



# Manchester Wine & Liquors

## Wine Club Newsletter

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### ***MAGNUM MADNE\$\$***

We have all been in the situation where we've entertained large groups and offered ordinary quality wines. Quite often, we opt for economy size offerings. Well, we can say with confidence that there has never been more quality wines in 1.5 liters available. Not only are we seeing better quality, but we are also seeing more variety available in this size. So the next time you are entertaining, keep these suggestions in mind. For only a fraction more, you can significantly upgrade the quality of what you offer.

**2001 Marcel Guigal Cotes du Rhone** - Guigal is established as the wine master of the Rhone Valley. This gifted winemaker originates out of the northern Rhone, where he is credited for the revival of the Cote Rotie. Guigal also does quite well in Rhone's southern parts. This intense, medium to full-bodied Cotes du Rhone is a blend of Syrah and Grenache. The flavors lean towards the Syrah part, with its intense bouquet of spicy black fruits. Very well structured with a spicy fruit concentration that is rich and supple.

**Special Price**  **\$21.99**

**2004 Kali-Hart Chardonnay** - This label is made by Robert Talbot, long known for his excellence with Chardonnay from Monterey. The Kali-Hart label is his value oriented offering. The 2002 vintage received 90 points from the Wine Spectator. The 2004 appears comparable in quality. A rich, intense style loaded with tropical fruit, a touch of oak with spicy notes on the finish.

**Special Price**  **\$19.99**

**2004 Cortijo III Rioja** - This label first appeared in the market about two years ago and has been one of the great values from the Rioja. The '04 appears to be the best Cortijo we've seen yet. Robert Parker states "I cannot think of another Rioja that offers this much character and fruit at this price level, 87 points". This Rioja is 100% Tempranillo, stainless steel fermented showing fresh cherry fruit with a lively mouthfeel.

**Special Price**  **\$13.99**

**2004 Red Cliffe Sauvignon Blanc** - As far as we know, this is the very first Sauvignon Blanc of this size offered in the U.S. from New Zealand. Red Cliffe displays all of the pure fresh fruit flavors one has learned to expect coming out of New Zealand's Marlborough Vineyards. As the delightful aromatics draw you into the fresh melon and tropical fruit flavors, the crisp acidity and slightly rich backing, holds up through a nice long finish.

**Special Price**  **\$15.99**

**2001 Monte Antico Rosso** - Over the years, we have often turned to this great value from Tuscany, simply because of its consistent flavor, style and incredible versatility with many food flavors. It is made mostly with Sangiovese, the noble red grape of Tuscany. The fruit is only selected from high quality, hillside vineyards. It possesses a nice soft, spicy berry nose. The flavors are warm and friendly, offering a medium to full, fruity texture of sweet red and black berries, balanced by supple acidity, smooth tannins and hints of oak.

**Special Price**  **\$17.99**

## MONTHLY SPECIALS

**2003 DuBoeuf Beaujolais Villages** - The 2003 vintage for Beaujolais was the best in recent memory. This basic Beaujolais Villages in 2003 has more color and depth than you typically find in Beaujolais. Rate 87 by Robert Parker, this Beaujolais shows plum and raspberry fruit, a smooth texture with Pinot Noir-like weight.

**Special Price**  **\$14.99**

**2003 DuBoeuf Moulin-A-Vent** - With this outstanding vintage, we have seen a Cru Beaujolais in magnums for the first time. In this vintage of the century, the Cru Beaujolais more resembles Burgundy than Beaujolais. This 90 point rated Moulin-A-Vent shows complex aromas, a deep, rich palate with raspberry and cassis fruit, followed by earthy notes on the finish. A great magnum to serve with lamb.

**Special Price**  **\$24.99**

**2003 Joseph Drouhin Laforet Chardonnay** - This negociant firm produces a classic “non-oaked” White Burgundy sourced from three distinct areas of Burgundy’s Chablis, Rully and Macon. It has nice aromas of lemon, lime and roasted almond. Fermented in stainless steel allows its pure apple, pears and citrus flavors to show generously. Its clean, crisp mineral tones lie on the mid-palate giving a bone dry impression, along with its firm acidity. However, its fruit shows long length on the finish. La Foret makes for an excellent food Chardonnay.

**Special Price**  **\$18.99**

**2002 Joseph Drouhin Laforet Pinot Noir** - The ‘02 Burgundy vintage was a very generous one for both Pinot Noir and Chardonnay. In fact, these affordable Bourgogne offerings benefited a great deal with the excellent fruit it had to work with. Remember, negociants and growers need cash flow too. A classic Burgundy style, having ripe cherry and black raspberry, with hints of earth, acidity and spice.

**Special Price**  **\$21.99**

**2002 J. Lohr Cabernet Sauvignon** - Produced from some of the finest fruit out of the Paso Robles Central Coast Appellation. Lohr’s Seven Oaks Cab is one of our top sellers. The scented cedar and cherry echo the rich, full-bodied flavors, copious blackcherry fruits, with well integrated sweet, oakey tannins and supple spice on the finish. A clear crowd pleaser.

**Special Price**  **\$25.99**

**2004 Brander Sauvignon Blanc** - Fred Brander is, without doubt, one of California’s most proficient Sauvignon Blanc producers. We are thrilled to have managed a rare opportunity to lock in on enough cases for this feature, because over the years, the Connecticut market had often dealt with infrequent supply. Brander has been producing stylish Sauvignon Blancs from his sunny Santa Barbara counties 40 acre Santa Ynez Vineyard for nearly 30 years. Today, Brander offers an array of Sauvignon Blanc styles mostly of smaller production. However, the source for this bottling comes from both estate fruit, along with other premium vineyards in the Los Olivos area. This Sauvignon Blanc exhibits pleasant aromas of bright floral citrus and almond. The fresh, mouth watering flavors of citrus, melon and green apple fan out with a rich supple texture, balanced by its crisp underlying acidity and mineral accent. The herbal spice and intense fruit follows through on the long finish. Pairs well with a variety of grilled or baked fish. *Price \$15.99. This month, get 15% off by the bottle, **\$13.59** and 25% off by the case, **\$11.99** or **\$143.88** by the case net.*

**2003 Di Gresy Dolcetto “Aribaldo”** - The Piedmont region in Italy has enjoyed an unprecedented string of stellar vintages recently. 1996 through 2001 were all exceptional, 2002 was sub-par, but 2003 shows promise again. 2003 was especially strong in the early ripening varieties in this region, such as Dolcetto. This varietal has always carried a reputation for producing early drinking, bright, fruity wines. In 2003 these wines have developed an added degree of depth and richness. Di Gresy is an outstanding producer, following traditional winemaking practices since their inception in 1973. This Dolcetto comes from the winery’s Aribaldo Estate, which is located on the top of a hill. It shows delicious cherry fruit, a great overall sense of focus, a fresh, bright personality, followed by a long, stylish finish. This is as good as Dolcetto gets, perfect for drinking over the next year with pasta, veal or grilled chicken. *Regular price \$15.99. This month, get 15% off by the bottle, **\$13.49** or 25% off by the case **\$11.99** or **\$143.88** by the case net.*

**THE TAIL END OF A GREAT VINTAGE**  
**TWO PACK**

**2003 Beckmen Cuvee Le Bec** - The Beckmens are a father and son team that take great pride in their extensive Rhone varietal program. This stunning rendition is one of several other efforts of producing French Chateaneuf du Pape style reds, made from premium grapes grown throughout California's Santa Barbara County. Beckman's Purisima Mountain Vineyard is comprised entirely of meticulous hillside plantings overlooking the Santa Ynez Valley. It yields exceptional quality Syrah, Grenache, Mourvedre, Counoise and Marsanne. The first four grapes play an intricate role in the style of Cuvee Le Bec. The medium to full-bodied blackberry flavors shows copious spice, rich texture balanced out by its smooth tannins. To paraphrase Beckmen's comments, "the Grenache portion contributes aromatics, while the Syrah and Mourvedre adds to its deep black fruit flavor and the Counoise provides the supply silky texture". However you describe Cuvee Le Bec, it is a skillfully made wine that can provide wonderful versatility to many foods like roasted pork, steak, grilled tuna and chicken with tangy barbecue sauce. **Regular 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.**

California's 2001 vintage experienced a near perfect growing condition. The summer and fall was dry and warm. The harvest occurred early to mid October, which in result, yielded superb fruit quality, concentrated flavor with excellent acidity and balance. All of these attributes caught the attention of many wine critics and collectors early on release. This pack represents one of the last good opportunities to enjoy the great 2001 vintage through two exceptional producers.

**2001 Villa MT Eden Zinfandel** - This Napa Valley producer, led by winemaker Mike McGrath, sources this rich, full-bodied Zinfandel out of Sonoma's renowned Monte Rosso Vineyard location. Some of California's oldest vines are located at this site, many of which are more than a century old. Spicy blackberry and toasty oak scented, the rich, full concentrated black fruit flavors display plenty of spice, alcohol and sweet supple tannin.

Price  **\$13.99**

**2004 Vega Sindoa Viura/Chardonnay** - This Spanish winery located in Navarra has been a constant source of great values over the years. We have featured several red blends the winery has produced, but this is the first white wine to make these pages. This blend of 70% Viura and 30% Chardonnay is stainless steel fermented and shows a fresh, zippy character. This bargain white offers apple and pear fruit, with just a touch of exotic notes. In addition to its surprising fruit intensity, this blend carries crisp, balancing acidity. Rated 87 points by Robert Parker, enjoy Vega Sindoa with shellfish, pasta salads or on its own. **Regular price \$6.99/btl. This month, get 15% off by the bottle, \$5.94 and 25% off by the case, \$5.24 or \$62.88 by the case net.**

**2001 Pedroncelli Cabernet Sauvignon** - The Pedroncelli families history in Sonoma's Dry Creek Valley goes back to 1927. For over forty years, they mastered this appellations vineyard sites by producing some of the area's best Cabernets and Zinfandels. This Cab is comprised from three specific vineyards and is made in a softer, more elegant style. The medium to full-bodied flavors of blackberry and cherry are layered in sweet tannins, with a touch of oak and vanilla spice that rounds out a soft yet long finish. Enjoy now and over the next 3-5 years.

Price  **\$14.99**

*All four Club Specials are available for tasting.  
Our staff would be delighted to assist you.*

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

Buy **One Bottle**  
**Each of the Two**  
For Only

 **\$22.98**

Save an additional \$6.00 or 20%

## NEW FROM SPAIN

Our Spanish friends, Alex and Stephen Province of Province Imports, just added two delicious and affordable wines to their portfolio from Spain's northwest region of Navarra. The brothers labored from vineyard to winery to assure the best quality and particular style for easy drinking and early enjoyment.

The **2004 Running Bulls Rose** is as mouth watering as it gets for Rose. Bright watermelon and strawberry fruits combines the crisp acidity with a clean and refreshing finish.

**Special Price**



The **2003 Running Bulls Red** is a medium-bodied blend of 75% Cabernet and 25% Tempranillo. The Cabernet adds structure and richness, while the Tempranillo portion gives it smoothness and subtle spice.

**Special Price**



## OPEN HOUSE TABLE TASTING

On **Monday, September 12th between 5:00 and 7:30 p.m. in our back stockroom**, we resume with the Wine Club's tasting program by presenting a selection of fine wines from the Vineyard Brands Import portfolio. Eight wines will be featured at four separate tables. Each table will represent a different country. This tasting format will provide an informative and fun way to experience wines from around the world. **Reservations are not required for this tasting.** The amount of samples will be limited and light hors d'oeuvres will be served. We ask that you **bring no more than one guest**, and a **minimum purchase consideration would be greatly appreciated.**

### Tasting list is as follows:

#### SOUTH AMERICA

2003 Dona Paula Chardonnay ----- \$12.99  
2002 Santa Rita Medala Real Cabernet Sauvignon ----- \$17.99

#### FRANCE

2004 Domaine Pichot Vouvray ----- \$11.99  
2004 Domaine Cherrier Sancerre ----- \$17.99

#### SOUTH AFRICA

2003 Fairview Goats Do Roam ----- \$7.99  
2003 Fairview Goat Roti ----- \$14.99

#### ITALY

2002 Lago Di Corbara Rosso ----- \$16.99  
2002 La Doga Morellino Di Scansano ----- \$16.99

