



Manchester Wine & Liquors

Wine Club Newsletter



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SOUTHERN RHONE TREASURE TRIO

From the famous wine producing family who has brought the world the renowned wines of Chateau De Beaucastel, the Perrins continue to explore the depths of the Rhone Valley's natural resources in seeking out distinctive terroirs for the best fruit available to add to their magnificent selection of wines. This new line up of Cotes Du Rhones come off low yield, single vineyard sites that are from some of the area's best villages in the Southern Rhone. **Vinsoble** and **Rasteau** are made up of Grenache and Syrah, the **Cairanne** has some Mourvedre added in. These Perrin Rhones are reflective of the outstanding 2001 vintage. They possess a firm, young, complex structure, balanced with soft sweet tannins, proper acidity, nice spice qualities with smoky game and subtle earth. All are bottled unfiltered to capture the rich and full ripe character and are seasoned with just the right amount of French oak. Though being labeled Cotes Du Rhone, keep in mind, the classic style and complexity of these single vineyard village wines do clearly show to be above your typical ten dollar Cotes Du Rhone. They rank just one notch below their neighboring Cru's of the Gigondas, Vacqueras and Chateauneuf Du Papes. All three are drinking nicely now, but would benefit with some short term cellaring.

The descriptions follow in order starting from softer to fuller flavored.

The **2001 Cairanne** shows a sweet smoky element in the nose. It has an elegant fruity texture, subtle tannins with spice that lead into a focused finish.

Special Offer  **\$15.99**

2001 Vinsobres possesses a deeper concentration of black fruit flavors. It is fleshier on the mid-palate with bold spicy tannins, balanced with a sweet youthful character.

Special Offer  **\$15.99**

2001 Rasteau has a wonderful smoky, gamey aroma with a touch of spice and earth. This is the biggest, more intense meaty one of the group. Supple and full-bodied with copious amounts of blackberry and cherry wrapped in a sweet, spicy alcohol finish.

Special Offer  **\$15.99**

Pair up one of these delicious Rhones with any of your favorite summer grilling meats. When the opportunity of a direct import pre-offering came our way, we jumped all over it. This allowed us to be one of the first retailers to work with these wines and it also gave us a better price. Try Perrin's Rhones at our **Open House Tasting** on the 14th and take advantage of this tremendous offering. We put together an attractive **three pack sampler**.

**Buy One Bottle
Each of the Three
For Only**

 **\$38.99**
not

Save an additional \$8.98 or 19%

THE RETURN OF MUGA

The wines of Bodegas Muga have been some of the most popular offerings from Spain we have presented over the years. Most of their wines are not plentiful in supply, so when this year's shipment arrived, we bought as much of their wines as we could. Muga was founded in 1932 by Issac Muga and his wife, Aurora Cano, both from families with a long tradition in the Spanish winemaking industry. The Bodegas owns about 80 acres of prime vineyard land in the Rioja Alta region. The vineyards face south and southeast on the edge of the Obarane mountain range. The mostly clay and alluvial soil that make up these vineyards is perfect for growing Tempranillo, the primary grape of the Rioja. The winery employs a fairly traditional approach, with some modern practices sprinkled in. This month, we bring to you their basic Reserva and barrel fermented White Rioja. If you are interested in their Gran Reserva's, please inquire, we expect some later this year.

Their 2002 White was a big hit as a monthly special last year, so we were eager for the **2003** to arrive. This wine is a terrific Chardonnay alternative, possessing good weight and texture from the barrel fermentation, but with dry, lemony flavors. This White Rioja is 90% Viura and 10% Malvasia. It is slowly fermented in French oak casks and spends three months on the lees for added richness. The selection process for this bottling is quite rigorous, over 50% of the grapes are discarded before fermentation. **Muga White** has a creamy, round mouthfeel, pear, melon and lemon fruit and nutty, toasty notes on the finish. This White is substantial enough to stand up to roasted chicken, richer white fish, or salmon.

Special Offer  **\$10.99**

Their **2000 Reserva** is another in a long line of exceptional Reserva bottlings. This unfiltered offering routinely receives 90 point reviews from Robert Parker, and we would not be surprised to see the 2000 score in the neighborhood. Using a traditional blend of 70% Tempranillo, 20% Garnacha, and the remaining 10% Graciano and Mazwela, the wine sees six months in large traditional Rioja casks, then 24 months in new French oak. It is full-bodied, showing black cherry and plum flavors with a Bordeaux-like structure. This powerful, yet elegantly styled Red is enjoyable now and will age nicely over the next 5-6 years. Enjoy it with game, pork tenderloin or gilled meats.

Special Offer  **\$17.99**

MONTHLY SPECIALS

2002 Mt Eden "West Slope" Chardonnay- Mt. Eden enjoys one of the most storied histories in California winemaking history. This estate, not to be confused with Villa Mount Eden, was the original Martin Ray property. Martin Ray was one of the first California winemakers to settle on single varietal wines in the thirties after prohibition. He is called the godfather of the boutique winery movement that boomed in the '70's. In 1972, the partnership that had developed, eroded, a new group renamed the winery Mt. Eden Vineyards. Located in Santa Cruz, this property is dedicated to wines that express the vineyards they come from, not a winemaker. Jeff Patterson has been at the helm for 23 years making the wines. This release is only the second of this bottling. It comes from the Edna Valley Vineyard near San Luis Obispo. This vineyard enjoys a long cool growing season due to its proximity to the Pacific. Here, Chardonnay is allowed to develop its full complexity. It is barrel fermented in French and American oak, half of which is new. The wine is ripe, rich and full-bodied, showing its true California colors, but with good balance and structure. The first release of this wine made the Wine Spectator's Top 100 last year with a 91 point review. This vintage has yet to be scored. **Regular price \$16.99/btl. This month get 15% off by the bottle, \$14.44 and 25% off by the case, \$12.74 or \$152.88 by the case net.**

2000 Borsao Crianza Seleccion - We have been big fans of this co-op over the years for their bargain priced basic Borsao label. Just recently, we were exposed to this more limited bottling from select vineyard sources that yield exceptional fruit. This old vine bottling is a blend of 50% Garnacha (Grenache), 25% Tempranillo and 25% Cabernet. In a word, the wine is a knockout. Aromas of raspberry jam jump from the glass, on the palate the wine is full-bodied showing jammy black and red fruits, the finish is long with blackberry flavors lingering. The Cabernet adds structure as does the 10 months in French and American oak the wine sees. This is one of the best under \$15.00 Reds we've tasted this year, we hope you agree. **Regular price \$12.99/btl. This month 15% off by the bottle, \$11.04 and 25% off by the case, \$9.74 or \$116.88 by the case net.**

Le Petit Vin D'Avril - This delicious blend of Syrah, Grenache, Carignane, Mourvedre and Cabernet Sauvignon is made from a combination of declassified and purchased fruit out of the 2000, 2001 and 2002 Rhone vintages. Petit Vin D'Avril is the ideal red for summer barbecue. The blackberry and cherry fruit flavors add to the fleshy texture, held up with plenty of acidity, supple spice, good tannin and a long peppery finish. The highly regarded Chateaufeuf Du Pape producer of Clos Du Papes, Paul Avril's winemaking style serves this wine well and was sighted a 87 point score by the Wine Advocate. The label is quite amusing, with its cartoon art depicting a funny looking man with a rather large nose, and a grape vine, toasting each other with a glass of Le Petit Vin D'Avril in celebration. So enjoy a bottle of this easy drinking red with your friends and have a toast in celebration of your own. **Price \$9.99, 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.**

2002 Parker Station Pinot Noir - This wonderful expression of Santa Barbara County Pinot Noir is a new label produced by the Fess Parker Winery. Parker Station is a fairly unknown bottling that has recently become available to us. Priced marginally less than Fess Parker's regular Pinot Noir bottlings, makes this a real bargain. A Pinot Noir lovers treat, if you will. Attractively stylish, showing scents of sweet cherry, plum, along with spicy nuances. It is medium to full-bodied, displays a soft, smooth, velvety texture with plenty of black fruit flavors. The round, supple structures balance nicely to the sweet oakey tannins and the proper acidity make this a Pinot Noir a nice companion to many food flavors. Meats seasoned with sweet barbecue sauce, smoked meats and gilled tuna steak. **Price only \$12.99 this month get 15% off by the bottle, \$11.04 or 25% off by the case \$9.74 or \$116.88 by the case net.**

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

MIXED CASES DO APPLY TOWARDS 25% SAVINGS



TWO BOTTLE SAMPLER PACK

THE WINES OF LA CARRAIA

La Carraia was founded in 1976 by the Gialetti and Cotarella families. Together, they own 198 acres of vineyards in Umbria, 170 of which produce Orvieto. Initially, they sold off all their production to large wineries like Ruffino. Eventually, they decided their wines merited being bottled on their own. Cotarella and La Carraia were instrumental in bringing respect back to the tarnished image of Orvieto.

Their delicious **Orvieto** comes from 45% Trebbiano, 30% Grechetto, 5% Malvasia and the other 20% from indigenous varieties to this area. The wine is stainless steel fermented which leads to a crisp, lively texture. On the palate, this Orvieto exhibits dry, lemony, nutty flavors which follow lovely floral aromatics. While this wine will make a great pairing for light seafood and shellfish, it also has enough weight and texture to stand up to white meats, pasta salad or mild cheeses. **Price \$9.99**



The other outstanding value from this Umbrian estate is their **Sangiovese**. This jammy red is harvested from low yielding vines and sees three months in barriques. In comparison to northern examples from Tuscany, this Umbrian Sangiovese is a bit richer with lower acidity. The 2002 shows jammy cherry and plum fruit flavors, soft, round tannins and a warm mouth-filling quality. A delicious red more than suitable for everyday cuisine like grilled meats, pasta in red sauce, or burgers off the grill. **Price \$10.99.**

Buy **One Bottle**
Each of the Two
For Only



and save **\$5.00 or 24%**



OPEN HOUSE WINE TASTING

On **Monday June 14th from 5:00-8:00p.m.** in our back stockroom, we will be doing something quite different than our traditional Monday night wine tastings. Eight wines will be featured at four separate tables. Each table will have a winery representative that will guide you through the tasting, provide information and answer any questions you may have. This tasting is designed as a fun and convenient way to enjoy and learn more about wine. **Reservations are not required** for the tasting. The amount of **samples** will be **limited**. We ask that you bring **no more than one guest**, and a minimum purchase consideration would be greatly appreciated.

The tasting list is as follows:

2003 Dr. Konstantin Frank Dry Riesling New York Finger Lakes	\$14.99
2003 La Serra Moscato D'Asti Piedmont	\$11.99
2003 Montinore Pinot Gris Oregon State	\$10.99
2001 Perrin Vinsobres Les Cornuds Cotes Du Rhone Villages	\$15.99
2001 Perrin Rasteau L'Andeol Cotes Du Rhone Villages	\$15.99
2001 Perrin Cairrane Peyre Blanche Cotes Du Rhone Villages	\$15.99
2000 Muga Reserva Rioja	\$17.99
2001 Steltzner Cabernet Sauvignon Stags Leap District	\$29.99



CHARDONNAY SAVINGS

Continued by popular demand. This feature has been such a tremendous success, we decided to extend it one more month, while supplies last. Chalone Vineyards in Monterey and the Ferrari Carano Winery in Sonoma are two of the more significant names in the world of California Chardonnay. Dick Graff at **Chalone** produced a string of stunning Chard releases in the late '70's and '80's that clearly established this winery as California's first leader with this varietal. In fact, Robert Parker once proclaimed that if life was so simple that he could only drink one Chardonnay, his would be Chalone. The style produced here is very Burgundian, fruit and oak marry seamlessly on the palate and mineral tones are easily detected on the finish. The wine has richness and power, without being heavy.

Ferrari Carano is a more classic style of California Chardonnay. Don and Rhonda Carano released their first commercial vintage in 1987, it was one of the highest rated wines of the vintage and wound up on the cover of the Wine Spectator. That started a string of eleven consecutive vintages of Sonoma Chardonnay that rated **90** or higher. For years, the winery could not keep up with demand, but as they have reached mature production levels, supply is now good.

The reason we group these two wineries together, is that both are offering incredible deals right now. With the premium priced wine business spotty, many California producers have become more aggressive in their pricing. We applaud their proactive approach after years of eye popping increases. This month, we have the **2001 Chalone Estate Chardonnay** and **Ferrari Carano's 2001 Single Vineyard "Tre Terre" Chardonnay**



for only



This represents eight and nine dollars off the suggested retail prices respectively, savings of close to 30% per bottle. Rarely do you see aggressive markdowns like this in a top year like 2001 from industry leaders. Don't ask questions, take advantage.