



# Manchester Wine & Liquors



W i n e \* C l u b \* N e w s L e t t e r

April 2003

1032 Tolland Tpke. • 397 Broad St. (Broad St. Plaza) • Manchester, CT 06040 649-4750 • email - manchester.discount@snet.net  
website - manchesterwineandliquors.com

## ***THE WINES OF DONALD HESS***

Donald Hess, a Swiss entrepreneur, came to California in 1978 looking for new springs for his mineral water company. He quickly fell in love with California wine and the lifestyle on the west coast. California was just starting to blossom in the wine world. Boutique wineries were popping up all over Napa. Hess bought over 500 acres of prized land on Mt. Veeder. Several hundred of these acres had already been planted by William Hill. He hired winemaker Randle Johnson and released his first commercial vintage in 1983. Hess quickly caught the eye of the wine press with his '84 and '85 Reserve Cabernets. These efforts came from the estate's mountain grown fruit. Both wines exhibited intense, layered black fruits. Hess became one of California's hottest wineries. In 1986, the Christian Brothers left their Mont La Salle Winery on Mt. Veeder, Hess quickly moved in signing a 50 year lease. This offered him the chance to display his other passion, art. After much remodeling, the new winery provided the perfect forum for his extensive art collection. Hence the double entendre name for the winery, The Hess Collection.

With this large operation at his disposal, Donald sought to launch another line of wines at more affordable price points. The Hess Select series of wines was born. Initially, the Select wines consisted of Chardonnay and Cabernet. Both wines were very enthusiastically received. Things steamrolled ahead through the early '90's. Then, like many of his California neighbors, Hess was caught short by the string of three small vintages in a row from '94 to '96. Donald found his winery at a crossroads. If he didn't secure enough vineyard land to supply his labels, he would forever be at the mercy of growers and vintage conditions. He bought 350 acres in Monterey to be the backbone for the Select labels. The Collection wines and Reserve wines were made from the Mt. Veeder fruit. Hess continued to pick up select parcels throughout Napa for these bottlings also. By the late '90's, the Hess Collection Winery had stabilized and was hitting on all cylinders again.

Today, twenty years after their first vintage, the Hess Collection remains one of Napa's premier producers. In addition to their own label, Hess has expanded into importing several wineries too. This month, we take a look at several current Hess releases and some imported selections too.

### **THE WINES**

**2001 Bodegas Norton Sauvignon Blanc** - A terrific value among the Hess imports. This family-owned property is located in Mendoza at the foothills of the Andes mountains in Argentina. This delicious Sauvignon shows bright lemony fruit, subtle herbaceous tones, and a dry, nutty finish. This great value fits a nice little niche in the Hess portfolio.

Price **\$6.99**

**2001 Hess Select Chardonnay** - Always one of our favorites. The Select Chardonnay from Hess has proven to be one of the most reliable in California. On the palate, the wine balances ripe apple and pear fruit. A portion of the wine sees new oak and malolactic fermentation adding extra weight and texture, the finish is crisp and lingering. Select Chard always seems to balance intensity of fruit with focus and structure.

Price **\$9.99**

**2001 Glen Carlou Chardonnay** - This Hess import comes from the South African region of Paarl. This winery's wines are truly worth exploring. This Chardonnay is a White Burgundy look alike for a fraction of the price. The wine shows pear fruit, great structure, firm acidity, dry, mineral, smokey notes and a long, lasting finish. This wine has received several 90 point reviews from the Spectator. This vintage tallied 88.

Price **\$13.99**

**2000 Hess Select Cabernet Sauvignon** - This wine was affected by the supply problems of the mid '90's more than any other. It has only been readily available again for the last year. Select Cab shows lovely black cherry and currant flavors, a soft, velvety texture, and a finish with hints of vanillan oak. Consistently regarded as one of California's finest Cab values.

Price  **\$15.99**

**1999 Glen Carlou Grand Classique** - The second release from Glen Carlou is a stunner. This Bordeaux blend utilizing all five Bordeaux varieties (Cab, Merlot, Cab Franc, Malbec, Petit Verdoc), but is mostly Cab and Merlot. Wines that show this sort of depth, richness and intensity rarely can be found for under \$20. The currant and cassis flavors are layered in the mouth and become expansive on the finish. Attention all Cab and Bordeaux lovers, try this wine.

Price  **\$18.99**

**1999 Hess Estate Cabernet Sauvignon** - The latest addition to the Hess stable of wines. As new vineyards have been added and replanted vineyards have matured, there is now enough to make a second estate bottled Napa wine. The primary bottlings are the Reserve and Collection Cabs. Estate is made from fruit that shows well young, is forward and ready to drink. The '97 was the first vintage, but the '99 is the best yet. The fruit is deep cherry and berry, but is velvety smooth and shows well now.

Price  **\$21.99**

### The Hess Collection

- 2001 Bodegas Norton Sauvignon Blanc
- 2001 Hess Select Chardonnay
- 2001 Glen Carlou Chardonnay
- 2000 Hess Select Cabernet Sauvignon
- 1999 Glen Carlou Grand Classique
- 1999 Hess Estate Cabernet Sauvignon

**Try a Pack of  
All Six For Only**

(No substitutes please)

 **\$71.00**  
net

## ***AN EASTER TRIO TREAT***

To ease the difficulty of finding wines for your Easter meal, we have chosen three that will do the job. All affordable, versatile and perfect for various traditional Easter meals. Pick up all three and we assure your Easter wine needs will be covered.

**2001 Echelon Chardonnay** - This value-oriented label from the Chalone Wine Group is the perfect chardonnay for Easter. Whether it's to go with starters, turkey, pork loin or free range chicken, Echelon will do the job. The Chalone Group has always focused on Chardonnay and Pinot Noir. This special attention shows through with this wine. A ripe blend of apple and tropical flavors are nicely kept in check by crisp acidity. Not too rich, yet hardly lacking intensity, Echelon is the Chard to carry you from start to finish on Easter day.

Special Price  **\$9.99**

**2001 Penfolds Koonunga Hills Shiraz-Cabernet** - Not only is this blend from Penfolds delicious, but it has recently come down in price, making an already good value a great one. This medium to full-bodied red is full of black fruits and spices. If lamb, lasagna or filet is your Easter dish, this Shiraz-Cab will work nicely for you.

Special Price  **\$8.99**

**2001 Toad Hollow Pinot Noir Rose** - This is not just your ordinary Rose, this is the "EYE OF THE TOAD ROSE". As we like to put it, Rose's are the bridge between white and red wine. It is a category that tends to be overlooked and misunderstood, due largely in part of all the sweet pink White Zinfandels in the market. For dry Rose, this is unfortunate. Toad Hollow of Sonoma shows good examples of the other side of pink wine, starting with using the term reddish copper instead. This is a bone dry Rose, made from the noble Pinot Noir grape. Styled similar to that of Rose's from Provence and the Rhone, it is crisp and refreshing. The firm acidity combines well with its bright cherry and wild strawberry fruits. This versatile wine works in harmony with many food flavors. Ham works best, along with both hot and cold hors d'oeuvres.

Special Price  **\$7.99**

## ***MONTHLY SPECIALS***

**2000 Santa Rita Medalla Real Cabernet Sauvignon Reserve** - If you had to choose only one producer from Chile that is the most consistent in quality, it would have to be Santa Rita. Starting with their inexpensive 120 labels that hold such tremendous value, to their outstanding Reserva level bottlings, Santa Rita always seems to deliver. Santa Rita has been a top source of Cabernet from Chile for almost

two decades. Produced from their oldest vines from their best vineyard sources, this low yielding Cab exhibits great Bordeaux-like structures. It is medium to full-bodied, showing ripe currant, cassis and sweet black cherry flavors that will only gain more depth and length with more time. This is why Santa Rita's Medalla Real was one of the most successful featured candidates back in February's newsletter, Cellar Selection. Lamb, beef, duck and even chocolate would accompany this Cab well. **Price only \$17.99/btl. This month get 15% off by the bottle, \$15.29 and 25% off by the case, \$13.49 or \$161.88 by the case net.**

**N.V. Wallace Brook Pinot Noir** - Jim Adelsheim was one of the first to see the potential for Pinot Noir in Oregon's Willamette Valley. It was over thirty years ago he founded Adelsheim Vineyards in the Pacific Northwest. This cooler climate is perfect for cultivating the fickle Pinot Noir grape. While Jim's Adelsheim bottlings have taken their place among the finest produced in Oregon, it is this second label that has us excited. His Wallace Brook bottling shows lovely, easy-drinking Pinot flavors at a bargain basement price. Its enticing aroma of red fruits is followed by medium-bodied strawberry and cherry flavor, with hints of earth and spice. Oregon Pinot Noir at this price is rare. Enjoy with grilled chicken or especially with salmon or tuna. **Regular price \$7.99/btl. This month 15% off by the bottle, \$6.79 and 25% off by the case, \$5.99 or \$71.88 by the case net.**

**2000 Selvapiana Chianti Rufina** - This wonderful family owned estate makes delicious, aromatic, complex Chianti. Rufina is a Chianti zone located just outside the Classico zone. The wines here are a bit lighter and more stylish. This property has been in the Giuntini family since 1827, their first commercial vintage was in 1947. Winemaker Franco Bernabei keeps yields low (2.5 tons/acre, about half the norm in Napa), doesn't fine or filter the wine, and uses a combination of stainless steel, barrique and large oak for ageing. Their 2000 Rufina shows nicely concentrated strawberry, plum and cherry flavors. An aromatic nose of earth and spices and a long complex finish. Try Selvapiana with grilled marinated chicken breast with mushrooms. **Regular price \$15.99/btl. 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.**

**2001 Toad Hollow Chardonnay** - What we have been seeing for some time now, are consumers shying away from overly excessive, sweet oaky flavored California Chardonnay. In Toad Hollow's own words, "taste the fruit and not the fluff!" However, on the brighter side, more producers seem to be showing a conscious effort in producing more ripe, upfront fruit flavors first, balanced with proper oak. Toad Hollow goes even further. The fruit for this Chard was sourced out of both Sonoma and Mendocino counties. It sees seven months in all stainless steel tanks, there is no oak influence in this wine at all. It is made in an almost French, White Burgundian method. 100% malolactic fermentation is applied and the fruit is left on its lee's (natural deposits) for a six month period. This process ensures good acidity, natural fruit expression, rich flavor and further complexity. What you get are rich toasty aromas, plenty of pear, apple, mango and citrus. The mid-palate offers some creamy vanilla, with a finish that is long and rich. Its crisp acidity suggests that this is a terrific food Chardonnay, matching it to rich cream dishes, ham, fish and poultry. **Priced only \$13.99/btl. This month get 15% off by the bottle, \$11.89 and 25% off by the case, \$10.49 or \$125.88 by the case net.**

**\*\*\* All Four Are Available For Tasting \*\*\***

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

### **TWO BOTTLE SAMPLER PACK #1**

The wines of Spain are always a welcomed part in the newsletter, largely due to its affordable, plentiful and distinctive style and broad appeal. This pack represents a delicious dual red wine combination, representing two outstanding vintages that have always been real favorites of ours. So if this article seems somewhat repetitive to some of you loyal readers, then you already know just how good these wines are. The **1999 Valmiracle Tinto** is a second label effort produced by the Vina Solorca Estate, located on the eastern side of Ribera del Duero in Roa del Duero. Made entirely from Tempranillo, Spain's noble red grape. It's made in a more concentrated, modern Claret style, rather than the softer more rustic side of Tempranillo. In the glass it shows a deep, purplish-black color. It possesses an incredible amount of structure and balance for its price, displaying full-body, black and red fruit concentration, with layers of young ripe tannins, supple oak and a little spice to round out the finish. Valmiracle should develop even more over several years. Price **\$7.99**.

The **1995 Bodegas Oliveda Rigau-Ros Gran Reserva** goes down as the most impactful Spanish red wine ever featured in the newsletter. Located in Spain's northeast corner of Ampurdan-Costa Brava wine zone of the Catalonia Region. Part of Oliveda's 900 acres planted under vine, lies partially over the border into France's Languedoc-Roussillon wine region. Low yielding Cabernet Sauvignon, Grenache and Carignan fruit make up this well-structured red. The aromas show plenty of ripe black fruits, with vanilla and spicy oak. The full-bodied deep concentrated plum and black raspberry flavors hold up to the layers of tannin and spice. The mature nuances show well in this aged Gran Reserva. Will accompany pork, duck, lamb, chourico with blackbeans and aged cheeses. Price **\$10.99**. This superb two bottle offering is one that should not be passed by.

**Buy One Each  
Of The Two**

For Only

**\$14.98**  
net

a savings of 4.00 or 21%

## TWO BOTTLE SAMPLER PACK #2

With this pack, we have put together two newer labels that come to us out of California's northern Santa Barbara county of Santa Maria Valley. This cool climate area is known for its high quality Pinot Noir and Chardonnay fruit. Hangtime wines are grown, produced and bottled by Byron Estates, which tells us that this label is another fine creation that falls under the vast and great portfolio of Robert Mondavi. The name "Hangtime" is derived from the term used by winemakers for the number of days grapes hang on their vines. The longer the time, the better, barring frost or rain. Slower ripening occurring in cooler climates like Santa Maria Valley, help the grapes to develop rich and balanced flavors. The **2001 Hangtime Chardonnay** is a seductively rich Chard, that shows excellent aromas of bright apple, pear, tropical fruits and a hint of butterscotch. Its intense, full-bodied flavors bring out citrus, pear and green apple, with a spicy vanilla cream texture. The well integrated sweet oak adds to its complexity and the acidity reflects balance. The rich fruits linger long on the finish. For those of you who have been tiring of Chardonnay, you will find Hangtime to be re-juvenating and rewarding. Pairs well to many full-flavored dishes, whether it be spicy or rich. Regular price \$16.99 - our price **\$14.99**.

The **2000 Hangtime Pinot Noir** is sure to be as equally rewarding. In the nose it offers an almost Burgundian-like style, with its spicy, earth, cherry and raspberry fruits accenting through. The smooth textured flavors are infused with velvety black and red fruits. It holds good acidity, coupled with soft tannins, throw in its oak character and firm balanced structure, allows for its pure Pinot Noir expression to show through. This Pinot Noir is sure to be a real crowd pleaser and would make for the ideal companion with game, roasts, grilled tuna and salmon. Regular price \$16.99 - our price **\$14.99**.

**Buy Two Of  
Any Combination**

For Only



save an additional 6.00 or 20%



## SATURDAY OPEN HOUSE TASTING



Zaca Mesa takes full advantage of it's higher elevated vineyards, out of Santa Barbara counties warm, sunny climate and cool evening temperatures, ideal conditions for their Rhone varietal project. Among the many plantings are Syrah, Grenache, Mourvedre and Cinsault. Established in 1978, Zaca Mesa was the first Santa Barbara winery to plant Rhone grape varieties. Here is a nice opportunity for you to taste through Zaca Mesa's California version of the French Rhone. So on **Saturday, April 19th from 12:00-4:00p.m.** we will start off with the crisp and aromatic **2001 Zaca Mesa Viognier, \$14.99**. The Reds will consist of the **1999 Zaca Mesa Z Cuvee**, a masterful blend, medium bodied, easy drinking with plenty of fruit and spice, **\$13.99**. Zaca Mesa's **2000 Syrah** is one of our favorites. Deep, dark with nice supple qualities, **\$17.99**. The best for last, Zaca Mesa's **1999 Black Bear Block Sirah** is a bigger more intense version. Juicy and fat. A real treat! **\$49.99**

## MONTHLY BACKROOM TASTING

After a short absence in the market, many of you may remember last year when we announced the much welcomed return of the Trentadue wines of California. These wines were featured as the lead article in the newsletter and the response was simply incredible. On **Monday, April 14th at 6:30p.m.** in our back stockroom, join us for a taste of the exciting wines of Trentadue. Guest speaker, *Bob Tibbetts of Allan S. Goodman*, will be on hand to lead the tasting. The Trentadue family produces only red wines. They are fashioned as rich, full, fruit-forward, slightly aggressive, yet stylishly balanced and flavorful. They own 200 plus acres of prime vineyard land, in the heart of Sonoma's Alexander Valley, in the town of Geyserville. Their plantings range from 10 to 100 years old vines that yield on the average of only 3-4 tons per acre. By growing some of the area's best fruit, a long-term relationship was created with Paul Draper of the esteemed wines of Ridge. Draper has been purchasing top quality fruit out of Trentadue's Geyserville Estate, every vintage dating back to 1967, for Ridge's renowned Geyserville Zins, which represents some of California's best Zinfandel fruit. A nice endorsement of quality for Trentadue one could say.

### Tasting List Is As Follows:

2001 Trentadue Old Patch Red	\$14.99	1999 Trentadue Alexander Valley Petite Sirah	\$18.99
2000 Trentadue Zinfandel	\$14.99	1999 Trentadue Alexander Valley Merlot	\$14.99
2000 Trentadue Alexander Valley Zinfandel	\$21.99	N/V Trentadue Chocolate Amore 375ml	\$24.99

(Merlot Port styled)