



Manchester Wine & Liquors

Wine Club Newsletter

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A NAPA FAVORITE

The **St. Clement Winery** is a producer of premium Napa Valley wine. Their stunning quality and full varietal expression has won over many along the way. What you will find are two very well made wines with quality that exceeds the price.

St. Clements 2005 Chardonnay was produced from high quality fruit that benefited from the long cool growing season of Napa's Carneros appellation. Barrel fermented entirely in a combination of new and old French oak. This complex and stylish Chard displays nice aromas of citrus, apple and tropical fruits, with a note of vanilla. The rich full-bodied flavors show crisp apple, kiwi and fresh melon. With just the right touch of oak in the background, this well-balanced Chardonnay has a nice minerality and crisp acidity. **Price only**

\$14.99

We are very pleased to be given one last opportunity to take all of what our supplier had of this superb **2001 Cabernet Sauvignon**, from an outstanding California vintage. St. Clements Cab comes from prime Napa vineyards. This dense red exhibits a nice black fruit and cedar aroma. The big, rich, full flavors offer a copious amount of black currant, cassis and blackberry fruits, with black licorice, showing a soft layer of spicy tannin. St. Clement Cab has great structure and wonderful depth. The well integrated, oaky tannins add to the wines complexity and excellent ageing potential. Drink now or cellar over the next 7-10 years. **Price only**

\$34.99

AN ARGENTINIAN DISCOVERY

Argentina has quickly become a major player in the fine wine world. For many years, the potential of Argentina was largely unrealized. Most of the wine produced was consumed domestically and interest dropped significantly in the '80's. The Argentinian wine industry was at a crossroads; they had to export or the industry would fail. Producers cut yields and focused on quality rather than quantity. The results didn't go unnoticed and many high profile names began projects in the area. One such person was Michel Rolland. Rolland is one of the most famous winemakers/consultants in the world. Today, he works with about 100 wineries in 12 countries. He started out at Chateau Le Bon Pasteur in Pomerol as owner/winemaker and began consulting heavily in the St. Emilion/Pomerol regions in Bordeaux. He has since turned into a truly global winemaker. Rolland became interested in Argentina in the '90's. In 1998, he and six other investors bought land and began planting vines. At altitudes ranging from 3,000 to 4,000 feet at the base of the Andes, Rolland has nearly 1,700 acres of land. He has planted Malbec, Merlot, Cab, Syrah and some white varietals. The wine he is making is called **Clos De La Siete** (Vineyard of Seven). It is a blend of 50% Malbec, 30% Merlot, 10% Cab and 10% Syrah. 2004 is the third commercial release of the wine and the results are stunning. With high density vine planting and yields at under two tons per acre, the wine is deep, rich, full-bodied and concentrated. It shows smoky black fruit flavors, mineral notes, layered fruit and a lasting complex finish. Clos De La Siete packs as much flavor and character as any \$30+ wines on the market. The good news is that it goes for about half that price, and availability is good. We urge you to try this Argentinian blend, it is one of the most exciting new ventures to come our way this year. **Special Price**

\$14.99

DESSERT WINE IDEAS

PORT

Whether you're a novice or a connoisseur of Port Wine, **Graham's Six Grapes** is an approachable, yet complex style that can satisfy any palette. This fruity and robust non-vintage Ruby Port was blended to resemble a young Vintage Port, but priced for much less. Made from the indigenous grapes of the Douro region, Graham's Six Grapes was aged up to five years in small oak casks. It was then lightly filtered and bottled, therefore decanting is not required. The fruity aromas lead into opulent flavors of raisin, plum and black cherry. The warm and complex finish makes this delicious Port ideal for the cold winter season. Six Grapes pairs well with rich chocolates and blue cheeses, once opened, keep refrigerated and enjoy it for up to 7-10 days. Available in two sizes.



ICEWINE

Finally, there is a much more affordable way to enjoy the essence of a true Icewine. The **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 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 frozen. The Icewine harvest then begins with the fruit picked entirely by hand. When 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 Icewine 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 enhances the sweet fruit, yet clean finish. Best served well chilled.

Special price only



BUBBLY ANYONE??

If you are interested in trying a real value in sparkling wine, then you may want to pop open a bottle of **Lucien Albrecht Cremant D'Alsace Brut Rose**. "Cremant" is the Appellation d'Origine Controlee designation that refers to sparkling wine made outside the region of Champagne. Lucien Albrecht's sparkling wine is produced in the French Alsace and is labeled "Methode-Traditionelle". The A.O.C. regulations are equally strict in Alsace as they are in Champagne. Cremants offer tremendous and affordable sparkling wines of extraordinary quality. Albrecht's deliciously crisp and refreshing Brut Rose is made from 100% Pinot Noir grapes. The light pink salmon color enhances the alluring stream of tiny bubbles that rise to the top of the glass. The flavors display nice strawberry and wild cherry fruit, with a touch of richness on the mid palate. It is balanced with dry, crisp acidity and complimented with a creamy texture and long finish. Albrecht Brut Rose can be served as an aperitif or with a wide assortment of hors d'oeuvres and grilled tuna.

Special Offering only



THE OTHER CABERNET

2004 Lang & Reed Cabernet Franc - When I recently came across this Cabernet Franc from Napa, I began to ask why there weren't more domestically-produced Cabernet Francs on the market. The few that are available in the lower price level don't seem to represent Cabernet Franc accurately. Conversely the higher priced examples tend to lack distinction. Lang & Reed has shown that with a little effort, distinctive and well-made Cabernet Francs can be produced. Cabernet Franc originates as one of the five sibling grapes used in the Bordeaux region. This region provides an abundance of reasonably priced Bordeaux blended with Cab Franc. John and Tracey Skupny started their winery back in 1996 and named it Lang & Reed after their two sons. This Cabernet Franc is produced with high quality fruit sourced from three Napa vineyards, each playing a key role in the wine's aroma and complex flavor profile. What you will find is a full-bodied red that possesses heady aromas of eucalyptus, clove and bell pepper with sweet red and blackberry fruits. On the palate, Lang & Reed delivers a nice integration of soft, supple tannins and crisp acidity, leaving a glycerol feel on the tongue. The flavors show excellent structure of ripe black cherry and currant fruits, followed by a touch of earth and spicy oak that rounds out a nice finish. **Special Offer**



MONTHLY SPECIALS

2003 Joseph Drouhin "Vero" Bourgogne Pinot Noir -

Drouhin's latest Burgundy release is under the direction of Veronique Drouhin, the great granddaughter of the founder Joseph Drouhin. Veronique is heavily involved in the wine making at the family's Burgundy Estate, as well as the family's property in Oregon's Willamette Valley. Along with her brothers, the goal was to create a Pinot Noir made in both old and new world styles that are easy drinking and affordable. The grapes used in the Vero blend came from multiple villages and Premier Cru Vineyards. Vero Pinot Noir displays a nice roasted cherry scent. The well-balanced and soft flavored textures offer ripe black and red fruit. It possesses proper acidity, nuances of oak, anisette, cola and earth that rounds out with well-integrated spice on the long, fruity finish. Drouhin Vero Pinot Noir would pair well to the many flavors of the Thanksgiving Day meal. **Regular 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.**

2002 Foppiano Cabernet Sauvignon -

Foppiano is a family owned winery with a history that dates back over 110 years in the heart of Sonoma's Russian River Valley. This winery takes great pride in producing stylish red wines. Their estate-bottled Cab shows textbook qualities by displaying a nice opaque red color. The sweet aromas show black fruit with notes of cedar and mint. Its full-bodied flavors are layered with supple, sweet, ripe tannins, good structure and concentration with a long finish that unfolds with berry spice. Enjoy now and over the next five years. Serve Foppiano Cab with beef, pork, duck and full-flavored cheeses. **Regular price \$15.99. Get 15% off by the bottle, \$13.59 or 25% off by the case \$11.99 or \$143.88 by the case net.**

2005 Discovery Sauvignon Blanc -

It is interesting to see how the styles of New Zealand have changed. Ten year's ago they were too vegetal. Then they became more fruit driven with broad appeal. Today, many are bordering on being too fruity. The importer of Discovery (American Estates), was one of the first to specialize on New Zealand properties. They have brought us such staples as Dashwood, Selaks and St. Clair. Discovery is the latest addition to an already impressive portfolio. This bottling combines two prime sources within Marlborough, 55% of the fruit comes from the Wairau Valley and 45% comes from Awatere. The wine shows clean, fresh flavors of melon, lemon and grapefruit. It has a crisp, racy acidity and a bone dry finish, with only .4% grams of residual sugar. Discovery Sauvignon Blanc is an ideal choice to serve with appetizers or as an aperitif on Thanksgiving Day. **Price this month, \$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.**

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

THE EMERGENCE OF GRUNER VELTLINER

Austria is a small, yet significant wine producing country that continues to offer exciting and delicious Gruner Veltliners. This widely planted white grape of Austria is noted for its distinct white peppery aromatics and mouth watering fruit flavors that are clean and crisp in style. Gruners are often compared to dry Riesling, but a bit drier. They offer the ideal match with a variety of seafood, spicy chicken, Asian dishes and kraut with sausage. Many wine club members may recall when we rolled out Berger Gruner Veltliner back in June. The odd looking, green, full liter bottle made a huge impression. Unfortunately, it sold out fast. So to help fill your Gruner craving, we have put together two distinct styles that are sure to be pleasing to the palate.

The 2004 Hirsch Gruner Veltliner has a nice herbaceous aroma. The clean and straightforward flavors display fresh lemon and pear, balanced with nice acidity and mineral tones. The crisp apple adds to the wine's fruit intensity and long finish.

\$11.99

2005 Hiedler Gruner offers an impressionable white pepper and sweet fruity aroma. Hiedler is a bit softer and rounder in style. The creamy almond texture and soft acidity is provided with plenty of zesty lemon and peach flavors, offering a refreshing finish that lingers on.

\$12.99



**LOG ON TO OUR WEBSITE FOR
INFORMATION ON THE
FOLLOWING WINE DINNERS**

**November 6th - Aqua Oyster Bar
November 14th - Spris
December 7th - Vitos by the Park**

SPANISH
3 for \$33
SAMPLER

From the northern Spanish region of Campo De Borja, Bodegas Borsao has become one of our favorite Spanish producers over the years. We first came across their basic Tinto, a ridiculously good wine at \$6 a bottle. More recently, we have had good luck with their premium bottlings that sell in the \$15 range. They are usually offered at different times during the year, luckily this month, we have access to all three. This gives us the opportunity to present a very attractive three bottle pack. All three wines are fantastic bottlings that offer outstanding value, with each one being slightly different.

2002 Crianza Seleccion - A blend of various Crianza wines, this wine is 60% Grenache, 20% Merlot and 20% Tempranillo. It sees 10 months in oak and is aged an additional 14 months in the bottle before release. It is medium to full-bodied on the palate, showing cherry and plum fruit, hints of vanilla and licorice with a smooth, lingering finish. This interesting blend resembles a bigger version of Pinot Noir with some oak influence. \$13.99

2001 Reserva Seleccion - This blend of Reserva wines is comprised of 55% Grenache, 30% Cab and 15% Tempranillo. It is aged in French oak for 16 months and in bottle for another 20 months before release. An intriguing combination of black cherry and cassis from the Cabernet, raspberry from the Grenache and spicy notes from the Tempranillo. After five years of age, this wine is drinking beautifully. The Cabernet makes it the most modern and internationally styled of the three. \$13.99

2005 Tres Picos - This 100% Grenache wine comes from three hilltop vineyards (Tres Picos) that are all old vines. The wine is aged for three to four months in new oak barrels. In style, it resembles a modern, fruit driven Chateauf-Du-Pape. On the palate, it is loaded with jammy raspberry fruit, sweet vanilla notes and a warm, intense finish. Tres Picos should be served with grilled meats or strong cheeses. The most limited of the three, the 2004 was rated 91 by Parker and the 2003 received 90 points. \$13.99

Buy **Any Three**
For Only

a savings of \$8.97 or 21%



CHILE'S NEW FOUND TREASURE

On **Monday, November 13th at 6:30 p.m. at the Adams Mill Banquet Room**, we invite you to enjoy one of Chile's newest and most innovative winery that takes its name from the shape of South America's "southern cone" called Cono Sur. Established in 1993 by the Guiliasti and Larrain families, who also own the Concha y Toro winery. The Cono Sur Winery runs independently, yet benefits a great deal from the company's massive premium grape source. Cono Sur works with 40 different estate vineyards that encompass over 2,200 acres from eight distinct and important wine growing regions. Their diverse selection offers one of the most aggressive productions of world class Pinot Noir in South America. They were the first Chilean winery to produce a magnificent array of white wines including Viognier, Riesling and Gewurtraminer. Cono Sur also works at the core of Chile's strength by producing well-structured Cabernet, Merlot, Carmenere and Syrah, along with Chardonnay and Sauvignon Blanc. Guest speaker *Chris Marshall, Senior Vice President of Vineyard Brands*, will be on hand to lead the tasting. Chris has been a driving force behind the development in the U.S. of wineries such as Chile's Santa Rita and Dona Paula of Argentina. **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:

2005 Cono Sur Viognier -----	\$8.99
2006 Cono Sur Pinot Noir -----	\$9.99
2005 Cono Sur Carmenere -----	\$8.99
2004 Cono Sur Vision Merlot -----	\$12.99
2005 Cono Sur Vision Cabernet Sauvignon -----	\$12.99
2005 Cono Sur 20 Barrels Chardonnay -----	\$22.99
2004 Cono Sur 20 Barrels Merlot -----	\$22.99

HOME WINE DELIVERY
SERVICE AVAILABLE

As a convenience and to better serve our customers' 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 manchester.discount@snet.net.

