



Manchester Wine & Liquors



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

JANUARY 2004

1032 Tolland Tpke., Manchester, CT 06040 (860) 649-4750 EMAIL: manchester.discount@snet.net WEBSITE: manchesterwineandliquors.com

MONTHLY SPECIALS

2002 La Carraia Sangiovese - Part of what impresses us so much about Riccardo Cotarella's winemaking is that he is equally adept at producing great values as he is at making premium releases. La Carraia is an Umbrian winery located next to Cotarella's own Falesco Winery. It was established in 1975 and sold off its production in bulk to other wineries until Cotarella came aboard as winemaker. This Sangiovese has always been a great value from them, the 2002 is another fine effort. This juicy red exudes ripe cherry and raspberry fruit, a soft, seamless texture, and no hard edges on the finish. After fermenting in stainless steel, this Sangiovese spends three months in oak, giving it that round, velvety texture. Enjoy with pizza or pasta. **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 Ch. Haut-Rian Blanc - Unfortunately, the currency exchange environment is painting a grim picture for wine imports. In the last month, the dollar has hit an all time low. This can only mean higher prices for many French, Italian and Spanish wines. Our suppliers have told us to expect 15% to 20% increases over the next few months. So now would be a good time to take advantage of attractively priced imports already here. This delicious Bordeaux is a wonderful \$10.00 bottle of white wine. 2002 was a very successful vintage throughout France for white wine. The Loire Valley, Burgundy, Bordeaux and Alsace were all very successful with their white releases. Haut-Rian is made from primarily Semillon, a grape normally used for blending. Semillon has the weight and texture of Chardonnay, but also usually has firmer acidity. This melon

and pear flavored white with a soft, round mouthfeel is ideal for fish dishes like sea bass, trout or halibut. **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.**

2003 Neil Ellis Sincerely Sauvignon Blanc - South Africa, along with New Zealand and Chile, show just how well the southern hemisphere countries do in producing stylishly well balanced, high quality Sauvignon Blanc. This South African Sauvignon Blanc comes out of the coastal region, from multi-vineyard blending. Produced by Neil Ellis, named Sincerely, the label depicts the name of France's great Sancerre wines of the Loire Valley, considered by many as the world's reference point for the best Sauvignon Blancs. The plain black and white label looks like a traditional French label, clearly designed as an attention grabber.

This Sauvignon Blanc was stainless steel fermented and left on its lees for three months before blending, creating a pure clean style and rich balance. The aromatics are quite impressive. The tropical fruits and herbaceous scents have you thinking that this could compare to a Sauvignon Blanc triple in price. The flavors are silky and smooth, with vibrant acidity, underlying the rich burst of fresh grapefruit, lemon and lime flavors, with plenty of mineral and spice in a long lasting finish. Accompanies fish, poultry, cold salads and dill sauce. 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.**

2002 Susana Balbo Crios Cabernet Sauvignon - In a country dominated by male winemakers, Susana Balbo, the wife of Ben Marco, former general manager and winemaker for the renowned Nicholas Catena, decided to step in and apply her own winemaking skills and fashion the style of wines that would stand among some of Argentina's best. This rich full bodied Cabernet was bottled unfiltered and unfined. It is well balanced with great depth and structure, a Cab that has an enormous concentration of blackberry and currant fruits, with plenty of sweet oaky tannins and spice. One would be hard pressed to find a Cabernet out of California as complex as this fine Argentinian Cab for the price. Duck, lamb, beef, pork roast and full flavored cheeses would compliment this wine well. **Only \$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.**

MIXED CASES DO APPLY TOWARDS 25% SAVINGS

MONTHLY BACKROOM TASTING

We open the New Year off by presenting the wines of Spain. On **Monday January 12th at 6:30 p.m.** in our back stock room, brothers *Alex and Stephen Province of Province Imports*, will be on hand to lead the tasting. They will guide us through a selection of wines from six of Spain's key viticultural regions. This young Spanish wine importer focuses mainly on smaller, top quality properties. Their native roots have built special relationships with each producer, at times working in the vineyards and seeing first hand, the level of quality and distinct styles of each wine.

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

The tasting list is as follows:

2002 Gargalo Blanco Galicia	\$13.99
2001 Los Caminillos Tinto Vinos de Madrid	\$5.99
2002 Running Bulls Tinto Navarra	\$6.99
1999 Legitim Crianza Priorat	\$15.99
1996 Heredad De Aduna Crianza Rioja	\$15.99
1999 Marques De Velilla Crianza Ribera Del Duero	\$16.99

SATURDAY OPEN HOUSE TASTING

On **Saturday, January 17th from 1:00-5:00 p.m.**, **blind taste** through the wines of the renowned Italian winemaker, Riccardo Cotarella, out of Italy's central region of Umbria. Cotarella is one of the most innovative and influential Italian wine personalities today. His involvement with some 30 properties has earned him top Winemaker of the Year in both Gambero Rosso Publication (2001) and The Wine Enthusiast (2002). We have featured his wines over the past several years and they have always been well received. This tasting will feature his affordable values.

2002 Falesco Est!Est!Est!	\$8.99
2001 Falesco Vitiano	\$9.99
2001 Falesco Merlot	\$18.99
2001 La Carraia Sangiovese	\$10.99
2002 Sportoletti Assisi Rosso	\$16.99

TWO BOTTLE SAMPLER PACK

These two wines from the South of France are backed by Robert Kacher and Fran Kysela, two very influential American wine importers who work with some of the finest concentration of smaller, high quality growers. The **2002 Domaine De Pouy Blanc** has been one of our favorites for well over a decade. Located just south of Bordeaux, out of the Cotes Du Gascogne region, this unique blend of Columbard, Ugni Blanc and Petit Gros Manseng display a refreshing floral aroma with green apple and citrus. The flavors show accents of lemon, lime, orange and peach. Up front, it is crisp and clean, on the mid-palate it shows plenty of creamy rich flavor and a delightfully long finish. **Price \$7.99.**

The **2001 Chateau Mas Neuf Rouge** is produced from the Languedoc's sun drenched area of Costieres De Nimes, a sort of southern extension of the Rhone Valley. Made mostly of Syrah, this deeply saturated red shows tremendous aromas and flavors of intense pepper spice, supple and full-bodied, with plenty of black fruits and spicy tannin complex, yet easy drinking. **Price \$10.99.**

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



and save \$4.00 or 21%

Cavey's

45 East Center Street
Manchester, CT 06040

&

Manchester Wine & Liquors

present

A Pacific Northwest Wine Dinner

featuring

Wines of Chateau Ste. Michelle

Guest Speaker- Mike Wiley, State Manager
Chateau Ste. Michelle Vineyards

Wednesday, January 28, 2004 at 6:30 p.m.

MENU

First Course

Fresh Maine Shrimp "Coco Pazzo"
2002 Eroica

Second Course

Nantucket Bay Scallops with a chestnut
and oyster emulsion
2001 Canoe Ridge Chardonnay

Third Course

Grilled Radicchio di Treviso "Polenta Soup" and beets umbriaco
2000 Syrah

Fourth Course

Giambotte of Rabbit, pork, veal and cheese gnocchi
1999 Cold Creek Cabernet Sauvignon

Fifth Course

Grilled Breast of Muscovy Duck, slow cooked with onion,
parsley root and rabe, flavored with red wine and
porcini essence.

1999 Northstar Merlot

Sixth Course

Baba Rhum Tortoni Semi - Freddo and pineapple
2002 Ice Wine

*RSVP by January 23, 2004
call for reservations (860) 643-2751
\$85 per person (plus tax and gratuity)*

**the adams
mill
restaurant
& banquet facility**



Presents...

A Wine Dinner Celebrating Sonoma County
Guest Speaker Donna Hutchinson, Sebastiani Vineyards
Thursday January 22, 2004 ~ 6:30pm

Menu

Reception

Butler Style Hors d'oeuvres
Sebastiani Sonoma Chardonnay 2000

Course One

**Brie Quesadillas with,
Dried Cranberries and Toasted Almonds**
Sebastiani Sonoma Sauvignon Blanc

Course Two

**Mixed Seasonal Greens Tossed with
a Festive Pomegranate Dressing.
Topped a Warm Prosciutto Goat Cheese Purse,
Marinated Orange Wedges and Red Onions.**
Sebastiani Sonoma Pinot Noir 2002

Course Three

**Rack of Lamb with Mint Almond Pesto,
Wild Mushroom Risotto and Grilled Vegetable Napoleon**
Sebastiani Alexander Valley Cabernet Sauvignon 2001

Dessert

Poached Apples with Muscat Canelli Sabayon

Table Seatings of 2-8 Available
Enjoyable for the Novice or Connoisseur.

\$65.00

per person
*includes tax and gratuities,
full prepayment required*

**Seating Limited to 40 Seats
Reserve Early!**

646-4039