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READ ALL ABOUT IT!

- DEMON ALCOHOL SLAIN
- CROSS BLEEDS *VIN ROUGE*
- CHASSAGNE SEDUCES MARRIED MAN
- BIODYNAMIC SENSATIONS INVADE U.S.A.
- SIGHTING OF NO-OAK CHARDONNAY CONFIRMED

OPEN • TUESDAY–SATURDAY 11 A.M. to 6 P.M. CLOSED • SUNDAY & MONDAY

AUGUST 2004

SHOWCASE KLWM SELECTIONS

AMONG THE NEW ARRIVALS this month are a few that seem to represent something to us here at KLWM, but it is difficult to say exactly what that might be. Oh well, here goes: isn't it about the way they deliver more than the price and label suggest? How while they are not from sought-after grape varieties or appellations, they are sought-after wines? They are overachievers, for lack of a better word, which makes them KL Classics or Old Faithfuls or Transcendental Inebriations or something along those lines. Most of it is the way they surpass our expectations because of a winemaker's artistry.

2003 BOUZERON ALIGOTÉ A. & P. DE VILLAINÉ

It was a hot summer in Burgundy. One could say: 2003—Year of the Furnace. A batch of Beach Boys concerts wouldn't have been out of place. "California Aligoté" by Kermie and the Winesurfers.

The nose is thick with Aligoté, the palate rich and luscious. It does not lack acidity, but it is an Aligoté far from seeming acidic.

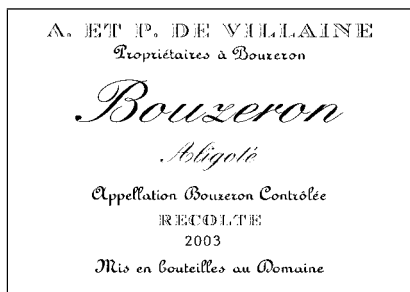
At table Aubert followed his truly exceptional Aligoté with a 1991 Montrachet, quite golden and grand and botrytized, then a 1966 Château Pétrus, which has an immense feel to it and that old-fashioned vegetal complexity that clarets used to have but that we don't get to enjoy anymore in these days of jam and oak.

Back to Aligoté: the *Fine Wine Review* says that this 2003 "shows that Aligoté can make a wine of high *premier cru* quality."

\$19.95 PER BOTTLE **\$215.46** PER CASE

2003 BEAUJOLAIS DAMIEN DUPEUBLE

I found 2003 a fabulous vintage at Dupeuble's and selected four cuvées for our unfiltered blend, each quite different: one easy and delicious, another closed but BUILT, another granitic, the last round and fresh. I like to think that they all re-



main discernible. It has a smokey nose with depth and lots of fresh tasty fruit behind it. Ample-bodied, a perfect tannin, fine, persistent.

\$11.25 PER BOTTLE **\$121.50** PER CASE

2001 MADIRAN • CHÂTEAU DE PERRON

If my new book, *Inspiring Thirst*, comes out this fall as planned, you'll be able to read about Perron, its cute couple, and the innocent expression of funny business on their faces. Alas, they broke up. Crash, bang, *adieu*, she's gone, and I guess it's no fun anymore because he is going to lease the winery to someone else.

Will the wine be the same?

Of course not.

This, his last, is in the big style. Think of the way people used to describe Château Latour back in the fifties and sixties, the black, tannic King of the Médoc. I know, it's hard to believe, but Perron in the big years will deliver something (not as noble, of course) like the old days of Latour. If only you could taste the 1990 today . . . ! You would put down two cases of 2001.



Photograph © Kermit Lynch

\$9.95 PER BOTTLE **\$107.46** PER CASE

2003 SYLVANER "VIEILLES VIGNES" ANDRÉ OSTERTAG

André Ostertag and Aubert de Villaine are part of a group of winemakers who are growing their grapes biodynamically. A recent tasting in New York attracted a lot of attention, so if you are curious, give their wines a try.

André's Sylvaner has a faithful following, including me and my staff, but none of us have ever tasted anything close to the style of his 2003. The nose has depth to it (there is even a suggestion of clove) and a plump, luxurious feel on the palate.

\$16.00 PER BOTTLE **\$172.80** PER CASE

MORE NEW TEMPTATIONS . . .

2003 CÔTE DE BROUILLY CHÂTEAU THIVIN

To enter the contest you must buy a bottle of Thivin and answer the question: What was it about Château Thivin's wine that attracted the French author Colette? There will be one winner. The decision of Judge Lynch will be final unless he changes his mind, and the winner will receive a case of the cheapest plonk in the store.

But wait, I think it might be illegal to offer wine as a prize. Wine contains that demon alcohol, remember? So, for Our Own Good, no contests permitted. You can lose everything you earn in a tribally owned casino, but our government will protect you from winning wine in a dippy contest.

Medium dark blue-ish purple color; a thickly textured, charged aroma. Watch out!

When I blended our bottling, I fell for a cuvée from fifty-year-old vines, *Croix Dessaigne* (the bleeding cross, or something pretty heavy like that). The palate starts out round and fleshy, then finishes with a good, tightly grained tannin and plenty of that spectacular perfume. . . . There is something almost crunchy about it.

\$9.95 PER TENTH **\$214.92** PER CASE
\$16.95 PER FIFTH **\$183.06** PER CASE

2002 CHASSAGNE MONTRACHET BLANC DOMAINE COLIN-DELÉGER

I have noticed during my visits in Burgundy that the vintners would like to see 2002 happen more often. As François Jobard said, the vintage "posed no problems." Others have called it perfect, classic, and so on. I just read Jean-Marc Roulot quoted comparing 2002 to 1992, but I think the 2002s are more classically balanced, less floozy.

Anyway . . . we just received our third and last shipment of Colin's Chassagne Montrachet, and if the restaurants don't snap it all up, you should. It drinks well right away and the style is what the French call *charmeur*. Analysis shows a normal acidity, but the palate is so rich, you don't notice it.

\$49.00 PER BOTTLE **\$529.20** PER CASE

**2002 CHINON “LES VARENNES
DU GRAND CLOS”
DOMAINE CHARLES JOGUET**

I started working with the domaine when the 1976 was in barrel. I am convinced that 2002 and 2003 are the best vintages since the 1976, better than '85 or '86, better than 1989 and 1990, for example. My tasting at Joguet's this May was as exciting as that first visit, back in 1977.

Varennes is super expressive in 2002 with loads of raspberry-like fruit. It is mouth-filling, gorgeously flavored, and you can dance to it. The 2002 soars, the upcoming 2003 invites you into its nethermost depths. Amazing stuff, both of them.

\$23.50 PER BOTTLE **\$253.80** PER CASE

**2003 CHEVERNY
DOMAINE DU SALVARD**

Vintage 2003 produced a Cheverny with a stature more Sancerre-like than usual. But you will see that even in a hot year it does not lose its characteristic citrus and citronelle edge or its spark of gunflint. Never have I noticed a Cheverny slide down the gullet so silkily.

\$12.00 PER BOTTLE **\$129.60** PER CASE

**2002 MÂCON-VILLAGES
HENRI PERRUSSET**

Loads of classy Chardonnay fruit. No oak, folks. This Mâcon is winy and flowery, effusively perfumed. The palate: round, dry, mouth-filling, and its freshness is a pleasure. No oak, folks.

I am imagining a carton with six Cheverny and six Mâcon. You would have a ten percent discount and a case of impeccable dry whites from Chardonnay and Sauvignon Blanc. The Mâcon all by itself is priced at:

\$13.25 PER BOTTLE **\$143.10** PER CASE



SOUTHERN FRANCE

2003 CÔTES DU RHÔNE ROUGE

“CLOS CHANTEDUC”

WALTER & PATRICIA WELLS

What a sensational red Rhône, one that will satisfy everyone from those looking for a good everyday red to *garrigue*-crazed Rhône connoisseurs. The elevation of their beautiful vineyard near Vaison-la-Romaine gives their wine finesse and subtlety.

The fact that it has finesse and subtlety does not mean it is light-bodied. No, it makes an impression. The nose is fine with lovely Provençal accents. It is also extremely long and flavorful, and it is going to be versatile at table. I imagine Patricia's new book, *The Provence Cookbook*, will inspire some appropriate dishes.

\$14.95 PER BOTTLE **\$161.46** PER CASE

2001 FAUGÈRES • DOMAINE BARRAL

This is another wine from biodynamic farming, and it is vinified without SO₂, so it is about as natural a wine as you are going to find. And don't forget the stony schist and the Mediterranean sun, because they have made an impression on this wine. The aroma is deep and ripe and . . . actually, I'd call it unfathomable and unlike anything I've tasted.

Didier Barral, the winemaker, said “2001 was as close to a perfect vintage as we get here. You have the ripeness, the richness, the acidity, lots of flavor, you can save it or drink it now.”

Every time I put my nose in the glass I find a different wine, so how do you put a dollar value on it? If the wine changes constantly, shouldn't the price? What a quandary. You discover the wine as you keep tasting it. It seems *sauvage* (wild, untamed) and proud of it.

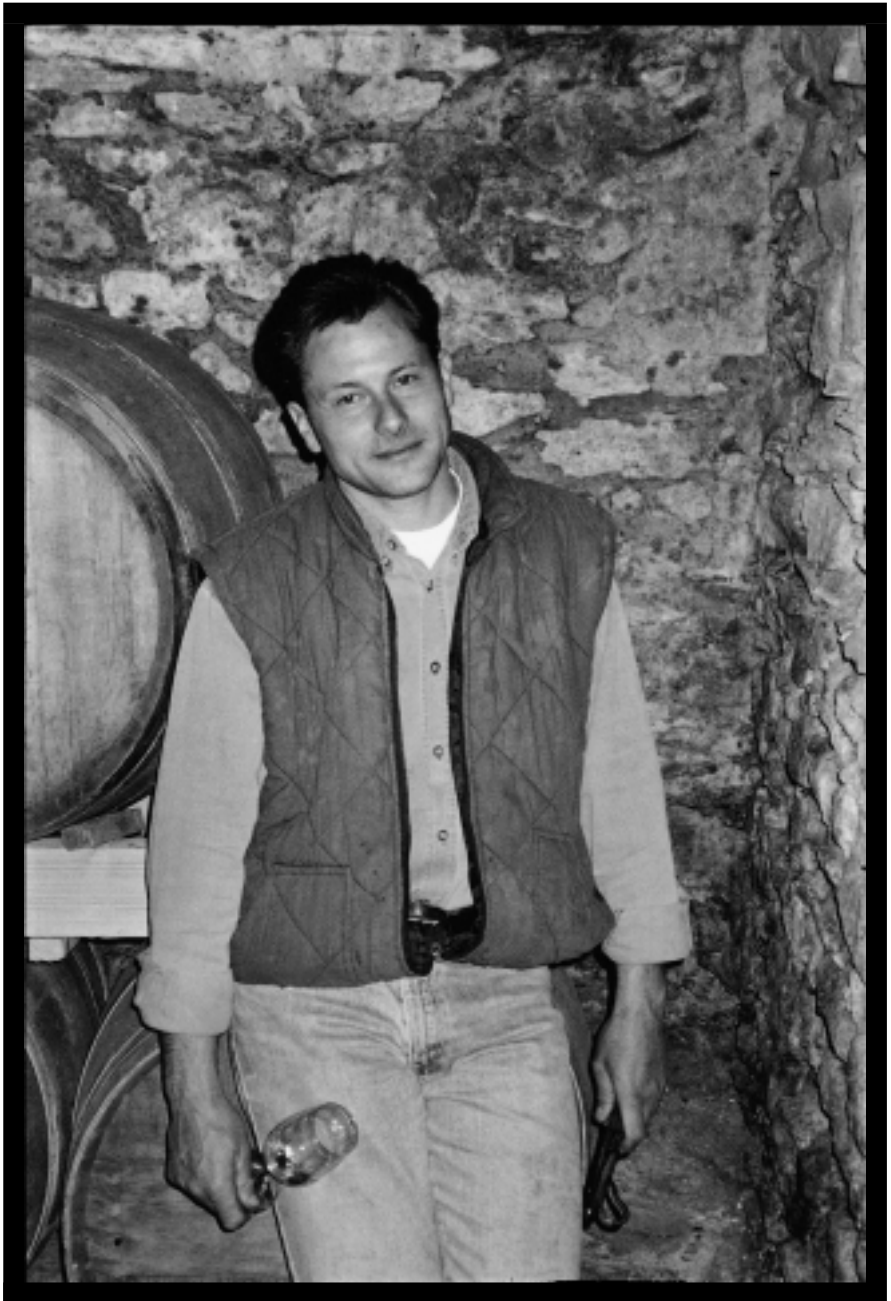
\$17.95 PER BOTTLE **\$193.86** PER CASE

2002 BRONZINELLE • CHÂTEAU SAINT

MARTIN DE LA GARRIGUE

Bronzinelle is a blend of Grenache, Syrah and Mourvèdre with a little splash of Carignan thrown in, too. I like the vineyard, the winemaker, the price, the aging in used barrels from Gruaud-Larose. Here is a wine that competes with the big shots in every way. It offers certain Rhône aspects and certain Bordeaux-like characteristics, all at once.

\$14.95 PER BOTTLE **\$161.46** PER CASE



Didier Barral

Photograph © Kermit Lynch

ITALY

2000 BARBARESCO • SILVIO GIAMELLO

His wife works at the Barbaresco post office, his dad helps in the vineyard, and his mama mia always cooks up tons of pasta and tomato sauce whenever I visit. Her pasta makes me wonder why everyone makes cooking so complicated. Our Barbaresco could be called the anti-Gaja in just about every way, including, obviously, price. Giamello, the family, the lifestyle, the wine, all is down to earth.

His 2000 is the star of his cellar right now. It's the one I chose for lunch when he invited me to pick a vintage. You will find a big, deep, classic bouquet showing lovely Nebbiolo fruit. It has the kind of nose you want to spend some time with. A big year, 2000, an old-fashioned style, yet it is fleshy enough that the tannins are under control.

\$25.00 PER BOTTLE **\$270.00** PER CASE

2003 BIANCO DI CUSTOZA CORTE GARDONI

Here is a luscious "little" dry white from Lake Garda. Round, fresh, quite delicious, simple in its way.

Simple, okay, but on the other hand as I was enjoying a glass the other day, I thought this "little" lakeside white in 2003, at least, competes quite capably with almost any of the \$40 worldwide Viogniers out there, but that's my personal taste. I might be prejudiced. What if I'm not?

\$11.25 PER BOTTLE **\$121.50** PER CASE

2002 DOLCETTO "SURI" • ALDO MARENCO

No one asked me what Dolcetto and Beaujolais have in common.

"Almost nothing," I would have answered, except that both taste best drunk young and cool. Both are reds where freshness is a virtue. However, that's about the only comparison, no matter how often wine books call Dolcetto the Beaujolais of the Piedmont. This "Suri" would taste great alongside Signora Giamello's homemade pasta and tomato sauce, for example, but our KL Beaujolais wouldn't work at all.

This is not a bad time of the year for making tomato sauce. To enhance the experience, start with a glass of Dolcetto, then onward to the Barbaresco. That's how I like to organize it.

\$13.50 PER BOTTLE **\$145.80** PER CASE

AUGUST SAMPLER

THE OTHER NIGHT was a hot one, and after work Michael Butler proposed we taste through every wine in the shop and select a twelve-bottle sampler of wines perfectly suited for drinking during the month of August. Midway through the late-harvest Gewürtztraminers, after the 316th wine, he started babbling. The following morning I called him in for a meeting. “Michael,” I said, “I hope you have learned a lesson: seasonal wines cannot be broken down into perfect monthly units. However, because of your illustriousness, we will go against the natural order of things and offer an August Sampler, and I hope to god the Vast Wine Drinking Public falls for your ridiculous idea!”

He sprang (sprung? sprunged?) onto my desk and snarled, “Just call it a Summer Sampler, you idiot.”

Come and get it while it’s hot.

NORMALLY

2002 PERRUSSET MÂCON-VILLAGES	\$13.25
2002 KUENTZ-BAS PINOT BLANC	13.95
2003 CHÂTEAU LA ROQUE COTEAUX DU LANGUEDOC <i>BLANC</i>	14.95
2001 CHÂTEAU D’EPIRÉ SAVENNIÈRES “CUVÉE SPÉCIALE”	17.95
2003 CHAMPALOU VOUVRAY	12.95
2002 JAUMIER QUINCY	13.95
2003 DOMAINE DU POUJOL COTEAUX DU LANGUEDOC ROSÉ.....	11.25
2003 MAS CHAMPART SAINT-CHINIAN ROSÉ.....	14.95
2002 MARENCO BARBERA “PIRONA”	12.50
2002 DOMAINE DE LA CHANTELEUSERIE BOURGUEIL “LES ALOUETTES”	12.00
2003 CORTE GARDONI BARDOLINO “LE FONTANE”	12.00
2002 DIOCHON MOULIN-À-VENT	18.00

Normally \$167.70

SPECIAL SAMPLER PRICE

\$125.00

25% Discount



— PRE-ARRIVAL OFFER —

2002 **BANDOL**
DOMAINE TEMPIER

RED WINE with fish? Almost always at my house, maybe because I am an apéritif kind of guy and I've had enough white or rosé by the time the fish makes it to table. My favorite red wine with fish is a young Tempier, served cool.

Problem: the 2001 was too luscious, the 2000 and upcoming 2003 too powerful to go with fish.

Guess what. The 2002 will soon arrive, a classic Tempier vintage in the sense that it is more what we've come to expect over the decades. Blend '83, '86, and '88 together—it is sort of like that.

While I was in Provence I stopped by the domaine and heard someone in the tasting room say "Chez Panisse." Yes, some fellow Berkeleyites were visiting, and when I introduced myself, they told me that they shop here at 1605 San Pablo Ave.

"Do you have any of this for sale," one of them asked, holding up a bottle of the 2002 *classique*. "This is the vintage we like." Then they drove off to visit Clos Ste. Magdeleine at Cassis.

Yes, 2002 is a vintage we can uncork and dive right into, once it arrives, if we find ourselves in the mood for a young, fresh Bandol (except Cabassaou, of course).

Buying pre-arrival is a way to save money.

2002 **BANDOL "LA MIGOUA"**

\$420.00 PER CASE FIFTHS

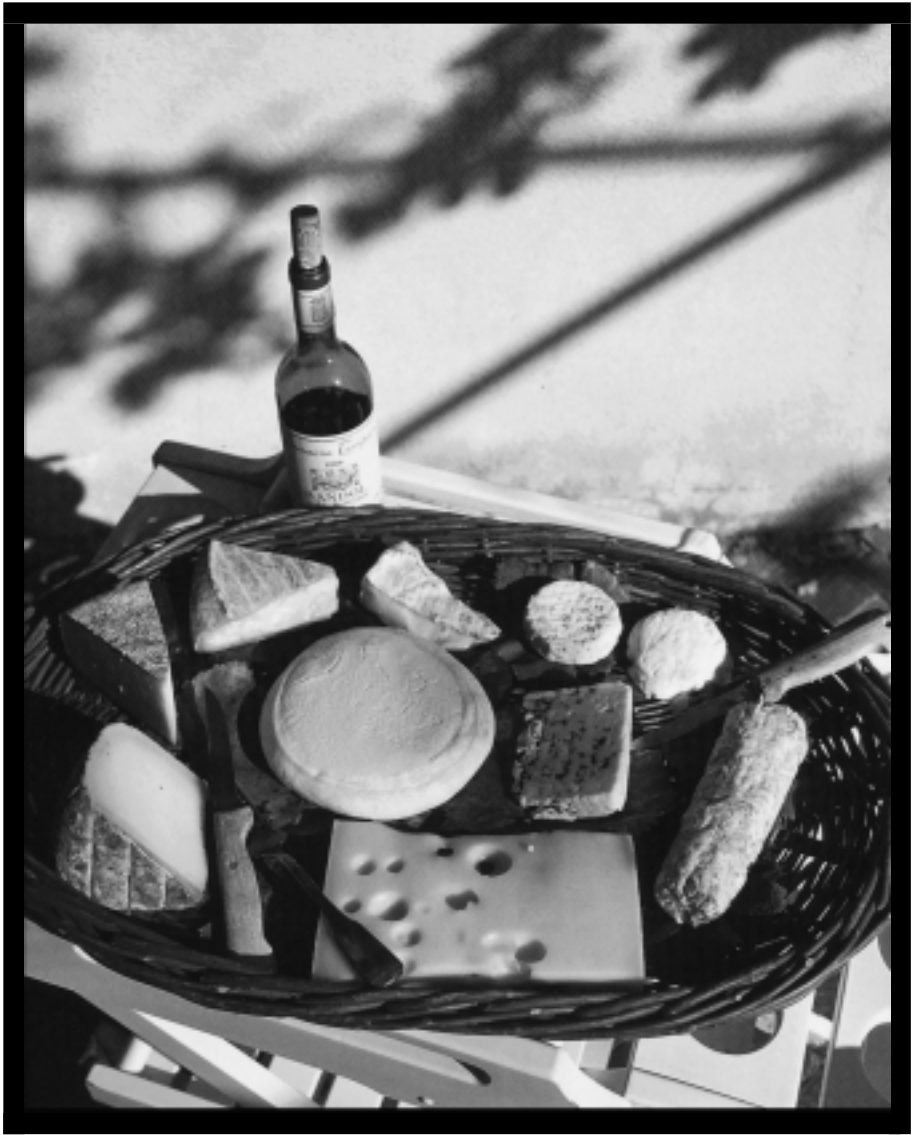
2002 **BANDOL "LA TOURTINE"**

\$420.00 PER CASE FIFTHS

2002 **BANDOL "CABASSAOU"**

\$156.00 PER THREE BOTTLES

*Pre-arrival terms: Half-payment due with order,
balance due upon arrival.*



Photograph © Gail Skoff

CURRENT ROSÉ INVENTORY

1605 SAN PABLO

	PER BOTTLE	PER CASE
2003 DOMAINE DE FONTSAINTE CORBIÈRES "GRIS DE GRIS" ROSÉ	12.00	129.60
2003 DOMAINE DU POUJOL COTEAUX DU LANGUEDOC ROSÉ	11.25	121.50
2003 MAS CHAMPART SAINT-CHINIAN ROSÉ	14.95	161.46
2003 TRINQUEVEDEL TAVEL ROSÉ	14.95	161.46
2003 DOMAINE DE LA TOUR DU BON BANDOL ROSÉ ..	19.95	215.46
2003 DOMAINE TEMPIER BANDOL ROSÉ	26.00	280.80
2003 CORTE GARDONI BARDOLINO "CHIARETTO" ROSÉ	11.25	121.50



WHAT A COOL IDEA

Café Rouge, down in the Fourth Street complex not far from us here in Berkeley, is having their annual rosé-inspired feast on August 11. We are flattered that all the rosés served will be KLWM selections. The chefs prepare by tasting and re-tasting each rosé until inspiration delivers the recipes for the perfect accompaniments. The last chef standing receives, finally, a glass of red wine. And now we can all profit from the fruits of their labor:

*Wednesday evening, August 11.
Telephone 510-525-1440 now
for reservations.*