



Manchester Wine & Liquors

Wine Club Newsletter

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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 world's 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 area's 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 wine-making 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**

We invite you to sample all three on
Thursday evening October 11th from 5:00 to 8:00

Carlos Pulenta also produces a selection of affordable wines that is 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 a nice 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**

We invite you to sample all three on
Saturday October 13th from 2:00 to 6:00

SPANISH TREASURE

Alejandro Fernandez is arguably one of Spain’s most coveted wine producer, considered by many as the “wine king” of North Central Spain’s Ribera del Duero region. Alejandro’s reputation was built around two properties; Bodegas Pesquera and Bodegas Condado de Haza. In 1998, Alejandro acquired the estate “La Granja Valdeguarena de los Moleros”, which borders the Guarena River in the province of Zamora. This area’s history is noted as one of Spain’s earliest wine regions. The estate was known at the time as a regionally dominant wine producer. During the 20th century, the property had changed over to an 1,800 acre ranch that was devoted to the breeding of highly regarded fighting bulls, and was still in operation at the time of purchase. Alejandro immediately converted this run-down estate to wine production, with plantings of Tempranillo and renaming it “Bodegas Vinedos Fernandes Rivera”.

The **2001 Dehesa La Granga Tinto** was very well received earlier this year when we presented it at our Classical Wines of Spain wine tasting. After re-tooling the property in such a short time, magnificent results quickly followed. La Granja Tinto was aged for two years in new American oak barrels, then bottled unfiltered to preserve its natural character. It presents a soft and elegant structure, balanced with a deep, rich core of blackberries and cassis flavors, laced with coffee, vanilla and earth. La Granja rounds out with ripe, oaky tannins and nice length on the finish.

Regular Price \$25.99

SPECIAL OFFERING



MONTHLY SPECIALS

2006 Pierre Sparr Alsace One - The Sparr family has been making wine in Alsace for nine generations dating back to the 1600’s. They own about 80 acres of vineyards and long-term contracts with growers accessing an additional 150 acres of vineyards. Their range of wines run from Grand Cru bottlings, to single varietal wines, sparkling and this intro level blend. Alsace One blends the classic Alsace varietals of Riesling, Gewurztraminer, Muscat, Pinot Gris and Pinot Blanc. Fermented in stainless steel and bottled without seeing any oak. The ‘06 is comprised of mostly Riesling. On the palate, it is off-dry showing peach, apricot, green apple and spice flavors. It finishes with exotic notes, but retains a good sense of balance. Proprietor Bernard Sparr says the ‘06 is his favorite vintage of this wine he has tasted yet. Enjoy as an aperitif wine, with sushi or any sort of eastern cuisine. **Price \$12.99/btl. Get 15% off by the bottle, \$11.04 and 25% off by the case, \$9.74 or \$116.88 by the case net.**

2004 Chateau De Seame Corbieres - There was a time when wines from the south of France were regular selections in our writings. Over the last 15 years, many things in the wine industry have changed and choices from this area have become much more sparse. The weakening U.S. currency and competition from so many other countries, have victimized the wines from the south of France. That being said, we are pleased to bring you this fine bargain from Corbieres. This superbly situated estate, with over 300 acres of vineyards, had fallen into disrepair until the Dourthe family was entrusted with resurrecting the estate in 2001. By modernizing the winemaking facilities, replanting a portion of the vineyards, and reducing yields, the potential here has been realized quickly. The ‘04 Corbieres is 60% Syrah, 25% Grenache and 15% Carignan. This juicy, full-bodied red shows black raspberry and jam fruit, spicy tones, subtle earthy and smoky

AUSTRALIAN SAMPLER

flavors mixed in on the finish. This fine value is the perfect red as we settle into the fall weather. Enjoy it with stews, game, cheeses or grilled meats. **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.**

2003 Tangle Oaks Merlot - Over the past several years, Pinot Noir overtook Merlot. Of course, the movie Sideways was a good part of that. Many Merlot producers lost sight of quality and became more about keeping up with consumer demand. But it now appears that history is repeating itself with Pinot Noir. Floods of mediocre Pinot Noir are entering the market for nearly the same reasons. Better Pinot Noirs continue to increase prices and the lower ones are trying to fill the demand by reaching out as far as the south of France and bottling it under California labels. This feature signifies Merlot's comeback.

Tangle Oaks is a second label to the Rutherford Hill Winery of Napa Valley. This producer is one of many that have always held high standards in making world-class Merlot. This Napa Merlot was aged for 20 months in French oak and held an additional time in the bottle prior to release. Thus, allowing the wines optimal and complex characteristics to show. It displays a very noticeable sweet plum aroma that comes together nicely with spice and cedar. The generous blackberries, cassis and dry cherry flavors are accented with coffee, vanilla and mint. It has a soft tannin sensation that frames out the ripe fruits and deep, plush texture, balanced with a smooth, long finish. Serve over the next 3-5 years. This delicious Merlot would pair nicely with your favorite beef cut, lamb or pork roast. **Price \$16.99/btl. This month, get 15% off by the bottle, \$14.44 and 25% off by the case, \$12.74 or \$152.88 by the case net.**

2005 Pratesi Locorosso Toscano – This offering shows what quality driven producers can do with the Sangiovese grape. Pratesi hand harvests the grapes from their Estates Hillside Vineyards in the small and reputable town of Carmignano. Locorosso was aged four months in combined new and seasoned oak. What you will find, is a wine that provides the wonderful characteristics of Sangiovese. It is made in an easy drinking style that provides a multi-facet of flavors. Locorosso is loaded with cherries, strawberries and black currants. It has a medium to full structure, balanced with a touch of earthy spice. The tannins are soft and the acidity is well integrated. This food friendly wine pairs well with fish, chicken and meaty sauce pasta dishes. **Price only \$11.99 this month get 15% off by the bottle, \$10.19 or 25% off by the case \$8.99 or \$107.88 by the case net.**

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

**All Four Monthly Specials Are Available For Sampling
October 2nd through October 27th**

What is becoming more evident with Australian wines today, is its profound emphasis put on diverse styles, ranging from powerful fruit driven flavors, to the more elegant wines that exhibit particular and unique regional expression. The wines of Mirrabooka convey these characters.

In 2003, Michele Anderson launched Wine Angel Imports. A native of Australia who has lived in the United States since 1991. Over the years, she has gained a firsthand knowledge of the U.S. market. The Mirrabooka label is her most current release, dedicated to providing an easy drinking and affordable group of wines to an already well diverse selection. The wine takes its name from the Aboriginal tribe that existed in southeast Australia. Mirrabooka is produced by the esteemed winemaker Clare Halloran of the Tarra Warra Estate in the Yarra Valley. The grape selection for the Mirrabooka wines come from some of the finest vineyards in southeastern Australia, which includes the state of Victoria, New South Wales and South Australia. These current vintages however, come specifically from the cooler climate of the Yarra Valley.

The **2005 Mirrabooka Chardonnay** is delightfully aromatic. Its pure, rich apple and pear flavors are uninhibited by having “no oak” to mask the wines natural flavors and crisp acidity. The extended lees contact adds to the wines long and rich mouth feel. Pairs well with shellfish, creamy pasta and stir-fry dishes. **\$11.99**

The nice deep color of this **2004 Mirrabooka Shiraz**, draws you into the smoky, blackberry and white pepper aroma, which gives an impression of a well-made Cotes du Rhone. The medium to full-bodied flavor shows intense black and red fruits, balanced with a subtle tannin sensation. The finish is long, sweet, spicy and rich. Grilled chicken, fish and ribs would make ideal food pairings. **\$11.99**

2005 Mirrabooka Pinot Noir is a vibrant and stylish Pinot Noir that presents a magnificent aroma of black cherries and subtle spice. The flavors display plenty of wild berries and red cherries, balanced with a medium-bodied texture and underlined acidity. The elegant finish, accentuates the earth and spices. Accompany this delicious Pinot Noir with grilled tuna, pork and chicken. **\$11.99**

**Buy Two of any
Combination
For Only**



a savings of \$4.00 or 17%

AUSTRALIAN RELEASE

Highly Rated and Limited

Ever since Grange from Penfolds was recognized as a world class wine, Australia has attracted interest from all over the wine world. Australian wine really began to receive widespread acceptance back in the '80's and '90's. Subsequently, names like Beringer, Mondavi, Chapoutier and Hess have all become involved in the Australian wine industry. This month, we bring you a fairly new project in the Barossa Valley called The Colonial Estate.

Jonathan Maltus is the founder of the project. He gained fame and recognition by leading a new group of young maverick winemakers who revolutionized wines from the right bank in Bordeaux. This group elevated the quality of small production Chateaus by utilizing the area's unique soil and climatic conditions. One of his properties, Le Dome, is one of the most sought after St. Emilion wines produced. He has taken many of the same winemaking philosophies and applied them in Australia's Barossa Valley. The first vintage produced was 2002 and each year, the wines have received tremendous praise.

2005 Etranger Cabernet Sauvignon - A superb Cab and a bargain, when you consider the quality level. Maltus uses the strictest selection of grapes from some of the oldest vineyards in the Barossa. The wine sees both French and American oak as it ages, giving it a vanilla note to compliment the black fruit, cassis and mocha flavors. This Cab certainly shows the richness and ripe fruit you expect to find from Barossa, along with a touch of French elegance and complexity. Drink now to 2015, rated 94 points by Robert Parker and 91-94 by Stephen Tanzer. **\$29.99**

2005 Explorateur Shiraz - A big, extracted, full throttle Shiraz. Loaded with black raspberry, pepper, spice and licorice flavors. Not surprisingly, the concentration level is high here and the alcohol tips in over 14%, but the wine does not come across as hot or too jammy. This layered, multi-flavored Shiraz will drink well for the next 6-8 years. Rated 95 by Robert Parker, and 90-93 by Stephen Tanzer. **\$29.99**

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.



TASTE OF SOUTH AFRICA

Come join us on **Monday, October 15th at 6:30 p.m. at the Adams Mill Banquet Room** to taste through the wines of South Africa. *Chris Marshall, Senior Vice President of Vineyard Brands Imports*, personally selected five of his favorite producers, representing five distinct and prestigious viticultural areas to showcase. For nearly 15 years, South Africa has garnered the attention of many, by offering wines of surprising quality at very attractive prices. The country offers well over 300 wineries, that span over 21 separate wine regions. This unique part of the world has been making wine for more than three centuries. Though the wines of South Africa were rarely seen until the abolishment of Apartheid and the first free election in 1994. Subsequently, great results came fast, as wine exports flourished worldwide. It is often stated that South Africa is the "oldest" among the "new world" wine producing countries that produces its style two ways; old world tradition, combined with new world appeal. Special orders and pricing will be offered that evening.

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. Only Wine Club Members listed in our database are eligible to attend. Reserve your seat by calling 649-4750, or emailing us at manchester.discount@snet.net**

Tasting list is as follows:

Man Vintners Chenin Blanc.....	\$7.99
Fairview Viognier	\$17.99
Hamilton Russell Chardonnay	\$26.99
Porcupine Ridge Syrah	\$10.99
Boekenhoutskloof Wolf Trap Red.....	\$11.99
Fairview Pinotage	\$12.99
Fairview Goat Roti Red	\$17.99
Neil Ellis Cabernet/Merlot.....	\$18.99
Fairview Jakals Fontein Shiraz	\$29.99



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

<http://www.manchesterwineandliquors.com>

Acqua Oyster Bar & Grill
Dinner with Pine Ridge Winery, Napa
Hosted by Hunt Patterson from Pine Ridge

October 11, 2007
6:30 reception