



Manchester Wine & Liquors

Wine Club Newsletter

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[EXPLORE THE OTHER SIDE OF CAYMUS](#)

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. Regular \$39.99, now

\$29.99 net

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 varietals. 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.

\$21.99 750ml net

\$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.

\$22.99

[RIDGE RELEASES](#)

2003 is the very first vintage for **Ridge's Independence School Zinfandel**. So for you Ridge fans, here is an opportunity to grab onto another one of Drapers awesome Zins that offer rich, ripe flavors of sweet raspberry and plum accented with pepper and chocolate. Approachable now, but will cellar well over the next 5-7 years.

\$29.99

The **2002 Ridge Santa Cruz Mountain Red** is a secondary blend of Cabernet and Merlot. We were very excited when this rich, full-bodied red had finally found its way into the Connecticut market. It is sourced from the same vineyards as the legendary Monte Bello. The richer fruit went into the top Monte Bello bottling and the rest was declassified to be put into this much more affordable "Baby" Monte Bello. This young blend delivers a load of cassis and blackberry fruit flavors with plenty of supple oak, sweet tannins and spice. This to, will develop more complex flavors with additional time.

\$29.99

TEN SUPER VALUES FOR UNDER TEN \$\$\$ VOLUME III

Thomas Hyland Chardonnay - Australia remains the finest source for full-flavored Chardonnays that sell for under \$10. This bottling from Penfolds is named after Dr. Thomas Hyland, the winery's director from the late 1800's to 1914. It is sourced from Australia's cooler climates to ensure good crisp acidity for proper balance.

\$9.99

2004 Giesen Sauvignon Blanc - It is hard to beat New Zealand Sauvignon Blanc for true varietal character at affordable prices. This Marlborough producer makes a bargain Sauvignon Blanc that was recently voted best value of the vintage by the Wall Street Journal. It boasts bright lemony, melon fruit, a fresh, crisp mouthfeel and a pure, clean finish.

\$9.99

2003 Echelon Pinot Noir - Echelon is the value-minded label created by the Chalone Wine Group. Since several of the original members of this group specialize in Pinot Noir, it should be no surprise that the Pinot offering is the strongest in the Echelon lineup. A store favorite for many years now, the '03 is soft and velvety showing ripe raspberry and plum fruit with a long, smooth finish.

\$9.99

2003 Calina Carmenere Reserva - Chile's up and coming Carmenere grape is gaining momentum in the U.S. This once mysterious and controversial grape is fashioning a smooth, fruit driven style that seems to appeal to the Merlot drinker, though offering more flavor dimension. The aromas show shades of spice, generous black and red fruits, combined with smooth smoky tannins and a complex finish.

\$8.99

2003 Balbi Malbec - If memory serves me well, this old favorite was the very first Argentinian Malbec stocked in our store. Produced from the province of Mendoza, the largest and most important winegrowing region of Argentina. This medium to full-bodied Malbec delivers an intense, sweet black cherry aroma with hints of earth and spice. The bright cherry flavors blend nicely with the deep, rich plum and ripe berry. Overtones of black pepper carry through the mid-palate, balanced out with the right touch of oak. Check it out, only

\$6.99

2002 Laurel Glen Red - This California field blend, consisting of mainly Zinfandel and Carignane from very old vines, is one of the best California wines for under \$10 on the market. Proprietor Patrick Campbell says "the '02 is huge, almost as big as our Zinfandel bottling. It is a product of the vintage, probably the biggest red we've made yet". Enjoy this hearty, robust red with grilled meats and spicy red sauce dishes.

\$8.99

2003 Cetamura Chianti - Although Tuscany has enjoyed a string of good vintages for some time now, the odd numbered years have been best, going back to '95. Cetamura is the entry level offering from Badia Coltibuono and has always been one of the best Chianti values on the market. The 2003 shows bright, forward cherry fruit with subtle earth and tobacco nuances.

\$8.99

2002 Amano Primitivo - This Apulian gem has, for sometime, been one of our most consistent and reliable southern Italian red wine values. Rich and full-bodied with an expansive core of assorted black fruits. Its smooth balance, earthy tannin and spices make it a complete package. It is said that the Primitivo grape is related to America's Zinfandel grape, we'll let you be the judge. A super value for only

\$9.99

Jewel California Collection is a new and exciting group of California wines produced from grapes grown by a co-op of vineyard owners, sharing a common goal by giving the consumer wines of extraordinary quality for the price. Well, as far as we're concerned, they have us believing.

This **2003 Jewel Viognier** exhibits the freshest quality one expects from a well made Viognier. The floral aromatics filled with exotic fruits draw you into the juicy peach and citrus flavors. It is balanced with a lively crisp mouthfeel and is pleasantly clean on the finish.

\$9.99

2002 Jewel Petit Sirah is deep, dark and delicious showing intense black fruit aroma's. The flavors are rich and full-bodied with a supple concentration of plum and black cherry. Good tannin structure, balanced with soft nuances of vanilla and spice.

\$9.99

MONTHLY SPECIALS

2001 Altesino Rosso D'Altesino - This wine was created by Altesino in 1989. It differs from Rosso Di Montalcino in that it uses 25% Cab and Merlot which are not allowed in the Montalcino D.O.C.G. This baby super Tuscan is aged in stainless steel tanks for eight months to capture the true essence of Sangiovese, Cab and Merlot from Tuscany. 2001 was a great vintage in Montalcino, on a par with '97, '90 and '85. Altesino's 2001 Rosso shows elegant cherry and plum fruit, medium-bodied texture with complex notes of earth and smokey tones on the finish. Enjoy this ready-to-drink Tuscan over the next 18 months with pork, veal or chicken dishes. *Regular price \$14.99/btl. This month, get 15% off by the bottle, **\$12.74** and 25% off by the case, **\$11.24** or **\$134.88** by the case net.*

2003 Dr. Pauly-Bergweiler Noble House Riesling - This mid-Mosel Estate owned by Dr. Peter Pauly is located in the picturesque town of Bernkastel. Pauly's family has been involved in winemaking for nearly 900 years. The estate consists of vineyards gracing the steep hillsides throughout the Mosel Valley. The family believes in traditional viticultural techniques including old vines, low yields and as little intervention as possible. It possesses classic Mosel qualities of peach and apricot fruit, clean crisp acidity, and a light refreshing personality. In this vintage of 2003 with record setting heat, Noble House surely has the ripeness level of a Kabinett at the bargain price of a basic Riesling. An excellent choice as an aperitif or to accompany any dish with spice or Eastern influences. Named one of the top 50 white wine values in the world by the Wine Spectator. *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.*

2001 Valserrano Rioja Crianza - When wines like Valserrano comes along, you can clearly see why Spain has become one of the world's hottest wine producing countries today. This very young Crianza is made from the famed Bodegas La Marquesa, in the village of Villabuena in Rioja Alavesa. It is made of mostly Tempranillo with a tiny portion of Mazuelo from vines ranging 60 to 100 years old. Aged in both American

and French oak an average of 12 to 14 months and 12 plus months in bottle prior to release. Valserrano makes an immediate impression in the nose with its dusty cedar, dark berry and sweet vanilla. The nice full-bodied structure shows plenty of firm tannin, copious dark berry and plum flavors that rounds out the spice and some alcohol on the finish. Now keep in mind, this Rioja is still showing much of its youth, so we recommend opening a good hour or so before serving. Immediate consumption is fine, however it will continue to develop over the next decade. Beef and lamb or smoked ribs will only add to the enjoyment of this delicious Rioja. *Regular price 13.99/btl. This month, get 15% off by the bottle, **\$11.89** and 25% off by the case, **\$10.49** or **\$125.88** by the case net.*

2002 Domaine Henri Clerc Bourgogne Blanc - This Burgundy release offers one of the last great opportunities to enjoy the special qualities of the outstanding 2002 vintage. Henri Clerc is a stylish Bourgogne Blanc that comes from a block of vineyard land called "Les Riaux", situated just below the Puligny Montrachet A.O.C. The fruit was hand selected and brought to the highly acclaimed Burgundy producer, Vincent Girardin's state of the art winery, near the town of Meursault. However, it continues to be made and aged in the traditional house style of Henri Clerc. The result is a rich full-bodied Chardonnay that is classic French White Burgundy. It is aged in stainless steel to ensure the pure expression of intense pear and tropical fruit flavors. On the mid palate, it possesses a nice round creamy texture and rich character. It is clean and well balanced with supple underlying acidity and a pleasantly long fruity finish. A White Burgundy at this price with such complex flavor is one to strongly consider buying by the case. Lobster, scallops or grilled chicken would be a nice compliment to this wine. *Priced at only \$16.99. This month, get 15% off by the bottle, **\$14.44** and 25% off by the case, **\$12.74** or **\$152.88** by the case net.*

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

MIXED CASES DO APPLY TOWARDS 25% SAVINGS

**ONE OF CALIFORNIA'S
BEST KEPT SECRETS**

Another fine addition to the impressive list of well managed wineries under the direction of the Beringer Winery Estates. The Asti Winery, led by Paul Rydquist and his winemaking team, is backed by Beringer's massive source of quality fruit out of the North Coast Appellations of Sonoma, Mendocino and Northern Napa County. The **Cellar #8 label** was named after one of the original cellars at the winery. These reds offer a nice fruit forward style, true character of each varietal and were all aged in French and American oak for added structure and balance.

The **2000 Cellar #8 Merlot** has a developed aroma of blackcherry, cedar and sweet vanilla. The smooth black fruit flavors show subtle spice, soft tannins and a mature finish.

Special price  **\$9.99**

2002 Cellar #8 Zinfandel - Displays a core of raspberry, wild berry and ripe plum flavors. It is outlined with sweet tannins, black pepper, a touch of earth with intense spice and a long, sweet oaky finish.

Special price  **\$9.99**

2001 Cellar #8 Cabernet Sauvignon - 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.

**Buy Two of Any Combination
For Only**  **Special price \$9.99**
\$17.98

Save an additional 10%

TASTY GERMANS

2003 Schonborn Estate Riesling - In the torrid vintage of 2003, basic Rieslings, in most cases, probably have the ripeness of a Kabinett level. This makes them an excellent value, since they sell for \$3.00 to \$5.00 less than a Kabinett. Schonborn is an outstanding Rheingau estate, their QBA Riesling shows rich apricot and peach fruit on the palate, followed by a smokey, mineral finish.

 **\$12.99**

2003 Fitz Ritter Durkheimer Hochbenn Riesling Kabinett - This Pfalz Estate has been passed on through six generations of Ritters over 220 years. They are in an unusual area in that their temperatures are always about 3-4° above neighboring vineyards. This 2003 Kabinett shows that extra touch of ripeness their vineyards produce. Delicious peach and apricot fruit, intertwined with crisp acidity, make this an outstanding Riesling.

 **\$13.99**

2003 Biffar Deidesheimer Kieselberg Riesling Kabinett- Joseph Biffar transformed this estate from good to exceptional back in the '80's. By focusing on lowering yields and putting a priority on quality over quantity, Biffar has become a leader in the Pfalz. His '03 Deidesheimer Kabinett has a big, rich mouthfeel, showing spicy, exotic fruits, with great ripeness and clarity. An excellent choice for Thai or Oriental cuisine.

 **\$16.99**

2002 Karlsruhle Kaseler Nies Chen Riesling Spatlese - Karlsruhle is one of the rising stars of the Ruwer Valley, the smallest region of the Mosel. Grapes from this area can struggle to ripen in difficult years, but Karlsruhle holdings are among the finest in the valley. This '02 Spatlese shows more weight and richness on the palate, not necessarily sweeter, but riper fruit. Flavors of white peaches and tangerine make this Spatlese a good choice for spicier cuisine.

 **\$22.99**

OPEN HOUSE TABLE TASTING

On **Monday June 13th from 5:00-8:00p.m.** in our back stockroom, we will be featuring eight wines at four separate tables. Each table will have a winery representative that will guide you through the tasting, provide information and answer any questions you may have. This tasting is designed as a fun and convenient way to enjoy and learn more about wine. **Reservations are not required** for the tasting. The amount of **samples** will be **limited**. We ask that you bring **no more than one guest**, and a minimum purchase consideration would be greatly appreciated.

The tasting list is as follows:

- 2004 Chateau Routas Rose ----- **\$9.99**
- 2004 Valdelainos Verdejo ----- **\$10.99**
- NV Toad Hollow Erik's Red ----- **\$12.99**
- 2001 Martin Ray Sonoma Pinot Noir ----- **\$12.99**
- 2001 Dievole Chianti Classico ----- **\$19.99**
- 2002 Cusumano Benuara Nero D'avola Syrah --- **\$14.99**
- 2003 Ridge Independence School Zinfandel ----- **\$29.99**
- 2002 Ridge Santa Cruz Mountain Red ----- **\$29.99**