



Manchester Wine & Liquors

Wine Club Newsletter



MARCH 2005

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TEN FOR UNDER TEN (CONT.)

Starting in March, we will be adding a new section to our monthly mailer. Actually it's not new at all, we have run this feature the last three January's. Beginning in March though, it will be a fixture, **TEN WINES FOR UNDER TEN DOLLARS**. We have built our business on trying to bring you the best values from all over the world. By making this section a permanent part of our newsletter, you can always be certain to have a bevy of great values available. We will run our selections for two month's at a time, then compile a new group of ten. All selections can be applied toward the appropriate case discounts. Let's look at our selections for volume one.

2003 Alois Lageder Pinot Bianco - Lageder is one of our favorite northern Italian producers located in Alto-Adige. His white wines show great fruit intensity, balance and an overall sense of freshness. The 2003 version has a bit more weight and richness due to the very warm growing season. This wine has a rich mouthfeel of melon and pear, a creamy texture and good acidity on the finish. A great white for Easter, instead of Chardonnay. Enjoy with ham, pork or turkey.

\$9.99

2004 Veramonte Sauvignon Blanc - The Veramonte Winery is actively working in a joint venture with Napa's Franciscan Winery, making world class wines by tapping into the treasures of Chile's viticulture. Many are beginning to discover how well Chile does in producing incredibly delicious and affordable Sauvignon Blancs. This Sauvignon Blanc displays nice fresh fruit aromas with gentle floral notes. The bright, zesty citrus flavors, accented with lemon and lime, work in harmony with the crisp acidity and long, clean finish. Very stylish and tastes much more than its price

\$7.99

2002 Monmosseau Vouvray - Very few people would argue that Chenin Blanc reaches its greatest heights in the Loire Valley. Vouvrays, made from Chenin, can come in a variety of styles, from bone dry to exotic dessert wines. This version from Monmosseau is off-dry, showing flavors of green apple and peach. It is another great choice for Easter, especially for ham.

\$8.99

2004 Ca Del Solo Big House Pink - Ca Del Solo is an alternative label used by Bonny Doon Vineyards. Wines made under this label are usually Italian inspired. Big House Pink is a blend of Charbono, Carignano and Zinfandel, made to resemble an Italian Rosato. In comparison to Doon's other famous Rose, Vin Gris, Big House Pink is brighter, fresher, all tank aged showing strawberry and watermelon fruit. Another excellent choice for Easter ham or fresh pork tenderloin.

\$8.99

2003 Bodegas Juan Gil Wrongo Dongo - Rarely do we see Spanish wines make an attempt in Australian or Californian marketing with labels or names. With Wrongo Dongo though, what is in the bottle excites us. This Mourvedre based wine hails from the sun drenched southern Spanish region of Jumilla. Dark purple in color, Wrongo Dongo exhibits spice and earth on the nose, raspberry and black pepper on the palate, followed by a persistent finish. Another great Spanish value from importer Jorge Ordonez. **86** points Wine Spectator.

\$7.99

2003 Falesco Vitiano - How many wineries skip vintages with \$10 releases? Falesco did exactly that, moving right from 2001 to 2003, after not being comfortable with the quality of the 2002. This is always a blend of equal parts Cabernet, Merlot and Sangiovese. The 2003 is dark in color, showing raspberry jam and cassis flavors wrapped in a silky, easy-drinking texture. Rated **89** points by Parker.

\$9.99

2003 Turner Road Cabernet Sauvignon - This relative newcomer to the market expresses the immense value found in California's Central Coast Paso Robles region. This key Cabernet area creates full-bodied, rich and well-structured wines that exudes a wealth of good quality wines. Turner Road is made with 87% Cabernet and the rest blended with Merlot, Cab Franc and Shiraz. The result is a Cab with copious flavors of red and black cherry fruit, along with a touch of cassis, sweet spicy oak and smooth tannins. A fantastic value for

\$8.99

2002 Chateau de Paraza Minervois - This wine takes us to France's sun drenched Languedoc region in the appellation of Minervois. This area is where you can find numerous and reliable producers like Paraza, that express the unique qualities of the terrior. Sourced from vines on the south facing slopes with Syrah, Grenache, Carignan and Cinsault grapes, make up this wonderful Cuvee. Starting with the spicy berry aroma, suited to the lush flavors of earthy, black and red berry fruits. The supple texture rounds out to the warm and sweet, spicy finish. If you enjoy Cotes du Rhone, give Paraza a try.

\$8.99

2003 San Fabiano Chianti - The San Fabiano Estate is a small production property that fashions an authentic, medium-bodied, stylish Chianti that easily compares more to the Chianti Classico level. This wine is a real Tuscan treasure, showing a pure fruity structure made mostly with the noble Sangiovese grape. It shows plenty of red cherry, strawberry and dark plum fruits. The trio of acidity, earthy spice and tannin adds to Fabiano's remarkable balance. Goes well with a wide variety of red and white meats.

\$9.99

2002 Capestrano Montepulciano - We came across this fine Montepulciano roughly a year ago and "boy" were we impressed. Many lovers of Italian wine have known for

some time that the D'Abruzzo region brings in a magnificent array of flavorful and distinct reds. This one is full-bodied and is all about black fruits of berry, plum and black cherry, wrapped with supple tannin and spice. A rich and robust red that is compatible with many full-flavored dishes. Treat yourself to this great Montepulciano value for only

\$9.99

2003 DUBOEUF CRU BEAUJOLAIS

One taste of a Duboeuf 2003 Cru Beaujolais will forever change your opinion of Beaujolais and what the Gamay varietal can achieve. Duboeuf states unequivocally that the 2003's are the finest the region has ever produced, they are certainly the best we've ever tasted. The yields in 2003 were down about 40% due to spring frost and the record heat during the growing season. It was the earliest harvest in Beaujolais since 1757. We have selected five of Duboeuf's 2003's to offer you this month. We must stress that these wines are very limited, for the first time ever these wines were allocated. The following reviews are all from Robert Parker's Wine Advocate.

Beaujolais Villages - Coming from any combination of 39 different authorized villages in the Beaujolais region. Aromas of raspberries, violets and roses. Excellent depth structure and richness, drink over the next 3 years.

88 points.

\$6.99

Cote Du Brouilly - This small Cru has higher altitude vineyards than its larger, more well known neighbor, Brouilly. In 2003, it also out performed its neighbor, full of red and black cherry fruit that explodes from the glass. Drink over the next 5-6 years. **88-90** points.

\$12.99

Saint Amour - Engagingly fresh, elegant and graceful, the 2003 St. Amour is silky and soft textured showing black cherry and raspberry fruit. This stylish Cru Beaujolais is perfect for drinking over the next 3-4 years. **89-90** points.

\$12.99

Fleurie “La Madone” - The village of Fleurie is usually grouped with Moulin-A-Vent as the finest of the ten Grand Cru villages in the Beaujolais. This wine is very Pinot Noir like in style, showing sweet, ripe, plum and cherry fruit. It is one of the few Crus to see some new oak, about 15%. Drink over the next 5-6 years **88-90** points.

\$14.99

Moulin-A-Vent “Carquelin” - The biggest, richest of the bunch, “Carquelin” shows black fruits, licorice and spice on the palate. As expected, it is one of the more structured offerings. This wine could actually use a few years and will last up to ten years. **91-93** points

\$18.99

MONTHLY SPECIALS

2003 Basa Rueda - Up until the last ten years or so, Spanish white wines were usually heavy, tired and oxidized. The Spanish preferred their whites in this style, almost sherry-like. Unfortunately, not many consumers outside of Spain, could warm up to this style of wine. With the use of stainless steel tanks, temperature controlled fermentations and different vineyard techniques, the much needed fresher modern style of white wine emerged. Basa is an excellent example of this. It is made from mostly Sauvignon Blanc, with some Viura and Verdejo. Winemaker Telmo Rodriguez, who achieved legendary status at Remelluri in the Rioja, is the hand behind Basa. The 2003 shows crisp, nutty, lemony flavors, with hints of grapefruit from the Sauvignon Blanc. An excellent white to pair with shellfish or on its own to start your 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.*

2003 Finca Luzon Merlot - If you’ve noticed, we don’t feature many Merlots as monthly specials. The reason being that most affordable Merlot is light, simple and uninteresting. This Spanish effort is not your typical Merlot. Finca Luzon is located in the torrid southern Spanish region of Jumilla, Merlot grown here gets very ripe. In addition to that, Luzon blends in 15% Monastrell (Mourvedre) which adds a spicy black fruit quality to the core of cassis fruit. This jammy little Merlot will make a great everyday red for comfort foods like meatloaf, burgers or meat sauce dishes. This annual entry as one of Parker’s greatest wine values, typically scores between **87** and **89** points. We expect to

see the ‘03 scored in this range in the next Spanish issue. *Regular price \$8.99/btl. This month, get 15% off by the bottle, **\$7.64** and 25% off by the case, **\$6.74** or **\$80.88** by the case net.*

2003 Produttori Lange Nebbiolo - The Produttori wine cooperative is the only group of its kind around the village of Barbaresco, in the Piedmont region’s Lange zone. Many locals and wine critics believe that this unique group of growers make up some of the most traditional and stylish Barbaresco wines that are as good as their neighboring single estate producers. Produttori controls just over one third of the areas Nebbiolo plantings. They produce nine classified single Cru’s, a straight Barbaresco and this delicious Lange offering. Some of you may recall when we featured the 2001 vintage a while back. By comparison, the 2003 shows a more richer and supple character. It possesses wonderful spicy red and black scented fruits. The flavors show some similarities to Pinot Noir with its rich, ripe, black cherry, red cherry and sweet plum, with earthy accents wrapped around the smooth velvety tannins. This well-balanced red displays the finest quality you will find in Nebbiolo for the price. Ideal with stuffed pork or can be most pleasurable when paired with your favorite antipasti dish. *Price only \$18.99. This month, get 15% off by the bottle, **\$16.14** or 25% off by the case **\$14.24** or **\$170.88** by the case net.*

2001 Snoqualmie Rose Bud Cabernet Sauvignon - Pronounced “snow-quall-a-me”, Washington state’s Columbia Valley benefitted greatly from the ideal growing conditions in 2001. The Rose Bud vineyard is located on the Wahluke Slope, in one of the warmest areas in the state. It offers long, warm sunny days and cool nightly temperatures, giving optimal balance of sugar and acidity needed to yield intensely aromatic and flavorful wines. Under the guidance of veteran winemaker Joy Anderson, this Cabernet is fashioned to offer delightful aromas of sweet berry, newer oak accents, cocoa and fresh spice. A nice full-bodied flavor, with concentration of black and red currant fruits. Good structure and balance, a pleasant undertone of acidity and oakey tannins rounding out the long, sweet fruity finish. Pairs well to aged cheeses, short ribs and beef tenderloin. *Price \$15.99. This month, get 15% off by the bottle, **\$13.59** and 25% off by the case, **\$11.99** or **\$143.88** by the case net.*

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

MIXED CASES DO APPLY TOWARDS 25% SAVINGS

FIELD BLEND SAMPLER

This pack focuses on a category that is often overlooked and misunderstood. Field blends are produced by combining grapes typically selected from Zinandel, Syrah, Grenache, Mourvedre, Gamay, Carignagne, Cinsault, Sangiovese, Malbec, Cabernet, Merlot, and etc. Skillfully blended, they can show to be some of California's best red wine values. What we have here are two very nice California offerings created from multiple years and appellations. Made mostly from declassified fruit left over from other blends. Both wines are distinct, easy drinking and pair well with food.

Marietta Old Vines Red Lot #36 - This winery has been making intensely flavored reds for over 25 years. Each batch of Old Vine Red produced usually falls short with the high demand, so this is the ideal time to buy as much as you would like. The fruit was sourced from Sonoma, Napa and Mendocino counties. Its medium to full-bodied flavors are made with the majority of Zinfandel, mixed with Petite Sirah, Carignane and Gamay. It offers a rich mouthfeel of ripe blackberry and raspberry fruits, having a long range of supple spice. The perfect year round house red. Price **\$12.99**.

Gundlach Bundschu Lot #11 Bearitage Claret - Composed of almost equal parts Cabernet, Merlot and Zinfandel, blended from the Sonoma and Lodi appellations. This full-bodied Claret style is made from separate barrels of estate fruit that didn't make the grade, but was too good to sell off. The 10 months average ageing in small oak barrels helped give it the complex supple flavor. Bearitage possesses sweet velvety layers of black cherry and cassis, rounded out by its nice spicy tannin and an opulent finish. A wine with style and structure. Price **\$13.99**.

Buy **One Bottle**
Of Each
For Only



Save \$7.00 or 26%

MARCH WINE TASTING SELECTIONS FROM AROUND THE WORLD

Sign up for **Monday, March 14th at 6:30 p.m.** to taste through an array of flavors from a selection of our personal favorites. *Bob Tibbetts, good friend and wine consultant of Goodman Distributors*, will be on hand to lead the tasting. All six wines represent distinct style and character from five world renowned major viticultural regions, which includes a visit to Sonoma California, Oregon's Willamette Valley, Germany's Phalz, Australia's Barossa and Italy's Piedmonte regions. **Once again, reservations are required. Only Wine Club Members listed in our database are eligible to attend.**

Reserve your seat by calling 649-4750, no emails please.

The tasting list is as follows:

2003 Saint M Riesling -----	\$10.99
2003 Willamette Valley Pinot Gris -----	\$11.99
2003 Sebastiani Pinot Noir -----	\$13.99
2001 Grant Burge Miamba Shiraz -----	\$16.99
2001 Chateau St. Jean Merlot -----	\$26.99
2001 Bricco Maiolica Barbera D'Alba "Vigia" -----	\$35.99

MARCH OPEN HOUSE TASTING

Stop by on **Saturday, March 26th from 1:00-5:00 p.m.** and taste through a select group of recommended wines for the Easter meal.



Tasting list:

2003 Regillo Frascati Superiore -----	\$10.99
2004 Toad Hollow Eye of the Toad Rose -----	\$8.99
2002 Talomas Chardonnay/Viognier -----	\$11.99
2003 La Carraia Sangiovese -----	\$10.99
2001 Viu Manent Reserva Malbec -----	\$11.99