



Manchester Wine & Liquors



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

June 2003

1032 Tolland Tpke. • 397 Broad St. (Broad St. Plaza) • Manchester, CT 06040 649-4750 • email - manchester.discount@snet.net
website - manchesterwineandliquors.com

2001 GERMANS

We have never seen excitement generated by a vintage from Germany like the 2001's. The 2001 vintage in Germany is being compared to some of the finest years in history. The wines are rich, full-bodied and bursting with ripe fruit flavors. They also have good acidity to ensure proper balance. A recent shipment of top estates has come into the state. We have selected a range of wines to offer to you from this celebrated vintage.

Robert Parker of the Wine Advocate writes, "these wines of extraordinary richness, depth and purity are mind-boggling gems that left me shaking my head in wonder. Consumers should buy all they can from this second mortgage vintage". Let's take a look at how this spectacular vintage came to be. The rain that troubled much of Europe in September 2001 turned out to actually be a positive occurrence in Germany. The summer had been so dry and warm in Germany that vintners were concerned about drought conditions. The cold temperatures in September prevented the onslaught of mildew and rot which so often occur during rainy periods. The rain gave the vines renewed energy and vigor for the dry, warm month of October to follow. This perfect month allowed the grapes to fully ripen under perfect conditions. The harvest took place under ideal conditions at the end of October. Amazingly, many vintners reported harvesting literally in short sleeves, a first for many. Weather conditions like these are certainly a rarity for Germany.

Because of the many top estates in Germany, production is not that large. In a very sought after vintage like 2001, supply can be a bit of an issue. There is not any further availability on these wines than what we have, so we urge you to act quickly if you find some selections that excite you. In addition, keep in mind, Rieslings can age as well or better than other white varietals out there. Kabinetts can easily go 6-8 years after the vintage, Spatlesee 10-12 years. Along with these 2001, we also have some of the first of the 2002's to present. Early indications are this is definite back-to-back scenario of great vintages. Although it may be too early to tell exactly how good the 2002's are, they will probably be viewed as between very good and great. Do not hesitate to try the few that have arrived.

2001 Von Schleinitz Koberner Weisenberg Riesling Kabinett - Located in the northern most part of the Mosel, the vineyards are very, very steep. Southern exposure allows the grapes to fully ripen. All work in the vineyards is by hand, machinery would be impossible. This Kabinett is elegant and minerally, yet having a good core of apple and peach fruit.

Price

\$13.99

2001 Von Schleinitz Koberner Weisenberg Riesling Spatlese- Same vineyard as above, but made from Riesling with more grape sugars at harvest. The resulting wine is big and concentrated, with peach and mineral flavors, more structured also. This will age for 10 years. 91 points - Wine Spectator.

Price

\$16.99

2001 Lingenfelder Scheurebe Spatlese Old Vines - Located in the Rheinpfalz, this is a warmer area of Germany. Where most of the Liebfraumilch is made, however, Lingenfelder is far from Liebfraumilch. The varietal here is Scheurebe, a cross between Silvaner and Riesling. This rich white has a creamy texture, lush ripe apricot fruit, balanced with sleek acidity and a long mouthwatering finish. One of the Rhine's top estates.

Price

\$23.99

2001 Werner Hochheimer Holle Riesling Kabinett - Werner is located in the Rheingau. His wines are of a classic Rhine style, usually rich and powerful, showing some spicy qualities, with good moderate acidity. The 2001 Hochheimer is quite big for a Kabinett, showing rich, ripe citrus fruit, a lovely nose, and a big lasting finish. The village of Hochheim is credited for the first worldwide documentation of Riesling some 550 years ago. Taste what could be some of the world's oldest Riesling vines.

Price  **\$14.99**

2001 Dr. Thanisch Estate Riesling - Thanisch is one of the most famous names in German winemaking. The estate achieved its worldwide reputation under the leadership of Dr. Hugo Thanisch, a philosopher. They own some of the most respected vineyards in Bernkasteler, including the famous Doctor Vineyard. This estate Riesling is an excellent value. It has a soft texture, showing melon, citrus and peach flavors, followed by gentle acidity on the finish. **89** points from Parker.

Price  **\$12.99**

2002 Dr. Thanisch Bernkasteler Badstube Riesling Kabinett - One of the first 2002's from the above mentioned estate. The Badstube bottling shows bright green apple fruit with complex mineral tones on the finish. A very good indicator of the promise of 2002.

Price  **\$14.99**

2002 Selbach Oster Riesling Kabinett - Some readers may remember a previous vintage of this wine as a club special a few years back. Selbach Oster has always been one of Germany's finest suppliers of value-oriented Rieslings. The 2002 fits the bill perfectly. Off-dry on the palate, this Kabinett leans towards peach and citrus flavors, while being soft in texture and long and smokey on the finish.

Price  **\$15.99**

2002 Kurt Darting Ungsteiner Bettelhaus Riesling Kabinett - Darting is one of Germany's fast rising stars. This once divided estate was unified a few years ago and began to estate bottle everything. The emphasis here is on as little manipulation as possible. The thinking is that every time you handle a wine, you diminish it. The wines are racked only once, not fined, clarified or de-acidified. As a result, they have very sharp, delineated, focused flavors. The Ungsteiner Bettelhaus has fresh, racy fruit of granny smith apples, crisp acidity, and mineral tones on the finish. A truly refreshing Riesling for the upcoming summer months.

Price  **\$13.99**

All above items can be applied towards a 20% discount by the case

MONTHLY SPECIALS

2002 Martin Codax Albarino - Our never ending search for warm weather (will it ever get here?) whites has brought us to northwestern Spain. Here the Albarino grape flourishes in this cool climate near the port city of Galicia. With the proper amount of ripening, Albarino is a Sauvignon Blanc-Riesling like white that is delicious. While much of Europe battled rain during September 2002, the Albarino had already been harvested during a dry spell before the rains. The 2002 is very successful, showing bright, lemony, almond flavors, a lively personality, crisp, fresh acidity, and a long mineral finish. Martin Codax is the perfect choice for shellfish and delicate seafood dishes. Best when consumed fresh. Buy enough Albarino to last till the fall, then wait for 2003. *Price only \$12.99/btl. This month get 15% off by the bottle, **\$11.04** and 25% off by the case, **\$9.74** or **\$116.88** by the case net.*

2001 Strub Niersteiner Orbel Riesling Kabinett - We wanted to try to grab enough of one of the 2001's to feature as a special, we settled on the Strub Niersteiner. The Strub Estate has always enjoyed an excellent quality-to-price ratio. They feel their 2001's are the best they've made yet. This Riesling is quite rich and dense. It displays layers of pear and apple fruit, smokey, mineral notes, and a lengthy finish. A bit tight on release, it should continue to open up over the next year, and will hold for five or six years beyond that. Enjoy this full-scaled Riesling with salmon, tuna, eastern or Thai food and grilled chicken. We have infinite amounts of this Kabinett, so it should last the month. Rated 88 by the Spectator and 87+ from Parker. *Regular price \$14.99/btl. This month 15% off by the bottle, **\$12.74** and 25% off by the case, **\$11.24** or **\$134.88** by the case net.*

1999 Simon Bize Bourgogne Rouge - Super ripe, elegant and charming is one good way to describe this exquisite Pinot Noir based Burgundy. 1999 was clearly an exceptional vintage for red Burgundy and finding one of this quality and price, at this point in time, is becoming rare. Simon Bize came to us in very limited quantity. We are pleased to be given this opportunity to offer one last shot of the fabulous '99 vintage. It has wonderful scents of clove, violets and smokey tones. The flavors are intensely rich and long, with its luscious black and red fruits. The acidity is firm and balanced with silky tannins, shades of dusty earth and a nice sweet finish. This stylish French Burgundy would pair well with grilled tuna/salmon, snapper wrapped in prosciutto, pork or chicken. Before this special offering came to us, it was priced in the \$20.00 range. *Now only \$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.*

2000 Villa Mt. Eden Tall Trees Cabernet Sauvignon Napa Valley - Villa Mt. Eden's first release of their Tall Tree vineyard in Napa Valley's Yountville district, was produced mostly of newly matured plantings, from vineyard land that had previously contributed great wines for Beaulieu Vineyards and Niebaum. Combined with several other Napa vineyard locations helped make up this deep dark red. Winemaker Mike McGrath has skillfully blended each vineyard site to draw out their individual characteristics to make up Tall Tree Cabernet. The aromas and flavors show rich plum, cassis and chocolate mint, balanced with well integrated oak. Full-bodied and supple. This young Cabernet is a drinker now, but the sweet ripe tannins do suggest cellar time over the next 3-5 years, would only enhance its complex flavors. That is, of course, if you can keep it around long enough! This Cab would pair up nicely with grilled tenderloin, lamb or sausage. Attractively priced for Napa Valley Cabernet at only **\$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.**

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

MIXED CASES DUE APPLY TOWARDS 25% SAVINGS

TWO BOTTLE SAMPLER PACK

Pastiche is a label created by the renowned Joseph Phelps Winery of Napa Valley. The fruit is sourced from select Monterey and Napa Valley locations. Pastiche represents the style of the French Provence and the southern Rhone region, but with a California flair. Ideal for the grilling season, whether its with fish, chicken, pork or beef, all of the wonderful spices that go along with barbecue, these work well. The **2000 Joseph Phelps Pastiche White** is a harmonious blend of 25% Chardonnay and 25% Viognier grapes. This half was aged eight months in French oak. The other 50% is made evenly with Scheurebe and Semillon grapes, also aged eight months, but in large German oak ovals. It is adeptly blended to exhibit wonderful floral aromas, with hints of vanilla and spice, that lead you into its long-sweet creamy citrus and rich pear flavors, with a slight minerally crisp character. The rich and refreshing qualities make this white a nice alternative to Chardonnay and is a delicious summer quaffer.

Price **\$12.99**.

Grenache makes up 50% of the **2000 Joseph Phelps Pastiche Red**. The other half is equal parts Mourvedre and Syrah. Aged in both French oak and German ovals for a total of nine months, then was blended together to make a terrific version of a good Cotes du Rhone. It shows a handsome deep color. The spicy, plum and generous berry aromas echo the juicy concentration and firm flavors. It packs plenty of berry fruit and spice in the finish, yet is smooth and easy drinking. Price **\$12.99**.

**Buy Two Of
Any Combination**

For Only



a savings of 6.00 or 23.1%

THREE BOTTLE SAMPLER PACK

We were quite impressed with this trio of current releases from Chile's Carmen Winery. Located at the foothills of the Andes, Carmen is the oldest Chilean wine house dating back to 1850. In 1985, the Claro family acquired the winery and injected a renewed dedication to quality, as well as a large capital infusion. In 1992, they began to export Carmen hoping to make it a worldwide brand. The Claro family made everything state of the art. Gravity fed tanks, hand picking at the winery, pneumatic presses and automatic temperature controlled tanks are just some of the improvements the Claro's are responsible for. Today, Carmen's wines represent some of the finest values out of Chile. They not only show good easy drinking, fruity personalities, but they also show good varietal character.

2001 Sauvignon Blanc - French in style, lemony, melon fruit with subtle herbaceous tones and good, crisp acidity mark this Sauvignon Blanc. This Sauvignon will do fine with shellfish, hors d'oeuvres or on its own as cocktail wine. **Price \$6.99.**

2000 Merlot - The Merlot shows nice soft berry flavors with some earthy tones. What is missing is the vegetal quality so often found in Chilean reds. Enjoy this bargain Merlot over the next year. **Price \$6.99.**

2000 Cabernet Sauvignon - A tasty mix of cedar, earth and cherry flavors are found in this Cab. Smooth and velvety texture with a silky finish. A great everyday red for everyday cuisine; burgers, pasta, food off the grill. **Price \$6.99.**

**Buy Three Of
Any Combination**

For Only




save an additional 6.00 or 20%

MONTHLY BACKROOM TASTING

Join us on **Monday, June 9th at 6:30 p.m. in our back stockroom**, for a taste of the New Zealand wines of Brancott Vineyards. Brancott was the very first to plant Sauvignon Blanc in the south islands Marlborough region, establishing its first commercial vineyard in 1973. Today, Brancott's presence can also be found up in the country's north island region of Gisborne as well. New Zealand is synonymous with consistently high quality Sauvignon Blanc. Their bright fruit driven style has made them world class, comparing with those of France's Loire Valley and the best of the United States. Chardonnay and Pinot Noir are also two important grape varieties that contribute a role in making New Zealand's great viticultural regions even greater. *Tod Umback of Allied Domeq Imports* will be on hand to lead the tasting. The vertical varietal list below will present a nice side-by-side comparison of New Zealand's distinct style, its pure fruit expression, complexity and balance. Most of all, you will find them to be easy drinking and food friendly. Seating is limited, so **reserve your seat by calling 649-4750**. (No emails please). NOTE: This tasting is for your purchasing consideration, therefore, we will be announcing **special pricing** for that evening and orders will also be taken.

Tasting List Is As Follows:

 <p>2002 Brancott Sauvignon Blanc Marlborough \$9.99</p> <p>2002 Brancott Sauvignon Blanc <i>Reserve</i> Marlborough \$15.99</p>	<p>2001 Brancott Pinot Noir Marlborough \$9.99</p> <p>1999 Brancott Pinot Noir <i>Reserve</i> Marlborough \$15.99</p>	<p>1999 Brancott Chardonnay <i>Reserve</i> Gisborne \$15.99</p> <p>1999 Brancott Ormand Estate "O" Chardonnay Gisborne \$19.99</p>
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SATURDAY OPEN HOUSE TASTING

On **Saturday, June 21st from 12:00-4:00 p.m. in our back stockroom**, we will be blind tasting through five Sauvignon Blancs from around the world. This blind tasting format has shown to be both fun and educational. Almost every major wine producing country produces excellent Sauvignon Blancs of various regional styles. Though miles behind Chardonnay in production, Sauvignon Blanc's appealing medium bodied style is drawing a demand. Sauvignon Blanc should be consumed within 3-4 years after the vintage. This captures the pure and natural freshness and other optimal characteristics. The aromas are vibrantly fresh and fruity. The flavors typically hold up good acidity and show plenty of citrus, grapefruit and peach. Some tend to be crisp, lean and minerally, others can offer a richer or herbaceous quality and leave a long persistent finish. The listing below will not necessarily be the order in which you will taste them.

FRANCE

2002
Domaine Cherrier
Sancerre

\$14.99

SOUTH AFRICA

2001
Boeken-Houts Kloof
Porcupine Ridge
Sauvignon Blanc

\$10.99



WASHINGTON STATE

2001
Chateau St. Michele
Horse Heaven
Sauvignon Blanc

\$14.99



NEW ZEALAND

2002
Villa Maria Marlborough
Sauvignon Blanc

\$9.99

CHILE

2002
Santa Rita 120
Lontue Valley
Sauvignon Blanc

\$5.99