



# Manchester Wine & Liquors

## Wine Club Newsletter

JANUARY/FEBRUARY 2006

1032 Tolland Tpke., Manchester, CT 06040 (860) 649-4750 EMAIL: manchester.discount@snet.net WEBSITE: manchesterwineandliquors.com

Happy New Year to all, we hope each and every one of you had a joyful holiday season. We would like to thank all of you for making the past year a record year for us. With 2005 in the books, we can start to look ahead to what 2006 may have in store for us. Some of the trends that took shape in '05, Pinot Noir, unoaked Chardonnay, Spanish and South American wines, we expect will continue. We look forward to bringing you exciting new wines, great values and interesting in-store tastings in 2006.

### HOME WINE DELIVERY SERVICE AVAILABLE

As a convenience, and to better service our customer's wine 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 us at **manchester.discount@snet.net**. (Some restrictions do apply.)



We start off the new year with a collection of **Ten Wines for Under \$10**. After spending more money than you probably would have liked during December, what could be more useful than ten great wines that are easy on the budget.

### WHITES

**2004 Chateau Ste. Michelle Pinot Gris** - This prodigious Washington state producer continues to produce large quantities of quality wine. Pinot Gris is a varietal that thrives in the Alsace region of France and more recently, the Pacific Northwest. Ste. Michelle makes a delicious version which shows crisp, clean melon, citrus and orange peel flavors. A great choice for spicy eastern cuisine.

**\$9.99**

**2004 Las Brisas Rueda** - Rueda is fast becoming one of the top Spanish regions for white wines. The traditional barrel aged, oxidized, tired style of white has given way to fresh, crisp expressions that are simply delicious. Las Brisas is a shining example of modern Spanish white wine. This bottling is a blend of 50% Verdejo, 25% Viura and 25% Sauvignon Blanc. It shows vibrant fruit flavors of lemon and grapefruit, with dry, nutty tones. A perfect white for any shellfish dish.

**\$8.99**

**2004 Latour Bourgogne Chardonnay** - Latour has been one of our favorite Burgundy producers over the years. His Bourgogne Chard has consistently been a great value, holding firm at just under \$10, while many others have jumped to \$15-\$20. '04 is a more classic Burgundy vintage than the super hot 2003 vintage. The wines have structure and classic flavor profiles. Latour's '04 Chardonnay shows pear fruit, crisp acidity, followed by a long finish marked with mineral tones.

**\$8.99**

### REDS

**2004 Borsao** - Another old favorite, Borsao is made from a cooperative in the northern region of Campo De Borja. This was one of the first wines of modern Spanish wines that started to appear about ten years ago. Borsao is made from 80% Garnacha and 20% Tempranillo, tank fermented, and sports a Pinot Noir-like cherry and plum flavor profile. A Parker favorite, the 2004 was rated an 86.

**\$5.99**

**2003 Vidal Fleury Cotes Du Rhone** - One of the few quality Cotes Du Rhones that still comes in under \$10. Primarily Grenache based, the 2003 shows rich, spicy black fruits on the palate with pepper notes on the finish. 2003 was one of the finest vintages in the southern Rhone in recent years. The success of the vintage shines through in this bottling. Enjoy this hearty red with any grilled meat dish.

**\$9.99**

**2004 Grayson Merlot** - Merlot may not be the chic varietal it was ten year's ago. Anyone who saw the movie Sideways remembers the line "I'm not drinking any 'expletive' Merlot". Whether it's in fashion or not, this Grayson Merlot is a great value. Sourced from Paso Robles fruit and vinified in Napa Valley by a group of winemakers that have worked at Pine Ridge and Etude. These talented folks have crafted a juicy Merlot, full of black fruits that is surprisingly well structured. Enjoy Grayson with a nice New York strip.

**\$9.99**

**2003 Ajello Majus Rosso** - Sicily is one of Italy's fastest growing wine regions. Although it is off the southern coast of Italy, the heat is tempered by the maritime influence and the mountainous landscape. Nero D'Avola is the workhorse red varietal in Sicily. Because of the various microclimates on the island, there is a wide diversity in styles of this varietal. Ajello is medium-bodied and silky textured on the palate. An excellent choice for meat sauce dishes.

**\$9.99**

**2004 Tortoise Creek Syrah** - Many wines are popping up with "gag" labels that seem to rely on humor more than the quality of what is in the bottle. At first glance, this offering may seem to fall in that category, but don't be fooled. Tortoise Creek is a series of French wines that come from the Languedoc region in the south of France. This Syrah is a medium-bodied effort that shows peppery, raspberry fruit intermingled with smoky notes.

**\$7.99**

**2002 Renwood California Series Zinfandel** - Zinfandel is Renwood's true calling. What you will find in their entry level Zin, is an aroma that is not short of spicy cinnamon, clove, pepper and smoky earth. The flavors show copious jammy sweet plum, wild blackberry and oaky tannins, followed by a spicy alcohol sensation on the finish. Average quality is becoming more common with Zinfandel in this price range, which is precisely why we chose to select Renwood for this feature.

**\$9.99**

**2002 Cellar #8 Cabernet Sauvignon** - Developed under the Beringer Winery Estate's umbrella. This Cabernet is the recipient of Beringer's massive source of quality fruit out of the north coast appellations of Sonoma, Mendocino and northern Napa County. It possesses a sweet cedar aroma, accented with spice and deep black fruits. The rich, full-bodied flavors show generous amounts of cassis and blackberry, with hints of chocolate, black licorice, firm tannins and well integrated oak.

**\$8.99**

## **MONTHLY SPECIALS**

**2003 Altos De Luzon** - We first featured this wine several year's ago and it was very well received. Finca Luzon is fast becoming the top producer in Jumilla, a promising region in south-central Spain. Altos De Luzon is their top bottling. It is a blend of 50% Monastrell (Mourvedre), 25% Tempranillo and 25% Cabernet. The wine is aged for six months in a combination of French and American oak. The 2003 looks to be the finest release of this wine. It was included in the Wine Spectator Top 100 for 2005 at #43, boasting a 93 point rating. The wine itself is very rich and full-bodied, not atypical for wines from this torrid region. It is packed with blackberry and raspberry fruit, with hints of vanilla, licorice and spices. Drinkable now, this stellar effort will age nicely for up to five years. Only 1,500 cases produced and supply is limited. **Price 18.99/btl. Get 15% off by the bottle, \$16.14 and 25% off by the case, \$14.24 or \$170.88 by the case net.**

**2003 Chateau Cap de Merle Lussac Saint Emilion**- This recent release from the great '03 vintage offers an impressive value. The Lussac area is one of four sub-appellations located just outside Saint Emilion itself. Cap de Merle is a soft and medium-bodied Bordeaux made up of 80% Merlot and 20% Cabernet Franc. Both grapes were vinified separately and then blended together with no oak influence. Thereby, allowing the wine to possess a more pure, rich and spicy flavor, offering plenty of ripe black fruits, sweet plum, with a nuance of chocolate and supple tannins that lead into the young and vibrant finish. Very approachable now, but has the balance and the stuffing to cellar over the next several years. This fine Bordeaux is a sleeper and a keeper. Can be enjoyed with beef with sauteed mushrooms and ripe cheese. **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.**

**2002 Borgo Scopeto Chianti Classico** - This old and well-established Chianti Classico producer recently teamed up with the Tenuta Caparzo Estate. Caparzo is a property located further south in the Tuscan town of Montalcino and is considered one of Italy's most important Brunello producers. The purpose of tying these two estates together are the people behind the scene,

**REGIONAL REDS FROM  
DOWN UNDER**

Nuccio Turrone and famed enologist, Vittorio Fiore. With their combined experience, they fully understand the influence of the terroir and what is needed to gain the highest quality that the vines can produce. This Chianti Classico is made with Sangiovese, the noble red grape of Tuscany. The wine is aged a full year in oak and another six months in bottle prior to release. This has allowed the wine to develop its many supple characteristics. Borgo Scopeto displays round aromas of cedar, sweet berry and vanilla. On the palate, it is well structured with an earthy dryness, combined with smooth black and red fruits, balanced with proper acidity, alcohol and soft, sweet tannins. This deliciously well made Chianti Classico can compliment red sauced pasta and an array of red and white meats. **Price \$16.99. Get 15% off by the bottle, \$14.44 or 25% off by the case \$12.74 or \$152.88 by the case net.**

**2004 Cantina Di Custoza Lugana** - This winery is made up of a dedicated and passionate group of local wine growers out of Veneto's Lugana D.O.C. The vineyards sit, for the most part, on the hillsides just south of Lake Garda, near the town of Custoza. This wine is produced entirely of Trebbiano. Some believe that this grape is somewhat neutral and uninspiring. But there are those who believe that the Trebbiano Di Lugana clone is a different grape variety and the more versatile producers find a way to bring out the grape's true character. Custoza Lugana was vinified in stainless steel and a very short time in wood. In result, lies a clean crisp, fresh aroma of citrus and green apple. The flavors offer intense lemony fruit character, with an underlying roasted almond richness, framed with long crisp acidity on the finish. This well-balanced white shares some stylish similarity with higher quality Pinot Grigio's and single vineyard Soave's. Shows best when served with both warm or cold hors d'oeuvres, and cream sauced pasta. **Price \$10.99. Get 15% off by the bottle, \$9.34 and 25% off by the case, \$8.24 or \$98.88 by the case net.**

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

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

**Once again, we want to thank those of you who donated to our Animal Shelter program. Your generosity produced approximately \$542.00, with our matching, equates to \$1,084.00 dollars.**

Nine Stones is a label created by two Australians, Len Evans and Dennis Power. Their goal was to go out and search for the best fruit from multiple regions of southeast Australia. Instead of blending the area's together, they decided to go in the direction of producing a group of wines made with the Shiraz grape that reflect the area's unique character. This easy drinking, yet complex flavored Shiraz trio offers a fun way to compare each one, starting with the softer, lighter style and working up to the more richer and full-flavored Shiraz.

**2004 Nine Stones Hilltops Shiraz** comes from a cooler climate and is the softer one of this bunch. It has a nice bright berry and violet aroma. The fresh acidity, soft tannins and subtle earth, combine well with the spice and ripe black berries. This stylish and elegant Shiraz rounds out with a sweet finish and faint hints of oak. Special Price \$11.99

**2003 Nine Stones McLaren Vale Shiraz** - The warm maritime climate of the McLaren Vale produces wines that are deeper and richer. The aroma displays toasty spice with anise and black pepper. The flavors show a rich blackberry and black cherry character, balanced with firm oaky tannins, hints of chocolate and vanilla that compliment the long fruity finish. Special Price \$11.99

**2003 Nine Stones Barossa Shiraz** is the fuller and richer one of the group. The Barossa Valley has a strong reputation for producing rich, full-bodied style Shiraz. The warm climate offers higher sugar levels packed with flavor. Some of Australia's best fruit comes out of the Barossa Valley, typically produced from old vines that average over 50 years. It exhibits a rich, smoky, spice plum aroma. The copious blackberry and cassis fruit flavor is accented with licorice, chocolate, spicy oak and is framed out with a touch of alcohol on the finish. Special price \$11.99

Buy **Two of Any Combination** For Only



OR

Buy **All Three** For Only



Save over 16% off the special price

**JANUARY OPEN HOUSE**  
**TABLE TASTING**

On **Monday, January 23rd between the hours of 5:00-7:30p.m.** come in and taste through a delicious array of wines from Argentina. Take this opportunity to learn by conversing with our friendly and informative wine representatives at each table. Argentina is the world's 5th largest wine producer behind Italy, France, Spain and the United States. In the past, the country's political turmoil and misdirected government policies only favored grape quantity over quality. Today, Argentina has become South America's hottest and most exciting wine producing country, with Chile now trailing behind.

Argentina's wine industry built its reputation on producing world class Malbecs. This big, rich, juicy textured red is considered Argentina's king red grape. Other reds, such as Cabernet Sauvignon, Bonarda and Syrah, thrive there as well. Their whites have also developed a nice following with rich, full-bodied Chardonnays, along with the aromatic and crisp Torrontes wines.

The country's viticultural base is located in and around the town of Mendoza. Many of the vineyards sit on the higher elevations, some over 3,000 feet above sea level in the Andes mountains. The climate experiences very little rainfall and has a wealth of sunshine and warm daytime temperatures which, in result, helps give the wines their flavor intensity. As you can see, the list below covers a broad range of styles. **Reservations are not required for this tasting.** The amount of samples will be limited, and a **minimum purchase consideration would be greatly appreciated.**

**Tasting list:**

2003 Trapiche Broquel Chardonnay -----	\$13.99
2004 Trapiche Broquel Malbec -----	\$15.99
2003 Dona Paula Malbec/Syrah -----	\$12.99
2004 Dona Paula Malbec -----	\$12.99
2003 Susana Balbo Crios Cabernet Sauvignon -----	\$14.99
2003 Susana Balbo Crios Syrah-Bonarda -----	\$14.99
2005 Susana Balbo Crios Torrontes -----	\$12.99



**FEBRUARY WINE TASTING**  
**FRENCH LANGUEDOC AND THE RHONE**

Please join us on **Monday, February 6th at 6:30 p.m.** in our back stockroom to taste through the French wines of Robert Kacher Selections. *Carole Decouard-O'Connor* will be on hand to lead us through the tasting. Robert Kacher stands as one of the hottest American importers. He is renowned for discovering a wide range of small, high quality producers throughout the appellations of Burgundy, Rhone, Bordeaux, Alsace, Languedoc-Roussillon and Provence. Much of Kacher's success comes from the demand on his growers. He insists on lower yields for optimum grape quality and was one of the first to push for less fining and filtration, to not inhibit the wine's natural and distinctive flavors. As an importer, Kacher works on a lower profit margin to assure a strong competitive edge in the marketplace, making it favorable for the consumer. **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.**

**The tasting list is as follows:**

2004 Domaine De Gournier Sauvignon Blanc -----	\$8.99
2004 Grange des Rouquette Marsanne/Viognier -----	\$10.99
2004 Chateau Valcombe Tradition Costieres De Nimes Rouge -----	\$10.99
2003 Montpezat Les Palombieres Cotes Du Languedoc Rouge -----	\$13.99
2004 Chateau Guiot "Cuvee Alex" Costieres De Nimes Rouge -----	\$19.99
2003 Andre Brunel Chateauneuf du Pape -----	\$31.99

