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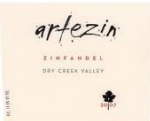
WEBSITE: manchesterwineandliquors.com

APRIL 2011

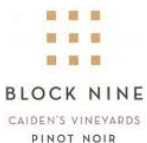
**CALIFORNIA SAMPLER #1**

California wines have a reputation for being big, fruit driven and powerful. This generalization holds true in many cases, but not all. This sample pack was put together to demonstrate opposite styles of wines from two different west coast offerings.

Zinfandel has long been known as California's varietal. It was thought to be indigenous to the state. But in fact, DNA testing proved it is the same grape as Primitivo widely grown in southern Italy. Zinfandel's popularity has been gained almost exclusively through domestic producers. Wineries like Ridge, Ravenswood and Rosenblum have been promoting this full-bodied red for more than three decades now. We thought it would be fitting to choose a Zinfandel to represent the big fruit driven style that California is known for. Artezin is a Zinfandel producer owned by the Hess Winery that we are quite fond of. After having spent twenty years at the Hess Collection Winery on Mt. Veeder, Randle Johnson is now the winemaker at Artezin. He sources grapes from half a dozen growers in Mendocino that all have low yielding, old vine Zinfandel. The region experiences cooler nights that lead to a more balanced style of Zinfandel, offering red fruits and good acidity. Enjoy pairing this delicious red with a variety of foods including grilled poultry, pork tenderloin or beef. **\$14.99**



On the other end of the spectrum is Pinot Noir. In its purest form, it is a delicate, stylish, elegant red, complex aromatically and on the palate. Representing this style is Block Nine, a new project started by Grayson Cellars in Paso Robles. Their objective with this label is to produce authentic, reasonably priced Pinot Noir. This wine shows a more refined character of strawberry and plum fruit, light to medium-bodied and subtle earthy tones that come into play on the finish. Unlike some other versions from California, this release is not over-extracted. A great choice to pair with rich seafood dishes or a grilled chicken breast. Drink over the next year or two. **\$12.99**



**Buy one bottle  
each of the two  
for only**



**CALIFORNIA SAMPLER #2**

Jade Mountain Winery was founded in the Mt. Veeder section of Napa back in 1984. Unlike many of their Napa neighbors, their original focal point was Rhone-inspired wines. By the mid 1990's, Jade Mountain had risen to the top of a small group of California producers dedicated to making Rhone-style wines, or "Rhone Rangers" as they were called. Their Syrah, Voignier, Mourvedre and other releases were highly acclaimed, hard to get wines. In 2000, Jade Mountain was purchased by the Chalone Wine Group, offering some diversity to their portfolio which was heavy in Chardonnay and Pinot Noir. By mid-decade, the "Rhone Ranger" had fizzled out in California. Chalone had some different ideas about the direction Jade Mountain should go in. They still produce a Rhone-style white and red blend, but the focus now is on using some of their contacts in Napa, San Luis Obispo and Lake counties to source well-structured Cabernet Sauvignon and Merlot.



The 2007 Jade Mountain Merlot displays a smooth, well-rounded fruity texture of dark cherry and ripe plum fruits, combined with some mature tannin, undertoned spices and a supple finish. **\$12.99**

Jade Mountain 2009 Cabernet Sauvignon presents a young, full-bodied structure by showing rich flavors of black currants and cherry fruits, with nuances of mint chocolate, licorice spice and balanced tannin. **\$12.99**

**Buy two of any  
combination  
for only**



**A PAIR OF  
FRENCH CLASSICS**

This exciting value oriented addition to our French selection represents two straightforward and delicious cooperative appellation wines from the superb 2009 vintage. This includes a refreshing Macon Chardonnay, combined with a smooth and stylish Cotes Du Rhone rouge. Both wines were fermented and aged entirely in steel tanks, thus revealing a more focused expression of fruit and regional character. The word VRAC, boldly inscribed on the front label, defines the deeply rooted European tradition. Villagers would purchase their wine in bulk, "en VRAC" from the local winery directly from barrel, typically insuring both regional validity and affordability.



The **2009 VRAC Macon Chardonnay** presents a youthful, fresh character, having wonderful aromas and flavors of apple and citrus. On the mid palate, this medium bodied Chard possesses a smooth creamy texture, balanced with vivid acidity, noted spices and subtle minerality. **\$10.99**



The **2009 VRAC Cotes du Rhone** rouge displays an elegant infusion of Grenache and Syrah. It is a medium bodied Rhone that delivers a nice length of ripe black and red fruits that are mildly spiced and smoky, having a supple texture layered with smooth tannin. **\$10.99**

**Buy two bottles  
of any combination  
for only**



**THE ULTIMATE VALUE  
CASE SELECTIONS**

Here's a fun and simple way to explore an affordable twelve bottle pre-selected, assembled and ready-to-go case of classic worldly wines from some of our top selling favorites throughout the store for only **\$99.00.**

**CLASSIC WORLDLY WHITES**

- Green Eyes Gruner Veltliner
- Borgo M. Friulano
- Torres Sangre de Toro
- Chateau Ste Michelle Riesling
- Chateau Ste. Michelle Pinot Gris
- La Vieille Ferme Blanc
- Sole Beech Sauvignon Blanc
- Vrac Macon Chardonnay
- Pomelo Sauvignon Blanc
- Trapiche Torrontes
- Morro Bay Chardonnay
- Dry Creek Chenin Blanc



No substitutions please  
No exchanges



**CLASSIC WORLDLY REDS**

- Goats Do Roam Red
- Santa Rita 120 Cabernet Sauvignon
- Heredad Ugarte Rioja Crianza
- Cono Sur Bicycle Carmenere
- 181 Lodi Merlot
- The Stump Jump Grenache/Shiraz/Mourvedre
- Rabbit Ridge Zinfandel
- Los Ailos Syrah/Malbec
- Chateau La Grave Medoc
- Farnese Montepulciano D'Abruzzo
- La Vieille Ferme Rouge
- Castelvero Piemonte Barbera



No substitutions please  
No exchanges



## MONTHLY SPECIALS

### 2009 Le Meurger Bourgogne Pinot Noir



Le Meurger is a classic French Bourgogne rouge produced from a handpicked selection of Pinot Noir out of meticulously well maintained vineyard sites. Sourced mainly from the village of Chorey-les-Beaune A.C., which is known for its bright, tart cherry wines, and a little from the Volnay A.C., which is expressed in the elegance and refinement of the wine, Le Meurger spent roughly three months in seasoned oak barriques. The wine reveals lovely nuances of spice, earthy terroir and silky tannins, balanced with a clean acid structure, supple sweet red currants and a long youthful finish. Le Meurger is noticeably one of the finest expressions of well priced Burgundy coming out of the great vintage of 2009. Enjoy this stylish red with grilled fish, poultry and roasted pork dishes. **\$18.99**

Save 15% off by the bottle,  
**\$16.14**  
or  
25% off by the case,  
**\$14.24/\$170.88**  
net.

### 2008 Vietti Barbera D'Asti Tre Vigne



We first featured Vietti's wines as a three bottle gift pack in December after a visit from owner Luca Currado in November. We felt strongly that it would also make for a great monthly special. Made from estate owned vineyards, this Barbera is stainless steel fermented to preserve freshness and acidity. On the palate, it shows a profound mixture of red fruits, good structure, medium weight and a lengthy finish with earthy, rustic notes. Not overly oaked or pretending to be a Barolo, this is a classic rendition of Barbera.

Rated 89 Pts. by Robert Parker, enjoy this fine Italian red over the next three or four years with veal dishes, any red sauce dishes or mild cheeses. **\$17.99**

Save 15% off by the bottle,  
**\$15.29**  
or  
25% off by the case,  
**\$13.49/\$161.88**  
net.

### 2009 Simonnet Febvre Saint-Bris



Saint-Bris is considered the newest and most unique subregion of the French Burgundian A.O.C. They lay claim to being the only part of this great Chardonnay dominant wine region that produces Sauvignon Blanc. Situated just southeast of the Chablis A.O.C., it wasn't until 2003 that Saint-Bris was finally realized for its potential and contribution to the region. Major Burgundy producers, like Simonnet Febvre, began taking an active role in the production of well made, quaffable Sauvignon Blanc. As a result, the subregion was eventually elevated from its previous Vin de Pays classification

to becoming its own Appellation of Origin status. What makes this area so extraordinary from the rest of Burgundy is that its terroir is more similarly in lined with that of the Loire Valley. The appellation's cooler climate provide the grapes optimal conditions for producing freshly aromatic, crisp flavored Sauvignon Blanc, which is evident in Simonnet Febvre's Saint-Bris. This lovely white reveals a profound fresh white peaches aroma. On the palate, the wine gives you zesty flavors of green apple, lemon, lime, and ripe peaches, balanced with a touch of fresh herb and clean underlined acidity. The wine rounds out with a dry, stony, yet persistently long fruity finish. This delightful white can make for a nice meal starter with an array of appetizers or serve as a compliment with dill sauced or lightly seasoned chicken and fish dishes. **\$10.99**

Save 15% off by the bottle,  
**\$9.34**  
or  
25% off by the case,  
**\$8.24/\$98.88**  
net.

### 2008 San Marzano Primitivo SUD



The word "sud" stands for south or southern in Italian. In this case, this refers to the southerly sun soaked wine region of the Apulia where the noble Primitivo grape is widely grown. San Marzano is the town where this expressively rich, yet more elegantly styled Primitivo was sourced. This wine showcases a nice garnet color with enticing aromas of fresh cedar wood and black cherry. SUD starts out mildly soft on the mid-palate, then eventually fans out with succulent flavors of baked blueberry pie and ripe blackberry, along with sweet cherry that drives through on to the finish. It has a profound tobacco spice, balanced with complex notes of mineral earth and a smooth tannin structure. Enjoy this delicious and affordable Primitivo with a wide range of grilled red and white meats. **\$11.99**

Save 15% off by the bottle,  
**\$10.19**  
or  
25% off by the case,  
**\$8.99/\$107.88**  
net.

For additional savings, may we suggest a **case** sampling of  
**3 bottles each of the four Monthly Specials** for only

**\$128.00** net

(No substitutes)

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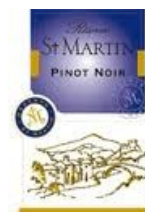
## **WINE TASTING AND EVALUATION**

Please join us on **Monday, April 18<sup>th</sup> at 6:30 p.m. at the Adams Mill Banquet Room** for a special two part theme. Due to the overwhelming response, this tasting will mark the second time that *Oenologist Jordan Ross of Pasternak Wine Imports* will present a sensory evaluation exercise while tasting us through a distinct and affordable selection of wines from the French A.O.C. appellations of Bordeaux, Languedoc, Alsace, Loire and Burgundy. This fun and unpretentious exercise will be broken into three fundamental areas: “Physiology”- the science behind how we taste; “Psychology”- what we think of a wine depends on more than what is in the glass; “Language”- the nuances, subtleties and difficulties of describing wine.



Tasting list is as follows:

Lucien Albrecht Pinot Blanc .....	\$11.99
Cave de Lugny Les Charmes Macon Lugny .....	\$11.99
Lafite Reserve Bordeaux Blanc .....	\$14.99
Guy Saget Domaine de la Perriere Sancerre .....	\$19.99
St Martin Pinot Noir Reserve .....	\$7.99
Domaine de la Renjarde Cotes du Rhone Villages .....	\$17.99
Lafite Reserve Bordeaux Rouge .....	\$14.99
Chateau D'Aussieres Blason de Aussieres Corbieres .....	\$14.99



An admission fee of

**\$6.00**

per person is required to attend.

**Cash or check can be presented at the door.** Please reserve your seat early by calling **860-649-4750**, or emailing us at [mwl@snet.net](mailto:mwl@snet.net). Only Wine Club Members listed in our database are eligible to attend, however members are able to reserve a spot for **one guest** (name of guest is needed at time of reservation).

**NOTE:** All profits collected from orders taken that evening will be donated to three Connecticut animal shelters: **Bandit's Place, Out to Pasture and Help Willy's Friends.** 501C-3 number is available upon request.

### **“BARGAIN BUSTER”**

Some months we have numerous candidates for our monthly Bargain Buster. For April, there was only one wine that we could see featuring in this spot, **2007 Le Pupille Morellino Di Scansano**. This is a unique opportunity that we haven't seen often. The importer that handled this line lost importing rights, while at the same time had significant inventory of it in a New Jersey warehouse. They decided to liquidate their stock at a deep reduction. These circumstances allow us to offer it at a discount of over 50% off its intended retail price.



Scansano is located on the Tuscan coast, about 100 miles southwest of Siena. With Italy's highest wine classification of D.O.C.G., Morellino, a synonym for Sangiovese, wines from here must be comprised of at least 85% Sangiovese, the balance can be any authorized grape variety in Tuscany. As one of the more highly regarded estates, Le Pupille's history dates back to 1978 when Morellino first achieved D.O.C. status. This wine, from the outstanding 2007 vintage, is dark in color showing earth and dark fruits on the nose. On the palate, it has the richness and concentration you often see in wines from the Tuscan coast. Bigger and more powerful than your typical Chianti, with black cherry and plum fruit that leads to soft tannins and structure on the finish. Rated **88** Pts. by both Robert Parker and Wine Spectator, the recent retail of this wine was selling for \$18.99. While taking advantage of this unique opportunity we are able to offer you this tasty red at this amazing price. Supplies will not last on this true bargain!

