



Manchester Wine & Liquors

Wine Club Newsletter

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ITALY'S SUPERSTAR OF THE VENETO

The Allegrini Estate is situated in Fumane di Valpolicella, just north of Verona. The family's winemaking history spans over two centuries, though it wasn't until the 1960's when Giovanni Allegrini came along, as one of the first producers in this area to put into place innovative modern methods that were acceptable to the region's viticultural traditions. Since then, Allegrini has achieved the highest levels by producing some of the region's best Valpolicella wines. All four reds presented in this article are estate grown. They could accompany many foods, such as hearty meat stews, sausage with red sauced pasta, aged cheeses, lamb chops and even sweet and sour dishes.

We begin with the **2006 Allegrini Valpolicella Classico**. This medium to full-bodied red provides a fantastic introduction to the Valpolicella category. The earthy black fruits, combined with red cherry flavors and rustic nuances, can offer a nice alternative from a Tuscan style red. Regular price \$13.99

Special

\$11.99

The **2004 Allegrini Palazzo Della Torre** bottling is produced from a more specific Cru vineyard on the property called "Palazzo Della Torre". It is made in an innovated "Ripasso" style. This method consists of vinifying a large portion of the Corvina and Rondinella grapes with a small amount of Sangiovese immediately after the harvest, the remaining portion is dried out until late December. At this point, the wine ferments again with the dried grapes. What you end up with is a deep colored red, a smooth round texture, showing lots of rich, blackberry, ripe plum and raisin flavors. The character of Palazzo Della Torre comes across as a younger, more inexpensive version of Amarone. Regular price \$19.99.

Special

\$15.99

We now step up to "Amarone", Veneto's king red wine. **Allegrini's magnificent 2003 Amarone Classico** captures the essence of this noble wine by possessing a rich, bold structure and complex flavors. Corvina, Rondinella and Molinara are the three indigenous Valpolicella grapes used to make Amarone. The process of making Amarone is very unique. When the grapes are harvested, they are then held for up to four months, where the grapes are left to dry out naturally in well ventilated areas of the winery. The purpose of this is to obtain a rich sugar concentration. The grape "must" is then fermented. This in result, increases the wine's natural flavors and alcohol level. Therefore, what you end up with is a rich and supple red that offers incredible concentration, softness and roundness. Allegrini's Amarone provides an abundance of blackberry, ripe plum, sweet raisins and sour cherry fruit flavor, balanced with spice and supple earthy tannins, showing a wine with great ageing potential over the next 10-20 years. Regular price \$79.99.

Special

\$63.99

Our last Allegrini offering goes under the name "La Poja". This high quality wine is produced from the La Grola Cru Vineyard located on the estate in a tiny parcel called La Poja. The importance of this wine is that Allegrini purposely sets out to prove that Corvina and Rondinella grapes can be used to produce an international styled red, without the help of dried grapes. Their **2001 La Poja** exhibits a lovely assortment of black fruits and spices in the aroma. It is a full-bodied red that is complex and richly fruit driven. Kept in check with its chalky-like tannins, La Poja makes a very age worthy wine. Regular price \$89.99.

Special

\$71.99

MONTHLY SPECIALS

2005 Santa Rita Medalla Real Chardonnay - For over two decades, Chile has provided us with a wealth of great red wines. This country also produces copious amounts of white wine, but is often over-shadowed by the country's enormous red wine reputation. What many are still discovering is that Chile produces some of the world's most affordable and refreshing Sauvignon Blancs, along with rich, full-flavored Chardonnays that are both distinct and stylish. This Chard is a good example of that. Santa Rita is one of Chile's most reliable producers. In fact, over the years we typically look to this producer as a measuring stick for quality from this region. Medalla Real Reserva Chard is produced from a cooler climate, in the coastal region of the Casablanca Valley. The grapes were hand harvested at optimal ripeness from the estate's oldest vines. This rich, supple and full-bodied Chard exhibits a wonderful integration of new French oak, combined with stainless steel for pure fruit expression. The resulting flavors display a nice creamy mouthfeel of tropical fruits, along with toasty apple, citrus and vanilla notes, balanced with natural acidity and a strain of minerality. The finish is lavish, yet long and clean. This Chard would pair well with rich sauces, pastas, chicken marsala, seafood and pork. *Regular price 17.99/btl. Save 15% off by the bottle, **\$15.29** or 25% off by the case, **\$13.49/\$161.88** net.*

2005 Li Veli Passamante Salento - Li Veli is a cutting edge estate located in Apulia on Italy's southeast coast. Li Veli is owned by the Falvo family, the same proprietors as Avignonesi in Tuscany. They resurrected this property about ten years ago with the intention of creating a quality benchmark in the area. Passamante is made from 100% Negroamaro aged in large wood casks and stainless steel. One of the goals of the Falvo family is to have the wines showcase more fresh fruit character and less rusticity that is often a trait in southern Italian reds. Passamante accomplishes just that, showing off fresh berry and blackcherry fruit. The acidity provides good structure and the finish is long and spicy. Enjoy this medium-bodied, juicy red with red sauce dishes, veal, grilled pork or chicken dishes. *Regular Price \$10.99. Save 15% off by the bottle, **\$9.34** or 25% off by the case, **\$8.24/\$98.88** net.*

2005 Beckman Cuvee Le Bec- Beckman is a family owned wine producer that takes great pride in their extensive California Rhone varietal program. Cuvee Le Bec offers a stunning rendition of a French Chateauf du Pape styled red. It is made from premium grapes that are grown in California's Santa Barbara County off their Purisima mountain property, which is considered by many as one of the area's most coveted vineyards. This vineyard is comprised entirely of meticulously maintained hillside plantings that overlook the Santa Ynez Valley. It yields exceptional quality Syrah, Grenache, Mourvedre, Cunoise and Marsanne. The first four grapes play an intricate role in the style of Cuvee Le Bec. The medium to full-bodied blackberry flavors show copious spice, rich texture, balanced out with smooth tannins. Beckman comments, "the Grenache portion contributes aromatics, the Syrah and Mourvedre adds to its deep black fruit flavor, while the Cunoise provides supple, silky texture". However you describe Cuvee Le Bec, it is a skillfully made wine that can provide a wonderful compliment to pork roast, lamb, tuna steak and duck. *Regular Price \$17.99/btl. Save 15% off by the bottle, **\$15.29** or 25% off by the case, **\$13.49/\$161.88** net.*

2006 Chateau Bonnet White - Andre Lurton is the largest landowner in the Pessac-Leognan (Graves) district in Bordeaux. He began acquiring properties over the last 50 years with Chateau Bonnet being his first. Located in the Entre-Deux-Mers, a region known for its great valued whites, Chateau Bonnet is comprised of 45% Semillon, 45% Sauvignon Blanc and 10% Muscadelle. The wine was fermented for four months in stainless steel tanks on its lees for added richness on the palate. This 2006 shows fresh aromas, flavors of lime, citrus and melon followed by a finish with mineral notes. Be sure to serve this White Bordeaux slightly chilled, as its delicate flavors and aromatics will certainly be masked if too cold. Enjoy Chateau Bonnet on its own as an aperitif, with shellfish, light seafood or chicken salad. *Regular Price \$12.99. Save 15% off by the bottle, **\$11.04** or 25% off by the case **\$9.74/\$116.88** net.*

*All Four Monthly Specials Are Available For Sampling
January 19th through February 23^d*

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

2006 CLOS DE LOS SIETE

We wrote about this wine's 2004 vintage back in November of '06. It was received very favorably by customers and has continued to develop a following since. Clos De Los Siete (vineyard of seven) is a project started up by Michel Rolland in the late '90's. The '06 is only the fifth release of the wine, which still comes from primarily young vines of ten years of age or younger. It appears to be the finest to date, as it was just rated 92 points by Robert Parker. These high altitude vineyards, 3,000 feet or higher, enjoy excellent sun exposure, little rain and a cooler climate from close proximity to the Andes Mountains. With high density planting and tiny yields, the **2006 Clos De Los Siete** shows tremendous concentration of black fruits, a seamless texture, followed by a lingering warm finish. Enjoy this Argentinian blend of 50% Malbec, 30% Merlot, 10% Cab and 10% Syrah now and over the next five years. Supplies somewhat limited, don't hesitate on this one.

**Special Offering
While Supplies Last \$15.99**



Once again, we would like to thank everyone who contributed to our Annual Animal Shelter Fund Drive. Your generous giving totaled \$600.00, with our matching of \$600.00, a total of \$1,200.00 will be donated equally to each of the following organizations:

***Animal Friends of Connecticut
Kitty Angels
Bandit's Place***

***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



SUPER VALUE FROM THE LOIRE

This sampler selection features two new releases from the highly respected Loire Valley producer Henri Bourgeois. Bourgeois makes a range of wines from top Loire appellations like Sancerre and Pouilly Fume. We are focusing on their two intro-level wines from the Loire, Petit Bourgeois Blanc and Rouge. The weakening U.S. dollar has created an even more challenging environment in seeking out imported values, especially from western Europe. So we are very pleased to offer this pair from France.

Bourgeois is a very important Loire producer that acts as both a domaine and negociant. This family run firm has spanned ten generations, but it was under Henri himself that the estate grew from five acres to one hundred and fifty acres during the '50's and '60's. During this period, Bourgeois was transformed from a small domaine to a leader in the Loire. Today, the firm is led by Jean-Marie Bourgeois who has taken quality to an all time high. These wines focus on two of the prominent grape varieties grown in the Loire, Sauvignon Blanc and Cabernet Franc.

2006 Petit Bourgeois Blanc is made of Sauvignon Blanc inside the village of Sancerre. It shows good structure on the palate, with lemon, citrus and grapefruit flavors with a touch of minerality and herbs. Enjoy with shellfish or on its own. **\$10.99**

In 2006, Cab Franc came in fully ripened, thanks in part to a warm month of July that excellerated the ripening process. The **2006 Petit Bourgeois Rouge** shows a Bordeaux-like personality with red and black fruits, good structure, soft tannins and subtle herbal notes on the finish. Enjoy with tuna steaks, poultry or veal. **\$11.99**

**Buy One Bottle
Each of the Two
For Only**



save 17%

JED STEELE OF CALIFORNIA WINE TASTING

Please join us on **Tuesday, January 29th at 6:30p.m.** at the **Adams Mill Banquet Room** to start the new year tasting program, by presenting the wines produced by Jed Steele and his son Quincy. On hand to lead the tasting will be *winery representative Craig Terell*. Jed Steele began his drive to wine stardom in 1968. In the early '80's, he worked his way as the founding winemaker, general manager, and VP of production at the Kendall Jackson Winery for their first nine vintages, creating world acclaim Chardonnay. But Chardonnay wasn't his only strength. Jed's diverse skills have contributed a great deal to California's wine industry. Behind the scene, he worked as a consultant for many significant producers. In the mid '90's, he eventually moved on and purchased the old Konocti Winery up in northern California's Lake County area, where he produces wines from an array of grape varieties under the Steele label. These wines are sourced from high quality grape growers throughout the North Coast, Central Coast and even as far as Washington State. In addition to that, the joint creation of his son Quincy's wines, called Writers Block, has become another exciting offering under the umbrella of the Steele portfolio. **To help accommodate 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. Reserve your seat by calling 649-4750, or emailing us at mwl@snet.net. Only Wine Club Members (and their guests) listed in our database are eligible to attend.**

Tasting list is as follows:

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| 2005 Steele Santa Barbara Pinot Blanc | \$13.99 |
| 2006 Steele Cuvee Chardonnay | \$17.99 |
| 2005 Steele Santa Barbara Pinot Noir | \$19.99 |
| 2006 Shooting Star Blue Franc Washington State Lemberger | \$13.99 |
| 2005 Writers Block Lake County Syrah | \$15.99 |
| 2005 Writers Block Lake County Zinfandel | \$15.99 |
| 2006 Writers Block Mendocino County Pinot Noir | \$15.99 |
| 2005 Writers Block Nevada County Cabernet Franc | \$15.99 |



OPEN HOUSE TASTING SCHEDULE

All four monthly specials are available to sample throughout the days of ***Saturday, January 19th*** through ***Saturday, February 23rd***. (Refer to articles for more info).

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|--|---|
| 2005 Santa Rita Meddala Real Chardonnay \$17.99 | 2005 Beckman Cuvee Le Bec \$17.99 |
| 2005 Li Veli Passamante Salent Rosso \$10.99 | 2006 Chateau Bonnet Blanc \$12.99 |

On ***Saturday, January 26th from 2:00-6:00***, sample the Loire Valley Petit Wines of Henri Bourgeois. (Refer to article for more info.)

| | |
|--|---------|
| 2006 Henri Bourgeois Petit White | \$10.99 |
| 2006 Henri Bourgeois Petit Cab Franc | \$11.99 |

On ***Thursday evening, February 7th from 5:00-8:00***, sample through the four Italian wines of Allegrini. (Refer to lead article for more info.)

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|---------------------------------------|---------|---|---------|
| 2006 Allegrini Valpolicella | \$11.99 | 2004 Allegrini Pallazo Della Torre..... | \$15.99 |
| 2003 Allegrini Amarone Classico | \$63.99 | 2001 Allegrini La Poja | \$71.99 |