



# Manchester Wine & Liquors

## Wine Club Newsletter

SEPTEMBER 2007

1010 Tolland Tpke., Manchester, CT 06040 (860) 649-4750 EMAIL: manchester.discount@snet.net WEBSITE: manchesterwineandliquors.com

### NEW 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 Barossa 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 Chateaux 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. This month we offer you two of their bottlings, their 2005 Explorateur Shiraz and 2005 Etranger Cabernet Sauvignon.

**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**

**Available for sampling on Saturday, September 8th from 2:00-6:00**

### 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 20<sup>th</sup> 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**



**Available for sampling on  
Saturday, September 15th from 2:00-6:00**

### ***MONTHLY SPECIALS***

**2006 Bodegas Castel de Medina “Verdejo”** - Spain’s northwest appellation of Rueda is established for its many amazingly fresh and affordable white wines. These wines are made in a style that delivers plenty of bright aromatics and intense flavors made from the Verdejo, Viura and Sauvignon Blanc grapes. The warm and dry climate has not inhibited Rueda’s success. Most of the producers have employed modern methods, by putting the unfermented grape juice through cold stabilization to prevent oxidation, in result, allowing the grapes to express its true character. Stainless steel fermentation is mainly used to help develop the wine’s clean and distinct flavors. Castel de Medina “Verdejo” immediately draws you into its seductive aromas of green apple, grapefruit and fresh melon. On the palate, it shows nice crisp acidity with a touch of mineral. The burst of fresh pear and grapefruit is backed with a subtle richness that unfolds on the pleasantly long finish. This delicious little Verdejo is ideal as an aperitif or pairs well with cold salads, shellfish, chicken and mild cheeses. Price **\$10.99/btl.** Get **15% off by the bottle, \$9.34** and **25% off by the case, \$8.24 or \$98.88 by the case net.**

**2004 Bishop’s Peak Rock Solid Red** - This robust field blend consists of Cabernet Sauvignon, Syrah, Petite Sirah and Tempranillo. Each grape variety plays a role in the wines flavor profile. The Cab provides the base by giving it body and structure. The Syrah contributes the spicy nuances. Petite Sirah for deeper color and the Tempranillo completes the blend by offering softness and acidity. Rock Solid Red comes from two ideal vineyard locations out of California’s Central Coast region of Paso Robles. This area is very favorable to these grape varieties. It is made for immediate enjoyment and could cellar over the next 5-7 years. The supple, rich and well-balanced flavors and aromas deliver sweet blackberry and cassis fruits, with hints of vanilla spice, anise, bacon and sweet oak. Try pairing Rock Solid Red with grilled chicken, beef, pork and lamb. 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.**

**2006 Cabrini Malbec** - Of all the countries who are “newcomers” to the U.S. market, Argentina may have the most to offer. Maybe not in terms of variety, as only a handful of varietals are grown in Argentina, but certainly in terms of value and quality. A few quick facts about Argentina. 60% of all the wine’s produced from Argentina come from the region of Mendoza, and over 80% of all the Argentine wine consumed in the U.S. is from Mendoza. It is here that the world’s highest altitude vineyards exist, 2,500-3,000 feet above sea level. The sun shines six days out of seven and the climate is quite dry, void of humidity. It is in this environment that the red varietal Malbec realized its full potential. This grape is believed to originally come from the southwest of France, Bordeaux being one of the regions it is grown in. Today, its presence in France is shrinking as more and more “new world” Malbecs continue to arrive from Argentina. Cabrini is a small family operation that has been in existence for four generations dating back to 1918. This basic Malbec is an amazing value. Rich and concentrated with black fruit flavors, spices and a jammy mouthfeel, this 2006 vintage shows great purity of flavor, ripeness and balance. A wine to buy by the case and enjoy with steaks, burgers or roasts over the next 3-4 years. Price **\$7.99/btl.** Get **15% off by the bottle, \$6.79** and **25% off by the case, \$5.99 or \$71.88 by the case net.**

**2005 Boroli Barbera “Quattro Fratelli”** – The Boroli firm is relatively new to the Piedmont region. Having released their first vintage in 1997, the family of four brothers “Quattro Fratelli” purchased 26 hectares of vineyard outside of Alba. They own plots in two prime Barolo Cru’s Cerequio and Villero, as well as producing regular Dolcetto, Nebbiolo and this Barbera. The family had operated a very prosperous publishing company before selling it all to get in the wine business. Often when successful entrepreneurs enter the wine business, they either make over-flashy or over-priced wines or both. Not the case here as Boroli has produced some of the finest values in the Piedmont since ‘97. This Barbera shows rustic, meaty flavors, black cherry, plum and roasted meat, framed by subtle oak with notes of vanilla and licorice. A delicious wine for the upcoming fall season. Enjoy with roasted meats, stews, risotto or Osso Bucco. **Price only \$16.99 this month get 15% off by the bottle, \$14.44 or 25% off by the case \$12.74 or \$152.88 by the case net.**

**2004 Caparzo Rosso Di Montalcino** – From the famed region of Montalcino in southeast Tuscany, this lighter, more subtle offspring of Brunello is a stunning value. Like Brunello, Rosso Di Montalcino uses the same clone of Sangiovese, yet those used to produce Rosso’s are sourced from younger vines and the resulting wine is not aged as long as its more expensive counterpart. Rosso Di Montalcino is often referred to as “Baby Brunello”. Aged in Slovenian oak for one year and six months in bottle prior to release, this young, fresh Rosso exhibits a lovely black cherry color with scents of violets, spice and hints of cedar. The full-bodied flavors are sweet and round, with lush red and black fruits, elegant structure and balance. Its smooth silky tannins compliment the long, warm finish. Try this little Tuscan gem with lamb, red sauced pasta, and hearty cheeses. **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 Five Are Available For Sampling  
September 5<sup>th</sup> through September 29<sup>th</sup>*



**For Special Events, please go to our  
website for detailed information.  
<http://www.manchesterwineandliquors.com>**

## AUSTRALIAN SAMPLER

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.

**2005 Mirrabooka Chardonnay** is delightfully aromatic. The 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 nicely with shellfish, creamy pasta and poultry dishes. **\$11.99**

**2005 Mirrabooka Shiraz** has a nice deep color. The smoky, blackberry and white pepper aroma gives it the impression of a well-made Cote 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 soft medium-bodied texture and underlined acidity. The smooth velvety texture and elegant finish accentuates the earth and spices in the finish. Accompany this delicious Pinot Noir with grilled tuna, pork and chicken. **\$11.99**

Buy **Two of any  
Combination** **\$19.98**  
For Only  
a savings of **\$4.00** or **17%**

Available for sampling on  
**Saturday, September 22<sup>nd</sup> from 2:00-6:00**

# MANCHESTER WINE & LIQUORS

PRESENTS

## Super 7 Tasting Australian Premium Wine Collection

### “The Collection”

A great opportunity to taste some of Australia's  
greatest wines with the winemakers/owners presenting them...

<b>JOHN LARCHET • The Wishing Tree/Hill of Content/Tir na N'og/The Old Faithful, Owner/Winemaker &amp; TAPWC</b>	
<i>Wishing Tree Chardonnay</i> -----	<b>\$9.99</b>
<i>The Old Faithful "Top of the Hill" Shiraz</i> -----	<b>\$36.99</b>
<b>DEAN HEWITSON • Hewitson, Owner/Winemaker</b>	
<i>Miss Harry</i> -----	<b>\$20.99</b>
<i>Old Garden Mouvedre</i> -----	<b>\$39.99</b>
<b>LEE FLOURENTZOU • Aramis, Owner</b>	
<i>Aramis Shiraz</i> -----	<b>\$21.99</b>
<i>Aramis Syrah "The Governor"</i> -----	<b>\$34.99</b>
<b>HUNTER SMITH • Frankland Estate &amp; Rocky Gully, Owner/Winemaker</b>	
<i>Olmo's Reward</i> -----	<b>\$29.99</b>
<i>Rocky Gully Dry Reisling</i> -----	<b>\$14.99</b>
<b>NICOLE ESDAILE • Rutherglen Estates, Winemaker</b>	
<i>Rutherglen Red</i> -----	<b>\$13.99</b>
<i>Rutherglen Alliance</i> -----	<b>\$14.99</b>
<i>Rutherglen Muscat</i> -----	<b>\$24.99</b>
<b>TIM ALTHAUS • Primo Estate/Joseph, Manager</b>	
<i>Il Briccone</i> -----	<b>\$23.99</b>
<i>La Biondina</i> -----	<b>\$13.99</b>
<b>AL GILLESPIE • Fireblock &amp; Flinders Bay, Owner</b>	
<i>Flinders Bay Pericles</i> -----	<b>\$15.99</b>
<i>Fireblock Old Vine Grenache</i> -----	<b>\$19.99</b>

**Thursday, September 6, 2007 6:00 to 8:00 p.m.**

**\$7.00 P/PERSON  
PURCHASE TICKETS AT  
MANCHESTER WINE & LIQUORS**

*Adam's Mill Banquet Room*

165 Adams Street, Manchester

**TICKETS ALSO AVAILABLE  
AT THE DOOR  
(CASH OR CHECK ONLY)**

HOME WINE DELIVERY  
SERVICE AVAILABLE

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



*Acqua Oyster Bar & Grill  
Dinner with Pine Ride Winery, Napa*

*Hosted by Hunt Patterson from Pine Ridge*

*October 11, 2007  
6:30 reception*

*Menu and details to follow on website*