



Manchester Wine & Liquors

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



July/August 2002

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ITALIAN WHITES

How Pinot Grigio has become as popular as it is in this country is amazing. It is clearly the second most popular white varietal in the world after Chardonnay. What makes this so interesting is that these two grapes tend to be as stylistically different as possible. On one hand, it does make sense that people needed an alternative from Chardonnay. They seem to have found it in Pinot Grigio. As a result of Pinot Grigio's rise in popularity, we have seen an increase in interest in other Italian whites. This is very promising since the other delicious dry whites of Italy had been overlooked for so long. We cannot think of many better places to look to quench your thirst this summer than to the crisp, racy whites of Italy. Here we will present **six non-Pinot Grigio Italian whites** for you to sample from. All are perfect for summer sipping, light seafood or other lighter fare. You will see that there is plenty to look at other than Pinot Grigio out of Italy for white wine.

2001 Zenato Lugana - We start out in arguably the finest area for Italian whites, the northeast. We have two wines from the Veneto. This offering from Zenato is made from 100% Trebbiano. This grape often yields diluted, indifferent whites, but when yields are kept low from older vines, you can make a wine like this. Lugana is the D.O.C. where it comes from. The wine has a delicious, rich, creamy texture to it. Perfect for seafood with cream sauces. **Price \$9.99.**

2000 Anselmi San Vincenzo - This is actually Soave, also from the Veneto. The overall quality of wine from the same D.O.C. is so ordinary that Anselmi has decided to stop using the D.O.C. on its label. This San Vincenzo bottling is about 95% Garganiga (the traditional grape in Soave) and 5% Chardonnay. This mix gives you the crisp, dry character of Garganiga and the richness of Chardonnay. Try Anselmi with marinated shrimp off the grill. **Price \$10.99.**

2000 San Quirico Vernaccia - Next we move into central Italy, to Tuscany. Although this famous region is known primarily for reds, a delicious white from the grape Vernaccia is made here. While some wineries have planted Sauvignon Blanc and Chardonnay in Tuscany, Vernaccia is the native white varietal. San Quirico makes an excellent version, light to medium bodied, with dry, nutty, almond-like flavors. Pair the San Quirico with filet of sole or other light seafood. **Price \$10.99.**

2001 Marchesy Di Gresy Moscato - Next we move to the northwest, to the Piedmont. Just like Tuscany, the Piedmont is known for its majestic reds. However, we just fell in love with this Moscato D'Asti and had to include it. This delicious, slightly sparkling, off-dry Moscato is impossible to resist. Fresh flavors of peaches, apricots and pears dance across your palate, the slight effervescence adds a refreshing quality to the wine. At only 5.5% alcohol, it is the perfect choice for summertime quaffing. The food possibilities are numerous. Some ideas would be Asian or Thai food, fresh fruit, lighter desserts, or on its own as a starter for a meal. **Price \$11.99.**

2000 Regaleali Bianco - Now we head as far south as you can, to Sicily. This wine has turned into a store favorite. In an Italian tasting earlier this year, this was the consensus favorite white of the night. Made from Sauvignon Blanc and several indigenous varietals to Sicily, this light-bodied wine has delicious melon and lemon fruit, crisp acidity, and a long, clean finish. Make Regaleali your choice for any shellfish dish, or with light appetizers. **Price \$9.99.**

2000 Sartarelli Verdicchio - We conclude this feature with a Verdicchio out of central Italy's Marches region, located on the Adriatic side. This wine comes off of Sartarelli's 22 acre estate, planted exclusively to Verdicchio. It was fermented and aged entirely in stainless steel to ensure its pure, delicate fruity freshness. It shows scents of nutty almond with some mineral notes. The intense citrusy lemon flavors come alive, coupled with nice underlying acidity and holds to an incredibly long and refreshing finish. Once you try this deliciously well made Verdicchio, it will make you a fan of this classic grape variety. An ideal match to crab cake, cream sauced pasta and fish dishes. **Price \$10.99.**

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Of All Six

For Only



SIX REDS FOR THE GRILL

Summertime and grilling go hand-and-hand. There is not much better than steaks, burgers, chicken, seafood or veggies off the grill. Food off the grill obviously takes on added flavors than if prepared otherwise. From a wine standpoint, pairing wines with grilled foods changes also. Grilled foods will stand up to bigger, toastier wines better than if baked or broiled. For your summer grilling needs, we have selected six reds that fit the flavor profile to go with food off the grill. If you're grilling seafood, we suggest possibly one of our Italian whites this month or the Monthly Special, Liberty School Chardonnay.

1998 Domaine de Fontaine Corbieres - Corbieres is home to some of the finest bargains from the south of France. The Carignane and Grenache based wines are medium-bodied, chunky with spicy, robust flavors. This Domaine is brought to us by one of our favorite French specialists, Kermit Lynch. Enjoy Fontaine with burgers or marinated pork chops. **Price \$11.99.**

2000 Buckleys Shiraz - This line of Australian wines has been very well received by the wine press in the last few years. Much to our delight, the pricing has even come down a couple of bucks, making this a true bargain. This Shiraz exhibits cassis, raspberry and licorice flavors, a medium-bodied texture, and a lingering finish. Try this Shiraz with any meat marinated in barbecue sauce. **Price \$7.99.**

Lot #29 Marietta Old Vine Red - Year in and year out this field blend delivers. This Sonoma winery blends mostly Zinfandel with several other varieties to make this jammy, blackberry flavored wine. It's easy drinking texture will allow it to go with marinated pork or chicken, and its fruit intensity can stand up to steaks or burgers. **Price \$12.99.**

2000 Peachy Canyon "Incredible" Zinfandel - This Paso Robles producer has established itself as one of California's top Zin producers. Along with several single vineyard and regional releases, Peachy Canyon makes this value oriented, readily available "Incredible" Zin. This effort has bright, upfront strawberry fruit with a light, lively feel to it. Try it with tuna or salmon steaks, or your standard burgers or steaks. **Price \$12.99.**

1995 Bodegas Oliveda Rigau-Ros Gran Reserva - Back when we first introduced the "89" Gran Reserva, it became the most impactful Spanish red ever featured in the newsletter. Located in Spain's northeast corner of the Ampurdan-Costa Brava wine zone, out of the Catalonia Region. Part of the Bodegas Oliveda's 900 acres planted under vine lies partially over the border into France's Languedoc-Roussillon wine region. Its low yielding Cabernet Sauvignon, Grenache and Carignan fruit makes up this well-structured red. The aromas show plenty of ripe black fruits, vanilla and spicy oak. Its full-bodied deep concentrated plum and black raspberry flavors hold up the gentle layers of tannin and spice. This wine simply cries out for a nice juicy steak. **Price \$10.99.**

1999 Mirassou Pinot Noir - This article would not be complete without Pinot Noir. Monterey is one of California's prime spots for this fickle grape. Its long, cool growing season allows the grapes to stay on the vines longer, in result, it ripens slowly and develops more complex flavor and retains a natural balance of fruit and acidity. Mirassou's Pinot Noir shows Monterey's best example, medium-bodied, with elegant structures holding lush raspberry and bright cherry fruits. It shows light earthy tones, with notes of tea and a long sweet finish that lingers on. This versatile style Pinot is sure to enhance a wide range of summer grilling meats. **Price \$10.99.**

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OPEN HOUSE TASTINGS

SATURDAY, JULY 27th from 12:00-4:00 - Taste through the featured Italian Whites (refer to lead article for more information).

SATURDAY, AUGUST 10th from 12:00 - 4:00 - Taste through the featured Reds recommended for the grill (refer to lead article for more information).



MONTHLY BACKROOM TASTING

A reminder to all Wine Club Members, as we do every year, we will be taking off the months of July and August. We will resume the regular tasting schedule in September.

TWO BOTTLE SAMPLER PACK

When one thinks of wine out of Portugal, Port wine is usually what comes to mind. That's because Port has always been their strength. Remember those fancy decorative Mateus and Lancer bottles we grew to know, and how about those old world rustic style reds and their white wines that were flat and bland, with the exception of Vinho Verdes, no wonder Port only comes to mind. Well it has become quite apparent to us that much is changing for the better in Portugal. Because a newer generation of more innovative producers are emerging, with a new world Portugese style, that offers more aromatic clean whites and well-structured reds showing better balance and more polished fruit. This up-to-date style, coupled with excellent quality, allows Portugal's wine industry to compete in an already competitive international market. Though, one thing that hasn't changed much, is their prices, they are still quite reasonable, as you will see in these two fine examples.

The **2000 Marques de Borba White** comes out of the Alentejo, a modern wine region with many newly created estates. It is made from three indigenous grapes (Arinto, Rabo Ovelha and Roupeiro). This obscure grape combination may be hard to remember, but its flavors will not! It offers wonderful fruity aromas that are clean and pure. Its crisp acidity mingles well with the plentiful lemony, citrus fruit flavors. If you enjoy Sauvignon Blanc or Pinot Grigio, give this wine a try. Ideal with shellfish or as an aperitif. **Price \$9.99.**

The **1999 Tradicao Periquita Red** can be found further south in the town of Palmela, just south of Lisbon. Periquita is notably one of the main red grapes of Portugal. It shows the combined traditional and modern style. It exhibits a deep garnet color. The aromas are quite reminiscent to a French Bordeaux, with its oakey, tobacco and spicy blackberry and plum. It is medium bodied, almost velvety textured on the mid-palate, with supple tannins and lengthy fruit on the finish. Here's another one for the grill. **Price \$7.99.**

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Of The Two For Only



a savings of an additional 4.00 or 23%

MONTHLY SPECIALS

1999 Chateau Souverain Zinfandel Dry Creek Valley - Here is another delicious red wine that always works well with summer grilling. Whether it be fish, chicken, beef, pork or sausage, Zinfandel makes for a nice fit. This Sonoma producer sources their Zin fruit out of the Dry Creek Valley. This area is well established as one of California's favorite viticultural areas for producing pure rich full-bodied Zins, to a softer plush style. Chateau Souverain Zinfandel offers these combined styles all in one. It exhibits a wonderful expression of what Dry Creek fruit can offer. It also represents one of the best value Zins coming out of the fabulous '99 vintage. It is sweetly scented with boysenberry that is complimented with seductive spice, toasty oak and vanilla. The flavors show deep up front black raspberry, medium bodied on the mid-palate, with soft tannins. However, the jammy black fruits and slightly high alcohol explode with a generously long, fruit filled, spicy finish. It is sure to reward your drinking pleasures over the next 3-5 years. **Regular price \$14.99/btl. This month get 15% off by the bottle, \$12.74 and 25% off by the case, \$11.24 or \$134.88 by the case net.**

2000 Libery School Chardonnay - This line has had quite a tumultuous history. It was started in the Napa Valley by Caymus Vineyards using fruit that Caymus didn't use in their own labels. Then Caymus started buying fruit for this label from Chile. Eventually they moved the operation to Paso Robles purchasing fruit throughout the central coast. Finally one of the primary growers for the Liberty School label bought a controlling interest in the winery, Caymus continues to hold a minority share. After all these changes, one constant has been the quality of wine. Their Chardonnay is of a hedonistic style, big and full-bodied, with plenty of forward tropical fruit and toasty oak. This is not a French wannabe. This Chardonnay is all California and proud of it. Drink this intensely flavored Chard with lobster, stuffed shrimp or any dish with a cream 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.**

1999 Lagone - This wine really opened our eyes. This Tuscan red hails from Bolgheri, home to such famous super Tuscans as Sassicaia and Ornellaia. This tiny region in Tuscany is prime area for growing Cabernet and Merlot. Lagone is a relatively new wine made by the winery, Aia Vecchia. The vines are about 20 years old, the fruit had been sold off until the first vintage was bottled on its own in 1998. If you have ever been curious as to what those \$70.00 and up super Tuscans are like, try this very affordable version. This new project has plenty of pedigree to it. Tibor Gal, the winemaker at Ornellaia for 10 years (a former Spectator Wine of the Year), is the collaborating oenologist. The blend consists of mostly Merlot with some Cab Franc and Sangiovese blended in. It sees a year of ageing in small new oak, and six months in bottle before being released. The wine is super silky, smooth and complex, showing long black cherry and currant flavors. An absolute bargain at this price, jump on this before it gets discovered. **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 Guardian Peak Cabernet Sauvignon/Syrah - Rust en Vrede is an exclusive red wine property that produces some of the best out of South Africa's Stellenbosch region. This Guardian Peak label represents Rust en Vrede's entry level price category. Guardian Peak is named after the highest peak on the Stellenbosch mountain range overlooking the main estate. Rust en Vrede chooses to work more with Cabernet Sauvignon and Syrah blends, which is what sets them apart from their neighbors, who seem to go the Bordeaux style route, with Cabernet Sauvignon, Merlot and Cabernet Franc. This easy drinking, flavorful Cab/Syrah mix is fairly new to our market. It shows plenty of juicy red and black cherry, with some plum concentration. It is medium to full-bodied, with bright acidity, soft tannins, with undertones of vanilla and oak. The Cabernet part adds to the supple structure and the Syrah brings out the spicy pepper. Because of its youth, we recommend uncorking at least a 1/2 hour before drinking, to help allow its complex flavors to open up. This red will go well with a wide assortment of grilled red and white meats. **Regular price only \$11.99/btl. This month 15% off by the bottle, \$10.19 and 25% off by the case, \$8.99 or \$107.88 by the case net.**

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

MIXED CASES DUE APPLY TOWARDS 25% SAVINGS

ANOTHER LOOK AT NEW ZEALAND

One trend that we never anticipated was the tremendous surge in New Zealand wines. We first did a New Zealand spread back in the summer of '98. It has been a couple of years since we took a look at this southern hemisphere region. The area did experience a severe supply problem with their 2000 vintage. This crop was about half the size of a normal vintage. Many wineries were only able to ship 25% to 40% of what they sent to the U.S. market the previous year. There were some price increases, but pricing came back down with the normal sized 2001 vintage. So what better time to take another look at some new releases from New Zealand.

Ten years ago, New Zealand wines virtually didn't exist in the U.S. market. When some of the first arrivals started to appear, they were not warmly met. Right off the bat, Sauvignon Blanc became synonymous with New Zealand. The initial entries though were extremely aggressive, vegetal, grassy and overly herbal. This was the style that folks in New Zealand enjoyed. They quickly discovered this style was not to the American's liking. Within a few years, we started to see very different wines from New Zealand. Winemakers started to utilize different management techniques in the vineyards to move away from this style. By exposing the grapes to sunlight longer by pulling back the canopy, much of this grassy, herbaceous character was eliminated. The wines became brighter and fruit driven, leading to a surge in popularity. As more affordable labels began to hit the market, New Zealand wines took off.

We decided to take a look at half a dozen new releases from New Zealand. Even though some tasty Merlots, Pinots and Chards are made in New Zealand, we decided to focus on what they do best, Sauvignon Blanc. These dry, crisp, intensely flavored wines will be perfect for the upcoming summer months.

2001 Coopers Creek Sauvignon Blanc - This Marlborough property is quickly becoming the value leader in New Zealand Sauvignon Blanc. With the Stonleigh label eliminated, Coopers Creek is probably the best Sauvignon Blanc on the market for around \$10. Textbook lemony flavors, surprising richness, great balance and finish make this effort shine. **Price \$10.99/btl.**

2001 Brancott Sauvignon Blanc - Marlborough is to New Zealand what Napa is to California, it is also the home of Brancott Vineyards. Brancott has been around for about 20 years, they were the first to grow Sauvignon in Marlborough. Brancott makes a more subtle style of Sauvignon Blanc. They utilize some French oak and their fruit profile runs towards citrus and melon, not being quite as lemony as some. **Price \$11.99/btl.**

2001 Tohu Sauvignon Blanc - A relative newcomer to the game, this Marlborough producer is a name to keep an eye on. They have been growers for years, but only bottling their own production since the '98 vintage. Tohu, in terms of style, is somewhat like Brancott, their fruit profile leans towards bright tropical flavors. **Price \$15.99/btl.**

2001 Giesen Sauvignon Blanc - This wine was featured several month's back and was very warmly received. In case you missed it then, we thought we would include it here. Loire Valley-like in style, it would be interesting to taste this wine along side Sancerre or Pouilly Fume at almost twice the price. Crisp, fresh texture, lemon-lime flavors, nice long finish. **Price \$11.99.**

2001 Dashwood Sauvignon Blanc - Interestingly enough, several wineries are put on the same pedestal in New Zealand as Cloudy Bay, one is Vavasour. Although their primary label is not well known in this country, their second label, Dashwood, is one to take notice of. Very traditional New Zealand style, very intense lemony fruit, but without the excessive grassy quality that probably would have been in a wine like this five years ago. **Price \$13.99.**

2001 Villa Maria Cellar Select Reserve Sauvignon Blanc - This premium effort from Villa Maria is a special wine. This Marlborough operation is over forty years old. They have been New Zealand's leading award winning winery, both nationally and internationally. This Sauvignon Blanc has that extra layer of lemony fruit, extra depth, complexity and length that make this effort stand out. Even better, this year's version is several dollars less than last years, which sold out. **Price \$16.99.**

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net