



Manchester Wine & Liquors

Wine Club Newsletter

MARCH 2007

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[A PAIR FROM MACROSTIE](#)

Macrostie is a small winery based in Carneros that has flown under the radar for about 20 years now. They produce about 25,000 cases a year, 75% of which is Chardonnay, the balance being Pinot Noir, Syrah and Merlot. We were particularly impressed with their Carneros Chardonnay and Pinot Noir.

Steve Macrostie graduated from U.C. Davis to pursue a career in winemaking. He worked his way up to become winemaker at Hacienda in the '80's. Hacienda was actually a quality winery before it devolved into the bulk label it is today. While at Hacienda, he began making wine under his own label before eventually leaving to dedicate himself 100% to his own project. These two bottlings came from a variety of Carneros sources. A portion of each came from the winery's own Wildcat Mountain Vineyard. Steve purchased this 40 acre plot in 1998, it is the only vineyard he owns. The remainder of the fruit was sourced from some of Sonoma's flagship spots like Sangiacomo, Durrell, Domaine Chandon, Beckstoffer, and Mitsuko Vineyards. Stylistically both of these wines are French inspired, that is not to say they are Burgundy look-alikes. They combine the ripe, forward fruit of California with the balance and elegance of Burgundy. The Macrostie 2005 Chardonnay was the result of a very long, cool, dry growing season. Approximately 80% of the juice was barrel fermented (20% of which was in new French barrels), the balance is 2nd and 3rd year oak. The portion fermented in new oak was kept in contact with the lees which gave the wine added richness and weight. The other 20% of the wine is stainless steel fermented to preserve freshness and acidity. On the palate, the wine shows ripe banana, pear, vanilla and butterscotch notes, great balance, good underlying acidity and a long, clean finish. This Chardonnay displays great intensity of flavor without being heavy.

Regular Price \$25.99

Special Price

\$19.99

The Macrostie 2004 Pinot Noir was made from very low yields, which is readily apparent by the depth of color. On the palate the wine shows rich black fruits mixed in with spices and earthy notes. Like the Chardonnay, it offers plenty of flavor without losing its sense of balance and elegance. Although very drinkable now, this Carneros Pinot will continue to improve over the next 2-3 years. Enjoy it with lamb, turkey or even a tuna or salmon steak. We think you will find that both of these Macrostie wines offer an abundance of quality and personality without breaking the bank. Regular Price \$31.99

Special Price

\$24.99

There is an opportunity to taste the above two wines (refer to page 4).

[2003 CHATEAU PIBRAN](#)

With each outstanding Bordeaux vintage to hit the market, prices rise to astronomical heights. Today, a top rated Bordeaux from an exceptional vintage can sell from \$200 to \$800 per bottle, clearly beyond what most of us are willing to pay for a wine. If you miss the days of being able to buy a high quality Bordeaux without taking out a home equity loan, we have discovered the wine for you. Chateau Pibran is located in Pauillac and situated in an ideal location next to 5th Growth Chateau Pontet Canet and 1st Growth Chateau Mouton Rothschild. The property had been under-performing for years until it was taken over by the French insurance giant AXA. Jean Michel Cazes of Chateau Lynch Bages directed the winemaking at all AXA properties and the results were seen immediately. Starting in the late '90's, Pibran began to show the capabilities of its terroir. The 2003 may be the finest Pibran yet. Dark purple in color, the wine shows concentrated, rich flavors of currants and black fruit. The long, lingering finish is marked by spicy vanillan oak. Chateau Pibran was rated an **89** and called a "sleeper of the vintage" by Robert Parker. We think he may have underestimated this wine, as it surely tastes like a **90+** point wine. Best of all, this 2003 Pauillac will age nicely for at least another dozen years and cost you less than \$50. Regular Price \$49.99

\$39.99 net

**Special Offering
While Supplies Last**

BECKMAN VINEYARDS

RED SAMPLER

The Beckman's are a father and son team who take great pride in their extensive Rhone varietal program. The **2004 Cuvee Le Bec** is made entirely from estate grown grapes from their Purisima Mountain hillside vineyard, overlooking the Santa Ynez Valley. This blend of Grenache, Syrah, Mourvedre and Counoise offers a stunning rendition of a French Chateauf du Pape styled red. It possesses nice medium to full-bodied flavors of blackberry with an abundance of spices that compliment the rich texture and smooth tannins. To paraphrase Steve Beckman, "the Grenache portion provides the intense aromatics, while the Syrah and Mourvedre give the wine depth and rich, black fruit structure, the Counoise follows up with soft supple finish". **Price \$16.99**

Minimal intervention went into Beckman's **2004 Cabernet Sauvignon**. The wine was bottled un-filtered to allow the expression of dense black cherry and currant flavors in a fruit forward and full-bodied style. The well integrated oak and chewy tannins are balanced with nuances of spice, dusty earth, dark chocolate, and a finish that is long and rich. Beckman's Cab will continue to improve over the next 5-7 years. **Price \$23.99**

**Buy One Bottle
Each of the Two
For Only**



a savings of 17% or \$7.00

JUSTIN VINEYARDS

WHITE SAMPLER

The Justin Vineyards is a family-owned winery that realizes the enormous potential of California's Central Coast Paso Robles appellation. The winery built its reputation on producing red Bordeaux-style blends under the name Isosceles. Their more affordable estate bottled Cabernet Sauvignon is always in high demand. Justin also produces delicious white wines that can't be overlooked. Among their vast red grape plantings, exists a substantial amount of superb quality Sauvignon Blanc and Chardonnay.

The **Justin 2005 Sauvignon Blanc** is aged five months in stainless steel to assure the purest fruit expression. It exhibits a vibrantly clean and refreshing style, with surprising acidity and crispness with a mix of lemon, lime and tropical fruit flavors. On the back, it has a creamy layer and subtle richness that rounds out with the long, mouthwatering finish. **Price \$15.99**

The **2005 Justin Chardonnay** is delightfully rich and full-bodied. On the palate, it offers the intense fruit quality of green apples, fresh pear and tropical fruits. It has the right touch of oak, with a nice layer of caramel that compliments the stony minerality and firm acidity.

Price \$17.99

**Buy One Bottle
Each of the Two
For Only**



a savings of 18% or \$6.00

AUSTRALIAN WINE

VALUE SAMPLER

With the enormous amount of great Australian wine in the market today, we are always searching for those that stand out from the rest. One of the areas we often turn to is the Barossa Valley of Australia. The Barossa appellation is Australia's most significant wine region. Thorn-Clarke is a family owned winery that is well known for their Shotfire Ridge wines. Unfortunately, the high demand for their wines has made them a bit harder to get at times. So to fill this void, Thorn-Clarke continues to provide us with another version of their Shotfire Ridge wines under the Terra Barossa label. This fabulous de-classified bottling offers intense fruit and distinct style and expression of the Barossa.

The 2003 Thorn-Clarke Terra Barossa Cuvee - is a very stylish blend of Shiraz, Cabernet Sauvignon and Mourvedre. It shows well-developed fruity aromas with soft, subtle spice and cedar. The sweet concentration of blackberries and blueberries integrate well with the supple texture, smooth oaky tannins and shades of spice on the finish. Best enjoyed over the next 2-3 years. **Price \$11.99**

2004 Thorn-Clarke Terra Barossa Shiraz - is made entirely from estate grown fruit. It displays a nice deep color, with a seductive, sweet berry, toasty oak and smoky aroma. The rich, full-bodied flavors are filled with an assortment of black fruit and spicy tannins, with hints of licorice and cassis liqueur, which follow through on the finish. Drink over the next 5 years. **Price \$11.99**

**Buy One Bottle
Each of any
Combination
For Only**



a savings of \$4.00 or 17%

MONTHLY SPECIALS

2003 Abadia Retuerta Rivola Tinto - Rivola is a brilliant combination of Tempranillo and Cabernet Sauvignon selected from special vineyard blocks on the Estate. The Abadia Retuerta property is situated just outside of the Ribera del Duero region near the village of Saron. What makes this property so unique is that it holds up to 54 individual "terroirs", distinguished by soil composition and microclimate. This Spanish Tinto offers an enormous amount of complexity for the price. It possesses a nice deep ruby color, followed by intense aromas of blackberry, plum and spicy oak. The wine provides rich full-bodied flavors, succulent blackberry, raspberry and cassis, layered with sweet ripe tannins and a chewy texture. The full year of ageing in new American and French Oak gives this wine a manifold of nuance, complexity, and balance from beginning to end. Rivola Tinto would accompany the finest aged cheeses, as well as pork, lamb and beef. **Regular 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.**

2004 Di Gresy Barbera D'Asti - This Piedmontese producer is best known for his Barbaresco bottlings that are among the finest in the region. This Barbera is a newcomer to the lineup, and is the first vintage from Asti by Di Gresy. The family had used Barbera before, blending it and often selling it off in bulk. At the urging of his importer, he bottled the 2004 under his own name. The wine saw no oak and shows the lighter, fresher style of Barbera that comes from D'Asti as opposed to Alba. Only 700 cases of this wine was made, 400 imported to the U.S. market. It is medium to full-bodied showing wild strawberry and red raspberry flavors that are soft and smooth on the palate. The wine is balanced by good underlying acidity and soft tannins. At only 13.5% alcohol, this juicy red goes down way too easy, and would pair beautifully with pasta dishes, grilled salmon, or mushroom risotto. **Regular Price \$15.99. This month, get 15% off by the bottle, \$13.59 and 25% off by the case, \$11.99 or \$143.88 by the case net.**

2005 Lafite Reserve Speciale Bordeaux Blanc - This delicious white benefits a great deal from meticulously selected fruit provided by the esteemed Domaine Lafite de Rothschild Vineyards. This wine is affordable and easy drinking, yet consistent with the traditional house style. Lafite Reserve Speciale displays the classic Bordeaux blend made of equal parts Semillon and Sauvignon Blanc. It exhibits a nice pale straw color, with lively citrus and flowery aromatics. The fresh flavors expand on the palate with notes of lemon and green apple, which are complimented by a subtle herbaceous quality. The creamy almond texture is underlined by its remarkable acidity and rich lingering finish. Try this food friendly white Bordeaux as an aperitif, or with foods such as steamed mussels, scallops, chicken, or creamy pastas. **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.**

2004 Te Mata Cab/Merlot - Last year, we showcased an amazing array of New Zealand Pinot Noirs. This time, we have found a red blend that you don't often see from New Zealand, a Cabernet/Merlot. This southern hemisphere island is best known for Sauvignon Blanc and to a lesser extent, Pinot Noir. In certain areas however, Cab and Merlot can do well. Te Mata is New Zealand's oldest winery dating back to the 1890's. They are located in Hawkes Bay, which is on the east coast of the northern island. This area is a bit warmer than Marlborough to the south, making it the best area in New Zealand for these two Bordeaux varietals. This release from Te Mata shows very ripe, concentrated black current fruit with delicious notes of cocoa. A satiny smooth texture, and soft tannins make this Cab/Merlot perfectly enjoyable now. At this pricepoint, we think this wine compares favorably to its French and California competition. **Regular Price \$17.99. 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% SAVINGS

HOME WINE DELIVERY SERVICE AVAILABLE

As a convenience and to better serve your 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 **manchester.discount@snet.net**.



“A CALIFORNIA FAVORITE”
WINE TASTING

Join us on **Monday, March 19th at 6:30p.m.** at the **Adams Mill Banquet room** to taste through one of Sonoma’s most reliable family owned producers, **Alexander Valley Vineyards**. On hand to lead the tasting will be winery representative *Pennie Haase*. In 1962, the Wetzel family purchased prime land from the heirs of Cyrus Alexander. The winery is named after the 19th century homestead of Alexander in the heart of the Alexander Valley. This area is considered one of Sonoma’s most important viticultural appellations. Their magnificent Zinfandels, along with the winery’s Cabernet Sauvignon based wines (including the coveted Cyrus Alexander Bordeaux blend), showcase the fullest expression of Alexander Valley viticulture. The winery also sources high quality grapes from the Dry Creek and Russian River Valleys for diversity of flavor in their blends. **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. Orders will be taken that evening.**

Tasting list is as follows:

2006 Alexander Valley Vineyards New Gewurtz	\$9.99	2003 Alexander Valley Vineyards	
2004 Alexander Valley Vineyards Chardonnay	\$14.99	“Redemption” Zin	\$26.99
2004 Alexander Valley Vineyards		2004 Alexander Valley Vineyards	
“Temptation” Zinfandel	\$14.99	Cabernet Sauvignon	\$19.99
2004 Alexander Valley Vineyards “Sin Zin”	\$19.99	2003 Alexander Valley Vineyards	
		Cyrus Bordeaux Blend	\$51.99

SATURDAY OPEN HOUSE
TASTING SCHEDULE

On **Saturday, March 3rd between 2:00-6:00**, taste the reds of Beckman Vineyards. (Refer to article for more detail.)

2004 Beckman Cuvee Le Bec	\$16.99
2004 Beckman Cabernet Sauvignon	\$23.99

On **Saturday, March 10th between 2:00-6:00**, taste the flavorful whites of Justin Vineyards. (Refer to article for more detail.)

2005 Justin Vineyards Sauvignon Blanc	\$15.99
2005 Justin Vineyards Chardonnay	\$17.99

On **Saturday, March 17th from 2:00-6:00**, sample the wines of Macrostie Vineyards (Refer to article for more detail.)

2005 Macrostie Chardonnay	\$19.99
2004 Macrostie Pinot Noir	\$24.99

On **Saturday, March 24th between 2:00-6:00**, check out a couple of Don Sebastiani’s latest offerings.

2004 Aquinas Napa Cabernet Sauvignon	\$10.99
2004 Screw Kappa Napa Cabernet Sauvignon	\$12.99

On **Saturday, March 31st from 2:00-6:00**, taste the hot values of Australia’s Thorne-Clarke. (Refer to article for more detail.)

2003 Terra Barossa Cuvee	\$11.99
2004 Terra Barossa Shiraz	\$11.99

As a reminder, the four monthly specials are available for tasting throughout the entire month. Our friendly staff will be more than happy to assist you.

2003 Abadia Retuerta Rivola Tinto	\$15.99	2005 Lafite Reserve Speciale Bordeaux Blanc	\$16.99
2004 Di Gresy Barbera D’Asti	\$15.99	2004 Te Mata Cab/Merlot	\$17.99