



Manchester Wine & Liquors

Wine Club Newsletter

JANUARY/FEBRUARY 2005



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[A LOOK AT 2005](#)

Let us start out this year by thanking all of you for making 2004 a fantastic year for us. We never could have imagined last year would have been so successful as it was and we only have you to thank. As we start 2005, here are some brief observations about current issues and trends in the wine world.

The weak U.S. dollar against the Euro will lead to a new round of price increases for French, Italian, Spanish and other European wines.

The scorching heat in 2003 led to small harvests throughout Europe. As these wines make their way to the U.S. market this year, their minuscule quantities will push prices up also.

California pricing has stabilized recently as the situation with Europe has taken the pressure off California. 2003 will be California's third straight excellent vintage, keeping demand solid.

The only major wine producing countries that our currency is not weakening badly are Argentina and Chile. Continue to look for good values from these South American countries.

Collectors will grab up 2003 Bordeaux, much like they did with 2000 Bordeaux. 2003 Rhones, California Cabernet, 2001 Tuscans and 2000 Piedmont wines will also attract the attention of collectors in 2005.

Consolidation will continue in California as large conglomerates buy up smaller competitors. From a quality standpoint, this is rarely a positive.

With the excellent quality to price ratio, we expect continued strong demand for Australian wines. Even the premium segment of the Australian market is more in demand than ever before. (See our tasting program.)

[TEN FOR UNDER TEN](#)

As is the custom for us at this time of year, we present our favorite wines for under ten dollars of the past year. It is always an appropriate time of year, as the holiday bills roll in, to focus on great affordable wines. We hope you enjoy these selections, buy them by the case to keep around the house for the winter months.

2003 Maculan Pinot Toi - This delicious blend from Maculan was a popular selection last summer, as most Italian whites went up last year, this wine actually took a price decrease. A tank fermented Cuvee of Pinot Grigio, Chardonnay, Tocai and Pinot Bianco. Great for shellfish.

\$8.99

2002 Estancia Monterey Chardonnay - This selection for Chardonnay is a no brainer. When it comes to a consistently well balanced, stylish California Chard with supple flavors of citrus and tropical fruits, accented with a rich creamy backbone, add in shades of oak in the background and long finish, is why we keep going to the well with Estancia. One of the best Chardonnay values in the store.

\$8.99

2003 Cline Red Truck - This new offering from Cline hit the market last year and was a huge hit. This spicy, robust red offers juicy raspberry flavors that connect perfectly with pizza, pasta or burgers. Another great value from one of California's most innovative producers.

\$8.99

2002 Lindemans Reserve Shiraz - These impressive “Reserve” wines from Lindemans are a significant step up in quality from their regular bin wines and only a fraction more expensive. Textbook Shiraz flavors of spice, pepper and black fruits.

\$7.99

2003 Les Heretiques - One of our most successful wines of the month last year. The wines from the south of France were not as adversely affected by the heat of 2003, since this area is usually quite hot every year. Loaded with fruit, along with subtle smokey, earthy tones, Les Heretiques is great for grilled foods.

\$7.99

2002 Laurel Glen Terra Rosa Cab - Patrick Campbell of Sonoma’s Laurel Glen sources fruit from both Chile and Argentina for this label. This bottling is from Argentinian fruit, the vines that are sourced here are over 80 years old. The resulting wine is a dark Cabernet packed with cassis and black cherry fruit, mixed with cedar and tobacco notes.

\$8.99

2003 Cortijo Rioja - This delicious little Rioja shows plenty of up front strawberry and cherry fruit. A soft, easy drinking texture and an overall quaffable personality. Made from 100% Tempranillo, the 2003 Cortijo is ideal for veal, pork or tuna steaks, best of all it can be had for a song.

\$7.99

2002 Carmen Reserve Carmenere/Cabernet - This delicious blend of 60% Carmenere and 40% Cab comes from Chile’s oldest winery. This outstanding value reveals a plush, velvety texture of cassis and currant fruit, followed by a long, complex finish. A great red for beef tenderloin.

\$9.99

2003 Solaris Pinot Noir - This label is a joint venture between Beaulieu and Foley Vineyards of California. What really caught our attention was that you can’t find a Carneros designated appellation Pinot Noir at this price. So we decided to put it to the test back in October’s open house blind tasting. It held its own well in a group that ranged from \$15.00 to \$26.00. Full of ripe raspberry and wild cherry fruits, supple texture, good acidity and spice. A real bargain.

\$9.99

2003 Castelvero Barbera - Is a fabulous find for Italian Barbera. This Piedmont producer was featured over a year ago, along with their Cortese white and was very well received in a two bottle pack promotion. Barbera is the second most widely planted grape in Italy. A late ripening grape that shows a combination of sweet black and red fruits that leaves a long round finish. Don’t overlook this one.

\$7.99

MONTHLY SPECIALS

2003 Borsao Tres Picos - Last year, we featured one of Borsao’s other Reserve wines, their “Seleccion” bottling, which is a blend. That wine developed quite a following and just recently sold out. We follow that up with Borsao’s “Tres Picos” bottling which is made from 100% Grenache. Borsao is a co-op in the northeastern Spanish region of Campo De Borja that has developed a knack for producing very affordable tasty reds. Tres Picos comes from old, low yielding Grenache vines that are at least 35 to 40 years of age. These vines yield only about two tons per acre, which is less than most classified growth Bordeaux or Grand Cru Burgundy. Stylistically, Tres Picos resembles a good Chateauf-neuf-Du-Papes at about a third of the price. Medium to full-bodied with intense, ripe raspberry and blackberry fruit on the palate, followed by roasted, spicy notes on the finish. **Regular price 13.99/btl. Now through February 28th, get 15% off by the bottle, \$11.89 and 25% off by the case, \$10.49 or \$125.88 by the case net.**

2003 Selaks Sauvignon Blanc - Ten years ago, New Zealand wines were barely a blip on the radar for most consumers. Their wines were wildly aggressive, showing bizarre vegetal notes that dominated the fruit presence. Through changes and improvements in vineyard management, New Zealand wines have become more tame and internationally appealing. Today they are an excellent source for crisp, unoaked whites, especially Sauvignon Blanc. Selaks is one of New Zealand’s more respected producers with a history dating back to 1934. This 2003 Marlborough Sauvignon Blanc has a fresh, lively feel to it, while showing ripe grapefruit, melon and lemon flavors, followed by a long smokey finish. The style here is not unlike the famous French Sauvignon Blancs of Pouilly Fume. This intensely flavored, yet stylish Sauvignon Blanc would

be an excellent choice for smoked fish, shellfish, or any dill sauce dish. **Regular price \$13.99/btl. Now through February 28th, 15% off by the bottle, \$11.89 and 25% off by the case, \$10.49 or \$125.88 by the case net.**

2002 Brigaldara Valpolicella Classico - '02 was a somewhat challenging vintage throughout Italy. Many wine producers chose not to bottle their top super premium wines. Instead, they took their best fruit and put it into the lower premium category, resulting in a better quality wine to compensate a poor vintage. This Valpolicella Classico is a fine example of that. Compared to the previous vintage, we found that the '02 showed a convincing difference. More complex and balanced, better overall structure, depth and concentration of fruit. Made with a variety of Veneto grapes such as Corvina, Molinara, Rondinella, Terodola and Sangiovese from within the Valpolicella Classico Zone. Brigaldara displays deep opaque color, traditional Valpolicella aromas with cedar and bitter black fruits. The smooth velvety tannins lie over the copious black plum, raisin and berry fruit flavors. Sausage, hearty meat sauces, roasts and strong flavored cheeses would welcome this Valpolicella. **Price only \$12.99. Now through February 28th, get 15% off by the bottle, \$11.04 or 25% off by the case \$9.74 or \$116.88 by the case net.**

2000 Scaliere Salento Rosso - Italy's sun drenched, southeast region of Apulia is often referred to as the heel of the boot. This area is where you will find delicious, well made wines like Scaliere produced with Negroamaro, the most widely planted red grape of the region. Blended also with a touch of Aglianico for added depth, what this red offers as it opens up in the glass, is a distinct aroma of tar, leather and black fruit spice. Similar to Pinot Noir with its medium-bodied structure, though remaining true to its indigenous style. The bright cherry and raspberry flavors combine well with the crisp acidity, soft velvety texture, accents of earth and sweet fruit that follow through on the long finish. Scaliere is a nice accompany to poultry, fish, red sauced pasta with sausage or spicy meatball. **At only \$9.99, makes it a real value. Now through February 28th, get 15% off by the bottle, \$8.49 and 25% off by the case, \$7.49 or \$89.88 by the case net.**

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

MIXED CASES DO APPLY TOWARDS 25% SAVINGS

RENWOOD'S SIERRA SAMPLER

This feature takes a look at four exciting California wines, produced from the Renwood Winery out of the Sierra foothills between El Dorado and Amador counties. Sourced from the areas most notable vineyards, including Renwood's 217 acre Twin Rivers Vineyard. The areas terroir is conducive to the planting of Rhone and classic Cal-Italian varietals, as well as Syrah and Zinfandel. Made in a straight, fruit forward style and as you will see, they are of exceptional quality.

Our regular special price per bottle is \$10.99, we recently dropped it down to \$9.99. As an added incentive, you can

Buy **Two of Any Combination** For Only



Save an additional 10%

The **2002 Renwood Viognier** has a seductive honeysuckle aroma, with full flavors of fresh peach, pear and melon. At the same time, it exhibits a well-balanced clean, crisp style with notes of mineral, spice and vanilla. \$9.99

Renwood's **2001 Barbera** possesses a nice deep color. Sweet oak scented, full-bodied structure that offers an assortment of lush berry fruit flavors with chocolate and vanilla hints wrapped in the smooth spicy tannins that lead into a supple finish. \$9.99

2002 Renwood Zinfandel - Renwood's real calling is Zinfandel, as you will see in their well made entry level Zin. It is not short of spicy cinnamon, clove, pepper and smokey earth. The flavors show copious jammy sweet plum, wild black berry and oakey tannins, followed by a spicy alcohol sensation on the finish. \$9.99

2001 Renwood Syrah has discernible Syrah aromas. This deep dark and absolutely delicious Syrah offers intense fruit driven flavors of black cherry and berry. It has a rich mouthfeel and shades of new oak, adding to the supple texture that rounds out a nice nuance of spice. \$9.99

**JANUARY AUSTRALIAN
WINE TASTING**

This series of tastings will be dedicated to some of the lesser known premium labels of **Australia**. The first tasting will be held on **Monday, January 24th at 6:30p.m.** in our back stockroom. *Wine Consultant, Matt Wimberger of Worldwide Wines*, will be on hand to taste us through this delicious full-flavored selection. **Once again, reservations are required. Only Wine Club Members listed in our database are eligible to attend.** We've found in the past that most outside guests tend to cancel at the last minute or do not show up, thus blocking out active member's participation.

Reserve your seat by calling 649-4750, no emails please.

The tasting list is as follows:

2003 Salena Estates Shiraz -----	\$10.99
2003 Salena Estates Cabernet -----	\$10.99
2003 Hill of Content Grenache Shiraz -----	\$13.99
2003 Two Hands Lucky Country Shiraz/Cabernet -----	\$16.99
2003 Thorn-Clarke Shot Fire Ridge Shiraz -----	\$20.99
2001 Limb Vineyard Cabernet Sauvignon -----	\$29.99



**FEBRUARY OPEN HOUSE
TABLE TASTING**

This convenient format will allow you to bring **one guest** and come in between the hours of **5:00-7:30p.m. on Monday, February 7th** and taste through an entirely different group of **Australian wines**. Interact with friendly and knowledgeable wine representatives behind each table.

Tasting list:

2002 Shingleback Shiraz -----	\$19.99
2002 Hewitson Miss Harry Grenache/Shiraz/Mourvedre -----	\$19.99
2003 Hill of Content Pinot Noir -----	\$15.99
2002 Cape Mentelle Cabernet Merlot -----	\$15.99
2002 Peter Lehmann Clancy's Red -----	\$15.99
2002 Kirralaa Cabernet Sauvignon -----	\$13.99
2002 Kirralaa Bush Vine Shiraz -----	\$13.99
2002 Kirralaa Chardonnay -----	\$13.99



The amount of sampling will be limited.
Special pricing will be announced at both tastings.

Once again, we want to thank those of you who participated in donating to our Animal Shelter program. Your generosity produced approximately \$612.00, with our matching, that's \$1,224.00 dollars. All proceeds will be allocated to local animal shelters