



Manchester Wine & Liquors

Wine Club Newsletter

MAY 2008

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THE ESSENCE OF VERMENTINO

The Vermentino grape is commonly grown throughout the Mediterranean region. Corsica, Sardinia and Tuscany are the main areas of reference for this crisp and refreshing wine. When we recently tasted **Antinori's Vermentino**, it was quite evident that it possessed a higher pedigree in its respective wine category. Antinori's Tenuta Guado al Tasso property produces the only estate bottled Vermentino in the Tuscan village of Bolgheri on the Tyrrhenian coastline, located just southwest of Florence. The Guado al Tasso estate is also noted for its prestigious Super Tuscan styled reds. Now in its tenth year of production, what lies in this very stylish 2006 Vermentino are the lovely aromatics and tremendous length of flavor that follows through to the end with its intense citrus fruits. Guado al Tasso Vermentino also strikes a nice balance of acidity, mineral undertone and subtle spice. Enjoy pairing this gorgeous white with cold salads, mild cheeses, grilled fish and antipasti. Regular price \$26.99

Special offering **\$21.99**

2006 CLOS DE LOS SIETE AND MORE

We want to pass along the news that we have received the second half of our allocation of the **2006 Clos de los Siete** Argentinean red blend. We first offered this wine in January of this year and sold out in about six weeks. We were eagerly awaiting more of this Robert Parker 92 point blend that comes from *Michel Rolland*. If you did not pick up some of this great value, we highly recommend you do so now that it is back in stock. The 2006 Clos de los Siete is only the fifth release from this producer, which still comes from primarily young vines of ten years of age or younger. It appears to be the finest to date. The vineyards lie in altitudes of 3,000 feet or higher. It has very favorable growing conditions, including excellent sun exposure, little rain and a cooler climate from close proximity to the Andes Mountains. With high density plantings and tiny yeilds, Clos de los Siete shows tremendous concentration of black fruits, a seamless texture, followed by

a lingering warm finish. Enjoy this blend of 50% Malbec, 30% Merlot, 10% Cabernet and 10% Syrah now and over the next five years. Supplies are still somewhat limited, don't hesitate on this one. **\$15.99**

Along with this shipment comes another label that is part of this whole project. If you remember, the Clos de los Siete project is seven French partners who collectively own the Clos de los Siete label, all under the direction of world famous Bordeaux and wine consultant *Michel Rolland*. Each partner will start up their own label as well over time. The second label that was developed is called **Cuvelier Los Andes** which produces three wines. This month we bring you two of them, the **2005 Coleccion** and **2005 Grand Vin**. Both of these offerings we find outstanding, adding even more excitement to this project.

Cuvelier Los Andes Coleccion is made of 62% Malbec, 20% Cabernet, 8% Syrah, 7% Merlot and 3% Petit Verdot. The wine is rich and full, offering black fruits, coffee, mocha and vanilla oak notes. **\$24.99**

Cuvelier Los Andes Grand Vin is produced with 75% Malbec, 15% Merlot and 10% Cabernet. Grand Vin is bigger, more structured, with a similar flavor profile. It shows tremendous complexity with an elegant feel to it for a wine of this price. Rated 94 from Robert Parker, it should easily age to 10 years of age **\$34.99**

Try a sampling of all three for only \$64.97 net

WINE DELIVERY SERVICE AVAILABLE

We offer pre-arranged home or office wine delivery service. Call us at 649-4750 or email at **mwl@snet.net** (restrictions do apply)



NAPA'S CONN CREEK WINERY

The Napa Valley encompasses thirty-five miles from its southern most part in Carneros to the northern tip of Calistoga. It provides a variation of temperatures and totals up to seventeen different soil types. Conn Creek takes full advantage of this by blending their wines from multiple vineyard sources throughout Napa's vast and diverse wine region. These two offerings were produced from the moderately warm 2004 growing season, resulting in voluptuously fruit driven reds that show correct balance and offers immediate enjoyment.

The **2004 Conn Creek Cabernet Sauvignon** is made in their traditional house style. It has a wonderful sweet aroma with spice and cedar. On the palate the wine displays a nice rich full-bodied structure, showing plenty of black cherry and currant fruits. The subtle qualities of earth, spice, eucalyptus and oaky tannin, provide wonderful balance. Regular \$27.99

\$21.99

This limited release is a more elegantly structured California version of French Bordeaux. **2004 Conn Creek "Anthology"** is a blend of Cabernet Sauvignon, Merlot, Cabernet Franc, Petite Verdot and Malbec. The lovely hints of earth and spices on the nose draws you into its layers of complex flavors, with black and red fruit components. In addition, Anthology red shows a fine integration of French and American oak, combined with a supple round texture. Notes of herb spices, along with mint and chocolate are laced with magnificently soft underlying tannins. Regular Price \$54.99

\$39.99

MONTHLY SPECIALS

2005 Von Schleinitz VS Riesling - The Von Schleinitz Estate is owned by the Hahn family. It is the result of a merger of two wineries in 1956. Initially, Von Schleinitz produced both Estate wines and wines from purchased fruit, but more recently only produces Estate bottled wines. Located in the German Mosel River valley, Von Schleinitz's top vineyard is the Weisenberg Vineyard in the village of Koberner. This vineyard is one of the steepest in the world. Its soil is composed of slate which radiates the sun's heat during the cool evening hours. This, combined with the steep sloped vineyard, provide the ingredients for producing perfectly ripe Riesling. This Estate VS Riesling comes predominately from the Weisenberg vineyard. It is off-dry, showing apple, white peach and hints of apricot on the palate, followed by a crisp, racy finish with spicy notes. This Riesling is ideal for springtime sipping or to accompany sushi and any spicy eastern cuisine like Thai, Indian or Vietnamese. **Regular Price \$10.99. Save 15% off by the bottle, \$9.34 or 25% off by the case, \$8.24/\$98.88 net.**

2006 Finca Venta de don Quijote Tinto - The sun drenched wine-growing region of central Spain's La Mancha has a well earned reputation by producing an abundance of amazing red wine values. The grapes blended into Quijote Tinto come from a more specific area in the La Mancha called La Tierra de Castillo. Some of our readers may already be familiar with the most recently promoted "Protocolo" label produced from the same area. Quijote Tinto does show some similarity by offering an easy drinking style, yet balanced with a complex flavor profile. The blend is made up of 60% Tempranillo, with the remaining percentage being of equal parts Syrah and Cabernet Sauvignon. It exhibits a nice fruity and earth scent. On the palate, Quijote has a medium to full-bodied, black and red fruit structure, that rounds out with subtle spices and a smooth tannin sensation. Quijote Tinto would surely make the ideal house wine for the summer grill. **Regular Price \$6.99. Save 15% off by the bottle, \$5.94 or 25% off by the case \$5.24/\$62.88 net.**

2006 Glen Carlou Chardonnay - Affordable White Burgundy has always been an attractive feature for us. Unfortunately, affordable White Burgundy virtually does not exist in today's market. When we tasted this South African Chard from Glen Carlou, we were reminded of a style similar to that of French Burgundy. 2006 was a very successful vintage for South Africa. Slightly cooler than normal, the result of which produced whites with great acidity. This vintage shows melon, pear and apple fruit with tropical hints. The finish is clean, long and has mineral notes. Glen Carlou ages their Chardonnay in mainly French barrique on its lees for 10 months, about 30% of which are new barrels. We suggest you try Glen Carlou with salmon steak, grilled chicken or cream sauce dishes. **Regular price 15.99/btl. Save 15% off by the bottle, \$13.59 or 25% off by the case, \$11.99/\$143.88 net.**

2003 Zaccagnini Montepulciano d'Abruzzo - This strikingly deep, rich estate bottled Montepulciano Riserva comes from central Italy's Abruzzo region in the Bolognano province of Pescara. The 222-acre Zaccagnini Estate Vineyard lies in a particular "Cru" section called Colle Morte Di Bolognano. This area benefits from ideal growing conditions by being situated between the Adriatic coastline and the picturesque mountains of the Abruzzo. Zaccagnini's Montepulciano offers copious mouth filling flavors of blackberry and spicy plum fruits. It is made in a supple, full-bodied style showing wonderful complexity. The wine has a smooth and elegant texture on the mid-palate, combined with leather and multiple earth spices, hints of vanilla and espresso. Zaccagnini was aged in stainless steel tanks for fruit balance, then eight months in French oak for added nuance and tannin structure. Try this very approachable Montepulciano offering with meaty red-sauced dishes, leg of lamb or grilled fish. **Regular Price \$16.99/btl. Save 15% off by the bottle, \$14.44 or 25% off by the case, \$12.74/\$152.88 net.**

SPAIN'S HIDDEN VALUES

As we expected, 2008 has been a very challenging year in the wine industry. As the U.S. dollar continues to weaken rapidly, virtually all imported wines are increasing in price. Energy and fuel costs have also affected domestic pricing as well. Where do we look to still find value in the wine world today? There is no simple answer. Values do still exist, but we certainly have to look harder today than in the past. One area that continues to produce quality and value is Spain. While the strengthening Euro has affected Spain like the rest of western Europe, the more recently developed and lesser known areas of Spain are still undervalued.

JUMILLA - This region in south central Spain is torrid with little rainfall. It was actually recognized over 40 years ago in 1966 with its official D.O. status. Monastrell, known as Mourvedre in California and France, is the thriving varietal here. One producer here that has been influential in transforming this area to a region worth taking notice of is the Gil family. The wine we selected from Jumilla is the **2005 Bodegas Juan Gil**. Made from 100% Monastrell, Juan Gil is loaded with black fruits, spicy notes, but not overly extracted or alcoholic. It comes from vines close to 50 years old, yielding less than two tons per acre. Juan Gil sees a year in French and American oak before bottling. It has received 90 points or higher from Parker for four straight vintages.

\$13.99

CALATAYUD - This shoreline region lies in the southwest of Spain. It has a wine growing history dating back over 2,000 years, but only was officially recognized as a D.O. in 1990. The vineyards are steeply sloped with altitudes reaching 3,000 feet. Grenache or Garnacha as it is known in Spain, is the dominate grape in this region. The soil is very poor, rocky and lacking in nutrients, but permeable so the roots can reach down for water. The wine we are featuring from here is the **2006 Garnacha De Fuego**. This bargain is made from 60 to 80 year old vines that are low yielding. The wine sees no oak and is bottled early to preserve its fresh fruit character. This vintage shows jammy, bright raspberry fruit, a full, smooth mouth feel and plenty of concentration. Consider buying this selection by the case. Rated 87 by Robert Parker.

\$7.99

MONTSANT - Now we head to the opposite coast, the northeast part of Spain. Montsant is a very new D.O. that was officially recognized in 2003. Prior to this, it was officially a part of Priorato. Much like Calatayud, the soil here is very poor forcing the vines to be low yielding producing concentrated grapes. A range of grapes thrive here; Garnacha, Mazuela, Carignana and Cabernet are the dominant red varietals. The wine we have chosen here is the **2005 Falset**. A delicious red that offers rich, clean berry fruit, subtle earthy and mineral tones, along with a complex finish. Falset is 50% Garnacha, 30% Carignano and 20% Cabernet. At this price you will be hard pressed to find a wine that offers more flavor and complexity. Enjoy with grilled meats and strong cheeses.

\$9.99

AUSTRIA'S YOUNG SUPERSTAR **SAMPLE PACK**

Last year when I had the pleasure of meeting Markus Huber, I couldn't help but 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 two 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 which 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 fruit intensity on the finish. The refreshing style of Gruner Veltliner is perfect for the warm months ahead. Cold salads, grilled chicken and seafood pair nicely with Gruner.

This month we present a wonderful expression of Gruner Veltliner, along with one of Austria's most exciting and stylish reds called Zweigelt.

The **2006 Huber Gruner Veltliner "Obere Steigen"** is a single vineyard Gruner that shows complexity with lovely aromas of white pepper, green apples, lemons and grapefruit. Its medium-bodied texture expands on the palate with bracing acidity that is superbly balanced with citrus and spices on the long, lingering finish. **\$14.99**

Zweigelt is a grape that shows some resemblance to a medium-bodied Pinot Noir or a softer style of Dolcetto. **Huber's 2005 Zweigelt** starts off 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 allows 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. The medium-bodied and delicate flavors of Zweigelt can be enjoyed with a wide variety of grilled meats. **\$15.99**

For an additional savings
Buy **One Bottle**
Each of the Two
For Only

\$24.99
net

save 19%

WINE TASTING AND EVALUATION

Please join us on **Monday, May 19th at 6:30p.m.** at the **Adams Mill Banquet Room** for a special two-part tasting theme. *Jordan Ross of Pasternak Wine Imports* will be on hand to present a wine sensory and evaluation exercise. This fun and unpretentious exercise will be broken down into three distinct areas. “Physiology” - the science behind how we taste. “Psychology” - what we think of a wine depends on more than just what’s in the glass. “Language” - the nuances, subtleties and difficulties of describing wine. The second part of the tasting offers a celebration of Chile and Argentina’s enormous contribution to the world market. Within the past two decades, these two South American countries have captured the world’s attention by providing distinct flavor, quality and value. This tasting will be comprised of two highly regarded producers, Los Vascos of Chile and Felipe Rutini of Argentina. **To help support the continued growth of our Wine Tasting Program, a small fee of \$5.00 per person is required to attend. For your convenience, “cash” or “check” can be presented at the door. Please reserve your seat early by calling 649-4750, or emailing us at mwl@snet.net. Only Wine Club Members listed in our database are eligible to attend, however members are able to reserve a spot for a guest (names are needed at time of reservation).**

Tasting list is as follows:

CHILE

Los Vascos Rose	\$7.99
Los Vascos Sauvignon Blanc	\$9.99
Los Vascos Chardonnay	\$9.99
Los Vascos Cabernet Sauvignon	\$9.99
Los Vascos Cabernet Sauvignon Reserve	\$17.99

ARGENTINA

Felipe Rutini Malbec	\$13.99
Bodegas Caro Mancaya Cabernet/Malbec	\$16.99
Felipe Rutini Encuentro Malbec/Merlot	\$23.99



WINE CLUB SAMPLING

All four monthly specials are available to sample throughout the days of May 3rd through May 31st.
(Refer to articles on Page #2 for more info.)

Glen Carlou Chardonnay	\$15.99	Finca Venta de don Quijote Tinto	\$6.99
Von Schleinitz VS Riesling	\$10.99	Zaccagnini Montepulciano	
		d’Abruzzo Riserva	\$16.99

SATURDAY SAMPLINGS

On Saturday, May 10th from 2:00-6:00, sample the Argentinian wines of Clos de los Siete and More.
(Refer to Page #1 for more info.)

Clos de los Siete	\$15.99
Cuvelier Los Andes Coleccion	\$24.99
Cuvelier Los Andes Grand Vin	\$34.99

On Saturday May 17th from 2:00-6:00, sample the Austrian wines of Huber.
(Refer to Sampler Pack article on Page #3 for more info.)

Huber Zweigelt	\$15.99
Huber Gruner Veltliner “Obere Steigen”	\$14.99

On Saturday, May 24th from 2:00-6:00, sample Antinori’s Vermentino. (Refer to Page #1 for more info.)

Antinori Vermentino	\$21.99
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On Saturday, May 31st from 2:00-6:00, a random selection of wines will be determined by our wine staff for a blind tasting.

