



Manchester Wine & Liquors

Wine Club Newsletter

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2006 MUGA ROSADO

We eagerly awaited the arrival of our shipment of the 2006 Muga Rosado. The Bodegas Muga is one of the most sought after producers of Rioja wine in the market today. Their Rosé is as sought after as their Rioja Reservas. Although our distributor's allocation was oversold in the market, we were able to secure enough Rose for this feature. This is one of the few dry Rosés in the world that has this type of demand. Muga is traditional in their approach to winemaking and this Rosé is no exception. It is comprised of 60% Garnacha, 30% Viura, and 10% Tempranillo. It is aged in large wood casks with extended lees contact which gives the wine a broader texture and mouthfeel, with a slightly drier profile. On the palate, it shows cherry and watermelon fruit with a touch of herbs. Muga offers an interesting stylistic contrast to the Italian Rosé La Valentina, also featured this month. As mentioned above, supplies are limited, so make sure to grab some to enjoy over the next few months.

\$9.99

GET IT WHILE YOU CAN!!

2005 Justin Cabernet Sauvignon - Justin Vineyards is a family owned winery that has realized the enormous potential of California's Central Coast Paso Robles appellation. The winery built its considerable reputation with their coveted Bordeaux-style blend that is bottled under the proprietary name Isosceles. The same quest for balance and structure that drives the production of Isosceles is also evident in their highly allocated Estate bottled Cabernet Sauvignon. This wine delivers plenty of spicy aromatics and subtle hints of earth with layers of blackberry, plum and cassis. This delightful Cab with its firm tannins and sweet oak is accessible now and will develop further complexity as it gracefully ages through 2012. Enjoy! Regular Price \$26.99

\$21.99

while supplies lasts

SUMMER DRINKING WITH AUSTRIA'S YOUNG SUPERSTAR

When I had the pleasure of meeting Markus Huber, I couldn't help 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 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 that produces huge amounts of delicious white wine from Gruner Veltliner, the country's most widely planted white grape. Gruner Veltliner's are typically noted for their distinct peppery nuances and fresh aromatics, along with mouthwatering flavors balanced with clean, crisp acidity and great fruit intensity on the finish. Gruner's are often compared to dry Riesling, but they tend to be a bit drier. The refreshing style of Gruner Veltliner is perfect for summer time drinking. Cold salads, grilled chicken, and seafood pair nicely with Gruner.

This month, we present two wonderful expressions of Gruner Veltliner. In this feature we also decided to offer one of Austria's exciting and stylish reds, which is called Zweigelt. The medium-bodied and delicate flavors of Zweigelt can also be enjoyed with summer grilling.

2005 Huber Zweigelt shares some resemblance to a medium-bodied Pinot Noir or a softer style of Dolcetto. It begins 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 allowed 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.

\$14.99

2005 Huber Gruner Veltliner is a more straightforward style with focused fresh green apple, lemon, and peach flavors. The fruit intensity and racy acidity balances well with the fatty texture on the mid-palate. The mouthwatering flavors and subtle spices add to the pleasantly crisp finish.

\$9.99

2005 Huber Gruner Veltliner “Obere Steigen” is a single vineyard Gruner that shows more complexity with lovely aromas of white pepper, green apples, lemons, and grapefruit. The medium-bodied texture expands upon the palate with bracing acidity that is magnificently balanced with citrus and spices on the long, lingering finish.

\$13.99

***PICNIC
WITH PROSECCO***

The sparkling wine industry is one of the most stagnant segments of the wine business today. Champagne has never really recovered from the debacle of the “supposed” shortage of the millenium. A weak currency is pushing prices higher, continuing to make it only a special occasion purchase. Asti continues to slip each year, as does Cava from Spain, as both categories suffer from poor quality overall. Is there hope for any sparkling wine in the market? Without question the one bright spot in this category is Italian Prosecco. Prosecco is both the name of the D.O.C. and the grape used in the wine. It must be 100% Prosecco to carry the D.O.C. label. This sparkling wine comes from just east of Venice, between the towns of Valdobbiadene and Conegliano. The D.O.C. was created in 1969, but only first appeared in the American market in the mid ‘90’s. Virtually all Prosecco on the market is priced between \$10 and \$25. At these prices you can buy three bottles of Prosecco for the equivalent of a bottle of Champagne. Being affordably priced, Prosecco can be enjoyed more frequently than just on special occasions. The style of Prosecco also lends itself to casual drinking.

All Prosecco is made in the bulk method where the secondary fermentation takes place in large tanks instead of in the bottle. From a flavor standpoint, Prosecco is usually marked by apple, peach and nutty notes. It does not have the yeasty, doughy quality of Champagne because the wine does not stay in contact with the lees for long before it is bottled. Prosecco can run from slightly fruity to bone dry. This is the perfect drink to sip on your porch after a long day at work, or to enjoy with some lighter fare such as fruit, mild cheeses, Thai food, and sushi. This month we highlight four offerings representing a range of styles and prices.

Mionetto Prosecco Brut - Mionetto is one of the most important firms in the history of Prosecco production. This is a full Spumante style (full bubbles) Brut which offers great value. Classic green apple and pear flavors grace the palate of this medium-bodied Prosecco. Pair this bubbly with all the usual suspects, and it can even stand up to pork or poultry dishes too.

\$11.99

Mionetto Sergio Extra Dry Rosé - Sergio is their top of the line sparkling wine offering exceptional elegance and finesse, it is the creation of Sergio Mionetto. The newest addition to the Sergio line is Sergio Rosé. It is a blend of Prosecco, along with red varietals Lagrein and Raboso. As a result, it cannot technically be labeled a Prosecco. With a brilliant salmon color, Sergio Rosé offers luscious flavors of strawberry and red raspberry. Enjoy Sergio Rosé with grilled salmon or Asian stir fry.

\$22.99

Borgo Magredo Prosecco - Friulian winemaker Piero Totis had set out to make the most of his winemaking talents by expanding his production into the neighboring region of Veneto to make Prosecco. Borgo Magredo’s debut in this sparkling wine category came with great success. A softer style of Prosecco that shows terrific balance of crisp green apple with nice acidity, that lead into a creamy refreshing finish.

\$11.99

Nino Franco Rustico Prosecco - This wonderfully elegant and drier style of Prosecco displays lovely hints of almond and caramel. The fresh green apples and pears show good length that combines with a nice frothy texture and a long finish. Rustico’s remarkable acidity and versatile flavors would complement shellfish, seared tuna with a little wasabi, or make a refreshing aperitif.

\$13.99

MONTHLY SPECIALS

2005 Clos Roillette Fleurie - Clos Roillette is a 23 acre parcel of land that lies on the border of the Fleurie appellation. Before the appellation was officially defined, this estate was considered a part of Moulin-A-Vent. The previous owner was so infuriated his property was not part of Moulin-A-Vent, he refused to put Fleurie on the label and sold all his wine outside of France. Over time, the property fell into disrepair until it was purchased in the late ‘60’s by Fernand Coudert. He replanted the whole vineyard and updated the winemaking facilities. Today, the quality is exceptional as Coudert and his son stress low yields and old vines in their production. Stylistically, this Fleurie is more muscular and powerful than your typical Fleurie which is not surprising since it borders Moulin-A-Vent. The wine has a rich, velvety texture possessing red currant and raspberry fruit, very aromatic and long on the finish. An exceptional wine that could easily be mistaken for a red Burgundy at less than half the price. *Price \$16.99/btl. Get 15% off by the bottle, **\$14.44** and 25% off by the case, **\$12.74** or **\$152.88** by the case net.*

2006 La Valentina Cerasuolo Montepulciano (Rosé) - Cerasuolo (Montepulciano Rosé) is made from 100% Montepulciano grapes, the juice is only in contact with the skins briefly to obtain the salmon pink color. On the palate the wine is fresh and crisp showing strawberry and red cherry fruit with a zippy, thirst quenching finish. La Valentina has only been in existence since 1990, but they have quickly become one of the standout producers of the region. This ‘06 Cerasuolo delivers plenty of thirst quenching appeal for a very fair price. We encourage you to enjoy it with pasta salad, sushi, or chicken off the grill *Price \$10.99/btl. Get 15% off by the bottle, **\$9.34** and 25% off by the case, **\$8.24** or **\$98.88** by the case net.*

2005 Mapema Sauvignon Blanc - This new Argentine release offers an elegant style that sets it apart from the massive amounts of purely fruit forward Sauvignon Blanc's in the market today. 30% of this Sauvignon Blanc was aged in seasoned French oak and the rest in stainless steel. The integration of wood enhances the diversity of the flavor profile. The toasty aroma leads into rich and subtle fruit flavors of lemon and green apple that are well balanced with a crisp acidity. The lengthy finish is layered with herbaceous notes and a creamy texture. The vineyards are located on the slopes of Mount Tupungato, South America's second highest mountain that stands at the foothills of the Andes. The fruit was hand selected in the Tupungato Valley just south of Mendoza at 3,700 feet above sea level. Mapema Sauvignon Blanc would make a nice pairing with grilled seafood, smoked chicken, and pork. **Price \$12.99/btl. Get 15% off by the bottle, \$11.04 and 25% off by the case, \$9.74 or \$116.88 by the case net.**

2004 Caparzo Rosso Di Montalcino - From the famed region of Montalcino in southeast Tuscany, this lighter, more subtle off-spring of Brunello is a stunning value. Like Brunello, Rosso Di Montalcino uses the same clone of Sangiovese, yet those used to produce Rossos are sourced from younger vines and the resulting wine is not aged as long as its more expensive counterpart. Because of the similarities, Rosso Di Montalcino is often referred to as "Baby Brunello". Aged in Slovenian oak for one year and six months in bottle prior to release, this young, fresh Rosso exhibits a lovely black cherry color with scents of violets, spice, and hints of cedar. The full-bodied flavors are sweet and round, with lush red and black fruits, elegant structure and balance. Its smooth silky tannins compliment the long, warm and youthful finish. Try this little Tuscan gem with lamb, red sauced pasta, and hearty cheeses. **Price only \$17.99 this month get 15% off by the bottle, \$15.29 or 25% off by the case \$13.49 or \$161.88 by the case net.**

*** All Four Are Available For Tasting ***
MIXED CASES DO APPLY TOWARDS 25% SAVING

ITALIAN SAMPLER
PACK #1

The delicious wines of Castelveo come out of Italy's northwest corner region of the Piedmont. When we tasted the Cortese and Barbera, we were amazed with the high level of quality and depth of flavors. Finding wines from the Piedmont of this caliber and low price was thought to be nearly impossible. Both wines are distinct, easy drinking, and food friendly.

2005 Castelveo Cortese is a light to medium-bodied, dry and crisp white wine, with bright citrus fruit flavors, balanced with nice acidity and a long refreshing finish that will charm you into another glass. The Cortese grape is mainly known to make the great Gavi wines of the Piedmont. Castelveo has similar taste to a Gavi, but for a whole lot less in price. If you enjoy Pinot Grigio, give this Cortese a try, you won't regret it. Best consumed with cold antipastis, seafood, and pasta with alfredo sauce. **\$7.99.**

2005 Castelveo Barbera - Barbera is the second most widely planted red grape in Italy. Known to ripen late on the vine, it leads to a stylish red wine that shows excellent acidity and balanced fruit. Ruby red in color, the medium-bodied flavors have a wonderful combination of black and red fruits, accented soft tannins and spice, with a sweet ripe finish. **\$7.99.**

**Buy Two of any
 Combination
 For Only**



a savings of 12.5%

ITALIAN SAMPLER
PACK #2

Cantina di Custoza is a winery that also bears the same name as the area. It is made up of a dedicated and passionate group of local wine growers out of Veneto's Lugana D.O.C. The vineyards are predominantly situated on the hillsides just south of Lake Garda, near the town of Custoza.

The **2005 Cantina di Custoza Lugana** is produced entirely of Trebbiano. While some believe that this grape is somewhat neutral and uninspiring, many believe that the Trebbiano di Lugana clone is a different grape variety and skilled producers find a way to bring out the grape's true character. Custoza Lugana was vinified in stainless steel with a very short time in wood. The result is a delightfully clean wine with fresh aromas of citrus and green apple. The flavors offer an intense lemony fruit character, with an underlying roasted almond richness, framed with long crisp acidity on the finish. **\$9.99.**

2003 Cantina di Custoza Valpolicella - This value-oriented Valpolicella displays many wonderful qualities of the Veneto. Custoza is blended from the area's three most important and indigenous red grape varietals Corvina, Rondinella and Molinara. It starts with a nice dark berry and cedar aroma. The flavors follow through with a nice medium to full-bodied texture, showing layers of lush black and red cherries, underscored with sweet ripe plum. The tannin sensation is soft and the spices, coupled with a hint of earth, balance well with its long, fleshy finish. **\$9.99.**

**Buy Two of any
 Combination
 For Only**



a savings of 20%

***LUCIEN ALBRECHT
OF ALSACE***

Alsace is one of the most versatile and exciting white wine producing regions in the world. This feature brings out four surprisingly distinct and delicious wines. Today, eighteenth generation family member Jean Albrecht heads the winemaking and manages the Domaine's major holdings of high quality fruit. For those who love wine with food, we suggest you try this stylish group of wines.

2005 Lucien Albrecht Pinot Gris Cuvee "Romanus" - This dry, crisp and refreshing Pinot Gris displays the very style of the Alsace. The flavors show soft citrus and apple fruits, hints of mineral stone on the mid-palate, with nice acidity and a long clean finish.

\$15.99

2005 Lucien Albrecht Pinot Blanc Cuvee "Balthazar" offers honey and apple scents, with intense pear and fresh lemon flavors, working in harmony with the crisp acidity on the lively finish.

\$10.99

2005 Lucien Albrecht Riesling - Wonderfully floral scented, this dry Riesling provides plenty of peaches, pears and apples that intermingle with the tangy acidity, steely character and refreshing finish.

\$14.99

2005 Lucien Albrecht Gewürztraminer - With spicy aromatics and a hint of ripe pear, the fresh melon and peach flavors give a rich, round creamy texture that is pure, crisp, and full. The soft candied finish adds to this Gewürztraminer's stylish impression.

\$16.99

If you are interested in trying a real value in sparkling wine, then you may want to pop open a bottle of **Lucien Albrecht Cremant D'Alsace Brut Rosé**. "Cremant" is the Appellation d'Origine Controlee designation that refers to sparkling wine made outside the region of Champagne. Lucien Albrecht's sparkling wine is produced in the French Alsace and is labeled "Methode-Traditionelle". The A.O.C. regulations are equally strict in Alsace as they are in Champagne. Cremants offer tremendous and affordable sparkling wines of extraordinary quality. Albrecht's deliciously crisp and refreshing Brut Rosé is made from 100% Pinot Noir grapes. The light pink salmon color is enhanced by the alluring stream of tiny bubbles that rise to the top of the glass. The flavors display nice strawberry and wild cherry fruit, with a touch of richness on the mid palate. It is balanced with dry, crisp acidity and complimented with a creamy texture and long finish. Albrecht Brut Rosé can be served as an aperitif or with a wide assortment of hors d'oeuvres.

\$13.99

**HOME WINE DELIVERY
SERVICE AVAILABLE**

As a reminder, we offer pre-arranged home or office delivery service. If you would like to take advantage of this convenience, please call 649-4750 or email us at **manchester.discount@snet.net**.



***MONTHLY MONDAY NIGHT TASTINGS
&
SATURDAY OPEN HOUSE TASTING***
We are beginning our summer hiatus from the monthly wine tastings this month. Have a pleasant and relaxing summer and we will resume in September.

For Dinner Events, please go to our website for detailed information.

<http://www.manchesterwineandliquors.com>