

Manchester Wine & Liquors

Wine Club Newsletter



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THANKSGIVING DAY WINE SUGGESTIONS

This being the most wine oriented holiday, coupled with the task of pairing wine with all different foods that will also fit in nicely with the mix of family and friends, we would like to help take the guesswork out of your Thanksgiving Day wine selection. The traditional turkey, stuffing, gravy, cranberry sauce, sweet potato and much more makes for many options as far as wine goes. This is why we came up with four different choices that would work equally well. We also made our selections from domestic options to keep with the spirit of the holiday.

Our selection for an absolutely delicious and reliable California **Pinot Noir** lies in the **2005 Sebastiani**. The aroma offers a delightful vanilla, oak and berry character. It is a medium to full-bodied Pinot Noir that exhibits a rich, yet smooth structure, balanced with excellent acidity and flavors, marked by copious black cherry and plum. The spices and earthy notes integrate well with the sweet oaky tannins and the finish shows a slight resemblance to French Burgundy. **\$14.99**

NV Pacific Rim Dry Riesling - The Pacific Rim label, started by Randall Graham (Bonny Doon), was one of the first new world Rieslings that purposely intended to be dry. Year after year, it continues to be a consistent bone dry white that goes with all sorts of food flavors. This release shows crisp, lemony fruit with spicy notes. A great choice to start your Thanksgiving meal or to enhance white turkey meat. The spicy character will help it cut through the many conflicting flavors at the table. **\$9.99**

This next offering brings us to Washington State's Columbia Valley, with the dry, crisp and easy drinking **2006 Chateau Ste. Michele Pinot Gris**. It possesses a striking balance of natural acidity and fruit flavors by unfolding fresh pear, melon, citrus and honeysuckle. The rich and supple texture adds to the wines wonderful complexity and a finish that is clean and fruity. **\$10.99**

Marietta Old Vine Red Lot 44 - This old stand-by selection is a non-vintage blend comprised of mainly Zinfandel, with a range of other varietals blended in. Full-bodied and juicy, showing blackberry jam, raspberry fruit, vanilla and licorice notes, with a long, spicy finish. **\$11.99**

All four will be available for sampling on Saturday, November 10th from 2:00-6:00



ZINFANDEL SAMPLER PACK

This month, we have two nice Zins to offer as a pair. The first is **2006 Cline Ancient Vines**. Cline is located in Contra Costa and has developed a reputation as a Zin specialist. This producer offers a range of Zins, from single vineyard bottlings to a basic California designation. Their Ancient Vines stands out as exceptional in quality and quite affordable. "Ancient" here means up to 100 year old vines producing low yields and concentrated fruit. Big, rich flavors of blackberry and raspberry jam dominate this wine, powerful and full-bodied style.

Our second Zin is from **Artezin**. This is a label operated by the Hess Winery in Napa. Artezin blends fruit from three prime growing areas for Zin; Amador, Mendocino and Dry Creek Valley. The style is more of a "Claret" style of Zin. The same blackberry jam flavors are present, but the Artezin is more structured, with good balance, acidity and a bit of restraint. Clearly two different styles. Both excellent examples of their contrasting approaches. Try each one and pick your favorite.

2006 Cline Ancient Vines Zinfandel \$14.99
 2005 Artezin Zinfandel \$14.99
 \$29.98



**Buy One Each
 Of The Two
 For Only**

\$24.59
 net

a savings of 18%

A PAIR OF CLASSIC RIOJA'S

It is safe to say that there have been more changes in winemaking technology in the last twenty years than in any era prior to that. These changes have lifted the quality of wine produced in virtually every country and winemaking region in the world today. In addition to technological upgrades, there has been an open sharing of information among winemakers throughout the world that has also raised quality levels.

If there is a downside to these changes, it's that a certain homogenous style has developed throughout various regions in the world. In many cases, it can be difficult to tell a Bordeaux apart from a Chianti, a Rioja or a Napa Cab. A sense of origin in a wine is often difficult to discern. Much of the surge in popularity in Spanish wines is due to these technological advances. Some of these changes have made their way into Spain's most traditional region, the Rioja. Many Rioja's produced are darker, more extracted and marked by new oak. They may be tasty wines, but bear little resemblance to classic Rioja. This month, we have a pair of Rioja Reservas that are firmly entrenched in the "traditional" style that is becoming more rare.

The **2003 Bodegas Muga Reserva** is one of our favorite wineries, along with being one of our favorite Riojas. They age their Reserva six months in large oak vats, then two years in small French oak and finally, a year in bottle before it is released. A very traditional blend of 70% Tempranillo, 20% Garnacha and the remaining 10% Mazuela and Graciano is used. The wine is full of deep cherry and plum fruit, good acidity and structure, it opens with aeration and will clearly improve over the next 4-6 years. Rate **90** by *Stephen Tanzer*. Regular \$24.99

Special Offering  **\$19.99**

Marques De Murrieta has one of the longest and storied histories in all of Spain. The origin of this operation dates back almost two hundred years to 1811. 2001 is considered to be the finest vintage in the Rioja since 1994. This estate owns over 600 acres of vineyards and only makes estate bottled wine, a rarity in the Rioja. This **2001 Reserva** is a blend of 89% Tempranillo, 7% Garnacha and 4% Mazuela. Murrieta makes a very Burgundian style of wine focusing on red fruits, balance, elegance and complex aromatics. This vintage was rate **90** by *Robert Parker*. Regular \$24.99

Special Offering  **\$19.99**

We urge you to compare and contrast both of these classic Rioja wines this month. Not only are these world-class wines that offer true expressions of stellar Rioja, but both can offer a nice alternative with their Pinot Noir-like textures.

For an additional savings
Buy One Each
Of The Two
For Only

 **\$37.98**
net

MONTHLY SPECIALS

2007 Ken Forrester Petit Chenin Blanc - Most would agree that the world's reference point of the best Chenin Blanc wines today, come from the French Loire Valley of Vouvray. But with South Africa's enormous efforts in the production of well-made Chenin Blanc, also known locally as Steen, makes this country a clear second. Ken Forrester is one of many producers leading the charge in this category. If you are getting a bit tired of Sauvignon Blanc or Pinot Grigio, then Chenin Blanc's crisp, fruit forward and mineral style can offer a unique alternative. This offering is labeled "Petit Chenin" simply because the grapes used for this wine were sourced outside the estate, but still within the Stellenbosch area, thus distinguishing it from their estate wines. Forrester's Petit Chenin displays a vibrant and fresh, fruity aroma. On the palate, it has a slight creamy mouth feel with intense flavors of green apple, peach, tropical fruits and fresh melon, embraced with crisp acidity. This food friendly white pairs nicely with chicken, salads and seafood. It can also work well as an aperitif. **Price \$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.**

2006 Thorne Clarke Shotfire Ridge Shiraz - With so much delicious Australian Shiraz on the market these days, wine producers are constantly working on ways to make their wine stand out from the rest, yet staying true to the grape variety and regional expression. Thorne Clarke's Shotfire Ridge continues to accomplish just that, by producing their estate grown Barossa Valley Shiraz with a more distinct flavor and character. This rich and full-bodied Shiraz shows wonderful concentration of ripe, plum and black currant fruits. It has nice complexity and elegant structure, with layers of sweet oak, spice and shades of chocolate and vanilla flavors. The tannins are smooth and the finish leaves a long-lasting impression. Shotfire Ridge would also serve up well with the Thanksgiving meal. **Note:** As with every vintage, this limited release comes with a very loyal following. Therefore, this presents a great opportunity to buy as needed or by the case, at this excellent price. **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.**

2003 Chateau Du Grison - As the '05 Bordeaux vintage continues to arrive, this fine Petit Chateau is a clear reminder that there is still plenty from the 2003 vintage drinking beautifully. Chateau Grison is a great example of this. It is made of 79% Merlot and 21% Cabernet Franc and drinks well above its price point. Lovely aromatics of earth, tobacco and berry fruit, lead to a medium-bodied wine, showing currant and black cherry fruit, with a long, complex finish. Although it

should hold for several years, it is probably at its best now, so enjoy it over the next year. *Price \$9.99/btl. This month, get 15% off by the bottle, **\$8.49** and 25% off by the case, **\$7.49** or **\$89.88** by the case net.*

2004 Ajello Furat – It is amazing to think that all we knew about Sicily at one time was Corvo White and Red. Today, there is a vast array of wines available from this island off the southern coast of Italy. It has a very unique climate, there is certainly plenty of heat being so far south, but because of the mountainous terrain and ocean influence, the night-time temperatures drop dramatically. Furat is a blend of new world varietals and Sicily's indigenous varietal Nero D'Avola. Merlot, Syrah and Cabernet, along with Nero D'Avola all make up equal parts in Furat. The wine sees 12 months in new French barriques before bottling. It is deeply colored with ripe black fruit flavors, hints of spice and vanilla lead into a long, lingering finish. With its rich, concentrated dark fruits, somewhat like a Zin, Furat would not be out of place at all with the bird on Thanksgiving day. *Price only \$17.99 this month get 15% off by the bottle, **\$15.29** or 25% off by the case **\$13.49** or **\$161.88** by the case net.*

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

**All Four Monthly Specials Are Available For Sampling
November 2nd through November 29th**

THE RISE OF ARGENTINA'S VITICULTURE

The tremendous flow of financial capital, tied in with highly skilled winemakers imported from Europe and the United States, has played a major role in establishing Argentina as being one of the worlds most productive and exciting wine regions. This South American country stands fifth in the world in wine production because of its enormous wealth of viticultural resources and unlimited growth potential. It is here, that the world's highest altitude vineyards exist, 2,500-3,000 feet above sea level. The climate is quite dry and sunny with very low annual rainfall. For the areas that wish to cultivate their land, man-made irrigation channels govern the melt down provided by the snow-capped mountains of the Andes. In fact, these channels were built by the early settlers and remain a vital part of Argentina's historical landscape. Nearly two thirds of their production comes from the region of Mendoza.

The rough character of the soil makes it ideal for growing Malbec, the country's most noble grape variety. What is now becoming more evident, is the range of diverse styles being offered, from great values to higher quality reds such as

Cabernet Sauvignon, Merlot, Bonarda, Syrah and Pinot Noir. On the other side, Argentina has been coming on strong with fresh and flavorful whites produced from Torrontes, Chardonnay, Sauvignon Blanc and Chenin Blanc.

Scores of newer wineries have jumped on board in this region and are often spared of starting from scratch. Many of the run down vineyards that managed to survive through the country's past political turmoil and inept government policies, have provided producers with older vines that average over 50 years. This in result, has helped the wineries move into production much sooner while their newer plantings mature.

The family owned estate of **Carlos Pulenta** is one of so many good examples of this. Pulenta's estate is located in the center of "Vistalba", a section within the Lujan de Cuyo region on the southern outer edge of the Mendoza. A large part of their vineyards are situated at the foot of the Cordon del Plata within the Andes Mountains. Carlos purchased the property back in 1999 and proceeded to invest heavily in building a state-of-the-art winery that employs some of the world's most modern winemaking equipment. The estate holds roughly 120 acres of prime vineyard land, with vines as old as 55 years. The Vineyard produces three distinct blends by using Cabernet Sauvignon, Malbec, Merlot and Bonarda, named "Vistalba Corte" "A" "B" and "C". Corte A was aged 18 months in French oak and Corte B and C aged for 12 months, with an additional 10 months in bottle.

2004 Vistalba Corte "C" - Is the baby blend of this group. Primarily Malbec based, blended with Merlot, it has a very attractive scent of spice, cedar and red fruits. Full-bodied in structure, displaying a core of red and black berry flavors, balanced with hints of spice and soft, sweet tannins. A pretty awesome value at only **\$10.99**

2004 Vistalba Corte "B" - This mix of Malbec, Cabernet Sauvignon and Bonarda is the stepping stone to Pulenta's top wine. Smoky and spice scented, exhibiting hints of vanilla, chocolate and black cherries. This rich, full-bodied red shows incredible concentration of flavors that develop into an expansive and complex style. It has a lingering sensation of earthy tannins and a long sweet, ripe finish. **\$25.99**

2004 Vistalba Corte "A" - Is the "Big Bertha." This tremendous red shows a bold and rich concentration. The opaque color gives the wine a muscular impression. Its smoky, chocolate, vanilla and spices fill out the sweet scented berries and oak. The full-bodied flavors provide copious blackberries, cherries, ripe plum and cassis, layered in even more spice, solid tannins and a succulently long finish. This is clearly one for cellaring over the next 7-10 years. **\$55.99**

Carlos Pulenta also produces a selection of affordable wines that are primarily vinified and aged in steel tanks for immediate drinking. The grapes are sourced from the area of Tunuyan, situated in the Uco Valley under the “Tomero” label. Tomero is named after a municipal role created in 1884 by the government of Mendoza Province. The Tomero was someone who regulated and engineered the distribution of water from the Mendoza River for irrigation of vineyards. These men were literally responsible for the support of the vineyards needed share and it was a profession that passed from father to son.

2006 Tomero Torrontes - Shows fresh floral aromas with lovely peaches and pears. The crisp acidity and notes of mineral are quite apparent on the mid-palate. The flavors are clean and focused with a soft, creamy fruit mouthfeel and a finish that is long and vibrant. This Torrontes would serve well as an aperitif. **\$10.99**

2004 Tomero Cabernet Sauvignon - Displays intense Cabernet aromas of blackberries and spice. When it opens up in the glass, you’ll find nice full-bodied flavors that offer sweet, ripe cherries, plums, black currants and cassis. The well-integrated tannins also contribute to the wines excellent structure. **\$10.99**

2004 Tomero Malbec - This is Argentine Malbec at its best for the price. It expresses unique, yet typical aromas of dusty earth, dried berries, with hints of chocolate and cinnamon. It has a rich core of black fruits that expand onto the palate, with a subtle tannin sensation, underlined with herb spices, balanced with sweet ripe cherries. **\$10.99**

OPEN HOUSE TASTING

On **Saturday, November 17th from 1:00-6:00** meet *Mark Scherer of Jonathan Edwards Winery*. Mark will be sampling a few of the winery’s premium Napa Valley wines, as well as one of their Connecticut grown. Special pricing will also be offered.

Estate Connecticut Cabernet Franc	\$15.99
Napa Valley Zinfandel	\$24.99
Napa Valley Chardonnay	\$19.99
Napa Valley Syrah	\$25.99



For Special Events, please go to our website for detailed information.

<http://www.manchesterwineandliquors.com>

RED WOOD VALLEY’S WINE PIONEER

Please join us on **Monday, November 12th at 6:30 p.m. at the Adams Mill Banquet Room** to taste through one of California’s distinct and exciting wine producers, “Lolonis”. *Brian Mitchell of World Wide Wine Distributors* will be on hand to showcase an expressive group of premium wines made entirely from organically grown grapes. Lolonis is a family owned operation located in the heart of Mendocino’s Redwood Valley. This area is where many of California’s major organic grape growers and biodynamic practitioners began. Today, the Redwood Valley has the highest number of organically farmed vineyards in the United States. Lolonis’ pioneering efforts in organic farming began over a half century ago by cultivating their vineyard land free of pesticides and herbicides. All of Lolonis’ wines are not labeled “Organic”. This is intentional because it is their belief that the organic winemaking process can lend itself to an unstable product that is often perceived to be of inferior quality. So, they prefer to keep the wording off the labels. They do, however, guarantee that all of their grapes are in fact, organically grown and certified.

To help accommodate the continued growth of our Wine Tasting Program, we will now be charging a small fee of **\$5.00** per person to attend. For your convenience, “cash” or “check” can be presented at the door. **RESERVATIONS ARE STILL REQUIRED. Wine Club Members listed in our database are eligible to attend, however, guests are welcomed.** Reserve your seat by calling **649-4750**, or emailing us at **manchester.discount@snet.net**

Tasting list is as follows:

Lolonis Lady Bug White	\$12.99
Lolonis Fume Blanc	\$11.99
Lolonis Chardonnay	\$15.99
Lolonis Lady Bug Red	\$12.99
Lolonis Merlot	\$17.99
Lolonis Zinfandel	\$21.99
Lolonis Cabernet Sauvignon	\$19.99
Lolonis Cabernet Sauvignon Castanon	\$31.99

HOME WINE DELIVERY SERVICE AVAILABLE

As a reminder, we offer pre-arranged home or office wine delivery service. If you would like to take advantage of this convenience, please call **649-4750** or email us at **manchester.discount@snet.net**

