice and honey, with dried apricot. Full-bodied, very sweet, with a green apple and honey character; petrol character comes through on the finish." (05/2000)

1995 Château d'Yquem (750ml)\$149.99

Another fabulous value. One of their best wines of the '90s. Yquem can hardly contain their enthusiasm for the 1995 vintage. Clear, brilliant gold-en-yellow color with a bouquet that is still a bit closed up at the moment. However, there are hints of honey, raisins, and jam due to the 1995 vintage's superb concentration.

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Don't Say I Didn't Tell You So

Last month I mentioned the super-hyped 2005 Bordeaux vintage and that if you wanted some of these wines to get your name on our waiting lists for these wines. More and more we are hearing about the greatness of the vintage, and the severe allocations of the top wines. If you love Bordeaux and want 2005s, PLEASE ADD YOUR NAME (OR HAVE ONE OF OUR STAFF DO IT) TO THE WAITING LISTS OF YOUR FAVORITE WINES. When the wines are released we will let you know the price and you can then decide if and what to buy.

Also look for our blog on our trip to Bordeaux. It may provide some very useful insight into the great value wines of the vintage. As I write this on April 1st, I do not know what to expect when we arrive in Bordeaux on Monday, April 3rd, but I have an idea that we will be greeted with very high prices.
—Clyde Beffa Jr

2003 is in the House!

WOW! Talk about a vintage that packs some fruit. Where to start with this incredible vintage? I guess with what was one of my favorite estates in 2002, Châteaux Pedesclaux (\$19.99), which was not only good for cellaring but also quite inexpensive. The **2003 Château Pedesclaux (\$20.99)** continues the classic Pauillac style with great balance and a very elegant finish that keeps going like the energizer bunny. Cherry, anise as well as a bite of dusty quality on the nose reinforces my opinion that this estate has changed for the better. Cellar or drink today.

2003 Cambon La Pelouse, Haut-Medoc (\$17.99) has also just arrived and is showing great. Slightly closed on the nose, it packs tons of red fruit, currant and a bit of cocoa. It's very clean, elegant but also shows oak and tannins on the finish. Decant or keep for the next 5-10 years.

If you're looking for something that you don't have to wait for, the **2003 Château La Fleur, St-Emilion (\$26.99)** is right for you. Talk about ripe berries, sweet plum, raisin, very rich cocoa, great texture. Decant for a short period and enjoy! Will also cellar for the next five years.

How about a sweet tooth to finish the day? The **1997 Château Guiraud (\$46.99)** is a steal for the vintage. Great richness, pineapple, coconut, and spices come to mind. Balance of the fruit, botrytis and the acidity ensure that this sauternes will last in your cellar.

—Alexandre Brisoux

Bearden's Bargain Bordeaux

2003 Bordeaux and a few late release 2002s are arriving here at K&L daily, and now is a great time to stock up on some of these bargains.

2002 de Sales, Pomerol (\$24.99) The stars of the 2002 Bordeaux vintage are disappearing from our shelves, so this phenomenal bargain has arrived just in time. This is approachable, affordable Pomerol with sweet cherry flavors and berry aromas on a long elegant frame with very fine tannin. We just love it when an underachiever steps up to make a great wine that sells for a song. Good Pomerol usually costs three times as much!

2003 de Pez, St-Estèphe (\$27.99) This amazing wine has been a standout at two events already this year: at a large dinner at the University Club in San Francisco, and at my Bordeaux tasting at the store here in the city. Tons of upfront ripe fruit mesh beautifully with earthy aromas and a rich, sweet palate impression. The ripe aspects of the vintage blend well with the brute strength style of this property resulting in the most delicious wine they have made in years. Not to be missed!

2003 Serilhan, St-Estèphe (\$19.99) This 40-year-old property has made considerable improvements in the last decades, and you can taste them and more in this fleshy yet forceful bargain. *Wine Spectator* gave it 89 points and this review: "Aromas of currant, berry and light spice follow through to a full-bodied palate. Thick, jammy texture and a medium finish." This will age nicely for eight years or so, but we think it is drinking well right now.

2003 Perron, Lalande de Pomerol (\$19.99) This tiny estate makes wonderful, ripe and lush wine from 80% merlot and 10% each cabernet sauvignon and cabernet franc. Soils here are sandy and gravelly, ideal for making soft Right Bank Bordeaux. This sweet, round value has very fine tannin and is perfect for tonight or whenever you need a great glass of wine that won't break the bank.

—Steve Bearden

2004 BORDEAUX FUTURES

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

Alter Ego de Palmer, Margaux-Spectator: A lovely, silky wine.....	\$32.99
Angélus, St-Emilion (1.5L)	\$179.99
Angélus, St-Emilion-92-94 points Parker and Spectator	\$89.99
Ausone, St-Emilion-91-93 points Robert Parker	\$229.99
Barde Haut, St-Emilion-91-93 points Robert Parker	\$27.99
Bernadotte, Haut-Médoc	\$14.99
Branais-Ducru, St-Julien (1.5L)-90-93 points Robert Parker	\$56.99
Branais-Ducru, St-Julien	\$28.99
Brane-Cantenac, Margaux (1.5L)-90-91 points Robert Parker	\$59.99
Brane-Cantenac, Margaux.....	\$30.99
Calon Segur, St-Estèphe (1.5L)-90-93 points Robert Parker	\$78.99
Calon Segur, St-Estèphe.....	\$37.99
Cantemerle, Haut-Médoc	\$17.99
Cantenac-Brown, Margaux	\$24.99
Carruades de Lafite, Pauillac-87-90 points Tanzer	\$34.99
Clerc-Milon, Pauillac-89-91 points Wine Spectator	\$29.99
Climens, Sauternes	\$59.99
Climens, Sauternes (375ml)	\$31.99
Clos du Marquis, St-Julien (1.5L)	\$49.99
Clos du Marquis, St-Julien-89-91 points Wine Spectator	\$24.99
Clos Marsalette, Pessac	\$16.99
Cos d'Estournel, St-Estèphe-92-94 points Robert Parker and WS	\$69.99
Cos d'Estournel, St-Estèphe (1.5L)	\$144.99
d'Aiguilhe, Côtes d'Castillon-88-90 points Stephen Tanzer	\$18.99
d'Angludet, Margaux-An outstanding value	\$22.99
d'Armailhac, Pauillac-88-90 points Stephen Tanzer	\$23.99
du Tertre, Margaux (1.5L \$51.99)-90-92 points Robert Parker	\$24.99
Destieux, St-Emilion-Tanzer: sweet berry and dark chocolate flavors ..	\$23.99
Doisy-Vedrine, Sauternes (375ml).....	\$14.99
Doisy-Vedrine, Sauternes-89-91 points Wine Spectator	\$29.99
Domaine de Chevalier Rouge, Pessac-88-91 points Tanzer	\$29.99
Ducru-Beaucaillou, St-Julien (1.5L)-92-94 points Robert Parker.....	\$129.00
Duhart Milon, Pauillac	\$24.99
Fontinel, Fronsac	\$20.99
Gigault "Cuvee Viva" Cotes de Blaye.....	\$14.99
Giscours, Margaux-90-92 points Robert Parker	\$29.99
Grand-Puy-Lacoste, Pauillac (1.5L \$71.99)-88-91 points Tanzer ..	\$34.99
Grand Puy Ducasse, Pauillac.....	\$24.99
Gruaud-Larose, St-Julien (1.5L \$69.99)-89-91 points Spectator.....	\$35.99
Haut Brion Blanc, Pessac.....	\$299.00
Haut-Brion, Pessac-Léognan-93-95 points Robert Parker	\$139.99
La Fleur de Bouard, Lalande de Pomerol-88-90 points Tanzer	\$25.99
Lafon-Rochet, St-Estèphe	\$26.99
Lagrange, St-Julien-89-91 points Wine Spectator	\$27.99
Langoa-Barton, St-Julien (1.5L \$66.99)-89-91 points Spectator.....	\$32.99
Larcis-Ducasse, St-Emilion-90-93 points Robert Parker	\$27.99
Laville Haut Brion, Pessac	\$169.00
Léoville-Barton, St-Julien-92-94 points Robert Parker	Inquire
Léoville-Las-Cases, St-Julien-95-100 points Wine Spectator	\$74.99
Léoville-Las-Cases, St-Julien (1.5L)-95-100 points Spectator	\$154.99
Léoville-Poyferré, St-Julien-90-93 points Robert Parker	\$35.99
Les Forts de Latour, Pauillac (1.5L).....	\$89.99
Les Forts de Latour, Pauillac-89-93 points Stephen Tanzer	\$46.99
Les Ormes de Pez, St-Estèphe-Spectator: nice wine for the vintage ..	\$21.99
Lynch-Bages, Pauillac-89-91 points Wine Spectator and Tanzer	\$39.99
Lynch-Bages, Pauillac (1.5L)	\$84.99

l'Évangile, Pomerol-90-93 points Stephen Tanzer	\$84.99
Malartic Lagravière Blanc, Pessac	\$34.99
Malescot St-Exupéry, Margaux (1.5L \$58.99)-91-93 pts Parker ..	\$28.99
Meyney, St-Estèphe-Excellent wine	\$22.99
Monbousquet, St-Emilion	\$34.99
Mouton-Rothschild (1.5L \$289.00)-92-94 points Spectator	\$139.99
Nenin, Pomerol-89-91 points Spectator.....	\$29.99
Pagodes de Cos, St-Estèphe	\$21.99
Pape Clement, Pessac-92-94 points Robert Parker	\$66.99
Pavillon Rouge, Margaux (1.5L \$69.99)-87-90 points Tanzer	Inquire
Phelan-Ségur, St-Estèphe-Tanzer: "supple and lush..."	\$24.99
Pichon-Baron, Pauillac (1.5L \$99.99)-90-93 points Robert Parker.....	\$51.99
Pichon-Lalande, Pauillac-91-94 points Robert Parker	\$59.99
Pichon Lalande, Pauillac (1.5L).....	\$129.99
Pontet-Canet, Pauillac (1.5L)-92-94 points Robert Parker	\$79.99
Poujeaux, Moulis	\$21.99
Rieussec, Sauternes-92-94 points Wine Spectator.....	\$39.99
Rieussec, Sauternes (375ml)	\$20.99
Smith-Haut-Lafite Blanc, Pessac-Léognan-91-92 points Tanzer.....	\$37.99
Smith-Haut-Lafite Rouge, Pessac-Léognan-91-93 points Parker ..	\$36.99
Sociando-Mallet, Haut-Médoc-90-92 points Parker	\$36.99
Troplong Mondot, St-Emilion (1.5L)-92-94 points Parker	\$78.99

The Great Sweet Wine: d'Yquem

1994 Château d'Yquem (750ml)	\$99.99
1995 Château d'Yquem (750ml)	\$149.99
Two fabulous values. Don't miss them. In stock.	
2000 Château d'Yquem (750ml)	\$239.99
That magic year of 2000. Only 2000 cases produced	
2002 Château d'Yquem (750ml)	\$189.99
2002 Château d'Yquem (375ml)	\$94.99
On futures basis-just a step behind their 100-point 2001.	
Château d'Yquem Vertical Case	\$4,499.00
One each of 12 vintages: 1982, '83, '84, '85, '86, '91, '94, '95, '96, '98, '99, '00. Due in soon-only three sets left.	

Tasting Schedule for May, 2006

All tastings are from noon to 3 p.m. in San Francisco and 1 to 4 p.m. in Redwood City. Look for dinners and events on www.klwines.com.

Saturday, May 6: *Wines of Austria and Germany.* Jeff and Eric will pour the newest and greatest selections. Blaufrankisch to Riesling! Twelve wines to be poured. Tasting price TBA.

Saturday, May 13: *Bordeaux featuring Château Phelan Segur.* Our continuing exploration into the 2003 vintage, highlighting Ch. Phelan Segur. Clyde, Steve, Ralph and Alexandre pick their favorites. Ralph and Steve will be on hand to answer questions and will offer advice for purchasing 2005 pre-arrivals. Ten wines to be poured. Price TBA.

Saturday, May 20: *International Rosé Tasting.* The staff in both stores will highlight our growing selection of both still and sparkling rosé wines that are a rite of Spring for K&L. Wines from France, to Spain, to America and beyond. Twelve wines to be poured. Price TBA.

Saturday, May 27: *French Burgundy.* Keith, Thornton and Kirk show us the latest red and white Burgundies. We will delve into the 2004 vintage and highlight a number of outstanding 2003 wines. Twelve wines to be poured. Price TBA.

—Scott Beckerley

BORDEAUX 1961-2004

- 1961 Palmer, Margaux\$1799.00**
Direct from Mahler-Besse cellar, best in Bordeaux.
- 1970 Léoville-Las-Cases, St-Julien\$99.95**
- 1970 La Lagune, Medoc\$129.95**
- 1975 Poujeaux, Moulis (1.5L).....\$169.99**
Awesome value! Sweet fruit, lingering aftertaste.
Old school wine-perfect with a rack of lamb.
- 1982 Cheval-Blanc (1.5L)\$1699.00**
- 1982 Léoville-Poyferré, St-Julien\$189.99**
94 points Robert Parker: "The 1982 Leoville-Poyferré possesses great concentration, full body as well as considerable structure." (6/2000)
- 1985 Rausan Segla, Margaux\$119.00**
- 1989 d'Armailhac, Pauillac (1.5L) ..\$189.00**

92 points *Wine Spectator*: "A burly, tannic wine. Dark ruby-colored. Plenty of cherry, bark and mint aromas. Full-bodied, with chewy tannins and a long, minty, cherry aftertaste." (1999)

- 1989 Haut-Batailley, Pauillac\$79.95**
- 1990 Pichon-Lalande (1.5L)\$279.00**
- 1993 Pichon-Lalande (1.5L)\$139.99**
4 stars *Decanter* magazine: "Good solid nose. Tannic fruit on the palate. Good, big and sound."
- 1994 Haut-Bailly, Pessac.....\$42.99**
According to Robert Parker: "One of the finest 1994s... The wine is rich yet ethereal in the mouth..." (02/97)
- 1994 Latour, Pauillac\$189.99**
93 points Robert Parker: "It is a superbly rich,

concentrated, full-bodied Latour with remarkable intensity. The wine exhibits fabulous intensity, excellent richness, a sweet inner-core of fruit, and a powerful, tannic but brilliantly well-defined, long finish." (04/96).

- 1994 Pichon-Baron, Pauillac\$34.99**
Robert Parker: "...sweet, smoky, cassis scented nose, supple, round tannin...excellent richness..."
- 1994 Pichon-Lalande (1.5L)\$159.99**
91 points Robert Parker: "One of the stars of the vintage, a gorgeously perfumed, exotic, smoky, blackcurrant, Asian spice, and sweet vanillin-scented bouquet. It is followed by thick, rich, moderately tannic flavors that exhibit medium to full body, good structure, outstanding purity, and a classically layered, long, pure finish." (02/97)
- 1995 Pichon-Lalande (1.5L)\$309.99**
96 points and a Cellar Selection designation from the *Wine Spectator*: "...This powerhouse needs time. Best after 2003." (01/98)
- 1995 Pichon-Baron (1.5L)\$149.00**
- 1996 Pichon-Baron, Pauillac\$54.99**
92 points *Spectator* and \$20 less than 2003.
- 1996 Pichon-Lalande (1.5L)\$299.99**
96 points Robert Parker: "Deep and full-bodied, with fabulous concentration and a sweet, opulent texture. Anticipated maturity: 2004-2025." (04/99)
- 1997 Clos du Marquis, St-Julien\$31.99**
- 1997 Smith-Haut-Lafitte, Pessac\$29.99**
- 1998 Carillon d'Angelus, St-Emil.....\$24.99**
- 1998 Malartic-Lagraviere, Pessac.....\$26.99**
Good minerality and lingering finish. Fine plus.
- 1998 Pichon-Lalande (1.5L)\$134.99**
- 1998 Pontet Canet, Pauillac\$26.99**
According to Robert Parker: "Pontet-Canet's dark ruby/purple-colored, closed 1998 (50% Cabernet Sauvignon and 50% Merlot) is undoubtedly a vin de garde."
- 1998 Poujeaux, Moulis\$22.99**
- 1998 St Georges Trilogie (1.5L)\$39.99**
- 1999 d'Angludet, Margaux\$34.99**
Sweet and silky black fruit notes. Hints of orange zest. Really soft tannins and quite broad on the palate. Very similar to Palmer. Terrific length.
- 1999 Lalande Borie, St-Julien.....\$17.99**
65% cabernet sauvignon, 25% merlot and 10% cabernet franc. Elegant, perfect drinking now.
- 1999 Phelan-Ségur, St-Estèphe.....\$26.99**
Robert Parker: "The 1999 is charming. It exhibits strawberry, cherry, and black currant fruit, a touch of minerals, earth, and underbrush."
- 1999 Pichon-Baron, Pauillac\$39.99**
Black currant and spicy aromas, with nice thickness in the mouth. It has a tinge of coffee and vanilla on the palate. An exotic wine.
- 1999 Smith-Haut-Lafitte (1.5L)\$79.99**
- 1999 Smith-Haut-Lafitte, Pessac\$39.99**
One of Clyde's favorite '99s. Elegant-fruity.
- 1999 Talbot, St-Julien\$29.99**
- 2000 Bellerose Figeac Reserve, St-Emilion\$27.99**

Super and Second to None!

Greetings once again from the world's smallest tasting bar, where it is perfectly clear that in the kingdom of wine, size just doesn't matter!

On a rainy Saturday in March, an all-time-record number of customers showed up for our monthly in-store Bordeaux tasting. Everyone was lured by multiple vintages from the great super-second growth Ch. Cos d'Estournel from St-Estèphe, and the chance to taste them, along side the newly hired assistant to the director of Cos. The Cos wines showed well indeed; the new assistant did not show up at all! Rumor has it that she decided to leave the company car at the Bordeaux airport and head to some of the finest resorts in the south of France.

As always, the wines of Cos stood tall. Pagodes de Cos 2001 and 2002 (the second wine of Cos) both showed very well, the **2001 Pagodes de Cos (\$26.99)** was much more elegant, lightly spiced with berries and earth, perfect for drinking now, while the **2002 Pagodes de Cos (\$22.99)** was much darker, firmer and a couple of years away from its best drinking. With anxious eyes sneaking a peak at the famous **2000 Cos d'Estournel (\$114.99)** awaiting at the end of the tasting, people were blown away by the complexity and quality of the **2002 Cos d'Estournel (Inquire)**. The perfect example of why you should throw your vintage charts out with the trash. It tasted almost exactly as it did the first time I tasted the wine at the estate on April 3rd, 2003...a big attack and strike of spicy ripe grapes on the nose, almost thick, very rich and long in the mouth, hitting every area perfectly and finishing very long. This is a great wine, even tastes good now. *** 3 stars (the most I give a barrel sample), reflecting the fact that I believe it will truly be a classic wine of greatness. No joke, this could be the wine of the vintage bar none! The pressure was on the 2000 to perform and the reality is that its prime time is a long, long way down the road. Tightly wound dark fruit that is strong like a bull, unyielding at this young stage. The nose shows great promise. This is Englishmen's claret. Stay away for at least 10 more years. As a special treat to our attendees, the director of Cos, Jean-Guillaume Prats, invited us to pour the most famous wine his father, Bruno Prats, ever made: 1982 Cos d'Estournel. Right out of the bottle it was delicious and fragrant, so beautifully developed, soft spice, cheese, and earth all perfectly integrated into the wine and the reason you age the great wines of Bordeaux.

Our K&L wine dinners are without question some of the greatest culinary and wine deals you will ever experience, and many of our customers travel across the country to attend. Our good friend, the director of Pichon Longueville Comtesse de Lalande, Mr. Gildas d'Ollone, was recently our guest of honor at the fine Cetrella Bistro in Half Moon Bay. The highlight wines from the five-course meal included the **2003 Ch. Bernadotte (\$20.99)**. This Médoc estate has nice ripeness, elegance as well as firmness—a complete wine and great price.

The 1995 and 1996 Pichon-Lalandes served out of magnums are truly great wines, but, much like 2000 Cos d'Estournel, they need time in the cellar, up to 10-plus years to be in their prime. This point was made even clearer when Clyde and I tasted the 1994 out of magnum. The wine is still vibrantly fresh, young and delicious. We both smiled at each other almost laughingly; it was fantastic. I hope you can join us at a tasting or dinner sometime in the upcoming future.

Please feel free to contact me anytime with questions or advice on the wines of Bordeaux at ex 2723 or Ralph@klwines.com. Cheers and Go Giants!
—Ralph Sands

BORDEAUX 2000-2004

The ripe round fruit is wrapped around a core of dark chocolate and earthy spice.

2000 Cos d'Estournel, St-Estèphe ..\$114.99
Number 2 of the *Spectator's* top 100 wines of 2003! 96 points from the Wine Spectator.

2000 d'Angludet, Margaux\$39.99
88 points Robert Parker: "The 2000 is a traditional claret, displaying a deep ruby color and a nose of cedar, damp earth, plums, and currants. Medium to full-bodied, solidly tannic, and attractive, it will age well for 10-15 years..."

2000 Feytit Clinet, Pomerol\$34.99
Great value Pomerol from 2000 vintage with plenty of dark fruits, toasty oak, hints of spice and earth. The palate is round and quite juicy.

2000 Lalande Borie, St-Julien.....\$24.99

2000 Greysac, Médoc\$16.99
Sweet and lush. 89 points *Wine Spectator*.

2000 Meyney, St-Estèphe\$24.99

2000 Mondorian, St-Emilion\$19.99

2000 Mouton-Rothschild (5L)Inquire
97 points Robert Parker. Special box and bottle-collector's item.

2000 Pontet-Canet, Pauillac.....\$49.99

2000 Pressac, St-Emilion\$24.99

2001 d'Angludet, Margaux\$34.99
Robert Parker: "A sleeper of the vintage, this excellent offering possesses a deep ruby/purple color as well as a sweet nose of melted asphalt, cedar wood, black currants, gravel and tar."

2001 Haut-Brion, Pessac\$149.99
94 points Robert Parker: "...currants, licorice, smoke, and crushed stones. Medium bodied with excellent purity, firm tannin ..." (06/04)

2001 La Fleur de Bouard,

Lalande de Pomerol\$31.99

2001 La Roche Amavinum, Castill....\$18.99
75% merlot. Coffee and chocolate aromas. Good middle and fine length. Sweet and lush.

2001 Mouton-Rothschild, Pauillac \$137.99

2001 Montlisse, St-Emilion\$23.99
Wine Spectator: "A intense red, with fresh herbs and berries on the nose and palate."

2001 Ormes de Pez, St-Estèphe\$24.99
Excellent. From the Jean Michel Cazes group.

2001 Palmer, Margaux\$129.99

2001 Pagodes de Cos, St-Estèphe\$26.99

2001 Pichon-Lalande, Pauillac.....\$66.99
95-100 points *Spectator*: "Very well-integrated."

2001 Reserve de Comtesse Lalande ..\$27.99
"Super delicious! As good as any Reserve I have ever had. Silky and elegant," Clyde Beffa Jr.

2002 Cos d'Estournel, St-Estèphe....Inquire
93 points Robert Parker: "One of the candidates for wine of the vintage..."

2002 de Pez, St-Estèphe\$18.99

2002 de Sales, Pomerol\$24.99
According to the *Wine Spectator*: "...with berry and cherry character, medium body, fine tannins and a delicate finish. Very nice indeed."

2002 Eglise-Clinet, Pomerol.....\$74.99

2002 Eglise-Clinet (1.5L)\$129.99
90-92 points Robert Parker: "An exceptionally strong effort from a vigneron, Denis Durantou..."

2002 Haut-Bailly, Pessac.....\$34.99
90 points Parker: "...displaying notes of tobacco smoke intermixed with sweet currant, cherry, and some toast... has the hallmark purity married graciously with nicely concentrated fruit."

2002 Haut-Bergey, Pessac.....\$19.99

2002 Haut-Brion, Pessac\$149.99

2002 La Fleur de Bouard,

Lalande de Pomerol\$25.99

2002 Latour-Martillac, Pessac\$19.99

2002 Lafite-Rothschild, Pauillac\$159.99
94 points Parker: "A brilliant offering and a candidate for wine of the vintage, this is classic Lafite that reminded me somewhat of the 1976..."

2002 l'Evangile, Pomerol\$79.99

2002 Lynch Bages, Pauillac\$49.99

2002 Montrose, St-Estèphe.....\$45.99

2002 Pagodes de Cos, St-Estèphe.....\$22.99

2002 Pedesclaux, Pauillac.....\$19.99
On the palate there is a soft attack, drawing one's attention to the excellent fruit. Very charming with notes of coffee and toast developing.

2002 Potensac, Médoc\$17.99

2002 Reserve de Comtesse Lalande ..\$25.99
Pichon-Lalande's 2nd wine. Bright and deep with dark blackberry and cherry fruit, hints of herb and mineral, plenty of plump merlot juiciness.

2003 Bahans de Haut-Brion, Pessac..\$41.99

2003 Beausejour-Becot, St-Emilion..\$46.99

2003 Beausejour-Duffau, St-Emil\$49.99

2003 Bernadotte, Médoc\$20.99

2003 Bernadotte, Médoc (1.5L)\$42.99

2003 Beychevelle, St-Julien (1.5L)\$69.99

2003 Cambon la Pelouse, H-Médoc..\$17.99

2003 Cambon la Pelouse (1.5L)\$36.99
According to Robert Parker: "Cambon La Pelouse has been consistently excellent over recent vintages, and 2003 is no exception. Firm tannin in the finish needs to be shed, but this Haut-Medoc exhibits excellent berry fruit along with hints of saddle leather, licorice, and earth..." (04/04)

2003 Carbonnieux, Pessac\$23.99

2003 Chasse Spleen, Moulis\$25.99

2003 Chasse Spleen, Moulis (1.5L)....\$49.99

2003 de Pez, St-Estèphe\$27.99

2003 Fonbadet, Pauillac\$23.99
91 points *Wine Spectator*.

2003 Fontenil, Fronsac\$21.99

2003 Gloria, St-Julien\$29.99

2003 Haut-Bages-Liberal, Pauillac....\$26.99

2003 Haut-Bages-Liberal, (1.5L)\$56.99

2003 Haut-Bailly, Pessac.....\$38.99

2003 Haut-Beausejour, St-Estèphe....\$19.99
Superb value. Sweet and lush.

2003 La Gatte, Bordeaux\$10.99

Great aromas, deep cherry, touch of spice; classic Bordeaux, very pure. Can be drunk now or in 5 years. Will be very elegant around 2010. This property dates back to the 16th century!

2003 Haut-Gay, Bordeaux Superior ..\$13.99

2003 La Chapelle de La Mission.....\$23.99

2003 La Couspaude, St-Emilion.....\$44.99

2003 La Couspaude (1.5L)\$89.99

2003 La Fleur, St-Emilion\$26.99

2003 Le Gay, Pomerol\$57.99

2003 Latour-Martillac, Pessac\$23.99

2003 Pedesclaux, Pauillac.....\$20.99

2003 Pedesclaux, Pauillac (1.5L)\$41.99
See Alex's write-up on page 2.

2003 Reignac, Bordeaux Superiore ..\$24.99

2003 Roc de Cambes, C du Bourg\$29.99

2003 Saransot-Dupre, Listac\$18.99

2003 Teyssier, St-Emilion\$26.99
70% merlot and 30% cab franc. Rich, balanced.

White Bordeaux

2000 Château "Y"-From d'Yquem.....\$139.99

2002 Clos Floridene Blanc, Graves ..\$17.99

2003 Reynon VV, Graves\$11.99
Fabulous, delicious minerally wine.

2003 Les Plantiers Haut Brion\$29.99

2003 Carbonnieux Blanc, Pessac\$24.99
90-93 points Robert Parker.

2004 Marjosse Blanc.....\$9.99

Sauternes

d'Yquem Vertical Case.....\$4,499.00
One each of 12 vintages: 1982, '83, '84, '85, '86, '91, '94, '95, '96, '98, '99, '00. Due in soon!

1991 d'Yquem\$159.00

1994 d'Yquem\$99.99

1997 Guiraud\$46.99

1999 d'Yquem\$149.99

2000 d'Yquem\$239.99

2000 Grand Enclos du Cerons Blanc

(375ml)\$13.99

2001 Castelnau de Suduiraut\$29.99

2001 de Faugeres.....\$99.99

2001 Rayne-Vigneau.....\$37.99

2002 Climens\$54.99

2002 Doisy-Védrines\$29.99

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

2002 Grand Enclos du Cerons Blanc

(375ml)\$12.99

2002 Petit-Védrines (375ml)\$10.99

2002 Suduiraut\$39.99

2002 Rieussec\$54.99
92-94 points Robert Parker.

2003 Doisy-Védrines\$31.99

2003 Doisy-Védrines (375ml)\$16.99

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 Valley

- 2004 Pinot Blanc, Charles Baur\$9.99
 2003 Muscat Grand Cru Froehn, J.P. Becker\$16.99
 2001 Gewürztraminer Grand Cru Froehn, J.P. Becker\$17.99
 2001 Gewürztraminer Eichberg, Charles Baur.....\$19.99
 2004 Riesling Grand Cru Eichberg, Charles Baur\$19.99
 2004 Muscadet, Ch La Moriniere\$9.99
 Crisp, clean, flinty...bring on the oysters!
- 2004 Touraine Cot Vieilles Vignes, Grand Tiphaine.....\$13.99
 2004 Menatou Salon Rouge, La Tour St Martin\$14.99
 2004 Menatou Salon Blanc, La Tour St Martin.....\$14.99
 Great value sauvignon blanc. As good as Pouilly-Fumé for much lower price.
- 2002 Savennieres “Cuvee des Genets,” Domaine Laureau\$15.99
 Delightful, mineral-driven white.
- 2004 Sancerre Blanc, Franck Millet-Superb value\$12.99
 2004 Sancerre Rouge, Franck Millet-Another great value!\$14.99
 2003 Sancerre Blanc “Insolite,” Franck Millet\$19.99
 Our best-selling Sancerres-clean, balanced, earthy.
- 2004 Sancerre Chavignol Blanc, Gerard Boulay.....\$18.99
 These are wines of the soil, that echo the land with precision and delineation found in only the greatest of white wines.
- 2002 Quincy, Silice de Quincy.....\$24.99
 Made using no chemicals, pesticides or herbicides, and 100% biodynamic.

Bordeaux: White/Clairet/Red/Stickers

- 2004 Château Roquefort Blanc, Bordeaux\$9.99
 Great balance with almost Alsatian Pinot Blanc richness. Lingering finish.
- 2004 Château St Jean des Graves, Graves\$10.99
 Clean, crisp, refreshing and a great value.
- 2004 Château Thieuley Blanc, Bordeaux\$10.99
 A bit richer style with plenty of semillon in blend.
- 2003 Château Reynon, “V.V” Bord 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.
- 2002 Clos Floridene Blanc, Graves\$17.99
 Very similar to Domaine de Chevalier. Richness and tons of mineral.
- 2004 La Peyrere du Tertre Clairet\$12.99
 A deep colored rosé style wine rich enough to serve with a beef course.
- 2003 Château Peyraud, Premieres Cotes de Blaye\$9.99
 90% merlot, 10% cabernet sauvignon, 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 right now. Long finish. (Clyde Beffa, K&L Bordeaux buyer)
- 2000 Château Trebiac, Graves\$13.99
 Tons of crushed berries. Enjoy now.
- 2003 Haut Vigneau, Pessac\$13.99
 From the Perin family of Carbonnieux fame. Fabulous value!
- 2003 Petit Manou, Médoc\$14.99
 2nd wine of Clos Manou. Perfect crossover from California Cab to Bordeaux.
- 2000 Château Thieuley Cuvee Reserve F Courselle\$16.99
 It is back and still great. Toasty, full-flavored from the great 2000 vintage.

- 2003 Château Perron, Lalande de Pomerol.....\$18.99
 Black fruit aromas and flavors-spicy and round. Soft tannins.

- 2003 Château Serilhan, St-Estèphe\$19.99
 Ripe from the vintage and richness from the good terroir.

- 2000 Grand Enclos de Château Cerons Blanc (375ml).....\$13.99

Rosé/White Burgundy

- 2003 Bourgogne Cotes d’Auxerre Rosé, Domaine Goisot\$9.99
 2004 St-Veran, Domaine des Nembrets, Barraud.....\$13.99
 2004 Bourgogne Chardonnay “Signature” Champy.....\$14.99
 It is all barrel fermented in small French oak barrels, 80% new.

- 2003 St-Veran, Domaine de la Croix Senaillet\$14.99
 The 2003 St-Veran has a delicate nose, with honey and rich flavors.

- 2004 Pouilly Fuissé, “Les Chataignieres,”
 Dom des Nembrets, Denis Barraud\$18.99

- 2003 St Romain, Champy\$19.99

- 2002 Meursault, Maison Maurice Chenu\$19.99
 Rich and concentrated, with classic Meursault nuttiness and weight.

- 2004 Pouilly Fuissé, “La Roche,” Vieilles Vignes,
 Domaine des Nembrets, Denis Barraud\$23.99

- Old-vine Cuvée Pouilly Fuissé, which comes from the slopes of the Roche de Vergisson. It sees a bit more new oak and more lees stirring, resulting in a very rich, creamy style of Pouilly Fuissé. (Keith Wollenberg, K&L Burgundy buyer)

Red Burgundy

- 2003 Gevrey-Chambertin, Vieilles Vignes, Maison Champy ..\$29.99
 The nose shows licorice and earthy notes, followed by lovely, bright Cherry fruit, with teh charcterisitc size and meatiness of Gevrey. The tannins are plentiful, but so beautifully fine in character that they are unobtrusive.

- 2001 Volnay, “Ronceret,” 1er Cru, Domaine N. Rossignol.....\$49.99

- 2002 Volnay, “Taillepieds,” 1er Cru, Nicolas Rossignol\$51.99
 Clive Coates writes: “65 year old vines which belong to his grndafather. 29 hl/ha. Medium-full body. ripe, ceramy and sophisticated. good tannins. Long. Intense. Very classy. ...”

- 2002 Volnay, “Caillerets,” 1er Cru, Nicolas Rossignol\$51.99
 Clive Coates writes: “Fragrant, p[lump and stylish. Very elegant. Medium full body. Cool and composed. Very good acidity. this is fat, round and ample. Quite fat. Long. very good indeed.”

- 2002 Volnay, “Santenots,” 1er Cru, Rossignol-Jeanniard\$51.99

- 2003 Vosne-Romanée, “Les Suchots,” 1er Cru, Champy\$59.99

- 2003 Vosne-Romanée, “Beaux Monts,” 1er Cru, Champy\$59.99
 Rich, chocolatey, round, this is classic Beaumonts.

Southern France/Rhône

- 2004 Cotes du Rhone, Domaine Verquiere\$8.99

- 2004 Provence Domaine de l’Attillon (Marselan)\$8.99
 Marselan is cross of cabernet and grenache. Organic and delicious.

- 2004 Garrigues Blanc, Jean Louis Denois-Delicious!Inquire

- 2002 Garrigues Rouge, Jean Louis Denois-Great value!Inquire

- 2004 Côtes du Rhône, Domaine de la Maurelle\$9.99
 Meaty and spicy aromas follow to the palate. Good sweet middle palate fruit.

- 2004 Coteaux du Languedoc Domaine La Sauvageonne
 “Les Ruffes”\$10.99

- 2004 VdT Coteaux du Languedoc Domaine Beau Thorey “Patus”
 Pic St Loup (ORGANIC).....\$11.99

- 2003 Vacqueyras, Cecile Chassagne\$12.99

- 2004 Coteaux du Roussillon Domaine du Roc des Anges
 “Segna”.....\$13.99

- 2003 Coteaux du Languedoc Domaine Beau Thorey “Danse des
 Ceps” (ORGANIC)\$15.99

- 2003 Côtes du Rhône “Baron Louis” Ch Montfaucon\$14.99

DIRECT BUYS FROM AROUND THE WORLD CONTINUED

New vintage, but same great wine. Packed with spicy fruit.

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\$16.99

Sold out immediately last time-here is last 25 cases.

2000 “Vins Rares” Rosé, JL Denois\$14.99

2001 “Vins Rares” Blanc “Les Ruchers,” JL Denois.....\$16.99

Two new arrivals from the great winemaker Jean Louis Denois.

2004 Gigondas, Domaine de la Maurelle\$16.99

Spicy, rich, minerally. Lots of black fruit on the palate. Decant.

2003 Cotes du Roussillon Domaine du Roc des Anges

“Vieilles Vignes”\$17.99

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 Gigondas Tradition, Moulin de Gardette.....\$18.99

Black fruit, spicy, and a bit peppery. Long finish.

2003 Cotes du Roussillon Domaine du Roc des Anges “VV” ..\$19.99

2001 Gigondas “Ventabren” Moulin de Gardette\$26.99

89 points Robert Parker: “The black/purple-colored 2001 Gigondas Ventabren possesses enormous concentration in addition to high tannin (some of it rustic), but a rich, full-bodied, muscular personality with abundant fruit and structure.”

2004 Château Simone Palette Rose, Provence\$31.99

2003 Château Simone Palette Blanc, Provence\$31.99

Champagne

Ariston Carte Blanche Brut-Our best deal in bubbles? Powerful!\$22.99

Franck Bonville Brut Selection Blanc de Blancs\$24.99

Launois “Cuvee Reserve” Brut Blanc de Blanc\$25.99

Marguet-Bonnerave Brut Rosé-Fantastic!\$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 Champagne\$27.99

Ariston Brut Rosé\$28.99

1998 Franck Bonville Brut Millesime Blanc de Blanc\$28.99

Leclerc-Briant “La Croisette” Single Vineyard Brut.....\$29.99

Ariston Aspasie Brut Prestige\$34.99

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 cuvee\$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\$59.99

1985 Rene Collard\$59.99

Corsica

2003 Clos Canarelli “Petit Clos” (Organic)\$14.99

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

2003 Clos Canarelli Corse Figari (Organic)\$24.99

Italy:

Tuscany/Montalcino

2003 La Fortuna Rosso di Montalcino\$17.99

2 Glasses Gambero Rosso.

2003 La Fortuna Sant’Antimo Rosso\$27.99

2000 La Fortuna Brunello-2 Glasses Gambero Rosso\$36.99

2003 Baricci Rosso di Montalcino-2 Glasses Gambero Rosso\$18.99

2000 Baricci Brunello-2 Glasses Gambero Rosso\$36.99

1999 Pian dell’Orino “Piandorino” Super Tuscan\$19.99

2000 Pian dell’Orino Brunello di Montalcino\$39.99

2000 Sesta di Sopra Brunello-92 points Wine Spectator\$42.99

1996 Casisano Colombaio Brunello-1 Glass Gambero Rosso\$24.99

1997 Casisano Colombaio Brunello Riserva\$54.99

92 points Wine Spectator and 2 Glasses Gambero Rosso.

1999 Casisano Colombaio Brunello Riserva\$54.99

95 points Wine Spectator and 2 Glasses Gambero Rosso.

Piedmont

2004 Ruggeri Corsini Barbera d’Alba\$12.99

1 Glass Gambero Rosso.

2002 Ruggeri Corsini Nebbiolo delle Langhe\$14.99

1 Glass Gambero Rosso.

2001 Ruggeri Corsini Barolo\$31.99

2 Glasses Gambero Rosso and 90 points Wine Spectator.

Veneto

Silvano Follador Prosecco Valdobbiadene Brut..... \$10.99

2 Glasses Gambero Rosso.

Silvano Follador Prosecco Valdobbiadene Extra Dry.....\$10.99

2 Glasses Gambero Rosso.

Friuli

2004 Blason Merlot DOC Isonzo\$7.99

2004 Blason Chardonnay DOC Isonzo \$8.99

2003 Blason Venc Bianco DOC Isonzo -1 Glass Gambero Rosso....\$14.99

2002 Blason Vencjar Rosso DOC Isonzo\$19.99

2004 Ermacora Merlot COF\$14.99

2004 Ermacora Sauvignon COF\$14.99

2004 Ermacora Tocai Friulano COF\$14.99

2004 Ermacora Pinot Bianco COF-2 Glasses Gambero Rosso\$14.99

2004 Ermacora Pinot Grigio COF-2 Glasses Gambero Rosso\$14.99

OLD AND NEW PORT

1945 Dow\$899.00

1950 Kopke Colheita\$249.00

1958 Krohn Colheita\$99.99

1960 Krohn Colheita\$89.99

1963 Graham\$319.00

1963 Taylor.....\$299.99

1966 Krohn Colheita\$79.99

1970 Croft\$89.95

1970 Graham\$199.00

1974 Quinta do Noval Colheita\$84.99

1978 Krohn Colheita\$46.99

1983 Graham\$79.00

1985 Warre\$79.99

1989 Offley Boa Vista\$42.99

1994 Warre\$79.00

1997 Ramos pinto\$34.99

Quinta do Tedo Ruby Reserve\$14.99

Warre Otima 10-yr Tawny (500ml)\$18.99

Quinta do Noval 40-yr-old Tawny\$99.99

Ramos Pinto White Port\$11.99

RHÔNE VALLEY

2003 Cotes du Rhone Jean-Luc Colombo, Forots	\$18.99
2003 Cotes du Rhone Montfaucon "Baron Louis"	\$14.99
2004 Crozes-Hermitage Blanc Domaine Combiere (Organic)	\$17.99
2004 Côtes de Ventoux Domaine de Fondreche "O'Sud"	\$11.99
2004 Costieres de Nimes Château Grande Cassagne Blanc	\$9.99
2004 Châteauneuf-du-Pape Blanc, Senechoux	\$36.99
2003 Châteauneuf-du-Pape, Monpertuis "Classique"	\$31.99
2003 Châteauneuf-du-Pape, Monpertuis "Tradition"	\$62.99
2003 Châteauneuf-du-Pape, Patrick Lesec "Pierres Dorees"	\$36.99
2003 Châteauneuf du Pape, Domaine de la Côte de l'Ange	\$28.99
2003 Châteauneuf du Pape, Domaine Bois de Boursan	\$39.99
2001 Gigondas Moulin de la Gardette "Ventabren"	\$26.99
2003 Gigondas Domaine Santa Duc	\$36.99
2003 Gigondas Montirius (Biodynamic)	\$29.99
2003 Gigondas Moulin de la Gardette "Tradition"	\$18.99
2003 Vacqueyras Bastide St. Vincent "Pavane"	\$16.99
2003 Vacqueyras Montirius (Biodynamic)	\$22.99
2004 Cairanne Domaine Richaud	\$23.99
2001 Cairanne Domaine Richaud "l'Ebreascade"	\$36.99
2003 Cairanne Feraud-Brunel	\$14.99
2002 Côte Rotie Clusel Roch (Organic)	\$39.99
2003 Côte Rotie, Patrick Jasmin	\$62.99
2004 St. Joseph Cave de Chante Perdrix (Organic)	\$21.99
2003 Cornas Eric and Joel Durand	\$39.99
2001 Crozes Hermitage Albert Belle "Cuvée Louis Belle"	\$28.99
2003 Crozes Hermitage, du Colombier, "Cuvee Gaby"	\$21.99
2003 Crozes Hermitage Yann Chave "Tete de Cuvée"	\$24.99
2003 Hermitage Domaine du Colombier	\$69.99

Not Your Average Joes!

After many months of anticipation I am excited to announce the arrival of the 2004 St. Josephs from Pierre Coursodon. The Coursodons are one of the most revered domaines in the appellation, and for very good reason. The wines are beautiful expressions of syrah and marsanne, with just the right amount of fruit, power and acidity.

2004 St. Joseph Blanc Pierre Coursodon (\$25.99) This classic St. Joseph blanc represents all that is fresh, vibrant and inviting about the Rhone valley. Fresh cut flowers, white nectarine and orange blossom honey make this marsanne a brilliant way to start your Provencal meal, or pair with brandade or poached fish. Best from 2006-2008.

2004 St. Joseph Blanc Pierre Coursodon "Le Paradis Saint-Pierre" (\$32.99) I am not normally fond of overt oak influence, especially in whites. After trying a bottle of 1998 Le Paradis last year, I've been humbled. Buttered apricots with a hint of roasted nuts and a rich waxy lanolin texture. All of this richesse over a solid framework of acidity and brightness. What an over achiever! Best between 2009-2013.

2004 St. Joseph Pierre Coursodon (\$25.99) This classic cuvee is forward, fresh and charming, with notes of violets, blackcurrant, rosehips and a whiff of tobacco on the finish. Almost pinot-esque in character, this elegant syrah will absolutely sing with grilled Ahi tuna steaks topped with a dollop of tapenade. Best from 2006-2009.

2004 St. Joseph Pierre Coursodon "l'Olivaie" (\$32.99) This prestige cuvee hails from 80+ year old vines. The 2004 vintage exhibits supple-textured ripe fruit, with whiffs of mineral, wet earth and smoke. This more powerful syrah will benefit from a couple years cellar time. However if you cannot wait, then decant for several hours and enjoy with heartier fare. Best from 2008-2013. —Mulan Chan

SOUTHERN HEMISPHERE-COMMONWEALTH

South Africa

2004 Excelsior Cabernet Sauvignon	\$7.99
2005 Le Bonheur Sauvignon Blanc	\$7.99
2004 Porcupine Ridge Syrah	\$10.99
2004 Glen Carlou Chardonnay	\$12.99
2005 Dannie de Wet "Limestone Hill" Chardonnay	\$13.99
2005 Mulderbosch Sauvignon Blanc	\$18.99
2004 Glen Carlou Paarl Syrah	\$21.99
2003 Fairview "Caldera"	\$22.99

New Zealand

2005 Matua Valley Marlborough Sauvignon Blanc	\$7.99
2005 Oyster Bay Marlborough Sauvignon Blanc	\$9.99
2005 Kim Crawford Marlborough Sauvignon Blanc	\$12.99
2005 Whitehaven Marlborough Sauvignon Blanc	\$13.99
2005 Sacred Hill Marlborough Sauvignon Bl	\$14.99
2004 Nautilus Marlborough Pinot Gris	\$15.99
2004 Seven Terraces Marlborough Pinot Noir	\$15.99

Australia

2004 Pillar Box Red Padthaway (Cab/Shiraz/Merlot)	\$8.99
2004 Water Wheel "Memsie"-90 points Parker and <i>Spectator</i>	\$9.99
2004 Thorn-Clarke "Terra Barossa" VS Cabernet	\$10.99
2001 Mitchelton "Crescent" SMG, Victoria	\$10.99
2001 Katnook Merlot	\$11.99
Reynella "Old Cave" Tawny Port (500ml)	\$13.99
2004 Sylvan Springs "Hard Yards" Shiraz-90 points Parker	\$14.99
2004 The Black Chook Shiraz-Viognier-91 points <i>Spectator</i>	\$15.99
2004 Three Rings Barossa Valley Shiraz	\$15.99
2004 Thorn-Clarke "Shotfire Ridge" Shiraz	\$15.99
2004 Longwood Estate "Sheep Shearer" Shiraz, McLaren	\$16.99
2002 Cullen "Ephraim Clarke" Sauvignon Bl/Semillon	\$17.99
2004 Hewitson "Miss Harry" GSM	\$17.99
2003 d'Arenberg Laughing Magpie Shiraz-Viognier	\$19.99
2003 Yalumba Hand Picked MGS	\$21.99

Jim C's View Down Under: Neudorf

In what is the relatively young New Zealand wine industry, Tim and Judy Finn are pioneers. They planted their vineyards in 1978 in Nelson on the northern tip of the south island just northwest of Marlborough. The vines are planted on a gentle north-facing slope overlooking a branch of the Moutere Valley, which is one of the most sunny areas offering 2300 hours of sunlight per year with clear skies allowing rapid cooling at night. This is an estate that is driven by quality and character. Get these wines while you can.

The **2004 Neudorf Sauvignon Blanc Nelson (\$16.99)** is blended from two different vineyards Moutueka, the cooler one giving bright lime and gooseberry and Brightwater showing more tropical and stone fruit character. Small barrel fermentation gives texture and weight to the wine, which has fine acidity and length. The **2004 Neudorf Chardonnay Nelson (\$22.99)** shows smoky notes with citrus, minerals, honey and a hint of butterscotch. There is a Burgundian feel here with fine acid and a long finish. The **2004 Neudorf Pinot Noir Nelson (\$23.99)** sees mostly Dijon clones from the Moutere vineyard. There are notes of dark plum, black cherry and spice with the wine unfiltered. The **2004 Neudorf Pinot Noir "Moutere" Nelson (\$39.99)** is more structured with elements of dark strawberry, cherry, meats, a little smoky bacon fat and clove. There is superb concentration and length. Cheers! —Jimmy C

OLD & RARE DOMESTIC

Cabernet Sauvignon and Blends

1978 Robert Mondavi Reserve\$109.99

The 1978 Cabernet Sauvignon Reserve has consistently been a 90-point wine.

1980 Beaulieu Vineyard P Reserve....\$89.00

1980 Dunn Howell Mount (5L)\$1,299.00

1980 Heitz "Bella Oaks"\$89.95

1980 Inglenook Reserve\$49.95

1983 Beaulieu Vineyard P Reserve....\$49.99

1984 Beaulieu Vineyard P Reserve....\$94.95

1984 J Phelps "Eisele"\$139.00

1985 Diamond Creek "Gravelly

Meadows"\$149.00

1985 Diamond Creek "RR Terrace..\$149.00

1985 Dunn Howell Mount (5L)\$1,299.00

1986 Spottswoode.....\$125.00

1986 Sterling Reserve\$79.95

1987 Beaulieu Vineyard P Reserve....\$99.99

91 points *Wine Spectator*: "Generous, soft and 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 Kenwood Artist (3L)\$349.95

1989 Beringer Private Res Napa\$89.00

1990 Beaulieu Vineyard P Reserve....\$79.99

Clyde just tasted this beauty. Sweet mid-palate, plenty of richness. Delicious.

1990 Heitz "Bella Oaks"\$79.95

1990 Silver Oak "Bonnies" (6L)\$1699.00

1991 Abreu\$249.00

1992 Caymus "SS" (1.5L)\$449.00

1992 Livingston Moffett\$59.95

1993 Beaulieu Vineyard P Reserve....\$69.99

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

1993 Beringer Private Reserve\$99.00

1993 Burgess "VS"\$39.99

1993 Silverado Limited Res Napa\$99.00

1993 Stag's Leap "Cask 23"\$149.99

1994 Anderson's Conn Valley.....\$89.95

1994 Groth Reserve\$149.00

1994 Stag's Leap "Cask 23" (1.5L) ..\$399.00

1996 Stag's Leap Wine Cellars SLV

(1.5L)\$229.95

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

93 points and a Cellar Selection designation from the *Wine Spectator*: "Complex and elegant, with ripe, round, plush, currant, cherry, berry and spice flavors, and a long, rich finish that gains nuances of cedar, anise, tobacco and mineral. Echoes toasty, spicy, vanilla-tinged oak on the aftertaste. Impressive finesse and polish. Best from 1999 through 2007."

1996 Beaulieu Private Reserve\$84.99

92 points *Wine Spectator*: "Ripe, round and smooth, with a core of coffee, currant, sage, cedar and spice. Gains nuance and complexity on the finish, where the tannins are firm and integrated. Wonderful texture and polish. Drink now through 2008."

Chardonnay

1996 Kistler Vine Hill\$89.00

1997 Kistler Vine Hill\$89.00

1999 Kistler McCrea\$89.00

2000 Kistler McCrea\$89.00

2000 Kistler Vine Hill\$84.00

2000 Whitethorn "Hyde"\$25.99

Bugundian style, cult Chardonnay!

Priorat Posse Tasting!

Come to our San Francisco Store Tuesday, May 9 from 6:30 to 8:30 p.m. for the ultimate in Priorat tastings featuring the top producers of the region, one from each of the eight villages of

Priorat: Raimon Castellvi - Roquers de Porrera, Raimon Llagostera - Mas Doix, Sara Perez - Vinya del Vuit, Rene Barbier, Jr. - Vinya del Vuit, Montse Nadal - Lo Givot, Joan Sangenis - Mas d'en Compte, Eben Sadie - Dits del Terra, Ester Nin - Clos Erasmus/Nit de Nin, Daphne Glorian - Clos Erasmus, Marc Ripoll - Closa Batllet. We will have Spanish Cheeses and jamon from Andy Booth of The Spanish Table and more treats! \$25 per tasting.

K&L Staff

In Redwood City: Linda A, Alex B, Bryan B, Dan B, Jim B, Clyde B Jr, Trey B, Jim C, Jeff G, Shaun G, Brian H, Keelyn H, Thornton J, Matt K, John L, Susan P, Anne 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, Scott B, Sal C, Randy C, Don D, Peter D, William E, Andy G, Kevin I, Brian K, Rick N, Kit O, Julio S and Sal S.

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

In Los Angeles: Chip H, Tommy M and Elisabeth S.

In Phoenix: Kerri B.

Palette Pleasing!

If you've ever made a pilgrimage to Aix en Provence, chances are pretty good that you've been through Palette. This tiny appellation (one of the first to gain appellation controllee status) is located directly south-east of this most famous Provençal town. Herein lies one of the most famous and grand wine estates in all of France: Château Simone. A majestic limestone outcropping, combined with meticulous viticulture and traditional vinification techniques endow the wines from Simone with that special *je ne sais quoi*. Those of you who know Provence most likely already know of Simone. For those of you who do not, you should. Like the cicada, lavender and olives, the wines of Château Simone are responsible for making the region as magical and unique as it is.

Along with Domaine Tempier's Bandol, I consider Château Simone's Rosé to be a vinous icon of the Provençal way of life. The grapes for the 2004 Château Simone Palette Rosé Provence (\$31.99) are the usual suspects for this part of France: grenache, mourvèdre and syrah with small amounts of cinsault, carignane and other local varieties. But at Simone, they translate into a rosé unlike any other. Were talking

power here, and a certain something serious. The rosé is fermented in small foudres and is then racked into barriques and left on the lees until the following spring. Rich with raspberries and herbs, this mouth-filling rosé holds onto its natural acidity, as it does not undergo malolactic fermentation. This wine costs as much as many reds. Fortunately it has the concentration and complexity to go along with the price. Serve it with serious food and be prepared to learn a thing or two about rosé. Best from 2006-2008.

The 2003 Château Simone Palette Blanc, Provence (\$31.99) is composed primarily of clairette, with some grenache blanc and other local varieties. The white is fermented in small foudres and is then racked into barriques and left on the lees for one year. As it does not undergo malolactic fermentation (thanks to the very cool cellars of this historic château), the wine also exhibits great natural acidity. This is truly one of the Grand Vins of Southern France! Rich and textured, with notes of hazelnut, bartlett pear and meyer lemon, over time the wine will develop hints of resin, nuts and herbs. A must for any serious collector of French wines. Best from 2008-20015.

—Mulan Chan

CABERNET SAUVIGNON

2001 Aia, Oakville	\$21.99	2002 Silverado, Napa	\$27.99	2003 Kenefick Ranch, Napa	\$56.99
2001 Allora "Tresca" Napa	\$29.99	2002 Spring Mountain Vineyards	\$39.99	2003 L'Adventure Optimus	\$35.99
2001 Arrowood, Sonoma	\$39.99	2002 St. Clement "Oropas"	\$37.99	2003 Larkmead "Firebelle," Napa	\$36.98
2001 Arrowood Special Reserve.....	\$89.98	2002 Stags' Leap Winery, Napa	\$32.99	92 points Robert Parker: "The 2003 Firebelle ...	
2001 Burgess, Napa	\$29.99	2002 Stuhlmuller, Alexander Vly.....	\$29.99	exhibits a beautiful perfume of spring flowers	
2001 Chimney Rock Elevage	\$59.99	2002 Terra Valentine, Napa	\$26.99	interwoven with spice box, mocha, black cherry	
2001 Guilliams, Spring Mountain	\$36.99	2002 Veraison, Napa.....	\$46.99	liqueur, and a hint of cassis."	
2001 Heitz "Bella Oaks"	\$59.99	2002 Viader, Napa.....	\$74.99	2003 Parallel, Napa.....	\$44.99
2001 Heitz "Martha's".....	\$119.00	2002 Vine Cliff, Napa	\$34.99	2003 Philip Togni, Spring Mnt.....	\$84.99
2001 Mount Veeder Res. Meritage	\$49.99	2002 Whitehall Lane Reserve.....	\$59.99	2003 Provenance, Rutherford	\$29.99
2001 Paradigm, Napa	\$49.99	2002 Woodward Graff "A-Frame"	\$21.99	2003 Purisima Canyon, Napa.....	\$16.99
2001 Paradise Ridge "Rockpile"	\$21.99	2002 Alexander Valley	\$14.99	2003 Redmond "Stage 9," Napa	\$31.99
2001 Philip Togni "Tanbark Hill"	\$54.99	2003 BR Cohn "Silver Label"	\$14.98	2003 Ridge Santa Cruz Mnts Red	\$29.99
2001 Santa Cruz Mountain Viney	\$24.99	2003 Beringer Founders.....	\$7.99	2003 Robert Mondavi, Napa	\$19.99
2001 Schweiger, Spring Mountain	\$44.99	2003 Buehler Estate, Napa	\$27.99	2003 Sebastiani, Alexander Vly	\$24.98
2001 Silver Oak, Napa	\$99.00	2003 Caymus "Special Select"	\$129.00	2003 Selene, Napa.....	\$71.99
2001 Spring Mountain "Elivette"	\$69.98	2003 Chappellet, Napa	\$39.99	2003 Shafer, Napa	\$44.98
2001 Trefethen, Napa	\$29.99	2003 Ch. St. Jean, Sonoma	\$19.99	2003 Stag's Leap Cellars "Artemis" ..	\$39.98
2002 Altamura, Napa	\$59.99	2003 Chimney Rock, SLD	\$44.98	2003 Stephen Vincent, California	\$8.99
2002 Benziger, Sonoma	\$12.99	2003 Château Montelena, Napa	\$32.98	2003 Tobin James "Notorious".....	\$14.99
2002 BV Res. "Georges de Latour" ..	\$69.98	2003 Edge, Napa	\$16.99	2003 Tor Kenward "Cimarossa"	\$74.99
2002 Cain Concept	\$46.99	2003 Five Vintners, Napa	\$24.99	2003 Tor Kenward "Mast"	\$59.99
2002 Cain Five	\$89.99	2003 Hess Select, California.....	\$11.99	2003 Turnbull Old Bull Red.....	\$14.99
2002 Chateau Souverain, Alex Vly....	\$16.99	2003 Hess Estate, Napa.....	\$16.99	2003 Turnbull, Napa.....	\$34.99
2002 Cloverdale Ranch, Alex Vly.....	\$16.99	2003 Hoffman "Block 16," Napa	\$39.99	2003 T-Vine "Monte Rosso"	\$47.99
2002 Corison, Napa	\$59.99	Sourced from a single, organic vineyard, this		2003 Twenty Bench, Napa	\$14.99
2002 Cornerstone, Napa.....	\$49.99	deeply complex wine exudes aromas of black cur-		2003 Two Tone Farm, Napa	\$7.99
2002 Darioush, Napa	\$59.99	rant, plum and sweet herbs.		2003 Whitehall Lane, Napa	\$34.98
2002 Far Niente, Napa	\$89.99	2003 Honig, Napa	\$29.99	2003 ZD, Napa	\$34.99
2002 Hess Collection, Napa	\$36.99	2003 House Wine, Washington	\$9.99	2004 Avalon, Napa	\$99.99
2002 Jordan, Alexander Valley	Inquire	2003 J. Lohr "Seven Oaks"	\$10.99	2004 Covenant Napa (Kosher)	\$79.99
2002 Kamen Estate, Sonoma	\$47.99	2003 J. Runquist "Colina Poca"	\$23.99	2004 Cycles Gladiator.....	\$9.99
2002 Larkmead, Napa.....	\$39.98	2003 Jan Kriss "Crossfire"	\$8.99	2004 Esser California	\$7.99
2002 Lewelling, Napa	\$44.99	2003 Joseph Phelps, Napa.....	\$36.98	2004 McManis, California	\$8.99
2002 Mount Eden Santa Cruz	\$29.99	2003 Kalinda, El Dorado	\$12.99	2004 Waterbrook Melange	\$11.98
2002 Michael Scott "Bondio/Bella" ..	\$29.99				
2002 Napanook.....	\$39.99				
2002 Nickel & Nickel	Inquire				
2002 Peacock, Spring Mountain.....	\$62.99				
2002 Pine Ridge, Rutherford	\$24.99				

CABERNET PICK OF THE MONTH!

2002 Raymond Reserve, Napa

90 points *Wine Enthusiast!* This Cabernet fills your nose with aromas of blackberry, cassis and dried cherries and a hint of earthy forest floor after a spring rain. On the palate your mouth is enveloped with ripe dark cherries, boysenberry, bits of spice and a touch of smoke.

2002 Robert Craig "Affinity"

2002 Robert Mondavi Res

2002 Ruston "Cuvee Simone"

90 points Robert Parker: "The St.-Emilion-styled 2002 Cuvee Simone is a blend of 50% Merlot, 25% Cabernet Franc, 16% Syrah, and 9% Cabernet Sauvignon."

2002 Rombauer, Napa

2002 Sequoia Grove, Napa

2002 Serdonis, Napa

Baby Cult Wine!

Cult wines come and get so popular that no one can find or afford them, but no one seems to point out the cult wines in the making. Let's change that right now. Watch out for Sonoma Coast Vineyards. I have some delicious wines for you this month!

2003 Sonoma Coast Vineyards Chardonnay (\$36.99) This explosive newcomer is brimming with rich west Sonoma fruit. Spicy ripe pear and figs dominate the nose, which is interlaced with a lees-y and rich Crème Brûlée/French oak nose. On the palate this wine just screams, dare I say it, Kistler Killer! At less than half the price of Kistler's Chards, this rich and powerful Chardonnay has an incredible texture of beeswax/lanolin and unctuousness while maintaining acidity that tells you right away this is west Sonoma Chardonnay. You'll find rich succulent pear and fuji apple fruit, with an intriguing note of tangerine. The wine maintains acidity, (malo was discouraged) and an elegant silky smooth and very long finish. If you have enjoyed the high-end Dutton Goldfields and Kistlers but don't want to spend a fortune, give this a spin and see for yourself. A guaranteed "wow" and a great savings to boot!

2003 Sonoma Coast Vineyards Pinot Noir (\$44.99) Well, I'm going to have to use explosive again because that describes this wine to a tee! Monstrous amounts of intense cherry liqueurish fruit dominate the nose with a warm blush of French oak (50% new) and spicy blackberry juice undertones. The palate again bursts with intense fruit and a dusty Asian spice, intense and viscous. This is not a Pinot for the faint of heart. It is truly a wine for the cult Pinot lover. If you love the Kistlers, William Selyems, Martinellis, Rochiolis of the Pinot World, you owe it to yourself to try this blockbuster before it becomes impossible to find too. —Shaun Green

CHARDONNAY

2002 Mount Eden Estate.....\$32.99	2004 Aquinas, Carneros\$9.99	2004 J. Lohr, Arroyo Seco.....\$10.99
2002 Murphy Goode, Sonoma\$9.99	2004 Benziger, Carneros\$9.99	2004 Jordan, Russian River.....Inquire
2002 Talbott "Sleepy Hollow"\$29.99	2004 Beringer, Napa\$9.98	2004 Kali Hart, Monterey.....\$9.99
2003 Bernardus, Monterey.....\$12.99	2004 Beringer "Private Reserve"\$29.99	2004 Keller "La Cruz," Sonoma\$23.99
2003 Buehler, Russian River.....\$9.99	2004 Bogle, California\$7.99	The aromas suggest ripe pear, apple, crème brulee, clove and candied ginger along with min- eral and toasty oak notes.
2003 Chalone Estate\$19.99	2004 Cakebread, Napa\$34.99	2004 Kendall Jackson Vint Res.....\$9.98
2003 Domaine Alfred "Chamisal"\$18.99	2004 Cambria "Katherine's".....\$12.99	2004 La Crema, Sonoma\$13.98
2003 Ferrari Carano, Alex. Vly\$27.99	2004 Carmel Road, Monterey\$11.99	2004 Laetitia, Arroyo Grande\$14.99
2003 Foley "Rancho Santa Rosa"\$21.99	2004 Cartledge & Browne, Calif.....\$8.99	2004 Landmark "Overlook"\$21.99
2003 Gainey, Santa Barbara\$12.99	2004 Chalone, Monterey\$10.99	2004 Logan, Monterey\$12.99
2003 Grgich Hills, Napa\$29.99	2004 Chappellet, Napa\$27.99	2004 Lucia, Santa Lucia Highlands ..\$34.99
2003 Matanzas Creek, Sonoma\$17.98	2004 Chateau Montelena, Napa\$29.98	2004 Macrostie, Carneros\$16.98
2003 Mi Sueno, Los Carneros\$32.99	2004 Ch. St. Jean, Sonoma\$9.98	2004 Mark West, Central Coast\$8.99
2003 Miner Family "Wild Yeast"\$44.99	2004 Ch. St. Michelle "Indian Wls" Inquire	2004 Melville, Santa Rita\$21.99
2003 Mount Eden "Wolff"\$14.99	2004 Chehalem "Inox"\$16.99	2004 Mer Soleil, Central Coast.....Inquire
2003 Olivet Lane, Russian River\$14.99	2004 Cinnabar, Monterey.....\$14.99	
2003 Qupe "Block Eleven"\$23.99	2004 Edna Valley Vineyards.....\$10.99	
2003 Sbragia "Gamble Ranch"\$34.99	2004 Elizabeth Spencer, Napa\$21.99	
2003 Solitude, Carneros\$23.99	2004 Esser, California.....\$7.99	
2003 Sonoma Coast Vineyards.....\$36.99	2004 Far Niente\$39.99	
2003 Tolosa, Edna Valley\$15.99	2004 Four Vines "Naked"\$10.99	
2003 Varner "Home Vineyard"\$28.99	2004 Franciscan, Napa\$12.99	
92 points Robert Parker: "A layered, medium to full-bodied effort, there are only 296 cases of this limited production Chardonnay." (12/05)	2004 Frei Brothers, Russian River\$12.99	
2003 Vineyard 8, Spring Mnt\$39.99	2004 Groth, Napa\$22.98	
2003 Wentz "Riva Ranch Reserve"\$12.99	2004 Hartford, Sonoma\$17.99	
2003 West Slope, Edna Valley\$11.99	2004 Heitz, Napa\$12.99	
2004 Acacia, Carneros\$15.99	2004 Heron, California\$7.99	
2004 Ambullneo, "Big Paw"\$54.99	2004 Hess Collection, Napa\$16.99	
	2004 Hess Select, California.....\$8.99	

Spotlight on More Surprises!

Okay, last month some were surprised by the historic importance of merlot only to be reminded about that April 1st thing. This month I'll come clean. No misleading here; these surprises are going to be real. What I've found this month is an flip-flop of wine regions. Normally we look for bargains from places like Paso Robles, and expect to pay through the nose for anything with the word Napa on it. But this month, we've received three new wines that have turned these categories upside down. No foolin'!

One of our new releases in the hot \$20-Cabernet category is the **2003 Waterstone Napa Cabernet Sauvignon (\$19.99)**. Immensely enjoyable now, no need to decant or cellar, this tasty treat gives you nothing but beautiful, luscious fruit and a long, velvety finish. You can almost see the tears of relief in my eyes. Gas prices may be going up, but all hope is not lost in Cabernet. Somebody out there still likes us.

Now, onto a producer that has refocused their efforts over the recent years. Artesa winery, besides being a great place to visit, has consistently produced great Chardonnays and Pinots without much fanfare or hype. Now, they've outdone themselves with the **2002 Artesa Napa Cabernet Sauvignon (\$24.99)**. This is a remarkably affordable, high-class Cabernet that might leave you wondering why you have pay more for great Cabs.

The mood shifts considerably when you experience the **2003 L'Aventure Paso Robles Optimus (\$35.99)** for the first time. This effort comes fully loaded with everything you expect from greatness. A blend of mostly syrah and cabernet, this beauty shows persistent acidity, refined tannins, elegant multi-layered fruit, a seamless finish and an overall sense of quality thats unusual to find (yet) in Paso Robles. This gem's easily as good as some of the pricier names to the north. Do yourself a great favor and diversify your portfolio so to speak, by investing in a few of these for the cellar. You'll be rewarded nicely. —Martin Reyes

CHARDONNAY PICK OF THE MONTH!

2004 Merryvale "Starmont"\$14.99

Merryvale has made use of fruit from many fine Chardonnay vineyards to make this wine. From the cool Carneros, on both the Napa and Sonoma sides, to a number of sites in the southern end of the Napa Valley, each vineyard provides subtly different character to the final blend.

2004 Miner Family, Napa\$27.99

2004 Mueller, Russian River.....\$24.99

2004 Napa Cellars, Napa\$15.99

2004 Newton "Red Label"\$19.99

2004 Neyers Carn/Napa\$23.99

2004 Nickel & Nickel "Truchard"\$34.99

2004 Nickel & Nickel "Searby"\$34.99

2004 O'Connor, Alexander Vly\$16.99

This fresh, clean wine is aged in stainless steel tanks, no oak here! Richness is brought on by 25% malolactic fermentation and weekly stirring of the lees until the wine was bottled. Great food wine!

2004 Orogeny, Russian River\$21.99

2004 Qupe "Y Block"\$16.99

2004 Raymond "R" Collection,\$9.99

2004 Rusack, Santa Barbara.....\$15.99

2004 Silverado, Napa\$14.99

2004 Sonoma-Cutrer, Russian Rivr ..\$16.99

2004 St. Clement, Napa\$10.99

2004 Storrs, Santa Cruz\$18.99

2004 Storrs "Christie's," SC\$21.99

2004 Stuhlmuller, Alexander Vly.....\$21.99

2004 Talley "Oliver's"\$21.99

2004 Taz, Santa Barbara.....\$12.99

2004 Testarossa "Castello"\$25.99

2004 Toasted Head\$10.99

2004 Trefethen, Oak Knoll\$21.99

2004 Two Tone Farm, Napa\$7.99

2004 ZD California.....\$24.99

2005 Foxglove, Edna Valley\$10.99

2005 Keller "Oro de Plata"\$17.99

2005 Morgan "Metallico"\$17.99

PINOT NOIR

2002 Chehalem "Stoller"	\$34.99
2003 A to Z, Willamette Valley.....	\$14.99
2003 Amici, Mendocino	\$39.99
2003 Andrew Rich, Willamette	\$26.99
2003 Brandborg, Umpqua Vly	\$16.99
2003 Domaine Serene "Evenstad"	\$46.99
2003 Elk Cove, Willamette Vly.....	\$18.99
2003 Fess Parker "Bien Nacido"	\$39.99
90 points Robert Parker: "... exhibits a dark ruby color as well as a big, sweet bouquet of white chocolate, smoke, berry jam, cola, and oak."	
2003 J.K Carriere, Willamette	\$34.99
2003 Londer, Anderson Vly	\$27.99
2003 Oak Arbour "Toulouse".....	\$29.99
2003 Porter Creek "Fiona Hill"	\$29.99
2003 Robert Sinskey, Carneros	\$26.99
2003 Row Eleven, Santa Maria.....	\$26.99
2003 Ryan "Gary's"	\$34.99
72 cases were made of this ripe, sexy and fleshy Pinot Noir. It is silky in the mouth is loaded with strawberry fruit, hints of cola and spice.	
2003 Taz, Santa Barbara.....	\$17.99
2003 Varner "Hid Blck," Snt Crz	\$36.99
2003 Westry, Willamette.....	\$17.99
2003 Willakenzie Single Vineyrd ..Inquire	
2004 Ambullneo "Bulldog Res"	\$76.99
2004 Au Bon Climate, Santa Barb	\$17.99
2004 Belle Glos "Clark & Teleph"	\$39.99
2004 Belle Glos "Taylor Lane"	\$49.99
2004 Cambria "Julia's"	\$16.98

2004 Chalone Monterey	\$14.99
2004 David Bruce Central Coast	\$18.99
2004 Etude, Carneros	\$38.99
2004 Erath, Oregon	\$12.99
2004 Evesham Wood, Eola Hills.....	\$16.99
2004 Foley, Santa Rita Hills	\$32.99
2004 Hartford, Sonoma	\$18.99
2004 Hirsch, Sonoma	\$59.99
2004 La Crema, Sonoma	\$14.98
2004 Longoria, Santa Rita Hills	\$22.99
2004 Loring "Clos Pepe"	\$49.99
2004 Macphail, Sonoma	\$39.99
Sourced from Goodin and Pratt vineyards near the town of Sebastopol. Grapes were hand harvested and hand sorted, and the wine was made with native yeast fermentation and natural malo in barrel.	
2004 Melville, Santa Rita	\$24.99
2004 Migration, Anderson Valley	\$27.99
2004 Morgan "Gary's"	\$39.99
2004 Morgan "Twelve Clones"	\$24.99
2004 Olivet Lane, Russian River	\$23.99
2004 Ponzi, Willamette Valley.....	\$29.99
2004 Raptor Ridge, Reserve	\$29.99
2004 Rex Hill Oregon	\$17.99
2004 Roessler Cellars "Bluejay"	\$29.99
2004 Sanford, Santa Barbara	\$24.98
2004 Shea Wine Cellars Estate	\$34.99
2004 Soter North Valley, Oreg	\$31.99
2004 Summerland "Fiddlestix"	\$39.98

ZINFANDEL

2002 Amici "Panek"	\$26.99
2002 Martin "Talty," Dry Creek	\$15.99
This Dry Creek Valley Zinfandel is packed with abundantly ripe aromas and flavors of wild raspberry, plums, tar and inky, dark blackberries.	
2002 Sobon Estate ReZerve	\$19.99
2002 Storrs "Rusty Ridge"	\$24.99
2002 Storybook "Mayacamas"	\$25.99
2002 The Pines 1852, Wash	\$23.99
2003 Atrea Old Soul Red	\$22.99
2003 Alexander Valley "Sin Zin"	\$16.99
2003 Black Sears, Howell Mnt	\$36.99
2003 Brown Estate, Napa	\$32.99
2003 Carol Shelton "Rocky Reserve"	\$32.99
2003 D Cubed Howell Mountain	\$32.99
2003 Elyse "Morisoli"	\$29.99
2003 Four Vines Old Vine Cuvee	\$10.99
2003 Girard, Napa	\$16.99
Not at all fat or over the top. These vineyards are planted at an altitude of 2,750' on Mt. Veeder.	
2003 Green & Red "Chiles Mill"	\$22.99
2003 J. Runquist "Z," Amador	\$18.99
2003 Klinker Brick "Old Ghost"	\$34.99
2003 Puccioni Old Vine Sonoma	\$26.99
2003 Rabbit Ridge "Westside," Paso	\$12.99
2003 Ravenswood "Dickerson"	\$24.99
2003 Ridge "Geyserville"	\$29.99
2003 Rombauer.....	\$21.99
2003 S.E. Chase "Hayne"	\$39.99
2003 Scott Harvey Old Vn, Amador	\$19.99
2003 Seghesio "Cortina".....	\$26.98
2003 St. Francis "Old Vine"	\$14.99
2003 Storybook Mnt "Eastern Exp"	\$36.99
2003 Tin Barn "Gilsson"	\$24.99
2003 Unti, Dry Creek	\$21.99
2003 Woodenhead Martinelli Road	\$36.99
Rich, juicy, moderate tannin, long finish. Absolutely delicious! 182 cases produced.	
2004 Arzein, California	\$13.99
2004 Bogle Old Vines	\$9.99
2004 Cline, California	\$7.99
2004 Cosentino "CigarZin," Lodi	\$19.99
2004 Earthquake, Lodi	\$23.99
2004 Folie á Deux "Menage á Trois"	\$8.99
2004 Gamba Old Vine Russian Rvr	\$34.99
2004 Hartford, Russian River.....	\$24.99
2004 Klinker Brick, Lodi	\$14.99
2004 Kunin "Westside" Paso Robl	\$18.99
2004 Michael & David 7Deadly Zins	\$13.99
2004 Plungerhead, Dry Creek	\$7.99
2004 Ridge "Three Valley's"	\$16.99
2004 Ridge Lytton Springs	\$29.99
2004 Rosenblum "Sauret," Paso	\$19.99
2004 Rosenblum Paso/SF Bay	\$14.98
2004 Seghesio Sonoma	\$16.98
2004 Shenandoah Spec Rs. Amador	\$7.99
2004 Sobon "Rocky Top"	\$12.99
2004 Tobin James "Ballistic"	\$14.99
2004 Windmill Old Vine Lodi	\$9.99

Trey's May Picks

This month we are featuring a special on two wines that are not only limited but are also at a great price. The Pinots and Chards from Saintsbury are quite well known and enjoyed by many consumers. A little less known are the single-vineyard wines they produce from the Brown Ranch. The Brown Ranch Vineyard was planted in the early '90s in the northeast section of the Carneros appellation. The ranch has a combination of typical Carneros clay loams soil as well as some volcanic soil types on steeper hillsides. Three separate Dijon clones are planted on four different rootstocks. The wines from the Brown Ranch always show an intense concentration as well as a unique terrior. I have seen these wines sell for close to \$75 per bottle. It think that at the prices we are offering them this month, these wines are not to be missed!

2003 Saintsbury "Brown Ranch" Carneros Chardonnay (\$29.99) Very toasty and rich, with sweet fruit, hints of hazelnuts, butter and green apples. If you like full-throttle Chardonnay you will enjoy this. I think this wine is comparable to other Chardonnays that sell for over \$40!

2003 Saintsbury "Brown Ranch" Carneros Pinot Noir (\$39.99) Bright, concentrated and lively strawberry fruit is followed by a fresh, spicy finish. Not the over-extracted style that is so popular now, but more of a classic expression of pinot noir. Good acidity and its medium body will allow this to pair well with a variety of foods.

Just the other day I tasted the **2004 Hirsch Estate Sonoma Coast Pinot Noir (\$59.99)**, and I had to write about it. Sourced by the likes of Kistler, Williams Selyem, Flowers, Siduri and Littorai—among other top California Pinot producers, the growers of this famed vineyard on Sonoma's Coast decided to make their own Pinot Noir in 2002. The 2004 shows intense fruit that is ripe and velvety with a silky, fresh finish that lingers in the mouth. The wine is pure and balanced. It should age well in a cellar over the next 10+ years.

—Trey Beffa

OTHER DOMESTIC WINE

Domestic White

2001 Corazon Gewürztraminer	\$19.99
2004 Chehalem Dry Riesling	\$18.99
2004 Cold Heaven "S&B" Viognier ..	\$32.99
2004 Conundrum White Blend	\$21.99
2004 Graff Chalone Pinot Blanc	\$16.99
2004 Lange Pinot Gris	\$12.99
2004 Londer Gewürztraminer	\$19.99
2004 Poet's Leap Riesling	\$21.99
2004 Luna Napa Pinot Grigio	\$16.99
2004 Michael Austin Viognier	\$16.99
2004 Pine Ridge Chenin/Viognier	\$11.99
2004 Smoking Loon Viognier	\$6.99
2004 Trefethen Napa Riesling	\$14.99
2004 Tremani RR Pinot Gris	\$14.99
2004 Willakenzie Pinot Blanc/Gris ..	\$17.99
2004 Vinum Cellars CNW Chenin.....	\$8.99
2005 Bonny Doon Malvasia Bianca ..	\$11.99
2005 Cycles Gladiator Pinot Grigio ..	\$11.99
2005 Dry Creek Chenin Blanc	\$9.99

Sauvignon Blanc

2003 Source "Heart Block"	\$46.99
2003 Wattle Creek, Mendocino	\$16.99
2004 Chance Creek, Redwood Vly	\$12.99
Leans toward the fruity (and non-grassy) style of Sauvignon Blanc! Crisp, clean and organic.	
2004 Château St. Jean, Sonoma	\$9.99
2004 Grgich Hills, Napa	\$19.98
2004 Husch, Mendocino.....	\$9.99
2004 Kalinda, Mendocino	\$9.99
Clean and fresh! Staff Pick!	
2004 Kathryn Kennedy.....	\$19.99
2004 Mason, Napa	\$12.98
2004 Matanzas Creek, Sonoma	\$14.99
2004 Morgan, Monterey	\$10.99
2004 NO Lake County	\$8.99
NO malolactic fermentation, NO oak, NO cork.	
2004 Saracina, Mendocino	\$21.99
2004 Source "Gamble"	\$24.99
2004 Spring Mountain, Napa	\$24.99
2004 St. Supéry, Napa.....	\$13.99
2004 Voss, Napa	\$14.98
2005 Cliff Lede, Napa.....	\$19.99
2005 DeSante, Napa	\$16.99
A staff favorite from Napa! With hints of citrus.	
2005 Duckhorn, Napa	\$21.99
2005 Ferrari Carano, Sonoma	\$11.98
2005 Geyser Peak, California	\$7.99
2005 Girard, Napa	\$12.99
2005 Groth, Napa	\$12.98
2005 Hanna, Russian River	\$12.98
2005 Honig, Napa	\$11.99
2005 Joel Gott	Inquire
2005 Merryvale, Napa.....	\$14.98
2005 Pomelo, California.....	\$9.99
Winemaker Randy Mason handcrafted this fresh, bright and lively sauvignon blanc. Delicious!	
2005 Rock Rabbit, Central Coast.....	\$7.99

Merlot

2001 St. Clement, Napa	\$19.99
2001 Vine Cliff, Napa	\$21.99
2002 Atalon, Napa	\$24.98
"A sweet perfume of plums, cherries, mocha, and herbs jump from the glass of this opulent, medium-bodied, smooth Merlot," Robert Parker	
2002 Ch. Souverain, Sonoma	\$13.99
2002 Ch. St. Jean, Sonoma	\$18.99
2002 Flora Springs, Napa	\$19.98
2002 Franciscan, Napa	\$17.99
2002 Markham, Napa	\$15.98
2002 Rombauer, Napa	\$19.98
2002 Swanson, Napa.....	\$22.99
2002 Twomey, Napa	\$64.99
2003 Burgess, Napa	\$14.99
2003 Chappellet, Napa	\$27.99
2003 Cloverdale, Alexander Vly.....	\$16.99
2003 Duckhorn, Napa	\$44.99
2003 Duckhorn 3 Palms/Estate	Inquire
2003 Frei Brothers, Dry Creek	\$12.99
2003 Frog's Leap, Napa.....	\$29.99
2003 L'Ecole No. 41, Columbia Vly ..	\$29.99
2003 Matanzas Creek, Sonoma	\$19.98
2003 Parcel 41, Napa	\$14.99
2003 Provenance, Carneros	\$24.99
2003 ScrewKappa Napa	\$11.99
2003 Simi, Sonoma	Inquire
2003 Whitehall Lane, Napa	\$21.98
2004 Bogle, California	\$6.98
2004 Hacienda, California	\$4.99
2004 McManis California.....	\$8.99
Domestic Red	
2002 Altamura Sangiovese	\$32.99
2002 Palmina "Stolpman" Nebbiolo	\$31.99
2003 Four Vines "Anarchy"	\$24.99
2003 Graff Chalone Mourvèdre	\$15.99
2003 Paraduxx, Napa Red	\$39.99
2003 Peachy Canyon "The Jester"	\$13.99

A blend of Bordeaux and Rhone varieties. Black currant, cassis, blackberry, cherry aromas, exotic herbs and coffee flavors are prominent.

2003 Rocca Bad Boy Red	\$29.99
2003 Tablas Creek "Esprit B." Red	\$34.99
2003 Vino Noceto Sangiovese	\$13.99
2004 Margerum "M5" Red Blend.....	\$23.99
2004 Orin Swift "The Prisoner"	\$27.99
2004 Owen Roe "Abbot's Table"	\$24.99
2004 Palmina "Zotovich" Dolcetto ..	\$19.99
2004 Porter Creek Carignane.....	\$17.99
2004 Rabid Red California Blend	\$11.99
2004 Unti Dry Creek Barbera	\$21.99

Syrah/Petite Sirah

2001 Marr Cellars Napa	\$14.99
2001 Miner, Napa	\$19.99
2001 Steele "Parmelee Hill"	\$15.99
2002 Clos Saron "Heart of Stone"	\$32.99
2002 La Sirena, Napa	\$54.99
2002 Project 3000 Lake County	\$17.99
2003 Cold Heaven "Second Sin"	\$34.99
2003 Curran "Reeves Ranches"	\$26.99
Made by Chris Curran of Sea Smoke!	
2003 David Bruce CC Pet Sirah	\$14.99
2003 JC Cellars "Caldwell"	\$42.99
2003 K Vintners "Milbrandt"	\$27.99
2003 Melville, Santa Rita	\$18.99
2003 Olabisi Knights Valley	\$21.99
2003 Piedrasassi California	\$49.99
2003 Rock Rabbit, Central Coast.....	\$9.99
2003 Stolpman "Hilltops"	\$31.99
2003 Stolpman "Angeli"	\$49.99
2003 T Vine "Frediani"	\$31.99
2004 Clos Mimi Petite Rousse	\$16.99
2004 Earthquake Lodi Petite Sirah ..	\$28.99
2004 JellyRoll, Santa Ynez	Inquire
2004 Margerum "Colson Canyon"	\$29.99
2004 Red Car "Boxcar"	\$19.99
2004 Vinum "PETS" Petite Sirah	\$9.98

San Francisco Focus

It has begun. The native varietal of the Rhone region is coming on strong. It began conquering the new world in Australia, and it is seeing more acreage in California and Washington planted every year. It didn't have a movie made about it, and it will never be as successful as the Cabernet grape.... but watch out. Syrah is coming on strong, and California has many styles and flavors that will keep everyone happy. Here are three Syrahs not to be missed:

2002 Clos Saron "Heart of Stone" Syrah (\$32.99) Big, juicy, spicy and built to last. This wine is neither over-ripe, over-alcoholic nor over-oaked. For those of you (like me) who prefer pure fruit and balance, this Syrah has it all. Just 139 cases made!

2003 Unti Dry Creek Syrah (\$21.99) Another gem from the Unti family, this is probably their best Syrah to date. A very pretty wine with great length, richness and beautiful balance. The 15% grenache adds depth and character. 1,500 cases produced.

2001 Steele "Parmelee-Hill" Sonoma Syrah (\$15.99) This wine is a great every-day syrah with cola and cherry notes. Fabulous fruit in the mid palate and a long balanced finish. 500 cases made. See you in the City...

—Mike Jordan

ARGENTINA/CHILE/PORTUGAL/SPAIN

Chile/Argentina

2003 Elsa Syrah (Argentina)	\$5.99
2005 Bodegas J.F. Lurton Pinot Gris (Argentina)	\$6.99
2004 Casa Lapostolle Sauvignon Blanc (Chile)	\$7.59
2004 Alamos Malbec (Argentina)	\$7.99
2003 Bodegas J.F. Lurton Cabernet Sauvignon (Argentina)	\$7.99
2004 Elsa Malbec (Argentina)	\$6.99
2004 Terrazas de los Andes Malbec (Argentina)	\$7.99
2003 Bodegas J.F. Lurton Cabernet Sauvignon (Argentina)	\$7.99
2004 Altos Las Hormigas Malbec (Argentina)	\$8.99
2004 Loica Carmenere (Chile)	\$8.99
2004 Casa Lapostolle Rapel Valley Merlot (Chile)	\$9.99
2005 Dominio del Plata, Crios, Rosé of Malbec (Argentina)	\$9.99
2004 Montes Limited Selection Cab./Carmenere (Chile)	\$10.99
2003 Felipe Rutini Malbec (Argentina)	\$11.99
2005 Dominio del Plata, Crios, Torrontes (Argentina)	\$12.99
2004 Dominio del Plata, BenMarco, Malbec (Argentina)	\$18.99
2004 Tikal Patriota (Argentina)	\$23.99
2004 Tikal Armorio Malbec (Argentina)	\$27.99

Portugal/Spain

2004 Marques de Riscal Rueda Verdejo	\$6.99
2003 Candela Carro, Murcia	\$7.99
2004 Encostas do Lima Vinho Verde	\$7.99
2004 Las Rocas de San Alejandro, Garnacha, Calatayud	\$7.99
2004 Pagos de Araiz, Navarra, Rosado	\$7.99
2004 Yasa Garnacha, Calatayud	\$7.99
2005 Bodegas Julian Chivite Gran Feudo Rosado Navarra	\$8.99
2004 Cuevas de Castilla "Con Class" Rueda, Blanco	\$8.99
2004 Bodegas Tintoralba Higuera Grenache, Almansa	\$9.99
2003 Hecula Yecla	\$9.99
2004 Vinos Piñol Ludovicus, Terra Alta	\$9.99
2004 Vinos Sin-Ley G4 Garnacha, Cariñena	\$9.99
2003 Celler de Capcanes Mas Donis Barrica	\$10.99
2003 Las Rocas, Viñas Viejas, Grenache, Calatayud	\$10.99
2003 Bodegas Castano Solanera, Yecla	\$11.99
2000 Mont Marcal Cava	\$11.99
2004 Valminor Albariño, Rias Baixas	\$11.99
2004 Bodegas Arrocal, Arrocal	\$13.99
2004 Dominio de Tares Baltos, Mencia, Bierzo	\$13.99
2001 Bodegas Julian Chivite Gran Feudo Reserva, Navarra	\$14.99
2004 Celler Can Blau, Can Blau, Monsant	\$14.99
2001 Viña Izadi, Rioja, Crianza	\$14.99
2004 Vinos Piñol Sacra Natura, Terra Alta (Organic)	\$15.99
2001 Bodegas Julian Chivite Salceda Rioja Reserva	\$16.99
2004 Fefiñanes Albariño	\$16.99
2001 Marques de Riscal Reserva Rioja	\$16.99
2004 Pazo de Senorans Albariño	\$17.99
2001 Viña Izadi, Rioja, Reserva	\$23.99
2001 Bodegas Y Vinedos Pujanza Pujanza, Rioja	\$24.99
2000 Bodegas Muga Reserva Selección Especial Rioja	\$29.99
2003 Buil & Gine, Buil, Toro	\$31.99
2001 Finca Villacreces Reserva, Ribera de Duero	\$31.99
2003 Pago de Carraovejas, Ribera del Duero	\$32.99
2003 Dos Victorias Gran Elias Mora Daniel	\$41.99
1999 Arzuaga, Ribera del Duero, Reserva	\$44.99
1996 Muga Rioja Prado Enea Gran Reserva	\$46.99

Viva España continued...

red is a real powerhouse. The old vines, more than 30-years old, yield fruit of tremendous depth and concentration. The resulting wine is full, rich and fleshy. Enjoyable now.

2005 Viña Izadí Rioja Blanco (\$14.99) As many of you, I am a huge fan of the Izadi wines and their desire to make great traditional wines that represent the best of Rioja. The latest offering of the white wine is made from a blend of 80% viura and 20% malvasia. Barrel fermented and oak-aged for three months, the charming pear and apple flavors really shine through the vanillin oak, while the acidity adds a touch of brightness to the palate. Enjoy this white with roast chicken.



**LEFT TO RIGHT:
IGNACIO ARZUAGA
NAVARRO, ONE OF THE
OWNERS OF ARZUAGA;
K&L'S ANNE PICKETT,
AND THE WINEMAKER
OF ARZUAGA.**

2003 Arzuaga, Ribera del Duero, Crianza (\$26.99) This estate is located right next door to the venerable Vega Sicilia. Made from a blend of tinto fino (aka tempranillo) with a bit of cabernet sauvignon and merlot, their 2003 Crianza is unusually big and rich. Even though this wine comes from a super ripe vintage, this Crianza still has plenty of depth and acidity. Decant to drink it now, but it would be better off with a couple of years in your cellar. I can't think of a better match for this one than grilled lamb.

If any of you would like information about Barcelona or wine tasting and traveling in Spain, please feel free to drop me an email at anne@klwines.com. Saludos!

—Anne Pickett

Loire, Alsace and Beyond

There are some exciting things happening on the Direct Import side. I found out to my delight that the Boulays of Chavignol inherited some vines in the famed Monte Damnés vineyard, one of the best sites in all of Sancerre. The 1.2ha parcel is exposed fully to the south with vines between 25- to 45-years old, of course completely hand harvested, vinification taking place in 300L barrels with natural yeast fermentation. The **2004 Boulay Sancerre Montes Damnés (\$26.99)** is the first release, and our allocation is only 300 bottles. Compared to the Clos du Beaujeu, this wine is overtly more aromatic with spicy aromas hinting at pepper. Where the Beaujeu is subtle and fine, this wine is powerful and concentrated. This is a steal at the price. Hopefully here by now is another favorite, the **2005 Château Soucherie Rosé de Loire (\$10.99)**. We get only one shot to order this wine each year, and last time our supply didn't last long. We will get a few more cases this year, but it won't be around much past mid June. Made from 100% cabernet franc, this is pale in color yet packed with bright fruit, a slight earthiness and loads of minerality. On the Alsace front, I had the pleasure of visiting with Martine Becker of Zellenberg when she was in San Francisco. Her wines are clean and vibrant, precise and mineral. I am very excited about the **Becker Cremant d'Alsace (\$14.99)** a blend of pinot noir and chardonnay made in the traditional method. We should have it by now (fingers crossed), and you will love this for the summer months. This is a sparkler of real depth that is refreshing, lively and invigorating with a fine bead, soft creamy texture and dry mineral finish.

—Jeff Vierra, White Wine Man

ALSACE/LOIRE

Alsace

2004 Martin Schaetzel Pinot Blanc	\$12.99
2004 Martin Schaetzel Riesling	\$15.99
2004 Charles Baur Pinot Blanc	\$9.99
2004 Domaine Roland Schmitt Tokay-Pinot Gris	\$14.99
2003 Becker Muscat Grand Cru Froehn	\$17.99
2001 Jean Becker Gewürztraminer Grand Cru Froehn	\$17.99
2000 Marcel Deiss Burlenberg Pinot Noir	\$31.99
2002 Domiane Charles Schleret Sylvaner Cuvée Reserve.....	\$13.99

Loire

François Pinon Vouvray Pétillant Brut	\$14.99
2001 Clos Rougeard Saumur Champigny	\$32.99
2001 Clos Rougeard "Les Poyeux" Saumur Champigny	\$39.99
2002 Chinon Couly Dutheil Clos de l'Echo	\$25.99
2002 Domaine de la Fontainerie Vouvray Sec	\$13.99
2002 Domaine Laureau Savennieres "Cuvée des Genets"	\$16.99
2004 Domaine Philippe Alliet Vieilles Vignes	\$22.99
2003 Xavier Frissant Touraine Amboise "Cuvée Renaissance" ..	\$12.99
2004 Tessier Cour Cheverny Les Sables	\$12.99
2004 La Tour St. Martin Menetou Salon Blanc	\$14.99
2004 Domaine Philippe Alliet Chinon	\$16.99
2004 Didier Dagueneau Blanc Fumé de Pouilly	\$42.99
2004 Domaine Fouet Saumur Blanc "Julian Fouet"	\$11.99
2004 Gerard Boulay Sancerre Chavignol	\$18.99
2004 Domaine de Belliviere Coteaux du Loir V.V. Eparses	\$28.99
2004 Domaine Belliviere Rouge-Gorge Pineau d'Aunis	\$22.99
2004 Guy Bossard Muscadet Sur Lie, Expression de Gneiss....	\$13.99
2004 François Chidaine Montlouis Sur Loire Clos du Breuil..	\$17.99
2004 François Chidaine Vouvray Clos Baudoin	\$22.99
2004 Clos Roche Blanche Touraine Sauvignon Blanc	\$12.99
2004 Clos Roche Blanche Touraine Pif (gamay, Malbec)	\$14.99

Austria: Stadlmann and Zierfandler

A good friend and local Austrian wine authority has started importing some really exciting wines from Austria that we are proud to offer to our customers. The quality of these wines far exceeds the prices we are asking, a benefit of the wines not having many layers of importation and distribution to work through. And you reap the rewards. We have selected three producers to work with starting out and may expand to a few more after my trip this year to meet them. The first and most eye opening for me is a man named Johann Stadlmann, a champion of Zierfandler (yes, that is the grape) of which there are only 100-200 hectares planted on the planet. I cannot recommend these wines enough. I would even be willing to come to your house and personally open the bottle for you, and, of course, have a glass. We have two wines from Stadlmann, two Zierfandlers, which must be some kind of a record for wine stores on El Camino Real. The first is **2004 Stadlmann Zierfandler Classic (\$15.99)**, a great introduction to the grape and a super wine for the summer. It is sleek and dry with high-toned citrus, herbal and a zesty candied grapefruit/ginger aromatics that are refreshing and lively. Then we have one of the most intriguing wines I have tasted in many years, the **2004 Stadlmann Zierfandler Mandel-Höh (\$25.99)**, which I have no doubt belongs among the top wines in Austria and the world. This vineyard site produces a singular wine that is hauntingly beautiful and absolutely serious. It fills you with questions that cannot be answered. An experience unto itself. Drink up.

—Jeff Vierra *Lover of Marginal Things*

AUSTRIA/GERMANY

Austria

2000 Iby Blaufränkisch Hochäcker	\$14.99
2001 Bründlmayer St. Laurent	\$25.99
2002 Malat Grüner Veltliner Dreigärten.....	\$14.99
2003 Türk Grüner Veltliner "Vom Urgentein"	\$12.99
2003 Peter Schandl Blaufränkisch.....	\$14.99
2004 Schloss Gobelsburg Riesling "Gobelsburger"	\$16.99
2004 Hiedler Grüner Veltliner Löss	\$13.99
2004 Berger Grüner Veltliner 1L.....	\$11.99
2004 Weingut Pfaffl Grüner Veltliner Weinviertal DAC	\$17.99

Germany

2002 J.&H.A. Strub Niersteiner Hipping Kabinett	\$16.99
2002 Weingut Vollenweider Wolfer Goldgrube Spätlese	\$22.99
2003 Bercher Burkheimer Feuerberg Spätburg Spätlese Dey ..	\$22.99
2003 August Kessler Spätburgunder	\$22.99
2004 Schloss Saarstein Pinot Blanc.....	\$15.99
2004 Paul Anheuser Pinot Blanc.....	\$10.99
2004 Bassermann Jordan Deidesheimer Paradiesgarten Kab ..	\$16.99
2004 Alfred Merkelbach Ürziger Würzgarten Kabinett # 1	\$15.99
2004 August Kessler 530.3 Spätlese (off-dry)	\$25.99
2004 Florian Weingart Schloss Fürstenberg Spätlese	\$28.99
2004 Fritz Haag Brauneberger Juffer Sonnenuhr Aus 375ml ..	\$26.99
2004 Fritz Haag Brauneberger Juffer-Sonnenuhr Spätlese	\$32.99
2004 Gunderloch Nackenheimer Rothenberg Spätlese	\$26.99
2004 Josef Leitz Rudesheimer Drachenstein "Dragonstone" ..	\$14.99
2004 Josef Leitz Rudesheimer Klosterlay Spätlese	\$14.99
2004 Schloss Lieser Niederberg Helden Spätlese	\$21.99
2004 Schlossgut Diel Dorsheimer Pittermännchen Spätlese ..	\$39.99
2004 Spreitzer Winkeler Jesuitengarten Spätlese	\$28.99
2004 Weingut Binz Nackenheimer Spatburgunder	\$12.99
2004 Weingut Spreitzer Oestricher Doosberg Spätlese	\$18.99

A Leap of Faith

Without a doubt, Germany is the king of riesling. But, there are so many other exciting things happening here. When I say these are well worth considering as they will tempt your palate and your mind.

2004 Schloss Saarstein Pinot Blanc (\$15.99) Yet another stunning example from Christian and Andrea Ebert. This 100% pinot blanc, also known as weiss burgunder, is a beautiful expression of pure, clean fruit treated with minimal cellar manipulation and maximum love. Fresh flowers and summer time fruits jump from the glass and its subtle, slate minerality make this wine a translucent beauty!

2003 Weingut Bürgerspital Würzbürger Stein-Harfe Scheurebe Kabinett (\$13.99) Quite possibly the oldest wine estate in all of Germany, founded in 1319, there is just a bit of tradition and knowledge floating around. Yes, sheurebe, a crossbreeding of riesling and silvaner. If you were to smell this blind folded I bet you would think it is a red wine. Rich pears and dark cassis are intertwined with a soft, juicy acid to give us a wine that would be fantastic with some of those sausages just off the grill and a few of those richer cheeses sitting in the fridge.

2003 Bercher Burkheimer Feuerberg Spatburgunder Spätlese trocken (\$22.99) A spatburgunder, or pinot noir, showing a plum nose with a sexy edge of dusty earth, sends you into a lighter style of pinot which has a finish of sweet cranberry and zippy acidity. This is not your Central Coast Pinot! 2003 was a fantastic vintage for reds in this area. Just because it is a red from Germany, this should not be overlooked or ignored. Roll the dice, you might get lucky!

—Eric Story

May Gems from Jim Barr-Joe Z on Vacation

Happy May everyone. Jim Barr here, taking over for Joe Z., as he is on vacation. I have been chosen to write his column. With my selections, of course. In lieu of my usual barking dogs scoring system (though I know you all love it) I will use Joe's stick men, or "stickies" as he likes to call them. After all of the abuse I've taken from Joe, it will be fun to "sticky" it to him! I made a joke hahahah!

Joe Zebra head thinks he is way funny when he makes fun of me. Like HE hasn't mistaken a water pitcher for a spit bucket. Like HE'S never said to Robert Mondavi "I thought you were dead?" Like HE hasn't asked a winemaker what percentage of red wine and white wine did he use to make his rosé!

1975 Poujeaux (1.5L \$169.99). Poujeaux is French for "Joe is an idiot!" Haha! I'm stone deaf but funny as a doorknob, you bet I am. Poujeaux is a small-production, high-quality wine from Moulis, which is not a cow town. (Moo-lis! A great play on weirds!) Anyway, the 1975 Poujeaux (French for... oh, did that one already) is showing beautifully, at once sturdy and evenly balanced with ripe fruit flavors that dance between layers of earth and cedar. 🍷🍷🍷

My next selection, the **1910 Barbeito Sercial Reserva Madeira (\$189.95)** is a lovely old soul. Sercial is considered a very dry style, with a quality of almonds (and a hint of bittersweet chocolate with extended age). The dry side is represented by crisp notes of orange peel and a refreshing tangy acidity. 🍷🍷🍷

Madeira wines are tremendous values and guaranteed to serve up a unique wine experience. Also in stock is the **1933 Justino's Malmsey Madeira (\$179.95)**, which shows more richness and chocolate/fudge notes as well as orange essence. They are different. They are lovely.



Jim's May Gems

Over the many years that I have been in this industry, I have come to realize that the more that I learn, the less I know. Just when I believe that I am aware of every conceivable producer from a certain viticultural location, a whole new batch of those that I have never heard about appear on the scene or in our inventory. To quote The Sundance Kid, "Who are these guys?" And how did our buyers find out about them? So, when the **2003 Château La Gatte Bordeaux Rouge, Saint Andre-de-Cubzac (\$10.99)** appeared in our warehouse, my immediate question was, Who are these guys? Clyde's response was to ask me if, for whatever reason, I remembered the luncheon we had at Château Latour in 1991 (the same luncheon that made me ill). The couple (Michael Affatato and Hélène Fenouillet) who sat next to us, bought this property in 1994 and immediately turned the quality level up quite a few notches the following vintages. With the 2003, a blend of merlot (65%), cabernet (25%), and the balance malbec, you have a wine that is deeply colored with pronounced aromatics of plum, cassis, and touch of white pepper spiciness. This little beauty has the richness of the '03 vintage without being overdone. It offers a silky, broad, yet balanced mouthfeel, very fine tannins and a long finish. Drink this for the next five to eight years. Anderson has informed me that this will be one of our house red for the month of May. 🍷🍷🍷🍷🍷🍷

The **2004 Domaine de Verquiere Cotes du Rhone (\$8.99)**, from a family vineyard specializing in concentrated field blends, is consistently one of the best-selling Rhones in the store. The usual suspects (grenache, cinsault and syrah) are behind this intense charmer, show-

ing concentrated red fruit and pepper notes. 🍷🍷🍷🍷🍷🍷

Hard to believe that wine makes an appearance in Joe's column! I see that Joe bought the **1970 Graham Port (\$199.00)** as well. Once in a while he gets it right. This is a full-flavored 1970, as befits the Graham's style. Over a decade ago, Michael Broadbent described the wine as having... "lots of fruit, grip, length, tannin and acidity." That was true, but that was then. This now mature. This is a wonderful, complete, stately wine that deserves top ranking. 🍷🍷🍷🍷

Now, I would like to tell a mean-spirited story about Joe, just as he does every month at my expense:

On April first of last year I came to work at the usual time. Everything seemed normal, or as normal as it can be for K&L. I hung up my coat and reached for my clipboard, without which I cannot function.

And then all heck broke loose.

The clipboard had Superglue on it, and it became cemented to my hand. Someone called out "April Fools!" as I ran about the shop flapping my arm. With all of the flapping I could not see where I was going and POW! I ran right into a floor stack of Bloody Mary mix and went butt over teakettle. Now covered in tomato mixture, I walked by the checkout counter on my way to the washroom and a customer screamed "Call an ambulance! This man is bleeding to death!" I was tackled by fellow employee Susan Purnell, who held on to my back. I hate people on my back, and so I ran into the parking lot, still all red. Customers screamed. Employees laughed. Before I could open my mouth the paramedics had strapped me onto a stretcher and were about to close the ambulance doors. That's when I saw it: Joe getting out of his car... with mismatched socks! Take that, Joe Zebra head! Ah, revenge is sweet.

—Joe Zugelder

ing concentrated red fruit and pepper notes. 🍷🍷🍷🍷🍷🍷

Anderson has informed me that our last house red for the month will be the **2003 Purisima Canyon Napa Valley Cabernet Sauvignon (\$16.99)**, a blend of three different vineyard ranches that originate from Chiles Valley, St. Helena, and Pope Valley. Deep ruby/inky in color, the nose provides lush, ripe aromas of cassis, blackberry, and tea (Earl Gray) tones that are underscored by a mild cedary, toasty tone. In the mouth, you will be treated to a Cabernet that is lush, with finely focused complex fruit, excellent acid structure, integrated soft tannins, hints of chocolate, superb depth of character and a long, lasting finish. This gem should evolve well and drink nicely over the course of the next five to ten years. Any of the above red wines are worth at least a case in your collection. 🍷🍷🍷🍷🍷🍷

Our only house white wine for May will be the **2003 Château Reynon Bordeaux Blanc, "Vieilles Vignes" (\$11.99)**. A blend of sauvignon (80%) and semillon, this beautiful old-vine gem offers opulent aromas of lanolin and sweet grapefruit-to-white-peach characteristics. This dry, complex, yet elegant white Bordeaux provides undertones of focused minerality and tons of structure and has a clean, long, mouth-watering finish. This is another extremely successful wine in a vintage that left many producers scratching their heads as to how to handle the heat in August, and will rival such wines as Carbonnieux and Smith-Haut-Lafitte. Eby says to stockpile this gem. 🍷🍷🍷🍷🍷🍷

If you have any questions, you can email me at jimbarr@klwines.com. Enjoy this month's selection or else! —Jim, Anderson, & Eby

CHAMPAGNE/SPARKLING WINE

Ariston Carte Blanche Brut (375ml \$13.99)-Best deal in bubbles?	\$22.99
Michel Dervin Brut.....	\$24.99
Franck Bonville Brut Selection Blanc de Blancs (1.5L \$49.99).....	\$24.99
Launois "Cuvee Reserve" Brut Blanc de Blanc	\$25.99
Launois "Quartz" Brut Blanc de Blancs-Sable's new name!	\$25.99
Laurent Perrier Brut	\$29.99
Tarlant Brut Reserve	\$26.99
Tarlant Brut Zero-Our driest. No sugar added	\$26.99
Philippe Gonet Brut Reserve Champagne	\$27.99
Ariston Brut Rosé	\$28.99
Ariston Aspasia Blanc de Blancs	\$29.99
2000 Franck Bonville Vintage	\$29.99
Fleury Brut Carte Rouge-Now direct! (375ml \$15.99, 1.5L \$64.99) ..	\$29.99
1999 Launois Brut Blanc de Blancs Vintage-New!	\$29.99
Leclerc Briant "La Croisette" Single Vineyard Brut	\$29.99
Leclerc Briant "Clos des Champions"-The very last!	\$29.99
Leclerc Briant "Les Chèvres Pierreuses"	\$29.99
Leclerc Briant "Les Crayères"	\$29.99
2001 Leclerc Briant Cuvee Rubis Brut Rosé-Barely legal!	\$29.99
Charles Heidsieck Brut Reserve	\$29.99
1998 Ariston Vintage Brut.....	\$29.99
1999 Michel Dervin Vintage Brut Champagne.....	\$29.99
Philippe Gonet Brut Rosé-Exciting new pink!	\$29.99
Taittinger La Francaise Brut Reserve Champagne	\$29.99
Ariston Aspasia Brut Prestige (1.5L \$69.99).....	\$34.99
Louis Roederer Brut-One of Clyde's favorites	\$34.99
Fleury Brut Rosé-Now direct! (375ml \$19.99)	\$34.99
2000 Philippe Gonet Blanc de Blancs Grand Cru.....	\$39.99
Rene Collard Brut Carte d'Or	\$39.99
René Collard Cuvee Ultime Ultra Brut.....	\$39.99
Tarlant Cuvee Louis Brut Prestige (1.5L \$99.00)	\$39.99
Laurent-Perrier Brut Rosé.....	\$49.99
1990 Rene Collard	\$49.99
1999 Roederer Vintage Brut	\$49.99
1999 Roederer Vintage Blanc de Blancs	\$49.99
Tarlant Single Vineyard Blanc de Blancs.....	\$49.99
1999 Roederer Vintage Brut Rosé	\$54.99
Franck Bonville Cuvee Belles Voyes	\$59.99
1985 Rene Collard	\$59.99
Laurent Perrier "Grand Siècle"	\$74.99
1995 Taittinger Comtes de Champagne Blanc de Blancs	Inquire
1998 Dom Perignon	Inquire
1992 Krug Clos de Mesnil Champagne	Inquire
Domestic Sparkling Wine	
1999 Schramsberg Reserve	\$54.99
1999 Roederer "l'Ermitage".....	\$32.99
2000 Argyle Willamette Valley Brut	\$16.99
2000 Iron Horse Classic Vintage Brut.....	\$24.99
2000 J Wine Company	\$23.99
2002 Domaine Carneros Brut	\$19.99
2001 Schramsberg Blanc de Blanc.....	\$24.99
2002 Iron Horse "Wedding Cuvée"	\$26.99
2002 Schramsberg Blanc de Noir	\$24.99
NV Domaine Chandon Brut /Blanc de Noir.....	\$14.99
NV Gloria Ferrer Brut/Blanc Noir	\$14.99
NV Scharffenberger Brut.....	\$13.99
NV Roederer Estate Anderson Valley Brut.....	\$16.99

Champagne's Rising Star: Paulet

Last September, Kirk Walker and I were lucky to visit Champagne Hubert Paulet. Benoit Marguet, of Marguet-Bonnerave and Launois fame, had told us all about his friend Olivier Paulet, the young man in charge of this tiny Champagne house. When we arrived in Rilly-La-Montagne, on the north side of the mountain of Reims, we were not disappointed. Olivier took over Champagne Hubert Paulet in 1998 and works exclusively with estate fruit from Rilly. They sell half of their grapes to Billecart-Salmon, and make a little less the 2000 cases a year with the other half. The quality of the Champagnes is amazing. The style is friendly, and the value (due to our direct import) is fantastic. Olivier ferments in both tile and stainless steel vats, and is one of the rare producers to have a pragmatic view on malolactic fermentation. Ideally, he likes to put half of the blend through malo. He is also leaning toward organics, with grass growing between his rows even just days before the harvest, a rare sight in the chalk and vines landscape of Champagne. His **Hubert Paulet Brut Tradition (\$27.99)** is a blend of 50% meunier, 25% chardonnay and 25% pinot noir. It is composed of the 2000 and 1999 harvests and has seen eight months of extra age on the cork as well as on the lees. It is very charming on the nose with ripe golden apple and fresh spring flower aromatics. It has very solid apple and pear fruit on the palate as well as an uncommon mineral note. It is quite dry, dosed at only 9 grams per liter with concentrated grape must instead of the more common beet sugar. The **1999 Hubert Paulet Brut Vintage (\$32.99)** is a blend of 40% chardonnay, 40% pinot noir and 20% meunier. Since 1999 was a very ripe and relatively low acid year, Olivier chose to completely stop the malolactic. This is a bigger, more serious Champagne that would go very well with barbecued chicken. It has a generous nose of dried apricots, wildflowers and cashews. The flavors are bold and full of fruit, but have a very nice counterbalance of minerality and acid. Contact me at garywestby@klwines.com or by phone at 877-559-4637 ex 2728 with any questions. A toast to you!

—Gary Westby

Two Champagnes Even Mom Will Love!

As we sequeway into Spring, I have two fantastic Champagne jewels. The first, and one of our most popular, is the **NV De Meric, Grande Reserve Brut Sous Bois (\$27.99)**. This is a very small, quality-conscious negotiant begun by the Besserat family in 1843 in Ay. Only Grand Cru and Premier Cru grapes are used in De Meric's Champagnes. The wines are aged in chalk cellars with ramage still being done by hand. Half oak-aged and half stainless steel-aged, this organic beauty has a big, toasty nose with a roasted hazelnut/almond character and a touch of sea salt. A blend of 80% pinot noir, 15% chardonnay and 5% pinot meunier. On the palate, golden and granny smith apples with an elegant, small bead. Anjou pears and a hint of cocoa at the forefront. A zesty finish with light yeast and toast.

Champagne jewel number two is a name that most of you will recognize. The **1996 Laurent Perrier Vintage Brut (\$39.99)** is one of our top-selling Champagnes from this vintage. Am I selling out, you say? Nay! Although I usually focus on small estate-produced Champagnes, I am crazy for this larger (but, not HUGE) production bubbly. A masterful blend of 55% pinot noir and 45% chardonnay that received an amazing 92 point score from the *Wine Spectator*. A concentrated nose of citrus fruits, wet stones, lemon and spice. While brisk in the mouth, there is a nuanced texture with lemon cream, honeysuckle and (faint) ginger flavors. Starts out soft and ends with a long, lingering, complex finish. It is also available in half-bottles and magnums. The 1996 will also age well over the next six years.

—Scott Beckerley

WHITE BURGUNDY

2002 Bourgogne Aligoté, Domaine Rollin	\$12.99
2003 St-Veran, Maison Drouhin	\$12.99
2004 St-Veran, Denis Barraud.....	\$13.99
2003 St-Veran, Domaine de la Croix Senaillet	\$14.99
2004 Bourgogne Chardonnay, "Signature," Champy	\$14.99
Rich and toasty, with nice minerality. From Meursault, Puligny and Rully.	
2004 Bourgogne Blanc, Thierry & Pascale Matrot	\$14.99
Lovely white from a grower in Meursault, with richness and length.	
2003 Bourgogne Chardonnay, Domaine Jomain	\$15.99
2002 Bourgogne Chardonnay, "Vero," Joseph Drouhin	\$17.99
Made by Veronique Drouhin. Old World chardonnay with New World appeal.	
2004 Bourgogne Blanc, Domaine Paul Pernot	\$18.99
Lovely Puligny-Montrachet character at a great price.	
2004 Pouilly Fuissé, Les Chataigniers, Denis Barraud	\$18.99
Focused minerality, rich palate and charm. Only our Direct Import makes this price possible.	
2004 Bourgogne Blanc, Domaine Paul Pernot	\$18.99
2003 Chablis "Saint Martin" Domaine Laroche	\$19.99
2003 St. Romain, Maison Champy	\$19.99
Great, with bright minerality.	
2002 Meursault, Maison Maurice Chenu	\$19.99
An unbelievable value on a Meursault, thanks to an airline backing out.	
2002 Bourgogne Blanc, Domaine Tollot-Beaut	\$23.99
Lovely floral nose and beautiful balance, with Pernand/Savigny character.	
2004 Pouilly-Fuissé "La Roche" V.V., Denis Barraud	\$23.99
Rich, concentrated single-vineyard Pouilly with weight, charm and minerality.	
2003 Chablis, Rosette, Domaine Alice & Olivier DeMoor	\$24.99
Bright and concentrated, from very old vines. Classic Chablis flintiness.	
2002 Cote de Beaune, Grande Chatelaine, Dom. Giboulot	\$24.99
2004 St-Aubin "Murgers Dent de Chien," 1er, V. Girardin.....	\$29.99
2004 St-Aubin "Les Charmois," 1er Cru, Marc Colin	\$29.99
2004 St-Aubin "En Remilly," 1er Cru, Domaine Marc Colin ..	\$29.99
2004 Meursault Chevalières, Thierry & Pascale Matrot	\$29.99
2004 Auxey-Duresses, La Canée, Deux Montille	\$31.99
2004 St-Aubin "Murgers Dent de Chien," 1er, Deux Montille	\$34.99
2004 St-Aubin "Sur Gamay," 1er Cru, Deux Montille	\$34.99
Two fabulous St-Aubins, pure and focused, from the emerging star, Alix de Montille.	
2004 Meursault, Les Tillets, Vincent Girardin	\$36.99
2004 Chassagne-Montrachet "Clos St. Jean," 1er, B. Morey	\$37.99
2002 Chassagne-Montrachet "Macharellles," 1er, J-C Bachelet	\$38.99
2004 Chassagne-Montrachet, "Encégnières," Domaine Marc Colin	\$39.99
2004 Puligny-Montrachet, Domaine Paul Pernot	\$39.99
Classic Puligny minerality, very bright, long and alive. Lovely!	
2004 Puligny-Montrachet, "Trézin," Domaine Marc Colin	\$39.99
2004 Chassagne-Montrachet, Vieilles Vignes, Bernard Morey	\$43.99
2004 Puligny-Montrachet, Domaine Bernard Morey.....	\$43.99
2004 Puligny-Montrachet, Les Enseignières, V. Girardin	\$46.99
2003 Puligny-Montrachet, Château de Puligny Montrachet ..	\$48.99
2004 Chassagne-Montrachet, "Truffières," 1er, V. Girardin ..	\$49.99
2003 Meursault, Poruzots, Château de Puligny Montrachet ..	\$53.99
2001 Chablis, "La Moutonne," Grand Cru, Long Depaquit	\$56.99
2003 Chass-Montrachet, "Tête du Clos" (Morgeot) Vincent Dancer	\$59.99

2004 Puligny-Montrachet, "Folatières," 1er Cru, Paul Pernot	\$64.99
Broad, rich and ripe, but also very bright, mineral-driven and alive. Yummy!	
2003 Morey-St-Denis, "Mont Luissant," 1er Cru, Dujac	\$67.99
2004 Puligny-Montrachet "Champ Gain," 1er, Marc Colin	\$69.99
2003 Meursault, "Perrieres," 1er Cru, Vincent Dancer.....	\$71.99
2002 Meursault "Genevrières," 1er, Domaine Francois Mikulski	\$74.99
Lovely minerality, floral nose and long, long finish.	
2004 Puligny-Montrachet, "Pucelles," 1er Cru, V. Girardin....	\$79.99
2004 Puligny-Montrachet, "Caillerets," 1er Cru, V. Girardin	\$81.99
2004 Corton-Charlemagne, Grand Cru, V. Girardin	\$81.99
2004 Corton-Charlemagne, Grand Cru, Marc Colin	\$89.95
2004 Puligny-Montrachet, "Pucelles," 1er Cru, Paul Pernot ..	\$89.99
2004 Bienvenues-Bâtard-Montrachet, Grand Cru, P. Pernot.....	\$123.99
2004 Bâtard-Montrachet, Grand Cru, Paul Pernot	\$149.99
2003 Bâtard-Montrachet, Grand Cru, Marc Colin	\$179.95
2004 Bâtard-Montrachet, Grand Cru, Marc Colin	\$180.00
2003 Chevalier-Montrachet, Grand Cru, Marc Colin	\$199.95
2003 Le Montrachet, Grand Cru, Marc Colin.....	\$375.00
2003 Le Montrachet, Grand Cru, Louis Latour	\$549.95

Honest Burgundy

It's a good time to be a white Burgundy enthusiast. Currently on our shelves with have plenty (a relative term) of 2004s. This is one of the better vintages in current years to celebrate the dirt of Burgundy. By this I mean that these wine practically scream their terror. A fun and interesting way to approach this would be wines from these two producers, Denis Barraud and Paul Pernot. The wines, like the men who make them, come from two very different worlds. The first is a small farmer, the second one of the very largest land owners in the Cote de Beaune.

2004 Pouilly-Fuissé, Les Chataignieres, Domaine des Nembrets, Denis Barraud (\$18.99)

The Domaine des Nembrets is a small hold that Dennis has been able to put together by sharecropping and leasing. The entire holding are on the slopes of the Roche de Vergisson, a giant basalt monolith, surrounded by complex and folded rocky, well-drained soils with limestone outcroppings. It is these limestone outcroppings that are home to Pouilly-Fuisse, and it is only the vines planted in this area that can be called so. This is not Saint-Veran or Macon. The wine is bright and fresh, showing cool yellow fruits with hints citrus and a stony mineral undercurrent. This wine sees a little new oak, which serves to frame and accentuate the fruit.

2004 Puligny Montrachet, Domaine Paul Pernot (\$39.99)

In spite of having some of the largest holdings, this estate never produces much wine, selling almost 80% of their grapes. What they do keep (the best fruit, naturally) is reflected in their wines. They are not one of the superstars of Burgundy but the have a solid, quiet following. Preferring to have the wines speak for themselves, very little new oak is used. And speak they do! For young white Burgundy they are very approachable with lots of juicy, ripe stone fruits, citrus and the classic Puligny minerality. This wine has an open knit texture but never loses it focus and it betrays its intensity. It is almost like you're getting away with something at this price. Drink now or hold onto it for a few more years.

—Kirk Walker

RED BURGUNDY

2002 Bourgogne Rouge, Domaine Vincent Sauvestre	\$11.99	2003 Château Corton Grancey, Grand Cru, Louis Latour	\$99.99
2003 Bourgogne Pinot Noir, Boisset	\$12.99	2003 Chambolle-Musigny, "Sentiers," 1er Cru, Groffier	\$99.99
2002 Bourgogne Rouge, Domaine Desertaux-Ferrand	\$13.99	2003 Clos de la Roche, Grand Cru, V.V., Vincent Girardin	\$99.99
2003 Bourgogne Pinot Noir, Domaine Olivier Guyot	\$18.99	2002 Clos de la Roche, Grand Cru, Domaine Louis Remy	\$99.95
2003 Bourgogne Rouge, Domaine Heresztyn	\$19.99	2003 Chambertin-Clos de Beze, Grand Cru, F. Esmonin	\$99.95
2003 Bourgogne Rouge, Domaine Mongeard-Mugneret	\$20.99	2001 Morey-St-Denis, 1er Cru, Domaine Hubert Lignier	\$99.95
2002 Bourgogne Pinot Noir, "Vero," Joseph Drouhin	\$21.99	2002 Clos Vougeot, Grand Cru, Domaine Xavier	
2002 Chorey-les-Beaune, Domaine Tollot-Beaut	\$23.99	Liger-Belair	\$104.99
2003 Savigny Les Beaune, Domaine Jean-Marc Pavelot	\$26.99	1996 Chambolle-Musigny, Beaux Bruns, Denis Mortet	\$107.99
2001 Savigny Les Beaune, Domaine Jean-Marc Pavelot	\$28.99	2002 Clos Vougeot, Grand Cru, Domaine Michel Gros	\$108.99
2003 Gevrey-Chambertin, V.V., Maison Champy	\$29.99	2002 Latricieres-Chambertin, Domaine Louis Remy	\$109.99
2002 Chassagne-Montrachet 1er, Domaine Blain-Gagnard	\$29.99	2003 Clos Vougeot, "Maupertuis," Grand Cru, Anne Gros ..	\$124.99
2002 Volnay, "Santenots," 1er Cru, Vincent Sauvestre	\$30.99	2003 Grands Echézeaux, Grand Cru, Mongeard-Mugneret ..	\$134.99
2003 Meursault-Blagny "Piece Sous Bois," 1er Cru,		2003 Chambolle-Musigny, 1er Cru, Comte de Vogue	\$149.99
Domaine Matrot	\$44.99	2003 Bonnes Mares, Grand Cru, Domaine Robert Groffier	\$159.99
2003 Nuits-St-Georges, Chaliots, Domaine Michel Gros	\$44.99	2002 Richebourg, Grand Cru, Xavier Liger-Belair	\$174.99
2003 Chambolle-Musigny, Domaine Michel Gros	\$45.99	2003 Chambertin, Grand Cru, Louis Latour	\$189.99
2002 Pommard Tavannes, Francois Gaunoux	\$46.99	1999 Romanée St. Vivant, Grand Cru, Louis Jadot	\$199.95
2003 Vosne-Romanée, Domaine Michel Gros	\$46.99	2003 Romanée St. Vivant, Grand Cru, Louis Latour	\$229.95
2003 Chambolle Musigny, Joseph Drouhin	\$47.99	2003 Charmes-Chambertin, Grand Cru, Louis Latour	\$229.95
2003 Pommard, Domaine Louis Boillot	\$49.99		
2003 Chambolle Musigny, Domaine Heresztyn	\$49.99		
2001 Volnay, "Ronceret," 1er Cru, Domaine Nicolas			
Rossignol	\$49.99		
2002 Volnay, "Caillerets," 1er Cru, Domaine Nicolas			
Rossignol	\$51.99		
2002 Volnay, "Santenots," 1er, Chat. Rossignol-Jeanniard	\$51.99		
Concentrated, delightful and rich, with fine tannins. Lovely wine!			
2002 Gevrey-Chambertin, V.V., Domaine Harmand			
Geoffroy	\$51.99		
2002 Pommard Perrieres, Vignes Centenaires, Chas Vienot ..	\$52.99		
2000 Corton-Bressandes, Grand Cru, Domaine			
Tollot Beaut	\$54.99		
2003 Vosne Romanée, "Suchots," 1er Cru, Maison Champy ..	\$59.99		
Rich and succulent fruit, with ripe and very fine tannins.			
2001 Nuits-St-Georges, "Murgers," 1er Cru, Cathiard	\$59.99		
2003 Vosne Romanée 1er Cru, Beaumonts, Champy	\$59.99		
2003 Beaune 1er Cru, Clos des Ursules, Domaine Jadot	\$60.99		
2003 Vosne-Romanée 1er, Orveaux, Mongeard Mugneret	\$61.99		
1999 Clos de Vougeot, Grand Cru, Domaine Lamarche	\$61.99		
2003 Gev. Chambertin 1er Cru, Champonnets, Heresztyn	\$65.99		
2003 Gev. Chambertin 1er Cru, Goulots, Heresztyn	\$66.99		
2003 Vosne-Romanée, "Malconsorts," 1er Cru, Moillard	\$67.99		
2002 Gevrey-Chambertin, "Lavaux St Jacques," 1er Cru,			
Harmand Geoffroy	\$69.95		
2003 Chambolle-Musigny 1er, "Gruenchers," Dom. Fourrier	\$69.99		
2003 Beaune 1er Cru, "Clos des Mouches," Joseph Drouhin ..	\$69.99		
2003 Chambolle-Musigny 1er, "Beaux Bruns," Barthod	\$74.99		
2003 Vosne Romanée 1er Cru, Clos des Reas, Michel Gros	\$79.99		
2003 Morey St. Denis 1er Cru, Millandes, Heresztyn	\$79.99		
2001 Vosne-Romanée, "Suchots," 1er Cru, Sylvain Cathiard ..	\$79.99		
2003 Clos Vougeot, Grand Cru, Domaine Moillard	\$89.95		
2001 Chapelle Chambertin Grand Cru, Domaine Damoy	\$91.99		
This rich and focused Grand Cru. Was \$130 elsewhere!			
2002 Clos de la Roche, Grand Cru, Domaine Olivier Guyot ..	\$97.99		
2003 Chambolle-Musigny, "Hauts Doix," 1er Cru, Groffier ..	\$97.99		
2002 Latricieres-Chambertin, Grand Cru, Charles Vienot	\$99.95		

Beaujolais

2004 Regnie, Domaine des Braves, Paul Cinquin	\$11.99
2004 Chenas, Vieilles Vignes, Domaine Lapierre	\$13.99
2004 Beaujolais, l'Ancienne, V.V., Jean-Paul Brun	\$14.99
2003 Morgon, Domaine Ruet	\$14.99
2004 Julienas, Cuvée Especiale, P. Granger	\$14.99
2003 Cote de Brouilly, Domaine Ruet	\$16.99
2004 Julienas, Domaine Pascal Granger	\$15.99
2004 Chiroubles, Clos le Farge, Domaine Chrysson	\$14.99
2004 Chenas, Domaine Pascal Granger	\$15.99
2004 Moulin-a-Vent, Domaine Pascal Granger	\$17.99
2004 Fleurie, Clos de la Roilette	\$18.99
2003 Moulin-a-Vent, Château des Jacques (Domaine Jadot) ..	\$19.49
2004 Fleurie, "Poncié," Domaine du Vissoux	\$19.99

Pour Votre Plaisir 2004s Continued

As I write this, I am just back from two weeks in Burgundy. It was a good trip, where I had the chance to taste hundreds of 2004 Burgundies, both white and red.

The 2004 White Burgundies are less variable and easier to evaluate. They are charming wines, with a clear sense of place. Perhaps not the perfect vintage for aging for more than a decade, but that long a time frame is hardly a problem for most whites (or for most of us). The vintage has a sense of sweetness on the palate, even for those wines with no hint of residual sugar, which makes them delightful.

2004 Red Burgundies are more variable, and the skill of the wine-grower and careful cellar work are critical. I tasted some wonderful wines in Volnay, as well as Chambolle, so there is no generalization about Cote de Beaune versus Cote de Nuits that I can see. However, this is a vintage to talk to your wine merchant about how individual producers fared, and pick your wines well. If you do, there are some wonderful things to be found, and you will be delighted to have them in your cellar. Á Santé.

—Keith Wollenberg

ITALIAN WINES

If you wish to be ahead of the game and get e-mail updates on things 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

Brunello di Montalcino and Rosso!

The initial list, many more to come!

2004 Valdicava Rosso di Montalcino.....	\$22.99
2001 Pogiarellino	\$29.99
2001 Ferrero-90 points <i>Wine Spectator</i>	\$29.99
2001 Baricci-90 points <i>Wine Enthusiast</i>	\$34.99
2001 La Fortuna-90 points <i>Wine Spectator</i>	\$34.99
2001 Pian dell'Orino-94 points <i>Wine Spectator</i>	\$35.99
2001 Casanova di Neri	\$39.95
2001 Castelgiocondo-94 points <i>Wine Spectator</i>	\$39.99
2001 Piancornello-92 points <i>Wine Spectator</i>	\$39.99
2001 Le Gode	\$39.99
2001 Lisini	\$39.99
1999 La Fortuna Riserva-92 points <i>Wine Spectator</i>	\$44.99
2001 Gorelli Le Potazzine-93 points <i>Wine Spectator</i>	\$47.95
2001 Sesta di Sopra-95 points <i>Wine Spectator</i>	\$49.99
2001 Costanti	\$59.95
2001 Fuligni Brunello-95 points <i>Wine Spectator</i>	\$59.95
2001 Terralsole.....	\$59.99
1999 Valdicava Brunello-94 points <i>Wine Spectator</i>	\$59.99
1999 Valdicava "Madonna del Piano"-96 points <i>Wine Spectator</i> ..	\$59.99
2001 Siro Pacenti-97 points <i>Wine Spectator</i>	\$79.99

In Stock

Tuscany

2004 Maritma Sangiovese "4 Old Guys"-New cuvee	\$7.49
2003 Teruzzi & Puthod Vernaccia di San Gimignano	\$9.99
2004 Poliziano Rosso di Montepulciano	\$11.95
2002 Villa Antinori Toscano Rosso	\$15.95
2002 Felsina Chianti Classico	\$16.99
2002 Antinori Chianti Classico "Peppoli"	\$19.95
2003 Le Cinciole Chianti Classico.....	\$19.99
1 Glass <i>Gambero Rosso</i> .	
2002 Poliziano Vino Nobile di Montepulciano	\$21.99
2 Glasses <i>Gambero Rosso</i> .	
2003 Querciabella Chianti Classico	\$23.99
2001 Poliziano Vino Nobile di Montepulciano "Asinone"	\$33.99
92 points <i>Wine Spectator</i> and 3 Glasses <i>Gambero Rosso</i> .	
1999 Fanetti Vino Nobile di Montepulciano Riserva	\$28.99
2000 Antinori Tenute Marchese Chianti Classico Riserva	\$29.95
2001 Castello di Fonterutoli Chianti Classico	\$34.95
3 Glasses <i>Gambero Rosso</i> .	
2001 Felsina Fontalloro	\$34.99
3 Glasses <i>Gambero Rosso</i> .	
2001 Isole e Olena "Cepparello"	\$44.99
3 Glasses <i>Gambero Rosso</i> .	
2003 Querciabella "Batar"	\$74.99
2 Blue Glasses <i>Gambero Rosso</i> .	

Montalcino

2003 La Fortuna Rosso di Montalcino	\$17.99
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Podere Rinascimento

Maybe it was talking to Joe Z about an April Fool's prank he's playing or perhaps it is that after 110 times of writing this column I've got a feeling of hmmm, what should I write about? Why would I have this malaise with all of the great Italian wine available today? I do have a bunch of incredible projects I'm working on to bring you starting (hopefully arriving in June) with Rocca di Montegrossi. One of Chianti Classico's best producers is now going to be a direct import for us. Wait until you taste these wines! Or the new producer Mike and I visited, Ca' Berti and their Lambrusco Grasparossa di Castelvetro, hillside vineyards and hand-picked Lambrusco. Wow, you won't believe them. Or all of the wonderful new vintage wines from Ermacora, Silvano Follador, Blason and Ruggeri Corsini, and several other projects that are in the works all tremendously exciting but I can't write about those yet... Well here is the big news I can tell you: I'm going to rename my column once again because I'm moving to Hollywood! No, I'm not going to hang out in Schwab's Drug Store waiting to be discovered. I'm going to be bringing K&L's Italian wines to the southland sometime late this summer!

Meanwhile, we still have a great selection of Brunello on the way! Here are a few: The **2001 Baricci Brunello di Montalcino (\$34.99)** 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. The wine's sophisticated temperament is inviting, and its supple feel relaxes you as it eases from the glass onto your palate. Its focus, complexity, structure and finish stand out immediately while ripe layers of spicy black cherry and plum are deposited on your tongue. Vital, lithe, colorful, smooth all rolled into one, the 2001 is the best Baricci for me since the 1985. It must be something for your cellar. The **2001 La Fortuna Brunello di Montalcino (\$34.99)** has a warm, sweet ripeness that is full of intense plum and dark cherry aromatics 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. While profoundly concentrated, the silky nature of this wine sends waves of smooth, unctuous texture across your palate. Powerful, complex, drinkable and age-worthy, this luscious Brunello shows the great balance inherent in this 2001 vintage. It will age well for another decade plus. The **1999 Valdicava Brunello di Montalcino (\$59.99)** is a truly stunning wine. Mike and I drank (no spitting here) a bottle with Vincenzo Abbruzzese the owner/winemaker over lunch in February side by side with the 98-point 2001. We finished both, and there isn't much difference. Maybe the 2001 is a little bigger, but WOW both are absolutely sensational wines. You need to have this in your cellar! Trust me!

—Greg St. Clair

ITALIAN WINES

2 Glasses *Gambero Rosso*.

1999 Pian dell'Orino "Piandorino"\$19.99

2003 La Fortuna Sant'Antimo Rosso\$22.99

1996 Casisano Colombaio Brunello-1 Glass *Gambero Rosso*\$24.99

2000 Baricci Brunello-2 Glasses *Gambero Rosso*\$36.99

That classic Montosoli nose, elegantly spicy, full of cinnamon, cardamom, anise and leather. The wine exudes a feminine mystique, lithe, supple, delicate, giving then taking, hinting not demanding, complex. (Greg St. Clair, K&L Italian buyer)

2000 La Fortuna Brunello-2 Glasses *Gambero Rosso*\$36.99

A warm, sweet ripeness, full of dark and intense plum aromatics rise from the glass and give you an immediate sense of density, weight, and richness. The wine is supple on the palate, complex, chocolaty amarena. (Greg St. Clair, K&L Italian buyer)

2000 Pian dell'Orino Brunello\$39.99

Chocolaty, plummy, spicy array of complex wild fruits that just envelop you. On the palate the wine is bold, dramatic, lots of mid palate structure, like someone with powerful, muscular shoulders, a real depth of flavor flows from the chocolaty, plummy nose to more, herb, leather, a taste of the earth but finish with more ripe, yet very focused and structured plummy fruit. (Greg St. Clair, K&L Italian buyer)

2000 Sesta di Sopra Brunello-92 points *Wine Spectator*\$42.99

The nose just jumps out at you spicy, complex, wild cherry fruit, with hints of sage, leather, intriguing, seductive and inviting. On the palate the wine is broad, full-bodied and rich yet not heavy, it has an elegance, more like a lithe, muscular athlete, supple yet forceful and is full of the complex character. (Greg St. Clair, K&L Italian buyer) 2 Blue Glasses *Gambero Rosso*.

1997 Casisano Colombaio Brunello Riserva\$54.99

92 points *Wine Spectator*: "Textbook Brunello. Rich, with lots of dried fruits, minerals and lilacs. Full- to medium-bodied, with fine tannins and a chewy, vanilla and coffee aftertaste. Slightly hard now. Best after 2004."

Piedmont

2000 Dessilanni Spanna Riserva\$11.99

2004 Ruggeri Corsini Barbera d'Alba\$12.99

Vibrant fruit, incredibly balanced, great finish, all stainless steel, drinking beautifully now!

Barolo/Barbaresco

2001 Paitin di Pasquero Elia Barbaresco "Serra Boella"\$25.99

2001 Ruggeri Corsini Barolo-90 points *Wine Spectator*\$31.99

There is a seductive elegance in this wine, it seems as if a feminine touch has softened the powerful structure of the nebbiolo grape.

2001 Paitin di Pasquero Elia Barbaresco "Sori Paitin"\$32.99

2001 Azelia Barolo "San Rocco"\$59.95

95 points *Wine Spectator*.

1997 Famiglia Anselma Barolo "Adasi"\$59.99

2001 Einaudi Barolo "Nei Cannubi"\$69.99

91 points *Wine Spectator*.

2000 Scavino Barolo "Carobric"\$78.95

94 points *Wine Spectator*.

Trentino-Alto Adige and Friuli

2004 Volpe Pasini Chardonnay\$12.99

2004 Ermacora Pinot Grigio-2 Glasses *Gambero Rosso*\$14.99

2003 Convento Muri-Gries Pinot Grigio-1 Glass *Gambero Rosso* \$14.99

2004 Ermacora Pinot Bianco-2 Blue Glasses *Gambero Rosso*\$14.99

2003 Blason Venc Bianco DOC Isonzo-1 Glass *Gambero Rosso*\$14.99

2004 Ermacora Tocai Friulano-2 Glasses *Gambero Rosso*\$14.99

2004 Ermacora Merlot-Great balance and richness\$14.99

2004 Ermacora Refosco-Spicy, full and complex\$14.99

2004 Dorigo Cabernet Franc\$15.99

2004 Volpe P Zuc Volpe Ribolla Gialla-2 Glasses *Gambero Rosso* \$18.99

2002 Vencjar Rosso DOC Isonzo\$19.99

If you like Bordeaux you'll love this!

2004 Volpe P Zuc di Volpe Sauvignon-3 Glasses *Gambero Rosso* ..\$21.99

2003 Vie di Romans Pinot Grigio Dessimis\$23.99

2004 Jermann Pinot Grigio\$24.99

2004 Dorigo Chardonnay "Ronc di Juri"\$36.99

Sicily, Puglia, Campania, Basilicata, Lazio, Abruzzi and Sardegna

2003 Arancio Grillo\$4.99

2003 Arancio Nero d'Avola\$5.99

2003 d'Angelo Aglianico "Sacravite"\$10.99

2003 Valle del Acate Poggio Bidini Nero d'Avola\$12.99

2003 Caggiano Aglianico "Tari"\$14.99

2001 d'Angelo Aglianico del Vulture\$14.99

2004 d'Antiche Terre Fiano d'Avellino\$16.99

2004 Valle dell'Acate "Il Frappato"\$17.99

2 Glasses *Gambero Rosso*.

2000 La Lumia "Torreforte" Nero d'Avola IGT.....\$19.99

2003 Palari Rosso Soprano\$27.99

2002 Palari Faro\$49.99

2 Glasses *Gambero Rosso*.

Lombardia, Umbria, Veneto, Marches and Other

2003 Corte Rugolin Valpolicella Classico\$8.99

1 Glass *Gambero Rosso*.

2001 Corte Rugolin Valpolicella Classico Superiore Ripasso \$16.99

2002 Buglioni Valpolicella Ripasso\$25.99

2001 Corte Rugolin Amarone "Danieli"\$39.99

2 Glasses *Gambero Rosso*.

2000 Allegrini Amarone\$59.95

2000 Venturini Amarone "Campo Masua"\$59.99

May's Picks

2004 Garlider Sylvaner (\$19.99) Born in 1974, Christian Kerschbaumer is a rising star in Valle Isarco and Alto Adige viticulture, with about 5 acres of vineyards (15% red and 85% white grapes). We are proud to introduce you to his wines. The Sylvaner has a rich bouquet and shows a juicy palate with green apples, citrus and minerals and almost a little saltiness on the vibrant finish. Try with hard cheeses or a tomato, basil and mozzarella salad.

2004 Garlider Muller-Thurgau (\$18.99) Both of this and the Sylvaner above received 2 Full Glasses in the 2006 *Gambero Rosso*. The Muller-Thurgau is probably one of the best I've tasted in a long time. Spicy, with a white peppercorn, flint and slate mingling with white fruit and herbs. This is a very dynamic wine that will marry well with a cold tomato and garlic soup or dishes featuring avocado.

2004 Dorigo Pinot Grigio (\$17.95) This wine was made in all stainless steel, and extended contact with the lees gives this a richness few Pinot Grigios have. The palate will bring you that classic Friulian terroir with green apples, a touch of almond and that great 2004 acidity. The perfect wine for your Mother's day brunch.

2004 Dorigo Cabernet Franc (\$15.99) Yes cab franc from Italy! It has been grown in Friuli for centuries. Forget about this grape varietal from France or California! This is a GREAT example of what cabernet franc is all about: spicy, blackberries, blueberries and cassis with black pepper and a hint of mint on the finish. Throw a steak on the barbeque.

—Mike Parres

SPECIALTY SPIRITS

Ah, the lovely month of May! I would like to honor mothers. Without their love, strength and yes sometimes harshness we would not be the people we are today. I dedicate these selections to my mother Toyoko S. Purnell and to Mrs. Lee Wollenberg who inspire me to be a better person. Slainte!
—Susan Purnell

Amber Single Malt Whisky Liqueur\$34.99

Amber is a single malt whisky liqueur with natural maple and pecan flavors made by The Macallan Distillery. Yes, you will want to put it on your pancakes. Now, that is a way to kick up breakfast! Wonderful on its own or in your favorite cold or hot cocktail. Try it as a marinade with pork tenderloin and rosemary grilled on the barbeque, fantastic!

Aqua Perfecta Pear Eau de Vie 375ml.....\$39.99

Although it's absolutely clear, it's so redolent of pears that no one would ever mistake it for water; empty your glass, and the scent still lingers. The fruit comes from Mendocino and Lake Counties, right here in Northern California. They're Bartletts, big yellow pears that get softer and juicier as they ripen. These pears are fermented with Champagne yeast, which gives the eau de vie some of its elegant crispness. Match this with mellow, buttery flavors: toasted nuts, caramel, vanilla bean or try it over pineapple.

Auchentoshan 13 yr, Bourbon/Viognier Murray McDavid\$45.99

This Auchentoshan has been enhanced in a Guigal Condrieu viognier cask. We tasted this in barrel with Jim McEwan in September 2005 at Bruichladdich and thought it was stunning. The marriage of Auchentoshan and Guigal Condrieu is a perfect match, and it shows in this single malt. The enhancement of whisky in different wine casks is a true art form, and the team at Murray McDavid is doing a wonderful job and creating very innovative single malts! This 13-year-old Auchentoshan has a lovely rich medium amber color. The viognier explodes on the nose with vibrant exotic, lush, fruit. On the palate it is lively, with hints of roasted chestnut. It is like a bolt of expensive silk that has beautiful weight but is completely elegant. 46% ABV (Susan Purnell, K&L Spirits buyer)

Bruichladdich 15-year-old Second Edition.....\$77.99

Aaron and I drank boat loads of this second edition 15-year-old when we were on Islay. Matured in Bourbon Casks for 15 years and then enhanced in Premier Grand Cru Classe Sauternes casks for 25 weeks. The Sauternes casks give this 15-year-old greater depth, richness and complexity. This is one I will be buying by the case! 46% ABV (Susan Purnell, K&L Spirits buyer)

Château de Pellehaut Armagnac, 1979\$94.99

Exclusive to K&L in the U.S.! Pellehaut is located in the Tenareze section of Armagnac; the soil here contains more chalk and limestone than in the Bas-Armagnac, and the spirits generally take longer to develop and begin to bloom around their 15th birthday. Both the 1973 and 1979 vintages are made with pure ugni blanc, distilled one time by a traveling distiller, and aged in a combination of local and Limousin oak on two properties, about four miles apart. Rich, golden amber in color. The nose is filled with notes of dried fruit, toffee and crème brûlée. On the palate it has a wonderful balance of fruit, spice and just a hint of chocolate. A lingering, long finish. Wonderful!

Château du Busca Hor d'Age Tenareze Armagnac\$79.99

A blend of 15-year-old brandies. It has a well-rounded palate, laced with vanilla, leading to candied fruit and spices on the finish (notes from the château). A deep orange hue. Ripe black plum and fig on the nose. Sweet palate with notes of mandarin and lightly roasted vanilla (Alain Royer).

Deret VS, 5 year old, Petite Champagne Cognac\$32.99

The Deret is a K&L Exclusive on the West Coast! Color: pale yellow. Nose: clear aroma of vine leaf and hints of tea. Slight overtones of oak. Palate: This young cognac is gentle on the palate with notes of apple and pear. An unusually long, round finish. The Vallet family is careful to bring out the distinctive regional characteristics in their brandies. While Deret Cognac is similar to the Château Montfaucon line, the ageing and marriage of casks differ, creating distinctively rich and elegant cognacs without any bitterness or heaviness of a woody nature. Coloring never added.

J Pear Liqueur By J Wine Company\$23.99

Think of scrumptious baked pears distilled into a sweet (but not too sweet) liqueur. Infused with de-ionized water (rain water) and liquid sugar, J Pear Liqueur is a twice-distilled pear eau-de-vie. Liqueur is brandy that has sugar and flavorings added to the distillate. In 1995, Bartlett Pear juice was fermented to dryness in stainless steel tanks. The juice was then double distilled in copper

alambic stills, yielding a pear brandy (eau-de-vie) of approximately 50% alcohol. The pear eau-de-vie was aged for 10 years in 90-gallon Limousin oak barrels. Distilled water and liquid sugar were added to reduce the alcohol level to 30% (60 proof). The sugar broadens the palate and takes away the heat, bringing forth the pear essence. The liqueur was then cold stabilized and aged for an additional 6 months before bottling.

No. 209 Gin-From San Francisco\$29.99

Everything at Distillery No. 209 is crafted with only the highest quality in mind, nothing less. Gin has never stood still and the research for No. 209 Gin held to this ideology in crafting a new offering. The spirit started as a very heavily flavored, sometimes rough spirit, and it was for a time almost excessively sweet, then very dry and "juniper." The 209 team has expertly taken the juniper berry heritage a step further by fusing it with citrus, exotic fruits, and spices.

Nocino della Cristina Napa Valley 200ml.....\$21.99

Nocino is the traditional walnut liqueur made throughout Italy and Ticino (the Italian-speaking Switzerland). The base ingredients of nocino have changed very little through the centuries. They include cut, unripe walnuts, alcohol (typically grappa or grain alcohol), sugar and spices. It is the mix of spices, that can vary widely from family to family, and village to village that gives each nocino its unique character. Nocino della Cristina is a unique digestivo that combines spices carefully selected from Asia, Africa and the Americas with California brandy and hand picked walnuts from the Napa Valley.

Osocalis Alambic Brandy, 2003\$36.99

Osocalis is a small, artisanal distillery in Soquel, California. The name Osocalis is the original Native American name for Soquel, today part of the greater Santa Cruz area. Distillers use a small (100 gallon) antique alambic Charentais still, imported from Cognac, to produce brandies using grapes and apples from the cooler coastal regions of California. Osocalis strives to produce products that have the length, elegance and finesse of Old World brandies, such as Cognac and Calvados, but with the fruit intensity and structure of California wines. Osocalis is made from a blend of colombar, pinot noir and other Coastal California grape varieties.

Roger Groult 8-year-old Calvados Pay d'Auge\$49.99

The apples are selected from the family's own orchards and those in the immediate vicinity in order to conserve the vintage region. At about this age, calvados begins to reveal the depth of character that only patient aging can bring out. Beginning with its nose of rich creamy baked apple and ending with a long sustained finish, this calvados is often drunk as a Trou Normand (during a meal) or as an accompaniment to local cheeses.

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 9 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-Saturday 9 to 7. Sunday 10 to 6. Wine lockers open 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 May 31, 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 break-resistant 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 \$9.99 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)	\$1049
Whisperkool 3000 (650 cu ft)	\$1249
Whisperkool 4200 (1,000 cu ft)	\$1349
Whisperkool 6000 (1,500 cu ft)	\$1749
Whisperkool 8000 (2,000 cu ft)	\$1895

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	\$3650	\$2179
Vinotheque 500	368	\$3975	\$2489
Vinotheque 550	428	\$4325	\$2689
Vinotheque 700	528	\$4675	\$2789

QT Models

Vinotheque 320	264	\$4750	\$2689
Vinotheque 500	368	\$5295	\$3189
Vinotheque 550	428	\$6225	\$3489
Vinotheque 700	528	\$6850	\$3789

LOW EVERYDAY PRICES!

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



WINE OPENERS

Screwpull Lever Pull

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\$10.99

The world's fastest and least expensive lever-style corkscrew. Includes foil cutter, extra worm and manufacturer warranty.

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.

Wine Storage Lockers in San Francisco

The wine storage lockers in our San Francisco store are now full. There is currently a long waiting list. To add your name to the list, please call Sharon at (650) 364-8544 ex 2733.

Shipping Information

ALL ALCOHOLIC BEVERAGES ARE SOLD IN CALIFORNIA AND TITLE PASSES TO THE BUYER IN CALIFORNIA. 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.

Why Join One of Our “Wine of the Month” Clubs?

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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