



# Manchester Wine & Liquors

## Wine Club Newsletter

MAY 2007

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### 2005 GERMANS

As spring arrives, we can't think of a better way to welcome it than with a range of German Riesling. As you may have read, the 2005 vintage from Germany is classic, on par with 2001, and arguably the finest since 1971. We are very encouraged by the increased interest our readers have shown in German wines. Ten years ago we didn't feature any German selections in our writings. Today, they represent a viable category with a strong following.

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 only 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 '05 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 fair.

## 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 Veltliners 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. Gruners 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 throw in 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**

## 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, complimenting 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 and seafood.

**\$19.99 net**

## 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 is 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 Cuvée 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 Cuvée 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%**

## A TRIO FROM AVIGNONESI

Located in Montepulciano in southeastern Tuscany, Avignonesi has been under the ownership of the Falvo family since 1974. They have made their mark by being true to the tradition of the area, yet open to innovation and modern thinking. Montepulciano is an area overshadowed by its more famous neighbors Chianti and Montalcino. Its main grape is a strain of Sangiovese called Prugnolo Gentile. The primary wine of Montepulciano is Vino Nobile Di Montepulciano, a recognized D.O.C.G. that requires use of at least 70% Prugnolo. Because it is not as famous as Brunello or Chianti Riserva, it represents excellent value. Stylistically, it is a big, full expression of the Sangiovese clone and much bigger than Chianti. It is comparable to Brunello, yet sells for half to a quarter of the finest example.

**2004 Rosso** - A favorite of ours for many years, this is one of the finest values in Tuscan wine today. The 2004 is 40% Prugnolo, 30% Cab and 30% Merlot, it saw 24 months in barrel before bottling. The wine shows lush, round black cherry fruit, a soft mouthfeel and long finish. A delicious everyday red to enjoy throughout the rest of 2007 that pairs nicely with pizza or pasta.

**\$12.99**

**2004 Rosso Di Montepulciano** - This relatively new D.O.C. was established in 1988. It allows producers of Vino Nobile to declassify some of their production to this labeling, often from younger vines on the estate. The '04 Avignonesi shows lots of up-front cherry and red raspberry fruit without the structure or tannin of its big brother. Enjoy with garlic rubbed pork or chicken, or even a tuna steak.

**\$14.99**

**2003 Vino Nobile Di Montepulciano** - Bigger and darker, this brooding wine came from the very hot vintage of 2003. By carefully monitoring the progress of the harvest, the 2003 was a resounding success. The wine is packed with black fruit, soft tannins and the structure to allow ageing for up to ten years. Rated **90** points by the Wine Spectator, this wine was #81 in their top 100 of 2006. For an attractive alternative to Brunello, give Vino Nobile a try.

**\$24.99**

**Buy One Bottle  
Each Of All Three  
For Only**

**3 for \$43.00 net**

## MONTHLY SPECIALS

**2004 Protocolo Tinto** - 2004 Protocolo brings back memories of 12-15 years ago when wines like this were plentiful. This wine is made from 100% Tempranillo and comes from the Tierra De Castilla region from high altitude vineyards. Its nose reveals red fruit, spice and earth. The palate shows cherries complimented 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 \$4.99 or \$59.88 by the case net.**

**2005 Clos Briords Muscadet** - We welcome the arrival of spring weather with this exceptional Muscadet from Marc Olivier. Olivier is a throwback in his winemaking approach in an appellation where most producers are doing whatever they can to rush their wines to market. He gives his Muscadet full lees contact until bottling (usually late May), much later than most of his neighbors. He only uses natural, indigenous yeasts to start fermentation. Clos Briords is a special bottling from a single plot of 75 year old vines. Along with having the oldest vines on the property, this parcel enjoys the best sun exposure and has the best soil of the domaine. The '05 shows crisp, zesty lemon, melon and lime fruit, bracing acidity with hints of minerality on the finish. Enjoy sipping this Muscadet on a warm spring day on its own or paired with shellfish or Sushi. **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.**

**2005 Chateau De Malydure Lussac Saint Emilion** - This classic styled Bordeaux is comprised of Merlot with a small portion of Cabernet Franc. It is produced from a sub-appellation of Saint Emilion called Lussac. This area has been known to unleash some of Bordeaux's best values. The 2005 vintage experienced the perfect growing season where the vines yielded an incredibly rich concentration of fruit. Everyone from the top producers to the value-oriented producers benefited a great deal from the excellent weather. This Bordeaux underscores some of the best characteristics of the Lussac-Saint Emilion. Accents of cedar, spices and earth balance well with the black berries and cherries. The round, supple flavors are blanketed with smooth ripe tannins. Chateau De Malydure drinks well now, but can be enjoyed over the next 5 years. Pairs well with beef, lamb, duck and robustly flavored cheeses. **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.**

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

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

## ***WINES OF ITALY***

Join us on **Tuesday, May 22nd at 6:30p.m.** at the **Adams Mill Banquet room**, to taste through a fine selection of Italian wines from the portfolio of Vin Divino Wine Imports. Vin Divino is a fairly new wine importer that directs their focus on the smaller, high quality, family owned estates. This tasting will be lead by Importer representative Marty McCabe. Marty will present five very exciting producers from four distinct regions, which will consist of Sicily, Tuscany, Friuli and Piedmont. **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:**

<b><u>TUSCANY</u></b>	<b><u>FRIULI</u></b>
2005 Fontaleoni Vernaccia San Gimignano ..... \$10.99	2005 Giovanni Puiatti Pinot Grigio ..... \$14.99
<b><u>SICILY</u></b>	<b><u>PIEDMONT</u></b>
2005 Cusumano Nero D'Avola ..... \$10.99	2005 Boschis Dolcetto Pianezzo ..... \$16.99
2005 Cusumano Syrah ..... \$10.99	2005 Mauro Molino Barbera D'Alba ..... \$17.99
2005 Cusumano Benuara ..... \$15.99	2005 Mauro Molino Nebbiolo Langhe ..... \$23.99

## ***SATURDAY OPEN HOUSE TASTING SCHEDULE***

On **Saturday, May 5<sup>th</sup>** taste the four monthly Wine Club specials throughout the day. (Refer to articles for more information.)

2005 Clos Briords Muscadet .....	\$11.99
2005 Chateau De Malydure Lussac Saint Emilion .....	\$11.99
2005 Renato Ratti Nebbiolo D'Alba .....	\$19.99
2005 Protocolo Tinto .....	\$6.99

On **Saturday, May 12<sup>th</sup> from 2:00-5:00**, taste through the Austrian wines of Huber. (Refer to article for more information.)

2005 Huber Gruner Veltliner .....	\$9.99
2005 Huber Gruner Veltliner "Obere Steigen" .....	\$13.99
2005 Huber Zweigelt .....	\$14.99

On **May 19<sup>th</sup> from 2:00-5:00**, taste the Organic Ladybug wines from Mendocino's Lolonis Vineyard. (Refer to article for more information.)

2005 Lolonis Ladybug White .....	\$12.99
2005 Lolonis Ladybug Red .....	\$12.99

On **Saturday, May 26<sup>th</sup>**, taste the four Monthly Wine Club specials throughout the day. (Refer to articles for more information.)

**For Dinner Events, please go to our website for detailed information.  
<http://www.manchesterwineandliquors.com>**

### **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](mailto:manchester.discount@snet.net).

