



Manchester Wine & Liquors

Wine Club Newsletter

MAY 2005

RIDGE RELEASES

We are pleased to announce the arrival of two new and exciting Ridge offerings. These limited quantity wines represent the diverse styles from the legendary winemaker Paul Draper. With over 30 years experience, Draper has built a strong reputation of being California's leading Zinfandel expert and can lay claim to having one of California's most coveted Cabernet vineyard. **Both wines will also be featured at our Cavey's wine dinner on May 17th. Refer to our website listed above for detailed menu.**

2003 is the very first vintage for **Ridge's Independence School Zinfandel**. So for you Ridge fans, here is an opportunity to grab onto another one of Drapers awesome Zins that offer rich, ripe flavors of sweet raspberry and plum accented with pepper and chocolate. Approachable now, but will cellar well over the next 5-7 years.

\$29.99

The **2002 Ridge Santa Cruz Mountain Red** is a secondary blend of Cabernet and Merlot. We were very excited when this rich, full-bodied red had finally found its way into the Connecticut market. It is sourced from the same vineyards as the legendary Monte Bello. The richer fruit went into the top Monte Bello bottling and the rest was declassified to be put into this much more affordable "Baby" Monte Bello. This young blend delivers a load of cassis and blackberry fruit flavors with plenty of supple oak, sweet tannins and spice. This to, will develop more complex flavors with additional time.

\$29.99

TASTY GERMANS

2003 Schonborn Estate Riesling - In the torrid vintage of 2003, basic Rieslings, in most cases, probably have the ripeness of a Kabinett level. This makes them an excellent value, since they sell for \$3.00 to \$5.00 less than a Kabinett. Schonborn is an outstanding Rheingau estate, their QBA Riesling shows rich apricot and peach fruit on the palate, followed by a smokey, mineral finish.

\$12.99

2003 Fitz Ritter Durkheimer Hochbenn Riesling Kabinett - This Pfalz Estate has been passed on through six generations of Ritters over 220 years. They are in an unusual area in that their temperatures are always about 3-4° above neighboring vineyards. This 2003 Kabinett shows that extra touch of ripeness their vineyards produce. Delicious peach and apricot fruit, intertwined with crisp acidity, make this an outstanding Riesling.

\$13.99

2003 Biffar Deidesheimer Kieselberg Riesling Kabinett- Joseph Biffar transformed this estate from good to exceptional back in the '80's. By focusing on lowering yields and putting a priority on quality over quantity, Biffar has become a leader in the Pfalz. His '03 Deidesheimer Kabinett has a big, rich mouthfeel, showing spicy, exotic fruits, with great ripeness and clarity. An excellent choice for Thai or Oriental cuisine.

\$16.99

2002 Karlsruhle Kaseler Nies Chen Riesling Spatlese - Karlsruhle is one of the rising stars of the Ruwer Valley, the smallest region of the Mosel. Grapes from this area can struggle to ripen in difficult years, but Karlsruhle holdings are among the finest in the valley. This '02 Spatlese shows more weight and richness on the palate, not necessarily sweeter, but riper fruit. Flavors of white peaches and tangerine make this Spatlese a good choice for spicier cuisine.

\$22.99

TEN FOR UNDER TEN \$\$\$ VOLUME III

Thomas Hyland Chardonnay - Australia remains the finest source for full-flavored Chardonnays that sell for under \$10. This bottling from Penfolds is named after Dr. Thomas Hyland, the winery's director from the late 1800's to 1914. It is sourced from Australia's cooler climates to ensure good crisp acidity for proper balance.

\$9.99

2004 Giesen Sauvignon Blanc - It is hard to beat New Zealand Sauvignon Blanc for true varietal character at affordable prices. This Marlborough producer makes a bargain Sauvignon Blanc that was recently voted best value of the vintage by the Wall Street Journal. It boasts bright lemony, melon fruit, a fresh, crisp mouthfeel and a pure, clean finish.

\$9.99

2003 Echelon Pinot Noir - Echelon is the value-minded label created by the Chalone Wine Group. Since several of the original members of this group specialize in Pinot Noir, it should be no surprise that the Pinot offering is the strongest in the Echelon lineup. A store favorite for many years now, the '03 is soft and velvety showing ripe raspberry and plum fruit with a long, smooth finish.

\$9.99

2003 Calina Carmenere Reserva - Chile's up and coming Carmenere grape is gaining momentum in the U.S. This once mysterious and controversial grape is fashioning a smooth, fruit driven style that seems to appeal to the Merlot drinker, though offering more flavor dimension. The aromas show shades of spice, generous black and red fruits, combined with smooth smoky tannins and a complex finish.

\$8.99

2003 Balbi Malbec - If memory serves me well, this old favorite was the very first Argentinian Malbec stocked in our store. Produced from the province of Mendoza, the largest and most important winegrowing region of Argentina. This medium to full-bodied Malbec delivers an intense, sweet black cherry aroma with hints of earth and spice. The bright cherry flavors blend nicely with the deep, rich plum and ripe berry. Overtones of black pepper carry through the mid-palate, balanced out with the right touch of oak. Check it out, only

\$6.99

2002 Laurel Glen Red - This California field blend, consisting of mainly Zinfandel and Carignane from very old vines, is one of the best California wines for under \$10 on the market. Proprietor Patrick Campbell says "the '02 is huge, almost as big as our Zinfandel bottling. It is a product of the vintage, probably the biggest red we've made yet". Enjoy this hearty, robust red with grilled meats and spicy red sauce dishes.

\$8.99

2003 Cetamura Chianti - Although Tuscany has enjoyed a string of good vintages for some time now, the odd numbered years have been best, going back to '95. Cetamura is the entry level offering from Badia Coltibuono and has always been one of the best Chianti values on the market. The 2003 shows bright, forward cherry fruit with subtle earth and tobacco nuances.

\$8.99

2002 Amano Primitivo - This Apulian gem has, for sometime, been one of our most consistent and reliable southern Italian red wine values. Rich and full-bodied with an expansive core of assorted black fruits. Its smooth balance, earthy tannin and spices make it a complete package. It is said that the Primitivo grape is related to America's Zinfandel grape, we'll let you be the judge. A super value for only

\$9.99

Jewel California Collection is a new and exciting group of California wines produced from grapes grown by a co-op of vineyard owners, sharing a common goal by giving the consumer wines of extraordinary quality for the price. Well, as far as we're concerned, they have us believing.

This **2003 Jewel Viognier** exhibits the freshest quality one expects from a well made Viognier. The floral aromatics filled with exotic fruits draw you into the juicy peach and citrus flavors. It is balanced with a lively crisp mouthfeel and is pleasantly clean on the finish.

\$9.99

2002 Jewel Petit Sirah is deep, dark and delicious showing intense black fruit aroma's. The flavors are rich and full-bodied with a supple concentration of plum and black cherry. Good tannin structure, balanced with soft nuances of vanilla and spice.

\$9.99

MONTHLY SPECIALS

2002 Ajello Majus Rosso - Another delicious southern Italian offering. Ajello is a family owned winery whose history dates back to 1860. Made in the traditional style, Nero D'Avola fermented in cement tanks or large neutral wood casks. This process is intended to allow the wine to show its pure fruit character and sense of terroir. Majus Rosso reminds us of a hypothetical blend of Pinot Noir and Zinfandel. This delicious red is the perfect type of red to have around as we turn the corner to the heart of Spring. It possesses bright raspberry fruit without being too heavy or rich. Its light mouthfeel, excellent focus and all around fresh character make a red to enjoy at a warm Spring barbecue. *Regular price \$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.*

2004 St. Clair Sauvignon Blanc - Early indications are that 2004 is a very special vintage for New Zealand Sauvignon Blanc. A very warm end to their growing season last March and April led to perfect ripening of the grapes before harvesting commenced. St. Clair has existed since 1978, selling their grapes to local wineries until they started to bottle their own wine in 1994. They were the largest supplier of grapes for New Zealand's most famous producer, Cloudy Bay. Since releasing wine under their own label, St. Clair has become one of New Zealand's top producers. This 2004 may be their best yet, showing ripe grapefruit, lime, melon and passion fruit flavors. Enjoy this racy Sauvignon Blanc with grilled shrimp or any seafood with a dill sauce. Rated **91** by the Wine Spectator and **90** by Robert Parker. *Regular price \$13.99. This month, get 15% off by the bottle, **\$11.89** or 25% off by the case **\$10.49** or **\$125.88** by the case net.*

2001 Val Viadero Tinto - Many will agree that the Toro wine region is Spain's newest viticultural heaven. Elevated to D.O. status only less than 15 years ago, its very warm and dry climate has attracted a trove of Spain's most renowned Enologists. This northwestern part of the Castilla - Leon is formed by many small villages, including the village of Toro around the

provinces of Zamora and Valladolid. Val Viadero is made with the indigenous red grape called Tinta de Toro, known only to the region. This early ripening grape is aged in oak five months for added complexity and roundness. It offers an intense deep garnet color. A smokey black fruit aroma with hints of vanilla and licorice. The medium to full-bodied flavors display blackcherry and sweet plum, good structure, soft spicy tannins and an opulent finish. Enjoy over the next 3-5 years. Pairs nicely with lamb, black beans with chourico and aged cheeses. *Regular 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.*

2003 Sebastiani Barbera - In the early years of California viticulture, many of the Italian wine growers planted Italian grapes, mainly because it was what they knew best. Today, these wines are categorized as Cal-Italia varietals. The Sebastiani family continues to carry through this tradition by honoring the late August Sebastiani. Inspired by the Barbera grape that is widely planted throughout the northern Italian region of Piedmont, August was the first to plant Barbera in Sonoma. Over the years though, plantings of California Barbera have dropped sharply to only 500 acres. Sebastiani controls a good share by producing roughly 1,900 cases per year. The first thing you notice with this bottling is its intense opaque black/purple color. The sweet, oaky, raspberry aroma gives a 'quiet before the storm' impression. The black raspberry flavors just explode in your mouth by fanning out intense spice and deep rich fruit concentration. The well integrated oak and firm tannin suggests some cellar time will only enhance the development of this full, fruit forward style Barbera, though it is quite approachable now. Enjoy with shortribs, Osso Bucco and aged cheeses. *Regular price \$17.99. This month, get 15% off by the bottle, **\$15.29** and 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

ONE OF CALIFORNIA'S
BEST KEPT SECRETS

Another fine addition to the impressive list of well managed wineries under the direction of the Beringer Winery Estates. The Asti Winery, led by Paul Rydquist and his winemaking team, is backed by Beringer's massive source of quality fruit out of the North Coast Appellations of Sonoma, Mendocino and Northern Napa County. The **Cellar #8 label** was named after one of the original cellars at the winery. These reds offer a nice fruit forward style, true character of each varietal and were all aged in French and American oak for added structure and balance.

The **2000 Cellar #8 Merlot** has a developed aroma of blackcherry, cedar and sweet vanilla. The smooth black fruit flavors show subtle spice, soft tannins and a mature finish.

Special price  **\$9.99**

2002 Cellar #8 Zinfandel - Displays a core of raspberry, wild berry and ripe plum flavors. It is outlined with sweet tannins, black pepper, a touch of earth with intense spice and a long, sweet oaky finish.

Special price  **\$9.99**

2001 Cellar #8 Cabernet Sauvignon - Possesses a sweet cedar aroma, accented with spice and deep black fruits. The rich, full-bodied flavors show generous amounts of cassis and blackberry, with hints of chocolate, black licorice, firm tannins and well integrated oak.

Special price  **\$9.99**

Buy **Two of Any
Combination**
For Only

 **\$17.98**

Save an additional 10%

MAY WINE TASTING
A TOUR THROUGH EUROPE

Reserve your seat for **Monday, May 16th at 6:30 p.m.** to taste through a delicious selection of European wine values. *Jim Kowalyshyn of Vineyard Brands Imports* will be on hand to guide us through three very important viticultural regions that reflect both the style and expression of their unique terroirs. This will include the regions of Rioja, Tuscany and the Rhone Valley. These food-friendly wines would also be a nice fit with the warmer grilling season ahead. **NOTE: 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:

SPAIN

2004 Marques De Caceres Rose ----- \$8.99
2001 Marques De Caceres Crianza ----- \$13.99

FRANCE

2003 Perrin Cotes du Rhone Blanc ----- \$9.99
2001 Perrin Rasteau Cotes du Rhone Villages- \$16.99

ITALY

2001 Borgo Scopeto Chianti Classico ----- \$15.99
2002 Tenuta Caparzo Rosso di Montalcino ---- \$17.99

MAY OPEN HOUSE TASTING

On **Saturday, May 21st between 1-5p.m.**, Susan and I would like to invite you to taste through a group of wine pairings selected by both old and new world styles. Through this simple exercise, it will allow you to note the differences between the styles and help to understand how each region influences their distinct flavor profile.

Tasting list is as follows:

2003 Chateau St. Jean Chardonnay ----- \$12.99
2002 Faiveley Bourgogne Chardonnay ----- \$14.99

2002 Atlas Peak Sangiovese ----- \$13.99
2001 Castello di Monastero Chianti Classico-- \$15.99

2003 Sebastiani Pinot Noir ----- \$13.99
2002 Faiveley Bourgogne Pinot Noir ----- \$15.99

CAVEY'S

in conjunction with
Manchester Wine & Liquors
presents

An Evening of Fine Foods & Ridge Wines

Tuesday, May 17, 2005 @ 6:30 p.m.

maine crab "panzanella" with oven-dried grapes & almonds
Chardonnay 2003

grilled pizza with muscovy duck breast "prosciutto", caramelized onions & olives
Three Valleys 2002

quail egg ravioli with pork belly, local ramps & morels
Independence Station 2003

grilled dry-aged shell loin of angus beef bruschetta
with sweet peas, cippollini onion, frisee, mint & pea shoots
Santa Cruz Mountain Red 2002

pecorino fossa di sogliano al rubicone
York Creek 2001

sorbetto
coffee

The cost of the dinner is \$89.00 including tax & gratuity
Reservations are required and space is limited.

Call 860-643-2751 to reserve.