



# Manchester Wine & Liquors

## Wine Club Newsletter

**JULY/AUGUST 2005**

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### **DUCK POND CELLARS**

This Oregon/Washington producer was first introduced to us almost three years ago. After being warmly received by our customers, the wines became unavailable for a period due to a change in suppliers. We are glad to report that they are again available. The Fries family owns a total of 855 acres, 325 in Oregon and 530 in Washington. Founder Doug Fries comes from an agricultural background involving everything but grapes. He first purchased this land in the early '70's, but didn't turn it into a winery until 1993. Leaning heavily on their agricultural background, the Fries have learned how to best utilize their vineyard sources and microclimates. Owning vineyard land in these two northwestern states, gives them access to the very distinct climates. Their Oregon vineyards are in the Willamette Valley, this very cool climate is ideal for their Pinot Noir and Pinot Gris. They source Chardonnay, Cabernet, Merlot and Syrah from the torrid, desert like conditions in Washington's Columbia Valley. Overall, these wines are very affordable and of very high quality. They represent some of the best values we've come across this year. Here are three of their recent releases.

**2003 Chardonnay** - This is one of the finest Chardonnay values we've come across in years. Medium-bodied with green apple and pear fruit, a touch of toasty oak and perfectly balanced. When the wine was in the market before, it sold for \$10.99, now we are able to offer it for \$6.99. At this price, it is an absolute steal. Buy a case and make it your house white for the summer.

**Special**  **\$6.99**

**2003 Pinot Gris** - We love the potential of this varietal from Oregon. Alsatian in style, this Pinot Gris shows peach, citrus and spicy notes. This off-dry white is a perfect choice for Thai, Asian or Oriental cuisine.

**Special**  **\$10.99**

**2002 Syrah** - Inky, purple colored Syrah, intensely concentrated and full-bodied. This 2002 shows black fruits mixed in with smokey tones. An obvious choice for grilled steaks, chops or lamb. This Syrah packs as much fruit into a wine in this price range as you will find.

**Special**  **\$10.99**

### **EXPLORE THE OTHER SIDE OF CAYMUS**

**( CONTINUED )**

The name Caymus has long been associated with top notch Napa Cabernet. Founded in 1971, Caymus was one of the pioneer wineries in Napa to show that world class Cabernet could be produced there. They also made other wines in Napa, like Chardonnay and Pinot Noir, that they abandoned after mixed results. Gradually, over the years, they have branched out beyond Napa to locate where these other varietals thrive. Each project has been given its own name and label, but all are run by the Caymus winemaking team. Let's review their various projects and current releases.

**2002 Mer Soleil Chardonnay** - This label was created about ten years after the purchase of land in Monterey County. Chuck Wagner II handles the winemaking. This delicious Chard shows pear, honey and vanilla tones that are perfectly balanced by crisp acidity. Eight of the ten vintages reviewed by the Wine Spectator so far have scored **90** points or higher. A small touch of Viognier blended in adds spice on the finish.

**Special**  **\$34.99**

**2000 Mer Soleil Late** - Late harvested Viognier from the Mer Soleil Vineyard. Complex rich flavors of apricot, peach, tangerine and honey, without being cloyingly sweet, very limited.

 **\$37.99 375ml**

**2003 Conundrum** - The first of Caymus' side projects was in 1989. John Bolta, who started with Caymus in 1983 and became assistant manager, created this blend of five white varieties. Chardonnay, Sauvignon Blanc, Semillon, Muscat and Viognier make up this exotic white. Apricot, peach, mango and spicy notes characterize this unique wine. Enjoy with lobster or Thai cuisine. Available in two sizes.

**Special**  **\$21.99 750ml**  **\$12.99 375ml**

**2002 Belle Glos Pinot Noir** - The most recent project, Pinots from Santa Maria Valley and the Sonoma coast. Joseph Wagner runs the show here. This Sonoma coast bottling shows smooth, velvety raspberry and plum fruit, with spicy earthy notes on the finish. Belle Glos really shows the Wagner's ability to excel with any varietal. Enjoy this delicious Pinot with lamb, pork or game dishes.

**Special**  **\$22.99**

**2003 Belle Glos Pinot Noir "Clark and Telephone"** - In addition, we have the new release of their single vineyard Pinot Noir. "Clark and Telephone" is a vineyard in Santa Maria Valley originally planted in the early '70's. The old vines naturally produce low yields as it is, the Wagner's further reduced yields to about a ton per acre. Comparable to Grand Cru Burgundy, the wine has intense strawberry and raspberry flavors, subtle vanilla and spice tones, followed by a lingering finish. Great balance between power and complexity, delicious Pinot.

**Special**  **\$34.99**

## **MONTHLY SPECIALS**

**2004 Viu Manent Cabernet Sauvignon** - Chile continues to roll out amazing values by offering Cabernet Sauvignon's with such depth and concentration. This little corner of the world also displays diversity by producing some of the worlds most flavorful Sauvignon Blancs at very reasonable prices. Add in the emergence

of the Carmenere grape, which within time, will eventually push Merlot out of second place as Chile's most important red grape. Some of you may recall when we featured Viu Manents Estate bottled Carmenere back in November, the response was simply incredible. So, chances are you won't be disappointed with this estate bottled Cabernet. The fruit was selected from 40 to 50 year old vines out of their vineyards in the Colchagua Valley. The wine was then aged for 16 months in French oak prior to release, therefore exhibiting both youth and maturity. It offers a nice deep ruby color, a full ripe berry aroma with a touch of tobacco. The full-bodied flavors deliver a generous concentration of rich black cherry and blackberry fruits. On the mid palate, it has nice, soft sweet tannins and notes of spicy vanilla, chocolate and cedar that adds to the long supple finish. Enjoy over the next 3-5 years along with beef, pork and duck. **Regular price \$11.99/btl. This month, get 15% off by the bottle, \$10.19 and 25% off by the case, \$8.99 or \$107.88 by the case net.**

**2004 Bodegas Pedro Escudero Valdelainos Verdejo Blanco** - This crisp, fresh and intensely flavored white displays a beautiful expression of the Verdejo grape. Produced out of central Spain's Rueda appellation, it took an outside innovator like Rioja producer Marques de Riscal to discover what the locals never realized, was the tremendous potential of Verdejo. Many producers like Riscal and the Escudero family figured out a way to employ modern methods by stabilizing the must (unfermented grape juice) to prevent oxidation. This, in result, helped give the Rueda D.O. status by the mid 1970's. The aromatics are both seductive and intense, having incredibly fresh grapefruit, with a touch of lemon and lime. The flavor exhibits racy acidity that intermingles with the creamy, medium-bodied, fruity texture, with copious grapefruit, melon and a long lemony-lime finish. If you enjoy well made Pinot Grigio or Sauvignon Blanc, one taste of this delicious Verdejo, may just have you walking away with a case! Valdelainos Verdejo is best served with shellfish, cold salads or with seafood paella. **Regular price \$11.99. This month, get 15% off by the bottle, \$10.19 or 25% off by the case \$8.99 or \$107.88 by the case net.**

**2004 Cape Mentelle Sauvignon/Semillon** - Located in the Margaret River region in southwestern Australia, Cape Mentelle was founded in 1970 by David Hohnen. Hohnen founded another famous southern hemisphere winery, Cloudy Bay in New Zealand. The two operations were directed by Hohnen until 2003 when Tony Judd took over the direction of both wineries. We rarely see Sauvignon Blanc from Australia, but the cooler Margaret River region

**SOUTH AFRICAN  
SUMMERTIME SAMPLER**

The Boekenhoutskloof Winery is led by Marc Kent who is one of South Africa's most promising young winemakers. This rising superstar is highly noted for his powerful, rich and ripe Syrah that can compare to some of the finest reds of the Northern Rhone. Along with Cabernet and Merlot, Marc also produces stylish white wines made with Viognier, Semillon and Sauvignon Blanc. He puts a strong emphasis on pure fruit expression by not stripping the wine's natural character through filtration. Instead, applying a more gentler, longer process of natural fining for his reds and employs the proper methods for his clean and fresh flavored whites.

These wines were sourced from multiple vineyard sites and made for immediate enjoyment. The eye-catching label depicts a scratch drawing of a porcupine, relating to the porcupine population that roams the property at night. Thus the name, Porcupine Ridge.

**2004 Porcupine Ridge Sauvignon Blanc** offers a pure clean crisp style. The fresh citrus and melon flavors show a slight creamy, rich texture that is backed with lively acidity and a surprisingly long finish. Here's one for the picnic!

**Regular special price**



**2003 Porcupine Ridge Syrah** possesses a penetrating, bold spice and fruity aroma. The medium to full-bodied flavors show a generous assortment of sweet black fruits. It displays hints of earth, soft oakey tannins and a robust finish. Great for the barbecue.

**Regular Special price**



**Buy Two of Any  
Combination  
For Only**



**Save an additional \$3.00 or 15%**

**MONTHLY WINE TASTING**

As a reminder to all Wine Club Members, we will be taking the months of July and August off. We will resume tastings in September. Have a great summer!

is ideal for this Bordeaux styled white. This blend of 53% Sauvignon Blanc and 47% Semillon shows medium-bodied flavors of melon and grapefruit with subtle tones of grass and herbs. If you find New Zealand Sauvignon's too aggressive and California versions too fruity, this release from Cape Mentelle fits nicely in the middle. Enjoy with sea bass, halibut or grilled chicken. **Regular price 12.99/btl. This month, get 15% off by the bottle, \$11.05 and 25% off by the case, \$9.75 or \$117.00 by the case net.**

**2003 Mano A Mano Tempranillo** - This old vine Tempranillo comes from the southern Spanish region of La Mancha. One of the main reasons Spain is possibly the finest source for red wine values is the modernization of previously obscure areas like La Mancha. This wine has concentrated, but not heavy, flavors of raspberry and blackberry, with licorice and vanilla tones. Mano A Mano is aged six months in French oak and six months in bottle before being released. Comparable in style to a top notch California Zin at half the price. Serve Mano A Mano with any red meat off the grill, pizza or pasta. **Priced at only \$10.99. This month, 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 Club Specials are available for tasting anytime throughout the next two months. Our staff would be delighted to assist you.*

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

**ROSE'S FOR THE SUMMER**

With the hot days of summer upon us once again, it makes for the ideal time to sit back and enjoy the crisp, dry and refreshing flavors of a chilled glass of Rose. A well made Rose can go nicely with the many flavors of summer. Sandwiches, cold salads, grilled tuna and shellfish are fine examples. Many are beginning to take notice of Rose's style and its wonderful qualities. The clean acidity is balanced with an array of mouth watering fruit flavors of wild strawberry, sweet cherry, raspberry, pomegranate, watermelon and the attractive nuances of color. This select group offers affordable and diverse styles.

2004 Toad Hollow Pinot Noir Rose -----	<b>\$8.99</b>
2003 Bonny Doon Vin Gris Pink Wine -----	<b>\$10.99</b>
2003 Joliesse Shiraz Rose -----	<b>\$7.99</b>
2004 Marques De Caceres Rioja Rose -----	<b>\$7.99</b>
2004 Muga Rioja Rose -----	<b>\$9.99</b>
2003 One + One = Three Cabernet Rose -----	<b>\$13.99</b>
2004 Chateau Routas Rose -----	<b>\$9.99</b>
2003 Guigal Cotes Du Rhone Rose -----	<b>\$10.99</b>
2004 Dievole Toscano Sangiovese Rose -----	<b>\$9.99</b>
2004 Goats Do Roam Rose -----	<b>\$8.99</b>

## TEN SUPER VALUES FOR UNDER TEN \$\$\$ VOLUME IV

**2003 Hess Select Chardonnay** - Always one of the best buys in California Chardonnay. A good percentage of this fruit comes from the cool region of Monterey, leading to a balanced, crisp wine, showing green apple fruit. A combination of stainless steel and barrel fermentation gives this Chard a nice balance between richness and focused acidity.

**\$9.99**

**2004 Henri Bourgeois Petit Bourgeois** - This wine seems to get better and better with each vintage. Petit Bourgeois is made from Sauvignon Blanc grown just outside the village of Sancerre. This just released 2004 shows plenty of ripe lemony, grapefruit flavors that are nicely focused. A great choice for grilled white fish or any seafood topped with a dill sauce.

**\$9.99**

**2004 Araucano Sauvignon Blanc** - This Chilean property was started by the two sons of Andre Lurton, the most respected producer of White Bordeaux. Araucano is located in the Colchagua Valley, which runs east to west through the center of Chile. This valley funnels the cool ocean air far inland, which combines with the dry warm days to create a perfect growing environment for Sauvignon Blanc. This 2004 shows ripe melon and citrus fruit, a crisp texture, and an overall clean, pure mouthfeel.

**\$8.99**

**2002 Carril De Cotos Tempranillo** - A dynamite value from the southern Spanish region of La Mancha's Tiera de Castilla. This juicy red comes from 100 year old vines in the sun drenched area. It is fermented in stainless steel to preserve its juicy, forward character. This 2002 Tempranillo shows jammy, explosive, raspberry fruit, a soft, easy-drinking personality followed by spicy tones on the finish. Rated **88** by Robert Parker, a bargain at

**\$7.99**

**2003 Domaine Solitude Cotes Du Rhone** - 2003 turned out to be one of the finest vintages in the southern Rhone in the last two decades. This estate bottled Cotes Du Rhone clearly shows the attributes of this stellar vintage. Primarily made of Grenache, but also with a high percentage of Syrah, Solitude shows peppery, spicy, roasted black fruits followed by a warm, smokey finish. A great summer choice for steaks, burgers or pork off the grill.

**\$9.99**

**2003 Angeline Pinot Noir** - This second label produced by the Martin Ray Winery offers an attractively lower priced Pinot Noir, sourced from select vineyards down in California's Santa Barbara County. Angeline reflects the expression of this area by possessing wonderful mouthfilling black raspberry and cherry flavors. The hints of oakey vanilla and earthy spice, compliment the velvety texture and long sweet finish. Great value from a great producer.

**\$9.99**

**2003 Lurton Viognier Les Salices** - Here is a delicious white from the south of France that immediately gets your attention with its delightful and seductive aromatics. The flavors are clean and focused with flavors of citrus, melon and peaches, underlined with proper acidity and mineral stone. Refreshing from start to finish. Viognier of this style and price is hard to come by. A nice pairing to cold salads and shellfish.

**\$7.99**

**2002 Colosi Rosso** is one of our favorite Sicilian reds. Simply because of its versatility, flavor and mass appeal. Made with Nero D'Avola, the indigenous grape of southern Italy. It shows plenty of soft up front fruit flavors of raspberry, cherry and ripe plum. The supple structure rounds out with soft, sweet oakey tannins. Try Colosi Rosso with grilled chicken or red sauced pizza and pasta.

**\$7.99**

**2004 MAN Cabernet Sauvignon** - This label is named after the first letter of the three partners wives, Mary, Anette and Nicky. This juicy Cab from South Africa showcases a firm, rich style that has a certain amount of complex flavor, yet is easy drinking in style. It shows jammy cassis and red cherry, combined with subtle, smokey tannins. Steak or hamburger would be a nice compliment to this well made Cab.

**\$7.99**

**2003 Montinore Estate Gewurztraminer** - Oregon State is renowned for its world class Pinot Noir. What often gets overlooked are their delicious white wines. This floral aromatic white has made a lot of friends along the way. A grape varietal one would easily agree is very unique in the wonderful flavor it offers. Round mouthfeel of sweet citrus and green apple fruits, balanced with spice and crisp acidity. An ideal companion with grilled fish and chicken.

**\$9.99**