



# Manchester Wine & Liquors

## Wine Club Newsletter

SEPTEMBER 2006

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### CONSTRUCTION IS NOW UNDERWAY



By the time you receive this month's newsletter, we will already be in the fourth week of operating in our temporary building, which is located on the outer edge of the property. Though this temporary building is much smaller than our former location, measures have been taken to do everything possible to service our customers. To help keep the stock levels near equal to what we are accustomed to, we have employed a 48-foot temperature controlled trailer and a 30-foot trailer for additional storage. We have also attached an exterior cold box to the backside of the building for added space. Nonetheless, as we continue to work the kinks out, each day gets a bit smoother. Customer reactions so far have been real upbeat and very positive, which has been a great inspiration to us. As many first walk through the door, comments like cute, cozy and "wow" are often used. Looks of amazement have really added a lighthearted and comical edge to this crazy time. Our loyal customers have been very supportive and through this, we want to thank you a million times and will do everything to provide the best service.

Now for those who may not have caught on to what is happening, let us clue you in. We are working closely with our landlord to make way for a Super BJ's Wholesale Club to take up a good part of the plaza. During the construction phase, we have agreed to move into a temporary location, which is still on the property. This temporary location allows us to operate as best we can for roughly three and a half months, until our new building is complete. Hopefully, just in time for the holiday season. The new building will give us a fresh start, with an even larger selection of wine, spirits and beer. If you have any questions regarding this, please feel free to call Joey or Jimmy at 649-4750.

### 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 that has 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. Don't hesitate to stockup on 2004 Altos Du Luzon for the upcoming cooler fall weather.



see back page for  
special tasting

Special Price Offering

**\$14.99**

## MONTHLY SPECIALS

**2005 Cape Mentelle Sauvignon/Semillon** - Cape Mentelle is the Australian sister winery to Cloudy Bay in New Zealand. They share ownership, resources and winemaking philosophies. Located in the cool western Australian region of Margaret River, Cape Mentelle is generally recognized as one of Australia's premier white wine producers. This Sauvignon Blanc/Semillon blend has been a favorite of ours over the years. The grapes are harvested at night and fermented under cool temperatures to preserve their freshness. 85% of the fruit is fermented in stainless steel and 15% in oak, with lees contact to add a touch of richness to the blend. On the palate, the wine shows lemon zest, herb, melon and citrus flavors with a clean, crisp, fresh texture followed by a lingering finish. Enjoy Cape Mentelle with grilled chicken, pork or shellfish. **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.**

**2004 Spadafora Monreale Syrah** - At one time, the only wine we associated with Sicily was Corvo. Many properties have now upgraded their facilities and started bottling their own. This island at the southern tip of Italy is ideal for a number of varietals, with hot days and cool nights from the ocean exposure and mountainous terrain. Syrah is one varietal that has excelled in Sicily, although most are quite expensive. When we tasted this wine, we were expecting the pricetag to be quite a bit higher. This 2004 is mostly Syrah with a touch of Nero D'avola blended in. It shows deep, concentrated, jammy black fruits on the palate, great balance, rich but not heavy. The wine was fermented in stainless steel to preserve its varietal character and fresh personality. Enjoy Monreale with marinated chicken, turkey or lamb. **Regular price \$16.99. Get 15% off by the bottle, \$14.44 or 25% off by the case \$12.74 or \$152.88 by the case net.**

**2005 Joseph Drouhin Saint Veran** - This classic style Saint Veran is a model of what you can find from the Macon region of Burgundy, especially from a reliable negociant like Joseph Drouhin. From the fantastic '05 Burgundy vintage, this crisp Saint Veran was hand picked and gently pressed to bring out the true essence of the Chardonnay fruit. Stylistically, it is considered similar to Pouilly Fuisse, but easier on the wallet. Green apple and pear dominate the palate. It has embracing, clean acidity that is perfectly balanced with just the right touch of oak to compliment the wine's weight and complexity. The intense fruit character and mineral component round out the long and refreshing finish. Pairs well with shellfish, cold salads and hors d'oeuvres. **Price this month, 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.**

**2002 Snoqualmie Rose Bud Cabernet Sauvignon** - Pronounced "snow-quall-a-me", Washington State's Rose-Bud Vineyard is located on the Wahluke Slope, in one of the warmest areas in the state. It offers long sunny days with cool nightly temperatures, giving optimal balance of sugar and acidity needed to yield intensely aromatic and flavorful wines. Under the guidance of veteran winemaker Joy Anderson, this Cabernet is fashioned to offer delightful aromas of sweet berry, newer oak accents, cocoa and fresh spice. A nice full-bodied mouthfeel, with concentration of black and red currant fruits. Good structure and balance, a pleasant undertone of acidity and oakey tannins rounding out the long, sweet fruity finish. Pairs well to aged cheeses, short ribs and beef tenderloin. **Price this month \$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.**

\*\*\* All Four Monthly Specials Are Available For Tasting \*\*\*  
**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**. 2005 has been reported to be an exciting vintage throughout France. This is one of the first 2005's to arrive. The '05 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 Chateauneuf.

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, we think 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 \$19.98**

**a savings of \$5.00 or 20%**

## GRAND CRU BEAUJOLAIS SAMPLER

There may not be another wine region that suffers from as many misconceptions associated with its name than Beaujolais. Most think of the super fruity, bubblegum flavored Nouveau that arrives every year at Thanksgiving. In reality, Beaujolais can range from simple, light, fruity quaffing wine, to the more serious varieties from the ten top villages classified as Grand Cru. This pack will focus on two of the latter category from George DuBoeuf. DuBoeuf dominates this region and appropriately, he has been called the King of Beaujolais. The two wines we will showcase come from the ten villages that have been recognized as producing superior wine in the Beaujolais region. These Grand Cru villages make wine that more closely resemble Pinot Noir, or even Rhone wine. They are far from the simple, fruity, straightforward Beaujolais we think of. Both offerings are from the 2003 vintage, one of the finest from Beaujolais in recent memory.

**2003 Moulin A Vent "Elevee En Fute Chene"** - Moulin A Vent is among the richest, fullest, most powerful version of the ten Grand Crus Beaujolais. This bottling reveals deep, dark fruits, raspberry and plum flavors. In top years like 2003, they release this special bottling which sees six months in oak barrels, lending hints of vanilla and licorice. Robert Parker wrote that when he inserted this wine in a blind tasting group, everyone guessed a top flight Burgundy or Rhone wine. Nobody mentioned Beaujolais, **91** points. Enjoy with grilled fish, pork, lamb or beef. **Price \$13.99.**

**2003 Regnie Domaine Buyats** - Regnie is a Cru known for making stylish, elegant Beaujolais. If Moulin A Vent is comparable to a Rhone, Regnie would be reminiscent of a Burgundy. Located next to the more well known village of Brouilly, the wines are similar in style. This single domaine bottled Regnie shows bright strawberry and cherry fruit, a soft supple texture, good structure and acidity. This is a perfect red for the grill, especially with chicken, pork or fish. Try it served with a slight chill, rated **89** by Robert Parker. **Price \$10.99.**

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



and save **\$6.49** or **26%**

## ARGENTINIAN WINE TASTING

Over the next few months while we are going through the construction phase, we will resuming our tasting program at the "Adams Mill Restaurant and Banquet Room", located just around the corner from the store. So on **Monday, September 18th at 6:30 p.m.**, we invite you to stop in to taste through one of the new world's most exciting wine producing country, Argentina. *Jim Kowalyshin of Vineyard Brands Imports* will be on hand to present the wines of Dona Paula. The key to Argentina's viticulture is its dry, sun soaked climate and diverse vineyard soils situated in the higher elevations. Argentina is the world's fifth largest wine producing country. The quality of Argentina's wine has surpassed its neighboring country Chile. The reason for this is that Argentina puts a stronger emphasis on producing wines of premium quality in the lower price level. The wines show opulent structure, terrific balance and distinctive style. **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 Los Cardos Sauvignon Blanc -----               | \$7.99  |
| 2004 Los Cardos Syrah -----                         | \$7.99  |
| 2004 Los Cardos Malbec -----                        | \$7.99  |
| 2004 Dona Paula Cabernet Sauvignon -----            | \$13.99 |
| 2004 Dona Paula Malbec Estate -----                 | \$13.99 |
| 2004 Dona Paula Malbec/Shiraz -----                 | \$13.99 |
| 2004 Dona Paula Malbec Seleccion<br>De Bodega ----- | \$35.99 |

### HOME WINE DELIVERY SERVICE AVAILABLE

As a convenience and to better service our customer's 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](mailto:manchester.discount@snet.net).



**See reverse side for special tasting**

*Cavey's Restaurant*  
IN CONJUNCTION WITH  
Manchester Wine & Liquors  
PRESENTS

*Australian  
Premium Collection  
Winemaker Tour*

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

**JOHN LARCHET • Owner, Australian Premium Wine Collection**  
**NEIL PIKE • Pikes - Pike and Joyce, Winemaker**  
**ALLISTER ASHMEAD • Elderton, Winemaker**  
**EMMA BOWEN • Bowen, Winemaker**  
**NICOLE ESDAILE • Rutherglen, Winemaker**



*Australian Premium Collection  
Winemaker Tour*

**Friday, September 15, 2006  
5:00 to 7:00 p.m.**

*Cavey's Restaurant*

45 East Center Street, Manchester, CT

**\$40.00 PER PERSON**

**RSVP: CAVEY'S 860-643-2751**

LIMITED SEATS AVAILABLE

**SPONSORED BY:**

**MANCHESTER WINE AND LIQUORS**