



Manchester Wine & Liquors



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

MARCH 2004

EXPLORING THE VENETO

Whenever you hear someone speak of Northern Italian wine regions, Tuscany and Piedmont immediately come to mind. Well the Veneto deserves to be mentioned in that same breath. The wines from the Veneto are as diverse and interesting as any Italian region. From the delicious bubbly Prosecco, to the crisp, racy whites, to the Veneto's legendary majestic red, Amarone, you can find it all here. This should not be a surprise, since the Veneto is the largest producer of classified wine in all of Italy. The prime wine growing areas are the warm southwestern hills and the coastal areas to the north and east of Venice. The climate here is great for viticulture, cooling breezes off the Adriatic temper the summer heat, and the Alps provide a natural barrier to the harsh northern winter winds. To allow you to discover what the Veneto has to offer, we have a range of wines we are featuring this month from this northeastern region. We hope you discover some new and interesting wines that keep you coming back to the Veneto in the future.

N/V Zardetto Prosecco - Prosecco is a delicious bubbly that calls the Veneto home. We have seen a clear rise in the popularity of Prosecco in the last few years in this country. Its light, fresh, zippy character makes it a perfect choice to start a meal or serve with appetizers.

Special Price  **\$10.99**

2003 Anselmi San Vincenzo - It is rather ironic that one of the finest Soave producers, Anselmi, no longer uses the Soave D.O.C. on any of their labels. Anselmi has been critical of the lenient winemaking rules of Soave, so they have opt to leave it off their labels. San Vincenzo is made from low yielding 35 year old Garganega vines, with some Chardonnay and Trebbiano blended in. It is stainless steel fermented and aged on the lees for 6 months before being bottled. San Vincenzo shows surprisingly rich lemon and melon fruit that would be a great partner for any white fish in a dill sauce. Regular Price \$12.99.

Special Price  **\$9.99**

2003 Maculan Pinot & Toi - Fausto Maculan is, without a doubt, one of the most talented and versatile winemakers in the Veneto, if not all of Italy. Pinot & Toi is a blend of Pinot Bianco, Pinot Grigio, Tocai and Chardonnay. This tank fermented white shows crisp, vibrant lemony citrus fruit, a fresh, lively texture and a long, focused finish. Seafood, pasta salads and white meats would make excellent pairings for Pinot & Toi. Regular Price \$12.99

Special Price  **\$8.99**

2001 Maculan Brentino - The wines that have improved the most dramatically in the Veneto, are the international red varietals. In the past, Merlot and Cabernet based wines from this area would often show green, vegetal tones. Today, wines comprised of these varietals from the Veneto show much brighter, riper character. Brentino is a blend of 55% Merlot and 45% Cabernet, aged for 16 months in barrique and bottled unfiltered. This remarkable value could easily be mistaken for a St. Emilion in a blind tasting. Regularly price \$14.99.

Special Price  **\$10.99**

2000 Allegrini Palazzo Della Torre - Much like Anselmi in Soave, Allegrini has decided to stray from the D.O.C.'s laws to make the best wines possible. This single vineyard wine no longer carries the Valpolicella D.O.C. because Allegrini has substituted Sangiovese for Molinara, a required grape for Valpolicella. Palazzo is a nice stepping stone to Amarone, as 1/3 of the blend comes from grapes drying for the winery's Amarone. The wine shows rich, ripe raspberry and cassis fruit with black licorice and vanilla notes. Delicious now or capable of improving for 3-4 years. Regular price \$24.99

Special Price  **\$19.99**

Amarone - This is the legendary red of the Veneto. Valpolicella grapes (Corvina, Molinara and Rondinella) are dried out for four to six months after being picked. They are harvested late already, and this drying allows any water in the fruit to dissipate. After drying, the grapes are lightly pressed, resulting in very rich, concentrated juice high in sugar. The fermentation is carried out with the end product being a huge, powerful, Port-like red that may have a little residual sugar left over. Amarone is capable of ageing practically forever, at least 8-10 years is usually required. We have a few to offer in very limited quantities. **Allegrini**, is easily one of the two or three finest Amarones made each year. The last several, including this '98, was rated **95** by Robert Parker. Immensely huge and powerful, like a dry vintage Port.

Special Price

\$69.99

Castellani - Castellani has always been recognized locally as among the area's top producers. They were virtually unknown outside the area until two years ago. The '97 **Cinque Stelle** shows incredible aromatics with big bold concentration, yet elegant in style for an Amarone. The '97 **I Castei** is among the areas best Cru vineyards in the Valpolicella. A more intense version of the two, would require a minimum twelve plus years cellar time. That is, if you can wait that long. Both Castellani Amarones received the identical score of **94** points by the Wine Spectator.

Special Price

\$69.99

MONTHLY SPECIALS

2002 Monmousseau Vouvray - Call this an optimistic selection for March. We are hoping for an early Spring, and Vouvray, with its bright peachy flavors, is a great way to welcome Spring. Monmousseau is a family owned operation that dates back to 1886. They realized the chalky soils of the Loire would be perfect for crisp, vibrant whites. It is here that the world's finest Chenin Blanc is grown, Vouvray is 100% Chenin Blanc. 2002, as we have mentioned before, is one of the finest vintages in the Loire in recent memory. This Vouvray is off-dry in style, it shows fresh peach and green apple flavors, good weight on the palate, and a persistent finish. Monmousseau will do nicely with shellfish, Eastern cuisines and especially pork. If ham is in your Easter plans, you just may want to grab this selection for that meal. **Regular price \$9.99/btl. 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.**

Marietta Old Vine Red Lot 33 - Chris Bilbos started this Sonoma winery 25 years ago and has focused on making intensely flavored reds ever since. As consistent as his focus has been, so has the quality of his non-vintage field blend called Old Vine Red. Two things we have come to learn about this wine, it is one of California's finest values and grab it while you can, as it has been short in supply at times. This Zin based wine offers plenty of ripe blackberry and raspberry fruit, a rich mouthfeel, followed by a spicy finish. These are the types of wines that represent the best values coming out of California, and this was probably the first to define this category. Old Vine Red is a great everyday red for everyday cuisine. Pizza, burgers, steaks or pasta would all be great company for Lot 33. **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.**

2000 Dominio De Tares Mencia - The chances of tasting a wine made of the Mencia grape variety is one most of us have never had. Unless you've experienced the fine qualities of this indigenous grape while visiting the northwest region of Spain in the area of Bierzo, where the majority of the vines are over 30 years old. This medium-bodied Mencia is somewhat reminiscent of a Cabernet Franc. In fact, when a local strain of Cabernet Franc was introduced to their neighboring region of Galicia in the 19th century, it confusingly went by the same name. Deep opaque purple in color, with nice minty sweet plum and tobacco aromas. Easy drinking and well balanced. It shows excellent concentration, soft spicy tannins with some acidity, adding to its sweet red and black fruit finish. A Wine Spectator selection, **89** score. Drink over the next 3-4 years. Dominio De Tares would pair up to a wide assortment of mild to strong cheeses, grilled fish and red meats. **Price \$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 Caparzo Rosso Di Montalcino - Out of the beautiful town of Tuscany's Montalcino, the lighter, more supple offspring of Brunello, known as Rosso Di Montalcino, can offer stunning value. Besides the price difference, most of what set these wines apart from the Brunello wines are that the Brunello grapes (clone of Sangiovese), used in the Rosso's, come off of younger vines and are not aged long enough to qualify as Brunello. Hence, the words "Baby Brunello" are often used. Aged in Slavonian oak for one year and six months in bottle prior to release, has allowed this young, fresh Rosso to exhibit a lovely bright black cherry color, with scents of violets, spice and hints of cedar. The

full-bodied flavors are sweet and round, with lush red and black fruits, elegant structure and balance. Its smooth silky tannins compliment the long, warm and youthful finish. Try this little Tuscan gem along with lamb, red sauced pastas and hearty casseroles. **Price only 17.99 this month get 15% off by the bottle, \$15.29 or 25% off by the case \$13.49 or \$161.88 by the case net.**

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

MIXED CASES DO APPLY TOWARDS 25% SAVINGS

TWO BOTTLE SAMPLER PACK

This pack brings us down into Italy’s southern wine region of Apulia. This fertile region runs along the Adriatic coast, referred to as the heel of the boot. It is known for distinct robust reds, in an area filled with long viticultural tradition. Apulia continues to show its enormous quality and unlimited potential. These wines are both family owned and influential to this region.

The **2000 Candido Salice Salentino** is a Reserva made with Negroamaro, the principle grape variety of Apulia. Combined with some Malvasia Nera to help give more supple flavor, this wine opens up with scents of sweet cherry, hints of tobacco and clove. The flavors exhibit dried cherry with a touch of earth, easy tannin and copious amounts of spice in the finish. It shows some similarities to an aged Pinot Noir. **Price \$9.99**

The **2001 Terrale Primitivo**, said to be related to the American Zinfandel. Primitivo shows to be richer and fuller bodied than Negroamaro. The aromas are soft with accents of plum and spice. It shows wonderful flavors that are deep in concentration with blackberry, cherry and sweet plum. The chewy tannins and generous spice add to its remarkable structure. **Price \$9.99**. These reds show to be extremely versatile with seafoods, chicken, beef and red sauced past dishes.

Buy **Two of any combination** For Only



and save **\$4.00 or 20%**

MONTHLY BACKROOM TASTING

On **Monday March 15th at 6:30 p.m.** in our back stock room, we will be featuring the wines of **Sebastiani**, one of California’s oldest and currently, hottest Sonoma wineries today. It all began when Italian immigrant, Samuele Sebastiani acquired prime Sonoma vineyard land in 1904, eventually passing it on to his son, August, 40 years later. Now in the midst of their third and fourth generation, the Sebastiani winemaking family continues to move the winery to a higher level. Their wines have received tremendous press, especially over the past year, with their reasonably priced, multi-vineyard premium blends, to their outstanding appellation selection wines out of the Alexander Valley. Guest speaker and winery representative *Donna Hutchinson* will taste us on both categories.

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

The tasting list is as follows:

2001 Sebastiani Sonoma Chardonnay	\$9.99
1999 Sebastiani Sonoma Merlot	\$14.99
2002 Sebastiani Sonoma Pinot Noir	\$14.99
1999 Sebastiani Sonoma Cabernet Sauvignon	\$14.99
2001 Sebastiani Alexander Valley Merlot	\$29.99
2001 Sebastiani Alexander Valley Cabernet Sauvignon	\$29.99

SATURDAY OPEN HOUSE TASTING

On **Saturday, March 20th from 1:00-5:00 p.m.**, **blind taste** through a select group of California red field blends. This wine category is a somewhat overlooked one, but is gaining more interest among consumers. They show to be some of California’s best red wine values. Field blends are typically produced by combining grapes selected with Zinfandel, Syrah, Grenache, Mourvedre, Gamay, Carignane, Cinsault, Sangiovese, Malbec, Cabernet, Merlot and several more grape varieties. They can be masterfully blended with any two or more of these varieties to make a distinct, yet easy drinking style of wine that is both rewarding in taste and price.

Tasting List is as Follows

2002 Coppola Rosso	\$8.99
2001 Laurel Glen Reds	\$8.99
2002 Ca Del Solo Big House Red	\$8.99
Lot #11 Gundlach Bundschu Bearitage	\$13.99
Lot #33 Marietta Old Vine Red	\$12.99
2001 Trentadue Old Vine Red	\$14.99

TOP RED WINE VALUES FOR UNDER \$8.00

2002 Penfolds Rawson's Retreat Shiraz/Cabernet - The Rawson's Retreat series from Penfolds is their entry into the value price category. The same dedication to quality and character that goes into the more expensive Penfolds wines is apparent in these as well. This juicy blend combines the raspberry jam flavors of Shiraz, and the black currant, cedar qualities of Cabernet. Perfect for grilled meats.

Price  **\$7.99**

2002 Lindemans Reserve Cabernet Sauvignon - One of the more interesting releases last year. This Reserve series from Lindemans came from their former Padthaway bottlings and is now blended with Barossa and Coonawarra fruit. Their Reserve Cab is one of the best Cabernet values on the market today. Lindeman's Reserve has a soft, smooth, velvety texture, full of plush black cherry and currant flavors. The lingering finish shows no hard edges or unfriendly tannins. Enjoy over the next year or two.

Price  **\$7.99**

N/V Wallace Brook Pinot Noir - This bottling was a big hit when it was featured last year. It is a second label created by Adelsheim Vineyards in Oregon. When the winery found they had some leftover fruit from two recent outstanding vintages, they decided to bottle it under this label. This Oregon Pinot shows soft strawberry and cherry fruit with a touch of earth on the finish. A great red for fish or grilled poultry.

Price  **\$7.99**

2001 Santa Rita Cabernet Sauvignon 120 - One of Chile's wine producers we look to year after year to measure the current level of quality coming out of this value oriented country. This full-bodied Cab shows a deep concentration of blackberry and cassis, sweet oakey tannins and a long, firm finish. For a Cab with such structure, it's hard to believe the price.

 **\$5.99**

2001 Ramon Canals Merlot Crianza - This Spanish Merlot is reminiscent of a nice young Bordeaux. It is deep opaque in color, having a dusty oak scent, with hints of vanilla and chocolate. Plenty of smooth and velvety sweet black fruit flavors, with well integrated oak, making it quite supple and full-bodied for a Merlot. A flat out steal for

 **\$7.99**

1999 Valmiracle Tinto - You would think that it is impossible to find a wine at this price out of Spain's esteemed region of Ribera Del Duero, but this second label from the Vina Solorca Estate named Valmiracle, is definitely a rare exception. Made from Tempranillo, the noble red grape of Spain, it was produced in a more modern, full-bodied Claret style. It displays a handsomely deep, purplish-black color. The flavors show a rich fruity structure, balanced with plenty of sweet spicy tannin and a well rounded finish. This is one not to be overlooked.

Price  **\$7.99**

2001 Colosi Rosso - This consistent and reliable Sicilian red was a no brainer for this article. Made from the indigenous grape Nero D'Avola, a grape similar to American Zinfandel. It is medium to full-bodied offering mouth filling flavors of raspberry, cherry and plum. The soft tannins and earthy tones compliment the subtle spice in the finish.

Price  **\$7.99**