



Manchester Wine & Liquors

Wine Club Newsletter

MAY 2006

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NEW ZEALAND PINOT NOIR

The recent Pinot Noir phenomenon reminds us of the Merlot craze in the mid '90's. That trend was caused by a huge increase in red wine consumption, and Merlot was a logical place for people to start. The interest in that varietal was fairly short-lived, as most consumers viewed Merlot as a stepping stone to other varietals. The Pinot Noir craze resembles the Merlot boom in that it has caused numerous shortages and price increases, although the cause (a movie) is quite different. We also anticipate the demand will stay strong for more than a few years. Many people in the wine field see Pinot Noir as a final point in the progression a person's palate goes through. Even though "Sideways" may have spawned the interest, there are not too many logical types of wine to move to after Pinot Noir. This varietal is also possibly, the most food friendly red wine on the market. It can work with fatty fish, pork, grilled chicken, veal, lamb or a range of other dishes. This versatility with food is more reason to believe interest in Pinot will have some life to it.

The biggest challenge at the moment is finding wine. Numerous California and Oregon Pinots have gone through supply issues in the last year, and not surprisingly, prices have gone up on many as well. Unfortunately, Pinot Noir from Burgundy has never been affordable and even though it is not exactly participating in this boom, prices from Burgundy have never been higher. Thus, we turn to New Zealand. This southern hemisphere island has long been known for its Sauvignon Blanc, but it also excels with Pinot Noir. It is the widest planted red varietal on the island. When we first sampled New Zealand Pinots in the late '90's, we could see the potential, but at that time, most of the wines were in such small production, they carried a hefty price tag. As production increased, so has the number of affordable Pinot releases. The cool maritime influence on this wine producing island creates an ideal climate for quality Pinot Noir. Stylistically, the wines fall somewhere between French Burgundy and the U.S. west coast. They share the bright acid structure and dry fruit profile of Burgundy, but lean towards cleaner, brighter flavors of the new world. This month, we bring you six New Zealand Pinots for under twenty dollars to try. We urge you to turn to these wines for your drinking pleasure, instead of following the masses after labels you can't get, or have jumped 20-30% in price.

2004 Dashwood Pinot Noir - A delicious, easy drinking Pinot that reminds us of a Mercurey or Santenay from Burgundy. Soft, velvety strawberry and cherry fruit with a seamless mouthfeel. Dashwood is a second label from the Vavasour Winery in Marlborough. These wines are meant for early consumption, focusing on bright, pure fruit expressions. 60% of the fruit comes from the Wairau valley and 40% from Awatere valley. The wine is fermented in stainless steel to preserve its freshness and then aged in a combination of small and large French oak. Regular Price \$15.99. **Special Offer**

\$12.99

2004 Crossings Pinot Noir - Crossings is a Marlborough winery located entirely in the Awatere valley. They make their wines from three ideally located vineyards throughout the valley. The higher altitude vineyards here and the minuscule yields employed by winemaker George Elworthy, result in a bigger, more concentrated version of Pinot. Full of berry and plum flavor, with subtle notes of earth and spice mixed in. Regular Price \$19.99. **Special Offer**

\$14.99

2004 Brancott Reserve Pinot Noir - Brancott is New Zealand's largest and oldest active winery in the Marlborough region. The winery also houses one of the country's largest cooperage holdings with more than 6,500 traditional oak barriques. This Pinot Noir displays a wonderful bright fruity scent, coupled with soft spice and cedar. The flavors possess intense red and black cherry, with a touch of sweet, spicy oak and smooth velvety tannins on the finish. Regular Price \$22.99. **Special Offer**

\$16.99

2004 Tohu Pinot Noir - The Tohu Winery is owned by three tribal groups, which make them the only indigenously produced New Zealand wines being exported into the U.S. The bright flavors show explosive sweet cherry and plum with hints of earth and spice. On the mid-palate, it shows a firm underlined acidity, that lead into a long persistent finish.

Regular Price \$24.99. **Special Offer**



2004 Kim Crawford Pinot Noir - This label was one of New Zealand's first virtual wineries. All of the grapes were sourced from growers and the wines were made at other wineries. In 1998, they began exporting small amounts of wine into North America. By 2000, they opened up their own state of the art winery in Marlborough and bought some vineyard land. What is amazing is that all of this was accomplished in just four years. This Pinot Noir has a nice smoky black cherry aroma. The medium-bodied flavors display a smooth silky texture, showing sweet red and black fruits, balanced with subtle oak and spice.

Regular Price \$21.99. **Special Offer**



2004 Babich Pinot Noir - Strong export marketing, propelled by a consistent reputation of quality, has made Babich one of the most recognized New Zealand wineries today. This wine exhibits mixed aromas and flavors of plum, strawberry and black cherry. On the mid-palate, it shows a soft balance of rich, spicy fruit with a touch of earth and sweet oaky tannins.

Regular Price \$17.99. **Special Offer**



MONTHLY SPECIALS

2005 Alexander Valley New Gewurz - Often a challenge for many to pronounce, though the distinct flavors of Gewurztraminer are pretty straightforward. This family owned winery is located in the heart of Sonoma Valley. They are largely known for producing remarkably well made Zinfandel's, full-bodied Cabernet's and Merlot's. Over the past ten years or so, they have quietly and successfully added this light, food friendly Gewurztraminer to their selection. The grapes are sourced further into the northern coast region, where the climate is cooler, which allows for a longer growing season that helps provide a wonderful balance of intense ripe fruit and good acidity. The result has captured the purest expression of this magnificent varietal. This fresh, dry styled Gewurztraminer shows soft, floral aromatics with nuances of spice and honeysuckle. The crisp flavors display fresh pears and citrus. It possesses a profound effervescence that carries through onto the long, clean, fruity finish, which lingers on with a gentle underline of acidity. Gewurztraminer can be an ideal companion to many spicy Asian dishes, grilled chicken and fish. **Price only \$9.99/btl. Get 15% off by the bottle, \$8.49 and 25% off by the case, \$7.49 or \$89.88 by the case net.**

2003 Domaine Fontaine Corbieres - This flavorful southern French red comes to us from Kermit Lynch. Lynch has changed the wine business in the last thirty years as much as any single person. He started a retail wine shop in Berkley in 1972 and shortly after, began an importing business. Prior to Lynch, virtually all importers looked to large negotiants for clients. Lynch instead, focused on small, estate bottled wines. This led the way for many high quality domaines to bottle their own wine, instead of selling it off in bulk. Many other importers followed his lead, resulting in more domaine bottled wine on the market than ever before. This Corbieres offers as much quality for the money as any wine on the market. Traditionally made, a blend of 70% Carigan, with the balance Grenache, Mourvedre, Syrah and Cinsault, this is a great house red as we enter grilling season. Full-bodied, showing concentrated flavors of blackberry and raspberry, with hints of black pepper and spice mixed in. Enjoy Domaine Fontaine with grilled pork, lamb or steaks. **Regular price \$9.99. Get 15% off by the bottle, \$8.49 or 25% off by the case \$7.49 or \$89.88 by the case net.**

2005 Antinori Campogrande Orvieto - This Orvieto Classico represents one in a long list of delicious and distinctive wines produced from Italy. If you are growing a bit tired of Pinot Grigio, give this Orvieto a try. Inspired by the late Marchese Antinori of the renowned Tuscan family, the Antinori's expanded into central Italy's appellation of Umbria to produce a magnificent array of white wines, from the prime vineyard estate called Castello della Sala. This light and crisp Orvieto Classico is made with five indigenous grapes and goes under the name Campogrande. It shows plenty of fresh, lemony citrus flavors with a touch of mineral and racy acidity. This food friendly white pairs well with cold salads, shellfish, baked cod and fillet of sole. **Price only 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.**

2003 Aia Vecchia Lagone - This Tuscan blend has had quite a following since we first featured it with the '99 vintage. Coming from two vineyard sources on the Tuscan coast, Lagone is a blend of 60% Merlot, 30% Cab Franc and 10% Sangiovese. When we first came across this wine (summer 2002), we expected the price to increase as consumers caught on to the quality. We are pleased to report we were wrong, as the price has barely budged. Aia Vecchia sold off this fruit until '98 when they bottled their first vintage. Tibor Gal was brought in to consult, he had been the winemaker for Ornellaia for ten years. The wine possesses a Bordelais complexity with Italian terroir and richness. The 2003 shows black fruits, earthy, mineral tones, cassis and a solid tannic structure on the finish. This vintage is on par with the '00 and '99 that won over so many fans here. Don't hesitate, quantities are limited. Enjoy now through 2012. **Regular price \$15.99. Get 15% off by the bottle, \$13.59 and 25% off by the case, \$11.99 or \$143.88 by the case net.**

***** All Four Are Available For Tasting ***
MIXED CASES DO APPLY TOWARDS 25%
SAVING**

LUCIEN ALBRECHT OF ALSACE

The French Alsace represents 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 take a look at this stylish group of wines.

2004 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**

\$13.99

2004 Lucien Albrecht Pinot Blanc Cuvee "Balthazar" - Honey apple-like scented. The flavors show intense apple, pear and fresh lemon. The rich fruity texture works in harmony with the crisp acidity and lively finish. **Special price**

\$9.99

2004 Lucien Albrecht Riesling - Wonderfully floral scented. This dry Riesling provides plenty of rich peach, pear and apple that intermingles with the tangy acidity, steely character and refreshing finish. **Special price**

\$12.99

2004 Lucien Albrecht Gewurztraminer - Nice spice filled aroma with 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**

\$13.99

AFTER DINNER DELIGHT!!

Finally, there is a much more affordable way to enjoy the essence of a true Icewine. Canadian Winery, Jackson-Triggs Vinters has just released a limited amount of Icewine bottled in the 187ml size (roughly 6 ounces). Icewine's unique character and flavor is derived from the method in which it is made. It starts with the grapes having already reached full ripeness in October. The grapes are left on the vines untouched and under a cloak of protective netting, waiting for the first deep freeze of the Canadian winter to drop below 10 degrees Celsius. During this time, the grapes are naturally dehydrated by the elements, adding to the concentration of flavors, aromas, sugars and acids in the juice. As the grapes hang on the vine well into the winter months, they become naturally frozen. The Icewine harvest then begins, as the fruit is picked entirely by

hand. The frozen grapes are pressed, the natural water portion of the juice remains within the grape skins in the form of ice crystals, which is where all of the flavor intensity comes from. Jackson-Triggs Vidal displays a nice apricot and orange peel aroma. The flavors show an enormous concentration of apricot, citrus and apple, with a creamy almond sweetness on the mid-palate, followed by its fresh acidity that embraces the sweet, fruity yet clean finish. Best served well chilled.

Special price only

\$19.99

SOUTHERN RHONE TREASURES TWO BOTTLE SAMPLER

The French Southern Rhone is an area we often look to for delicious and affordable reds that offer the unique qualities of the region. These two fabulous wines were bottled unfiltered, which allows the wine's natural terroir and spicy berry fruit flavors to be left untouched. Their food friendly styles can also accompany the many flavors off the summer grill.

Andre Brunel is the proprietor of the famous Chateauneuf Du Pape estate "Les Cailloux". His **2003 "Domaine De L'Enclos" Cotes Du Rhone** is the more elegant one in this feature. It is made with 80% Grenache and the rest with old vine Syrah, grown on the rocky slopes off the western bank of the Rhone River, near the famous towns of Lirac and Tavel. It displays a baby Chateauneuf du Pape-like style by showing spice filled aromas with a smooth, silky texture that unfolds plenty of sweet raspberry, cassis and black cherry flavors. This delicious bottling also possesses an amazing amount of complexity with nuances of earthy, spice and supple, sweet, ripe tannins. **Price \$10.99.**

2004 Grange Des Rouquette GSM Rouge is an acronym for Grenache, Syrah and Mourvedre. If this name seems familiar to you, that's because we are currently featuring this producer's Marsanne Viognier blend. This small production red comes off prime vineyard land made from old vines, yielding high quality grapes, owned by the Boudinaud family, fifth generation wine growers. The integration of the three grapes offer nice sweet, spicy black fruit aromas, which lead into medium to full-bodied flavors of deep, rich, ripe black cherry and blackberry. On the mid-palate the texture is chewy and supple, offering plenty of peppery spice and a touch of sweet oaky tannins that compliments the long fruity finish. **Price \$11.99.**

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

\$17.98

and save \$5.00 or 22%

MAY WINE TASTING SCHEDULE

Due to the overwhelming response, we have decided to re-taste the four **Lucien Albrecht Alsatian** wines throughout the days of **Friday the 5th and Saturday the 6th**. (Refer to article for more information.)

2004 Lucien Albrecht Pinot Blanc "Cuvee Balthazar" -----	\$9.99
2004 Lucien Albrecht Riesling -----	\$12.99
2004 Lucien Albrecht Pinot Gris "Cuvee Romanus" -----	\$13.99
2004 Lucien Albrecht Gewurztraminer -----	\$13.99

Throughout the days of **Friday the 12th and Saturday the 13th**, we will be sampling the Pinot Noirs of New Zealand. (Refer to lead article for more information.)

2004 Dashwood Pinot Noir -----	\$12.99
2004 Crossings Pinot Noir -----	\$14.99
2004 Brancott Reserve Pinot Noir -----	\$16.99
2004 Tohu Pinot Noir Marlborough -----	\$19.99
2004 Kim Crawford Pinot Noir -----	\$15.99
2004 Babich Pinot Noir -----	\$13.99



Throughout the days of **Friday the 19th and Saturday the 20th**, we will be sampling the Treasures of the Southern Rhone. (Refer to sampler pack article.)

2003 Domaine De L'Enclos Cotes Du Rhone -----	\$10.99
2004 Grange des Rouquette GSM Rouge -----	\$11.99

MAY OPEN HOUSE TASTING

On **Monday, May 15th between the hours of 5:00-7:30p.m.** in our back stockroom, we invite you to stop in and taste through a selection of wines from Australia, Spain, New Zealand and California. Take advantage of this great opportunity to learn by conversing with our friendly and informative wine representatives at each table. For the enjoyment and in appreciation to your loyal patronage, we will be offering a sample of Opus One, California's most world-renowned super premium wine. The **Monday night portion** of the wine club tasting program will be **ending for the summer months** and **will resume in fall**. **Reservations are not required** for this 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 Archetype Barossa Shiraz -----	\$13.99
2004 Archetype Barossa Shiraz-Cabernet -----	\$13.99
2004 Higuera Almansa Tinto -----	\$12.99
2002 Valserrano Rioja Crianza -----	\$13.99
2005 Tohu Sauvignon Blanc -----	\$13.99
2005 Tohu Chardonnay Un-Oaked -----	\$13.99
2002 Opus One -----	\$167.99



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 on **May 15th**).

2005 Antinori Campogrande Orvieto -----	\$11.99	2003 Domaine Fontsaite Corbieres -----	\$9.99
2005 Alexander Valley New Gewurz -----	\$9.99	2003 Aia Vecchia Lagone -----	\$15.99

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.)

