



Manchester Wine & Liquors

Wine Club Newsletter

APRIL 2006

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EASTER DINNER SUGGESTIONS

2005 Chateau Villeraumont Julien Rose - Early reports are that 2005 is an extraordinary vintage throughout France. The more serious wines will arrive in about 18 months, but we can get a preview of what's to come here with this quaffable Rose. 70% of this Minervois Rose is Syrah and Grenache, the balance Garignan and Mourvedre. It shows bright, juicy strawberry and plum flavors, good balance, flavor intensity without being heavy. A great choice for ham.

\$8.99

2004 Schloss Schonborn Estate Riesling - This estate Riesling from Schloss Schonborn has developed a strong following with the last two vintages. This white would also make an excellent choice for ham. Its slight fruity character, showing green apple and peach flavors, will offset ham's salty character nicely. Its fresh, crisp lively personality would also make it a good candidate to serve with appetizers.

\$13.99

2004 Latour Pinot Noir Valmoissine - Much like Merlot in the mid '90's, Pinot Noir is the varietal in vogue today. As a result, there has been an increasing number of inexpensive releases in this category, most are ordinary at best. This offering though, from Latour, is about as good as it gets in this price range. Latour sources this wine from the Ardeche region south of Burgundy. The soil and microclimate here resemble Burgundy, but the cost of land is significantly less. Valmoissine shows bright Pinot fruit, earthy tones and a smooth, silky texture. Ideal for pork tenderloin.

\$10.99

2003 Stelzner Claret - This Cabernet/Merlot blend from Dick Stelzner is quite a bargain. 60% of the fruit (all Cabernet) comes from the Stags Leap district, while the balance comes from just outside this prestigious region in the Napa Valley. Winemaker Charles Hendricks has raised the quality of wines here since coming on board six year's ago. This 2003 shows concentrated black fruit flavors, smooth tannin structure, with subtle oak notes on the long finish. Pairs nicely with rack of lamb or duck.

\$16.99

AFTER DINNER DELIGHT!!

Finally, there is a much more affordable way to enjoy the essence of a true Icewine. Canadian Winery, Jackson-Triggs Vinters has just released a limited amount of Icewine bottled in the 187ml size (roughly 6 ounces). Icewine's unique character and flavor is derived from the method in which it is made. It starts with the grapes having already reached full ripeness in October. The grapes are left on the vines untouched and under a cloak of protective netting, waiting for the first deep freeze of the Canadian winter to drop below 10 degrees Celsius. During this time, the grapes are naturally dehydrated by the elements, adding to the concentration of flavors, aromas, sugars and acids in the juice. As the grapes hang on the vine well into the winter months, the grapes become naturally frozen on the vines. The Icewine harvest then begins as the fruit is picked entirely by hand. The frozen grapes are pressed, the natural water portion of the juice remains within the grape skins in the form of ice crystals, which is where all of the flavor intensity comes from. Jackson-Triggs Vidal displays a nice apricot and orange peel aroma. The flavors show an enormous concentration of apricot, citrus and apple, with a creamy almond sweetness on the mid-palate, followed by its fresh acidity that embraces the sweet, fruity yet clean finish. Best served well chilled. **Special price only**

\$19.99

LUCIEN ALBRECHT OF ALSACE

The French Alsace represents one of the most versatile and exciting white wine producing regions in the world. This feature brings out four surprisingly distinct and delicious wines. Today, eighteenth generation family member Jean Albrecht heads the winemaking and manages the Domaine's major holdings of high quality fruit. For those who love wine with food, we suggest you take a look at this stylish group of wines.

2004 Lucien Albrecht Pinot Gris Cuvee "Romanus" - This dry, crisp and refreshing Pinot Gris displays the very style of the Alsace. The flavors show soft citrus and apple fruits, hints of mineral stone on the mid-palate, with nice acidity and a long clean finish. **Special price**

\$13.99

2004 Lucien Albrecht Pinot Blanc Cuvee "Balthazar" - Honey apple-like scented. The flavors show intense apple, pear and fresh lemon. The rich fruity texture works in harmony with the crisp acidity and lively finish. **Special price**

\$9.99

2004 Lucien Albrecht Riesling - Wonderfully floral scented. This dry Riesling provides plenty of rich peach, pear and apple that intermingles with the tangy acidity, steely character and refreshing finish. **Special price**

\$12.99

2004 Lucien Albrecht Gewurztraminer - Nice spice filled aroma with ripe pear. The fresh melon and peach flavors give a rich, round creamy texture that is pure, crisp and full. The soft candied finish adds to this Gewurztraminer's stylish impression. **Special price**

\$13.99

MONTHLY SPECIALS

2005 Saint Clair Sauvignon Blanc - This Marlborough producer has been a consistent source of high quality New Zealand Sauvignon Blanc since they started bottling their own in 1994. The property was founded in 1978 and sold off their production to other wineries for their first fifteen years. One of their top clients was Cloudy Bay, New Zealand's most sought after Sauvignon Blanc. Saint Clair's style has always been to show the true expression of Sauvignon Blanc from New Zealand without being marred by oak. The grapes are harvested at night and pressed immediately to preserve the fresh fruit character of the varietal. The '05 version has bright grapefruit, lime and citrus flavors, crisp acidity, subtle herbal notes and a long finish. This Sauvignon Blanc would pair nicely with dill sauces, shellfish or on its own as an aperitif. **Regular price 14.99/btl. Get 15% off by the bottle, \$12.74 and 25% off by the case, \$11.24 or \$134.88 by the case net.**

2004 Chateau Des Capitans Julienas- Georges Duboeuf has been called the "King of Beaujolais". There may not be another region that is so dominated by one producer as Beaujolais and Duboeuf. Most people associate Beaujolais Nouveau and its simple fruity character with Duboeuf, but his Cru Beaujolais resembles Burgundy more than Beaujolais. Ten villages in the Beaujolais region have been identified as making superior wine. These villages are classified as Grand Cru Beaujolais and carry the village name on the label. Dubeouf has represented a number of the best estates throughout these villages over the years, but this Julienas Estate is the first he actually owns. This first vintage is superb, silky cherry and plum fruit, earthy tones, toasty oak and some soft tannins on the finish. Pinot Noir lovers and especially, Burgundy lovers, should give Capitans a try with pork tenderloin at Easter. **Regular price \$14.99/btl. Get 15% off by the bottle, \$12.74 and 25% off by the case, \$11.24 or \$134.88 by the case net.**

2004 Olivier Leflaive Les Setilles -This white Burgundy bottling from the Les Setilles appellation is made up of declassified Chardonnay fruit from both Puligny Montrachet and Meursault. It is priced around two thirds less than Puligny and Meursault, making this offering a huge benefit for the consumer. The '04 growing season brought conditions for a more classic Burgundy vintage. This Bourgone Chard was fermented separately in both French oak and stainless steel tanks and then blended. The result is a wine of high quality, with a finesse style. The medium to full-bodied flavors display attractive apple and citrus, with a steely edge on the mid-palate, tones of honey and a rich round texture, which compliments the vibrant acidity and long persistent finish. Shellfish, roasted chicken, cream sauces and aged goat cheese would accompany this Burgundy well. **Regular price \$17.99. Get 15% off by the bottle, \$15.29 or 25% off by the case \$13.49 or \$161.88 by the case net.**

2004 Enrique Foster Ique Malbec - What we find amazing is for a country that ranks 5th in the world for wine production, only 20% of the wine bottled in Argentina is exported. Argentina's viticulture relies heavily on its higher elevation climate, ranging in altitudes of 3,000 to 5,000 feet around the province of Mendoza. The hot daytime temperatures offer ideal ripening, and the cool nights add both complexity and balance. The snow capped Andes mountains provide a natural irrigation source for many of the vineyards which is needed, due to the low annual rainfall that averages around 8-10 inches. This opaque red possesses a young sweet berry aroma. The juicy blackberry and cherry fruit concentration is complimented with soft, young tannins and smooth structure. It sees no oak; therefore, what you get is a pure expression of Malbec. Ique Malbec can accompany beef, lamb, pork roast and aged cheese. **Regular price \$11.99. Get 15% off by the bottle, \$10.19 and 25% off by the case, \$8.99 or \$107.88 by the case net.**

*** All Four Are Available For Tasting ***

MIXED CASES DO APPLY TOWARDS 25% SAVINGS

BORDEAUX SAMPLER PACK

One highlight this year will be the arrival of more 2003 Bordeaux. We began the year with the '03 Cap De Merle as a monthly special. We follow that up with a sampler pack of three more delicious offerings from this highly touted vintage. 2003 was one of the hottest vintages on record. The harvest began on August 12th, the earliest since 1893. Stylistically, these wines are filled with forward fruit, soft textures and plenty of early appeal. In a vintage like '03, entry level Bordeaux become some of the best values in the world. Despite the perception that all Bordeaux is expensive, the reality is there are many bargains to be found here. This month, we offer a sampling of three affordable Chateau's from this promising vintage.

Chateau Cazenove Bordeaux Superior - This is a Chateau we first featured in our last look at the 2000 vintage last November. The wine was very well received, and now we move right to the '03 for the same price. Cazenove shows a wonderful display of cassis fruit, with a great sense of balance and elegance. Not surprisingly, this release is a bit chunkier than the 2000, offering immediate charm. **Price \$10.99.**

Chateau Recogne Bordeaux Superior - This Chateau has been featured in our writings off and on over the last ten years, it has never failed to satisfy. Located just outside the boundaries of Lalande De Pomerol, Recogne is about 70% Merlot with the balance being Cabernet Franc. Its ideal location on a well-drained hillside allows these varietals to ripen just a bit more than its neighbors. The '03 Recogne drinks well now and will do so for the rest of the decade. **Price \$10.99.**

Chateau Labory Fronsac - Fronsac is a small district located right next to St. Emilion and Pomerol. It may be difficult to believe, but Fronsac was one of the most famous Bordeaux districts up until the mid-fifteenth century. It was clearly held in higher esteem than its Right Bank neighbors. That's not to say that we have it all wrong today, but Fronsac wines clearly offer a more affordable choice than the jaw dropping prices of Saint Emilion and Pomerol in the 21st century. Chateau Labory is a leading property in the district, with average age vines of 25 years. The 2003 is 65% Merlot, 30% Cabernet Franc and 5% Cabernet. On the palate it shows rich black fruits, low acidity, subtle herbs and spices on a long, lingering finish. A good selection for tenderloin of beef with a bordelais sauce. **Price \$10.99.**

Buy **Two of Any Combination**
For Only

\$17.98

THE LATEST ADDITION OF ROSENBLUM CELLARS

We are pleased to introduce a new and exciting line up of three regional Zinfandels produced by one of California's renowned experts in the field of Zinfandel. Dr. Kent Rosenblum shares the company with Paul Draper of Ridge, Joel Peterson of Ravenswood and Fred Cline of Cline Cellars. This esteemed group can be credited for paving the way for most of the high quality California Zinfandels out there today. Kent Rosenblum is a Zin fanatic. It all began in the seventies when he was making Zinfandel in a garage outside of Oakland, which eventually propelled to the creation of Rosenblum Cellars in 1978. Today, his label spans to well over 20 different regional and vineyard designate Zins that clearly stand among the best. This selection reveals the character of each appellation from the most desirable vineyard sources.

We begin with the **2004 Rosenblum Paso Robles Zinfandel**. This bottling is sourced from two vineyards, mostly off hillsides that produce roughly three tons an acre out of the Paso Robles appellation of the Central Coast. This softest one of the group shows a subtle scent of spice and earth that leads you into intense flavors of sweet cherry and black raspberry with a core of plum. The rich, full-bodied texture brings out more of its spice and youthful tannins in the finish. Very stylish!

Regular price \$19.99, special offer

\$15.99

2004 Rosenblum North Coast Zinfandel - This robust blend is sourced from four vineyards located in the Sonoma and Mendocino appellations. An older vineyard source, considered to produce more exotic jammy fruit driven styled Zins. Deep rich in color, from century old vines, coupled with some younger vines. The hints of vanilla and black pepper are apparent in the aroma. It possesses a generous concentration of blackberry and raspberry fruits that add to the oaky structure and rich succulent flavors. The earthy tannins are long and firm on the finish. A stunning value!

Regular price \$19.99, special offer

\$15.99

2004 Rosenblum San Francisco Bay Zinfandel shows to be the more muscular one of this trio. The big bold style reflects both the old vine and character of the bay's microclimate at its best. A large portion of this blend comes from the Contiente Vineyard, where it is home to the some of the oldest vines in Contra Costa County. It possesses an aroma of toasty oak, smoked bacon and chocolate truffles. The rich core of ripe plum and dark cherry flavors share the stage with black pepper and earth, showing a burst of sweet spice, oaky tannin and alcohol.

Regular price \$19.99, special offer

\$15.99

APRIL WINE TASTING SCHEDULE

Throughout the days of **Friday the 14th and Saturday the 15th**, we will be sampling a selection of **Easter dinner suggestions**. (Refer to article for more information.)

2005 Chateau Villarambert Julien Rose -----	\$8.99
2004 Schloss Schonborn Riesling -----	\$13.99
2004 Louis Latour Valmoissine Pinot Noir -----	\$10.99
2003 Steltzner Stags Leap Napa Claret -----	\$16.99

Taste the four **Lucien Albrecht Alsatian** wines throughout the days of **Friday the 21st and Saturday the 22nd**. (Refer to article for more information.)

2004 Lucien Albrecht Pinot Blanc "Cuvee Balthazar" -----	\$9.99
2004 Lucien Albrecht Riesling -----	\$12.99
2004 Lucien Albrecht Pinot Gris "Cuvee Romanus" -----	\$13.99
2004 Lucien Albrecht Gewurztraminer -----	\$13.99



A LOOK BEHIND THE TOAD HOLLOW LABEL APRIL TASTING

On **Monday, April 10th at 6:30p.m.** in our back stockroom, we will be presenting the wines of Sonoma's Toad Hollow Vineyards. On hand to lead the tasting will be *Phil Denning, Wine Manager of Hartley and Parker Distributors*. The Toad Hollow winery began in 1993 with Todd Williams and Rodney Strong. Rod Strong was in charge of making the wine and Todd, as he likes to be called Dr. Toad, would market and sell the wine. Today, their success has brought them to over 65,000 cases. Most of what they make is from purchased fruit from vineyards primarily in the Russian River Valley of Sonoma County. With the recent passing of Rodney Strong, his legacy had set in place a very capable winemaking team to carry on the tradition of making affordable, high quality wines for Toad Hollow. As with Todd Williams, he continues the role of not only overseeing the operation, but to honor the serious side of quality winemaking, with the model of keeping snobbery as far away from his wines as possible and to keep amusing consumers with his crazy and comical labels. Remember, legendary comedian Robin Williams is his half brother. **RESERVATIONS ARE REQUIRED. Only Wine Club Members listed in our database are eligible to attend. Reserve your seat by calling 649-4750, no emails please.**



The tasting list is as follows:

2003 Eye of the Toad Rose -----	\$8.99
2003 Toad Hollow Chardonnay -----	\$11.99
N/V Erik's the Red -----	\$12.99
2002 Cacophony Zinfandel -----	\$15.99
2002 Toad Hollow Russian River Pinot Noir -----	\$23.99
2003 Concinnity Cabernet Sauvignon -----	\$17.99

In addition to these tastings, don't forget the four **Monthly Specials** are also available to taste during the month (except for the day of the tasting on **April 10th**).

2005 Saint Clair Sauvignon Blanc -----	\$14.99	2004 Olivier Leflaive Les Setilles -----	\$17.99
2004 Chateau Des Capitans Julienas -----	\$14.99	2004 Enrique Foster Ique Malbec -----	\$11.99

HOME WINE DELIVERY SERVICE AVAILABLE

As a convenience, and to better service our customer's wine needs, we would like to extend our pre-arranged home or office delivery service to you. For more information, please inquire by calling **649-4750** or emailing us at **manchester.discount@snet.net**. (Some restrictions do apply.)

