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Wine News

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Cos d'Estournel Tasting & Dinner

Tuesday, November 27, Jean Guillaume Prats of Château Cos d'Estournel joins us at the Hollywood store for a tasting and subsequent dinner at the Renaissance Hotel's Vantage Room. Only 60 spots available for dinner. \$150 per person (plus tax).
On sale now.

2004 Bordeaux Values

We may never see such low prices for such good wines again—these wines deserve a spot in your cellar!

- 2004 Château d'Armailhac, Pauillac\$26.99**
90 pts ST. Gorgeous aromas of blackberries and currants. Hints of toasted oak and minerals. Medium-bodied with fine tannins.
- 2004 Château Clerc Milon, Pauillac\$29.99**
90 pts RP: "This outstanding effort displays loads of cassis fruit interwoven with notions of espresso roast, white chocolate and menthol."
- 2004 Reserve de Comtesse Lalande, Pauillac\$33.99**
88-90 pts RP: "There has been a noticeable increase in the quality of Pichon-Lalande's second wine. A blend of 58% cabernet sauvignon, 36% merlot and 6% cabernet franc."
- 2004 Château Gruaud-Larose, St-Julien\$37.99**
Plummy aromas, with leaf and tobacco undertones. Medium-bodied, with soft, silky tannins and a medium finish. Balanced and delightful already.
- 2004 Domaine de Chevalier, Pessac\$44.99**
90-92 pts RP: "This heady, medium-bodied, elegant claret possesses the potential to develop into an exceptionally complex wine..."
- 2004 Château Pontet-Canet, Pauillac\$52.99**
93 pts and Highly Recommended, WS. See Ralph's comments on page four—I completely agree with him. This wine is first growth quality for a very good price. Ten years from now you will not be able to tell the difference between this and their 2005.
- 2004 Château Lynch-Bages, Pauillac.....\$54.99**
94 pts and an Editors' Choice from WE: "As always, Lynch-Bages comes in with an impressive performance. It is rich, dense and ripe with black fruit flavors."
- 2004 Château Léoville-Barton, St-Julien.....\$59.99**
92 pts RP: "This is an impressively endowed vin de garde that should age effortlessly for 20-30 years."
- 2004 Château Pichon-Lalande, Pauillac\$69.99**
92 pts RP: "A blend of 53% cabernet sauvignon, 36% merlot and the rest cabernet franc and petit verdot, it exhibits a deep ruby/purple color as well as scents of cocoa, espresso roast, black cherries and cassis. Medium to full-bodied, opulent and fleshy."

—Clyde Beffa Jr

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

Bordeaux's Rising Stars

Read Ralph's article on Bordeaux's new hot shots, page 4.

Bargain Boutique?

Read Mike Jordan's Boutique Corner on page 11 for a sneak peak at boutique gems that don't cost a week's salary!

WhiskyFest!

Get amped for the Bay's hottest Whisky event, page 22.

Trey's Picks for October

- 2004 Robert Mondavi Reserve Napa Cabernet Sauvignon.....\$99.00**
92 pts RP: "A blend of 86% cabernet sauvignon, 12% cabernet franc and the rest petit verdot, the 2004 Cabernet Sauvignon Reserve, which mostly comes from To-Kalon, has a relatively small production in this vintage (7,500 cases). The wine has a dense purple color and a wonderful, sweet, almost St-Julien like nose of licorice, red and black currants, cedar and spice. Medium to full-bodied, elegant, but authoritatively flavored, this wine is still young, rich and very fine."
- 2004 Quintessa Rutherford Red.....\$109.00**
- 2004 Opus One Napa Valley Proprietary Red Wine.....\$149.00**
- 2004 Joseph Phelps Napa "Insignia"\$159.00**
94-96 pts RP: "The soft, opulent 2004 Insignia (a 10,000-case blend of 72% cabernet sauvignon, 14% merlot, 12% petit verdot and 2% malbec) is already seductive and lush. Offering abundant quantities of cassis, incense, graphite, plums, blackberries and black currants, it will be hard to resist young, but should age effortlessly for two decades or more." Very limited quantities.

—Trey Beffa

Tent Tastings in S.F. & Hollywood

French Connection: Saturday, October 13 (1 to 4 p.m.) in San Francisco. Taste fine Bordeaux, Champagne, Loire Valley, Burgundy and Rhône wines including Mouton-Rothschild, Lynch-Bages, d'Yquem, Dom Perignon and many more. \$75/person (plus tax).

Hollywood Holiday Champagne: Saturday, November 3 (2 to 5 p.m.) at the Hollywood store. Taste 50 bubbly—our direct buys and brand names like Roederer Cristal, Dom Perignon, Laurent-Perrier Grand Siècle and many more. Tickets are \$100/person.

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Review Key:
 WS: Wine Spectator
 RP: Robert Parker
 WE: Wine Enthusiast
 GR: Gambero Rosso
 ST: Stephen Tanzer
 CG: Connoisseurs' Guide

We Are Loaded With Fine Bordeaux Wines!

As we head into the holiday season, it seems our Bordeaux ships have come in, literally. No less than six containers have arrived over the last few months, stocking our shelves flush with Bordeaux wines from the 1970 to 2005 vintages. I recommend looking at some of the fine values represented from the vintages 1997, 1999, 2001, 2002 and 2004. Sure we have many wines from the great vintages of 1996, 2000, 2003 and 2005, but these wines are pricey, while the less "great" vintages are superb values in today's wine market. My personal favorites include the **1999 Bahans Haut-Brion (\$69.00)**, **1999 Gruaud-Larose (\$49.99)**, **2001 Clarke (\$27.99)**, **2001 Lascombes (\$59.99)**, **2001 Léoville-Barton (\$64.99)**, **2002 Malécot (\$47.99)**, **2002 Rocher Bellevue Figeac (\$19.99)** and all of the 2004s on page one!

—Clyde Beffa Jr

Bearden's Bordeaux Picks

Here are a few staff favorites from "older" Bordeaux in stock.

2000 Grangeneuve de Figeac, St-Emilion (\$36.99) Ch. Figeac made a profound '00 and their second wine shows the same superb quality at a fraction of the price. This is soft and elegant with beautiful aromas of stones, earth, cedar and mineral. Sumptuous, round and gentle.

1994 Pichon-Lalande, Pauillac (1.5L \$259.00) One of our favorite properties and a standout for the vintage, there is plenty of stuffing in this rich, bold wine. Here the large percentage of merlot shines through and there is an almost exotic character to the smoke, currant and spice aromas and flavors. This is a fantastic wine to decant now or age further.

2001 Léoville-Barton, St-Julien (\$64.99) We all love this concentrated, full-bodied and powerful wine for its freshness, purity and pedigree. This is big and dark with plenty of deep fruit, mineral and licorice notes and substantial tannin all in harmony and balance.

2003 Château Poujeaux, Moulis (\$29.99) This soft, ripe and earthy bargain has been a customer favorite and it's easy to see why. With aromas and flavors of tobacco, plums, pepper, raspberry, currant and toast, this is almost too easy drink.

1999 Léoville-Poyferré, St-Julien (\$42.99) There is an amazing price/quality ratio here. This is graceful, elegant and aromatic with surprising sweet fruit and a long detailed finish.

2001 Filhot, Sauternes (375ml \$16.99) 2001 was a great vintage for Sauternes and it is exciting to find bargains that show that greatness. Robert Parker praises its "freshness and elegance."

—Steve Bearden

Chip's Quips

Bordeaux is the most consistent wine region in the world, a true old friend. When they have a good vintage it's almost impossible for a Bordelaise not to make a good wine. I've picked out a few old friends (and a couple new ones) and I hope you'll enjoy them as well.

2003 Bourgneuf Vayron, Pomerol (\$29.99) Really nice plum fruit shows itself on the nose and the palate, accompanied by a bit of toasty oak in the aromas. The large scale of the fruit, as well as the silky palate impression left by its refined tannins, are indicative of the hot 2003 vintage. Let this breathe a bit and the softness of its fruit will just keep expanding.

2004 Bernadotte, Hau-Médoc (\$16.99) This estate is owned by Pichon-Lalande and the wine is made by their winemaking team. It's loaded with cherries and currants with a spicy, forest floor element to the finish. Elegant and refined, this shows the deft touch of Pichon-Lalande.

1999 Branaire-Ducru, St-Julien (\$49.99) 1999 was a fool you vintage. In barrel the wines didn't taste very concentrated—there was a lot of rain that year—but they've filled out beautifully, becoming elegant, soft and incredibly balanced. The '99 has a classic graphite nose leading to complexly layered blackcurrant and blueberry fruit. Great right now, but certainly ageworthy.

2004 Branaire-Ducru, St-Julien (\$41.99) Branaire's been on a roll for the last 8-9 years! Patrick Maroteaux, the proprietor, has harnessed the sophistication and elegance of this wonderful estate. The '05 exhibits laser-sharp complexity. Graphite, anise, blackcurrant, blueberries and lavender combine to produce one of the most intricate wines this third growth estate has produced. Drink now or let it sit and continue to develop.

—Chip Hammack

2006 BORDEAUX FUTURES

Check our website for current prices and inventory. Read our 2006 vintage report for tasting notes and impressions. Superb values!

Beychevelle, St-Julien -90-92 pts RP	\$43.99
Bourgneuf, Pomerol	\$34.99
Branaire-Ducru, St-Julien	\$49.99
92-94 pts RP: "Proprietor Patrick Maroteaux continues to ratchet up the quality level at this impeccably run St-Julien estate. The 2006 is similar to the 1996 Branaire, but with sweeter fruit."	
Calon-Ségur, St-Estèphe	\$54.99
92-94 pts WS: "A lovely wine with a solid core of fruit, silky tannins and chocolate, berry and light spice character. Long and balanced."	
Cantemerle, Médoc (1.5L \$54.99) -90-92 pts RP	\$26.99
Ralph Sands: Wow! Very special wine made here in 2006, surely the best in modern times. Spicy ripe fruit with fine middle richness, sweetness and mouthfeel. Alex Brisoux: Sweet, spicy red fruit, cacao/tobacco undertone, good structure, elegant long finish, the best young Cantemerle I've ever tasted.	
Clerc-Milon, Pauillac -91-93 pts RP	\$39.99
Certan de May, Pomerol -91-94 pts RP	\$99.99
Cheval Blanc, St-Emilion -92-95 pts RP	\$739.00
Clinet, Pomerol -90-92 pts RP	\$69.99
Clos d'Oratoire, St-Emilion -90-93 pts RP	\$32.99
Clos du Marquis, St-Julien	\$43.99
92-94 pts WS: "Wonderful aromas of blackberries, minerals and dried flowers. Full-bodied, with a lovely core of cool fruit. Racy and caressing tannins. Excellent."	
Clos de la Madelaine, St-Emilion	\$27.99
Clos Fourtet, St-Emilion	\$58.99
90-93 pts RP: "Clos Fourtet has produced a succession of brilliant wines since 2003."	
Cos d'Estournel, St-Estèphe	\$128.99
92-94 pts RP and WS. Ralph Sands: A really strong and powerful Cos with a tightly focused core of spicy fruit—claret style.	
d'Angludet, Margaux (1.5L \$59.99)	\$27.99
89-91 pts WS. K&L's notes: This might be as good as 2005—maybe better. Sweet red berry aromas. Elegant cranberry flavors.	
d'Issan, Margaux -90-93 pts RP	\$41.99
de Sales, Pomerol	\$22.99
Ferrand-Lartigue, St-Emilion	\$19.99
Figeac, St-Emilion -89-91 pts WS	\$84.99
Giscours, Margaux (1.5L Inquire) -89-91 pts RP and WS.....	\$44.99
Gloria, St-Julien -89-91 pts RP and WS	\$30.99
Haut-Bailly, Pessac	\$58.99
92-94 pts WS. Ralph Sands: Lovely fresh high toned fruit, very solid, racy acid, claret style—not overdone, fine balance.	
Haut-Bergey Rouge, Pessac -90-92 pts RP	\$25.99
Haut-Brion, Pessac -92-94 pts RP and WS	\$529.99
Hosanna, Pomerol -95-97 pts RP	Inquire
Joanin Becot, Côtes Castillon	\$19.99
Kirwan, Margaux (1.5L \$85.99)	\$42.99
88-91 pts RP. Quite dark with sweet palate entry. Some meaty notes. Flashy style. Ralph Sands: Super sweet fruit upfront. Balanced and firm on the finish.	
La Mission-Haut-Brion, Pessac -96-100 pts RP; 95-100 pts WS	\$539.99
Lafleur, Pomerol -95-100 pts WS	Inquire
La Fleur de Bouard, Lalande Pomerol -90-93 pts RP.....	\$31.99
Lafite-Rothschild, Pauillac -92-94 pts WS	\$529.00
La Grave à Pomerol, Pomerol	\$34.99
Lagrange, St-Julien -91-94 pts RP	\$42.99
Langoa-Barton, St-Julien (1.5L \$114.99)	\$54.99
90-92 pts RP: "Much like its more famous sibling, Léoville-Barton, the 2006 Langoa-Barton is a heady, ripe, dense, tannic, powerful wine possessing a deep	

ruby/purple color as well as aromas of underbrush, damp earth, creme de cassis and licorice."

Larcis-Ducasse, St-Emilion	\$47.99
91-94 pts RP. The monumental 2005 Larcis-Ducasse has been followed by another brilliant effort in 2006. Act fast, fewer than 3,000 cases produced.	
Latour, Pauillac -95-100 pts WS.....	\$539.99
Léoville-Barton, St-Julien	\$67.99
92-94 pts RP and WS. Always a great bargain. This year is no exception.	
Léoville-Las Cases, St-Julien -95-100 pts WS	\$199.99
Le Gay, Pomerol	\$94.99
93-95 pts RP. Only two hectares of vines. Tons of black raspberry and chocolate from the nose to the palate. Extremely rich but finely balanced.	
Les Forts de Latour, Pauillac	\$94.99
90-92 pts RP. It offers sweet, ripe berry fruit, crushed rock, smoke and earth characteristics along with good precision and savoriness.	
Léoville-Poyferré, St-Julien -91-93 pts RP	\$64.99
Lynch-Bages, Pauillac	\$67.99
92-94 pts WS. 91-93 points RP: "This may turn out to be the finest Lynch-Bages made since the 2000."	
Maléscot-St-Exupéry, Margaux	\$46.99
92-94 pts WS: "Lots of blackberry and spice character, with chocolate undertones. Full-bodied, with lovely fine tannins and a long finish."	
Margaux, Margaux	\$539.99
95-100 pts WS: "Very powerful and rich. Fantastic. Full, silky and structured. Yet layered and rich, with loads of mineral, violet and coffee character. Incredible. So much finesse in the nose. What a wine. Similar to the 1995, which received 100 points."	
Palmer, Margaux	\$189.99
92-94 pts WS. Lots of violet on the nose with undertones of cigar box and vanilla oak. An elegant Palmer. Like 2004 with more finesse and ripeness.	
Phélan-Ségur, St-Estèphe	\$29.99
Petit Village, Pomerol	\$46.99
Pichon-Baron, Pauillac	\$93.99
92-94 pts RP. At the property—blackish color and pretty nose of spice and some rose petal. Ripe and fat on the palate with mineral undertones. Good structure and nice mouthfeel. Tannins are balanced. Very nice.	
Pichon-Lalande, Pauillac	\$118.99
94-96 pts RP: "This gorgeous wine represents an updated version of the 1996."	
Pontet-Canet, Pauillac	\$69.99
93-95 pts RP. Fabulous wine—a superb bargain compared to the 2005.	
Pierre de Lune, St-Emilion -90-92 pts RP	\$44.99
Rouget, Pomerol (1.5L \$72.99)	\$34.99
K&L's notes: At Joanne—fat and fruity. Smoky toasty oak flavors and aromas. Tasted at LD Vins—very ripe, forward, fat and fruity. Long finish. Delicious wine—as good or better than their 2005! Should be fine value.	
Smith-Haut-Lafitte Rouge, Pessac	\$54.99
91-93 pts RP. At property—very toasty aromas with touch of tobacco and coffee. Fine toasty red fruit flavors. This is powerful wine for ageing.	
Trotanoy, Pomerol -90-92 pts RP.....	Inquire
Talbot, St-Julien (1.5L \$83.99) -89-91 pts RP and WS.....	\$41.99

2005 Bordeaux UGC Tasting, SF

On Saturday, January 19 (3-6 p.m.) the Union de Grand Cru (UGC) tour will stop at San Francisco's Federal Reserve Building. Taste more than 80 Bordeaux châteaux including 2005s from Pichon-Baron, Angelus, Lynch-Bages, Pontet-Canet, Haut-Bailly, Angludet, Lascombes and many more. We will have many 2005s for sale that day. \$85/person. On sale now.

BORDEAUX 1945-2005

This is just a partial inventory—check our website for more great Bordeaux buys.

1945 Mouton-Rothschild\$12,999.00
Perfect condition—from Mahler Besse cellar.

1959 Bouscaut Rouge, Graves\$229.00
Old school—flavorful dry red.

1961 Palmer, Margaux\$2,999.00
Perfect condition—from Mahler Besse cellar.

1970 Ducru-Beaucaillou, St-Julien\$245.00
92 pts RP: "Quintessentially elegant Bordeaux."

1972 Mouton-Rothschild, Pauillac....\$329.00

1975 Poujeaux, Moulis (1.5L)\$169.99
Old-school style, lingering finish. Excellent.

1976 Latour, Pauillac (1.5L)\$629.00
A bargain in the Latour world!

1982 La Lagune, Moulis\$219.99
92 pts RP: "A beautifully made wine, the 1982 is my favorite La Lagune of the last 20 years."

1982 Léoville-Barton, St-Julien\$279.00
93 pts RP: "One of the most traditionally-styled wines of the vintage."

1982 Pavillon Rouge, Margaux\$219.00
92 pts WS: "A warm, rich and cuddly wine..."

1985 Poujeaux, Moulis\$89.99
Delicious wine—Clyde just had it in Tallinn.

1986 Haut-Bages-Libéral (1.5L)\$189.99
90 pts RP; 95 pts Beffa. This wine is stunning.

1986 Latour, Pauillac\$499.00
96 pts WS: "Seems to be gaining in strength."

1986 Mouton-Rothschild, Pauillac....\$999.00
100 pts RP

1986 Siran, Margaux (5L)\$399.00
Direct from the property. Perfect condition. Outstanding wine.

1987 Pichon-Lalande (6L)\$799.00
Stunning wine—delicious!

1988 Latour, Pauillac\$399.00
96 pts WS

1989 Chasse-Spleen, Moulis\$119.00

1989 Chasse-Spleen (1.5L).....\$239.00
91 pts RP: "The 1989 Chasse-Spleen is the finest wine this property has produced since their great 1949." Direct from the property.

1990 Chasse-Spleen, Moulis\$89.99
90 pts WS. Sweet and lush. Clyde loves it.

1990 Figeac, St-Emilion\$279.00
94 pts RP: "... a great Figeac, potentially a richer, more complete and complex wine than the 1982."

1990 Labergorce Zede, Margaux.....\$79.99
Delicious wine—sweet and lovely. A steal!

1990 Poujeaux (1.5L)\$179.99
One of the best value properties in the world.

1991 Léoville-Las Cases, St-Julien\$129.00
A very underrated vintage—super wine.

1991 Pichon-Baron (1.5L)\$159.99
RP: "1991 exhibits a formidable, opaque, dark purple color and a tight but promising nose of licorice, minerals and blackcurrants. It is one of the most

A Toast to the Rising Stars of Bordeaux!

When you have two estates that date from the 16th and 18th centuries, respectively, and that were classified in 1855 as third and fifth growths, it's hard to think of them as rising stars. But in today's ever-changing Bordeaux landscape I can tell you, unequivocally, that the meteoric rise in popularity of Ch. Maléscot-St-Exupéry (Margaux) and Ch. Pontet-Canet (Pauillac) is richly deserved and absolutely no fluke.

Jean-Luc Zuger is the man in charge at **Ch. Maléscot-St-Exupéry** today and he is fully aware of the historically great terror of his vineyard and its royal beginnings. The motto "Blue blood will always tell" was instituted in the 16th century by the Esousse royal family and carried on by Simon Maléscot in 1697, who lent the vineyard his name until Count Jean-Baptiste de Saint-Exupéry bought it in 1827. When Jean-Luc's father Roger bought the estate in 1955 he added "Simper Ad Altum" meaning "even higher," to the label. Jean-Luc was more than ready when he took over, immediately becoming very selective with his fruit and investing in 80% new oak. Maléscot's style features old vine fruit, is always masculine and well-defined when evaluated young; rounding out just beautifully and gaining richness in the mid palate over time. A classic Margaux wine with fantastic aromas of ripe grapes, leather, minerals and earth.

1997 (\$39.99) Drinking well right now with an hour of decanting, showing elegant crisp, firm fruit. It went superbly with Tri-Tip!

2002 (\$47.99) A big, dark wine with some serious tannins that needs seven to ten more years in the cellar; the breed and class of the vineyard really comes through in this difficult vintage.

2003 (\$49.99) Even a classic styled wine like Maléscot can't escape the heat of 2003! This wine has had layers of rich, soft, opulent fruit from day one and everyone loves it. This wine will not close down.

Alfred Tesseron always pours his beloved **Ch. Pontet-Canet** from a decanter these days. He wants his wine to show its best and it does. In my opinion Pontet-Canet is by far the brightest rising star in Bordeaux today. Alfred has improved everything at the estate and his new cone-shaped, cement fermentation tanks are the final touch. A masculine, very deep, dark purple wine with great purity and power, the quality today blows away dozens of more famous names like the TGV streaking through the countryside. The wines made recently are awesome and the **2004 (\$52.99)** is fantastic, and quite frankly the only example you need to try to understand just how great a wine is being made here. In my opinion it is the best overall Bordeaux in our inventory for the money. Decant and try one, even though it is brutally young, if you love Bordeaux you need to experience this quality while the price remains reasonable. The **1996 (\$79.99)** is a wine I bought a case of on futures and it is progressing nicely, still vibrant and young but not perfectly ready yet so get out your decanter and air it out for two hours.

We just purchased two other 1996s from St-Estèphe. **Phélan-Ségur (\$49.99)** is just about ready now and features bright, zesty, spicy, very attractive cherry fruit. The **1996 Ch. Potensac (\$34.99)**, from the stable of Léoville-Las Cases, is always classic, stern and firm with dark fruit and grip. Like all the 1996s it needs to visit our friend the decanter for a couple hours.

...continued on page 5

promising wines of the vintage."

1994 Ducru-Beaucaillou, St-Julien\$86.99
90 pts RP: "A top-notch effort in this vintage, Ducru-Beaucaillou's 1994 displays outstanding extract and purity, moderate tannin and a persuasively rich, sweet, spicy finish."

1994 Latour, Pauillac-93 pts RP\$299.00

1994 Phélan-Ségur (1.5L)\$89.99

1994 Léoville-Poyferré (1.5L)\$89.99

1994 Soutard, St-Emilion.....\$29.99

A fabulous buy for old school merlot lovers. Plenty of structure and flavor.

1995 Gruaud-Larose, St-Julien\$59.99
One of the best values from 1995—enjoy now.

1995 Lafleur, Pomerol\$429.00

1996 de Sales, Pomerol.....\$24.99

Inexpensive Pomerol.

1996 Cantenac-Brown, Margaux\$52.99
Their best vintage since 1982.

1996 Clos du Marquis, St-Julien\$66.99
This wine is stunning—great cab year.

1996 Haut-Bailly, Pessac\$69.99
Since 1982 Haut-Bailly has been making outstanding wines and the 1996 is no exception.

1996 Potensac, Médoc-89 pts RP\$34.99

1966 Pontet-Canet, Pauillac-92+ pts RP \$79.99

1996 Phélan-Ségur, St-Estèphe\$49.99

Ripe blackberry fruit flavors with hints of spice.

1997 Branaire-Ducru, St-Julien\$39.99

1997 Clos du Marquis, St-Julien\$39.99

1997 Domaine de Chevalier, Pessac\$32.99

...continued from page 4

In our K&L universe we sadly lost a few stars recently. Coach Bill Walsh brought more happiness to the San Francisco Bay Area than anyone could ever have dreamed of. Homer Zugelder, the father of our own Joe Zugelder, just exuded class and was a coach and mentor to hundreds of people that were lucky to have known him. And my old golf and wine buddy Don Kunes; the undisputed King of the napkin trick! So I raise my glass and toast all these fine men and know that they would want me to say...

GO NINERS!

Cheers, and feel free to contact me anytime with questions on the wines of Bordeaux at x2723 or Ralph@klwines.com

—Ralph Sands

BORDEAUX 1945-2005

Outstanding wines from an underrated vintage.

- 1997 Latour, PauillacInquire
1998 Langoa-Barton (1.5L)\$99.00
1998 La Louviere Rouge, Pessac\$29.99
Fabulous value—drinks great right now.
1999 Branaire-Ducru, St-Julien\$49.99
1999 Coufran, Médoc\$22.99
Soft and elegant wine. Enjoy now.
1999 Gruaud-Larose, St-Julien\$49.99
Absolutely delicious. Silky wine.
1999 Kirwan, Margaux.....\$49.99
Rich, round, sweet and lingering on the palate.
1999 l'Arrosee, St-Emilion.....\$29.99
Soft and Burgundy-like.
1999 Léoville-Barton, St-Julien\$64.99
Another great effort by Anthony Barton.
1999 Léoville-Poyferré, St-Julien\$42.99
Delicious. The nose has a tiny whiff of sweet cola.
1999 Smith-Haut-Lafitte (1.5L)\$89.99
Clyde loves this wine—it drinks perfectly now with decanting and will cellar well for ten years.
2000 Clerc-Milon, Pauillac\$69.99
2000 Coufran, Médoc.....\$29.99
2000 du Tertre, Margaux\$49.99
91 pts RP: "This is the finest Du Tertre since their 1979. This is a property on the move...up!"
2000 Grand Puy Lacoste, Pauillac.....\$89.99
93 pts RP: "This is a large-scaled wine."
2000 La Grangeneuve de Figeac\$36.99
2000 La Tour Carnet, Médoc\$34.99
Heady, ripe, and medium to full-bodied, it is the finest La Tour Carnet produced in many decades.
2000 Lamothe Bergeron, Médoc.....\$18.99
Plenty of red fruit flavors—enjoy now.
2000 Pontet-Canet, Pauillac\$89.99
93 pts WS: "The best Pontet-Canet up 'til now."

BORDEAUX 1945-2005

- 2001 Bahans Haut-Brion, Pessac\$39.99
A baby Haut Brion for 1/10th the price.
2001 Clarke, Listrac\$27.99
2001 du Tertre, Margaux\$39.99
2001 Lafleur, Pomerol\$299.00
2001 Lascombes, Margaux.....\$59.99
92 pts RP: "The 2001 continues the great success this estate is enjoying..."
2001 Léoville-Barton, St-Julien\$64.99
2001 Meyney, St-Estèphe.....\$28.99
Decant and enjoy—full-flavored.
2001 Phélan-Ségur, St-Estèphe\$38.99
2001 Sarget de Gruaud-Larose\$24.99
2002 Allees de Cantemerle, Médoc.....\$14.99
You want a great wine for a few bucks? Try this beauty! We like it better than 2003 Cantemerle.
2002 Malartic Lagraviere, Pessac\$27.99
2002 Maléscot-St-Exupéry, Marg\$47.99
2002 Potensac, Médoc\$18.99
2002 Reserve de Comtesse-Lalande\$24.99
This wine is opening up finally—quite delicious.
2002 Rocher Bellevue Figeac\$19.99
Another great tasting merlot for very low price.
2003 Beaumont, Haut-Médoc.....\$15.99
Very elegant wine. Toasty aromas and flavors.
2003 Bois Malot, Bordeaux Superior\$9.99
2003 Bourgneuf, Pomerol\$29.99
2003 Cantelys Rouge, Pessac\$29.99
92 pts WS: "Best ever."
2003 Charmes de Kirwan, Margaux....\$24.99
2003 Clarke, Listrac\$27.99
2003 Clairefont, Margaux\$19.99
Second wine of Prieure Lichine—very spicy and drinkable with toasty nuances.
2003 Clos de la Vieille Eglise, Pom.....\$49.99
2003 d'Agassac, Haut-Médoc\$22.99
Fine value from emerging superstar.
2003 Domaine de Chevalier\$41.99
Stunning—cellar it. One of Clyde's favorites
2003 Fonreaud, Listrac.....\$19.99
Great value for old school Bordeaux lovers.
2003 Fourcas Hosten, Listrac\$16.99
Their best wine ever. Very supple for a Listrac.
2003 Giscours, Margaux-91 pts WS\$49.99
2003 La Parde de Haut-Bailly\$23.99
This second wine of Haut-Bailly is excellent—tons of ripe fruit and good minerality.
2003 Lalande-Borie, St-Julien\$24.99
2003 Lamothe Bergeron, Médoc.....\$17.99
2003 La Tour de Mons, Margaux\$23.99
2003 Lascombes, Margaux.....\$49.99
92 pts RP: "In less than five years this property has emerged as one of the appellation's up and coming stars."
2003 Les Ormes de Pez, St-Estèphe\$29.99
2003 Loudenne, Haut-Médoc\$18.99
2003 Maléscot-St-Exupéry, Margaux ..\$49.99
2003 Pape-Clément, Pessac\$109.99
94 pts RP: "Stunning"
2003 Pichon-Lalande, Pauillac\$119.99
Another fruit forward winner from these folks.
2003 Potensac, Médoc\$21.99
89 pts RP: "The dark plum/purple-tinged 2003 Potensac is a sleeper of the vintage."
2003 Poujeaux, Moulis.....\$29.99
2003 Reserve Comtesse\$34.99
RP: "This is a hedonistic sexpot of a Pauillac..."
2003 Smith-Haut-Lafitte, Pessac.....\$48.99
93 pts WS. Listed in the *Wine Spectator's* Top 100 Wines of 2006!
2004 Bernadotte, Médoc\$16.99
2004 Bernadotte, Médoc (1.5L).....\$34.99
2004 Branaire-Ducru, St-Julien\$44.99
2004 Canon-La-Gaffelière, St-Emilion\$69.99
2004 Cos d'Estournel (1.5L)\$164.99
2004 Cos d'Estournel (3L)\$329.99
2004 Cos d'Estournel (6L)\$649.00
2004 Croix de Beaucaillou, St-Julien ..\$29.99
2004 Evangile, Pomerol\$89.99
2004 de Pez, St-Estèphe\$29.99
2004 Domaine de Chevalier, Pessac\$44.99
One of Clyde's favorites—cellar it.
2004 Grand Puy Lacoste\$36.99
2004 Gruaud-Larose, St-Julien\$37.99
2004 Haut-Beausejour, St-Estèphe.....\$19.99
2004 Kirwan, Margaux-90 pts RP\$46.99
2004 Lafleur, Pomerol\$549.00
2004 Langoa-Barton, St-Julien\$35.99
2004 Lascombes, Margaux\$46.99
2004 Léoville-Barton, St-Julien\$59.99
2004 Nenin, Pomerol\$31.99
2004 Pagodes de Cos\$24.99
2004 Pape-Clément, Pessac (1.5L)\$149.99
2004 Pichon-Lalande, Pauil (1.5L)\$134.99
2004 Pichon-Lalande, Pauil (3L)\$274.99
2004 Pichon-Lalande, Pauillac\$69.99
2004 Pontet-Canet, Pauillac\$52.99
One of the greatest wines of the vintage—buy it.
2004 Reserve de Comtesse\$33.99
2004 Seigneurs d' Aiguilhe, Castillon..\$13.99
2005 Marjosse RougeInquire
2005 Haut-Nadeau Reserve\$9.99

White/Rosé Bordeaux

- 2001 Laville Haut-Brion\$99.99
2002 La Louviere Blanc, Pessac.....\$24.99
2003 Pavillon Blanc de Margaux.....\$57.99
2004 Doisy-Daëne Sec, Dubourdieu ..\$14.99
2004 Château Y\$99.99
2005 Lynch-Bages Blanc, Bordeaux\$44.99
2005 Marjosse, Bordeaux\$11.99

DIRECT BUYS FROM AROUND THE WORLD

K&L buys many imported wines directly from the producers or negociants, often finding wines that are not available in the U.S. market, getting the wines to you for less. No middlemen!

Please note that this is just part of our direct buy inventory—check out our website for all direct buy offerings.

France: Alsace/Loire Valley

2004/2005 Riesling Grand Cru Froehn, J.P. Becker\$14.99

Cremant d'Alsace, J.P. Becker\$14.99

This lovely dry sparkler is composed of pinot noir, chardonnay and pinot blanc. It is bright and refreshing, with a fine bead, creamy texture and just a hint of toast.

2005 Gewürztraminer Grand Cru Eichberg, Charles Baur\$21.99

Straw yellow in color, this rich though balanced gewürz offers a nose of ripe fruits, grape jam and spices, with a warmth on the palate and layers of exotic fruit blanketing the mouth. Delicious with smoked salmon or strong cheeses.

2006 Grange Tiphaine Rosé Riage Tounant.....\$9.99

2005 Coteaux du Loire Blanc, Benedicte de Ryke\$10.99

2006 Dom Louvetrie Muscadet Maine Hermine\$10.99

2006 Dom Louvetrie Muscadet Maine Amphibolite.....\$10.99

This cuvée is vinified with a very short time on the lees, without chaptalization, making this a super fresh and lower alcohol wine perfect with fresh oysters or as an aperitif. Drink within the first couple of years.

2004 Cour Cheverny Domaine Blanc, Tessier\$12.99

2006 Cheverny Rouge, Tessier\$13.99

2004 Dom Louvetrie Muscadet Fiefs du Breil\$13.99

Jo's top cuvée from siliceous clay on orthogneiss is awash in minerals with smoke and exotic fruit aromas. This bottling can take extended ageing and will surprise you with its class and individuality when served alongside pan-roasted prawns, scallops or firmer white fish.

2006 Grange Tiphaine Touraine-Amboise Bel Air Sec\$12.99

2006 Grange Tiphaine Touraine-Amboise Les Cassiers\$12.99

100% gamay from flint soils with clay, fermented using carbonic maceration. It's fresh and juicy with aromas of wild cherries, blackberries and spice—no tootie-fruity gamay here.

2006 Touraine Côt Vieilles Vignes, Grange Tiphaine\$15.99

2004 Ch. Tour Grise 253 Samur Rouge,\$15.99

100% cabernet franc from vines 25 to 50 years biodynamically farmed. This wine punches way above its weight class; it's concentrated, full of rich fruit and beautifully textured.

Bordeaux: White/Red/Stickies/Rosé

2005 St-Jean des Graves Blanc, Graves-New screw cap\$12.99

This wine is 90% sauvignon blanc and 10% sémillon with a citric (grapefruit) undertone on the palate. A great value Graves.

2004 Grand Enclos de Ch. Cerons Blanc, Graves\$15.99

A blend of 55% sémillon, 40% sauvignon blanc and 5% sauvignon gris. Fairly rich on the palate.

2005 Clos Floridene, Pessac-Stunning!\$19.99

88-91 pts RP: "A brilliant dry white from proprietor Professor Denis Dubour-dieu, the 2005 Clos Floridene exhibits abundant amounts of honeysuckle along with hints of orange rind and honeyed grapefruit. Medium-bodied with a long finish, it should drink well for 5-7 years."

2006 Rosé de Domaine de Chevalier, Bordeaux-Fresh and clean! ..\$10.99

2006 Rosé de Château Clarke, Bordeaux\$11.99

Tons of strawberry and raspberry aromas and flavors.

2006 Rosé de Château Haut-Bailly, Bordeaux\$16.99

Lush and full-bodied rosé. Great with bbq ribs or steak.

2005 Château Haut-Nadeau Reserve, Bord Superior\$9.99

According to RP: "This lower pedigree wine represents undeniable quality/value rapport in 2005. Sleeper of the vintage."

2005 Grand Bateau Rouge, Bordeaux\$9.99

Elegant wine that consists of 75% merlot and 25% cabernet sauvignon. The wine is rich and round, medium to full-bodied and has luscious ripe red fruit flavors, spice and a touch of new oak.

2005 Château Birot Rouge, Premieres Côtes de Bordeaux.....\$12.99

A nice combination of New World elements (rich currant and blackberry fruit and nice ripeness) along with balancing elements of cigar box and pepper.

2004 Château Haut-Vigneau, Pessac.....\$13.99

This property is one of the best value reds in all of Bordeaux. The 2004 is classically built and has fine structure, but is delicious to drink right now.

2005 Château St-Hilaire, Médoc\$15.99

This is New World Bordeaux with enough forward fruit and body to please a California-cab palate.

White/Red Burgundy

2005 Mâcon-Villages, V.V., Domaine Rhedon-Marin\$11.99

Focused and bright, with a nice spicy note and pretty acidity, as well as some pretty pear notes. Honest, focused Mâcon.

2005 St-Veran, Domaine des Nembrets\$13.99

This comes from estate vineyards 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 rich, and focused, with good length.

2005 St-Veran de la Croix Senaillant\$14.99

Bright and citrusy with floral and yellow fruit tones. The palate has ripe almost tropical fruit tones with just a hint of nuttiness and a kiss of vanilla spice.

2005 Chablis, Domaine St. Claire, J-M Brocard\$17.99

Allen Meadows picks this as a Key Buy, calls it Outstanding! and writes: "pain grillé and vanilla hints frame more complex and more deeply pitched green fruit and iodine aromas that can also be found on the big, rich and impressively intense flavors that coat the palate on the nicely long finish."

2005 Bourgogne Rouge, Milliane, Domaine Gabriel Billard\$19.99

2005 Chambolle-Musigny, Domaine Patrice Rion\$39.99

This delightful, red-fruit driven Chambolle Musigny comes 100% from the Les Cras vineyard. It has high-toned fruit and a delicious finish.

Rhône

2005 Rasteau, Cave de Rasteau "Dame Victoria"\$12.99

2004 Lirac, Domaine Duseigneur "Angelique"\$12.99

2005 Châteauneuf-du-Pape, K&L Cuvée Cecile Chassagne.....\$19.99

Made by the talented Cecile Chassagne, this wine is a great value. On the palate, the wine is well rounded with mouth-filling fruit, a bit of spice and a good balance of acidity to fruit. It finishes with delicate, sweet tannins.

2004 Châteauneuf-du-Pape Chante Cigale\$24.99

2005 Châteauneuf-du-Pape Collection Corcia

"Cuvée Patricia"—90-92 pts RP\$24.99

2005 Châteauneuf-du-Pape Collection Corcia

"Cuvée Julie"—90-92 pts RP\$29.99

2005 Gigondas Moulin de Gardette "Ventabren"\$29.99

Champagne

Ariston Aspasia Blanc de Blancs\$29.99

One of our best aperitif Champagnes.

1996 Fleury Brut VintageInquire

An RD release and STUNNING. A blend of 80% pinot noir and 20% chardonnay fermented in stainless steel, it measures a very high 6% total acidity even after full malolactic fermentation. Not cheap or plentiful, but this is GREAT!

Marguet Pere & Fils "Cuvée Reserve" Brut\$29.99

This fantastic Champagne is made entirely of grand cru fruit: 60% pinot noir and 40% chardonnay. It is a very rich and powerful Champagne with tons of pinot noir muscle and plenty of yeasty, toasty flavor.

2000 Launois Brut Blanc de Blancs\$32.99

This is the real vintage stuff from a very hard to get cult Champagne house.

2002 Franck Bonville Brut Millesime Blanc de Blancs\$34.99

The greatest vintage in Champagne since 1996 and possibly the most delicious Champagne under \$35 on the shelf!

DIRECT BUYS FROM AROUND THE WORLD

2002 Philippe Gonet Blanc de Blancs Grand Cru\$49.99

A pure Mesnil Chardonnay cellar cantidate. Trey and Gary drank the 1973 and it is still fresh! Powerful, complex Champagne.

Spain/Portugal

2003 Biurko Rioja Graciano\$9.99

89 pts RP: "A knock-out effort, the 2003 Graciano exhibits a dense ruby/purple color along with sweet, floral, black cherry and currant aromas as well as flavors. Enjoy it over the next 1-2 years."

2003 Biurko Los Valles Crianza Rioja\$11.99

The rich concentrated fruit is beautifully balanced with acidity and minerality. From the ripe cherry fruit to the long spicy finish, this wine is a must try with rack of lamb...oh yeah and it's certified organic in the EU!

2001 Biurko Rioja Reserva Old Vines Garnacha\$12.99

88 pts RP: "Better [than the 2002 tempranillo] is the kirsch liqueur/candied cherry-filled 2001 grenache. Aged 12 months in American and French oak, and bottled unfiltered, it reveals medium body, a fine texture, and a hedonistic personality."

2004 Chryseia (Portugal)\$44.99

93 pts RP! They say \$66 retail price.Full-bodied and rich.

2005 Chryseia (Portugal)-Just released.\$44.99

Germany

2005 August Kessler Riesling "R"\$9.99

According to WS: "Firm and off-dry, this white displays lemon and peach flavors on a juicy profile. Balanced, lingering nicely."

2005 August Kessler 530.3 Spätlese-90 pts WS\$27.99

2005 August Kessler Rudesheimer Berg Roseneck Spät GC.....\$27.99

91(+?) points ST: "Pale golden yellow. Vibrant aromas of guava and white peach, with a hint of mint. Succulent peachy fruit is nicely balanced by invigorating acidity. Offers good weight and depth, but is still somewhat closed. Excellent potential here."

New Zealand/Australia/South Africa

2006 Kirkham Peak Marlborough Sauvignon Blanc\$11.99

Fabulous Kiwi SB. Plenty of acid and clean gooseberry aromas—touch of lime. Not like so many grapefruit juice SBs.

2003 Kirkham Peak Cabernet-Shiraz, Clare Valley\$12.99

60% shiraz and 40% cab. This is a full-bodied wine that is loaded with spice

Saturday Tastings for October 2007

The following is our Saturday tasting bar schedule for the month of October. All tastings are from noon to 3 p.m. in San Francisco, 1 to 4 p.m. in Redwood City and 2 to 5 p.m. in Hollywood. All tastings the same at all three stores unless noted. Ticket prices TBA unless listed. For further information about other special tastings and dinners, visit www.klwines.com and click on "local events."

October 6: Wines of Spain. The latest and best new arrivals from Spain. New releases and cellar worthy gems!

October 13: French Connection Tent Tasting, SF

Taste more than 50 wines from Bordeaux, the Rhône, Burgundy and Champagne. Tickets \$75/person for this great event.

French Regional wines, Redwood City and Hollywood. Dive in and taste a variety of our very popular French Regional wines.

October 20: California Cabernet. A perfect way to begin the Fall. Come by and taste the latest and greatest California cabernets. Some big names and highly collectible boutique wines as well.

October 27: Wines of Italy. Round out the month with the best that Italy has to offer. We will feature both red and whites that you won't want to miss. In Hollywood, meet and taste the wines of Marco Ricasoli Firidolfi, owner and winemaker of Rocca di Montegrosi.

and fruit. The nose has notes of eucalyptus, clove and blueberry. The wine is nicely balanced on the palate with notes of cocoa powder and fresh, cooling menthol playing off of the sweet fruit.

2004 Kirkham Peak McLaren Vale Shiraz\$12.99

Made by Phil Christianson of Longwood. Rich, round, fruit driven.

d'Arenberg "Peppermint Paddock" Sparkling Chambourcin\$21.99

Only available at K&L in the USA! Aromas of violets and blueberries still on the bush and a fruit-forward taste that is balanced by some pretty serious tannins and acidity. Not really a quaffer, this deserves some big, lusty food.

2004 Hewitson Private Cellar Mourvèdre/Shiraz\$26.99

97 pts Halliday. A special reserve blend made for us by Dean Hewitson.

2005 Anwilka Constantia Stellenbosch (South Africa).....\$32.99

90 pts ST. (63% cabernet sauvignon and 37% shiraz) According to RP: "Fabulous...this is the finest red wine I have ever had from South Africa...This debut release is world class stuff, exceptional wine..."

Italy

2006 Blason Rosato (Rosé)\$7.99

2006 Blason Tocai Friulano.....\$9.99

This very refreshing wine has body, balance and mineral complexity. Spicy with hints of tarragon. Really extraordinary with your favorite fish dish.

2004 La Fortuna "Fortunello"\$14.99

2005 Ferrero Rosso di Montalcino\$17.99

This gorgeous sangiovese is full-bodied and ripe with layers of lush black cherry fruit. On the palate it is lively, balanced and fresh and has a long finish. The perfect match for grilled meats drizzled with extra virgin olive oil.

2005 Baricci Rosso di Montalcino\$18.99

Baricci's wonderful south eastern exposure on Montalcino's famous Montosoli hill furnishes them with a spicy black cherry and gravelly tobacco mix that is just unmatched. Long and elegant the wine finishes with a supple richness.

2003 Ruggeri Corsini Barolo "San Pietro"\$29.99

Barolo that's drinkable now! The 2003 vintage produced lush, ripe and powerful wines and Ruggeri Corsini's San Pietro Barolo (younger vines) is really delicious! Full bodied and classic nebbiolo character with a riper twist, enjoy with your favorite risotto or Osso Buco.

2002 Sesta di Sopra Brunello di Montalcino\$42.99

Tiny Sesta di Sopra produces about 345 cases of Brunello and for my money they produced the best one in 2002! The wine is full bodied and shows layers of complex, wild fruit, with hints of rosemary and leather; intriguing, provocative and tempting. Decant an hour before drinking.

SAUTERNES IN STOCK 1947-2004

1947 Caillou\$399.00

1989 Suduiraut Crème de Tete-96 pts WS\$269.99

1993 d'Yquem-The best price in the universe!\$139.99

1996 Rieussec, Sauternes\$64.99

1997 Lafaurie-Peyraguey\$46.99

2001 Filhot (375 ml)\$16.99

Fabulous year and a great value here.

2001 Dudon, Sauternes\$24.99

Super value packed—lush and balanced.

2001 Doisy-Védrines, Sauternes\$49.99

93 pts WS. Fabulous wine—perfect acidity.

2002 d'Yquem\$209.99

2003 Doisy-Védrines, Sauternes\$36.99

2003 Doisy-Védrines (375 ml)-89-92 pts RP\$19.99

2003 Lafaurie Peyraguey\$59.99

2003 La Clotte-Cazalis (375ml)\$17.99

90 pts RP. Coconut and pineapple nuances on the nose.

2004 Suduiraut.....\$49.99

RHÔNE VALLEY

2005 Côtes du Rhône Domaine de la Maurelle	\$9.99
2005 Côtes du Rhône Domaine de la Garrigue "Romaine"	\$12.99
2005 Côtes du Rhône Paul Autard	\$9.99
2005 Côtes du Rhône "Generation" Domaine Jaume	\$9.99
2005 Côtes du Rhône Ch. de Segriés "Clos d l'Hermitage"	\$19.99
2005 Côtes du Rhône Domaine de Marcoux (Organic)	\$19.99
2005 Côtes du Rhône-Villages Mas de Boislaizon	\$13.99
2005 CDR-Villages Grand Veneur "Champauvins"	\$11.99
2005 Châteauneuf-du-Pape Bosquet des Papes	\$29.99
2005 CDP Olivier Hillaire Petits Pieds d'Armand	\$79.99
2004 Châteauneuf-du-Pape Olivier Hillaire.....	\$44.99
2004 Châteauneuf-du-Pape Domaine de Marcoux.....	\$49.99
2005 Châteauneuf-du-Pape, Mas de Boislaizon	\$29.99
2005 Châteauneuf-du-Pape Pierre Usseglio "Mon Aieul"	\$84.99
2005 Châteauneuf-du-Pape Vieux Donjon	\$46.99
2005 Châteauneuf-du-Pape "K&L Cuvée"	\$19.99
2004 Châteauneuf du Pape Chante Cigale	\$24.99
2005 Gigondas Château de Saint Cosme	\$29.99
2005 Gigondas Château de Saint Cosme "Valbelle"	\$49.99
2005 Rasteau Cave de Rasteau "Dame Victoria"	\$12.99
2005 Cornas Vincent Paris "Granit 30"	\$34.99
2005 Cornas Vincent Paris "Granit 60"	\$39.99
2005 Côte Rôtie Joel Champet "La Vialliere"	\$49.99
2005 Côte Rôtie Robert Niero	\$54.99
2003 Côte Rôtie E. Guigal Brune et Blonde	\$59.99
2003 Hermitage E. Guigal.....	\$84.99
2005 Condrieu Robert Niero "Cuvée du Chery"	\$54.99
2003 Côtes du Rhône-Villages Rasteau Soumade "Prestige"	\$15.99
2004 Lirac Domaine Duseigneur "Angelique"	\$12.99
2005 Lirac Domaine de la Mordorée "La Dame Rousse"	\$14.99

Charming and Affordable CDP!

We've been fortunate to receive a second allocation of the lovely '04 **Châteauneuf-du-Pape, Chante Cigale (\$29.99)**, which tastes better than ever.

Domaine Chante Cigale's 102 acres of land, located between Orange and Avignon within the village of Châteauneuf-du-Pape, has been owned and operated by the Sabon Favier family for several generations. The wines produced by this Domaine are classic, well made, and reasonably priced. Recently, Christian Favier passed the reins to his son Alexandre, who is fast becoming a rising star in the region. Still in his early twenties, he has already been lauded by notable journalists Stephen Tanzer and Jancis Robinson.

The soils of the vineyard are made up of clay and chalk covered with a layer of this area's classic large *galets* (pebbles), which keep yields naturally low. The vines are more than 45 years old and situated near the Plateau de Carbières, close to Château Mont Redon. Harvesting is done by hand, accompanied by a selective sorting. The grapes undergo a traditional long *cuvaison* (the maceration of the grape skins during red wine fermentation that transfers aroma, color and tannin to the wine) at a high temperature and with extended maceration on the skins. This is followed by aging for 14 to 18 months in *foudre* (large oak barrels), 10% in new barrels and 30% in concrete vats. This Châteauneuf-du-Pape offers dusty red fruits, earth and meaty notes. Clove and allspice take center stage on the palate, leading into a finely textured, medium-bodied wine. This will reward the patient and will take on weight and depth with a bit of aging.

—Nadia Dmytriw

S. AFRICA/NEW ZEALAND/AUSTRALIA

South Africa

2005 Excelsior Cabernet Sauvignon	\$7.99
2006 Buitenverwachting "Beyond" Sauvignon Blanc	\$10.99
2006 Mulderbosch Chenin Blanc	\$12.99
2005 Meerlust Chardonnay, Stellenbosch-92 pts WS	\$16.99
2006 Mulderbosch Sauvignon Blanc, Stellenbosch	\$18.99
2004 Glen Carlu Syrah, Paarl	\$19.99
2004 Rustenberg John X Merriman, Stellenbosch.....	\$28.99
2005 Anwilka, Constantia Stellenbosch	\$32.99

New Zealand

2006 Oyster Bay Sauvignon Blanc, Marlborough	\$9.99
2006 Kirkham Peak Sauvignon Blanc, Marlborough	\$11.99
2006 Kim Crawford Sauvignon Blanc, Marlborough	\$12.99
2006 Huia Sauvignon Blanc, Marlborough	\$14.99
2006 Isabel Sauvignon Blanc, Marlborough.....	\$15.99
2006 Dog Point Sauvignon Blanc, Marlborough.....	\$17.99
2006 Seven Terraces Pinot Noir, Marlborough	\$17.99
2006 Cloudy Bay Sauvignon Blanc, Marlborough.....	\$21.99
2005 Amsfield Pinot Noir, Otago-93 pts WS	\$29.99

Australia

2005 Ferngrove Vineyards Sauvignon Blanc, Estate	\$6.99
2005 Richmond Grove French Cask Chardonnay.....	\$10.99
2003 Kirkham Peak Cab/Shiraz, Clare Valley	\$12.99
2004 Kirkham Peak McLaren Vale Shiraz	\$12.99
2005 Step Road Shiraz, Langhorne Creek-Almost gone!	\$12.99
2005 Three Rings Barossa Valley Shiraz.....	\$15.99
D'Arenberg "Peppermint Paddock" Sparkling Chambourcin....	\$21.99
2005 Schlid Estate Shiraz, Barossa-93 pts WS	\$23.99
2005 Hewitson "Private Cellar" Shiraz/Mourvèdre.....	\$26.99
2006 Mollydooker "Blue-eyed Boy" Shiraz	\$49.99

Jim C's View Down Under

2004 Vilafonte Series "C" Red Bordeaux Blend, Paarl, South Africa (\$59.99) Americans Zelma Long and Phil Freese have joined South African Mike Ratcliffe in the first joint American/ South African winemaking project. Zelma was one of the first women to study enology at U.C. Davis, starting her career at Mondavi, then moving on to Simi as winemaker and CEO for 18 years. At Mondavi Phil designed the first Opus One vineyard. In South Africa, he has been a consultant at Warwick among others. Mike is the Managing Director at Warwick, which his folks purchased in 1964 with not a vine in site. The Vilafonte is a blend of 52% cabernet sauvignon, 35% merlot, 9% cabernet franc and 4% Malbec. Its bouquet offers notes of dusty black cherry, currant, chocolate, cedar and a hint of tobacco. All these components are judiciously framed by a toasty oak nuance. On the palate, the wine has silky, refined tannins and impeccable balance.

2006 Warwick "Professor Black" Sauvignon Blanc Stellenbosch South Africa (\$16.99) The grapes for this wine are harvested at different levels of ripeness to express fruitiness and complexity. The wine is fermented very cold in specially-designed stainless steel tanks and left on the lees for three months. The nose is full of tropical fruit, gooseberry, fig and lime blossom. On the palate the wine is rich with good balancing acidity, a creamy texture and a hint of minerals. The refreshing finish is long and persistent. Stay after school and have a glass with the "Professor".

Join Zelma and Mike at K&L Redwood City on Thursday, Oct 18 from 5 to 6:30 p.m.

—Jimmy C

PORT 1955-1985

1955 Taylor\$499.00

1960 Taylor\$149.99

1963 Croft\$149.99

91 pts *WS*: "Has great elegance and harmony, and should continue to improve for many years. Medium ruby-red, with very fresh plum aromas, medium-bodied, with very delicate fresh fruit flavors, lively acidity and a delicate finish."

1963 Taylor-97 pts *WS*\$329.00

1966 Dow.....\$259.00

94 pts *WS*. Extremely rare.

1966 Graham.....\$209.00

93 pts *WS*. 5 stars Broadbent! 93 pts *WS*: "Elegant, silky and youthful, this is a sexy wine. Medium ruby-red, showing aromas of plums, chocolate and ripe fruit. The palate follows through with a bounty of sweet plum flavors and a fleshy mouth-feel. It should continue to improve with age."

1966 Warre-91 pts *WS*\$149.00

1966 Taylor\$259.00

Coates: "Very fine on the nose, with rich, very blackcurrant, very concentrated fruit. Full and complete on the palate, lovely concentrated..."

1970 Fonseca\$199.00

96 pts *WS*: "Deeply colored, with smoky mint, tar and fruit aromas, full-bodied, with concentrated fruit flavors and plenty of tannins."

1970 Graham.....\$189.00

94 pts *WS*: "...an extremely full-bodied, powerful wine, but it still retains a classy balance."

1980 Graham.....\$79.99

90 pts *WS*: "...very impressive, with loads of fruit and tannins. Deep ruby, with a floral, cherry and plum nose, full-bodied, with medium tannins and sweet plum flavors..."

1983 Dow-94 pts *WS*\$79.99

1985 Dow-5 Stars Broadbent\$79.99

1985 Quinta do Noval\$59.99

91 pts *WS*. 4 stars Broadbent: "Exciting flavor. Lovely fruit; Powerful, figgy nose. Very sweet, full-bodied. Very attractive." K&L's notes: "Really ready to drink, spicy and earthy, sweet and lovely. Great value." (Joe Zugelder, K&L Old and Rare buyer).

Got Charcuterie?

This month, in honor of our French Connection wine tasting event here in San Francisco, I would like to feature two delicious wines from importer extraordinaire Charles Neal. In addition to being one of the foremost authorities (yes, in the world!) on Armagnac, Charles represents a fantastic range of French wines from some pretty off-the-beaten-track locales. This month, a tasty little white from the Savoie region of France tops my list. Got Savoie? In addition, the varietal du jour, malbec finds it home in the southwest region of France known as Cahors. Got charcuterie? And don't forget, if you plan on joining us for our October 13th French Connection event, please stop by and say bonjour to Charles!

2006 Roussette de Savoie Domaine Edmund Jacquin "Marestel" (\$14.99) Looking for something special today? Try this unique and delightful wine from Domaine Edmund Jacquin. Made from sustainably farmed altesse, a little-known varietal from the lesser known Roussette de Savoie appellation, the wine expresses the grape's high natural acidity. A little residual sugar and a lot that completed malolactic fermentation, give this wine a nicely rounded, medium-bodied palate. Aromas of quince, flowers, apricot and a touch of honey remind you of a fresh spring day. This cuvée pairs well with lighter fare, like chicken, fish and crisp salads.

2003 Cahors Château la Coustarelle "Grande Cuvée Prestige" (\$14.99) Château la Coustarelle is owned by Michel and Nadine Cassot and located in the village of Prayssac, next to the renowned Clos de Gamot. Their 30 year old vines are planted on slopes that give yields of between 45-50 hl/ha. This Grand Cuvée Prestige sees a 20 day fermentation period, after which aging takes place in oak barrels, a fifth of which are new each year. The 3,000 case production is bottled unfiltered. This blend of 90% malbec and 10% tannat shows a deep purple color. Lots of vanilla on the nose buttresses substantial dark fruit. Medium to full-bodied with plenty of ripe blackberry fruit on the palate, along with a hint of licorice. Fine tannins are extremely well-integrated on the finish.

—Mulan Chan

Le Mas Au Schiste

The Saint-Chinian AOC, home to Domaine Rimbart, was once heavy with chestnut groves. Now vineyards and scrublands mark the landscape, producing vintage after vintage of polished and elegant wines. **Domaine Rimbart's** cuvée "**Le Mas Au Schiste**" (\$14.99) is grown in mineral-heavy schist soils high in the Languedoc. Winemaker Jean-Marie Rimbart uses old barrels to craft a blend of 40% carignan, 30% grenache and 30% syrah that is a vibrant, pure expression of these varietals. The result is a refreshing and light wine, only 13% alcohol, with a mellow and delicate mouthfeel. Soft-handed with the spice and aromatically dynamic, this gorgeous cuvée boasts essences of pitchy herbs and more subtle ones like thyme and tarragon. The wine's mostly red fruits, wild raspberry, Marion berry and a touch of blackberry, combine with balanced acidity, tender tannins and a touch of earth. Drink this with a tajine, stuffed roasted figs, grilled salmon, kabobs, roast chicken, pork tenderloin and the like. I love this wine and I think you will too.

—Keelyn Healy

Thursday Night Tastings for October 2007

In San Francisco, 4:30 to 6:30 p.m.

Oct 4: TBA; Oct 11: Iron Horse Vineyards; Oct 18: Ceja Vineyards; Oct 25: d'Arenberg Vineyards

In Redwood City, 5 to 6:30 p.m.

Oct 4: Château Musar w/ Rebecca Mahmoud from Broadbent Selections;

Oct 11: Greek Wines w/ Brian Greenwood from Wine Wise Imports; Oct 18: Warwick Cellars (South Africa); Oct 25: TBA

In Hollywood, 5 to 7 p.m.

Oct 4: BV; Oct 11: Quintessential presents Spain and Portugal; Oct 18: TBALanguedoc-Roussillon; Oct 25: Hess Collection

Fête du Bordeaux Dinner in San Francisco

On Sunday, January 13 at San Francisco's Clift Hotel on Geary Street enjoy a Champagne reception followed by a sumptuous five course meal with 15 wines. Featured are the fabulous wines of Lynch-Bages, Léoville-Barton and Cos d'Estournel, including the great 2005s as well as older wines including: 1990 Lynch-Bages, 1989 Léoville-Barton and 1985 Cos d'Estournel. Lilian Barton, Jean Guillaume Prats and Jean Charles Cazes will be there to lead the dinner. A superb event and only \$200 per person. Very limited seating. Tickets on sale now.

CABERNET SAUVIGNON & BLENDS

2002 Silver Oak, Napa	\$84.98	2004 Duckhorn, Napa	\$59.99	2004 Ridge "Monte Bello"	\$124.99
2003 Aia, Oakville.....	\$22.99	2004 Ehlers Estate "1886"	\$56.99	2004 Ridge Santa Cruz Mtn Red.....	\$32.99
2003 Altamura, Napa	\$56.99	2004 Far Niente, Oakville	\$94.99	2004 Robert Craig "Affinity"	\$36.99
2003 Burgess, Napa	\$24.99	2004 Forman, Napa	\$74.99	2004 Robert Mondavi, Napa	\$19.98
2003 Cain Concept Napa	\$49.99	2004 Groth, Napa	46.99	2004 Robert Mondavi Oakville	\$36.99
2003 Ch. Montelena Estate Napa	\$84.98	2004 Hawk Crest, California	\$9.99	2004 Roth Alexander Valley	\$31.99
2003 Jordan, Alexander Valley	\$44.99	2004 Hess Select, California	\$11.99	2004 Screw Kappa, Napa	\$10.99
2003 Keenan, Napa.....	\$34.99	2004 Hewitt, Rutherford	\$64.99	2004 Seventy Five "Amber Knolls"	\$18.99
2003 Lancaster, Alexander Valley.....	\$44.99	2004 Hogue "Genesis" Washington	\$11.99	2004 Spottswoode, Napa	\$109.00
2003 Napanook Red	\$38.99	2004 Honig, Napa	\$29.99	2004 Spring Valley "Uriah"	\$44.99
2003 Paradigm, Napa	\$53.99	2004 Joseph Phelps, Napa	\$44.98	2004 St. Clement "Oropas"	\$44.99
2003 Rubicon Estate "Cask"	\$62.99	2004 Joseph Phelps, Napa (1.5L)	\$99.00	93 pts WS: "A rich, massive youngster, packed with dense fruit, mocha-laced oak and layers of earthy currant, spice, anise, olive and cedar. Turns plush and layered on the finish, which keeps revealing subtle flavor nuances. Drink through 2012."	
2003 Rubicon Estate.....	\$109.00	2004 Karl Lawrence, Napa.....	\$59.99	2004 Sterling Napa "SVR"	\$36.99
2003 Sequoia Grove, Napa.....	\$27.99	2004 Kendall Jackson Grand Res.	\$22.99	2004 Sterling Reserve Napa	\$56.99
2003 Silver Oak, Alexander Valley	\$54.99	2004 Kunde, Sonoma	\$15.99	2004 Stewart, Napa.....	\$59.99
2003 Silverado, Napa	\$32.98	2004 Ladera, Napa	\$29.98	2004 Tor Kenward "Mast"	\$72.99
2003 Trefethen, Napa.....	\$32.99	2004 L'Aventure "Optimus"	\$39.99	2004 Turnbull, Napa	\$39.98
2004 Anderson's Conn Valley Res	\$49.99	2004 Livingston-Moffett Estate.....	\$79.99	2004 T-Vine "Monte Ross" Sonoma	\$53.99
2004 Beaulieu Vineyards, Rutherford. \$23.99		2004 Merryvale "Starmont"	\$18.99	2004 Two Tone Farm, Napa	\$8.99
2004 BV George's De Latour	\$79.98	2004 Miner Family "Oakville"	\$59.99	2004 Waterstone, Napa	\$18.98
2004 BV Tapestry	\$36.98	2004 Moon Mountain, Sonoma	\$12.99	2004 Whitehall Lane, Napa	\$36.99
2004 Beringer Founders'	\$7.98	2004 O'Shaughnessy "Howell Mtn"	\$74.99	2005 Alexander Valley Vineyards.....	\$14.99
2004 Beringer Knights Valley	\$16.98	2004 Pahlmeyer "Jayson".....	\$59.99	2005 Avalon, Napa	\$10.99
2004 Bogle, California	\$9.99	2004 Piedra Hill "Purple Label"	\$49.99	2005 Blackstone, California.....	\$8.99
2004 Cakebread, Napa	\$64.99	Joan and Bill Smith's success with WH Smith may make people forget that back in the day they founded the La Jota winery and produced some of Howell Mountain's deepest and most intense cabernets.		2005 BR Cohn "Silver Label"	\$14.98
2004 Chappellet "Signature"	\$39.98	2004 Pirouette Washington Red	\$49.99	2005 Caymus, Napa	\$64.99
2004 Ch. Montelena, Napa	\$39.99	2004 Philip Togni, Spring Mountain	\$85.99	The 2005 Caymus Cabernet is big, bold and rich, with an intense dark fruit characteristic that explodes in the mouth. It is ripe and lush with firm, ripe tannins. A big cab that drinks well now!	
2004 Château Souverain, Alex Vly	\$17.98	2004 Provenance, Rutherford	\$27.99	2005 Covenant, Napa (Kosher).....	\$79.99
2004 Chimney Rock, Stags Leap	\$44.99	2004 Quintessa Rutherford Red	\$109.00	2005 Decoy, Napa Red Blend	\$25.99
2004 Cloverdale Ranch, Alex Vly	\$23.99			2005 Edge, Napa	\$16.99
2004 Darioush, Napa	\$62.99			2005 House Wine, Columbia Valley	\$10.99
2004 Desert Wind "Ruah"	\$12.99			2005 J. Lohr "Seven Oaks" Paso	\$10.99
2004 Dominus.....	\$99.00			2005 Joel Gott, California	\$14.99

Trey's October Picks!

2005 Kunde Estate Sonoma Chardonnay (\$11.99) A long time favorite chardonnay for K&L, Kunde is a medium-bodied wine that shows a complex mix of apricot, pineapple and mango flavors that linger on the finish. An excellent choice for many of your favorite Fall dishes.

2004 Kunde Estate Sonoma Cabernet Sauvignon (\$15.99) Made from a blend of 87% cabernet sauvignon, 1% Malbec and 12% syrah, this bold, yet fresh cab has rich, deep color and full body. Aromas of black cherries whet your palate, while the mouth-filling blackberry and dark, Mexican chocolate flavors are followed by youthful chalky tannins. Don't wait for a steak; this wine is great with burgers, short ribs and pasta with tomato-based sauce.

2003 Napanook Napa Red (\$38.99)

2004 Dominus Napa Valley Proprietary Red (\$99.00) The second wine from Dominus Estate (3,100 cases), the 2003 Napanook, is a blend of 91% cabernet sauvignon, 4% cabernet franc, and 5% petit verdot and malbec. In 1836 George Yount, for whom the Napa Valley town of Yountville was named, planted the valley's first vines where Napanook vineyard now stands, selling the land to Charles Hopper in 1850. The vineyard has changed hands many times since then. Having fallen in love with the Napa Valley and its wines while studying at U.C. Davis, Christian Moueix entered into a joint venture with Robin Lail and Marcia Smith called Dominus in 1982. Over the years Moueix has worked to restore the unique character of the original vineyard, becoming full owner in 1995. The 2003 Napanook is a wonderfully balanced, fresh Bordeaux-style wine that should be enjoyed over the next five years. The 2004 Dominus is a blend of 85% cabernet sauvignon, 8% cabernet franc and 7% petit verdot. The 2004 shows more of a fleshy, creamy texture than the '03 and actually shows well now with decanting. Great pick for a mid-term cellaring wine.

—Trey Beffa

CABERNET PICK OF THE MONTH!

2002 Arrowood, Sonoma.....\$34.99

90 pts RP: "A brilliant effort... A deep ruby/purple color is followed by loads of black currant fruit intermixed with hints of smoke, earth, dried herbs, and licorice. It possesses full body, wonderful ripeness and purity, a layered mouthfeel, and a velvety texture. Moreover, it is fairly priced."

CHARDONNAY

2004 Bernardus, Monterey	\$14.99	2005 Ch. St. Jean "Robert Young"	\$21.99	2005 MacRostie, Carneros	\$16.99
2004 Ch. St. Jean Reserve	\$28.99	2005 Cuvaision, Carneros	\$15.99	2005 Matanzas Creek, Sonoma	\$19.99
2004 Carmel Road, Monterey	\$12.99	2005 El Molino, Napa	\$45.99	2005 McManis, California	\$7.99
2004 Clos du Val, Napa	\$17.99	2005 Eric Kent, Sonoma	\$34.99	2005 Mer Soleil Central Coast	\$34.99
2004 Clos Pegase "Mitsuko's"	\$39.99	92 pts WS: "Earthy, with ripe pineapple and citrus notes, this is more focused on the palate. Elegant and stylish, ending with a wonderfully delicate note and richer pear and melon fruit. Drink now through 2010. 250 cases made."		2005 Miner Family, Napa	\$27.99
2004 Dierberg, Santa Maria	\$36.99	2005 Estancia, Monterey	\$8.98	2005 Morgan "Highland" S.L.H.	\$19.99
2004 Domaine Alfred "Chamisal"	\$18.99	2005 Far Niente, Napa	\$41.99	2005 Napa Cellars, Napa	\$15.99
2004 Domaine Serene "Etoile"	\$36.99	2005 Ferrari-Carano, Alex Vly	\$23.99	2005 Newton "Unfiltered"	\$44.99
2004 Foley "Rancho Santa Rosa"	\$23.99	2005 Four Vines "Naked" SB	\$10.99	2005 Nickel & Nickel	Inquire
2004 Grgich Hills, Napa	\$29.98	2005 Franciscan, Napa	\$12.98	2005 Olivet Lane, Russian River	\$21.99
2004 Handley, Dry Creek	\$17.99	2005 Frank Family, Napa	\$28.99	2005 Pahlmeyer "Jason" Napa	\$39.99
2004 Hanzell, Sonoma	\$59.99	2005 Frog's Leap, Napa	\$19.98	2005 Pahlmeyer, Napa	\$73.99
2004 Iron Horse, Sonoma	\$17.99	2005 Heitz, Napa	\$14.99	2005 Patz & Hall, Napa	\$31.99
2004 Ridge "Monte Bello"	\$59.99	2005 Hess, Monterey	\$8.99	2005 Patz & Hall Single Vineyard	Inquire
2004 Robert Mondavi, Carneros	\$14.99	2005 Hollywood & Vine "2480"	\$39.99	2005 Qupe "Bien Nacido" Block 11	\$24.99
2004 Sonoma Coast Vineyards	\$34.99	2005 J. Lohr, Arroyo Seco	\$10.99	2005 Ramey "Hyde Vineyard"	\$55.99
2004 Three Saints, Santa Maria	\$20.99	2005 Joel Gott "Blend 406" Napa	\$15.99	2005 Silverado, Napa	\$16.99
2005 A by Acacia, California	\$9.99	2005 Jordan, Russian River	\$27.99	2005 Smith Madrone, Napa	\$24.99
2005 A Donkey and a Goat	\$34.99	2005 Kalinda, Anderson Valley	\$12.99	2005 Sonoma Cutrer, Sonoma Coast	\$23.99
2005 Acacia, Carneros	\$15.99	2005 Keenan, Spring Mountain	\$22.99	2005 Stuhlmuller, Alexander Valley	\$21.99
2005 Audelssa, Sonoma Coast	\$24.99	2005 Kendall Jackson Grand Res.	\$14.99	2005 Talley Estate Arroyo Grande	\$24.99
2005 Beringer Founders'	\$7.99	2005 Kunde Estate	\$11.99	2005 Varner "Bee Block"	\$29.99
2005 Beringer, Napa	\$12.98	2005 La Crema, Sonoma	\$14.99	2005 Varner "Home Block"	\$29.99
2005 Beringer Private Reserve	\$29.98	2005 Landmark "Overlook"	\$21.98	2005 Walter Hansel "Cahill Lane"	\$34.99
2005 Cakebread, Napa	\$34.99	2005 Lily, Sonoma	\$17.99	2005 ZD California	\$26.98
2005 Cambria "Katherine's"	\$16.98	2005 Lioco "Stuhlmuller Vine"	\$19.99	2005 ZD Napa Reserve	\$46.99
2005 Cartlidge & Browne, California	\$8.99	The fruit was hand harvested and sorted, then fermented in stainless steel tanks using a wild yeast. Malolactic fermentation occurred naturally and finished completely. Bright, fresh and lively!		2006 Au Bon Climat	\$16.99
2005 Chalone, Monterey	\$9.99			2006 Bogle, California	\$7.99
2005 Chappellet, Napa	\$26.99			2006 Château St. Jean, Sonoma	\$11.99
2005 Chasseur, Russian River	\$26.99			2006 Edna Valley "Paragon"	\$9.98
2005 Ch. Souverain, Sonoma	\$12.98			2006 Flora Springs, Napa	\$19.99
2005 Ch. St. Jean "Belle Terre"	\$17.99			2006 Foxglove, Edna Valley	\$10.99

Boutique Corner

Sometimes the wines in the Boutique Corner can be very expensive. This month I want to focus on small production wines that are very reasonable in price. That's the great thing about California wines—you can find great wines at any price point!

2001 River Run Santa Cruz Mountain Cabernet Sauvignon (\$17.99) The 2001 River Run Cabernet Sauvignon, Santa Cruz Mountains is a blend of fruit from Bates Ranch (northwest Santa Cruz Mountains/Boulder Creek) and Besson Vineyards (southeast Santa Cruz Mountains/Santa Clara Valley/Hecker Pass). A late year for the area, harvest didn't start until the end of October. Despite the extra hangtime, grape sugars were low, making this a lower alcohol, Bordeaux-style cabernet with clean flavors reminiscent of blueberries, dark ripe plums, currants and a touch of cranberry.

2005 Unti Dry Creek Zinfandel (\$23.99) "Big, dark, juicy, fruity and spicy," says Mick Unti of the 2005 Unti Dry Creek Zinfandel. Can such a complex wine be summed up so simply? Perhaps, but *Wine Spectator* adds: "Ripe plum, licorice and cracked pepper aromas lead to stewed raspberry and roasted anise flavors and mineral tannins. Zinfandel and petite sirah. Drink now." Only 1,345 cases made and we agree, drink this one with everything from barbecue to winter stews. This is what Dry Creek Zinfandel is all about.

2006 Praxis Monterey County Pinot Noir (\$15.99) Garnet-hued, this vibrant pinot noir smells like Bing cherries, ripe plums, blackcurrant and cola, but tastes like fresh-picked strawberries and cassis. Richly textured, well-integrated tannins and lively acidity make this a balanced, fruit-forward pinot noir.

—Mike Jordan

CHARDONNAY PICK OF THE MONTH!

2004 Iron Horse Sonoma Estate \$19.99

A beautiful and complex chardonnay with a nose of clove, vanilla and apples; so crisp and fresh, that it comes as no surprise that there are Gravenstein groves nearby. The palate is full and round with nice acidity and a little hint of minerality on the finish.

PINOT NOIR

2004 Argyle "Nuthouse"	\$49.99	2005 Migration, Anderson Valley	\$31.99
2004 Domaine Serene "Evanstad"	\$46.99	2005 Miner Family "Rosella's"	\$54.99
2004 Donum, Carneros	\$49.99	2005 Morgan Single Vineyards	Inquire
95 pts CG		2005 Morgan "Twelve Clones"	\$24.99
2004 Gainey, Santa Rita	\$24.99	2005 Orogeny, Green Valley	\$26.99
2004 Hanzell, Sonoma	\$79.99	2005 Ponzi, Willamette Vly.....	\$29.99
2005 A by Acacia, California.....	\$14.99	2005 Pahlmeyer "Jayson"	\$64.99
2005 A to Z, Oregon.....	\$16.99	2005 Parker Station, Santa Barbara	\$10.99
2005 Argyle, Willamette Valley	\$19.99	2005 Patz & Hall "Hyde"	\$54.99
2005 Artesa, Carneros	\$18.98	2005 Ponzi, Willamette Valley	\$29.99
2005 BearBoat, Russian River	\$15.99	2005 Robert Sinskey, Carneros	\$35.99
2005 Bogle, Russian River	\$11.99	2005 Sineann "Wyeast Vineyard"	\$36.99
2005 Cambria "Julia's"	\$17.98	2005 Stoller "JV" Oregon	\$21.99
2005 Carmel Road, Monterey	\$15.98	2005 Taz, Santa Barbara	\$17.99
2005 Clairorne & Churchill,	\$16.99	2005 Walter Hansel "Cahill Lane"	\$34.99
2005 Chehalem "3 Vineyards"	\$21.99	2006 Au Bon Climat, Santa Barbara.....	\$19.99
2005 David Bruce, Central Coast	\$19.99	Delicious, well-balanced, food-friendly and easy	
2005 Dierberg, Santa Maria.....	\$39.99	on your pocketbook, you must not miss this	
2005 Domaine Alfred "Chamisal"	\$38.99	chance to snag yourself a bottle or three.	
2005 Emeritus, Russian River	\$31.99	2006 Broadley, Willamette Valley	\$19.99
2005 Etude, Carneros	\$39.99	2006 Copain L'Automne, Adrson Vly \$19.99	
2005 Foley, Santa Rita	\$29.99	2006 Kalinda, Sonoma	\$17.99
2005 Hartford Court "Land's Edge"	\$36.98	2006 Mark West, California	\$9.99
2005 Handley, Anderson Valley	\$29.99	2006 McManis California	\$8.99
2005 Hirsch, Sonoma	\$59.99	2006 O'Reilly, Oregon	\$16.99
2005 Hitching Post "Highliner"	\$37.99	2006 Patz & Hall, Sonoma.....	\$37.99
2005 Iron Horse, Sonoma	\$27.99	2006 Poppy, Monterey	\$13.99
2005 J Wine Company, Russian River \$24.99		2006 Ramsay, California	\$12.99
2005 Jalama "Cargasacchi-Jalama".....	\$32.99	2006 Row Eleven, California	\$16.99
2005 Joseph Swan "Cuvée de Trois" ..	\$24.99	Full of cherry jam aromas and flavors, highlighted	
2005 La Crema, Sonoma	\$16.98	by an intoxicating smokiness, the Row Eleven also	
2005 Londer, Anderson Valley	\$31.99	has a lovely minerality.	
2005 Loring Single Vineyards	Inquire	2006 Saintsbury "Garnet"	\$15.98
		2006 ZD Carneros	\$32.99

Brick's Backyard Picks: Joseph Swan Vineyards

No, not the knighted British gentleman that invented the light bulb and the dry photographic plate, these are the wines from the other Joseph Swan: a pioneer of the Russian River Valley who founded his winery in 1968 and made some of the most interesting wines from the area in the 1970s and '80s. Mr. Swan not only made wine but also shared his knowledge and passion with many up-and-coming winemakers before he left us in 1989. One of these winemakers, Rod Berglund, just so happened to be Joe's assistant winemaker and son-in-law. He took over the estate after Joe's passing.

Rod put together the **2002 Joseph Swan Sonoma County Zinfandel (\$19.99)** from lots of all of his single vineyard zins. A simple declassification of these single vineyard lots has led to a wine that is more than the sum of its parts. With notes of baker's chocolate and tiramisu on the nose, this wine seems heavy and rich at first, but that notion is squelched quickly by its unmistakable acidity. A tang of cranberry, red currant and Rainer cherry fruit gives this zin huge lift and brightness. Finishing with orange peel, black tea and pithy raspberry fruit, this zin is miles away from most produced these days.

The **2001 Joseph Swan "Mancini Ranch" Russian River Valley Zinfandel (\$19.99)** is another knockout. This wows not with its alcohol, extraction or residual sugar, but with its sheer balance. With persistent earthiness this wine's nose is cemented with red plum, pomegranate and charred pork ribs. If that isn't enough, the fleshy, plump mouthfeel, cracked black pepper and tobacco spice and layered blueberry fruit should do the trick. Both these tremendous values will be perfect as the weather turns and the colors start to change. Cheers Joe, Rod and everyone else that has ever had a hand in making this winery such a success.

—Bryan Brick

ZINFANDEL

2003 Joseph Swan "Mancini"	\$17.99
2003 Little 8 Ottimino "V.Wed"	\$29.99
2004 Ch. Montelena, Napa	\$24.99
2004 Heitz, Napa	\$17.99
2004 Quivira, Dry Creek	\$15.99
2004 Ridge "Geyserville"	\$29.99
2004 T-Vine "Brown Vineyard"	\$31.99
2005 Alexander Valley "SinZin"	\$13.99
2005 Bella, Dry Creek.....	\$21.99
2005 Bogle Old Vines	\$9.99
2005 Brown Estate, Napa.....	\$35.99
2005 Bucklin Old Hill Ranch	\$29.99
2005 Dashe, Dry Creek	\$19.99
Dark, complex, mouthfilling, and rich, our 2005	
Dry Creek Zinfandel is a classic example of why	
the Dry Creek Valley is so famous for intense zins.	
2005 Easton, Amador	\$12.99
2005 Edmeads, Mendocino	\$14.99
2005 Folie á Deux "Menage á Trois"	\$8.99
2005 Four Vines "Maverick"	\$19.99
2005 Frog's Leap, Napa	\$19.99
2005 Gamba "Moratto"	\$37.99
From a vineyard planted in 1920, the superb	
2004 Zinfandel Morato Vineyard includes dollops	
of alicante and cabernet sauvignon.	
2005 Girard, Napa	\$21.99
2005 Green & Red "Chiles Mill"	\$22.99
2005 Hartford, Russian River	\$24.99
2005 J. Runquist "Z"	\$19.99
2005 Joel Gott "Dillian Ranch"	\$21.99
2005 Joel Gott, California	\$12.99
2005 Klinker Brick "Old Ghost"	\$35.99
2004 Klinker Brick "OV" Lodi	\$14.99
2004 Michael & David 7 Deadly Zins \$13.99	
2005 Neyers "Tofanelli"	\$29.99
2005 Pellegrini "Eight Cousins"	\$19.99
2005 Plungerhead, Dry Creek	\$15.99
2005 Preston Estate, Dry Creek	\$24.99
2005 Ravenswood Old Hill	\$42.99
2005 Ravenswood Dickerson	\$24.98
2005 Rancho Zabaco "Dancing Bull"	\$6.99
2005 Ridge "Lytton Springs"	\$28.99
2005 Ridge "Ponzo Vineyards"	\$23.99
2005 Ridge "Three Valleys"	\$18.99
2005 Rosenblum Single VineyardsInquire	
2005 Rosenblum, SF Bay/Paso Robles \$13.99	
2005 Seghesio, Sonoma.	\$16.98
2005 Sobon "Fiddletown" Amador	\$15.99
2005 Sobon "Rocky Top" Amador	\$12.99
An old vine zinfandel of immense proportions.	
The floral, vanilla and raspberry jam aromas are	
very forward and inviting.	
2005 Storybook Mountain	\$26.99
2005 Turley Old Vines	\$59.95
2005 Unti Dry Creek	\$23.99
2005 Windmill "Old Vine"	\$9.99
2005 Zayante, Santa Cruz	\$14.99
2006 Shenandoah "Special Reserve"	\$8.99

OTHER DOMESTIC WINES

<u>Merlot</u>			
2002 Atalon, Napa	\$24.98	2005 Novy, Sonoma County	\$20.99
2002 Havens, Napa	\$19.99	2005 Qupe "Bien Nacido"	\$21.99
2003 Duckhorn "Howell Mtn"	\$69.99	2005 Owen Roe "Ex-Umbris"	\$19.99
2003 Etude, Napa	\$44.99	2005 Vinum Cellars "PETS" PS	\$9.99
2003 Keenan, Napa.....	\$27.99	<u>Domestic Red</u>	
2003 Paradigm, Napa	\$41.99	2004 Altamura Sangiovese.....	\$34.99
2003 Silverado, Napa	\$21.99	2004 Bacio Divino "Pazzo"	\$24.99
2003 Swanson, Napa.....	\$24.99	2004 Matchbook "Blockhouse" Red....	\$14.99
2003 Twomey, Napa.....	\$64.99	2004 Paraduxx, Napa Red	\$44.99
2004 Capolan, California	\$9.99	2004 Tablas Creek "Cotes"	\$19.99
2004 Ch. Souverain, Sonoma	\$13.98	2004 Vino Noceto Sangiovese.....	\$12.99
2004 Duckhorn, Napa	\$44.99	2005 Beckmen Estate Grenache	\$21.99
2004 Duckhorn "Estate Grown"	\$79.99	2005 Dom. Chandon Pinot Meunier ..	\$26.99
2004 Ehlers Estate, Napa	\$25.99	2005 Flowers Perennial Red	\$36.99
2004 Ferrari-Carano, Sonoma.....	\$19.98	2005 Luna Napa Sangiovese	\$19.99
2004 Francis Coppola Diamond	\$12.99	2005 Orin Swift "The Prisoner"	\$31.99
2004 Hall, Napa.....	\$22.99	2005 Porter Creek Carignane	\$23.99
2004 Markham, Napa	\$15.99	2005 Shypoke Napa Charbono	\$23.95
2004 Matanzas Creek, Sonoma	\$22.98	2005 Unti Dry Creek Grenache	\$26.99
2004 Nickel & Nickel "Suscol"	\$44.98	2005 Villa Creek Willow Creek	\$34.99
2004 Pahlmeyer, Napa	\$89.99	<u>Sauvignon Blanc</u>	
2004 Parcel 41, Napa	\$15.99	2005 Bernardus, Monterey	\$10.99
2004 Pedestal, Washington	\$44.99	2005 Brassfield "High Serenity"	\$10.99
2004 Robert Mondavi, Napa	\$16.98	2005 Cakebread, Napa	\$23.99
2004 Rombauer, Napa	\$26.99	2005 Joel Gott "Three Ranches"	\$11.99
2004 Screw Kappa, Napa	\$9.99	2005 Kendall Jackson, California	\$8.98
2004 Shafer, Napa.....	\$44.99	2005 Kunde "Magnolia Lane"	\$10.99
2004 Stag's Leap Winery, Napa.....	\$21.99	2005 Mason, Napa	\$11.99
2004 Turnbull, Napa	\$29.99	2005 Matanzas Creek, Sonoma.....	\$17.98
2004 T-Vine Cellars, Napa	\$31.99	2005 Quivira "Fig Tree"	\$14.99
2004 Whitehall Lane, Napa	\$24.99	2005 Rudd, Napa	\$29.99
2005 Blackstone, California.....	\$8.99	2005 Silverado "Miller Ranch"	\$14.99
2005 Bogle, California	\$6.98	2006 Beckmen Estate, Santa Ynez	\$11.99
2005 Gordon Bros, Columbia Valley ..	\$14.99	2006 Ceago Vinegarden, Clear Lake ..	\$15.99
2005 McManis, California	\$7.99	2006 Cliff Lede, Napa.....	\$21.99
2005 Owen Roe "Dubrul"	\$39.99	2006 Duckhorn, Napa	\$22.99
<u>Syrah/Petite Sirah</u>		2006 Ferrari-Carano, Sonoma.....	\$14.98
2002 Edmunds St. John "Shadow"	\$11.99	2006 Frog's Leap, Napa	\$16.99
2004 Concannon Central Coast	\$11.99		
2004 Garretson Syrahs	Inquire		
2004 JC Cellars California Cuvée.....	\$24.99		
2004 Kendric Syrah	\$15.99		
2004 Piedrasassi California	\$52.99		
2004 Roshambo "Justice"	\$15.99		
2004 T-Vine Napa Petite Sirah	\$33.99		
2005 Andrew Murray TLJ	\$14.99		
2005 Bogle, California Petite Sirah	\$8.99		
2005 Copain L'Hiver, Mendocino	\$15.99		
2005 David Bruce, CC Petite Sirah	\$14.99		
2005 Girard Petite Sirah.....	\$23.99		
2005 Hocus Pocus, SB Syrah	\$16.99		
2005 Jaffurs Bien Nacido	\$31.99		
2005 JC Cellars "Fess Parker"	\$25.99		
2005 Joel Gott, California Syrah	\$12.99		
2005 Margerum "Purissima"	\$39.99		
2005 McManis, California PS	\$9.99		
2005 Melville "Verna's" Syrah	\$17.99		
2005 Morgan Syrah	\$19.99		
		2006 Gary Farrell, Sonoma	\$21.99
		2006 Geyser Peak, California	\$8.98
		2006 Girard, Napa	\$14.99
		2006 Groth, Napa	\$13.99
		2006 Hall Vineyards, Napa	\$17.99
		2006 Honig, Napa.....	\$13.99
		2006 Husch, Mendocino	\$9.99
		2006 Kalinda, Redwood Valley	\$11.99
		2006 Manifesto, California	\$12.99
		2006 Morgan, Monterey	\$12.99
		2006 Pomelo, California	\$8.99
		2006 Provenance, Rutherford	\$15.99
		2006 Shenandoah Vineyards	\$7.99
		2006 Sonoma Coast "Humm Hill"	\$25.99
		2006 St. Supery, Napa.....	\$14.99
		2006 Stag's Leap, Napa	\$21.99
		2006 Turnbull, Napa	\$12.99
		2006 Westerly, Santa Ynez	\$16.99
		2006 Whitehall Lane, Napa	\$12.99
		<u>Domestic White</u>	
		NV Sokol Blosser "Evolution"	\$13.99
		2003 Corison "Corazon" Gewürz	\$23.99
		2004 Qupe Roussanne	\$34.99
		2005 ABC Pinot Gris/Pinot Blanc	\$14.99
		2005 Conundrum White Blend	\$21.99
		2005 Tangent Edna Valley Pinot Gris ..	\$14.99
		2005 Tablas Creek Esprit Blanc	\$26.99
		2006 Cambiata Albariño	\$18.99
		2006 Belle Glos Pinot Noir Rosé.....	\$24.99
		2006 Etude Napa Pinot Gris	\$21.99
		2006 BDoon "Vin Gris de Cigare"	\$11.99
		2006 Kung Fu Girl Riesling	\$14.99
		2006 Luna Napa Pinot Grigio	\$14.99
		2006 Praxis Lodi Viognier	\$14.99
		2006 Pine Ridge Chenin/Viognier	\$10.98
		2006 Qupe "Ibbara-Yng" Viognier.....	\$27.99
		2006 Robert Sinskey Abraxas	\$26.99
		2006 Tablas Creek Vermentino	\$26.99

Hollywood's Hot Pix: Sake

With heated debates raging on Hollywood's best sushi bars comes a growing interest in sake. One of our favorite importers, Vine Connections, has one of the best sake portfolios, complete with clever proprietary English names, making labels easier to read and understand and shopping for sake a lot more fun.

Tozai "Living Jewel" Junmai Sake (300ml \$8.99; 720ml \$15.99) Junmai refers to the polish level of the rice and accounts for less than 10% of top-end of sake production. This is easy to drink with medium-bodied weight and nice clean flavors of banana, herbs and steamed rice.

Rihaku "Dreamy Clouds" Tokubetsu Junmai Nigori Sake (Unfiltered) (300ml \$13.99; 720ml \$29.99) This sake is made by leaving some of the rice lees after pressing, resulting in a cloudy, milky-like character. The Rihaku is a less chunky style with porridge-like aromas and just a hint of sweet rice. Not too heavy, this is one of the best balanced sakes of its kind.

Ginga Shuzuku "Divine Droplets" Junmai Daiginjo Sake (300ml \$31.99; 720ml \$64.99) A Daiginjo Sake is the finest of all Junmai Sake. This brewer does not believe in pressing the sake off the lees, instead he separates it by hanging it in canvas bags. These free-run "Divine Droplets" create one of the purest, most fragrant sakes. Very subtle hints of jasmine, anise and citrus are just a few of the complex aromas coming from this gorgeous product.

—Keith Mabry

ARGENTINA/CHILE/PORTUGAL/SPAIN

Argentina/Chile

Portugal/Spain

2004 Mas Que Vinos, Ercavio Roble, La Mancha	\$8.99
2003 Biurko Graciano, Rioja	\$9.99
2004 Bodegas Castano "Hecula," Yecla.....	\$9.99
2005 Bodegas Tintoralba SCL "Higueruela" Grenache, Almansa	\$9.99
2006 Burgans Albariño, Rias Baixas	\$9.99
2004 Celler de Capcanes "Mas Donis" Barrica, Monsant.....	\$9.99
2005 Vinos Sin-Ley M4 / Monastrell	\$10.99
2004 Finca Sobreño Toro	\$11.99
2005 Bodegas Arrocal "Arrocal"	\$12.99
2004 Bodegas Castano Solanera, Yecla	\$12.99
2004 Cellers del Roure, "Les Alcusses"	\$14.99
2001 Biurko Reserva Old Vine Garnacha, Rioja	\$14.99
2001 Conde Valdemar Reserva Rioja.....	\$16.99
2005 Descendientes de Jose Palacios, "Petalos," Bierzo	\$17.99
2003 Bodegas Muga Reserva Rioja	\$19.99
2006 Álvaro Castro, Dão (Portugal)	\$19.99
2006 do Ferreiro Albariño, Rias Baixas	\$21.99
2005 Bodegas Numanthia-Termes, "Termes," Toro.....	\$21.99
2004 Pesquera Tinto, Ribera del Duero	\$24.99
2004 Altolandon	\$34.99
2003 Cellers Capcanes "Cabrida" Montsant-(\$62.99 elsewhere)	\$35.99
92 pts ST: "Ruby-red. Super-ripe aromas of cherry and plum liqueur, complicated by espresso, bitter chocolate, floral oils, exotic baking spices and vanilla. Then amazingly fresh and juicy on the palate, the dark fruit flavors taking a brighter turn and picking up notes of minerals and smoked meat. Finishes sweet and expansive while remaining focused and fresh."	
2005 Lusco do Mino Pazo "Pineiro de Lusco," Albariño	\$41.99
1995 La Rioja Alta Gran Reserva "904," Rioja	\$51.99
2004 Clos Mogador "Manyetes" Priorat.....	\$89.99
2004 Benjamin Romeo Contador-100 pts RP	Inquire

Argentina/Chile

2006 Elsa Malbec (Argentina)	\$6.99
2006 Dominio del Plata "Crios" Torrontes (Argentina).....	\$11.99
2005 Poesia Pasodoble (Argentina).....	\$11.99
2006 Alamos Selección Pinot Noir (Argentina)	\$12.99
2004 Dominio del Plata "Crios" Cab Sauv (Argentina)	\$12.99
2005 Arboleda Carmenere (Chile)	\$14.99
2005 Kingston Family Vineyards "Tobiano" Syrah (Chile)	\$14.99
90 pts WS: "Really ripe, but racy too, with dark currant, plum, violet, mineral and cocoa powder notes. Long finish has plenty of fruit, but keeps a nice floral edge as well. This winery seems to be improving nicely. Drink now through 2008."	
2005 Cono Sur 20 Barrels Sauvignon Blanc (Chile).....	\$17.99
2004 Clos des Andes (Argentina)	\$18.99
2006 Achával Ferrer Malbec Mendoza (Argentina)	\$19.99
2004 Bodega Mendel, Malbec, Mendoza (Argentina).....	\$19.99
2005 Achával Ferrer "Quimera" (Argentina).....	\$37.99
2004 Almaviva (Chile)	\$57.99
93 pts RP: "Almaviva is a partnership of Bordeaux first-growth Château Mouton-Rothschild and Concha y Toro. Made in the style of top of the line Pauillac, the blend is typically 73% cabernet sauvignon, 22-23% carmenere (a very close relative of merlot), and 4-5% cabernet franc. It spends 18 months in new French oak and is bottled unfiltered and unfiltered."	
2004 Chryseia (Portugal)	\$44.99
2005 Chryseia (Portugal)	\$49.99

Remembering a Great Trip

Here are recent reviews of just a few of the many fantastic wines I tried on my trip to Spain last May.

2004 Zarus Barrica, Ribera del Duero (\$14.99) 89 pts RP: "...Dark ruby-colored, it exhibits a touch of smoke and vanilla from the oak treatment as well as blueberry and blackberry. This is followed by a ripe, fruity wine with fine depth and balance and a pure finish. It is an excellent value."

2003 Marques de Vargas Reserva Rioja (\$19.99) 90 pts RP: "...Dark ruby purple-colored, it has a fine nose of earth, vanilla bean, tobacco, black currant, and blueberry. Medium to full-bodied with excellent focus for this vintage, the wine has ample fruit, complex flavors, and excellent balance."

Can Rafols Dels Caus El Rocallis (\$34.99) 93 pts RP: "The 2001 El Rocallis is a candidate for best white wine of my Spanish tastings. Made from 100% incrocio manzoni, a hybrid created by Professor Luigi Manzoni, from riesling and pinot gris. It bears a striking resemblance to the Grand Cru Chablis 'Les Clos' from a top producer. The wine was aged 4 months in French oak and then spent 42 months in bottle prior to release. It is medium gold-colored with an outstanding nose of slate, apple, pear, and peach. This is followed by a full-bodied, mouth-filling wine with layers of rich flavors, excellent balancing acidity, and great length..."

Marques de Vargas Rioja Reserva Privada (\$41.99) 93 pts RP: "...The wine was aged for 23 months in new Russian oak. Purple-colored, it offers a full-throttle nose of scorched earth, espresso, blueberry, and blackberry jam. Mouth-filling, with great concentration and depth of flavor, this full-bodied wine is beautifully balanced and just beginning to strut its stuff. Give it another 4-6 years in bottle and drink it over the following decade."

Buen Cata!

—Anne Pickett

From Bordeaux to Mendoza

Helene Garcin-Leveque, who owns Clos L'Eglise, Barde-Haut, Haut-Bergey and Branon in Bordeaux, recently ventured out on her own to fashion eminently drinkable wines in the high plateaus of Mendoza, Argentina. These two wines are practically tailor-made for grilled foods, so whether you're on the Peninsula or in San Francisco, West Hollywood or Santa Monica, enjoy the last days of the outdoor grilling season with these tasty wines.

Poesia Paso Doble 2005 (\$11.99) Produced from equal parts cabernet, malbec and syrah, Paso Doble's raspberry aromas leap out of the glass. I pick up some roast coffee notes as well. On the palate the wine is all red fruits with an almost candied quality. The mouthfeel, though, is quite lively, making this a perfect match with dry rubbed ribs.

Clos des Andes 2004 (\$18.99) (ORGANIC) This is my new favorite malbec. Produced from hand-picked grapes grown at a vineyard planted in 1935, Clos des Andes really shows the complexity, minerality and depth of flavor that old vines produce. The nose brings to mind a freshly baked blackberry and nectarine cobbler. Aged for 10 months in French oak barrels and with some time in the bottle as well, Clos des Andes has a soft and dense texture, with dark fruit flavors, a nice core of minerality and elegant, slowly building floral notes. It's drinking really well right now, but should continue to improve for at least another three years.

—Joe Manekin

AUSTRIA/GERMANY

Austria

Schloss Gobelsburg Sekt	\$26.99
2005 Bäuerl Stein am Rain Grüner Veltliner Federspiel.....	\$14.99
2005 Bründlmayer Grüner Veltliner Kamptaler Terrassen	\$19.99
2005 Iby Zweigelt Classic	\$11.99
2005 Moric Blaufrankish	\$19.99
2005 Spaetrot-Gebeshuber Klassik Blanc	\$15.99
2006 Gritsch Gruner Veltliner Federspiel "Singerriedel"	\$19.99
2006 Heidi Schröck Furmint	\$23.99
2006 Hiedler Grüner Veltliner Löss	\$14.99
2006 Schloss Gobelsburg Grüner Veltliner "Gobelsburger"	\$13.99
2006 Schloss Gobelsburg Grüner Veltliner "Steinsetz"	\$23.99

Germany

1981 Eitelsbacher Karthausenerhof Spätlese	\$37.99
2005 Schönborn Hallburger Schlossberg Silvaner Spät Dry	\$19.99
2005 Dr. Fisher Ockfener Bockstein Kabinett	\$15.99
2006 von Simmern Erbacher Marcobrunn Kabinett.....	\$21.99
2005 Dr. Loosen Estate Beereauslese (375ml)	\$55.99
2006 Dr. Heyden Rosé Qba	\$9.99
2005 Georg Albrecht Schneider St. Laurent.....	\$11.99
2005 Spreitzer Oestricher Lenchen Kabinett	\$19.99
2006 Dr. Heyden Oppenheimer Sacktrager Spätlese	\$15.99
2006 Fritz Haag Brauneberger Juffer Kabinett	\$25.99
2006 Josef Leitz Rudesheimer Drachenstein "Dragonstone"	\$14.99
2006 Josef Leitz Rudesheimer Klosterlay Kabinett	\$16.99
2006 Josef Leitz Rudesheimer Magdalenenkreuz Spätlese	\$19.99

The Village of Brotherly Love

I have been fortunate enough to have known the Brothers Spreitzer for quite a number of years now. Ever since I first sipped their wines I knew they lived, breathed and proudly represented the famed Rheingau. The magic happens in the small village of Oestrich, almost smack dab in the middle of the region, where the fruits of their labor, literally, becomes the best representation of what Rheingau wine should be: deep, juicy, fleshy stone fruit with a sandy rich minerality and just enough acidity to balance everything out and keep you wanting more. I hate to say it but I am no longer surprised at what they can do, I pretty much just expect it these days. One of the best kabinetts I have ever had the pleasure of sipping (sometimes gulping) down is their **2005 Spreitzer Oestricher Lenchen Kabinett (\$19.99)**. This smells of a perfectly ripened yellow peach with just a touch of tart apple and deep sandy loam minerals trapped in the bottle for your drinking pleasure. It's a sexy beast, this one, and you will be left wanting more! Back in 1920, their great-grandfather picked some of his riesling at an astounding 303 oechsle, the ripest ever on record until 2003. Now, when the vintage allows, the Brothers Spreitzer make a wine in ode to this accomplishment. It comes from a tiny little section of the Lenchen vineyard called the Eiserberg. The **2005 Spreitzer Oestricher Lenchen Spätlese "303" (\$41.99)** is something to be cherished. This is no wimpy wine! For a "spätlese" it has massive weight and structure but leaves you with a nervy finesse of flowers and herbs. Imagine the kabinett on steroids if you will. All of that extra sexy goodness is going to take some time, seven to ten years or so, to really step out into the light and begin to do its thing. Be patient, and you will be rewarded, trust me.

—Eric Story

ALSACE/LOIRE

Alsace

Jean Philippe & Francois Becker Cremant d'Alsace	\$14.99
2001 Jean Becker Gewürztraminer Grand Cru Froehn	\$18.99
2003 Trimbach Riesling Cuvée Frederic Emile	\$39.99
2005 Barmes-Buecher Pinot Noir Reserve	\$23.99
2005 Charles Baur Pinot Noir	\$14.99
2005 Charles Baur Riesling Grand Cru Eichberg	\$21.99
2005 Gustave Lorentz Pinot Gris Reserve	\$16.99
2005 Jean Becker Muscat Grand Cru Froehn.....	\$17.99
2006 Gustave Lorentz Pinot Blanc Reserve	\$14.99

Loire

François Pinon Vouvray Pétillant Brut.....	\$16.99
Francois Chidaine Montlouis Brut	\$16.99
1989 Joel Taluau St-Nicolas-de-Bourgueil Cuvée de Domaine ..	\$26.99
1994 Domaine Aux Moines Savennieres Roche Aux Moines	\$21.99
2002 Château Tour Grise Fontenelles Saumur Blanc	\$15.99
2004 Château Tour Grise 253 Saumur Rouge	\$15.99
2004 Domaine Aux Moines Savennieres Roche Aux Moines	\$19.99
2004 Domaine de la Louvetrie Muscadet Fiefs du Breil	\$13.99
2004 Domaine de la Noblaie Chinon "Les Chiens-Chien"	\$14.99
2004 Domaine du Closel Savennieres "La Jalousie"	\$19.99
2004 Joel Taluau St-Nicolas-de-Bourgueil Vieilles Vignes	\$16.99
2005 Château du Hureau Saumur Champigny, Vatan	\$13.99
2005 Domaine de la Pépière Cabernet Franc "la Pépiè"	\$11.99
2005 Domaine de la Pépière Classique Muscadet Sur Lie	\$11.99
2005 Domaine Philippe Alliet Chinon	\$18.99

Loire Valley: La Grange Tiphaine

Damien Delecheneau's future is bright. He is respected widely and thought of as one of the most promising young vigneron in the Loire Valley. He works his family's 11 hectare domaine in Touraine-Amboise with vigor and respect for the vines. He farms the vineyards without the use of chemicals, harvests by hand, ferments with native yeasts and doesn't pump after the initial pressing. Both he and his wife studied and worked in California; he also plays the clarinet quite well. Try a selection of the following new arrivals: **2006 Grange Tiphaine Touraine-Amboise Bel Air Sec (\$12.99)** is 100% chenin blanc from 60-70 year old vines on an east facing hillside; it does not go through malo and is bottled with a minimum of SO2. 2006 saw yields down to about 22 hl/ha (very low) for the white wines and acid levels just a bit higher than 2005. You will notice the concentration these low yields imparted to this normally fun and easy wine, adding weight, gravitas and really showcasing the sparkling minerality. This could be the most astonishing white in the store under \$20! **2006 Grange Tiphaine Touraine Rosé Riage Tournant (\$9.99)** is from an old vineyard block containing mostly grolleau, with gamay, cabernet franc and cöt rounding it out, all picked at the same time, like they would do generations ago. This mélange creates a wonderfully rich palate of flavors, from wild strawberry to rhubarb to fragrant herbs, equally at home on the table or the patio. **2006 Grange Tiphaine Touraine-Amboise Les Cassiers (\$12.99)** 100% gamay from flint soils with clay that Damien ferments using carbonic maceration. It is fresh and juicy with aromas of wild cherries, blackberries and spice, no tootie-fruity gamay here, this is the real quaffable deliciousness you're looking for. **2006 Grange Tiphaine Touraine Côt Vieilles Vignes (\$15.99)** The Côt Vieilles Vignes is from a plot of 127 year old vines and could be my favorite among this very strong lineup.

continued on page 18...

Dear Jen

I was driving through the hilly flatlands of Sciatica (in upstate New York) on a combination wine and acid trip recently and my mind was wandering (not surprising) through the months of the year. Each month is marked by holidays—New Year's, Valentine's, St. Patty's, my birthday, Cinco de Mayo, Solstice, Independence, VJ, Labor—then what's left of my brain hits October with an audible splat. United Nations? Halloween? Columbus? Maybe we can dress as sailors and trick or treat on FDR Drive?

October is an odd duck of a month, quacking along on the doorstep of Thanksgiving with the scent of December holidays already in the air. October is The Month Before, just as January is The Month After.

I worry about Jennifer Aniston. A lot. Which has nothing to do with October. We started getting these magazines at work—you know, the celebrity crap: who's in (rehab, jail, denial), who's out (of money, fashion, the closet). Who's wearing Armani and what's up with Yanni and J Lo's fanny. Cruise and booze, Spears and beers. Bogart was right—we'll ALWAYS have Paris.

Anyway—back to Jennifer. Jen. My nights are increasingly sleepless, worrying about her being able to cope with her recent split from (enter current name here). Is she happy? Sad? Does she have a support system other than that Wonderbra? Can she remain tanned and fit? Will her teeth still glisten in a photo shoot? This is serious stuff.

Jim's October Gems

Two evenings ago (September 1), I received a call from the winegrower in Dry Creek Valley that I buy zinfandel grapes from each year, telling me his vineyard was ripe and ready for harvesting. And, yes, tomorrow morning, we will be trekking northward to get our zin, six weeks earlier than last year. The harvest has begun and actually was well underway just two weeks ago. This may be one of the earliest vintages that I have experienced since 1977 (the last year of a severe two year drought), when we picked chardonnay in the middle of August in southern Napa Valley. It is not as if we have had a hideously hot summer (it has been cooler than normal) to cause this, but everything (bud break, flowering, and veraison) has been four to six weeks early. The little devils have had their "hangtime" and they are ready.

I have one last serious rosé recommendation to make while it is still warm and before the autumn/winter storms descend upon us. **The Le Rosé de Clarke 2006 (\$11.99)** recently arrived and this Baron Edmond de Rothschild project is a serious gem. Completely produced from special plots of merlot and cabernet franc, this lovely wine has a deep pink color, fragrant aromatics of strawberries and ripe plums and is dry, clean, crisp and mouthwatering on the palate. Try this with grilled salmon or halibut. According to both the Eb and the Beaner, this will be our house rosé for the month. (🍷🍷🍷🍷🍷🍷)

Produced from merlot (75%) and cabernet, the Château Beychevelle project of **Grand Bateau 2005 Bordeaux Rouge (\$9.99)** is a superb Gem from a great vintage. Deeply colored, the nose offers nuances of truffles, currants and red fruits while in the mouth it is rich, viscous, nicely extracted, round and well-structured. This wine is meant to drink now; don't go hiding it somewhere in your collection of wines and forgetting about it. Anderson has informed me that this will be one of our house reds for the month. (🍷🍷🍷🍷🍷🍷)

I'd offer to be a big brother to her, but big brothers that peek through keyholes are creepy so forget it.

I need wine:

Château Figeac arguably shares the honor of "St-Emilion's best" with Châteaux Ausone and Cheval Blanc. Despite a higher than average percentage of cabernet sauvignon (merlot and cabernet franc dominate the commune), Figeac is supple, warm and quite generous. In fact, I'd go one better for the **1990 (\$279.00)**: it is stunning. To find a better Figeac one would have to rewind four presidents at the very least. Need your daily helping of Robert Parker? "It is a terrific wine!" Jen, this one will make you forget all about (enter name).

1994 Soutard, A Legendary Château. I'm kidding—Soutard is far from legendary, at least here in the States—unless you define a legend as "historical although not verifiable." And we see so little Soutard here that the definition may in fact be on point. Too bad for us, as Soutard is a stout, chewy, but richly fruited wine and the '94 (**\$29.95**) is the stylistic template. If you love mature Bordeaux, hate high prices and wish to sample something "legendary," Soutard is a must try.

Raise a glass to October.

Jennifer Aniston (or anyone else) can reach me at joez@klwines.com

—Joe Zugelder

Many of the 2004 Bordeaux continue to impress me with their stylishness, elegance and value. The **Seigneurs d'Aiguilhe 2004 Côtes De Castillon (\$13.99)**, a second label to Château d'Aiguilhe, is a perfect example of this. Produced primarily from merlot, with just a touch of cabernet franc, this medium deep ruby red, provides opulent and bright, red-fruited aromas with just a hint of cedary oak that carries over to a lush, full, broad set of flavors. Soft, silky tannins and a long warm, flashy finish complete the uniqueness of this Gem and make this another house red of the month for us, according to Anderson. (🍷🍷🍷🍷🍷🍷)

We have not had a Reserve Kalinda Cabernet in so long, I was beginning to believe we would never again find the fruit that we would believe to be of "reserve" quality. But when a famous cabernet-only producer recently made 100 cases available to us for a reserve bottling, we did not hesitate in sounding like a cooing pigeon to go with it. Our **Kalinda 2003 Napa Valley "Reserve" Cabernet Sauvignon (\$24.99)** is a stunning Gem that will be earmarked for the Gem Hall Of Fame. Deep ruby in color, the nose explodes with blackberry to curranty fruit with undertones of white pepper spiciness and soft toasty oak. Full, concentrated, complex flavors are focused and well-defined in this highly profiled, well-structured wine that drinks well now but will easily age another seven to ten years. Anderson wants this in our cellar in case loads. (🍷🍷🍷🍷🍷🍷)

If you have any questions regarding these Gems, you can contact us at jimbarr@klwines.com.

Enjoy this month's selection,

—Jim, Anderson, Eby, and Vanilla

CHAMPAGNE/SPARKLING WINE

Champagne

Ariston Carte Blanche Brut	Inquire
Franck Bonville Brut Selection Blanc de Blancs	\$27.99
Tarlant Brut Reserve	Inquire
Michel Arnould Verzenay Brut Reserve	\$29.99
Philippe Gonet Brut Reserve	Inquire
Ariston Aspasie Blanc de Blancs	Inquire
Launois "Quartz" Brut Blanc de Blancs	\$31.99
Laurent-Perrier Brut	\$29.99
Laurent-Perrier Demi Sec	\$29.99
Fleury Brut Carte Rouge—Now direct!	Inquire
Leclerc Briant "Les Crayères" Single Vineyard Brut	\$29.99
Leclerc Briant "Les Chèvres Pierreuses"	\$29.99
Charles Heidsieck Brut Reserve	\$29.99
Deutz Brut Classic	\$32.99
Philippe Gonet Brut Rosé—Exciting pink!	Inquire
Ariston Aspasie Brut Prestige	\$34.99
Ayala Brut Majeur	\$34.99
Fleury Brut Rosé	Inquire
Michel Arnould Grand Cuvée Brut	\$32.99
Louis Roederer Brut—One of Clyde's favorites.....	\$34.99
Salon Blanc de Blancs Champagne	\$229.00
Bollinger Special Cuvée	\$37.99
Veuve Clicquot Brut	Inquire
de Castillane Brut Rosé	\$42.99
Tarlant Cuvée Louis Brut Prestige	Inquire
1997 Laurent-Perrier Brut	\$44.99
2000 Roederer Vintage Brut	\$54.99
2000 Roederer Vintage Blanc de Blancs	\$54.99
Laurent-Perrier Brut Rosé	\$54.99
2000 Roederer Vintage Brut Rosé	\$54.99
1995 Veuve Clicquot Gold Label Reserve.....	\$59.99
Franck Bonville Cuvée Les Belles Voyes	\$64.99
Billicart Salmon Brut Rosé	Inquire
Laurent-Perrier "Grand Siècle"	\$79.99
1997 Laurent-Perrier Grand Siècle Alexandra Rosé	\$109.00
Krug Grand Cuvée Brut	Inquire
1996 Krug Vintage	Inquire
1999 Dom Perignon.....	Inquire
Armand de Brignac "Ace of Spades" Brut	\$299.99
1996 Dom Perignon Rosé	Inquire
1996 Krug Clos de Mesnil	Inquire

Domestic Sparkling Wine

2000 Roederer "l'Ermitage"	\$32.99
2002 J Wine Company Brut	\$16.99
2003 Schramsberg Blanc de Blanc or Blanc de Noirs	\$24.98
2004 Iron Horse "Wedding Cuvée"	\$26.99
2006 Niebaum-Coppola Estate Sofia Blanc de Blanc	\$16.99
NV Domaine Chandon Brut /Blanc de Noir	\$14.99
NV Gloria Ferrer Brut/Blanc de Noir	\$14.99
NV J Wine Company Russian River Rosé	\$29.99
NV Roederer Estate Anderson Valley	\$16.99
NV Scharffenberger Brut	\$14.99

Join the New Champagne Club!

The Champagne Club sends you two bottles of Champagne bimonthly for \$69.95. Visit www.klwines.com for more information!

Champagne Bruno Michel

We at K&L were recently honored with a visit from Pauline Michel, from Champagne Bruno Michel. She was in the Bay Area on holiday, but took some time out to meet the K&L team. Her father, the Bruno whose name is on the bottle, is the mayor of the village of Moussy as well as an estate bottler of Champagne. His Champagnes are among the most elegant that we carry and he is the only producer that we have that I've ever written an order with, on the spot in Champagne. I just couldn't risk someone else becoming his importer! He farms 37 and one half acres in Pierry, Moussy and St. Agnen and has been organic since 1999, with five acres converted to biodynamics. He started producing his own Champagne in 1980, but before that he was a grapevine nurseryman. He is the only producer that I know of in Champagne that uses only his own massal selections (not cloned grape material) in his vineyards. The Launois and others are working on going this direction, but he has been doing it since the beginning. He is also a proponent of barrel fermentation and a naturalist when it comes to the malolactic fermentation, so the wines end up being about half malo. His **Bruno Michel Carte Blanche Brut (\$29.99)** is composed of 53% meunier and 47% chardonnay, 70% from the 2004 harvest, 14% from the 2003 harvest and 16% from 2002. It has great toast and spiced apple aromas and flavors and a crisp dry finish. It is dosed at a very light nine grams per liter. It is a must try for any fan of Champagne and can easily be compared with much more expensive bottles.

—Gary Westby

Ariston Has Something for Everyone!

Wow. The holidays seem to be approaching at the speed of light. As much as I am loathe to think of Champagne as being a seasonal product, our largest sales do occur during this time of the year. In any case, this gives me the opportunity to promote one of my favorite producers, **Ariston**. Located on the steep slopes of Brouillet, Ariston champagne has a distinct fossily terroir. The **NV Carte Blanche (\$Inquire)** is one of our most popular champagnes and a bargain at the price. A blend of 40% chardonnay, 30% pinot noir and 30% pinot meunier, it is a powerful yet clean style of wine with bread dough and caramel aspects. The long, clean, slightly mineral driven finish comes as quite a surprise. Wine deux is the **Aspasie Blanc de Blanc (\$29.99)**, a rather rich and creamy style wine unlike "classic" blanc de blanc, which is generally higher in acid. The Aspasie comes off in a more genteel fashion with crème fraiche, a hint of butterscotch and a bit of toast. Wine trois is the **Aspasie Brut Prestige (\$34.99)**, which is composed entirely of 1998 vintage grapes. It is a blend of 50% chardonnay, 25% pinot noir and 25% pinot meunier. The meunier is evident in the black cherry aspect of this wine with a dry, almost tart character on the back of the tongue. There's also a delightful light spice on the finish. Next, we have the **2000 vintage Brut (\$32.99)**, a blend of 1/3 each chardonnay, pinot noir and pinot meunier. Like the Brut Prestige, there is an amazing black cherry character, but the vintage Brut is more doughy and toasty. An elegant style wine, this will age extremely well for the next five years or longer. Sigh. My last wine is the truly spectacular **NV Brut Rosé (\$29.99)**. I sigh because this is one of my very favorite rosé champagnes and it flies out of here at what seems like a bottle per minute. A hefty dose of pinot meunier (12%) gives it a beautiful, dark salmon color. Red cherry fruit and fresh strawberries make it come off both as rich and tart at the same time. Marzipan on the palate adds even more to the complexity, finishing dry and lingering with a lovely hint of minerality. DO NOT WAIT to buy this one. It doesn't last very long in ANY of the stores!

—Scott Beckerley

WHITE BURGUNDY/BEAUJOLAIS

2001 Mercurey Blanc, Louis Max	\$5.99
2005 Mâcon-Villages, V.V., Domaine Rhedon-Marin	\$11.99
2006 Mâcon Charnay, Domaine Renaud	\$11.99
2006 Mâcon Solutré, Domaine Renaud	\$11.99
The Charnay is fruity and rich and the Solutré more precise and mineral driven.	
2005 Pouilly-Fuissé, Louis Jadot (375ml)	\$12.99
2005 Mâcon Solutré, Domaine Jean-Pierre Seve	\$12.99
2005 Bourgogne Blanc, Kimmeridgean, J-M Brocard	\$13.99
Crisp and delightful Chablis character from limestone-rich Kimmeridgian soil.	
2005 St-Veran, Domaine des Nembrets.....	\$13.99
2005 Meursault Chevalières, Matrot (375ml)	\$14.99
2005 St-Veran, Domaine de la Croix Senaillet.....	\$14.99
2004 Bourgogne Aligoté, Domaine Denis Bachelet	\$14.99
2004 Bourgogne Chardonnay, Signature, Maison Champy.....	\$15.99
2005 Bourgogne Aligoté, Domaine Roulot	\$15.99
2005 Chablis, St. Victoire, Domaine Seguinot-Bordet	\$16.99
2004 Bourgogne Aligoté, Cuvée Raisin Dorée, M. Lafarge	\$16.99
Exceptional richness and lovely spice. WOW!	
2005 Rully, St. Jacques, Domaine Jean-Marc Boillot.....	\$17.99
2005 Petit Chablis, Domaine Louis Michel	\$17.99
2005 Chablis, Domaine St. Claire, J-M Brocard	\$17.99
2005 Chablis, Domaine Vocoret	\$17.99
2005 Bourgogne Chardonnay, Emotion Terroirs, Girardin.....	\$18.99
2004 Bourgogne Aligoté, Domaine Benoit Ente	\$18.99
2005 Bourgogne Chard., Emotions de Terroir, Girardin	\$18.99
2005 Chablis, V.V., Grand Rsv. du Domaine, P. Bouchard	\$18.99
2005 Pouilly-Fuissé, Solutré, Domaine Auvigüe	\$19.99
2005 Rully 1er, Les Grésigny, Domaine J-F Protheau.....	\$19.99
2004 Bourgogne Blanc, Domaine Roty	\$19.99
2004 Bourgogne Aligoté, Domaine Ramonet	\$21.99
2005 Rully, Les Cloux, Vincent Girardin	\$24.99
2005 Bourgogne Blanc, Domaine Benoit Ente.....	\$24.99
2004 Bourgogne Blanc, Domaine Benoit Ente.....	\$24.99
2005 Haute Côte de Nuits Blanc, Cuvée Marine, Anne Gros	\$29.99
2004 Meursault, Tillets, Domaine Denis Carré	\$30.99
2005 St-Aubin "Murgers Dent de Chien," 1er Cru, Domaine Maroslavic-Leger	\$29.99
2005 St-Aubin, 1er Cru, Domaine Boillot	\$29.99
2004 Meursault, Domaine Matrot.....	\$32.99
2004 Pernand-Verg. "Sous Fretelles," 1er, Deux Montille	\$37.99
2005 Puligny-Montrachet, Domaine Paul Pernot	\$39.99
2004 Chassagne-Montrachet, Domaine Philippe Colin	\$41.99
2005 Puligny Montrachet, Domaine Bachelet-Monnot	\$42.99
2004 Puligny-Montrachet, Château de Puligny-Montrachet.....	\$46.99
2005 Chassagne-Mont., V.V., Dom. Fontaine Gagnard.....	\$46.99
2004 Chassagne-Montrachet, Domaine Niellon	\$54.99
2004 Chassagne-Mont. "Blanchots Dessus," 1er, A. Deleger	\$59.99
2004 Chassagne-Mont. "Boudriotte," 1er, Dom. Ramonet	\$63.99
2004 Chassagne-Mont. "Morgeot," 1er, Dom. Ramonet	\$63.99
2005 Puligny-Montrachet, "Referts," 1er, Etienne Sauzet.....	\$69.99
2004 Puligny-Montrachet "Referts," 1er, Dom. Benoit Ente	\$78.99
2004 Chassagne-Montrachet "Clos Maltroie," 1er, Niellon	\$82.99
2004 Chassagne-Montrachet "Vergers," 1er, Niellon	\$83.99
2004 Bâtard-Montrachet Grand Cru, Domaine Jomain.....	\$129.99
2005 Chevalier-Montrachet Grand Cru, Philippe Colin	\$219.99
Beaujolais	
2005 Chiroubles, Flower Btl, Georges Duboeuf.....	\$8.99

2005 Beaujolais Villages, Manoir du Carra	\$11.99
2005 Beaujolais, Domaine Vissoux, Pierre Chermette	\$12.99
2005 Brouilly, Domaine Ruet.....	\$14.99
2005 Julienas, Cuvée Speciale, P. Granger	\$14.99
2005 Moulin-à-Vent, Louis Tête	\$14.99
2006 Beaujolais, l'Ancienne, Vieilles Vignes, Jean-Paul Brun	\$14.99
2004 Morgon, "Les Charmes," Mommessin	\$17.99
2005 Fleurie, Clos de la Roilette.....	\$19.99

Pour Votre Plaisir

Delightful Whites

One of our favorite producers is Denis Barraud, who runs the Domaine des Nembrets. He lives in the village of Vergisson, on the slopes of the Roche de Vergisson, a towering monolith in the hills of the Mâcon. It is one of the more complex areas in France geologically, the land has been so folded that adjacent vineyards may have completely different geology, and thus may be classified as St-Veran, Mâcon-Vergisson, or Pouilly-Fuissé. It gets a bit complicated, but the simple thing is that all of these wines are hand harvested, artisanal wines from a talented young vigneron. Denis is a dedicated young grower, who has gotten a very good write-up in the *Revue des Vins de France*. This is the fifth vintage we have worked with Denis and he has a string of successes that continue with his 2006s. We also have one new wine from Denis this year.

The **2006 Mâcon (\$12.99)** is crisp, with lots of ripe fruit in the middle and a lovely thread of minerality at the finish. No oak, just classic, clean, focused Mâcon. The **2006 St-Veran (\$13.99)** offers a richer character and a lovely, round mouthfeel. But Denis's real pride and joy are his Pouilly-Fuissés. The **2006 Pouilly-Fuissé Chataignieres (\$19.99)** has lovely minerality and a fine, elegant style, combined with a rich middle. The **2006 Pouilly-Fuissé "Les Folles" (\$23.99)** comes from a vineyard adjacent to his winery, from some very old vines. It is ripe, floral and lovely, with very pretty character and a lingering finish. I was most impressed. Finally, we have the **2006 Pouilly-Fuissé "La Roche" (\$25.99)** from the most mineral, rocky slopes of the Roche (thus the name). The high limestone content gives this a racy quality. This sees a bit more new oak and some lees stirring. The result is a wine that can hold its head high in any company, including the famous wines from Puligny or Meursault! *À Santé!*

—Keith Wollenberg

...continued from page 15

This wine is explosively aromatic with a core of sweet cassis, a sappy "old vine" intensity and chewy rich texture. It is dense and packed with flavor, a wine to drink now or over the next 10 years. **2005 Grange Tiphaine Touraine Becarre (\$17.99)** is 100% cabernet franc from a western facing vineyard of red clay and silex that his father planted using massal selection. The vines are on the younger side, 17-20 years old, and present a pleasing gentle style of cabernet franc, emphasizing cool black fruit and luscious texture, all supported by just enough tannin to finish properly dry. **2005 Grange Tiphaine Touraine L'equilibriste (500ml \$27.99)** The "Tight Rope Walker" is 100% chenin blanc botrytis selection containing 110 grams of residual sugar, though as the name suggests this walks the line between sweet and racy with its brilliant acid structure and soil character. This is truly a great bottle we could not resist bringing in. Go Damien...

—Jeff Vierra

RED BURGUNDY

2005 Bourgogne Rouge, Domaine Vincent Sauvestre.....	\$12.99	2004 Vosne-Romanée “Brulées,” 1er Cru, Domaine Michel Gros	\$79.99
2005 Bourgogne Rouge, Domaine Maurice Ecard	\$15.99	2004 Nuits-St-Georges “Les St. Georges,” 1er Cru, Henri Gouge	\$79.99
2004 Bourgogne Rouge, Domaine Camus-Bruchon	\$16.99	2004 Chambolle-Musigny “Les Baudes,” 1er Cru, Ghislaine Barthod.....	\$79.99
2005 Bourgogne Rouge, Domaine Olivier Guyot	\$17.99	2004 Gevrey-Chambertin “Clos St. Jacques,” 1er Cru, Domaine Bruno Clair	\$84.99
2004 Bourgogne Rouge, Domaine Heresztyn	\$17.99	2004 Morey-St-Denis “La Forge de Tart,” 1er Cru, Mommessin	\$84.99
2005 Bourgogne Rouge, Domaine Bachey-Legros	\$19.99	2004 Vosne-Romanée “Beaumonts,” 1er Cru, Jean Grivot	\$89.99
2005 Bourgogne Rouge, “Milliane,” Dom. Gabriel Billard.....	\$19.99	2004 Chambolle-Musigny “Sentiers,” 1er Cru, Groffier.....	\$99.99
From 45 year old vines in Pommard, bright cherry notes and lots of character.		2004 Gevrey-Chambertin 1er Cru, Fontenys, Domaine Roty	\$99.95
2005 Marsannay Rouge, Les Longeroies Domaine Bart	\$19.99	2004 Chambolle-Musigny “Fuées,” 1er Cru, J-F Mugnier	\$99.95
2005 Marsannay Rouge, Champs Salomon, Domaine Bart	\$20.99	2004 Clos de Vougeot, V.V., Château de la Tour	\$109.99
2005 Bourgogne Haute Côte de Nuits, Frederic Esmonin	\$20.99	2004 Charmes-Chambertin Grand Cru, V.V., Bachelet	\$115.00
2004 Bourgogne Rouge, Pressioniers, Domaine Roty.....	\$21.99	92 pts Burghound. Sweet, supple black raspberry notes and long on the palate.	
2005 Savigny-lès-Beaune, Domaine Denis Carré	\$21.99	2004 Chambolle-Musigny “Amoureuses,” 1er Cru, Lucien Le Moine	\$126.99
2005 Chorey Les Beaune, Maison Joseph Drouhin	\$22.99	2004 Vosne-Romanée, “Les Gaudichots,” Nicolas Potel	\$129.99
2005 Bourgogne Pinot Noir, Deux Papis, Alex Gambal	\$23.99	2004 Echézeaux, Grand Cru, Domaine Jean Grivot	\$137.99
2004 Santenay 1er, Clos Rousseau, Dom. Bachey-Legros	\$24.99	2004 Clos de Tart Grand Cru, Mommessin	\$149.99
2005 Santenay, Champ Claude, Domaine Lucien Muzard.....	\$28.99	93 pts Burghound. Intense and powerful. May be the wine of the vintage.	
2005 Mercurey 1er, Clos Montaigus, Dom. Patrick Size	\$28.99	2004 Charmes-Chambertin, V.V., Domaine J. Roty.....	\$149.99
2004 Marsannay Rouge, Domaine Roty	\$29.99	2004 Gevrey-Chambertin 1er Cru, Clos St. Jacques, Rousseau.....	\$179.99
2004 Chambolle-Musigny, Bussieres, Olivier Jouan.....	\$29.99	2004 Chambertin, Clos de Beze, GC, Rousseau.....	\$259.99
2004 Gevrey-Chambertin, Clos Village, Domaine Heresztyn	\$29.99		
2004 Savigny-lès-Beaune, “Peuilllets,” 1er, Pavelot	\$31.99		
2004 Marsannay Rouge, Champs St. Etienne, Domaine Roty	\$32.99		
2004 Volnay-Santenots, 1er Cru, Domaine J Matrot	\$34.99		
2004 Savigny-lès-Beaune, “La Dominode,” 1er Cru, Jean-Marc Pavelot.....	\$36.99		
Also available in 375ml at \$19.99			
2004 Morey-St-Denis, Rue de Vergy, Domaine Bruno Clair	\$37.99		
2005 Savigny-lès-Beaune 1er Cru, Narbantons, M. Ecard	\$39.99		
2004 Aloxe-Corton, “Fourniere,” 1er, Hippolyte Thevenot.....	\$39.99		
2005 Pommard, Noizons, Domaine Denis Carré	\$39.99		
2005 Gevrey-Chambertin, Clos Village, Domaine Heresztyn	\$44.99		
2005 Chambolle-Musigny, Les Athets, Domaine Tardy.....	\$44.99		
2005 Nuits-St-Georges, Au Bas de Combe, Dom. Tardy	\$44.99		
2004 Nuits-St-Georges, Domaine Michel Gros	\$44.99		
2004 Vosne-Romanée 1er Cru, Les Chaumes, Jer. Chezeaux	\$44.99		
2004 Chambolle-Musigny, Domaine Michel Gros	\$44.99		
2004 Nuits-St-Georges, Charmois, Dom. Jean Grivot	\$46.99		
2005 Vosne-Romanée, Les Vigneux, Domaine Jean Tardy	\$47.99		
2004 Gevrey-Chambertin, V.V., Domaine Denis Bachelet	\$49.99		
Comes from old vines, shows nice spice and lots of length.			
2004 Volnay “Fremiers,” 1er Cru, Marquis d’Angerville	\$50.99		
2004 Gevrey-Chambertin, Champs Chenys, Domaine Roty	\$52.99		
2004 Nuits-St-Georges “Damodes,” 1er Cru, Mommessin	\$54.99		
2004 Chambolle-Musigny, Domaine Georges Roumier.....	\$54.99		
2004 Morey-St-Denis “Bussiere,” 1er Cru, G. Roumier	\$59.99		
2004 Chambolle-Musigny, Domaine J-F Mugnier	\$60.99		
Lovely red fruit notes and a nice finishing spice.			
2004 Chambolle-Musigny, Gruenchers, David Duband	\$63.99		
2004 Nuits-St-Georges “Clos de Marechale,” 1er Cru, JF Mugnier.....	\$64.99		
2005 Vosne-Romanée 1er Cru, Les Chaumes, Dom. Tardy.....	\$64.99		
2004 Volnay “Taillepieds,” 1er Cru, Marquis d’Angerville	\$73.99		
2004 Gevrey-Chambertin “Corbeaux,” 1er Cru, Domaine Bachelet.....	\$74.99		
2004 Clos-Vougeot, Grand Cru, Moillard	\$79.95		

Vini d’Ottobre

In my opinion, one of the most overlooked pleasures in wine is Chianti Classico. A recent tasting of the **2001 Carobbio Chianti Classico Riserva (\$34.99)** got me thinking—sure there have been some really bad wines made in Chianti Classico, but the same can be said of other great red wine regions—Bordeaux, Burgundy, even Napa! This is Carobbio’s current release, from a great vintage and from vineyards in Panzano, one of the premier sites within the DOCG and they held onto it so you wouldn’t need to. This wine has everything: power, depth, complexity and length. It has a mixture of red and dark fruits, gravelly, earthy minerality, savory spiciness and floral touch on the nose. This is definitely not a cocktail wine, it deserves (if not requires) a great meal! For my money you’ll be hard pressed to find Bordeaux or a Napa Cab as good as this!

Okay, I’m off my soapbox but equally excited to tell you about a terrific white that just arrived from the Marche. The **2006 Poderi San Lazzaro Pistillo (\$19.99)** is made from the grape pecorino; I do love those unique indigenous varietals! This is a medium to full-bodied white wine with tons of character. It is a beautiful golden hue, almost chardonnay-like. On the nose and the palate there are intense straw or hay notes, bright citrus and a subdued yellow fruit quality. Rich and round, its great acidity keeps it focused and clean. It has a real captivating finish: savory—almost salty. This is a wine for a simply prepared Baccala, something that the Marche is famous for. If you’re not in the mood for cured fish, how about pork chops or maybe, an easy herb rotisserie chicken.

—Kirk Walker

ITALIAN WINES

To get email updates on wines that don't make it into the newsletter, or to be the first with an opportunity to buy, get on Greg's Italian Wine Update email list by contacting Greg at greg@klwines.com or call 877-559-463-4637 x 1413.

Misc Tuscany

2006 Maritma Sangiovese "4 Old Guys"—A new cuvée	\$7.99
2003 Rocca di Montegrossi Chianti Classico (375ml)	\$11.99
2002 Rocca di Montegrossi Chianti Classico	\$12.99
Super deal on a really good wine!	
2005 Felsina Chianti Classico—2 Glasses GR	\$16.99
2005 Antinori Chianti Classico "Peppoli"	\$21.95
2004 Rocca di Montegrossi Chianti Classico	\$19.99
2003 Castello della Paneretta Chianti Classico Riserva "Torre a Destra"	\$26.99
2004 Tenuta Sette Ponti "Crognolo"—91pts WS	\$29.99
2003 Rocca di Montegrossi Chianti "S. Marcellino"—91pts RP	\$34.99
This is a 2003. But unlike so many others of this vintage, it is very focused. Beyond a doubt, a magnificent wine. While different from the serious 2001, the 2003 is richer, has deeper flavors now and gives lushness to the mouth rarely seen in Chianti! (Greg St.Clair)	
2003 Rocca di Montegrossi "Geremia" Cab-Merlot	\$34.99
1999 Fontodi Flaccianello—92 pts RP	\$79.99
2003 Poggiopiano Rosso di Sera IGT—3 Glasses GR	\$39.99
The wine is a blend of 90% sangiovese and 10% colorino. The sangiovese provides the backbone and structure while the colorino adds color and texture. If you've ever liked Tignanello, you're going to love Rosso di Sera! (Greg St.Clair, K&L Italian buyer)	

Montalcino

2005 Ferrero Rosso di Montalcino.....	\$17.99
2005 Baricci Rosso di Montalcino	\$18.99

2005 La Fortuna Rosso di Montalcino	\$18.99
2005 Sesta di Sopra Rosso di Montalcino	\$19.99
2005 Valdicava Rosso di Montalcino	\$29.99
2002 Ferrero Brunello di Montalcino	\$29.99
2002 Baricci Brunello di Montalcino	\$34.99
2002 Sesta di Sopra Brunello di Montalcino	\$42.99
2001 Canalicchio (Franco Pacenti) Brunello	\$42.99
2001 San Filippo Brunello di Montalcino—90 pts WS	\$44.99
2000 Canalicchio (Franco Pacenti) Brunello	\$49.99
2001 Marchesato degli Aleramici Brunello	\$53.99
2001 Tenuta Caparzo "La Casa" Brunello—91 pts RP	\$56.99
2001 Lambardi Brunello di Montalcino—93 pts WS	\$56.99
2001 Castello Banfi Brunello di Montalcino—93 pts WS	\$59.95
2001 Da Vinci Brunello di Montalcino.....	\$59.99
2001 Tornesi Brunello di Montalcino Riserva—92 pts WS.....	\$69.99
2001 Caprili Brunello di Montalcino Riserva—92 pts WS	\$79.99
2001 La Fortuna Brunello di Montalcino Riserva—92 pts WS	\$89.99
2001 La Fortuna Brunello di Montalcino (1.5L)—3 Glasses GR	\$89.99
2001 Camigliano Brunello di Montalcino "Gualto"—93 pts WS	\$89.99
2001 Costanti Brunello di Montalcino Riserva—93 pts WS	\$94.99
2001 Valdicava Brunello Riserva "Madonna del Piano"	\$244.99
100 pts WS. Truly stunning quality.	

Misc. Piedmont

2003 Agostino Pavia Barbera d'Asti, Moliss.....	\$12.99
2004 Ruggeri Corsini Barbera "Armujan" (375ml).....	\$13.99
2* Glasses GR	
2005 Anna Maria Abbona Dolcetto di Dogliani, Sori dij But	\$13.99
2005 Ruggeri Corsini Barbera d'Alba	\$14.99
2005 Ruggeri Corsini Langhe Bianco	\$14.99

Sul Tappeto Rosso

I visited Sicily for three days at the end of April and beginning of May this year and in this miniscule amount of time the essence of Mt. Etna was permanently etched into my soul. Greg's *Conversion on the road to Catania*, as I refer to it now, was not unlike stepping out of the desert after 40 days of fasting. I arrived in Sicily having slept only two hours in 36, flown 6,000-plus miles and driven 1,200 kilometers only to arrive five minutes late for my first appointment (I hate to be late). I was fortunate enough to meet first with *Ciro Biondi*, who is as gracious an Ambassador as the region could have. I had tasted his wine and been impressed with the depth of character and, while fascinated, I was still trying to understand what the "Etna" grapes were all about. Nerello mascalese and nerello cappuccio are the two dominant red varieties and *carricante* is the dominant white. *Ciro* showed me the first of his three vineyards and I was really stunned. It looked like it was a scene from Hawaii, a black sand beach, no terracing, no trellising, just 40-60 year old head trained vines stretching up a 35-degree slope. I was dumbfounded. *Ciro* chuckled and brought me to the next vineyard, the same black sand beach yet with a 50-degree slope (that's a Black Diamond)! The 2003 *Vini Biondi Etna Rosso "Outis" (\$32.99)* is rich and complex; it feels more like pinot or nebbiolo in the mouth and it's gorgeous. *Ciro's* 2005 *Vini Biondi Etna Bianco "Gurna" (\$24.99)* is predominantly *carricante*, but from a field blend of 40 year old vines that is lush, exuberant and delicious to drink.

I also met with *Andrea Franchetti*, the owner of the famed Super Tuscan property *Tenuta Trinoro*, at his property on the north side of Etna—a new winery called *Passopisciaro*. His 2005 *Passopisciaro Sicilia Rosso IGT (\$31.99)* is made from 40 year old vineyards; it is heady, supple, passion in a glass, drinkable and exciting. *Andrea's* tiny new project (only 250 cases produced) is the 2005 *Franchetti Sicilia Rosso IGT (\$109.99)*, a blend of 60% petit verdot and 40% cesanese d'afile. This was WITHOUT A DOUBT the most impressive wine I tasted on my last trip, powerful structure and body from the petit verdot, while the rich, supple texture and heady aromatics come from the cesanese. Trust me.

I'm running out of space so I'm just going to list what I really think are excellent wines from Etna. First, the 2004 *Villagrande "Fiore" Bianco Sicilia IGT (\$24.99)* is a delicious *carricante*. The powerful, (really) challenging, mineral-laden 2001 *Benanti Etna Bianco Superiore "Pietramarina" (\$44.99)* is a multiple 3 Glass *Gambero Rosso* award winner. The supple and expressive 2002 *Benanti Rosso di Verzella Etna Rosso (\$22.99)* is drinking beautifully now as is the powerful, barrique-aged 2001 *Benanti Rovitello (\$46.99)*. Just outside of Etna, still nerello-based, the *Palari* wines are not to be missed. The 2003 *Palari Rosso Soprano (\$26.99)* and the 2004 *Palari Faro (\$64.99)* are stunning wines. If you've tried Sicilian wines before, but haven't tasted Etna, you really need to give them a try!

—Greg St.Clair

ITALIAN WINES

2005 Vietti Barbera d'Asti "Tre Vigne"	\$15.99
2005 Cascina Val del Prete Barbera d'Alba "Serra di Gatti"	\$17.99
2005 Da Capo "Majoli" Ruchè di Castagnole Monferrato	\$19.99
2004 Ruggeri Corsini Barbera d'Alba "Armujan"-2 Glasses GR	\$19.99
2003 Massa Barbera "Monleale"-2 Red Glasses GR	\$21.99
2003 Aldo Conterno Barbera d'Alba "Conca Tre Pile"	\$29.99
2004 Cascina Val del Prete Barbera d'Alba "Carolina"	\$39.99

Barolo/Barbaresco

2003 Ruggeri Corsini Barolo "San Pietro"	\$29.99
2001 Convento Cappucini Barolo	\$29.99
2003 Paitin di Pasquero Elia Barbaresco "Sori Paitin"	\$32.99
2003 Ruggeri Corsini Barolo	\$36.99
2001 E. Sobrino Barolo Vecchie Vigne-93 pts WS	\$44.99
2001 Boroli Barolo "Bussia"-91 pts WS	\$54.99
2000 Ettore Germano Barolo "Cerretta"	\$55.99
2003 Vietti Barolo "Rocche"	\$94.99
2003 Vietti Barolo "Brunate"	\$94.99

Trentino-Alto Adige, Lombardy & Friuli

2006 Blason Rosato "Rosé"	\$7.99
1.5L for only \$13.99!	
2005 Blason Pinot Grigio	\$8.99
Don't wait to try this absolutely stunning pinot grigio! DIRECT IMPORT!	
2006 Blason Cabernet Franc	\$9.99
2005 Ermacora Pinot Grigio-2 Red Glasses GR	\$14.99
2005 Ermacora Pinot Bianco-2 Red Glasses GR	\$14.99
2005 Convento Muri-Gries Pinot Grigio	\$14.99
2005 Ermacora Schioppettino	\$15.99

This wine is absolutely delicious; a vibrant black pepper nose leads in to hints of blueberries. On the palate it is pinot-like, elegant, balanced yet supple, very inviting and leaves you begging for more. If you are having pasta with mushrooms and a delicate cream sauce or a simple rotisserie chicken, this is your wine!

2005/2006 Santa Margherita Pinot Grigio	\$17.95
2006 Venica Collio Pinot Grigio "Jesera"	\$18.99
2005 Cantina Valle Isarco Kerner "Aristos"-3 Glasses GR	\$19.99
2006 Venica Collio Tocai Friulano "Ronco delle Cime"	\$22.99
2006 Jermann Pinot Grigio	\$24.99
2006 Venica Collio Sauvignon "Ronco delle Mele"	\$29.99
2004 San Michele Appiano Sanct Valentin Pinot Grigio	\$36.99
2005 San Michele Appiano Sanct Valentin Sauvignon	\$42.99
3 Glasses GR. 90 pts WS: "Intense aromas of mineral, grapefruit and melon follow through to a full-bodied palate, with fresh acidity and a lively aftertaste. Always one of the best sauvignons from Italy. Drink now."	
2005 Jermann Vintage Tunina	\$49.95

Sicily & Campania

2005 Valle del Acate Poggio Bidini Nero d'Avola	\$12.99
2005 Gulfi Cerasuolo di Vittoria	\$13.99
2003 Gulfi Nero d'Avola Nerojbleo	\$16.99
2006 Valle dell'Acate "Il Frappato"-2 Glasses GR	\$17.99
2004 Valle dell'Acate Cerasuolo di Vittoria-1 Glass GR	\$19.99
2005 Marisa Cuomo Ravello Bianco	\$21.99
2002 Benanti Rosso di Verzella-1 Glass GR	\$22.99
2005 Vini Biondi "Gurna" Bianco	\$24.99
2004 Villagrande "Fiore" Bianco -2 Glasses GR	\$24.99
2004 Feudo Maccari Saia Nero-92 pts WS	\$27.99
2002 Villagrande "Sciara"-2 Glasses GR	\$27.99
2003 Palari "Rosso Soprano"	\$28.99
2005 Passopisciaro Sicily IGT	\$31.99
2003 Vini Biondi Etna Rosso "Outis"	\$33.99

2004 Marisa Cuomo Furore Bianco Fior d'Uva-3 Glasses GR	\$42.99
2001 Benanti Pietramarina Bianco-3 Glasses GR	\$44.99
2001 Benanti Rovitello-2 Glasses GR	\$46.99
2004 Palari "Faro"-3 Glasses GR	\$64.99
2005 Franchetti Rosso Sicilia IGT	\$109.99

Umbria, Abruzzo, Puglia, Marche & Lazio

2005 Falesco Vitiano	\$7.95
2005 Vallevo Montepulciano d'Abruzzo	\$7.99
2005 Vallevo Montepulciano d'Abruzzo Cerasuolo Rosé	\$7.99
2004 Pallavicini "Amarasco"	\$14.99
2003 Li Veli Salice Salento Pezzo Morgana	\$17.99
2005 Sartarelli Verdicchio Castello di Jesi "Tralivio"	\$19.99
Dynamic, mineral, rich and complex. Stunning quality	
2003 Pasetti Montepulciano d'Abruzzo "Testarossa"	\$21.99
2003 Villa Medoro "Adrano" Montepulciano d'Abruzzo	\$32.99
2000 Alberto Serenelli Rosso Conero "Varano"	\$64.99
2004 Oasi Degli Angeli "Kurni"-3 Glasses GR	\$89.99

Emilia-Romagna & Veneto

2006 Corte Rugolin Valpolicella Classico	\$9.99
Silvano Follador Prosecco Brut	\$12.99
Ca Berti Lambrusco Grasp. di Castelvetro "Amabile"-Sweet	\$7.99
Ca Berti Lambrusco Grasp. di Castelvetro "Classico"-Semi-dry	\$8.99
Silvano Follador Prosecco Cartizze	\$19.99
Silvano has now made the Cartizze an Extra Dry. It is SPECTACULAR.	
2001 Corte Rugolin Amarone "Danieli"-2 Glasses GR	\$39.99
2001 Brigaldara Amarone "Case Vecie"	\$64.99
2003 Allegrini Amarone	\$69.95

Mike's October Picks!

2004 Blason "Venc" Friuli Isnzio Bianco (\$14.99) A blend of 50% tocai friuliano and 20% pinot bianco (tank fermented and aged sur-lie, the remaining 30% is also pinot bianco that was barrel aged). This is a great wine for the first days of fall: intense scents of ripe apples and pears combine with delicate oak nuances. On the palate this white is medium-bodied, with a gentle, soft acidity and a persistent finish.

2004 La Fortuna "Fortunello" (\$14.99) I have eagerly anticipated this self-proclaimed three star wine's arrival since I tasted it in January. Made from 90% sangiovese and 10% merlot with a few months in wood, the nose is classic black cherries and strawberries with a hint of chocolate. On the palate, this full-bodied Super Tuscan offers the same fruits with a touch of minerals, soft tannins and plenty of acidity to give this an incredible long finish. It doesn't get much better!

2006 Blason Rosato (Rosé) (750ml \$7.99; 1.5L \$13.99) A blend of 50% cabernet franc and 50% merlot, this dry rosé has beautiful strawberry and floral aromatics. Full of blueberries and blackberries, this wine is balanced with medium acidity and good viscosity. This is a wonderful cocktail wine all your friends will love.

2001 La Fortuna Brunello di Montalcino Riserva (\$54.99) Wow! and Fantastic! are the first two things I wrote about this wine. No disappointments now. Greg called this a "Powerhouse." It's very concentrated with the classic 2001 backbone. This is going to go in to my cellar for many years, thought I wouldn't cry if I had to drink it sooner than later (after three or four hours decanting and with a big steak).

Saluté!

—Mike Parres

The 1st Annual San Francisco WhiskyFest!

K&L Wine Merchants is proud to be a retail exhibitor when the *Malt Advocate* brings their fantastic WhiskyFest to San Francisco! The event will be held on Tuesday, October 23, 2007 at the Hyatt Regency Hotel in San Francisco. Tickets can be purchased at www.maltadvocate.com or by calling 800-610-MALT. K&L will be pouring some fantastic whiskies that evening, which will include our exclusive cask of 1991 Lochside, Gordon and MacPhail and maybe a wee bit of the very limited 2001 Bruichladdich "First Born." We will also be pouring some older vintages of Benromach, which will be a special treat! Lastly, our favorite 1993 Mortlach from Murray McDavid! Read on for additional information on these fabulous whiskies. Don't miss out on this fantastic event. I look forward to seeing you there! —Susan Purnell

Benromach - Gordon & MacPhail

We've got special pricing on this rare selection of older whiskies from Benromach. This is a perfect opportunity to taste a group of different styles from one distillery, all twenty years or older!

Benromach Traditional, Speyside Single Malt.....\$34.99

Color: Straw yellow. Nose: Citrus fruits (lemons & limes) with hints of honey and pine resin. Peaty, malty notes in the background. Palate: Smoky with cereal and malt flavors. Dries up with spicy/peppery notes followed by a delicate floral edge. Body: Rounded with a balance of flavors. Finish: Slightly sweet with a hint of smoke and malt.

Benromach 21 year old, Speyside Single Malt Whisky.....\$109.99

Color: Bright gold. Nose: Sweet, fruits—peaches and nectarines. Hints of toasted malt and a green leafy aroma. Palate: Sweet, sherrywood flavors. Some charred oak and resinous flavors. Rich. Body: Rich and smooth. Finish: Slightly dry with sherry overtones. Cask type: First Fill and Refill Sherry Casks. Whisky style: A rich, elegant Speyside malt with rounding sherry influence.

Benromach 22 year old, Port Wood Finish.....\$149.99

Color: Deep amber with tawny hues. Nose: Sweet fruitcake aromas with malty notes and red berries and brambles. Hints of dark chocolate, with cinnamon notes. Palate: Sweet with rich, summer fruit aromas—blackberries. Some coffee grinds and burnt fruit also present. Body: Smooth and rounded. Finish: Drier, slightly tannic. Cask Type: First Fill and Refill Sherry Casks and 22 months in Port Pipes. Whisky Style: Rich with a complex character—the port influence is well integrated.

1980 Benromach 24 year old, Cask Strength.....\$169.99

Color: Bright amber. Nose: Sweet toffee with tropical fruits—pineapple and kiwi fruit. Some dry grass and cedar wood elements. Body: Complex, rich and powerful. Palate: Powerful, very sweet cloying, spices with burnt fruitcake flavors mellowing into leafy and dry grass. Finish: Gentle fruitiness with a hint of chocolate. Cask type: Refill Sherry hogsheads. Whisky style: A big powerful whisky full of Speyside character.

Benromach 25 year old.....\$154.99

Color: Pale gold. Nose: Toasted spices with a sharp fruitiness—citrus oils. There is also a subtle vanilla note. Body: Mouth coating. Palate: Spicy, almost peppery with a rounding creaminess. The fruitiness develops with the spices, reminiscent of rich fruitcake. Finish: Lasting. Cask type: Refill American hogsheads. Whisky style: The fruit and spice characteristics of Benromach are balanced with the subtle sweetness of the American oak.

1991 Lochside, Gordon & MacPhail, K&L Exclusive Cask.....\$69.99

This cask was hand picked by the Urquhart Family from Gordon and MacPhail, who have been in the whisky industry for four generations. Believe me, this family knows how to choose beautiful casks! K&L was greatly pleased to be offered the opportunity to purchase this very rare cask. Lochside Distillery is no longer in existence, which makes this malt difficult to find. It was located in the city of Montrose, north of Dundee, on the East Coast of Scotland. Aged in a bourbon cask that marries perfectly with the whisky. There is a nice balance of sweetness, hints of vanilla, toasted nuts and creamy custard. Wow, how it wraps its flavors around your mouth and lingers on your palate! This is what fine whisky is all about, an experience that blows your mind and leaves you wanting it over and over again. The 1991 Lochside has this effect on me and I

know it is going to be a whisky you'll dream about! Buy one bottle to enjoy now and one to keep locked away for the future like a forgotten treasure! If you buy one bottle of whisky this Holiday Season, make it this bottle of 1991 Lochside!

Bruichladdich

Are you ready to be part of history? On Friday, July 21, 2006, while on holiday visiting Islay, I drove with Jim McEwan up to Bruichladdich Warehouse #13. We were looking for that special cask of 2001 Bruichladdich to have as a K&L Wine Merchants exclusive. What we found was this fantastic Bourbon Cask. We pulled out the bung, plunged in the valinch and poured the whisky into a glass. WOW! Even with all its youthfulness the whisky displayed classic Bruichladdich characteristics. It had the color of fine Champagne, a nose of vibrant citrus fruit like lemon sherbet with a layer of warm golden honey and a touch of sea breeze saltiness. On the palate it was creamy with lovely weight and a length that lingered. Jim and I were thrilled. The next step would be ACEing (Additional Cask Enhancement) in a Ridge Zinfandel Wine Cask. The 54 barrels that were shipped to Bruichladdich had held two estate zinfandel blends from Geyserville and Lytton Springs. The barrels were coopered in 1999. On Thursday, August 17, 2006 Jim called to say, "It's done, our baby is born! Now, Susan, you have to realize that your cask is the first thing we have done with our 'New' whisky since the distillery reopened in 2001!" Hence the name BRUICHLADDICH—FIRST BORN—Only a few cases available at the end of October.

2001 Bruichladdich "First Born," 6 year old, Bourbon/Ridge Zinfandel Cask, Islay Single Malt Whisky, K&L Exclusive Cask.....\$49.99

Murray McDavid

K&L is extremely fortunate to have this second round of Mortlach from Murray McDavid. Two years ago while I was attending the Bruichladdich Single Malt Academy, I ACED this Mortlach into these Port casks. I tasted a sample of the Port cask in May with importer Paul Joseph and was thrilled at the way it had progressed. The fresh Port cask gave the Mortlach depth with hints of grape tannin. Wow, I feel so proud to be involved with not only a first but a second fantastic cask of Mortlach. This is another fine example off what the ACEing program at Bruichladdich and Murray McDavid is all about! This is a California exclusive for K&L Wine Merchants.

Mortlach 12 year old, Murray McDavid Bourbon/Port.....\$69.99

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 or our email list.

Hours: San Francisco: Monday-Friday 10 to 7. Saturday 9 to 6. Sunday 11 to 6. Redwood City: Monday-Friday 10 to 7, Saturday 9 to 7, Sunday 10 to 6. Lockers: Monday-Saturday 10 to 6 and Sunday 11 to 5. Hollywood: Monday-Saturday 10 to 8. Sunday & holidays 11 to 6.

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 October 31, 2007. Prices are 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 up to 90 days. If you 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	\$1,949
Window Cabinet	\$2,299

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 \$8.99 per stem.



The Original Leverpull! This may be the best price in the USA!

LM-200 \$69.99

The Screwpull Lever Model: outstanding design and unparalleled performance. Its perfectly shaped Teflon coated screw can open 2000 bottles before it needs to be changed and is designed to glide smoothly through even the toughest corks. Our Lever Models all come with a ten year warranty.

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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.

WK Models	BOTTLES	RETAIL	K&L
Vinotheque 320	264	\$3,402	\$2,679
Vinotheque 500	368	\$3,876	\$2,925
Vinotheque 550	428	\$4,126	\$3,115
Vinotheque 700	528	\$4,267	\$3,219
QT Models			
Vinotheque 320	264	\$3,544	\$2,689
Vinotheque 500	368	\$4,229	\$3,189
Vinotheque 550	428	\$4,608	\$3,489
Vinotheque 700	528	\$4,994	\$3,789

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Maple finish, glass doors, top venting, digital display, light, lock, universal-sized wood racking with bulk storage and a 2 year/5 year warranty are all included. No need to add in all the options to the price. Priced from \$2,950.00 to \$4,599.00 plus tax and shipping. Call for more information.

San Carlos Wine Storage Lockers

Plenty of lockers available!

24-case locker, \$35.00 per month

Redwood City Wine Storage Lockers

Our R.W.C wine locker facility is temperature-controlled and very secure. To get on the waiting list or for billing, call Sharon at (650) 364-8544 x 2733.



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 1,600 (300 cu ft)	\$1,315
Whisperkool 3,000 (650 cu ft)	\$1,495
Whisperkool 4,200 (1,000 cu ft)	\$1,645
Whisperkool 6,000 (1,500 cu ft)	\$2,135
Whisperkool 8,000 (2,000 cu ft)	\$2,285

The above prices include the new digital PDT thermostat.

Prices include free ground shipping.

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.

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Four K&L Clubs to Join—Or Join Them All!

Join any or all of our Wine Clubs for a fun and easy way to explore the wide world of fine wine. Whatever your price point, we offer a broad range of high-quality wines at exceptional savings.

One of the great advantages of belonging to a K&L Wine Club is the diversity of our selections. Many of our customers have dropped their winery club memberships because each month seemed to be more of the same. You will never get that feeling with the K&L Wine Clubs, because we provide a variety of wines that no other wine club can match; in recent months we have offered wines from California, France, Italy, Australia, Spain and Germany. But what really differentiates K&L Wine Clubs from the others are our staff and their expertise. Our wine buyers are dedicated professionals with years of experience, an extraordinary depth of knowledge and a 100% commitment to excellence. Being in a K&L Wine Club is like having your own personal wine shopper.

The K&L Wine Clubs are also easy and convenient. Just sign up and every month your selections will be sent to you. If you are traveling or unable to receive a shipment, let us know and we will hold the wines until you return, or send them to one of our retail stores for pick-up at your convenience. Club members are encouraged to reorder their favorites and a member of any Club may purchase wine from any of the other Clubs. Buying a case of certain wines at a Club discount can often nearly pay for a year's Club membership.

So what are you waiting for? Give us a call or go to our award-winning website to sign up for one of our Clubs—soon you'll be off on a guided tour of the world's finest wines. —Thornton Jacobs

CHAMPAGNE CLUB

The Champagne Club will send you two bottles of incredible Champagne bi-monthly for only \$69.95 + shipping (and tax for CA residents). Each shipment will usually (not always) combine one bottle from an artisan grower-producer and one bottle from a grand marque producer. Join now and receive our selections for October.

SIGNATURE RED COLLECTION

The Signature Red Club is our "top-of-the-line" Club and conceived expressly for those who believe the first duty of a great wine is to be red. The wines in this Club hail from some of the finest wine regions in the world including Bordeaux, Napa and Tuscany. The cost per month is \$49.95 + shipping (and tax for CA residents). Reorders average \$23.95 per bottle.

PREMIUM WINE CLUB

The Premium Wine Club is a usually one white and one red, chosen for their varietal tipicity. This Club appeals to wine lovers who want both red and white wines and has even been referred to as the "his and hers" Wine Club. The cost per month is \$29.95 + shipping (and tax for CA residents). Reorders average \$13.99 per bottle.

BEST BUY WINE CLUB

The Best Buy Wine Club is our introductory Club and is both a great way for novices to discover a wide range of wines as well as a great source of high-quality-to-price-ratio wines for the savvy old pro. The cost per month is \$19.95 + shipping (and tax for CA residents). Reorders average \$9.49 per bottle.



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