

THE RARE WINE CO.  
21481 EIGHTH STREET EAST  
SONOMA, CA 95476  
e-mail: sales@rarewineco.com



1-800-999-4342  
1-707-996-4484  
Fax: 1-707-996-4491  
Fax: 1-800-893-1501

**Inside on Page 3**  
**2002 Ygrec**  
**Ch. d'Yquem's**  
**Rare Dry White**

OCTOBER 5, 2004

**Inside on Page 7**  
**Dessert Wine**  
**Classic: Felsina's**  
**1993 Vin Santo**

# Immortal Year

## *Henri Bonneau's Magical 1998's*

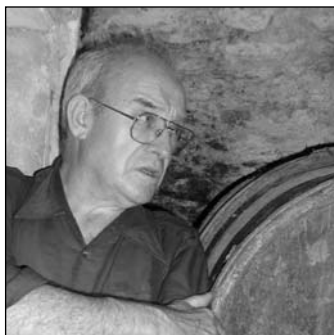
*The heart and soul* of the Southern Rhône, Henri Bonneau is renowned for making Châteauneuf-du-Papes of otherworldly power and richness.

Bonneau is also famous for holding back his best wines for four, five or even six years before selling them. Thus, we have yet to see his 1998's—wines long known to be the stuff of legend. Ever since Robert Parker published his first reverential tasting notes from barrel in October, 1999, we have been aware of their stature. The only real uncertainties were the number of cuvées and their release date.

This month, Bonneau confirmed that he would release both a Réserve des Célestins and Cuvée Spéciale and that he would make the wines available for shipment in November. This will be just the second time that Bonneau has produced these great cuvées in the same year; 1990 was the only other. And from all reports, both of these '98's bear an eerie resemblance to the mythic 1990's.

### **An Unpredictable Journey**

In the pages of Parker's *Wine Advocate*, no saga has had a longer run than that of Bonneau's 1998 vintage. The



*Henri Bonneau and one of his ancient barrels*

wines have been reviewed from barrel an unprecedented five times over the course of five years—not counting the final in-the-bottle reviews that will appear this winter.

Rereading this series of reviews offers a fascinating look at the journey of a great vintage from vine to bottle. It also reveals the unique way in which Bonneau nurtures his wines—allowing them to seek their own destinies.

### **The Making of Two Great Wines**

Bonneau's goal for any top vintage is that there be a Réserve des Célestins, and from the beginning he was confident a Célestins would emerge from 1998. But when Parker tasted barrel samples the first year, the critic went one better, declaring that 1998 would yield one of the greatest Célestins ever, though warn-

ing that "many of us will be close to retirement by the time it is released."

There were still surprises ahead, however. Bonneau's greatest wines are so massive that it is not unusual for them to take a year or more

*Continued Next Page*

*“One of the most compelling wine personalities on planet Earth ... Bonneau remains the appellation's most ferocious guardian of traditionally made Châteauneuf-du-Pape, producing, from his tiny 15-acre old vine domaine in La Crau, wines that defy all logic ....” Robert Parker*

# CHATEAUNEUF DU PAPE

*Continued from Page One*

to ferment to dryness. His 1990's were always the most striking example of this phenomenon. Some barrels took three years to ferment dry, and two or three simply would not shed their final few grams of sugar—leading Bonneau to make his legendary 1990 Cuvée Spéciale.

Yet, as remarkable as that experience was, Bonneau's 1998's were to set a new standard. Much of the wine took an unprecedented *four years* to finishing fermenting; and Bonneau was again faced with a few supercharged barrels unlikely *ever* to complete their fermentations, dictating his second-ever Cuvée Spéciale.

## This Offering

Bonneau's 1998's will arrive in the United States this fall. And as usual, we are honored to make the first, and lowest-priced, offering of these wines in



*"If readers want to know what Châteauneuf du Pape tasted like 100 or 200 years ago, this is it."*

*Robert Parker on Bonneau's '98's*

America. This is a tradition that dates back to the very first issue of this newsletter in September, 1992—our first offering 1989 Célestins—and has continued with market-leading offers of 1990, 1992, 1995 and 1999 Célestins and 1990 Cuvée Spéciale.

That said, Bonneau's 1998's are of nearly unique importance—certainly the finest wines he has made since his

mythic 1990's. Not only does the 1998 Réserve des Célestins bear an uncanny resemblance to the legendary 1990, but the 1998 Cuvée Spéciale could be even more outrageously rich than the unforgettable 1990. By the way, both 1990's today sell for \$750 to \$1000, and are *very* rare.

We expect the 1998's to open elsewhere easily above \$300—although the big problem will be finding them at all. This may be your only chance at prices close to ours. Hurry.

**1998 Henri Bonneau**  
**"Réserve des Célestins"**  
**96-100 Parker**  
**\$269.00**



**1998 Henri Bonneau**  
**"Cuvée Spéciale"**  
**95-98 Parker**  
**\$279.00**



Robert Parker: "To quote Henri Bonneau, 'ça c'est la confiture', meaning this is pure Châteauneuf du Pape jam, the essence of an appellation and his winemaking philosophy ... it is a dead ringer for a modern day version of the immortal 1990 Célestins. A wine of great intensity, Bonneau's decision to hold it an extra year in barrel seems to have concentrated it even more than I thought possible. This profound beverage is worth doing just about anything legal, and possibly even illegal, to secure a bottle or two. It possesses ... a gorgeously sweet nose of blackberry and black cherry liqueur, grilled aged beef, smoke, melted licorice, ground pepper, and sweet, nearly overripe figs ... this is a decadent, extravagantly rich, old style Châteauneuf du Pape that is as good as it gets ...."

Robert Parker: "The 1998 Châteauneuf du Pape Cuvée Spéciale is an Amarone-styled Châteauneuf du Pape with some residual sugar and close to 17% natural alcohol. It needs to be consumed carefully at the end of a meal or as dessert. A bedroom nearby might also be essential. Not really that sweet, aromas of espresso, chocolate, plum pudding, and black fruits are offered in an enormously constituted, full-bodied style that oozes extract and richness. This amazing effort should age effortlessly for 30-40 years."

**Wines may be sold and delivered only to persons who are at least 21 years old.** All wines 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. We are not responsible for typographical errors. All items and prices subject to availability. An \* indicates pre-arrival. Issued 16 times yearly. Copyright 2004 The Rare Wine Co.

## Reminders

*Fall offers ideal delivery weather.*



*Give us a call to arrange delivery of your outstanding orders.*

*Do we have your email address?*

*Don't miss out on our time-sensitive offers by email only.*



## WHITE BORDEAUX

# Yquem's Big News

*The 1999 is released at a stunning price ... plus a great new "Ygrec"*

*Ch. d'Yquem* shook up the wine market two weeks ago when it released its very fine 1999 at the lowest opening price in more than a decade.

Given the low price, we knew the opportunity was likely to be short-lived, and so we rushed out an email offering in five sizes up to *imperiale*. Within three days, the sizeable stock we'd been offered was gone. But we managed to get a few more cases, including prized half bottles, to offer customers who have not yet joined our email list.

### An Outstanding Yquem

The '99 Yquem is sensational, and clearly one of the estate's finest wines of the 1990's. In June, James Suckling wrote this for the *Wine Spectator*:

"94 rating ... superbly focused and beautiful on the nose, with sugared lemons, tropical fruit and

maple syrup character. Full-bodied and thick, yet very fine, it was extremely sweet and long."



Even more intriguing is the review by René Gabriel (the highly respected Swiss Bordeaux specialist) in *WeinWisser* in June, who compares the 1999 with the legendary 1975:

"19 points out of 20 ... The nose has a promising, dense aromatic potential, with mirabelles and apricots, lightly peppered with botrytis.

Very rich and elegant in the mouth ... we can find certain similarities with the 1975 which is a good sign for the future development of the wine. It could become a wine of the century ...."

We can offer for December arrival:

<b>1999 Ch. d'Yquem half bottle *</b>	.....	<b>67.50</b>
<b>1999 Ch. d'Yquem full bottle *</b>	.....	<b>135.00</b>

## 2002 Ygrec

### *Ch. d'Yquem's Rare Dry White Wine*

*Like all great wines*, Ch. d'Yquem's essential quality stems from the soil. But Yquem also enjoys ideal exposure to the sun, and its proximity to water encourages the onset of *botrytis* in the fall—concentrating the sugars further and adding layers of complexity.



*Ch. d'Yquem's chais.*

In a perfect year, virtually all of Yquem's grapes are fully ripened by the sun and then undergo a second "ripening" from *botrytis*. Examples of such years were 1975, 1976 and 1983. But what of years in which the grapes are gloriously ripe, but the *botrytis* arrives too late or not at all?

### Ygrec

Under such circumstances, Ch. d'Yquem has, since 1959, produced an extraordinary dry wine called "Y" (pronounced *Ygrec*). And in 2002, Yquem had perfect conditions to make an outstanding "Y". The nearly rainless growing season continued into early October. With many grapes now fully ripe—and no sign yet of

*botrytis*—Comte Lur Saluces decided to harvest much of the vineyard beginning October 7th.

This harvest produced 650 cases of superb "Y." The ripeness of the grapes can be judged from the wine's nearly 15% alcohol. Aged in new barrique, it is a richly opulent, complex

wine of unusual elegance and finesse.

We are pleased to offer a small amount of 2002 Ygrec and at an insider's opening price.

**2002 "Y"**  
**\$79.95 limited**



The Château's tasting notes: "Very brilliant pale yellow color. Intense floral (violet?) nose that opens up after swirling in the glass to reveal very ripe white fruit aromas followed by an almost blackcurrant fragrance. The toasty, vanilla overtones from the oak are by no means overwhelming. Beautiful body with a great deal of elegance ... remarkably long finish."

## CHAMPAGNE

# Taittinger Originals to Covet

*Taittinger is famous* for its illustrious Comtes de Champagne Blanc de Blancs—made some twenty-five times since 1952. But this venerable house is also known for its unique special bottlings, like the artist-bottled Taittinger Collections made just ten times since 1983.

**1995 Comtes de Champagne  
Blanc de Blancs  
97+ *Tanzer*  
\$99.95**



*Tanzer*: "Incredible shiver-producing 99-point nose ... I was reminded of Chevalier-Montrachet and great Mosel Riesling. Full and creamy-smooth ... This brilliantly mineral wine seems to thicken and intensify after 10 or 15 seconds in the mouth, offering layer upon layer of soil tones. A superconcentrated Champagne .... \$130."

So, when the new millennium was at hand, the house chose to commemorate it in the way it knew best: with an exclusive cuvée in magnum only.

We are pleased to offer Taittinger's monumental 1995 Comtes de Champagne along with its rare Millennium cuvée—both at stunningly low prices.

**Taittinger  
Millennium Cuvée  
\$149.95 magnum**

Already scarce, this limited release celebrating the new millennium was based on the first pressings of selected *grand cru* lots from 1995 and 1996. Full and rich on the palate—with an extraordinary, roomfilling nose—this superb Champagne will age with grace for another decade or more.



## Albino Rocca's 2000 Barbaresco "Ronchi"

*The 2000 vintage* in Piedmont produced any number of outstanding wines, but not many better than Albino Rocca's Barbaresco "Brich Ronchi." In fact, this 2000 provides more evidence that Rocca is one of the most important new growers to emerge in Barbaresco since Angelo Gaja arrived on the scene in the 1960's.

We are delighted to be able to offer Rocca's sensational 2000 "Brich Ronchi"—at an equally sensational price.

**2000 Albino Rocca  
Barbaresco "Brich Ronchi"  
95 *Wine Spectator*  
\$49.95**



*Wine Spectator*: "Very attractive aromas of ripe plum, berry and grilled meat. Full-bodied, with lovely fruit and big, silky tannins. The finish is fantastic, with very ripe fruit, yet refined and caressing in texture."

## Magnums of an Elite 1996 Chablis

*Last year*, we made the remarkable offer of rare magnums of Domaine Laroche's highly rated 1996 Grand Cru Blanchots. We quickly sold every mag. We didn't know, however, that our supplier had held onto a few more cases. This May, he offered them to us ... generously honoring last year's price.

We don't need to tell you of the growing stature—and scarcity—of Grand Cru 1996 Chablis. This is a phenomenal buy; don't miss it.

**1996 Domaine Laroche  
Chablis Grand Cru Blanchots  
96 *Wine Spectator*  
\$89.95 magnum**



*Wine Spectator*: "... a sleek wine, beautifully balanced, exploding with ripe pear, quince, orange and dried herbs. Very little oak disturbs the clean lines and great finesse of this aerodynamic, nonfiltered Chablis *grand cru*."

## ITALY

# 2001 Montevetrano

*... at an Incredibly Low Price*

*"Proprietor Silvia Imperato is a shining star. Sadly, her small vineyard of 10 acres produces only 500 cases ... Stylistically, it is reminiscent of an Italian version of the Colgin or Bryant Family Vineyard Cabernet Sauvignon." Robert Parker*

*Montevetrano was, for all intents and purposes, the first wine to show conclusively that Southern Italy could produce great wines.*

Made near Naples since 1992 by Sylvia Imperato and Ricardo Cottarella, Montevetrano is a blend of Cabernet, Merlot and Aglianico. Because of its tiny production, the wine is always difficult to find, with the price usually between \$75 and \$100.

In 2001, Imperato produced one of the finest Montevetranos yet. We are pleased to offer it at a stunningly low price.

**2001 Montevetrano**  
**94 Tanzer**  
**\$59.95**



Tanzer: "Initially tight blackberry, cassis and oak nose showed deeper notes of smoke, tobacco, currant and mocha as it opened in the glass. Suave, lush, dense and sweet; shows the pliant texture, concentrated berry fruit and smoothness of a high-end California red. Wonderfully ripe yet decidedly dry. Finishes very long and strong, with suave, sweet tannins. **\$83 retail.**"

# 2001 Rioja's Buy of the Vintage

*"A Steal at \$26" Robert Parker*

*The 2001 vintage* produced splendid wines throughout Northern Spain—particularly in Rioja. It was also a vintage when even little-known Rioja producers reached for the gold ring, pricing their best wines above \$100.



*One of the old Garnacha vines of Propiedad.*

Yet, one famous winemaker, Alvaro Palacios, stood in stark contrast to his neighbors, pricing his top Rioja, 2001 Propiedad, at \$26 a bottle. He could have charged two or three times what he did; after all, his wine rivaled some of the year's \$100+ cuvées. But Alvaro's goal for 2001 was to build on his late father's legacy of modest prices, while pushing quality to the stars.

## **The Prodigal Son Returns**

Having earned fame as the maker of Priorat's L'Ermita, Alvaro took over his family's Rioja domaine, Palacios Remondo, at the request of his dying father in 2000. Changes were immediate and profound: Alvaro used only the domaine's best fruit; he switched almost entirely to French oak, and he cut the number of cuvées in half, while creating one "super cuvée," Propiedad.

Despite all this, he was determined to maintain his father's prices, with even Propiedad priced very modestly.

Alvaro Palacios' Propiedad is one of the great achievements of Rioja's 2001 vintage. It's an honor to be able to offer it.

**2001 Propiedad**  
**91+ Tanzer 90+ Parker**  
**\$24.95 bottle \$295.00 case**



Parker: "A steal at \$26 ... notes of graphite, black currants, cherries, and tobacco leaves. The new oak component is well-concealed beneath the abundant fruit and terroir characteristics ... it does an admirable job of marrying finesse and elegance with flavor authority."

Tanzer: "Aromas of cassis, black cherry, violet, minerals and pungent chocolatey oak. Sweet, dense and sharply delineated ... possesses a deep core of spicy dark fruits ... Finishes bright and persistent, with firm but harmonious oak tannins."

## AUSTRALIA

# Mitolo G.A.M.

*A Hot Shiraz from Down Under*

In just two years, Frank Mitolo has skyrocketed to the top of Australian wine. His four Shirazes and a Cabernet are superb expressions of the Barossa Valley and McLaren Vale, but his best wine could be G.A.M., named for his children Gemma, Alex and Marco. We were delighted to get a small amount of the 2002 G.A.M., one of today's hottest Shirazes.

Before his career in wine, Mitolo was a horticulturist. He decided to start making wine in 1994 and experimented for six years before deciding to collaborate with Shiraz specialist Ben Glaetzer. In their first vintage, 2000, the pair made just G.A.M. In 2001, they created three more McLaren Vale cuvées and in 2002 they made their first "Serpico" Cabernet.



This is a must for lovers of pure, powerful but beautifully balanced Shiraz.

**2002 Mitolo G.A.M. Shiraz**  
**95-97 Parker**  
**\$59.95 limited**

Parker: "... the 2002 Shiraz G. A. M. reveals tremendous fruit purity, but it does not yet reveal secondary nuances. The inky blue/purple color is accompanied by aromas of ink, camphor, graphite, blackberries, and blueberries. While it possesses tremendous purity as well as an enormous full-bodied texture, it is neither heavy nor overbearing ... stunning ...."

## A Book for Grange Lovers

Eighteen years ago, Penfolds published a slim, 64-page book entitled the *The Rewards of Patience*, based on a week-long tasting of 30 years of Penfolds wines. The book's focus, Grange Hermitage, was reinforced by a chapter written by Max Schubert on the history of Grange back to its creation in the 1950's.



By the end of the '90's, three more editions of *The Rewards of Patience* had appeared—each more com-

prehensive than the one before. And then earlier this year the fifth edition was published, containing 286 pages of Penfolds history, vineyard information, cuvée descriptions and tasting notes for a half century of Penfolds wines. Grange is still the focus and, happily, Max Schubert's history of Grange appears once again.

The tasting notes are the work of a massive week-long tasting held last year. Five professional tasters participated—two from Australia and one each from the U.S., the U.K. and Singapore.

This edition of *The Rewards of Patience* was written by an M.W., Andrew Caillard. Andrew is an old friend of ours and not only arranged the purchase of a few dozen copies for us, but graciously signed each one of them.

This is a highly enjoyable and useful book, for anyone who appreciates wine from Down Under ... particularly the greatest Aussie wine of them all: Grange.

### Great Granges at Great Prices

For more than a decade, we have had America's most compelling lineup of Granges. Some current selections:

1975 Grange Broadbent (★★★★★) .....	295.00
1980 Grange* Parker 96 .....	285.00
1989 Grange Wine Spectator 96 .....	225.00
1991 Grange Parker 95 Tanzer 95 .....	285.00
1995 Grange Wine Spectator 97 .....	199.95
1996 Grange Wine Spectator 97 .....	245.00
1997 Grange Parker 94 .....	169.95
1998 Grange* Parker 99 Spectator 99 .....	299.95
1999 Grange Parker 94-96 .....	225.00

### The Rewards of Patience

*Fifth Edition, 2004, by Andrew Caillard, M.W.*  
*Soft cover 286 pp. — signed by the author*

**\$25.00**

## TUSCANY

# Roman Nectar

*Felsina Carves a Fabulous Dessert Wine from an Ancient Tradition*

*It is ironic* that Italy, with its love of fashion, still cherishes winemaking traditions dating back one to two thousand years. Even today, the Ancients' fingerprints are all over Amarone, Recioto and many of the wines of Campania and the south. But nowhere can they be more clearly seen than in Tuscany's great dessert wine, Vin Santo, made in much the same way since the days of the Roman Empire.

The formula is simple. White grapes are harvested and allowed to dry in the open air for a few months. They are then pressed and put into small barrels containing the *madre* ("mother"), which is the lees from previous vintages. The barrels are sealed and then left for years for the wine to develop.

### Tuscany's Best

Only a few Tuscan estates have raised this method to art. One, of course, is Avignonesi. The other is Felsina, where Giuseppe Mazzocolin and Franco Bernabei are acknowledged masters, producing a Vin Santo that differs from others not only in quality but in style.

Though most producers rely on Trebbiano grapes, Mazzocolin and Bernabei have chosen to use the more expressive Malvasia. They are also meticulous in their choice of wood. So, while many Vin Santos



*Vin Santo grapes drying over the winter.*

are oxidized and simple, Felsina's is astonishing for its richness, its perfume and the interplay of fresh white fruits with vanilla from the oak.

### This Offer

Felsina makes very little of its ambrosia: just three or four times a decade and in a quantity of only a couple hundred cases. For years, it has sold in the U.S. for \$50 to \$65 per 500ml bottle, if you could find it. Avignonesi's sells for even more: \$125-\$150.

But we were elated recently to be offered an unheard-of parcel—fresh from the domaine—of the legendary 1993 Felsina Vin Santo with its 95-point rating from Robert Parker ... at a fraction of its normal price. An opportunity not to be passed up.

**1993 Felsina Vin Santo**

**95 Parker**

**\$29.95 500ml \$350 case**



Parker: "The spectacular 1993 Vin Santo boasts fabulous depth to its amber color, great intensity on the palate, good delineation, and enough acidity to balance out its sweetness. Its finish goes on and on. **\$58**"

## Marvelous 2002's from Colin-Deléger

*We are pleased to offer compellingly low prices on two of Michel Colin's most sought-after 2002's*

**2002 Colin-Deléger  
Chassagne-Montrachet 'Remilly'\***

**92 Pierre Rovani**

**\$45.00**



Rovani: "You can't help but smile when you taste the 2002 Chassagne-Montrachet en Remilly. Its flowery nose leads to a fat, deep, medium-bodied personality. Broad, rich, and plush, it coats the palate with lilies, sweet minerals, and pears. Drink this concentrated, generous, pleasing wine over the next 6 years. **\$62**"

**2002 Colin-Deléger  
Puligny-Montrachet 'Truffieres'\***

**93+ Steve Tanzer**

**\$65.00**

Tanzer: "Complex nose melds citrus skin, minerals, spices and coconut. Big, sappy and ripe, with peach and apricot flavors framed by very good acidity. This rich but elegant wine broadens out impressively on the back end, and finishes with very persistent flavors of pineapple and stone fruit ... **\$89**"

# 2002 Jericho Canyon

## David Ramey's New Cabernet-Merlot Benchmark

Until last year, David Ramey was best-known for his great Carneros Chardonnays. But with the release of his 2001 Jericho Canyon Proprietary Red, all that changed. He immediately became a Cabernet-Merlot superstar, and Jericho Canyon became an icon for those in search of totally hedonistic red wines.

*“Bordeaux first-growth quality ... it may merit a three digit score in a few years.”*  
Robert Parker

Now, with his release of the 2002 Jericho Canyon, Ramey's reputation is secure. The new vintage captures all of the volcanic richness of the 2001, but with even greater complexity. It is a wine for the ages.

### A Cult Figure

Ironically, the success of Jericho Canyon has returned David Ramey to his roots, as one of the finest red wine makers in California. For twenty years, he quietly made legendary reds for the likes of Dominus and Rudd. But since his name never appeared on a label, only other winemakers knew of his genius.

Ramey quickly became famous when he launched his own label in the late 1990's. At first, he only made whites (he was still under contract to make Rudd's cult reds). But that was enough to create a buzz: his Hyde and Hudson cuvées became two of California's most sought-after Burgundian-styled Chardonnays.

*Jericho Canyon, one of Northern California's most imposing vineyards, also produces one of its most spectacular red wines.*



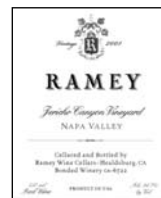
### Jericho Canyon

Meanwhile, David had discovered an extraordinary vineyard at the base of Mt. St. Helena—planted to Cabernet Sauvignon, Merlot and Cabernet Franc. The shallow clay-loam soil over white volcanic ash provides excellent drainage and naturally limits the yields on its terraced slopes. David made his first vintage from this vineyard for Rudd in 1998, earning a 95 from Parker and establishing Jericho Canyon as an elite Napa Valley address.

David continued to make Jericho Canyon for Rudd in 1999 and 2000. But with the historic 2001 vintage he won the rights to make it under his own name. The 2001 and 2002 Ramey Jericho Canyon's are two of the most amazing California red wines we've ever tasted.

On the heels of our offer last year of the 2001, we are privileged to offer David Ramey's 2002 Jericho Canyon. This is a wine to buy now.

**2002 Ramey**  
**“Jericho Canyon”**  
**95-98 Parker**  
**\$89.95**



Parker: “The profound 2002 Jericho Canyon Vineyard Proprietary Red is of Bordeaux first-growth quality. Loaded with blackberry and cedary black currant fruit, huge body, undeniable elegance as well as purity, and a 60-second finish, this wine may merit a three-digit score in a few years.”

## THE RARE WINE CO.

21481 EIGHTH STREET EAST  
SONOMA, CA 95476

1-800-999-4342 1-707-996-4484  
Fax: 1-800-893-1501 1-707-996-4491  
e-mail: sales@rarewineco.com

**FOOD & WINE** BEST WINE  
2002 AMERICAN WINE AWARDS IMPORTER

### INSIDE

Henri Bonneau's 1998's ...Page 1 2001 Palacios Propiedad .Page 5  
'99 Yquem & '02 Ygrec ....Page 3 '02 Mitolo G.A.M. Shiraz .Page 6  
Taittinger Prizes .....Page 4 Rewards of Patience .....Page 6  
2000 A. Rocca Ronchi .....Page 4 Great Granges .....Page 6  
1996 Chablis Magnums ..Page 4 1993 Felsina Vin Santo ...Page 7  
2001 Montevetrano .....Page 5 Colin-Deléger 2002's .....Page 7

1st CLASS  
U.S. POSTAGE  
PAID  
SONOMA, CA  
PERMIT NO. 50

**FIRST CLASS  
MAIL**

October 5, 2004

VISA MASTERCARD AMERICAN EXPRESS