



Manchester Wine & Liquors

Wine Club Newsletter

MARCH 2006

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THE LATEST ADDITION OF ROSENBLUM CELLARS

We are pleased to introduce a new and exciting line up of three regional Zinfandels produced by one of California's renowned experts in the field of Zinfandel. Dr. Kent Rosenblum shares the company with Paul Draper of Ridge, Joel Peterson of Ravenswood and Fred Cline of Cline Cellars. This esteemed group can be credited for paving the way for most of the high quality California Zinfandels out there today. Kent Rosenblum is a Zin fanatic. It all began in the seventies when he was making Zinfandel in a garage outside of Oakland, which eventually propelled to the creation of Rosenblum Cellars in 1978. Today, his label spans to well over 20 different regional and vineyard designate Zins that clearly stand among the best. This selection reveals the character of each appellation from the most desirable vineyard sources.

We begin with the **2004 Rosenblum Paso Robles Zinfandel**. This bottling is sourced from two vineyards, mostly off hillsides that produce roughly three tons an acre out of the Paso Robles appellation of the Central Coast. This softest one of the group shows a subtle scent of spice and earth that leads you into intense flavors of sweet cherry and black raspberry with a core of plum. The rich, full-bodied texture brings out more of its spice and youthful tannins in the finish. Very stylish!

Regular price \$19.99, special offer

\$15.99

2004 Rosenblum North Coast Zinfandel - This robust blend is sourced from four vineyards located in the Sonoma and Mendocino appellations. An older vineyard source, considered to produce more exotic jammy fruit driven styled Zins. Deep rich in color, from century old vines, coupled with some younger vines. The hints of vanilla and black pepper are apparent in the aroma. It possesses a generous concentration of blackberry and raspberry fruits that add to the oaky structure and rich succulent flavors. The earthy tannins are long and firm on the finish. A stunning value! **Regular price \$19.99, special offer**

\$15.99

2004 Rosenblum San Francisco Bay Zinfandel shows to be the more muscular one of this trio. The big bold style reflects both the old vine and character of the bay's microclimate at its best. A

large portion of this blend comes from the Contiente Vineyard where it is home to the oldest vines in Contra Costa County. It possesses an aroma of toasty oak, smoked bacon and chocolate truffles. The rich core of ripe plum and dark cherry flavors share the stage with black pepper and earth, showing a burst of sweet spice, oaky tannin and alcohol.

Regular price \$19.99, special offer

\$15.99

TEN GREAT VALUES FOR UNDER \$10

2004 Coltibuono Cancelli - Badia Coltibuono has one of the most storied histories in Tuscany. Their spectrum of offerings range from very traditionally made wines to those that incorporate a modernist approach to Tuscan wine. Cancelli has become an example of the later, as thirty percent Syrah is blended with Sangiovese. The final product is a richer, fatter version, compared to past Cancelli's. Despite its weightier personality, it doesn't lose its Tuscan roots, as hints of earth and cherry notes blend in with the richer Syrah fruit.

\$8.99

2003 Carmen Carmenera/Cab Reserve - South American wines are one of the hottest segments in the market right now. Chile and Argentina are the two leaders in this category, one taste of this Chilean Reserve from Carmen indicates this trend will only continue. The obstacle Chilean producers have had to overcome is excessive yields in their vineyards. Their climate is so ideal, the vines tend to overproduce. This Reserve Carmenera/Cab comes from estate parcels in the Maipo Valley where the vines are older, and yields are held in check. The wine sees ten months in French and American barriques, then six months in bottle before release. This 2003 shows velvety cassis, tobacco and currant flavors on the palate with spicy, smoky notes on the finish.

\$9.99

2004 Chateau D'Oupia Minervois - There may not be another wine that has brought as much value as Ch. D'Oupia over the years to our readers. This Minervois is a traditional blend of 60% Carignan, 30% Syrah and 10% Grenache. The Carignan is from up to 100 year old vines. These old vines produce a wine deep in color, packed with spicy black fruits, and smoky notes mixed in.

\$9.99

2001 Montecillo Crianza - This famous Bodegas has a prestigious history that dates all the way back to 1874. Their Crianza is made from 100% Tempranillo aged for 18 months in French oak casks. The 2001 vintage was an outstanding one, along with '94, considered one of the best in the last twenty years. This release is medium-bodied with silky cherry and strawberry fruit, followed by spicy vanilla notes on the finish.

\$8.99

2003 Penfolds Koonunga Hill Shiraz - The Koonunga Hill bottlings in red varietals have always been blends. Moving in a different direction, Penfolds has added two straight varietals to the Koonunga Hill line, a Cabernet and a Shiraz. The Shiraz bottling is outstanding, showing jammy raspberry and blackberry flavors, hints of spice and an upfront, easy drinking texture.

\$9.99

2005 Matua Sauvignon Blanc - The New Zealand Marlborough region has clearly become one of the world's reference points for remarkably well-made Sauvignon Blancs. Matua is a consistent award winning Sauvignon Blanc. The aromatics will surprise you with its intense kiwi, lime and grapefruit. The refreshing flavors display mouth watering passion fruits and grapefruit that offers an almost perfect balance of acidity and long finish.

\$9.99

2004 S.A. Prum Essence Riesling - This family owned winery estate has recently created a more affordable Riesling under the name "Essence" that captures the true Germanic style of the Mosel. It is a lighter, easy drinking Riesling that exhibits fresh green apple, along with pear and citrus that may have you coming back for more. The off-dry character shows a crisp, clean and mineral flavor with an almost perfect balance of fruit and acidity, making this a real crowd pleaser.

\$9.99

2004 Grange des Rouquette Marsanne/Viognier - Is produced from a small production, high quality estate in the south of France near the Rhone Valley. It is considered a white Rhone-styled blend that brings out the unique character of these two grapes. The Marsanne was aged in stainless steel, therefore allowing a crisp mineral flavor. The Viognier portion provides the backbone by showing the full-bodied, rich creamy fruits of apple, pear and apricot with plenty of richness that comes from the six months of oak age.

\$9.99

2004 Camelot Pinot Noir - Over the years, this soft, easy drinking Pinot Noir has been one of our favorites. Through our recommendation, many first time Pinot Noir drinkers have come to understand and appreciate the fine qualities of the grape through this wine. Camelot is a value oriented second label created by the Kendall Jackson Vineyards. The purpose of this is to develop new vineyards that will eventually go into the Kendall Jackson bottling. Spice, vanilla and toasty oak make up the wonderful aroma. The flavors show raspberries, sour cherry and earthy plum, with a smooth texture that compliment the fruity finish.

\$7.99

2004 Excelsior Cabernet Sauvignon - The Excelsior estate holds a deep passion for grape growing and horse breeding, thus the equine themed label. This delicious South African Cab gives you a juicy, straight fruit forward style that is quite generous for the price. The color is deep ruby red, with a nice aroma of cedar and sweet berry. The flavor possesses a load of black currants and cassis, intermingled with sweet oaky tannins, good structure and tremendous length on the finish.

\$7.99

MONTHLY SPECIALS

2004 Robalino Albarino - Albarino has become one of the most coveted white grapes of Spain. Grown throughout the northwestern region of Galicia, in the appellation of Rias Baixas. Albarino's remarkable acidity, intense aromatics and fresh flavors make this noble white one of the most favorable wines to pair with many wonderful foods. The lush, creamy fruit texture and rich round flavors become more apparent when it is matched with shellfish, red or white meat paella, hors d'oeuvres and spicy Asian dishes. The versatile flavors of Albarino can also bring an enjoyable occasion to a higher level. Robalino is made in the traditional clean, crisp and dry style. Fermented in stainless steel, allowing the wine to display a natural fruit expression by possessing mouth watering flavors of green apple, citrus and subtle peach. This well made Albarino rounds out nicely with a long, lingering finish. *Price 15.99/btl. Get 15% off by the bottle, **\$13.59** and 25% off by the case, **\$11.99** or **\$143.88** by the case net.*

2000 Vina Aliaga Crianza - This superb red comes out of Spain's north central region of Navarra. It is a combination comprised of 80% Tempranillo and 20% Cabernet Sauvignon grapes that show multiple dimensions of flavor and balance. Vina Aliaga was aged a full year in French and American oak, then another year in bottle. The additional age has allowed this wine to establish soft toasty aromas with more complex and supple flavors. This Crianza is opaque red in color with a brownish hue and a brick red rim. The Tempranillo grapes provide a smooth cherry texture with some earth and acidity.

BORDEAUX SAMPLER PACK

The Cabernet Sauvignon portion enhances the full bodied and supple flavors, with a smooth layer of tannin, black cherry and spicy plum. Ideal for immediate enjoyment and shows best with aged cheese, pork roast, grilled fish and duck. **Price \$14.99/btl. Get 15% off by the bottle, \$12.74 and 25% off by the case, \$11.24 or \$134.88 by the case net.**

2003 Avignonesi Rosso - Avignonesi is probably the leading firm in the Tuscan D.O.C. of Montepulciano. The Falvo family acquired Avignonesi in 1974 and has steadily raised the bar for quality ever since. Their Vino Nobile De Montepulciano, the traditional wine of the D.O.C., is outstanding, but they have also instituted some modern releases. Incorporating Merlot and Cabernet into their wines began immediately after they took charge. This Rosso is 40% Prugnolo (Sangiovese), 30% Cab and 30% Merlot. It sees 12 months in French oak and 6 in bottle before release. The 2003 is outstanding, receiving two "glasses" from Gambero Rosso, the Italian wine publication. Most of the wines in this category sell for \$40 to \$60. This release shows black cherry, cassis and vanilla flavors on the palate, the telltale Tuscan signature earthy notes and a long, persistent finish. **Regular price \$12.99. Get 15% off by the bottle, \$11.04 or 25% off by the case \$9.74 or \$116.88 by the case net.**

2004 Johanneshof Reinisch Riesling Kellerried - As more consumers turn away from over extracted, over oaked whites, various varieties and regions have benefited. We first started to hear about Austrian wines about six to eight years ago. Gruner Veltliner is the first Austrian variety that has developed a bit of a following, but this Riesling has us excited. Johanneshof Reinisch is located about 20 miles south of Vienna in the district of Thermenregion. Most Austrian producers are small with little more than 5 acres of vineyards on average. The climate in this area is similar to Burgundy, with plenty of limestone and chalk in the soil. This Riesling from the Kellerried Vineyard is bone dry with a very fresh, crisp personality. On the palate it shows lime, a touch of peach and mineral qualities. A refreshing, delicious Riesling, great for shellfish or even an Easter ham. **Regular price \$11.99. Get 15% off by the bottle, \$10.19 and 25% off by the case, \$8.99 or \$107.88 by the case net.**

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

MIXED CASES DO APPLY TOWARDS 25% SAVINGS

One highlight this year will be the arrival of more 2003 Bordeaux. We began the year with the '03 Cap De Merle as a monthly special. We follow that up with a sampler pack of three more delicious offerings from this highly touted vintage. 2003 was one of the hottest vintages on record. The harvest began on August 12th, the earliest since 1893. Stylistically, these wines are filled with forward fruit, soft textures and plenty of early appeal. In a vintage like '03, entry level Bordeaux become some of the best values in the world. Despite the perception that all Bordeaux is expensive, the reality is there are many bargains to be found here. This month, we offer a sampling of three affordable Chateau's from this promising vintage.

Ch. Cazenove Bordeaux Superior - This is a Chateau we first featured in our last look at the 2000 vintage last November. The wine was very well received, and now we move right to the '03 for the same price. Cazenove shows a wonderful display of cassis fruit, with a great sense of balance and elegance. Not surprisingly, this release is a bit chunkier than the 2000, offering immediate charm. **Price \$10.99.**

Ch. Recougne Bordeaux Superior - This Chateau has been featured in our writings off and on over the last ten years, it has never failed to satisfy. Located just outside the boundaries of Lalande De Pomerol, Recougne is about 70% Merlot with the balance being Cabernet Franc. Its ideal location on a well-drained hillside allows these varietals to ripen just a bit more than its neighbors. The '03 Recougne drinks well now and will do so for the rest of the decade. **Price \$10.99.**

Ch. Labory Fronsac - Fronsac is a small district located right next to St. Emilion and Pomerol. It may be difficult to believe, but Fronsac was one of the most famous Bordeaux districts up until the mid-fifteenth century. It was clearly held in higher esteem than its Right Bank neighbors. That's not to say that we have it all wrong today, but Fronsac wines clearly offer a more affordable choice than the jaw dropping prices of St. Emilion and Pomerol in the 21st century. Ch. Labory is a leading property in the district with average age vines of 25 years. The 2003 is 65% Merlot, 30% Cabernet Franc and 5% Cabernet. On the palate it shows rich black fruits, low acidity, subtle herbs and spices on a long, lingering finish. A good selection for tenderloin of beef with a bordelais sauce. **Price \$10.99.**

Buy **Two of Any Combination** For Only



MARCH WINE TASTING SCHEDULE

The new **Rosenblum Regional Zinfandels** will be available to taste throughout the days of **Friday the 10th and Saturday the 11th**. (Refer to lead article for more information.)

2004 Rosenblum Paso Robles Zinfandel -----	\$15.99
2004 Rosenblum North Coast Zinfandel -----	\$15.99
2004 Rosenblum San Francisco Bay Zinfandel -----	\$15.99

Experience a trio of impressive value from the great **2003 Bordeaux** vintage. Tastings will be offered throughout the days of **Friday the 17th and Saturday the 18th**. (Refer to sampler pack feature for more information.)

2003 Chateau Recogne -----	\$10.99
2003 Chateau Cazenove -----	\$10.99
2003 Chateau Labory -----	\$10.99



Indulge yourself in a taste of this unique and delicious selection of high quality **Italian wines** throughout the days of **Friday the 24th and Saturday the 25th**.

2003 Terradora Aglianico Campania -----	\$11.99
1999 Copertino Riserva Apulia -----	\$14.99
2003 Bricco Maiolica Dolcetto D'alba Piemonte -----	\$29.99

CELEBRATING THE WINES OF SPAIN
MARCH TASTING

The smaller, higher quality-minded importers contribute a great deal to the success of Spain's wine production. On **Monday, March 13th at 6:30p.m.** in our back stockroom, you will be given an opportunity to experience for yourself from a newer and exciting importer under the name of Quality Wines of Spain. Owned and operated by Florencio Lopez Navarro, native of Madrid. Florencio comes from a family that has been making and selling wine for generations. He is now the first generation not to make wine yet, however, his degree's in chemistry and bio-chemistry give him some technical background to consult and work with his producers, from vineyard to bottle, reflecting the quality of each Cuvee that is done only for his wines. This tasting list covers four distinctive appellations. **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 Orballo Albarino Rias Baixas -----	\$14.99
2004 Marques de Real Rosado Campo de Borgia -----	\$7.99
2003 Marques de Real Tinto Campo de Borgia -----	\$7.99
2004 Legado Munoz Tempranillo Castilla y Leon -----	\$9.99
2002 Altanza Capitoso Tinto Rioja -----	\$13.99
1999 Altanza Lealtanza Riserva Rioja -----	\$28.99

In addition to these tastings, don't forget the four **Monthly Specials** are also available to taste during the month (except for the day of the tasting, March 13th).

2004 Robalino Albarino -----	\$15.99	2003 Avignonesi Rosso -----	\$12.99
2000 Vina Aliaga Crianza -----	\$14.99	2004 Johanneshof Reinisch Riesling Kellerried -----	\$11.99

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.)



*Under the Tuscan Sun
Wine Tasting Dinner
Sponsored by Spris Restaurant
In Conjunction with Manchester Wine and Liquors
Tuesday, March 21, 2006 6:30 p.m.*

Menu

Ham Mousse with Mint flavored Fresh Baby Artichoke

CASTELLO DI AMA CHARDONNAY

Pappardelle with Wild Boar Ragout and Chickpeas

COLTIBUONO CANCELLI SANGIOVESE

Roasted Lamb Ossobucco with Morels Mushroom and Fried Polenta

AIA VECCHIA LAGONE

Slow Roasted Pork Shoulder served with Braid Leeks and Baby Carrots

LA GERLA ROSSO DI MONTALCINO

Honey Drizzled Pecorino with Pepper

\$45.00 per person tax and gratuity included. Please call Spris at 860-247-7747 for reservations.