



Manchester Wine & Liquors

Wine Club Newsletter

JULY/AUGUST 2008



HOT SUMMER VALUES FOR \$11.99 AND UNDER



The enormous strain of higher fuel costs these days has put many of us in the position of stretching our hard earned dollars even more. Here are a couple of simple saving tips to keep in mind for your summer plans. If you are traveling a bit this summer, one of the ways to help you save is buying locally. Prices in tourist areas, for instance, beach and lake communities, tend to charge more, thus taking full advantage of the seasonal vacationer. Another way to help keep costs down is to consider entertaining more often at home. That alone will save you a significant amount on dining expenses. This feature focuses on a comprehensive, yet practical selection of quality driven wines that are affordably priced, and are represented by some of our most reliable wine producers. Take advantage of these terrific offerings while supplies last. In addition, we put together a convenient **sampling schedule throughout the months of July and August**. Dates will be posted on page four.

WHITES

Chalone Monterey Chardonnay - Chalone has long been one of the standard bearers for California Chardonnay. A few years back they released this stainless steel aged, more affordable version of Chardonnay, which is among our favorite California releases in this price category. Fresh green apple and pear fruit, good acidity and a touch of mineral on the finish is what Chalone has to offer. Good with seafood, poultry or on its own.

\$10.99

Von Schleinitz VS Riesling - A crisp, slightly fruity Riesling for summertime sipping is a must. Von Schleinitz is a true bargain that was featured as a Club Special a few months back and was very well received. A great choice for any dish with an Asian flair to it, fresh fruit or mild cheeses.

\$9.99

Maculan Pinot & Toi - Fausto Maculan is, without a doubt, one of Veneto's most talented and versatile wine producers. Pinot & Toi is a blend of Pinot Bianco, Pinot Grigio, Tocai and Chardonnay. This tank-fermented white shows crisp, lemony citrus fruit, a fresh lively texture and a long focused finish. Seafood and pasta salads would pair nicely.

\$10.99

Giesen Sauvignon Blanc - A decade ago, an enormous influx of New Zealand Sauvignon Blancs took the American market by storm. Over time, many of these wines have slowly crept up closer to \$20. That being said, New Zealand is still one of the premier spots in the world for Sauvignon Blanc. Giesen has managed to hold its price point and maintain high quality. Medium-bodied lemon and grapefruit flavors, without the vegetal qualities that often plague cool climate Sauvignon Blancs, is the style of this delicious white.

\$10.99

Hugues Beaulieu Picpoul De Pinet - This aromatic white is produced by a winery cooperative that controls nearly 3,000 acres of vineyard land in and around the French Languedoc town of Pomerols. "Picpoul De Pinet" is one of the named Crus of the Coteaux du Languedoc and is made exclusively from Picpoul Blanc grapes. It is also known as "lip stinger" because of its remarkable acidity. Fermented and aged entirely in stainless steel tanks, produces this super crisp style, well-balanced acidity and mineral, complimented with fresh fruit flavors of lemon, lime and grapefruit. Ideal when paired with shellfish.

\$9.99

Pine Ridge Chenin Blanc/Viognier - Pine Ridge was the first California winery to produce this white wine style that captures the full essence of both grape varieties. By marrying Chenin Blanc and Viognier, it presents gorgeous fresh floral aromatics with notes of citrus, tropical fruits, melon and pear. The flavors brighten the palate with mouthwatering grapefruit and kiwi fruits, accented with mineral, crisp acidity and has a persistently long finish. Enjoy pairing this medium-bodied white with cold salads or as an aperitif.

\$10.99

Muga Rosado - With each vintage, we eagerly await our yearly shipment of Muga Rose. This wine has built up such a following that Connecticut's allocation sold out in one day. We were able to secure a couple dozen cases, but once it's gone, we will have to wait until next summer. Made from 60% Granacha, 30% Viura and 10% Tempranillo, Muga Rosado bursts with watermelon and strawberry fruit, making it a natural summertime quaffer. Also pairs well with grilled chicken or salmon.

\$11.99

REDS

Mark West Pinot Noir - We could not think of a better California Pinot Noir to pick for this feature than Mark West. What makes this Pinot Noir so special is that it offers such mass flavor appeal. The wine possesses a combination of red and black cherry. It has a nice smooth texture, integrated acidity, subtle spices and oak tannins. Grilled tuna and pork would go nicely with this Pinot.

\$10.99

Our selection process in finding the ideal Shiraz was decided on a little known label that provides profound multi-regional expression and style. **Nine Stones** produces a trio of very interesting Shiraz wines that come from three separate Australian wine appellations. You can either pick one, or compare all three, starting with the softer style and working up towards the more richer and full-flavored Shiraz.

The **Nine Stones Hill Tops Shiraz** comes from a cooler climate and is the softest, more elegant one of this group. It shows a nice bright berry and violet aroma. The fresh acidity and ripe blackberries combine well with soft tannin structure, subtle spices and sweet berry finish.

\$11.99

The **Nine Stones McLaren Vale Shiraz** benefits from the warmer maritime climate. This area produces wines that are richer, yet balanced. The aroma displays toasty spice with anise and black pepper. It has copious blackberry and black cherry flavors that blend in with hints of oak, vanilla, soft tannins and a long fruity finish.

\$11.99

To cap off this trio, **Nine Stones Barossa Shiraz** represents the fullest and richest of the three. The Barossa Valley has a strong reputation of producing more concentrated, fuller-styled reds. The warmer climate enables higher grape sugar levels that help provide more flavors. Some of Australia's best fruit comes out of the Barossa Valley that are typically produced from older vines that average over 50 years. This wine exhibits a rich, smoky, spice plum aroma. The generous blackberry and cassis fruit flavors are accented with licorice, chocolate and spicy oak, framed with a touch of alcohol on the finish.

\$11.99

Frescobaldi Castiglioni Chianti - Stylish and deep in Tuscan tradition, this D.O.C.G. Chianti is made mostly of Sangiovese, with a small amount of Merlot added in. Frescobaldi exhibits aromas of dusty black cherry, ripe plum, with various herbs and spices. It reveals elegant smooth flavors that embody a rich, lush texture. Supple oak tannin structure, good acid mouth feel and balance.

\$10.99

Borsao Tinto - This wine has gone up about \$2 in 15 years and remains year in and year out one of the best red bargains in the world. Old vine Garnacha is the dominant varietal here which leads to a medium-bodied, spicy wine with raspberry fruit. Borsao is easily the equal of Cotes du Rhone at half the price. Enjoy this juicy red with burgers, pizza or pasta.

\$5.99

Marietta Old Vine Red Lot 46 - This California field blend, which is Zinfandel based, has long been one of the finest values from California. While numerous other red blends have emerged in recent years, Old Vine Red is still considered the leader in the category. This medium to full-bodied red offers juicy raspberry, cassis and jam flavors with pepper and spice on the finish.

\$11.99

Cabrini Malbec - The previous vintage of this wine was perhaps the best value we came across last year. We have had numerous Malbecs from Argentina that have impressed us, but for the price, Cabrini is an absolute steal. This medium-bodied Malbec features blackberry fruit with hints of spice, cocoa and anise. A great summer red for meats off the grill.

\$6.99

Chemin Des Papes Cotes Du Rhone - This wine will turn the pricing clock back about 20 years. There was a time when Cotes du Rhones were some of the finest wines in the world for under \$10. Today, it is rare to see these wines in this price range. This easy drinking Grenache-based red is smooth and velvety with ripe red fruits and no hard edges. Given the currency situation, it is amazing to see this very tasty Rhone at this price.

\$7.99

Robert Mondavi "Vinetta" Private Selection - Vinetta is a magnificent California verison of French Bordeaux. The wine is comprised of Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot and Malbec. The grapes are sourced mainly from specific vineyard locations in the central coast area of Paso Robles and Monterey County, with some brought down from the Sonoma Valley. Vinetta shows full-bodied flavors of blackberry and cassis fruit, with just the right touch of chalky tannin, accented with terroir elements of earth and mineral. It has a fine integration of oak that gives the wine structure. Vinetta balances out with flavored components of spice, anise, chocolate and mocha.

\$9.99

RED WINES OF PORTUGAL SAMPLER PACK

This offering provides a nice opportunity to explore some of the exciting things that are happening with the wines of Portugal today. Over the past twenty years, Portugal has made huge advances in their style of wines produced. With exception to the country's thriving port wine industry, many of the other areas of Portugal have changed by redeveloping their viticulture that balance between modern winemaking methods, combined with traditional practices that keep with regional expression. These reds are made from indigenous grapes in the north central region of "Beiras" and would enhance a variety of hearty grilled meats and paella dishes.

The **2005 Vista TR Tinta Roriz** shows a nice deep color and spiced berry aroma. On the palate, it offers an easy drinking style by having full-bodied flavors of lush black cherry, plum fruit and soft tannins. **\$8.99**

In contrast, the **2004 Vista TN Touriga Nacional Reserva** offers more structure and depth. It possesses a full aroma of ripe plum and black cherry. The twelve months ageing in French oak is quite obvious, yet integrates well with the wines rich, full texture and copious assortment of black fruits, subtle spice and good tannins. **\$11.99**

For an additional savings
Buy **One Bottle**
Each of the Two
For Only



MONTHLY SPECIALS

2007 Di Gresy Moscato "La Serra" - Alberto Di Gresy spent his summers as a youth at his grandfather's estate in the Piedmont. It was there he developed a love for the land and the vineyards. After college, he began to manage his family's vineyards and decided to break from the tradition of selling off his fruit to the large wineries in the area. In 1973 he began to produce his own wine under the Marchesi Di Gresy label. Over the last 30+ years, Di Gresy has established his winery as one of the top value oriented producers of Barbaresco in the Piedmont. This month we focus on a new release of Di Gresy's Moscato d' Asti. With slight effervescence, peach, apricot and apple fruit, this is the perfect white for summertime quaffing in the backyard, at the pool, or on the beach. This Moscato would also be a natural for fresh fruits, sushi or oriental cuisine. **Regular Price \$16.99. This month, save 15% off by the bottle, \$14.44 or 25% off by the case, \$12.74/\$152.88 net.**

2006 Cusumano Benuara Rosso - The Sicilian brothers Alberto and Diego Cusumano make a range of well made reds by utilizing the vast viticultural resources of Sicily's sun drenched region. The grapes used in Benuara are Nero d' Avola and Syrah. The wine shows a lovely garnet red, with scented black and red cherries accented with cedar, licorice and tar. Benuara shows great structure followed up with nice flavor that reveals a smooth concentration of ripe black and red fruits, framed with acid and spice. Benuara's tannin sensation underlines the slight alcohol spice on the finish. Enjoy drinking over the next 3-5 years. Gourmet pizza, red and white meats would work best with Benuara. **Regular price 16.99/btl. Save 15% off by the bottle, \$14.44 or 25% off by the case, \$12.74/\$152.88 net.**



Mondays - Saturdays
8:00 a.m. - 9:00 p.m.

2006 Morgan Pinot Gris - Domestic Pinot Gris has been getting a lot more attention lately. Maybe it's because Pinot Gris presents a nice alternative from Sauvignon Blanc or Chardonnay. But more than likely, this current up swing has much to do with Pinot Gris' rich fruit character, medium-bodied structure, clean balance, focused acidity and long finish. Morgan Pinot Gris evokes all these qualities. But what sets this California wine apart from other domestic Pinot Gris is its similarity to the French Alsatian style.

The grapes come from the sandy soil composition of Morgan's Francioni Vineyard where it sits in the northern most point of the Santa Lucia Highlands of Central Coast. This area is recorded as being the coolest part of the region, with average hang time of grape ripening taking up to 4-5 weeks longer. The crisp, chalky-like minerality and firm acidic structure sets the stage for the intense citrus, tropical fruit flavors that show a background of richness and spice. Serves well as an aperitif or with shellfish dishes. **Regular Price \$14.99, this month save 15% off by the bottle, \$12.74 or 25% off by the case \$11.24/\$134.88 net.**

2005 Fluminis Tinto - The Mas de l' Abundancia vineyard site dates all the way back to the 15th century, where monks from the local monastery farmed the current vineyard. This property lies in the area of Montsant, which is a sub appellation of the Priorato, situated in Spain's northeast. The person behind the Fluminis label is Jesus Del Rio. He is not only the owner-winemaker, but Jesus is also a poet and musician. His creative spirit, along with adept wine making talent, reflects a great deal in Fluminis Tinto. This amazing high quality wine exhibits a distinct style. It is produced with 50% Cabernet Sauvignon, 30% Garnatxa Fina (aka Grenache) and 20% Samsó (aka Carinena/Carignan). Fluminis displays a handsome deep red color. The aroma opens up with fresh ripe berries, slight anise and oak undertones. On the palate, it presents expansive black fruit flavors, filled with a wide assortment of spices, a touch of mineral, cocoa and well-integrated tannin structure. Lamb, beef and pork can work wonderfully with Fluminis. **Regular Price \$21.99/btl. Save 15% off by the bottle, \$18.69 or 25% off by the case, \$16.49/\$197.88 net.**



WINE DELIVERY SERVICE AVAILABLE

We offer pre-arranged home or office wine delivery service. Call us at 649-4750 or email us at mwl@snet.net (restrictions do apply)

**We are taking our annual “Summer Hiatus”
from the Monthly Wine Tastings and
Seminars in July and August.
We will resume this program
in September.**



**In-store samplings will continue
throughout the summer**

Starting **Thursday, July 10th** through **August 30th**, sample the **four Monthly Club Specials**
(refer to articles on Page #3)

2007 Di Gresy Moscato “La Serra”	\$16.99	2006 Morgan Pinot Gris	\$14.99
2006 Cusumano Benuara Rosso	\$16.99	2005 Fluminis Tinto	\$21.99

SAMPLE THE HOT SUMMER VALUES AS FOLLOWS:

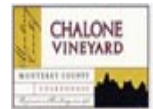
Sample throughout the days of **Friday, July 18th & Saturday, July 19th**



Muga Rosado	\$11.99
Von Schleinitz VS Riesling	\$9.99
Marietta Old Vine Red Lot 46	\$11.99
Borsao Tinto	\$5.99

Sample throughout the days of **Friday, July 25th & Saturday, July 26th**

Chalone Monterey Chardonnay	\$10.99
Hugues Beaulieu Picpoul De Pinet	\$9.99
Mark West Pinot Noir	\$10.99
Chemin Des Papes Cotes Du Rhone	\$7.99



Sample throughout the days of **Friday, August 1st & Saturday, August 2nd**



Maculan Pinot & Toi	\$10.99
Pine Ridge Chenin Blanc/Viognier	\$10.99
Frescobaldi Castiglioni Chianti	\$10.99
Robert Mondavi “Vinetta” Private Selection	\$9.99

Sample throughout the days of **Friday, August 8th & Saturday, August 9th**

Giesen Sauvignon Blanc	\$10.99
Nine Stones Hill Tops Shiraz	\$11.99
Nine Stones Shiraz	\$11.99
Nine Stones Barossa Shiraz	\$11.99

