



Manchester Wine & Liquors



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

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BUILDING A CELLAR

Most consumers go out and buy wine for immediate consumption. We've read that 92% of all wine is consumed within 72 hours of purchase. Certainly, producers are making wine in a more ready to drink style, so ageing wine is not the necessity it once was. Yet having a top notch bottle with a bit of time in the cellar brings it to another dimension. All of you should have at least a little stash of wine put away for special occasions. It doesn't have to be elaborate or huge, with lots of money tied up in it. But watching how wine changes with age adds an additional aspect to appreciating wine. Before we get into some do's and don'ts, let's cover some cellaring basics. First off, find a cool place that is preferably dark and humid, a cellar would be a logical place to consider. If your garage doesn't get too cold, that may work as well. Ideally, you want a storage area that is between 58° to 65°. Really up to 70° is acceptable, wine will just age quicker the warmer your area is. At 55° to 58°, wine will age at a snail's pace. The key thing is to have the temperature constant. You would want to avoid somewhere where the temperature is 59° overnight and 67° during the day. A relative humidity of 50% to 70% will help keep your corks moist. Lastly, avoid direct contact between your wines and bright light. Once you've found your spot, there are some additional things to keep in mind:

1. If at all possible, taste the wine before you put it away. If you decide to buy some of the more limited, expensive wines, it may not be practical. However, if you can afford it and supply isn't a problem, buy a bottle and try it before stashing some away.
2. When tasting a wine, try to assess whether the wine will improve. It may be totally delicious right now and may not need two or three years in the cellar. If the flavors are not fully opened up, the nose a bit closed, or you detect some tannins, the wine could be a cellaring candidate.
3. Buy with a strategy. If you enjoy finding a wine to your liking and then you continually go back to it, you'll probably want to buy cases to put away. If you enjoy always opening new and different wines, you may not want to store more than two or three bottles of any kind. If a wine is a bit expensive, even one bottle is fine.
4. Buy according to your patience level. If you know you are going to be tempted to raid your stash, stay away from wines that really need five to eight years in the bottle. If you are going to be hesitant to pull bottles out, stick to those wines which have excellent track records for ageing.
5. Lastly, remember your collection is ultimately there to drink. Some people actually feel pained to pull prize bottles out of their cellars. Don't forget the wines are there to enjoy. There will always be more great vintages down the road.

Now that you have some ideas of where and how to put a wine collection together, let's talk about some wines. We have chosen six wines that would be great candidates to use as the starting point for your cellar, better yet, all are fairly affordable.

1999 Cline Ancient Vines Zinfandel -Fred Cline has been producing some of California's most exciting Zinfandels for over a decade now. This ancient vine bottling is one step up from their California designation, but has the power and intensity to rival their more expensive single vineyard bottlings. Made from 80 to 110 year old vines, this Zinfandel is packed with flavors of raspberry jam, anise, licorice and blackberry. Lay this powerful Zin away for 2-3 more years.

Price  **\$17.99**

1999 Allegrini Palazzo Della Torre - Allegrini is one of the top estates in the Veneto for Valpolicella's and Amarone. Palazzo Della Torre is a single vineyard bottling that breaks from the Valpolicella D.O.C. rules a bit. Allegrini substitutes Sangiovese and Syrah for the required

Molinara variety to finish off the blend with the traditional Corvina and Rondinella. For this reason, the wine cannot be called a Valpolicella. Allegrini feels the D.O.C. rules do not allow for the highest possible quality of wine, much like the first wineries to make super Tuscans. Palazzo is full-bodied with layered flavors of black cherry, licorice and black currants. Lay this wine away for 3-4 years and you will be rewarded. Recently scored 90 points from Robert Parker's Wine Advocate.

Price

\$18.99

1999 Penfolds Bin 28 Kalimna Shiraz - Penfold's Shiraz are legendary. From their monumental Grange all the way down to the blends under the Rawsons Retreat and Koonunga Hill labels. Bin 28 was once made all from Kalimna, but now blends in fruit from McLaren Vale, Barossa, Padthaway and some other regions too. Bin 28 has the Penfold's trademark of layered fruit, concentrated flavors and great depth and length. This release shows ripe black fruits, toast vanillin oak and a long spicy finish. Can't afford Grange in your cellar? No problem, store away some Bin 28 for 2-3 years. Rated 90 points by the Wine Spectator and included in 2002's top 100 list.

Price

\$24.99

1999 Tinto Pesquera - Alejandro Fernandez's famous Pesquera was one of the first wines to bring attention to Ribera Del Duero in north central Spain. In this region, Tempranillo is the major varietal. However, unlike in the neighboring Rioja, the grape here yields wines more dark and extracted. Pesquera was once called the Petrus of Spain by Robert Parker, it's ageing track record is almost three decades long. With 3 or 4 years in the cellar, this wine will develop tremendous aromatic complexity to accompany its rich, concentrated flavors.

Price

\$22.99

1999-2000 Santa Rita Reserva Medalla Cabernet Sauvignon - Santa Rita has consistently been a top source of Cabernet from Chile for close to twenty years. This bottling comes from Santa Rita's oldest vines from their best vineyard sources. These low yielding Cabernet vines produce a structured, Bordeaux-like Cab that makes for a perfect cellar candidate. This medium to full-bodied Cab shows ripe currant, cassis and black cherry flavors that will only gain depth and length with 2 or 3 more years of age.

Price

\$17.99

2000 Chateau Haut-Bages' Averous - What would a wine cellar be without Bordeaux. The wines from this region have probably the most proven track record of any in the world. As far as vintages go, you couldn't pick a better one to stock up on than 2000. It is being compared to all the great vintages in recent memory. Haut-Bages' Averous is the second label of Ch. Lynch Bages, one of Bordeaux's most famous properties. Always recognized as a Bordeaux value, Haut-Bages gives a glimpse of the style of Lynch Bages for a fraction of the price. Tasted from barrel, Robert Parker said Haut-Bages could potentially receive a 90+ point score when released. Age this 2000 Bordeaux anywhere from 6 to 15 years.

Price

\$29.99

**A 20% Discount Does Apply on all six Cellar Selections.
Mix or Match with some of your everyday favorites, to make a case.**

TWO BOTTLE SAMPLER PACK

This sampler pack brings us what may be the future in wine packaging. You have been hearing about wineries moving away from corks and towards screwcaps for several years now. Well, we are starting to see them arrive into the market more and more. We have two screwcap finished wines from Randall Graham at Bonny Doon under his Ca Del Solo label. As more and more wines have become cork finished over the last fifteen years, the demand for cork outpaced supply. It takes five years to get cork from a cork tree, so cork producers have not been able to keep up. As a result, more flawed cork is being used giving wines a musty aroma and taste. This cork problem is estimated to affect as much as 5% of wines today. After years of research, many producers now feel screwcaps are the way to go. Detractors question whether screwcaps will jeopardize the ageability of reds. But research indicates that the ageing produced in red wine is from chemical changes in the wine, not the slight oxidation that takes place if a wine is cork finished. We give you a chance to do your own research on two screwcap wines from Randall Graham. **2001 Big House White** is a blend of too many grapes to mention. Stylistically, it is a cross between an Italian white and a Rhone styled white. Lemony, nutty flavors mingle with a touch of dried apricot on the palate. This white blend is ideal for oysters, shrimp or other shellfish. This vintage of **2001 Big House Red** is as fine an effort as we have tasted of this wine. Very dark in color, this Rhone/Italian blend has blackberry and black raspberry fruit, plenty of concentration, and the necessary structure to test how this screwcap wine will age. If you choose to enjoy it today, try a stew, lamb or venison dish to pair it with.

**Buy One Each
Of The Two**

For Only

\$17.98
net

a savings of 4.00 or 18%

MONTHLY SPECIALS

2000 Louis Latour St. Veran - We have never been more impressed than with the recent lineup of releases from Latour. In this increasingly competitive wine industry, Latour has become more aggressive with price without sacrificing quality. As a matter of fact, this 2000 St. Veran is as delicious a White Burgundy you'll find for ten bucks. Located right next door to Pouilly Fuisse, the village of St. Veran has always represented good value. Latour's 2000 shows medium-bodied flavors of pear, vanilla and honey, followed by a long, crisp finish with mineral notes. This is a wonderful expression of the balance between fruit, complexity and elegance that can be found in White Burgundy at a bargain price. Enjoy this St. Veran over the next year with shrimp dishes, cream sauces or scallop dishes. *Regular price \$9.99/btl. This month get 15% off by the bottle, **\$8.49** and 25% off by the case, **\$7.49** or **\$89.88** by the case net.*

1997 Dr. Taurino Notarpanaro - If you attended our in-store Italian tasting last spring with Winebow Imports, the '95 Notarpanaro was clearly the hit of the night. The long awaited '97 version of that wine is now in our hands. Dr. Cosimo Taurino, who recently passed away, literally put Apulia on the map in this country. His Salice Salentino has been one of our favorite bargain reds for years. Notarpanaro is the exact same blend as Salice, 85% Negramaro and 15% Malvasia Nero, but spends 3 years in French oak. The resulting wine is full-bodied, showing an Amarone-like personality of dried black fruits, licorice, some earthy notes and a long, warming finish. Recently rated **90** points by Robert Parker. Here is a standout '97 Italian that won't break the bank. Enjoy it on a cold winter night with beef stew, lamb or any mushroom sauce. *Regular price \$13.99/btl. This month 15% off by the bottle, **\$11.89** and 25% off by the case, **\$10.49** or **\$125.88** by the case net.*

2000 Bommarito Napa Valley Cabernet Sauvignon - With prices continuing to rise out of Napa Valley, it is becoming more and more difficult to find a Napa Cabernet of this caliber, especially at this price level. Bommarito represents a second label effort produced by Napa's White Hall Lane Winery. It comes out of the outstanding 2000 vintage. All of the fruit combined in this bottling is a blend from a select group of Napa Valley vineyards in and around Rutherford and St. Helena. A little Merlot was added to increase its plushness. When we first tasted Bommarito, we were pleasantly surprised with what we found. It shows textbook Cabernet aromas of spicy blackberry and oak, hints of vanilla, clove and mint. The flavors display a juicy concentration of sweet cherry and blackberry fruits. Its full-bodied structure is supple with plenty of spicy tannin. Being aged 14 months in American oak, adds to the long, stylish finish. This Cab drinks now, but can hold over the next 5-7 years. Lamb, duck and strong hard cheeses would accompany Bommarito well. A truly remarkable buy. *Regular price \$19.99/btl. This month get 15% off by the bottle, **\$16.99** and 25% off by the case, **\$14.99** or **\$179.88** by the case net.*

2000 Marchesi Di Barolo Maraia Barbera "Monferrato" D.O.C. - Nearly half of Italy's Piedmont regions red wine production is made from the vigorous and versatile Barbera grape. As the locals like to call it, the "people's wine". "Maraia" Barbera is classified under the Monferrato D.O.C., which means that in the 1990's, reorganization under Piedmont's D.O.C. laws can allow for both indigenous and international grape varieties to be recognized as "Monferrato Rosso". Some of you might be familiar with Marchesi Di Barolo's other Barbera, "Ruvei d'Alba". Ruvei by comparison to Maraia shows your typical deep, firm and rich d'Alba style. Where as Maraia's Barbera depicts a more juicier, elegant style that is balanced by its robust black raspberry and plum fruits, with well integrated oak. The vanilla and wild berry aromas will have you yielding between every sip. Try this easy drinking, stylish Barbera with pizza, red sauced pasta meals and a wide assortment of red and white meats. A Barbera at this price, of this quality, can't be passed by. *Priced only \$8.99/btl. This month get 15% off by the bottle, **\$7.64** and 25% off by the case, **\$6.74** or **\$80.88** by the case net.*

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

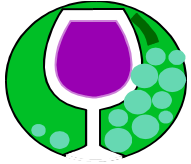
MIXED CASES DUE APPLY TOWARDS **25% SAVINGS**

***** WINE TASTINGS SEE PAGE 4 *****

SATURDAY OPEN HOUSE TASTING

On **Saturday, February 15th from noon-4:00**, take advantage of the opportunity to sample through several styles of Port, selected from one of the oldest, most highly esteemed Port shippers in the world, “Warres”. It was exactly one year ago when we featured the Ports of Taylor Fladgate. The response that evening was simply unbelievable. Port wine can be the perfect fit to end a meal. With the cold of winter, especially what we had experienced in January, nestled up with a good book in front of a roaring fire, whatever it may be, the pleasures of a smooth Port can always find an occasion.

As we did in last year’s Port tasting, let us help give you a clearer understanding in simplifying the complex nature of these sweet, deliciously textured, fortified wines.



Warres Otima 10 Year Tawny 500ml	\$22.99
Warres Warrior Vintage Character 750ml	\$16.99
Warres Late Bottle Vintage “92 750ml	\$24.99
Warres Quinta da Cavadinha “87 750ml	\$44.99



MONTHLY BACKROOM TASTING

On **Monday, February 17th at 6:30 p.m.** in our back stockroom, we will be presenting the wines of Argentina. On hand to lead the tasting will be *Jim Kowalyszyn of Worldwide Wines*. Argentina is the world’s 5th largest wine producer behind France, Italy, Spain and the United States. Argentina’s past political turmoil and misdirected government policies only favored grape quantity over quality. This inhibited their viticultural industry opportunity in producing world class wine. Argentina has recently awakened with a newer attitude. They are making wines that show more complexity and style to challenge the best in the world. Like its neighbor, Chile, land and labor costs are low, investments in newer state of the art wineries continue to emerge. Innovate Argentinean winemakers are teaming up with international winemakers as well. Compared to Chile, Argentina is producing better wines across the board at all price levels. They seem to be more focused and committed to their fullest potential. Whereas Chile’s competitive edge is falling behind, making Argentina, South America’s hottest and most exciting wine producing country. Their big, juicy textured Malbecs are the dominant red grape, but Cabernet Sauvignon, Merlot, Sangiovese, Syrah and Bonarda red varieties continue to yield excellent fruit. Rich flavored Chardonnay and aromatic Torrontes white wines are making a presence too. This tasting will cover three distinct producers out of the dry and sunny Mendoza region. But the one producer you’ll want to look out for, are the wines of Susana Balbo, Her position for wine making goes beyond the epitomy of this country’s great efforts. Seating is limited, so **reserve your seat by calling 649-4750**. (No emails please). From now on, we would prefer no reservations be made until the 3rd business day of the month so as to ensure everyone has the opportunity to receive their newsletter.

Tasting List Is As Follows:

1999 Balbi Malbec	\$6.99
1999 Dona Paula Malbec	\$12.99
2001 Crios de Susana Balbo Cabernet Sauvignon	\$14.99
2001 Crios de Susana Balbo Syrah-Bonarda	\$14.99
2002 Crios de Susana Balbo Torrontes	\$14.99
2000 Susana Balbo Malbec	\$26.99