



Manchester Wine & Liquors

Wine Club Newsletter



APRIL 2008

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SPAIN'S HIDDEN VALUES

As we expected, 2008 has been a very challenging year in the wine industry. As the U.S. dollar continues to weaken rapidly, virtually all imported wines are increasing in price. Energy and fuel costs have also affected domestic pricing as well. Where do we look to still find value in the wine world today? There is no simple answer. Values do still exist, but we certainly have to look harder today than in the past. One area that continues to produce quality and value is Spain. While the strengthening Euro has affected Spain like the rest of western Europe, the more recently developed and lesser known areas of Spain are still under valued.

JUMILLA - This region in south central Spain is torrid with little rainfall. It was actually recognized over 40 years ago in 1966 with its official D.O. status. Monastrell, known as Mourvedre in California and France, is the thriving varietal here. One producer here that has been influential in transforming this area to a region worth taking notice of is the Gil family. The wine we selected from Jumilla is the **2005 Bodegas Juan Gil**. Made from 100% Monastrell, Juan Gil is loaded with black fruits, spicy notes, but not overly extracted or alcoholic. It comes from vines close to 50 years old, yielding less than two tons per acre. Juan Gil sees a year in French and American oak before bottling. It has received 90 points or higher from Parker for four straight vintages.

\$13.99

CALATAYUD - This shoreline region lies in the southwest of Spain. It has a wine growing history dating back over 2,000 years, but only was officially recognized as a D.O. in 1990. The vineyards are steeply sloped with altitudes reaching 3,000 feet. Grenache or Garnacha as it is known in Spain, is the dominate grape in this region. The soil is very poor, rocky and lacking in nutrients, but permeable so the roots can reach down for water. The wine we are featuring from here is the **2006 Garnacha De Fuego**. This bargain is made from 60 to 80 year old vines that are low yielding. The wine sees no oak and is bottled early to preserve its fresh fruit character. This vintage shows jammy, bright raspberry fruit, a full, smooth mouth feel and plenty of concentration. Consider buying this selection by the case. Rated 87 by Robert Parker.

\$7.99

MONTSANT - Now we head to the opposite coast, the northeast part of Spain. Montsant is a very new D.O. that was officially recognized in 2003. Prior to this, it was officially a part of Priorato. Much like Calatayud, the soil here is very poor forcing the vines to be low yielding producing concentrated grapes. A range of grapes thrive here; Garnacha, Mazuela, Carignana and Cabernet are the dominant red varietals. The wine we have chosen here is the **2005 Falset**. A delicious red that offers rich, clean berry fruit, subtle earthy and mineral tones, along with a complex finish. Falset is 50% Garnacha, 30% Carignano and 20% Cabernet. At this price you will be hard pressed to find a wine that offers more flavor and complexity. Enjoy with grilled meats and strong cheeses.

\$9.99

NAPA'S CONN CREEK WINERY

The Napa Valley encompasses thirty-five miles from its southern most part in Carneros to the northern tip of Calistoga. It provides a variation of temperatures and totals up to seventeen different soil types. Conn Creek takes full advantage of this by blending their wines from multiple vineyard sources throughout Napa's vast and diverse wine region. These two offerings were produced from the moderately warm 2004 growing season, resulting in voluptuously fruit driven reds that show correct balance and offers immediate enjoyment.

The **2004 Conn Creek Cabernet Sauvignon** is made in their traditional house style. It has a wonderful sweet aroma with spice and cedar. On the palate the wine displays a nice rich full-bodied structure, showing plenty of black cherry and currant fruits. The subtle qualities of earth, spice, eucalyptus and oaky tannin, provide wonderful balance. Regular \$27.99

\$21.99

This limited release is a more elegantly structured California version of French Bordeaux. **2004 Conn Creek "Anthology"** is a blend of Cabernet Sauvignon, Merlot, Cabernet Franc, Petite Verdot and Malbec. The lovely hints of earth and spices on the nose draws you into its layers its complex flavors, with black and red fruit components. In addition, Anthology red shows a fine integration of French and American oak, combined with a supple round texture. Notes of herb spices, along with mint and chocolate are laced with magnificently soft underlying tannins. Regular Price \$54.99

\$39.99

MONTHLY SPECIALS

2005 Chateau Cazenove - We featured this Bordeaux Superieur with both the 2000 and 2003 vintages. We are happy to report the 2005 is the best we have experienced yet. Often we seek out basic Bordeaux wines in great vintages as they typically represent great values. The weakening dollar and hype surrounding the 2005 vintage will make for slim pickings with this vintage. Fortunately for us, Cazenove has remained very affordable. This property is ideally situated very close in proximity to the region of Margaux, making this not your average Bordeaux Superieur. The vineyard is planted to 70% Merlot, 25% Cabernet and 5% Cab Franc. The 2005 shows wonderful richness, elegance and complexity. This release is already enjoyable, showing medium-bodied cassis and currant fruit, mineral and tobacco notes, great aromatics and a lengthy, complex finish. This Bordeaux would be a fine selection for filet mignon or tenderloin. Enjoy now through 2015. *Regular price 14.99/btl. Save 15% off by the bottle, **\$12.74** or 25% off by the case, **\$11.24/\$134.88 net.***

2003 Graham Beck Shiraz - This remarkable South African Shiraz presents a nice mature style and flavor profile that is somewhat reminiscent of a Northern Rhone, but for about half the price. The wines of Graham Beck are family owned and farmed. The grapes for this Shiraz were all hand selected and blended from four vineyard locations, with each vineyard contributing to the wines complex flavors. Graham Beck Shiraz is full-bodied with a depth of black and red fruits. The wine displays a rich core on the mid-palate, balanced with an abundance of spice. It has nice earth tones and a fine integration of French and American oak from the thirteen months ageing. Graham Beck Shiraz unfolds into a sweet, smooth finish and may be enjoyed for over the next 3-5 years. It can pair well with both red and white meats off the grill. *Regular Price \$14.99. Save 15% off by the bottle, **\$12.74** or 25% off by the case, **\$11.24/\$134.88 net.***

2006 Donnafugata Anthilia Bianco - The island of Sicilia has a wealth of viticulture. It is a sun-drenched region known for its mountainous vineyard elevations, covered in volcanic soils and ocean influences. Anthilia Bianco is a blend comprised of two indigenous white grapes of southern Italy; Ansonica and Catarratto. Donnafugata means "fleeing woman" and Anthilia stands for the first wine conceived at the winery. This wine possesses a lovely floral fragrance and tropical fruits. The blend imparts a crisp, yet intense structure, balanced with fresh peach and lemon flavors. Anthilia provides excellent acidity and notes of mineral. The extended lees contact helps give the wine its rich, round texture, which compliments the tremendous length of fruit on the finish. Anthilia Bianco can make a wonderful alternative from Pinot Grigio. Pair this Sicilian white with your favorite seafood dish. *Regular Price \$13.99. Save 15% off by the bottle, **\$11.89** or 25% off by the case **\$10.49/\$125.88 net.***

2003 Zaccagnini Montepulciano D'Abruzzo - This strikingly deep, rich estate bottled Montepulciano Riserva comes from central Italy's Abruzzo region in the Bolognano province of Pescara. The 222-acre Zaccagnini Estate Vineyard lies in a particular Cru section called Colle Morte Di Bolognano. This area benefits from ideal growing conditions by being situated between the Adriatic coastline and the picturesque mountains of the Abruzzo. Zaccagnini Montepulciano offers copious mouth filling flavors of blackberry and spicy plum fruits. It is made in a supple, full-bodied style showing wonderful complexity. The wine has a smooth and elegant texture on the mid-palate, combined with leather and multiple earth spices, hints of vanilla and espresso. Zaccagnini was aged in stainless steel tanks for fruit balance, then eight months in French oak for added nuance and tannin structure. Try this very approachable Montepulciano offering with meaty red-sauced dishes, leg of lamb or grilled fish. *Regular Price \$16.99/btl. Save 15% off by the bottle, **\$14.44** or 25% off by the case, **\$12.74/\$152.88 net.***

**All Four Monthly Specials Are
Available For Sampling
April 3rd through April 26th**

**MONTHLY SPECIAL MIXED CASES DO APPLY
TOWARDS 25% SAVINGS**

THE WINES OF PEACHY CANYON

In the early '80's, two former school teachers, Nancy and Doug Beckett decided to carry out a dream by moving their family and settling into California's Central Coast area of Paso Robles to get involved in the wine business. In 1988 they produced their first wine under the Peachy Canyon Winery. Over the years this winery has built an excellent reputation by producing premium Zinfandels and with continued success, expanding into other grape varieties as well. The Peachy Canyon Winery sources grapes throughout the region from over twenty local growers, combined with one hundred acres of their own estate vineyards, which are all sustainable farmed. This farming practice consists of composting and reintroducing all the byproducts from the winery into the soil every other year. Aggressive canopy management is applied to minimize mildew and reduces the need to spray. Pests are controlled with the use of beneficial insects and the use of organic pesticides is kept at a minimal.

The growing areas of Paso Robles west side benefits well by being within twenty miles inland from the Pacific Ocean. The hot daily temperature changes considerably by the cooling coastal breezes that flow off the coastal range in the evenings, leading to temperature variations of up to fifty degrees in a single day. These conditions are most favorable for proper grape sugars and acid balance. This article presents three of the area's workhorse red grape varieties; Zinfandel, Syrah and Cabernet Sauvignon.

AUSTRIA'S YOUNG SUPERSTAR SAMPLE PACK

We begin with the **2006 Peachy Canyon "Incredible Red" Zinfandel**. This wine is the ideal introduction to Peachy Canyon. Incredible Zin offers an easy drinking and softer style, exhibiting a generous amount of juicy black cherry and raspberry with just the right earth tone and spice. A terrific Zin buy for you value seekers.
Regular Price \$13.99

\$10.99

The **2005 Peachy Canyon West Side Zinfandel** is a multi-vineyard blend that shows unique qualities. It is made in a softer, elegant style, but has great structure and depth of black and red fruits. The subtle oak is accompanied with spices and black pepper. It displays opulent and complex flavors on the mid-palate with ripe plums, notes of chocolate and cinnamon laced with a smooth tannin sensation. Regular \$21.99

\$17.99

This **2005 Peachy Canyon Petite Sirah** is a limited, single vineyard offering that showcases attractive smoky and fruit filled aromas. This deep colored and stylishly well-made Petite Sirah provides complex, full-bodied flavors of black berries and blueberries wrapped in layers of spice and sweet oak tannins. The finish is long and balanced. Regular Price \$21.99

\$17.99

This label displays a magnificently designed and imaginative depiction of a Jester balancing bottles of wine, while rocking on a wine barrel. The **2005 Peachy Canyon "Cirque du Vin"** is a multi-vineyard blend made with a large portion of Cabernet Sauvignon, along with Petite Sirah, Merlot and Cabernet Franc. Cirque du Vin shows a profound deep color. It offers a rich full-bodied style by having an abundance of blackberries and ripe plum fruits, accented with mint, chocolate and licorice flavors. The supple oak and tannin structure lends well to its sweet round finish.

Regular Price \$16.99

\$13.99

**HOME WINE DELIVERY
SERVICE AVAILABLE**

As a reminder, we offer pre-arranged home or office wine delivery service. If you would like to take advantage of this convenience, contact Chris at 649-4750 or email him at mwl@snet.net



Last year when I had the pleasure of meeting Markus Huber, I couldn't help but notice how young he was. In 2002, at the age of 22, Markus was named Austria's "Young Winemaker of the Year". The Huber family has produced wine for five generations in the Traisental region of Austria. The help of his father Anton and a well-managed vineyard have been two key factors in this young man's success. Markus' knowledge of viticulture and deep passion for winemaking has earned him the honorable position of winemaker for his family.

Austria is a small, yet significant wine producing country which produces huge amounts of delicious white wine from Gruner Veltliner, the country's most widely planted white grape. Gruner Veltliners are typically noted for their distinct peppery and fresh aromatics, along with mouthwatering flavors balanced with clean, crisp acidity and fruit intensity on the finish. The refreshing style of Gruner Veltliner is perfect for the warm months ahead. Cold salads, grilled chicken and seafood pair nicely with Gruner.

This month we present a wonderful expression of Gruner Veltliner, along with one of Austria's most exciting and stylish reds called Zweigelt.

The **2006 Huber Gruner Veltliner "Obere Steigen"** is a single vineyard Gruner that shows complexity with lovely aromas of white pepper, green apples, lemons and grapefruit. Its medium-bodied texture expands on the palate with bracing acidity that is superbly balanced with citrus and spices on the long, lingering finish. **\$14.99**

Zweigelt is a grape that shows some resemblance to a medium-bodied Pinot Noir or a softer style of Dolcetto. **Huber's 2005 Zweigelt** starts off with a tart cherry aroma that is combined with a hint of earth and a variety of spices. The wine was aged five months in both large oval casks and stainless steel, which allows the wine to convey its red and black cherry character. The soft tannins are well integrated with excellent acidity, giving this Zweigelt impeccable balance and structure. The medium-bodied and delicate flavors of Zweigelt can be enjoyed with a wide variety of grilled meats. **\$15.99**

For an additional savings
Buy **One Bottle**
Each of the **Two**

For Only

\$24.99

net

save 19%

**MONDAVI'S GLOBAL CONNECTION
WINE TASTING**

Join us in a tasting as we explore a new and exciting global venture developed by one of the members of California's most renowned wine producing family, Michael Mondavi. In 2004, Michael started out on his own by piecing together an amazing portfolio of wines out of California. His early success eventually led to building a unique group of partnerships made in other parts of the world. They include Italy, Spain and Austria, as well as, the more recent additions of Argentina and New Zealand. Hence, the company's name in correlation, "Folio Fine Wine Partners". Michael Mondavi's main goal is to continue putting his best foot forward by working mainly with other wine producing families that share similar passion, tradition and of course, authenticity. This tasting will present four high quality, family farmed producers from three of Italy's coveted wine regions, Frescobaldi and Tenuta Dell Ornellaia of Tuscany, Donnafugata of Sicily and Attems of Friuli in the north. Managing Partner *Kerry Guilfoyle* will be on hand to lead us through the tasting on **Monday, April 14th at 6:30p.m.** at the **Adams Mill Banquet Room**. To help support the continued growth of our Wine Tasting Program, a small fee of **\$5.00** per person is required to attend. For your convenience, "cash" or "check" can be presented at the door. **Please reserve your seat early by calling 649-4750, or emailing us at mwl@snet.net. Only Wine Club Members listed in our database are eligible to attend, however members are able to reserve a spot for a guest (names are needed at time of reservation).**

Tasting list is as follows:



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|---|---------|
| Donnafugata Anthilia Bianco ----- | \$13.99 |
| Attems Pinot Grigio ----- | \$14.99 |
| Frescobaldi Remole Toscana ----- | \$9.99 |
| Donnafugata Sedara Nero D'Avola ----- | \$13.99 |
| Frescobaldi Castiglioni Chianti ----- | \$11.99 |
| Frescobaldi Castelgiocondo Campo Ai Sassi Di Montalcino ----- | \$21.99 |
| Frescobaldi Tenuta Di Castiglioni Rosso ----- | \$29.99 |
| Tenuta Dell Ornellaia Le Volte Rosso ----- | \$25.99 |

THURSDAY NIGHT OPEN HOUSE TASTING

On Thursday, April 24th from 5:00-8:00, sample the Austrian wines of Huber. (Refer to Sampler Pack article on Page #3 for more info.)

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|--|---------|------------------------------|---------|
| Huber Gruner Veltliner ----- | \$9.99 | Huber Zweigelt ----- | \$15.99 |
| Huber Gruner Veltliner "Obere Steigen" ----- | \$14.99 | Huber Zweigelt Reserve ----- | \$21.99 |

WINE CLUB SAMPLING

All four monthly specials are available to sample throughout the days of April 3rd through April 26th. (Refer to articles on Page #2 for more info.)

| | | | |
|---|---------|--|---------|
| Donnafugata Anthilia Bianco ----- | \$13.99 | Graham Beck Shiraz ----- | \$14.99 |
| Chateau Cazenove Bordeaux Superieur ----- | \$14.99 | Zaccagnini Montepulciano Di Abruzzo Riserva ----- | \$16.99 |

SATURDAY SAMPLINGS

On Saturday, April 12th from 2:00-6:00, sample Spain's Hidden Values. (Refer to Page #1 for more info.)

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|-------------------------|---------|
| Garnacha De Fuego ----- | \$7.99 |
| Falset ----- | \$9.99 |
| Bodegas Juan Gil ----- | \$13.99 |

On Saturday, April 19th from 2:00-6:00, sample the wines of Napa Valley's Conn Creek Winery (Refer to Page #1 for more info.)

| | |
|-------------------------------------|---------|
| Conn Creek Cabernet Sauvignon ----- | \$21.99 |
| Conn Creek "Anthology" ----- | \$39.99 |