



Manchester Wine & Liquors

Wine Club Newsletter



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2001 CALIFORNIA CABERNETS

It was exactly one year ago that we profiled some of the first 2001 California wines to hit the market. As soon as we first heard of the outstanding reviews of this vintage, we eagerly awaited the arrival of the Cabernet wines. Beginning earlier this year, they started to arrive. As we have tasted them, each one has further solidified the lofty reputation this vintage holds. Recently, we have been made aware of the short supply of many of these wines, so it is time for us to bring some to your attention.

The 2001 vintage evolved under ideal conditions. An early spring frost reduced the size of the crop, concentrating the flavors of the crop into less fruit. The summer and fall were dry and warm, with just enough rain to keep the vines healthy. The harvest occurred under dry skies during early to mid-October. As soon as the fruit arrived at the wineries, hopes soared for a great vintage. The initial feeling was the vintage would be Bordeaux-like in style. Acidity readings were higher than '97, for example. Early accounts indicated the wines would be more stylish and elegant, a typical California vintage.

Now that they have started to arrive, we can confidently say the 2001's are all they are hyped up to be. Although the wines show excellent balance and elegance, these are not Bordeaux look alikes. 2001 Cabs show plenty of upfront fruit and are not shy on intensity. They drink very well upon release, but should age nicely for the rest of this decade.

This month we have six 2001 Cabs to offer, all are reasonably priced. Once again, supplies are limited, so do not hesitate.

Hess Select - Year in and year out, Donald Hess produces one of the best values in California Cabernet. This wine comes from the winery's Mt. Veeder vineyards and other select sources throughout California. Pure Cabernet flavors of berry, cassis and black cherry mark this wine that is framed by a touch of oak. Enjoy now and over the next 2-3 years.

Special Offer

\$12.99

Villa Mt. Eden Tall Trees Cabernet Sauvignon - This second release of Tall Trees Cab was produced mostly from newly mature plantings of vineyard land that had previously contributed to the great wines for Niebaum and Beaulieu Vineyards. A small addition of other Napa locations helped to complete this delicious Cab. Winemaker, Mike McGrath, skillfully blended each vineyard site to draw out the individual characteristics. The full-bodied flavors show a rich concentration of sweet plum and cassis. Well integrated oak, ripe tannin structure, with hints of chocolate and mint. A super Napa value.

Special Offer

\$12.99

Liberty School - This Cab has become one of our best sellers in the mid-teen range. This label started off as the second label for Caymus Vineyards. In the early nineties, they moved the project to the Paso Robles area. The Hope family became their primary fruit supplier and eventually bought a controlling interest in the label. Today,

son Austin Hope makes the wines. His Cab is very flashy, with explosive American oak in the nose, followed by toasty vanilla cassis and mint flavors on the palate. Drink over the next couple of years.

Special Offer



Steltzner Stags Leap District - This is really one not to miss. Dick Steltzner first planted vineyards in Napa's Stags Leap district in 1965. For the first dozen years, he sold off his fruit to some of Napa's most prominent names. Steltzner decided to start bottling his own wine with the 1977 vintage. For quite some time, Steltzner's wines were hit and miss. At times, reaching the heights this prime vineyard land was capable of, other times the wines were tannic, hard and uninspiring. This all changed when Steltzner hired Charles Hendricks in the late '90's to oversee the winemaking. Hendricks, who made a name for himself at Viader, has brought the quality up to all time highs at this Stags Leap property. The 2001 Cabernet shows deep purple color, plenty of berry, cassis and currant fruit, soft tannins and a long, stylish finish. Enjoyable now, but this wine will improve in 3-5 years.

Special Offer



Justin Cabernet Sauvignon - This winery has clearly made its mark for only being in existence 14 years from the 2001 vintage. Their claim to fame comes from the highly regarded Bordeaux-style Isosceles Red. Not only did it put the winery to the next level, it also displayed the fullest potential of Central Coast's appellation of the Paso Robles. What you can find in this estate Cab is plenty of spice and earthy flavors, mixed in with black currants and plum. Firm tannin structure, with just the right balance of sweet oak. Cellar now to 2008.

Special Offer



Sebastiani Cabernet Sauvignon A.V. - One of Sonoma's oldest operating, family owned wineries. This Cab comes from prime vineyard holdings in the Alexander Valley. It is the piece of Sonoma where you can find some of California's best quality Cabernet Sauvignon producers like Jordan, Chateau St. Jean and Silver Oak's AVV property that are

just a few to mention. This Cab shows a classic full body style with elegant structure up front, soft middle texture, with complex background flavors that show plenty of minty cassis and black cherry. Good tannin with a long, supple and sweet oaky mouthfeel in the finish. Will benefit with further cellar time over the next 5-6 years.

Special Offer



MONTHLY SPECIALS

2001 Henri Bourgeois "Petit Bourgeois" Rouge- Our goal was to find the perfect springtime red. Something more serious than Beaujolais, offering more value than Rioja, lighter than Merlot, but also a wine that stands up to grilled foods and highly seasoned dishes. We did not come up with a suitable choice overnight, but we think Petit Bourgeois Rouge just might be that wine. Made from up to 40 year old Cabernet Franc vines from around the village of Sancerre, this Loire red is both complex and quaffable. The nose is similar to a southern French, Provence red, very expressive of herbs, spices, earth and red fruits. On the palate, the wine is medium-bodied showing strawberry, plum and red currants, followed by a lingering spicy finish. This Cab Franc would be a definite candidate for a slight chill before serving pork marinated in olive oil with garlic, veal, salmon or tuna steaks are just a few of the numerous dishes that would be enhanced by this wine. **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.**

2002 Sportoletti Assisi Rosso - This wine performed very well in a Saturday afternoon blind tasting several months back. We had been waiting for the right month to slot it in. The Sportoletti family were involved in agriculture for several generations in central Italy before turning to viticulture in 1979. They now own 50 acres of prime vineyard land around the hills of Assisi. This Rosso is a 50/50 blend of Sangiovese and Merlot that spends 4 months in small oak barrels. This blend combines the cherry and plum of Sangiovese with the dark berry fruit of Merlot. The finished wine is very polished, showing a very smooth, silky texture. The 2001 received 90 points from Robert

CHARDONNAY SAVINGS

Parker and we would not be surprised to see a similar score bestowed upon the 2002. **Regular price \$16.99/btl. This month 15% off by the bottle, \$14.44 and 25% off by the case, \$12.74 or \$152.88 by the case net.**

2002 Domaine Patient Cottat Sauvignon Blanc - Patient Cottat is a high quality Sancerre producer who has managed to pull together quality fruit from several parts of the Loire Valley, including Pouilly Fume, to make this classified vin de pays. The result is a delicious Sauvignon Blanc that exhibits both style and character. Having benefitted from the ideal growing conditions of the great 2002 vintage, it exhibits a lively floral fruit aroma. The flavors show plenty of bright lemony grapefruit, with a nice underlining crisp acidity and a minerally finish, that is persistent and refreshing. This is an ideal white to have around for the warmer months ahead and would accompany cold salads and shellfish nicely. **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.**

2000 Ridge Coast Range Red – This bottling showcases Paul Draper’s masterful blending skills. Coast Range is made from a group of red grape varieties, sourced from vineyards out of the three major Sonoma appellations of Dry Creek Valley, Alexander Valley and the Russian River. It is made with a majority of Zinfandel, which is of no surprise, seeing as that the Ridge name is so synonymous with this noble grape. What makes this 2000 offering so exciting to us, is how it shows compared to the previous Coast Range vintage. It has a bit more structure and balance, with a price tag that goes for 20% less. It displays wonderfully scented spicy black fruits. The black cherry and sweet berry flavors lead into a soft, silky yet supple texture, it has nice oakey tannins and the right amount of spice to add to a long, firm finish. This red will drink well over the next 3-5 years and would enhance any grilled meat dish. **Price only \$15.99 this month get 15% off by the bottle, \$13.59 or 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

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.

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%**

MONTHLY BACKROOM TASTING

On **Monday, May 17th at 6:30 p.m.** in our back stockroom, we will be featuring the California wines of Ravenswood. On hand to lead the tasting will be *Stephen DiCarlo of Constellation Brands*. In 1976, winemaker Joel Peterson established the Ravenswood Winery. He worked his way up by developing a very successful Zinfandel program, becoming one of California's top producers of full and rich Zinfandels. Over the years, Ravenswood has gained a cult-like following among Zin lovers. Though Zinfandel has shown to be his truest strength, Peterson's passion does extend into several other areas of wine. The full-bodied Vintner Blend Cabernet Sauvignon and the deep concentrated, spicy Shiraz sourced out of Southeastern Australia, represent two nice additions to the Ravenswood portfolio of wines.

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

The tasting list is as follows:

2002 Ravenswood Vintners Blend Shiraz	\$9.99
2002 Ravenswood Vintners Blend Cabernet Sauvignon	\$9.99
2002 Ravenswood Vintners Blend Zinfandel	\$9.99
2001 Ravenswood "Lodi" Zinfandel	\$14.99
2001 Ravenswood "Amador" Zinfandel	\$14.99
2001 Ravenswood "Big River" Zinfandel	\$31.99

SATURDAY OPEN HOUSE TASTING

On **Saturday, May 15th between 1:00-5:00 p.m.**, blind taste and compare the six wines listed below. This sensory evaluation can offer a fun way of determining your favorites in each pairing. Look forward to seeing you there.

Pairing List is as Follows

2002 Bortolluzzi Pinot Grigio	\$13.99
2002 Santa Margherita Pinot Grigio	\$21.99
2001 Amano Primitivo	\$9.99
Rosenblum Zinfandel Cuvee XXV	\$9.99
2001 Villa Mt. Eden Tall Trees Cabernet Sauvignon	\$12.99
2001 Sterling Napa Valley Cabernet Sauvignon	\$19.99

