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— JADED PALATE PARADISE —

Custoza, Patrimonio, Cocalières,  
Jeu du Mail, Chiaretto, Arneis,  
Geggianello, Nuits *Blanc*, and more!

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

AUGUST 2005

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— VALUE OF THE MONTH —

WHITE

2004 BIANCO DI CUSTOZA  
CORTE GARDONI

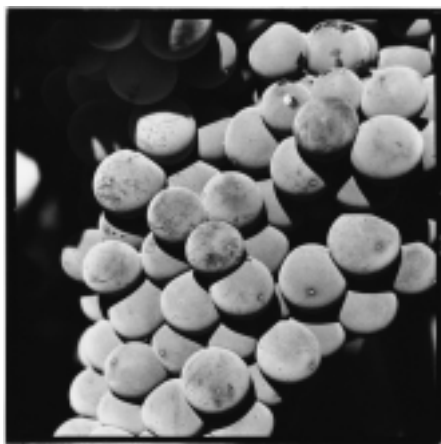
In his preface to *Adventures on the Wine Route*, Richard Olney mentions our first wine trip together in 1976. He wrote, “If it was my pleasure to be able to open a few doors on that trip, it has been Kermit’s to open a great many more for me in the years that followed. I have, perhaps, been especially grateful for the discovery of certain wines from the less hallowed viticultural regions—inexpensive, clean, refreshing, and undemanding, ideal daily *apéritif* and summer luncheon wines.”

In a less formal setting, Richard jokingly referred to such wines as “mouth rinse.” Such wines accompanied our conversation in his kitchen as we prepared radishes or favas or whatever the market had turned up.

Today I would have advised Richard to stock up on this 2004 Lake Garda dry white. It seems to quench one’s thirst, but it is more than a thirst-quencher. It gives more and more and grows on you more and more as you get to know it. If this is mouth rinse, it is pretty highfalutin mouth rinse. Let’s call it MOUTH RINSE AND BEYOND. Dig that nose. It opens subtle, discreet, then keeps unfolding, keeps revealing new thrills until you are dying to pay more for it. But no, the price is firm. The palate is fresh, dry, and delicious with lots of zing to it. It does what it sets out to do, 100%.

**\$9.95** PER BOTTLE

**\$107.46** PER CASE



Photograph © Gail Skoff

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— VALUE OF THE MONTH —

RED

2003 RASTEAU ROUGE  
CHÂTEAU DU TRIGNON

Since my first explorations in the Rhône Valley, I have had a weakness for the wines of Rasteau, Cairanne, Gigondas, and Vacqueyras. They are Châteauneuf-du-Pape-like, but often a little easier on the swallow, a little less dense. And Rasteau can show a darker side, sort of *noir*-ish. It is not your pretty young charmer.

Trignon makes the best I've tasted, and their 2003 will make a good introduction for you. It is full of Provençal character and a good chewy tannin. It could age, but doesn't need to.

**\$10.00** PER TENTH      **\$216.00** PER CASE  
**\$17.00** PER BOTTLE      **\$183.60** PER CASE

ROSÉ FESTIVAL

**I**T WAS A HIT LAST YEAR, so they are going to do it again. For one summer evening, Café Rouge is transforming itself into Café Rosé and will feature a selection of our finest rosés at a special dinner. Menu selections make my mouth water: octopus with shoestring potatoes, eggplant and zucchini gratin, spit-roasted goat, and more, with a parade of KLWM rosés.

AUGUST 18, 2005

CAFÉ ROUGE  
1782 Fourth Street  
Berkeley, CA  
510-525-1440

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— PRE-ARRIVAL OFFER —

2003 RED BURGUNDY

Our final offering from the 2003 red Burgundy vintage features two domaines that have a high impeccability factor. Neither domaine panders after high scores by following fads. These are classic Pinot Noirs from great vineyards, and they handle walking the tightrope between power and finesse with no problem at all.

**DOMAINE ROBERT CHEVILLON**

PER CASE

2003 NUITS-SAINT-GEORGES “VIEILLES VIGNES” .....	\$558
2003 NUITS-SAINT-GEORGES “LES PERRIÈRES” .....	738
2003 NUITS-SAINT-GEORGES “LES RONCIÈRES” .....	738
2003 NUITS-SAINT-GEORGES “LES PRULIERS” .....	738
2003 NUITS-SAINT-GEORGES “LES BOUSSELOTS” .....	738
2003 NUITS-SAINT-GEORGES “LES CHAIGNOTS” .....	738
2003 NUITS-SAINT-GEORGES “LES CAILLES” .....	918
2003 NUITS-SAINT-GEORGES “LES VAUCRAINS” .....	918
2003 NUITS-SAINT-GEORGES “LES SAINT-GEORGES” .....	918
2003 NUITS-SAINT-GEORGES <i>BLANC</i> .....	588

**DOMAINE LUCIEN BOILLOT & FILS**

PER CASE

2003 GEVREY-CHAMBERTIN .....	\$396
2003 GEVREY-CHAMBERTIN “LES EVOCELLES” .....	477
2003 GEVREY-CHAMBERTIN “PERRIÈRES” .....	597
2003 GEVREY-CHAMBERTIN “CORBEAUX” .....	597
2003 GEVREY-CHAMBERTIN “CHERBAUDES” .....	636
2003 NUITS-SAINT-GEORGES “LES PRULIERS” .....	657
2003 POMMARD “LES FREMIERS” .....	597
2003 POMMARD “LES CROIX NOIRES” .....	597
2003 VOLNAY “LES BROUILLARDS” .....	516
2003 VOLNAY “LES ANGLES” .....	540
2003 VOLNAY “LES CAILLERETS” .....	597

*Pre-arrival terms: Minimum three-bottle order per wine.  
Half-payment due with order, balance due upon the wine's arrival.*

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## NEW ARRIVALS

### 2004 PATRIMONIO *BLANC* DOMAINE LECCIA

Everyone thinks I am always on vacation, and for once I was, on the island of Corsica with my wife for four days before I had to put my nose back on and get to work again. Corsica is so impossibly funky and good, I'm working on some tourist notes to print here someday. I've got to get you there before the developers ruin it.

A *paillote* is a straw-covered shack selling food on a Corsican beach. We found a good one near Calvi and had lunch there every day, gazing out at the Mediterranean blue sea, the white sand beach, unlikely geological formations, and unlikely Corsican babe formations. We ordered this very wine every day with lunch because it was always what we were in the mood for. It is a dazzling dry Vermentino, and I'm convinced that Patrimonio is the Vermentino's finest *terroir*.

**\$21.00** PER BOTTLE      **\$226.80** PER CASE

### 2004 BANDOL ROSÉ DOMAINE DE TERREBRUNE

I'm going to keep yapping about *terroir*, even for rosés. Richard Olney believed that a wine without *terroir* seems banal. Banal is a word that should be used more these days, for all those faceless, international "styled" wines.

It is merited that Bandol has come to be considered the earth's finest *terroir* for rosé. The *terroir* is engraved in the nose of a good Bandol rosé. Here is one that expresses the Bandol *terroir* beautifully and makes me think of the perfumes of wild fennel, sage, thyme, and *réglisse*. Perfect balance, everything in order, it serves as an *apéritif* or throughout a meal.

**\$22.50** PER BOTTLE      **\$243.00** PER CASE

### 2003 "CUVÉE ST. MARTIN" CHÂTEAU SAINT MARTIN DE LA GARRIGUE

Presenting Saint Martin de la Garrigue's top cuvée. The grapes are from what they consider their finest parcels, with a healthy dose of old-vines Mourvèdre and Syrah, barrel-aged and bottled unfiltered.

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With the arrival of Domaine d'Aupillac's Cocalières *rouge* and Laurent Vaillé's Grange des Pères, you have here at Cedar and San Pablo some of the best southern French reds money can buy.

The 2003 Saint Martin has a ripe, smoky nose, intensely Mourvèdre-ish, reminiscent of black cherries cooking on the stove. It is a big wine, but don't expect a monster. As intense and flavorful as it is, it is still more about nuance, complexity, touch, and class, not to mention one of my old favorites: deliciousness.

It may not be cheap, but it is a bargain.

**\$18.95** PER BOTTLE      **\$204.66** PER CASE

**2003 COCALIÈRES ROUGE**  
**DOMAINE D'AUPILHAC**

Sylvain Fadat just welcomed his third daughter. He also created one of the Languedoc's finest vineyards up above his hometown, Montpeyroux. It is amphitheater-shaped and has a complex geology, volcanic with limestone. Evidently a volcanic eruption created a lake which has since disappeared. The soil, practically pure stones, creates a potent minerality in the wine. And lo and behold, here is an intense, penetrating red that has only 12.5° alcohol.

Congratulations Sylvain! A beautiful wife, baby, vineyard, wine, and even a gorgeous label.

How much do I like it? I chose it to serve Lulu Peyraud at lunch yesterday.



*Lulu at lunch*      Photograph © Gail Skoff

**\$29.00** PER BOTTLE      **\$313.20** PER CASE

**2004 SYLVANER "VIEILLES VIGNES"**  
**ANDRÉ OSTERTAG**

Asked to name a couple of my favorite whites tasted so far this buying trip, I answered with Aubert de Villaine's Bouzeron Aligoté (arriving soon) and André Ostertag's classy Sylvaner. The vintage gave them both a wonderful bistro-ish style. Both are quite down-able.

**\$16.95** PER BOTTLE      **\$183.06** PER CASE

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2003 **LE JEU DU MAIL**  
**LA GRANGE DE QUATRE SOUS**

Decant this rich dry white in order to enjoy the beautiful golden color. Produced just down the road from Mas Champart by a Swiss woman, Hildegard Horat, it is 60% Marsanne and 40% Viognier. It is far from a fruit bomb, far from a fruit cocktail. It was aged in barrel, but it is far from an oak bomb. How about subtle, rich, round and honeyed?

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

2003 **CORBIÈRES ROUGE**  
**DOMAINE DE FONTSAINTE**

Working away with great passion, rigor, and a sense of tradition, Fontsaïnte has for better or worse stayed out of the wine journalists' spotlight. The family has been producing deeply satisfying reds since at least the late seventies. A 1986 from their Demoiselles vineyard was showing splendidly this summer from my cellar in France.

This is their normal cuvée of Carignan, Syrah, Grenache, and a few local varieties. It has a deep black pepper aroma, the south of France in your glass. Their 2003 is slightly fuller than usual with a good firm tannin. This is one of our old reliables.

**\$11.50** PER BOTTLE      **\$124.20** PER CASE

2003 **PIC SAINT LOUP ROUGE**  
**ERMITAGE DU PIC SAINT LOUP**

This wild beast was eked out from the hot 2003 summer and the stony hillside of the Pic Saint Loup. Production was 40% of normal.

There is juicy Syrah fruit, Syrah in its cassis or black currant mode, plus a taste of the vintage: smoky, roasted, intense. In the cellar, the tannin seemed a bit extreme, but with our lunch of grilled lamb chops outdoors, that same tannin seemed just right.

**\$12.95** PER BOTTLE      **\$139.86** PER CASE



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# ITALY

## 2004 “CHIARETTO” ROSÉ CORTE GARDONI

Light, forgettable perfume . . . oops, sorry, but tasting notes, here? No, it would go against the wine’s *raison d’être*.

Italian beach booze. All you need is a wine or water glass, a refrigerator or ice bucket, and the months August and September. This rosé is even ice-cube approved if the need arises.

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

## 2001 GEGGIANELLO • VILLA DI GEGGIANO

For our final shipment of this 2001 Tuscan red, the enthusiastic KLWM staff offers their appreciation:

“Full-bodied and supple; Chianti without the bite,” according to Steve Waters, who is changing his last name to Wines.

“Gorgeous,” says Spencer. “It has become even more supple and elegant. Black cherry, black pepper, Tuscan leather.”

“This wine makes me ■■■ . . .” WHAT’S THAT? Hey, Michael, this is a family wine brochure. “Versatile at table,” he adds, in what I trust to be another vein.

“For pizza and pasta it can’t be beat,” according to our gourmet, Richard Kading.

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

## 2001 BARBARESCO “VICENZIANA” SILVIO GIAMELLO

This classic should be featured in the Barbaresco museum, if there is one. It tastes of centuries of Barbaresco tradition. Deep, dark, old-fashioned fruit and a textbook tannin that will allow the wine to blossom and make excellent drinking for years. Think ahead.

**\$27.50** PER BOTTLE      **\$297.00** PER CASE

## 2004 ROERO ARNEIS • VALDINERA

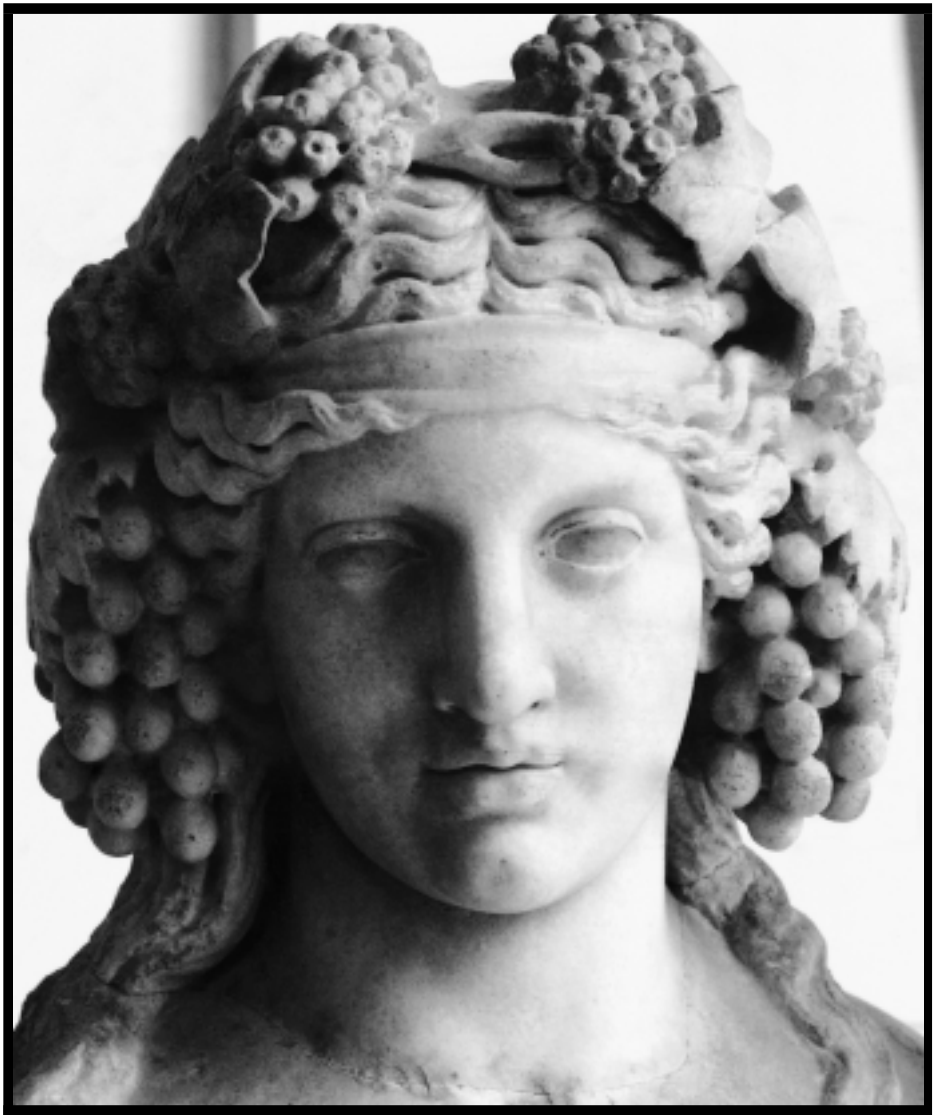
The white grape of the Piedmont, the Arneis, is all about dryness, freshness, crispness, and a fascinating, quite original perfume. Serve as an *apéritif*, or with sea critters or charcuterie.

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

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*Venus de Wino, Naples*

*Photograph © Gail Skoff*

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## PROVENCE IN BERKELEY

**E**VERY ONCE IN A WHILE I have the luxury of writing about Provence Day *from* Provence. I look out at the terraced hillsides, cypress and olive trees, Mourvèdre vines, and I hear the chatter of the *cigales*. *Cigale* is Provençale for the Latin *cicada*. The chant of the *cigales* is an all-male chorus. There is a drone-like element to their chatter that some find conducive to after-lunch napping. Lulu Peyraud confided to me that it is a seductive throbbing sound meant to communicate something to female *cigales*, something she fears puritanical Americans might not be ready to hear. (Look at what happened to Clinton, she said.)

Well, sorry folks, we have no *cigales* in Berkeley, so we'll have live music instead.

Provence in Berkeley. We try to recreate some of the magic by setting up tables under the olive trees in our front parking lot, peeling tons of garlic, firing up a huge grill, and uncorking delicious Provençal wines. I am going to fly over samples of the 2003 Les Pallières so you can enjoy a preview of the vintage.

Our chef will be Christopher Lee of Eccolo Restaurant down on Fourth Street. The event is presented by Café Fanny. Note the date:

SATURDAY, AUGUST 27, 2005

11 A.M. to 4 P.M.

1605 SAN PABLO AVENUE

AT CEDAR STREET IN BERKELEY

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*Lavender Harvest, Provence*

*Photograph © Gail Skoff*

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# SIX-BOTTLE MARENCO SAMPLER

**W**Henever I go to the Piedmont, I am struck anew by the reality: the locals drink Barbera and Dolcetto, the tourists drink Barolo. No, of course that is not always true, but Barolo is a special-occasion wine. Dolcetto and Barbera are for downing with meals.

Most Barberas and Dolcettos come from the Barolo and Barbaresco zones. Aldo Marengo's come from Dogliani, a site whose specialty is Dolcetto.

Marengo's vineyard is organically farmed.

And here is a commercial reality to keep in mind: the big names in the Barolo and Barbaresco zones can charge higher prices for their Dolcettos and Barberas because they bait the hook with their rarer bottlings.

Our sampler of 2003s is full of delicious, easy-to-swallow reds, chewier than usual because of the vintage character. They don't require aging, and after thirty years of experience, I can attest to their versatility at table. For example, a cool Dolcetto may be the best possible choice to accompany southern fried chicken, and I don't mean southern Italy.

## TWO BOTTLES EACH

NORMALLY

2003 DOLCETTO "BRIC" .....	\$12.50
2003 DOLCETTO "SURI" .....	13.50
2003 BARBERA "PIRONA" .....	12.50

*Six bottles normally \$77.00*

SPECIAL SAMPLER PRICE

**\$60.00**

*(over 20% discount)*

