



Manchester Wine & Liquors

Wine Club Newsletter

JUNE 2007

1010 Tolland Tpke., Manchester, CT 06040 (860) 649-4750 EMAIL: manchester.discount@snet.net WEBSITE: manchesterwineandliquors.com

PROSECCO: STILL SPARKLING

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 on it. 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. In this process the secondary fermentation takes place in large tanks instead 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. As spring transitions into summer, this is the perfect drink to sip on your porch after a long day at work, or to enjoy with some simple fare like fruit, mild cheeses or 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 Rose - 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 Rose. 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 Rose offers luscious flavors of strawberry and red raspberry. Enjoy Sergio Rose 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

ROSE'S FOR SUMMER

We have just received our first shipment of 2006 Rose. We have carefully selected a few dry Rose's to promote this summer. The first to arrive is **Chateau Villerambert Julien** from France. This Minervois is made from Grenache, Syrah and Cinsault, the skins are pulled off the juice quickly leaving only a hint of color. The 2006 shows fruit with a long, dry finish. A fine marriage between the complexity of red wine and the refreshing quality of whites. We are very enthusiastic by the growing interest in dry Rose wines. We have been big fans for a number of years and it's good to see that more consumers are appreciating their attributes. This month we offer the Villerambert Rose at

\$9.99

Quantities are limited so act quickly.

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 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 Gruner Veltliner is a more straightforward style that focuses on 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 with 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

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

MONTHLY SPECIALS

2003 Chateau Bonnet Reserve Bordeaux - Andre Lutron has been the proprietor at Chateau Bonnet in Entre-Deux-Mers since inheriting the property from his grandfather in 1953. He has since acquired a number of properties in the Graves/Pessac-Leognan area of Bordeaux where he is the largest landholder. Entre-Deux-Mers is a region just to the south of St. Emilion well known for producing

some of Bordeaux's best values. This Reserve bottling is a new addition to the Bonnet lineup, seeing a year in oak, 25% of which is new. In a very warm year like 2003, the very ripe fruit and new wood marry well. This half Cab, half Merlot blend shows a silky, smooth mouthfeel full of black cherry and cassis, followed up by a long finish. In top vintages, red Bordeaux can offer some of the finest values in the world, Bonnet Reserve clearly is an example of this. **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.**

2006 Bodegas Renacer Punto Final Malbec - This deep, dark, and delicious Malbec comes out of two vineyard locations around the Mendoza region's higher elevations, between 2,700-3,000 feet above sea level. Both vineyards produce low yields of high quality grapes from old vines, which were planted over fifty years ago. You will find that Punto Final Classico has strikingly rich and opulent flavors of black and red berries. The full-bodied structure possesses a supple mouth feel, with notes of oak, well integrated tannins and a burst of sweet fruit that rounds out the long, rich finish. This terrific Argentinian value was aged in French oak for eight months then an additional six months in the bottle. The wine was unfiltered in order to retain its complexity and robust character. Enjoy now and over the next five years with a wide assortment of meats such as pork, beef, lamb and sausage. **Price \$11.99. 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.**

2005 Renato Ratti Nebbiolo D'Alba - Renato Ratti started producing Barolo wines in the mid '60's. His interests have expanded outside the Barolo zone and into the hills of Alba, which lies between the prestigious appellations of Barolo and Barbaresco. This magnificently well-made Nebbiolo based wine was produced from the vineyards of Ochetti, in the Roero district. The aromatics present an immediate impression of gorgeous cinnamon sticks and black cherries. The flavors display ripe plums and raspberries, with a touch of earth, spice and subtle oak. The soft silky tannins provide an elegant structure that is balanced with the proper amount of acidity. These characteristics are typical of a "Baby Barbaresco". Like a good Pinot Noir, Renato Ratti's style is food friendly and would pair nicely with a wide range of red and white meats off the grill. **Price \$19.99/btl. Get 15% off by the bottle, \$16.99 and 25% off by the case, \$14.99 or \$179.88 by the case net.**

2005 Protocolo Tinto - The latest Protocolo brings back memories of 12-15 years ago when wines like this were plentiful. This wine is made from 100% Tempranillo from the Tierra De Castilla region at high altitude vineyards. Its nose reveals red fruit, spice and earth. The palate shows cherries complemented by peppery earth tones, with a smooth quaffable texture. Stylistically, Protocolo resembles a Cotes Du Rhone or Cru Beaujolais at roughly half the price. This delightful everyday red will make a good pairing with pizza and burgers. We urge you not to hesitate on this one, as we suspect it will be one of our most successful Monthly Specials of the year. **Price \$6.99. Get 15% off by the bottle, \$5.94 or 25% off by the case \$5.24 or \$62.88 by the case net.**

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

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

2005 GERMANS

As you may have read, the 2005 vintage from Germany is classic, on par with 2001, and arguably the finest since 1971. The 2005 vintage progressed through the summer showing good potential. The weather was dry with normal temperatures, perhaps a bit cool as summer came to an end. A bit of late summer rain rejuvenated the vines and a warm September and very warm October caused sugar levels to surge. Expectations soared as the harvest commenced in October. Many growers waited until late October to pick during record setting heat. The end result is a classic vintage, rich and concentrated, yet structured and complex.

This month we present five selections from five different producers, offering a range of styles from all different regions in Germany. We encourage you to taste through all the wines in order to find your favorites.

Fitz Ritter Estate Riesling - Probably the driest of the five, this wine hails from the Pfalz in the Rhine Valley. The soil composition is sand and loam with a microclimate that is among Germany's warmer areas. This eighth generation of the Fitz family has taken this estate to new heights in the last decade. Flavors of pear with hints of dried apricot and peach, medium-bodied with good acidity.

\$13.99

Schloss Schonborn Hattenheimer Pfaffenberg Riesling Kabinett - This Kabinett comes from the Rheingau region from the estate of Schloss Schonborn. One of the oldest estates in all of Germany, its history dates back almost 700 years. Under its current owner Gunter Thies, this estate has reached new heights with its wines, especially since 2001. This Kabinett offers rich, nectarine and apricot fruit, subtle earthy tones, with a complex finish. The '04 version of the same wine received 90 points from the Wine Spectator.

\$15.99

Strub Niersteiner Bruckchen Riesling Kabinett - Strub's wines have always represented great value, being among the most reasonably priced in all of Germany. Located in the Rhinehessen, Strub's Vineyards lie at the bottom of the "roter hang" or red slope; a string of vineyards along the Rhine that share red slate dominated soil. Under the direction of Walter Strub, the 11th generation of Strubs to run the estate, the wines haven't missed a beat. This '05 shows earthy, apricot fruit with mineral and smoky notes on the finish.

\$16.99

Selbach-Oster Riesling Kabinett - Leading German importer Terry Theise has called Selbach-Oster the winery of the vintage. Is he biased? Probably, but he imports all the other great producers including Prum, Donnhoff, Willi Schaeffer and Muller Catoir to name a few. This Riesling Kabinett is packed with creamy lime and white peach fruit, with great aromatics, structure and minerality. The grapes probably had the ripeness to have been designated Auslese, or Spatlese at least. Rated 90 by the Wine Spectator.

\$18.99

Von Hovel Scharzhofberger Riesling Spatlese - This estate dates back to the early 1800's and is located in the Saar region of the Mosel Valley. Von Hovel owns about 7.5 acres in the famous Scharzhofberger Vineyard. This '05 is as rich a wine as you will find from the Saar, with a thick and weighty feel on the palate, yet balanced with spicy, mineral pear flavors. The fruit shows spicy, mineral pear flavors. This wine is no doubt of Auslese level, capable of ageing 10 years or more.

\$21.99

We suggest pairing all these wines with various types of Asian dishes or traditional German fare.

ORGANIC WINES OF LOLONIS VINEYARDS

The Lolonis Vineyards are located in the Redwood Valley of Mendocino County. This area is where many of California's major organic grape growers and biodynamic practitioners began. Today, Mendocino's Redwood Valley has the highest number of organically farmed vineyards in the U.S. For over half a century, the Lolonis family has not used pesticides or herbicides in their vineyards. The two wines featured here go under the name "Ladybug". The ladybug depicted on the label represents one of the grower's natural methods of pest control. Now don't be surprised when you see that the bottle is not labeled "Organic Wine", this is intentional. It is Lolonis' belief that the public perceives organic wines to be of inferior quality, so they prefer to keep the wording off the labels. Lolonis assures that all wines produced from their vineyards are organically grown and certified. The Ladybug wines are sourced from old vines and were skillfully blended to express their unique characteristics and provide a flavor profile that is easy drinking and delicious.

Ladybug White Cuvee Eleven offers a delightful aroma of fresh peaches and green apples. Each grape variety plays a role in the blend. The Colombard contributes the sweet hints from beginning to end, while the Chardonnay provides the full-bodied structure. The addition of Chenin Blanc and Semillon bring out the crisp acidity and spicy nuances. **\$12.99**

Ladybug Red Cuvee Six is an interesting blend of Zinfandel, Carignane, Merlot and Cabernet Sauvignon. This unique wine displays a deep rich color with aromas of black berries, plums and a hint of oak. The substantial tannins are nicely balanced with rich flavors of dark succulent fruit. This full-bodied red is simply delicious. **\$12.99**

**Buy Two of any
Combination
For Only**

\$21.98

a savings of \$4.00 or 15%

*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.

Special price  **\$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.

Special price  **\$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.

Special price  **\$14.99**

2005 Lucien Albrecht Gewurztraminer - 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 Gewurztraminer's stylish impression.

Special price  **\$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 Rose**. "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 Rose is made from 100% Pinot Noir grapes. The light pink salmon color enhances 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 Rose can be served as an aperitif or with a wide assortment of hors d'oeuvres and grilled tuna.

 **\$13.99**

MINER VIOGNIER

Viognier's are a wonderful alternative to Chardonnay because of their weight, richness and unique style. This family owned, single vineyard Viognier delivers striking aromas of honeysuckle, fresh peaches and spice that will leave you salivating for that first sip. The zesty acidity provides added intensity, complementing the abundance of fruit flavors. The creamy richness on the mid-palate blends in well with the tropical fruits, peaches, green apples and toasted pears. The **2005 Miner Viognier** was aged entirely in stainless steel, allowing its mineral character and pure fruit expression to carry through on the long, lingering finish. Try matching this deliciously well-balanced Viognier with rich cream sauces, spicy Asian dishes, or seafood.

 **\$19.99 net**

*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>