



Manchester Discount Liquors I & II

Wine Club News Letter

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ABC's of Summer

We are now officially in the heart of summer. Of course, in New England that could mean 65° or 100°, or anything in between. Odds are we will be closer to the high end of that range. What can you do to combat the heat of July? Beer is certainly a viable option, especially an ice cold microbrew, but we're talking wine. The answer is as simple as ABC. That's right, ABC, anything but Chardonnay. It's time to explore other white wine (and Rose) options that don't have the heavy, rich personality that Chardonnay has. We are not trying to denigrate this noble white varietal, just promote the attributes of some appropriate alternatives. Here's five selections:

1998 Vega Sindoa Rosado - This Spanish winery has graced these pages more than once. Located in Navarra, they make some delicious Tempranillo wines blended with a number of non-traditional grapes. This dry Rose is made from Grenache, lovely fresh dry strawberry fruit, bracing acidity, a delicious summer quaffer. Like all the Vega Sindoa wines, a bargain for only **\$5.99**.

1997 Rabbit Ridge Sauvignon Blanc - This Sonoma winery is no stranger to these pages either. They seem to go from one strength to the other with each new release. This Sauvignon Blanc is of the more limited variety. Only 1300 cases of this release were made from two of the wineries estate owned vineyards. Delicious melony, lime flavors with hints of herbs and toasty oak, all nicely balanced by racy acidity. This entire production used to be sold off to Matanzas Creek. Their Savignon Blanc is about \$20.00. Enjoy Rabbit Ridge for only **\$11.99**.

1998 Au Bon Climat Pinot Blanc - This Santa Barbara winery is an appropriate choice for this feature since they are known as ABC for short. Their track record is marked by some of the finest Pinot Noir's and Chardonnay's out of Santa Barbara, and one of the finest Pinot Blanc's in California. This selection is for those who are interested in the most

Chardonnay. Like non-Chardonnay, very round, moderate oak, ample pear fruit, a natural choice for lobster. **\$13.99**.

1997 Bortoluzzi Pinot Grigio - A Pinot Grigio is a very logical choice for this style of wine we are looking for. With the ocean of Pinot Grigio on the market, not just any one will do. Authenticity is a must. Bortoluzzi tastes like authentic Pinot Grigio. Coming from Friuli, the finest region in Italy for Pinot Grigio, Bortoluzzi has plenty of dry, nutty, lemony fruit, and a refreshing, crisp finish. A step above many of the watered down, soft versions out there. Great for shellfish, poultry or filet of sole. **\$13.99**.

1997 RH Phillips Viognier - In the Dunnigan Hills, RH Phillips has had enormous success with the northern Rhone varietals of Syrah and Viognier. This exotic grape, which is all too often heavily oaked in California, is done just right by RH Phillips. This release shows lime, oranges and peach flavors, finishing dry and with great balance. A perfect white for Asian, Thai, Indian or any Pacific Rim cuisine. Best of all, this bottling sells for about half the typical California Viognier, **\$13.99**.

ABC Package

1998 Vega Sindoa Rosado	5.99
1997 Rabbit Ridge Sauvignon Blanc	11.99
1998 Au Bon Climat Pinot Blanc	13.99
1997 Bortoluzzi Pinot Grigio	13.99
1997 RH Phillips Viognier	<u>13.99</u>

Buy One of
All Five for Only



59.95

a savings of 12.95 or 21.6%
Package can also be a filler towards case discounts.

CHAMPAGNE BARGAIN

One of the most talked about topics this year in our industry is the Champagne shortage for the millennium. We have already seen supply shortages with many of the top dated vintage Champagne's. Supply on the non-vintage Champagne's is still very much up in the air. Prices continue to gradually creep up. We have taken significant positions on all the major houses before prices went up. However, we also began to look out for any good deals left in the market. Recently we found what may be the best price left on a grande marque house in Pommery.

Pommery is a house that dates back to 1836. With 741 acres of vineyards at their disposal it is no wonder Pommery can turn out a top notch product. In Champagne vineyards are graded out on a percentage scale, 100% being the highest quality. Pommery's vineyards grade out to 99%. Their style is one of delicacy, elegance, and freshness. The **Brut N.V.** is a blend of 25% Pinot Meunier, 30% Pinot Noir and 45% Chardonnay. Because of a change in importers, the price of Pommery has actually come down. In a recent Champagne overview by Stephen Tanzer, Pommery was rated an 88 and called "a delicious mouthful of Champagne, with more personality than most non-vintage Brut's". In the same issue, Veuve Clicquot was rated 89, Pierrier Jouet 86 and Mumm 88. Starting July 1st, we will be featuring **Pommery Brut N.V. at \$25.99**. This easily makes it the best buy in grande marque Champagne this year. This price will be in effect as long as our suppliers' stock lasts. Don't hesitate though, the holidays will be here before you know it.

MONTHLY SPECIALS

1997 Tollo Sangiovese - The 1997 vintage in Italy will go down in history as one of the great vintages for red wines. Certainly many top releases will rank with the legendary releases of '95, '90, '88, '82, '78 and so on. A great vintage like '97 also makes its mark on the "everyday" wines as well. This little Sangiovese from Tollo, a reputable Montepulciano producer, gives us a hint of '97's greatness. Bright, vivid cherry fruit, medium bodied, soft texture, a lovely, juicy Sangiovese for summer grilling. The only drawback to this vintage is that many Chianti's will edge up in price. All the more reason to take advantage of this bargain. **Regular price only \$6.99/btl. This month 15% off by the bottle and 25% off by the case.**

1997 Libery School Chardonnay- This winery was once the second label of Caymus and was made from all Napa fruit. The project has now been moved south into the Paso Robles/Central Coast area. Caymus has now sold off their majority stake in the label, but they still have a minority in-

terest. For a number of years, Chardonnay disappeared from this portfolio, but it's back with the '97 vintage. The style is very full-bodied, opulent and concentrated. The nose of butter, toast and vanilla explodes from the glass leading to a wine with a viscous texture, showing tropical fruit, toasty oak and a buttery smoothness. This exotic Chardonnay will provide hedonistic pleasure over the next 18 months with full flavored fish or poultry dishes. **Regular price \$14.99/btl. This month get 15% off by the bottle and 25% off by the case.**

1996 Cave Vinicole de Ribeauville Gewurztraminer - Summertime is ideal for drinking alsation white wines. Simply because they offer fresh clean cut aromatic, crisp acidic flavored styles that goes good as an aperitif and fits in well with many foods. Cave Vinicole de Ribeauville is named after the town in which it comes from. Because Ribeauville is the home for the oldest cooperative dating back well over a century. With that comes many advantages. This co-op is fully controlled by the towns wine growers. Over the years they have been able to understand the many different influences of the terroir, meaning the micro-environment in which the vines grow (soil, proper climate, etc.) of each vineyard location. This, in result, allows the best grape selection according to the areas production and level of ripeness. This Gewurztraminer is very aromatic with hints of floral spice, light bodied with a well balanced fruit character that mends well to the dry crisp style. If you've had Gewurztraminer from California or Oregon State, this is a must try because this wine reflects the true French style. Pairs well to lightly spiced Asian cuisine, sweet and sour dishes, smoked salmon, cold cuts, strong soft cheeses and will even stand up to light desserts. **Regular price \$9.99/btl. This month get 15% off by the bottle and 25% off by the case.**

1997 Seven Peaks Merlot - Seven Peaks is the product of a joint venture between the Australian South Corp Wine Company. Producers of Penfolds, Lindemans and several others. Together with the Nivens family whom are pioneers and independent grape growers out of California's Central Coast Valley. A very exciting and diverse appellation. Both efforts agree that with solid vineyard management and blending rich Central Coast fruit with a skillful Australian winemaking influence has all the ingredients of success. This is their very first bottling of the 1997 Merlot. A beautiful, elegant yet complex Merlot, nice deep color. As it opens up the ripe berry spice aromas jump out of the glass, the flavors show a deep berry fruit concentration that is embraced by subtle oak and vanillin spice. Altogether rounding out with a soft velvety finish. Pairs well to grilled meats such as steak, pork, lamb, tuna and chicken. **Regular price \$14.99/btl. This month get 15% off by the bottle and 25% off by the case.**

