



# Manchester Wine & Liquors

## Wine Club Newsletter



APRIL 2007

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### A TRIO FROM AVIGNONESI

Avignonesi has always impressed us with the quality of their wines and their releases have been warmly received by our readers when they have been featured. This month we have selected three current releases to showcase this fine Tuscan producer. Located in Montepulciano in southeastern Tuscany, Avignonesi has been under the ownership of the Falvo family since 1974. They have made their mark by being true to the tradition of the area, yet open to innovation and modern thinking. Montepulciano is an area overshadowed by its more famous neighbors Chianti and Montalcino. Its main grape is a strain of Sangiovese called Prugnolo Gentile. International varietals like Chardonnay, Sauvignon Blanc, Cabernet and Merlot are also planted throughout Montepulciano. The primary wine of Montepulciano is Vino Nobile Di Montepulciano, a recognized D.O.C.G. that requires use of at least 70% Prugnolo. Because it is not as famous as Brunello or Chianti Riserva, it represents excellent value. Stylistically, it is a big, full expression of this Sangiovese clone and much bigger than Chianti. It is comparable to Brunello, lacking only the complexity and the long ageing capability of Brunello. Most importantly, it sells for half to a quarter of most Brunello.

**2004 Rosso** - A favorite of ours for many years, this is one of the finest values in Tuscan wine today. The 2004 is 40% Prugnolo, 30% Cab and 30% Merlot, it saw 24 months in barrel before bottling. The wine shows lush, round black cherry fruit, a soft mouthfeel, and long finish. A delicious everyday red to enjoy throughout the rest of 2007, that pairs nicely with pizza or pasta.

Price  **\$12.99**

**2004 Rosso Di Montepulciano** - This relatively new D.O.C. was established in 1988. It allows producers of Vino Nobile to declassify some of their production to this labeling, often from younger vines on the estate. The '04 Avignonesi shows lots of up-front cherry and red raspberry fruit without the structure or tannin of its big brother. We featured this wine back in October and it was well received, one of our fonder memories of our temporary location. Enjoy with garlic rubbed pork or chicken, or even a tuna steak.

Price  **\$14.99**

**2003 Vino Nobile Di Montepulciano** - Bigger and darker, this brooding wine came from the very hot vintage of 2003. The trick was not letting the grapes get overly ripe and lose their acidity. By carefully monitoring the progress of the harvest, the 2003 was a resounding success. The wine is packed with black fruits, soft tannins and the structure to allow ageing for up to ten years. Rated **90** points by the Wine Spectator, this wine was #81 in their top 100 of 2006. For an attractive alternative to Brunello, give Vino Nobile a try.

Price  **\$23.99**

Buy **One Bottle**  
Each Of **All Three**  
For Only

**3 for \$43.00 net**

## ***MINER VIOGNIER***

### ***Simpson Vineyard***

Viognier's are a wonderful alternative to Chardonnay because of their weight, richness, and unique style. This family owned, single vineyard Viognier delivers striking aroma's of honeysuckle, fresh peaches and spice that will leave you salivating for that first sip. The zesty acidity gives you added intensity to compliment the abundance of fruit flavors. The creamy richness on the mid-palate blends in well with the tropical fruit, peaches, green apples and toasted pears. The **2005 Miner Viognier** was aged entirely in stainless steel, allowing its mineral character and pure fruit expression to carry through on the long, lingering finish. Try matching this deliciously well-balanced Viognier with rich cream sauce, spicy Asian foods or shellfish.

*This special offering comes to you at  
A savings of \$6.00 off the regular price*

**\$19.99 net**

## ***AUSTRALIAN WINE VALUE SAMPLER***

With the enormous amount of great Australian wine in the market today, we are always searching for those that stand out from the rest. One of the areas we often turn to is the Barossa Valley of Australia. The Barossa appellation is Australia's most significant wine region. Thorn-Clarke is a family owned winery that is well known for their Shotfire Ridge wines. Unfortunately, the high demand for their wines has made them a bit harder to get at times. So to fill this void, Thorn-Clarke continues to provide us with another version of their Shotfire Ridge wines under the Terra Barossa label. This fabulous declassified bottling offers intense fruit and distinct style and expression of the Barossa.

**The 2003 Thorn-Clarke Terra Barossa Cuvee** - is a very stylish blend of Shiraz, Cabernet Sauvignon and Mourvedre. It shows well-developed fruity aromas with soft, subtle spice and cedar. The sweet concentration of blackberries and blueberries integrate well with the supple texture, smooth oaky tannins and shades of spice on the finish. Best enjoyed over the next 2-3 years.

**Price \$11.99**

**2005 Thorn-Clarke Terra Barossa Shiraz** - is made entirely from estate grown fruit. It displays a nice deep color, with a seductive, sweet berry, toasty oak and smoky aroma. The rich, full-bodied flavors are filled with an assortment of black fruit and spicy tannins, with hints of licorice and cassis liqueur, which follow through on the finish. Drink over the next 5 years.

**Price \$11.99**

**Buy One Bottle  
Each of any  
Combination  
For Only**

**\$19.98**

net

**a savings of \$4.00 or 17%**

## ***A FOCUS ON MACROSTIE***

Macrostie is a small winery based in Carneros that has flown under the radar for about 20 years now. They produce about 25,000 cases a year, 75% of which is Chardonnay, the balance being Pinot Noir, Syrah and Merlot. We were particularly impressed with their Carneros Chardonnay and Pinot Noir.

Steve Macrostie graduated from U.C. Davis to pursue a career in winemaking. He worked his way up to become winemaker at Hacienda in the '80's. Hacienda was actually a quality winery before it devolved into the bulk label it is today. While at Hacienda, he began making wine under his own label before eventually leaving to dedicate himself 100% to his own project. These two bottlings came from a variety of Carneros sources. A portion of each came from the winery's own Wildcat Mountain Vineyard. Steve purchased this 40 acre plot in 1998, it is the only vineyard he owns. The remainder of the fruit was sourced from some of Sonoma's flagship spots like Sangiacomo, Durrell, Domaine Chandon, Beckstoffer, and Mitsuko Vineyards. Stylistically both of these wines are French inspired, that is not to say they are Burgundy look-alikes. They combine the ripe, forward fruit of California with the balance and elegance of Burgundy.

The **Macrostie 2005 Chardonnay** was the result of a very long, cool, dry growing season. Approximately 80% of the juice was barrel fermented (20% of which was in new French barrels), the balance is 2nd and 3rd year oak. The portion fermented in new oak was kept in contact with the lees which gave the wine added richness and weight. The other 20% of the wine is stainless steel fermented to preserve freshness and acidity. On the palate, the wine shows ripe banana, pear, vanilla and butterscotch notes, great balance, good underlying acidity and a long, clean finish. This Chardonnay displays great intensity of flavor without being heavy.

Regular Price \$25.99 **Special Price**

**\$19.99**

The **Macrostie 2004 Pinot Noir** was made from very low yields, which is readily apparent by the depth of color. On the palate the wine shows rich black fruits mixed in with spices and earthy notes. Like the Chardonnay, it offers plenty of flavor without losing its sense of balance and elegance. Although very drinkable now, this Carneros Pinot will continue to improve over the next 2-3 years. Enjoy it with lamb, turkey or even a tuna or salmon steak. We think you will find that both of these Macrostie wines offer an abundance of quality and personality without breaking the bank. Regular Price \$31.99 **Special Price**

**\$24.99**

## MONTHLY SPECIALS

**2006 Cono Sur Pinot Noir** - This winery is one of Chile's newest and most innovative producers. It takes its name from the shape of South America's southern cone called Cono Sur. The winery's diverse selection offers one of the most aggressive productions of world class Pinot Noir in all of South America. This Pinot is a special project that is on a transitional path to becoming organic, and currently uses sustainable agriculture. Cono Sur's goal with their organic program is to minimize chemical usage and promote natural alternatives to control pests and plant diseases by using beneficial bacteria and insects, as well as encouraging bio-diversity. The label depicts a bicycle, which symbolizes the form of transportation used by the vineyard workers to get to and from work each day. This easy drinking, crowd pleasing Pinot Noir displays incredible aromatics by showing plenty of sweet fruits, combined with nuances of earth and spice. On the palate, it becomes this big, juicy and lush styled red offering mouth filling cherries, raspberries and plum. The smooth velvety tannins and hints of smoked bacon helps give the wine its proper balance and structure. Try pairing this Pinot with lamb, pork, tangy barbecued chicken and grilled salmon. **Price \$12.99. Get 15% off by the bottle, \$11.05 or 25% off by the case \$9.74 or \$116.88 by the case net.**

**2005 Clos Briords Muscadet** - We hope to welcome in the arrival of spring weather with this exceptional Muscadet from Marc Olivier. Olivier is a throwback in his winemaking approach in an appellation where most producers are doing whatever they can to rush their wines to market. He gives his Muscadet full lees contact until bottling (usually late May), much later than most of his neighbors. He only uses natural, indigenous yeasts to start fermentation. Clos Briords is a special bottling from a single plot of 75 year old vines. Along with having the oldest vines on the property, this parcel enjoys the best sun exposure and has the best soil of the domaine. The '05 shows crisp, zesty lemon, melon and lime fruit, bracing acidity with hints of minerality on the finish. Enjoy sipping this Muscadet on a warm spring day on its own or paired with shellfish or Sushi. **Price 11.99/btl. Get 15% off by the bottle, \$10.19 and 25% off by the case, \$8.99 or \$107.88 by the case net.**

**2004 Norton Ridge Cabernet Sauvignon** - As we sampled this small production Cab after it was opened for a little over a day and a half, we were quite impressed with how long it maintained its complexity and structure. The wine revealed a nice sweet black fruit aroma with hints of chocolate, mint and cedar. The supple flavors of black currants and plums balance well with the sweet ripe tannins and smooth texture. This Cab was aged for 18 months in oak barriques, 40% new. The rich flavors are the result of ideal vineyard sources located in Napa's Calistoga and Rutherford areas. Try this full-bodied Cabernet with your favorite cut of beef or with aged cheeses. Norton Cab should develop well over the next 5-7 years of cellaring. **Price \$16.99. This month, get 15% off by the bottle, \$14.45 and 25% off by the case, \$12.74 or \$152.88 by the case net.**

**2004 Marietta Cellars Zinfandel** - This Sonoma winery was founded in 1979 and has a Spartan-like approach to their winemaking that has varied little over the last 28 years. Many of their methods are quite unique in today's California scene. First, they make no white wine, only red. Second, they keep a very small staff so there are no tours, tasting room or direct shipping. The Bilbro family wants to keep overhead to an absolute minimum, so their wines remain affordable. Lastly, they have no plans to increase production or release new varietals. They currently make about 30,000 cases (including their excellent Cabernet and field blends) and sell out each year. Their proud Italian heritage and affection for big Italian reds is reflected in their winemaking. This '04 Zin is a California wine lover's dream. Deep in color, the stunning visuals are followed by richly extracted flavors of blackberry, cassis, anise and spices on the palate and a long warm finish. We suggest you enjoy this juicy Zin over the next 2-3 years while it retains its youthful power. Roasts, grilled meats or strong cheeses would be ideal accompaniments to this large Zin. **Price \$19.99/btl. Get 15% off by the bottle, \$16.99 and 25% off by the case, \$14.99 or \$179.88 by the case net.**

**\*\*\* All Four Are Available For Tasting \*\*\*  
MIXED CASES DO APPLY TOWARDS 25% SAVINGS**

### HOME WINE DELIVERY SERVICE AVAILABLE

As a convenience and to better serve your 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 **manchester.discount@snet.net**.



## ***AN INVITATION TO CELEBRATE THE FLAVORS OF SPAIN***

Join us on **Monday, April 16th at 6:30p.m.** at the **Adams Mill Banquet room**, along with guest speaker Don Ackerman of Classical Wines of Spain. This tasting will cover up to eight distinct and exciting Spanish wine regions. Spain's forward thinking, coupled with traditional practices have allowed their wine industry to flourish into one of the world's most inspiring wine producing countries. With an ever growing number of reliable, innovative and value-oriented producers, Spain offers a wide range of grape varieties that encompass so many generously affordable wines that often make value seekers putting Spain at the top of their list. Spain's diverse climates and soils, along with its picturesque mountainous terrain, give Spain's viticulture ample wealth of grapes for producing world class, higher premium wines as well. Oh, and let us not forget, Spain can offer some of the most stylish, food friendly wines that can accompany almost any dish. **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. Orders will be taken that evening.**

### **Tasting list is as follows:**

2005 Hugueta Can Feixes Blanco (Penedes) .....	\$12.99	2004 Dominio De Tares Baltos (Bierzo) .....	\$15.99
2005 Morgadio Albarino (Rias Baixas) .....	\$17.99	2003 Breton Lorinon Crianza (Rioja) .....	\$17.99
2005 Bodegas Esteban Martin Tinto (Carinena) .....	\$9.99	2001 Dehesa La Granga Zamora Tinto (Castilla Y Leon) .....	\$23.99
2005 Carchelo Monastrell (Jumilla) .....	\$9.99	2003 Condado De Haza Tinto (Ribera Del Duero) .....	\$25.99

IN CONJUNCTION WITH *Costa del Sol Restaurant*  
WE PRESENT A



*Private*  
*Paella and Wine Tasting*  
Thursday, May 3, 2007

FOR MORE DETAILS ON THIS EVENT & OTHER DINNER EVENTS, VISIT OUR WEBSITE: <http://www.manchesterwineandliquors.com>

## ***SATURDAY OPEN HOUSE TASTING SCHEDULE***

On **Saturday, April 7<sup>th</sup> between 2:00-6:00**, take a look at what Washington State is doing with Riesling from our friends at Chateau St. Michele.

2005 Chateau St. Michele Cold Creek Riesling .....	\$15.99
2005 Chateau St. Michele Eroica Riesling .....	\$22.99

On **Saturday, April 14<sup>th</sup> between 2:00-6:00**, taste through the Italian wines of Tuscany's Avignonesi. (Refer to article for more detail.)

2004 Avignonesi Rosso Di Montepulciano .....	\$14.99
2003 Avignonesi Vino Nobile Di Montepulciano .....	\$23.99

On **Saturday, April 21<sup>st</sup> from 2:00-6:00**, sample the wines of Macrostie Vineyards. (Refer to article for more detail.)

2005 Macrostie Carneros Chardonnay .....	\$19.99
2004 Macrostie Carneros Pinot Noir .....	\$24.99

On **Saturday, April 28<sup>th</sup> between 2:00-6:00**, taste a couple of stunning values from the fabulous 2005 Bordeaux vintage.

2005 Chateau Marrin St-Emilion .....	\$12.99
2005 Chateau Mylord Entre-Deux-Mers .....	\$12.99

As a reminder, the four monthly specials are available for tasting throughout the entire month. Our friendly staff will be more than happy to assist you.

2005 Clos Briords Muscadet .....	\$11.99	2004 Marietta Cellars Zinfandel .....	\$19.99
2003 Norton Ridge Cabernet Sauvignon .....	\$16.99	2006 Cono Sur Pinot Noir .....	\$12.99