



Manchester Wine & Liquors



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

APRIL 2004

EASTER 2004

Although technically we are already in Spring as we go to print, Easter is usually the unofficial start of Spring. With warmer weather ahead, our thoughts turn to leaves on the trees, summer vacations and days at the beach. First though, what better way to start the Spring season than with a great meal with the family. Of course, nothing rounds out a great meal like great wine to go with it. We have a number of suggestions for you this month to go with all the different directions an Easter meal could take. We feel confident we have it covered with this assortment of choices.

2002 Bonny Doon Vin Gris - This wine has always been one of the finest dry Rose's made in California. Modeled after the classic dry Rose's of Southern France, Vin Gris combines the weight and mouthfeel of a red wine with the freshness and acidity of a white. A great choice for ham.

Special Offer  **\$9.99**

2002 Edna Valley Chardonnay - Edna Valley is another label that has reduced its price by about \$5.00 over the last few years. At this price, Edna Valley is one of the better Chardonnay values on the market today. It's rich, powerful character make this Chard a good choice for pork tenderloin or salmon.

Special Offer  **\$12.99**

1999 Cortijo Crianza - This Rioja producer is a new face in this state. Their wines are quite impressive and very affordable as well. The Crianza is the winner of the bunch, it sports a silky smooth texture, with layers of plum and cherry fruit along with vanilla and spice tones. This medium-bodied red can work with pork or lamb.

Special Offer  **\$9.99**

2002 Cline Ancient Vines Zinfandel - If turkey will be your choice for Easter, then we suggest Ancient Vines Zin. Coming from 50 to 75 year old vines, Ancient Vines Zin is packed with intense blackberry and raspberry fruit, with licorice and vanilla notes on the finish. This powerful, full-bodied red will cut through the rich, gamey character of turkey.

Special Offer  **\$12.99**

2001 Gainey Riesling - The easy drinking style of a good off-dry Riesling may appear to be delicate, but the acidity balanced by its fresh citrus and peach flavors can easily stand up to richer flavored foods and will compliment many spices. The flavors of this California Riesling makes it ideal as an aperitif. For starters, a fresh garden salad with sweet dressing works. Baked ham with pineapple or duck with a fruit sauce marries well to this crisp and fruity Riesling.

Special Offer  **\$9.99**

2001 Chateau Mas Neuf Rouge - This deep saturated red is made mostly of Syrah with a little Grenache added in for balance. The southern extension of the Rhone Valley called Costiere De Nimes is where you can find so many delicious red wines like Mas Neuf. Its tremendous aroma is quite inviting. The full-bodied and supple flavors are loaded with sweet black fruits, along with an intense peppery character. The tannins are soft and the finish long. Rack of lamb is a nice choice to match this one to, however, grilled tuna and pork would go equally as well.

Special Offer  **\$8.99**

**All six wines are available at our
Open House tasting
See Page 3 for details**

CHARDONNAY SAVINGS

Chalone Vineyards in Monterey and the Ferrari Carano Winery in Sonoma are two of the more significant names in the world of California Chardonnay. Dick Graff at **Chalone** produced a string of stunning Chard releases in the late '70's and '80's that clearly established this winery as California's first leader with this varietal. In fact, Robert Parker once proclaimed that if life was so simple that he could only drink one Chardonnay, his would be Chalone. The style produced here is very Burgundian, fruit and oak marry seamlessly on the palate and mineral tones are easily detected on the finish. The wine has richness and power without being heavy.

Ferrari Carano is a more classic style of California Chardonnay. Don and Rhonda Carano released their first commercial vintage in 1987, it was one of the highest rated wines of the vintage and wound up on the cover of the Wine Spectator. That started a string of eleven consecutive vintages of Sonoma Chardonnay that rated **90** or higher. For years, the winery could not keep up with demand, but as they have reached mature production levels, supply is now good.

The reason we group these two wineries together is that both are offering incredible deals right now. With the premium priced wine business spotty, many California producers have become more aggressive in their pricing. We applaud their proactive approach after years of eye popping increases. This month, we have the **2001 Chalone Estate Chardonnay** and **Ferrari Carano's 2001 Single Vineyard "Tre Terre" Chardonnay** for only



This represents eight and nine dollars off the suggested retail prices respectively, savings of close to 30% per bottle. Rarely do you see aggressive markdowns like this in a top year like 2001 from industry leaders. Don't ask questions, take advantage.

MONTHLY SPECIALS

2001 Andre Brunel Domaine L'Enclos-Cotes Du Rhone - When we grouped five Cotes Du Rhones together of some of the best top name producers like Guigal, Jaboulet, Chapoutier, Perrin, along with Andre Brunel back in November's open house blind tasting, almost everyone who attended chose Andre Brunel as their clear favorite. When you consider the great company it went up against, that is a pretty strong statement. Andre Brunel is the proprietor of the famous Chateaneuf-Du-Pape Estate 'Les Cailloux'. His unfiltered Cotes Du Rhone is made with a large percentage

of Grenache, laced with some Syrah from 30+ year old vines, grown on the rocky slopes on the western bank of the Rhone River, near the famous towns of Lirac and Tavel. The smooth, silky texture permeates with raspberry and cassia fruit. It has an amazing amount of complexity and spice, with a finish so round and focused, it shows to have a mini Chateaneuf-Du-Pape like similarity. Serve with grilled fish, pork, lamb and chicken. **Regular price \$10.99/btl. This month get 15% off by the bottle, \$9.34 and 25% off by the case, \$8.24 or \$98.88 by the case net.**

2002 Latour Macon Lugny - How many times have you read a wine review in a national publication with a price attached to it only to find the wine really costs considerably more. Here's a twist, this delicious 2002 Macon from Latour was recently scored an admirable **87** from Robert Parker at a \$22 price tag. Essentially, we are featuring the wine this month at half his retail price, before discounts. 2002 is a special year for whites and reds in Burgundy, the finest since '96 and possibly rivaling the heralded '90 vintage. Latour's other 2002 wines were especially successful. This Macon Lugny shows pure apple, pear and mineral notes, nice focus and structure and a seamless mouthfeel. Although it sees no oak, the ripeness of the vintage provides nice weight and texture. A perfect choice for grilled chicken or heavier white fishes like halibut, cod or sea bass. **Regular price \$10.99/btl. This month 15% off by the bottle, \$9.34 and 25% off by the case, \$8.24 or \$98.88 by the case net.**

2002 Emrich-Shonleber Monzinger Riesling - We have been very encouraged by the increasing interest in German wines we have seen in the last year. As most of the 2001's have sold through, we move into the equally impressive 2002's. Emrich-Schonleber is a family operation located in the Nahe Village of Monzinger that has been involved in viticulture for more than 250 years. The wines from this village come from steep sloped vineyards in rocky, slate dominated soils. South to south-west exposure allows for every extra minute of sun that is so necessary in this cool climate. This Monzinger Riesling comes from a collection of estate owned vineyards throughout Monzinger. This off-dry Riesling, a great choice for Easter ham, shows very vivid, precise flavors of white peaches and apricots, followed by flinty, mineral tones on the finish. Along with Easter ham, this Monzinger Riesling is great to have on hand for Sushi, Indian or any spicy Eastern cuisine. **Regular price \$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.**

2001 Icardi Barbera D'Asti – What makes Italy one of the world's most exciting wine producing countries today, is its enormous wealth of wine styles that come from their many diverse wine appellations. This fabulous Barbera was produced from the Asti Province in the renowned north-west region of Piedmonte. The natives like to call it the peoples wine, because nearly half of the grapes grown in the Piedmonte are Barbera and is also known for its wonderful versatility. Icardi offers a softer side of Barbera. It is medium to full-bodied, with supple flavors that show smooth tannins, good acidity, with sweet layers of black and red fruits. The oak is well integrated with a touch of earth and numerous spices that lend itself to the long pleasant finish. This wine could accompany hearty red sauced pasta dishes, sausage, grilled fish and warm hors 'doeuvres. **Price only 14.99 this month get 15% off by the bottle, \$12.74 or 25% off by the case \$11.24 or \$124.88 by the case net.**

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

MIXED CASES DO APPLY TOWARDS 25% SAVINGS

MONTHLY BACKROOM TASTING

Whether you're a connoisseur or a novice of French Burgundy, the wines of Joseph Drouhin can offer something for everyone. On **Monday April 19th at 6:30 p.m.** in our back stock room, we will be featuring the fine wines of **Joseph Drouhin**. Guest speaker, *Ralph Contrino of Dreyfus Ashby Imports*, will be on hand to lead the tasting. Joseph Drouhin was founded in 1880 and is today one of the foremost names in Burgundy. This negociant and domaine proprietor encompasses a wide range of diverse terroirs. From Burgundy's most northern appellation of Chablis, down through the Cotes De Nuits and into the Cotes De Beaune, producing the fickle, yet elegant high quality Pinot Noir and very stylish Chardonnay wines. These two noble grape varietals are what make the esteemed Burgundy region the world's reference point to the best wines in its respected wine category.

Seating is limited, so **reserve your seat by calling 649-4750.** (No emails please).

The tasting list is as follows:

2002 Joseph Drouhin Laforet Chardonnay	\$9.99
2002 Joseph Drouhin Saint Veran	\$11.99
2001 Joseph Drouhin Rully Blanc	\$17.99
2001 Joseph Drouhin Laforet Pinot Noir	\$11.99
1999 Joseph Drouhin Cote De Beaune Villages	\$17.99
1999 Joseph Drouhin Cote De Nuits Villages	\$24.99

TWO BOTTLE SAMPLER PACK

This pack brings us down into Italy's southern wine region of Apulia. This fertile region runs along the Adriatic coast, referred to as the heel of the boot. It is known for distinct robust reds, in an area filled with long viticultural tradition. Apulia continues to show its enormous quality and unlimited potential. These wines are both family owned and influential to this region.

The **2000 Candido Salice Salentino** is a Reserva made with Negroamaro, the principle grape variety of Apulia. Combined with some Malvasia Nera to help give more supple flavor, this wine opens up with scents of sweet cherry, hints of tobacco and clove. The flavors exhibit dried cherry with a touch of earth, easy tannin and copious amounts of spice in the finish. It shows some similarities to an aged Pinot Noir. **Price \$9.99**

The **2001 Terrale Primitivo**, is said to be related to the American Zinfandel. Primitivo shows to be richer and fuller bodied than Negroamaro. The aromas are soft with accents of plum and spice. It shows wonderful flavors that are deep in concentration with blackberry, cherry and sweet plum. The chewy tannins and generous spice add to its remarkable structure. **Price \$9.99**. These reds show to be extremely versatile with seafoods, chicken, beef and red sauced past dishes.

Buy **Two of any combination** For Only



and save **\$4.00 or 20%**

SATURDAY OPEN HOUSE TASTING

Stop by on **Saturday, April 10th from 1:00-5:00 p.m.**, and taste through a select group of recommended wines for the Easter meal. (Please refer to lead article for more information.)

Tasting List is as Follows

2001 Gainey Riesling	\$9.99
2002 Bonny Doon Vin Gris Cigare "Pink Wine" Rose	\$9.99
2002 Edna Valley Chardonnay	\$12.99
2001 Chateau Mas Neuf Costiere De Nimes Rouge	\$8.99
1999 Aldeaneuva Cortijo Crianza	\$9.99
2002 Cline Old Vine Zinfandel	\$12.99

EXPLORING THE VENETO

Whenever you hear someone speak of Northern Italian wine regions, Tuscany and Piedmont immediately come to mind. Well the Veneto deserves to be mentioned in that same breath. The wines from the Veneto are as diverse and interesting as any Italian region. From the delicious bubbly Prosecco, to the crisp, racy whites, to the Veneto's legendary majestic red, Amarone, you can find it all here. This should not be a surprise, since the Veneto is the largest producer of classified wine in all of Italy. The prime wine growing areas are the warm southwestern hills and the coastal areas to the north and east of Venice. The climate here is great for viticulture, cooling breezes off the Adriatic temper the summer heat, and the Alps provide a natural barrier to the harsh northern winter winds. To allow you to discover what the Veneto has to offer, we have a range of wines we are featuring this month from this northeastern region. We hope you discover some new and interesting wines that keep you coming back to the Veneto in the future.

N/V Zardetto Prosecco - Prosecco is a delicious bubbly that calls the Veneto home. We have seen a clear rise in the popularity of Prosecco in the last few years in this country. Its light, fresh, zippy character makes it a perfect choice to start a meal or serve with appetizers.

Special Price

\$10.99

2003 Anselmi San Vincenzo - It is rather ironic that one of the finest Soave producers, Anselmi, no longer uses the Soave D.O.C. on any of their labels. Anselmi has been critical of the lenient winemaking rules of Soave, so they have opted to leave it off their labels. San Vincenzo is made from low yielding 35 year old Garganega vines, with some Chardonnay and Trebbiano blended in. It is stainless steel fermented and aged on the lees for 6 months before being bottled. San Vincenzo shows surprisingly rich lemon and melon fruit that would be a great partner for any white fish in a dill sauce. Regular Price \$12.99.

Special Price

\$9.99

2003 Maculan Pinot & Toi - Fausto Maculan is, without a doubt, one of the most talented and versatile winemakers in the Veneto, if not all of Italy. Pinot & Toi is a blend of Pinot Bianco, Pinot Grigio, Tocai and Chardonnay. This tank fermented white shows crisp, vibrant lemony citrus fruit, a fresh, lively texture and a long, focused finish. Seafood, pasta salads and white meats would make excellent pairings for Pinot & Toi. Regular Price \$12.99

Special Price

\$8.99

2001 Maculan Brentino - The wines that have improved the most dramatically in the Veneto, are the international red varietals. In the past, Merlot and Cabernet based wines from this area would often show green, vegetal tones. Today, wines comprised of these varietals from the Veneto show much brighter, riper character. Brentino is a blend of 55% Merlot and 45% Cabernet, aged for 16 months in barrique and bottled unfiltered. This remarkable value could easily be mistaken for a St. Emilion in a blind tasting. Regular price \$14.99.

Special Price

\$10.99

2000 Allegrini Palazzo Della Torre - Much like Anselmi in Soave, Allegrini has decided to stray from the D.O.C.'s laws to make the best wines possible. This single vineyard wine no longer carries the Valpolicella D.O.C. because Allegrini has substituted Sangiovese for Molinara, a required grape for Valpolicella. Palazzo is a nice stepping stone to Amarone, as 1/3 of the blend comes from grapes drying for the winery's Amarone. The wine shows rich, ripe raspberry and cassis fruit with black licorice and vanilla notes. Delicious now or capable of improving for 3-4 years. Regular price \$24.99

Special Price

\$19.99

Amarone - This is the legendary red of the Veneto. Valpolicella grapes (Corvina, Molinara and Rondinella) are dried out for four to six months after being picked. They are harvested late already, and this drying allows any water in the fruit to dissipate. After drying, the grapes are lightly pressed, resulting in very rich, concentrated juice high in sugar. The fermentation is carried out with the end product being a huge, powerful, Port-like red that may have a little residual sugar left over. Amarone is capable of ageing practically forever, at least 8-10 years is usually required. We have a few to offer in very limited quantities. **Allegrini**, is easily one of the two or three finest Amarones made each year. The last several, including this '98, was rated **95** by Robert Parker. Immensely huge and powerful, like a dry vintage Port.

Special Price

\$69.99

Castellani - Castellani has always been recognized locally as among the area's top producers. They were virtually unknown outside the area until two years ago. The '97 **Cinque Stelle** shows incredible aromatics with big bold concentration, yet elegant in style for an Amarone. The '97 **I Castei** is among the areas best Cru vineyards in the Valpolicella. A more intense version of the two, would require a minimum twelve plus years cellar time. That is, if you can wait that long. Both Castellani Amarones received the identical score of **94** points by the Wine Spectator.

Special Price

\$69.99