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[THE OTHER CABERNET](#)

2002 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 well enough. Then there are the higher priced ones that tend to lack distinction, resembling more of its big brother, Cabernet Sauvignon. Lang & Reed has shown that, with a little effort, distinctive and well-made Cabernet Francs can be found. 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, naming 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, crisp acidity with 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. Regular price \$25.99. **Special Offer**

\$19.99

[THE EMERGENCE OF GRUNER VELTINER](#)

Austria is a small, yet significant wine producing country that continues to offer exciting and delicious Gruner Veltiners. 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 can offer the ideal match with a variety of seafoods, spicy chicken, Asian dishes and kraut with sausage. Many wine club members may recall when we rolled out Berger Gruner Veltiner 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.

2004 Hirsch Gruner Veltiner 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.

\$12.99

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.

\$11.99



**see back page for
special tasting**

2004 ALTOS DU LUZON

Limited Release

The wines from Bodegas Finca Luzon have been some of our more successful features in the past. We started with their Merlot and have featured their basic Luzon, but their Altos Du Luzon has developed an almost cult-like following. We featured both the 2002 and 2003, the latter vintage selling out within two weeks this past January. We have accumulated as much of the 2004 as we possibly could. That being said, this wine is limited with only 1,500 cases produced. Hailing from the southern Spanish region of Jumilla, Altos Du Luzon is a blend of 50% Mourvedre, 25% Tempranillo and 25% Cabernet. It is aged in a combination of new French and American oak. As with most of the wines from this hot, dry region, Altos Du Luzon is a big, powerful, full-bodied red with tremendous concentration and depth of fruit. It has layers of blackberry and raspberry flavors, mixed in with spice, vanilla and licorice tones. It would be hard to find another wine with this much fruit and complexity in this price range.

Special Price Offering



INTRODUCING FREERANGE

One area of growth that has surprised everyone in the business is the premium box wine segment. In recent years, several California and Australian producers have released higher quality wines in the 3.0 liter box format. We have just been introduced to an interesting line of box wines from France called Freerange. Freerange is the product of two partners, Jonathan Barry and Tom Eddy, both with a passion for wine. The two set out to find the best fruit available for a box wine. After entertaining countless samples, they entered into a venture with Eric Dulong of Bordeaux. Of their seven offerings, two are noteworthy, a **Pinot Noir** and a **Bordeaux**. The **Pinot** is from the south of France. It shows a medium-body mouthfeel with cherry and strawberry fruit. The **Bordeaux** is 60% Merlot, 30% Cab and 10% Cab Franc. It is also from the highly touted 2005 vintage. It shows surprising ripeness, smooth berry fruit, a smooth texture and subtle earth notes. Both wines possess all that you would be looking for in everyday wines. Freerange uses a fully automated system to bag and box the wine, which insures that absolutely no air gets in during the process. They guarantee the wine will stay fresh for 6-8 weeks. At a cost of \$7.50 per 750ml, these box wines offer excellent value, as well as a fresh glass of wine every time. If you enjoy a glass or two of red wine with your dinner, or need some good quality red for a larger function, try Freerange. We think you will be as pleasantly surprised as we are.



MONTHLY SPECIALS

2005 Willamette Valley Vineyards "Whole Berry" Pinot Noir

- This winery decided early on that they would produce one of their Pinot Noirs in a more affordable, easy drinking style, by adopting the method of whole berry cluster fermentation. This practice is most common in the French Burgundy region. In fact, the style of this delicious Pinot Noir is similar to fresh fruity Beaujolais. The wild strawberry and cherry aromas show a hint of ripe bananas, which are mirrored on the palate. The flavors of cola and subtle spice and earth balance well with the fresh acidity and soft silky texture. Willamette Valley Pinot Noir would accompany grilled tuna, salmon, spicy Asian and red sauced dishes. **Regular price \$15.99/btl. Get 15% off by the bottle, \$13.59 and 25% off by the case, \$11.99 or \$143.88 by the case net.**

2005 A By Acacia Chardonnay - Acacia has a long history of producing top quality Pinot Noir and Chardonnay from Carneros for over twenty-five years. In fact, they were one of the first wineries to recognize Carneros as a prime area for growing Chardonnay and Pinot. This new release is a more affordable offering that blends purchased Monterey and Sonoma fruit with their own Carneros fruit. The intent is to craft a Chardonnay true to the style that Acacia is known for. Focusing on style, balance, finesse and complexity, A by Acacia accomplishes all of these. This release shows tasty apple and pear fruit, not too extracted, over oaked, or excessively tropical, balanced by crisp acidity and mineral tones. With the holidays coming soon, make this your Chardonnay choice for entertaining throughout the fall. **Regular price \$12.99. Get 15% off by the bottle, \$11.04 or 25% off by the case \$9.99 or \$119.88 by the case net.**

2004 Avignonesi Rosso Di Montepulciano - One of Italy's most prized red wines is Brunello, hailing from around the village of Montalcino in southern Tuscany. Just to the east is Montepulciano where Vino Noble Di Montepulciano is made. Rivaling the quality of Brunello, Vino Nobile has existed in relative obscurity compared to its neighbor to the west. Avignonesi is one of the leading producers in this region producing an array of Merlot, Cabernet and Vino Nobile wines. Rosso Di Montepulciano is made from grapes that are not quite of the quality level necessary for Vino Nobile Di Montepulciano. Avignonesi is a beautifully made wine, medium-bodied, showing ripe, velvety smooth cherry and plum fruit. Good depth and length on the palate, a delicious expression of Sangiovese. Enjoy this Rosso with meat sauce dishes, marinated pork or mushroom Risotto. **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

**OLD WORLD/NEW WORLD
SAMPLER PACK**

With the cooler fall weather upon us, we turn our sights to hearty, great value reds for everyday consumption. This month, we offer you a choice of similar styled wines from two countries, a head to head competition so to speak. From France, we have the **2005 Domaine Solitude Cotes Du Rhone**. '05 has been reported to be an exciting vintage throughout France. This is one of the first 2005's to arrive. Solitude is a blend of 60% Grenache, 20% Syrah, 15% Cinsault and 5% Mourvedre. On the palate, the wine shows rich raspberry fruit with earthy notes and firm tannins. This is far from a simple Cotes Du Rhone; it more resembles a smaller scaled Chateauf.

Its competition is a long time favorite, **Marietta Lot 40 Old Vine Red**. Although it is Zinfandel based, the style of Old Vine Red is Rhone-like. This non-vintage blend incorporates Syrah, Carignan, Cab, Petite Sirah and Zinfandel, all from old vines. Lot 40 shows blackberry and raspberry fruit, spicy licorice notes, followed by a long, jammy finish. Perhaps a bit more fruit oriented than the Solitude and less structured. The two make for an interesting comparison; and you will find both enjoyable. They can be served with lamb, meat sauce dishes, pizza or a variety of grilled meats.

2005 Domaine Solitude Cotes Du Rhone \$11.99
N/V Marietta Lot 40 Old Vine Red \$12.99

**Buy One Each
For Only**

a savings of \$5.00 or 20%



2004 CAYMUS NAPA RELEASE

You would be hard pressed to find a more respected Napa Cabernet producer with as consistent a track record as Caymus Vineyards. The Wagner family grew a variety of grapes before prohibition and after its repeal. In the '60's, they bought 73 acres of land in Rutherford, which today remains the core for their Cabernets. In 1972, they released 250 cases of Cabernet, their first commercial release. In the more than 30 years since then, they have received numerous awards, 90+ point reviews, and developed a following unmatched for California Cabernet producers. Their Special Select Cab has been named Wine of the Year twice, an accomplishment no other wine has matched. The 2004 vintage has been reported to be the fourth outstanding year in a row for California. As is the case every year, we don't get enough Caymus Napa Cab to meet demand. This heralded release is due in mid-October. We encourage all of you who have an interest in this wine to put your orders in by early to mid October. The initial arrival price is **\$73.99/bottle net**. If you have other Caymus vintages in your cellar, you will surely want the 2004. If not, why not start with this release?

**FLAVORS OF ITALY
WINE TASTING**

On **Monday, October 16th at 6:30 p.m. at the Adams Mill Banquet Room**, we will be featuring one of Italy's most important premier wine producing families, Antinori of Tuscany. On hand to lead the tasting will be *Mike Wylie of Stimson Lane Imports*. The Antinori family has been producing wine that dates all the way back to 1385. More than 26 generations throughout this company's very long history, it has remained family owned and operated. Today, Marchese Piero Antinori directs the operation, along with the help of his three daughters. Antinori has played a very important role in preserving Italy's enological traditions. They are also one of Italy's most dynamic and visionary producers. Tignanello and Solaia are just a couple of renowned projects formed in their portfolio. Antinori owns just over 2,000 acres under vine. Their many estate properties are concentrated in the best viticultural areas, mainly in Tuscany, in addition to the regions of Umbria and Apulia. Piero Antinori's philosophy stands "as age-old roots play an important role, they have not served to inhibit our innovative spirit". This philosophy has helped pave the way for others. **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 Antinori Campogrande Orvieto Classico ----- \$11.99
- 2005 Antinori Castello Della Sala Chardonnay ---- \$13.99
- 2002 Villa Antinori Toscana ----- \$19.99
- 2003 Antinori Peppoli Chianti Classico ----- \$23.99
- 2003 Tormaresca Cabernet/Negroamaro ----- \$10.99
- 2003 Tormaresca Torcicoda Primitivo ----- \$19.99
- 2000 Pian Delle Vigne Brunello Di Montalcino ---- \$69.99

**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**.



See reverse side for special tasting



Costa del Sol Restaurant

IN CONJUNCTION WITH
Manchester Wine & Liquors

PRESENTS A

Private

Paella and Wine Tasting

**Walk around and enjoy a variety
of Paellas and taste up to
12 wines from multiple regions
of Spain, provided by
Florencio Lopez Navarro of Quality Wines of Spain Imports**



**Thursday, October 19, 2006
7:00 to 9:00 p.m.**

\$30.00 PER PERSON (all inclusive)

RSVP: (860) 649-4750

Limited Reservations

Costa del Sol
is located at 901 Wethersfield Avenue
in the southend of Hartford