



Manchester Discount Liquors I & II



Wine Club News Letter

1032 Tolland Tpke. • 397 Broad St. (Broad St. Plaza) • Manchester, CT 06040 649-4750 • 643-3579 December 1999

HOLIDAY PLANNING

We would like to take this time to thank you for making 1999 our most successful year on record. We hope you and your family have just had a great Thanksgiving and enjoy this upcoming year end. As is customary in December, we have compiled an assortment of custom made gift packs, ideal for family, friends or business associates. We hope the wide variety here satisfies your needs. If not, we can put together gift packs to your specification with one day's notice.

TWO BOTTLE SHRINK WRAP PACKS - All 22.00 net

Australian - McGuigan has been an Australian winery that has enjoyed enormous success in the last couple of years. We feel these wines may be the best Aussie efforts at this price range in the market. The **Shiraz** is spicy, juicy and intense. The **Chardonnay**, round, buttery and rich.

Italian #1 - Italy is abound with great values right now. Delicious crisp whites, classic hearty reds. Our first pack combines the delicate, crisp, lemony **'98 Zenato Pinot Grigio** and the **'97 Cetamura Chianti** from Badia Coltibuono. A delicious, early drinking Chianti from a classic Tuscan vintage and legendary producer.

Italian #2 - This pack steps up the quality a notch with both wines. The **'98 Lageder Pinot Grigio** is a much more serious and complex Pinot Grigio. Crisp, mineral tones and a very long finish. It's counterpart is the **'97 Rocca Delle Macie**. This wine shows off the richness and power of these '97 Chianti's. Black cherry, earth and plum flavors.

Chilean - Casa La Postele has emerged from the pack as Chile's best winery. Their wines are made from lower yields and offer more concentration than their peers. Their **'98 Merlot** and **Cabernet Sauvignon** are not only outstanding Chilean wines, they are outstanding wines period.

French #1 - Guigal is the undisputed leader in the Rhone Valley. Not only does he make legendary high end wines, but also great values with his Cotes Du Rhones. His **'97 White** is a delicious round, pear flavored Chardonnay alternative. The **'97 Red** is a mouthful of wine. A mini Chateaufeuf-Du-Pape-like, Grenache based effort, spicy, black pepper flavors and a long warming finish.

French #2 - Bordeaux is often associated with expensive collectible wines in need of long ageing. **Chateau Bonnet** shows that there is more to Bordeaux than this perception. Their **'98 White** is a fresh lemony, dry crisp Sauvignon Blanc based wine with some Semillon blended in. The **'96 Red**, a great value, is primarily Merlot, soft, smooth textured and very approachable now.

California #1 - Since their introduction a little over a year ago, the "Barrel Cuvee" wines from **Rabbit Ridge** have been big hits. All these offerings show fleshy rich flavors and surprising intensity for their price. This pack pairs their **'97 Chardonnay**; full bodied, buttery and smooth with their velvety, satin textured **'98 Merlot**.

California #2 - Another winery that has been running on all cylinders lately is **Bogle**. Their wines, although inexpensive, have been very hard to get. We have been able to secure enough of their full flavored, tropical fruit laden **'98 Chardonnay** and their spicy, black raspberry flavored **'98 Petit Sirah**.

THREE BOTTLE WOODEN BOX SETS

Italian - We start off these special three bottle box gift sets with a classic Italian combo. The white is the **'98 Kris Pinot Grigio**. This crowd pleaser is bone-dry, round and nutty. Next is the **'95 Monsanto Chianti Classico Reserva**. Monsanto is one of Tuscany's most respected producers. Their '95 Reserva was rated a 90 by the Wine Spectator. Delicious now and for the next five years. Lastly we have the **'96 Ruffino Reserva Ducale**. Ruffino is Chianti's most famous name and Reserva Ducale their top offering. The '96 rounds out this can't miss Italian trio. **\$57.00 net.**

California - Our California collection offers a wine that's developing a bit of a cult following. **'98 Toad Hollow Chardonnay**, behind the intriguing label, is a concentrated, well balanced stylish wine, guaranteed to please. Next is the **Steltzner '96 Stags Leap Cabernet**. This one-time grower who sold to some of Napa's most famous names, is now producing his best wines ever. This '96 just received a 92 by the Wine Spectator. Lastly the **'97 Firestone Merlot**. Firestone was the first winery to focus on the Santa Barbara area. Their '97 Merlot shows velvety, smooth cassis and berry fruit, with a long lingering finish. **\$63.00 net.**

French - We start our French trio with the '98 Sancerre "Bonne Bouches" from Henri Bourgeois. This Sauvignon Blanc based wine shows crisp, smoky, lemony fruit. A great fish wine. The '97 Bertrand Ambroise Bourgogne Pinot Noir offers delicious forward cherry fruit, with a stylish, earthy finish. Great for near term drinking. The '96 Chateau Potensac is a great Bordeaux for the cellar. Rated an 89 by Robert Parker, this wine has been called the best ever by this very fine Medoc property. **\$67.00 net.**

Pricing on all gift sets is net. The bottles within the sets may be applied toward mixed case discounts. Please allow one day for specialized gift sets.

MONTHLY SPECIALS

1998 Vega Sindoa Tempranillo-Merlot- With the holidays means increased entertaining. Thus, the need for reliable, everyday, affordable wines. Whenever we think along those lines, we tend to look to Spain. Our timing was perfect as a series of new releases from Vega Sindoa just arrived. This Navarra winery is very adept at blending Spanish and international varietals. This '98 Tempranillo/Merlot shows bright, smooth, velvety cherry fruit. The finish has notes of vanilla and spices from the subtle oak influence. Rated an 86 by Robert Parker, this is a wine to buy by the case and enjoy throughout the holidays and over the next year. **Regular price \$5.99/btl. This month get 15% off by the bottle and 25% off by the case.**

1996 Buena Vista Carneros Cabernet Sauvignon- Buena Vista's vineyards lie in the heart of the Carneros region. This viticultural area straddles the southern ends of Napa and Sonoma Valleys. Buena Vista was one of the first to recognize the potential in this area when many other vintners simply overlooked it. They invested heavily in Carneros because it offers a specific micro-climate. Good soil, sun exposure, proper rainfall and an extended cooler growing season brought on by the cool ocean breezes that comes up through the San Francisco Bay. This in result allows grapes of good character, complexity and balance. Buena Vista can lay claim to being the oldest premium winery in California. Founded in 1857 and by 1863 they became the largest vineyard in the world. This Cabernet is one of their true efforts, offering a handsome garnet color that draws you into complex aromas of ripe black fruits and herb. Opulent medium to full-bodied flavors of rich blackberry fruit with hints of sweet cherry and plum. Elegant structure and depth. Soft tannins that compliments the long fruity finish. Pair up to roasted lamb, steak, full flavored meat casseroles and mature hard cheese. **Regular price \$15.99/btl. This month get 15% off by the bottle and 25% off by the case.**

1996 Quivira Dry Creek Cuvee- This premium California Cuvee offers a stylistic resemblance to the great reds of France's Southern Rhone Valley. The Quivira Vineyard is located along the west hill-sides in the dry creek valley of Northern Sonoma County. This Cuvee bottling is a key part of Quivira's Rhone variety project. The Dry Creek Valley excels in the true pure rich fruit character of each grape varietal make up in this wine. This wine comes from top quality estate fruit which means that it was grown, produced and bottled from their 70 acres of prime vineyard land. Made up of mostly Grenache, combined with Syrah, Mourvedre and a twist of traditional California Zinfandel grapes. This fine effort shows a superb well integrated harmonious expression of each distinct grape varietal. Having a gentle cedary and fruity spice aroma, medium bodied, fleshy textures, with generous mouthfilling flavors of sweet ripe black fruits and cherry spice. The low acidity and soft tannins holds well to the underlying

oaky character, plentiful fruit in a deliciously intense long finish. Enjoy with assorted game meats, beef, lamb, sausage, and grilled fish or poultry. **Regular price only \$12.99/btl. This month 15% off by the bottle and 25% off by the case.**

1997 Fleur Du Cap Chardonnay - The Fleur Du Cap estate dates back as far as the 1700's. This Chardonnay was produced from 15-year old Phyloxera resistant root stock. After fermentation, this Chardonnay was matured in both new oak and varying ages of older oak casks. The new gives the vanilla component and the old help give its full bodied rich creamy backbone structures. It shows a bright straw color in the glass, with soft subtle toasty buttery aromas, that compliments the fresh lemony citrus fruit flavors, that is embraced by its good acidity holding a long penetrating finish. The oak components are skillfully well integrated in this Chardonnay. Whereas some Chardonnay's, typically California, tends to overdue. This Chardonnay exemplifies the true nature of South Africa producing world class high quality wines at very reasonable price levels. Pair up to rich creamed sauce dishes. **Regular price \$9.99/btl. This month get 15% off by the bottle and 25% off by the case.**

Try a mixed case of monthly club specials:

- 3-btls. 1996 Vega Sindoa Tempranillo/Merlot
- 3-btls. 1996 Buena Vista Carneros Cabernet Sauvignon
- 3-btls. 1996 Quivira Dry Creek Cuvee
- 3 btls. 1997 Fleur Du Cap Chardonnay

FOR ONLY



All four club specials are open for tasting all month long. Our staff will be more than happy to assist you.

MONTHLY TWO BOTTLE SAMPLER PACK

When we were told of this pricing, we thought it was a mistake. Then we thought what happened to the wines. After re-tasting, we could easily see the wines were fine. It turns out this new pricing for **Echelon Chardonnay** and **Merlot** is just too good to be true. The Chalone wine group initiated this label about a year and a half ago. Wine leftover from primary labels like Edna Valley and Chalone is blended with purchased fruit to make Echelon. This label intends to represent Chalone's classic French style at an introductory pricepoint. At this new pricepoint these wines are a steal. The Chardonnay has great pear and apple fruit, nicely balanced, with a touch of oak and crisp underlying acidity. The Merlot has blueberry, cherry fruit, dark color, a smooth velvety texture, and a touch of complexity to it. This is not just your average soft, non-descript Merlot in this price range. Take advantage of these new bargain prices on these Chalone products. Oh, the reason for it is just to move through the '97 vintage.

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|--------------------------------|--------------|
| 1-btl. 1997 Echelon Chardonnay | 12.99 |
| 1-btl. 1997 Echelon Merlot | <u>13.99</u> |
| | 26.98 |

Buy One of Each for Only



a savings of an additional 9.00 or 32%

RARITIES AND COLLECTIBLES

CHAMPAGNE

1992 Dom Perignon	129.00	1996 Stags Leap Fay Vineyard Napa Valley	119.00
1992 Dom Perignon 2 Glass Set	149.00	1995 Silverado Reserve Cabernet Sauvignon	61.99
1990 La Grande Dame Veuve Clicquot	149.00	1996 Duckhorn Merlot	43.99
1993 Veuve Clicquot Vintage Reserve	54.99	1996 Duckhorn Cabernet Sauvignon	54.99
1993 Louis Roederer Cristal	170.00	1995 Neibaum Coppola Rubicon	88.00
1990 Piper Heidsieck Brut Vintage	53.99	1995 Caymus Cabernet Sauvignon	70.99
1992 Perrier Jouet Brut Floral	99.00	1995 Caymus Special Selection	135.00
1992 Schramsberg J. Schram	54.99	1995 Groth Reserve Cabernet Sauvignon	124.99
1993 Moet Chandon Brut Vintage	46.99	1995 Simi Reserve Cabernet Sauvignon	49.99

PORT

1977 Grahams Vintage Port	140.00
1980 Grahams Vintage Port	86.00
1994 Ramos Pinto Vintage Port	56.99
1994 Vintage Osborne Port	32.99
1995 Barros Vintage Port	29.99
1984 Grahams Malvedos Vintage Port	39.99
Grahams 20-Year Aged Tawny Port	48.99
Presidential 20-Year Aged Tawny Decanter	39.99

ITALIAN

1994 Altesino Brunello di Montalcino	45.99
1988 Tommasi Amarone	44.99
1995 Luce Robert Mondavi/Frescobaldi	59.99

AUSTRALIAN

1993 Penfolds Grange Hermitage	134.99
1994 Penfolds Grange Hermitage	150.00

FRENCH REDS

1995 E. Guigal Cote-Rotie	43.99
1996 Dela Romani Conti	1,299.00
1996 Dela Romani Richebourg	330.00
1996 Dela Romani Echezeaux	140.00
1996 Dela Romani Latache	419.00
1996 Faiveley Nuit St. George 1 st Cru Clos De la Marechale	48.99

FRENCH WHITE

1996 Jeanne Paule Filipe Chablis Grand Cru les Clos	45.99
1994 Charton et Trebuchet Corton Charlemagne Grand Cru	58.99
1997 Paul Pernot Puligny Montrachet	49.99
1997 Bernard Morey Chassagne-Montrachet	44.99
1996 Louis Latour Chassagne-Montrachet Les Chenevottes	52.99

CALIFORNIA RED

1997 Domain Drouhin Pinot Noir	37.99
1996 Saintsbury Reserve Pinot Noir	39.99
1995 St. Francis Reserve Merlot	41.99
1995 Robet Mondavi Cabernet Sauvignon Stags Leap District	48.99
1995 Robert Mondavi Cabernet Sauvignon Oakville District	48.99
1996 Opus One	125.99
1994 Guenoc Langtry Red Meritage	40.99
1994-96 Ridge Monte Bello Red	103.99
1996 Dominus Napa Red	99.00
1995 Cakebread Benchland Select Cabernet Sauvignon	74.99
1996 Viader Napa Valley Red	49.99
1996 Quintessa Ruthersford Napa Red	79.99

1996 Stags Leap Fay Vineyard Napa Valley	119.00
1995 Silverado Reserve Cabernet Sauvignon	61.99
1996 Duckhorn Merlot	43.99
1996 Duckhorn Cabernet Sauvignon	54.99
1995 Neibaum Coppola Rubicon	88.00
1995 Caymus Cabernet Sauvignon	70.99
1995 Caymus Special Selection	135.00
1995 Groth Reserve Cabernet Sauvignon	124.99
1995 Simi Reserve Cabernet Sauvignon	49.99
1996 Joseph Phelps Insignia	85.99
1995 Beaulieu Vineyards Reserve Cabernet Sauvignon	62.99
1995 Silver Oak Alexander Valley Cabernet Sauvignon	53.99

FRENCH BORDEAUX

Pauillac

1996 Chat. Clerc Milon	41.99
1996 Chat. Pontet Canet	42.99
1995 Chat. Lynch Bages	81.99

Saint Estephe

1995 Chat. Calon Segur	39.99
1995 Chat. Haut Marbuzet	39.99
1995 Chat. Cos-Labory	36.99

Saint Julien

1995 Chat. Saint-Pierre	36.99
1995 Chat. Langoa Barton	58.99
1995-96 Chat. Leoville Barton	61.99-66.99
1995-96 Chat. Clos Du Marquis	36.99-49.99

Saint Emillon

1996 Chat. Larmande	39.99
1996 Chat. Lucie	31.99
1995 Chat. Grand Mayne	46.99
1995 Chat. La Dominique	59.99

Graves

1995 Chat. Smith Haut Lafite	41.99
1995 Chat. La Louviere	32.99
1995 Chat. De Fieuzal	49.99

Margaux

1995 Chat. Cantenac Brown	34.99
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Medoc-Haut Medoc

1995 Chat. Sociando-Mallet	32.99
1996 Chat. Potensac	26.99

Pomerol

1995 Chat. La Croix Du Casse	36.99
1996 Chat. La Croix Du Casse	39.99
1995 Chat. La Petite Eglise	49.99
1996 Chat. Clinet	87.99

MONTHLY STORE TASTING

Due to the hectic nature of the holiday's, and the lack of room in our storage space, we will be taking a month off in December for our in store tasting program. We will pick things back up again in January as usual. More information to follow in next month's mailer.

Peppered Beef Tenderloin with Roasted Potatoes (Serves 4)

1 Beef Tenderloin, 3-4 pounds, well trimmed
2 pounds small new potatoes
4 small onions, quartered
1 tablespoon olive oil
1/2 teaspoon salt
1/8 teaspoon pepper

Seasoning

1/4 cup chopped fresh parsley
2 tablespoons dijon mustard
1 tablespoon cracked peppercorns

Heat oven to 425 degrees.

Combine seasoning ingredients; spread evenly onto surface of beef roast. Place roast in rack in shallow roasting pan. Insert meat thermometer so bulb is centered in thickest part, not resting in fat. Do not add water or cover.

In large bowl, combine potatoes, onions and oil; season with salt and pepper. Toss to coat evenly. Arrange vegetables on rack around roast. Roast beef and vegetables in 425 degree oven 55 to 65 minutes until roast is medium rare (140 degrees) to medium (155 degrees) doneness and vegetables are almost tender. Turn vegetables halfway through cooking time.

Let roast stand 15 minutes (roast will continue to rise about 5 degrees in temperature to reach 145 degrees for medium rare, 160 for medium). While roast is standing, return vegetables to oven and continue cooking 8 to 10 minutes or until tender. Carve roast into 1/4 inch thick slices. Serve with vegetables and bearnaise sauce.

Sent in by **Karen Stetson**, friend of the Wine Club.

Try matching this dish with the **1998 Vega Sindoa Tempranillo-Merlot, the 1996 Buena Vista Carneros Cabernet Sauvignon or the 1996 Quivira Dry Creek Cuvee** club specials.

If you have a favorite recipe you would like to share, send it in.



*From our entire staff, we would like to wish you
and your families a
happy and safe holiday season
and a healthy and prosperous New Year.
Thank you for your patronage.*

