



Manchester Discount Liquors I & II



Wine Club News Letter

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Discovering Alsace

This month we continue on our “anything but Chardonnay” theme that we featured last month. This month though we move to wines of one specific region, the wines of Alsace. Up in the northeast part of France, on the German border, lies this small, quaint, hilly region. The wines of Alsace remain some of the most underappreciated in all of France. Now is a perfect time to take a better look at the non-Chardonnay whites of this often overlooked region.

With all the complicated appellation systems in France, Alsace must be one of the easiest. Only one appellation, Alsace, takes care of the whole region. Labeling is as easy as California, after the varietal. The wine must be 100% of the labeled varietal. There are fifty vineyards that have been granted “grand cru” status for their superior quality they yield.

In addition to the simplicity of the labels of Alsace, there are plenty of other reasons to enjoy the wines of Alsace. The quality level is higher among the producers in Alsace than any other region in France. In comparison to Bordeaux or Burgundy there are relatively few producers in Alsace, which is why the quality level is so high. These wines are also extremely food friendly. The region itself has more three star michelin restaurants than any other French region, so the importance of food is obvious. These wines will marry well with any type of Germanic, Swiss cuisine and are the perfect choice for Eastern cuisine. These intensely flavored, spicy whites are exactly what Thai, Pacific Rim, Indian or Oriental meals need. Lastly as we stated before, they offer delicious, precise, unoaked alternatives to Chardonnay to refresh your palates in this torrid summer. The following is a general summary of Alsace varietals:

Pinot Blanc - A basic intro varietal for Alsatian wines. Light, crisp, slightly fruity. Generally shows pear and mineral flavors with a soft round texture.

Riesling - From Alsace, this grape takes on a dry character. Peachy, green apple flavors, very crisp, fresh texture.

Muscat - Again a drier version of this grape than California. Very aromatic, orange, tangerine, spicy flavors, still on the lighter side.

Pinot Gris - Actually Pinot Grigio, but couldn't taste any different. Rich, exotic, viscous texture, the weight of Chardonnay with similar exotic tropical fruit and smokey notes, except no oak. Try with a soy seasoned salmon filet.

Gewurztraminer - Also very rich and exotic. Spicy and very aromatic and flower. This varietal will often smell like fresh rose pedals. All types of complex flavors, tangerine, orange rind, peach and apricots to name a few. The varietal capable of making some of Alsace's greatest late harvest wine.

The following is a listing of all the Alsatian producers we stock, a quick overview, and their wines.

Ribeauville Et Environs - Co-op named for the town it is in, founded in 1895. The oldest co-op in France with 110 members. Very reliable producer at affordable prices.

1996 Pinot Blanc	7.99
1997 Tokay Pinot Gris	9.99
1997 Gewurztraminer	9.99

Pierre Sparr - Family firm dating back to the 17th century. They own 82 acres of vineyards. The style is supple, balanced, crisp, precise wines, excellent values also.

1998 Pinot Blanc Reserve	9.99
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Alsace Willm - Very traditional firm with a high reputation for quality. The wines are clean, delicate, fresh and totally dry, also among the best values in the region.

1998 Pinot Blanc	7.99
1997 Gentil	7.99
1998 Gewurztraminer	11.99
1997 Riesling	8.99

Hugel - One of the two or three most recognized names in Alsace. Both growers and negotiant, Hugel developed late harvesting in Alsace. Their Gentil label, a Sylvaner-Pinot Blanc blend, is as good as place as any to start out in Alsace.

1997 Gentil	9.99
1997 Pinot Blanc "Les Amours"	13.99

Trimbach - Another candidate for best known firm. Also combination of grower and negotiant. Very top quality throughout their portfolio. This domaine dates back to 1626 opts for wines of delicacy and style.

1996 Pinot Blanc	14.99
1996 Pinot Gris Reserve	19.99

Lucien Albrecht - Large family firm dating back to 1836, owns 80 acres of vineyards. Gewurztraminer and Riesling are the house specialties here. Stylistically these wines are more of the full bodied style.

1997 Gewurztraminer	13.99
1997 Riesling	14.99

Josmeyer - Smallish firm with 40 acres of vineyards. History dates back to 1854. This producer is quite adept at a wide array of wines. Achieving success with all varieties. Check out the Pinot Blanc though.

1996 Pinot Blanc	15.99
1996 Gewurztraminer	22.99

Marcel Deiss - This family's origins in Alsace winemaking date all the way back to 1744. They own 50 acres of vineyards. The emphasis here is on the soil and vineyard. All the wines have the clear mark of "terroir" or the reflection of the particular site of each wine.

1996 Pinot Blanc "Berghem"	15.99
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Charles Schleret - One of the top producers. Schleret's wines are among the most stylish and elegant in all of Alsace. They focus on terroir, aromatics and complexity. Each varietal is an incredible expression from this domaine.

1996 Riesling "Herrenweg"	20.99
1997 Gewurztraminer "Herrenweg"	23.99

Zind Humbrecht - The clear cut most cherished name in Alsace. Olivier Humbrecht is regarded as one of the greatest winemakers in the entire world. He is consulted with from all sorts of his fellow vigneron. These wines are amazingly powerful, rich, intense and complex. Truly breathtaking wines that should not be missed.

1997 Riesling "Wintzenheim"	24.99
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MONTHLY SPECIALS

1998 Zenato Pinot Grigio - 1997 will go down as one of the most successful vintages for Italian reds, '98 will be the year of

whites. It is a fabulous vintage with wines rich and round, but with the necessary zingy acidity. Zenato is a reliable producer in the Veneto that has been a favorite of ours for years. Not only is the '98 delicious, it has actually gone down in price from the '97. We're sold and you will be too. Light, crisp, pale in color, with dry, nutty flavors and a zippy finish. Enjoy with angel hair pasta in cream sauce, shrimp or as an aperitif. **Regular price \$8.99/btl. This month get 15% off by the bottle and 25% off by the case.**

1998 Domaine Pesquier Vin de Pays - Domaine Pesquier is a top notch Southern Rhone producer known for their Gigondas. This forward thinking producer has created an innovative little blend as opposed to the typical Cotes Du Rhone many producers offer. This wine blends the spicy, dark, robust character of Syrah and the soft, easy drinking, velvety texture of Merlot. This unusual yet appealing blend is perfect company for the usual suspects that come off the grill this time of year. The success of the '98 region in France is also apparent in this juicy little Vin de Pays. **Regular price \$8.99/btl. This month get 15% off by the bottle and 25% off by the case.**

1997 Rocco delle Macie Chianti Classico - The Rocco delle Macie estate is situated in the picturesque area of Castellina in Chianti near the heart of the Chianti Classico zone of Italy's historic Tuscany region. It is owned and operated by the Zingarelli family. They have over 325 acres under vine in the most desirable areas in Tuscany. The wines that bare their labels are produced entirely at the estate under strict family supervision to ensure excellent quality and tradition. This Chianti Classico receives continual top scores and best value status from the Wine Spectator. We recently opened a bottle and without doubt we could clearly see why. If this is our first impression that shows things to come out of the great '97 vintage, we recommend that one should take notice. Having said that, prices in the lower to mid-price range should remain stable. Though we should expect to see the higher end top quality producers, especially the smaller producers, to take price increases. Simply due to the fact that the '97 will not only go down as one of the best vintages in this decade. That alone will create a higher consumer demand.

This Chianti shows its youthful qualities. Dark cherry red in color, with classic Chianti aromas of assorted black fruits and cherries. Flavors that show medium bodied structures, well balanced acidity and tannins. The fruit burst out onto the palate with fresh ripe plums, blackberries and cherry fruits with a touch of dry herbs and soft tannins in the finish. The crisp acidity in this Chianti could suggest pairing to grilled fish, poultries, red meats and, of course, red italian sauced pasta dishes. **Regular price only \$11.99/btl. This month 15% off by the bottle and 25% off by the case.**

1997 Callaway Chardonnay Calla Lees- This Chardonnay comes from the area of Temecula. Located between Los Angeles and San Diego, California. It is much further away from the more familiar wine growing areas of northern California's Napa, Sonoma, Mendocino and the very large and emerging Central Coast regions. Temecula has about a 20 year wine history with a dozen or so small wineries with Callaway leading the way in pioneering and production. It has become recognized as a viable American viticultural wine appellation. Chardonnay and Sauvignon Blanc has proved great success from this area.

Callaway Chardonnay is a non-oaked wine, though it may appear to offer nuances of one that is slightly oaked. Because what you get is a creamy round rich slightly caramel flavor which, in part, is brought on by it's lees contact during the ageing process. Meaning that the grape juice sits in stainless steel tanks on the sediment solids (mostly dead yeast cells) that settles to the bottom. But Callaway's main emphasis is a fruit driven style Chardonnay that exhibits fresh fruit flavors of pears, apples and pineapple with clean crisp embracing acidity. Pair up to seafoods and poultry preparations. **Regular price \$8.99/btl. This month get 15% off by the bottle and 25% off by the case.**

Try a mixed case of monthly club specials:

- 3-btls. 1998 Zenato Pinot Grigio
- 3-btls. 1998 Domaine Pesquier Vin de Pays
- 3-btls. 1997 Rocca Delle Macie Chianti Classico
- 3 btls. 1997 Callaway Chardonnay Calla Lees

FOR ONLY



All four monthly specials are open for tasting all month long except for the day of the backroom tasting. Just ask for Joey or Jimmy and we will be more than happy to assist you in sampling the monthly specials.

MONTHLY TWO BOTTLE SAMPLER PACK

Napa Valley is so commonly associated with high priced, rare, sought after wines. There is at least one winery in the Napa Valley that has an eye on value, Round Hill. Established in 1977, owners Virginia and Ernie Van Asperen, along with winemaker Mark Swain, have dedicated themselves to providing great values. Although they have some ritzy neighbors and even sell grapes to some of the most esteemed Napa producers, Round Hill has always concentrated more on everyday wines. Their work has paid off as they are continually appearing in the best buy, great value issue of the wine publications. This month we offer you two current releases that are right on. Their **1997 California Chardonnay and Merlot**. Both offer plenty of intense fruit flavor with better balance and acid than most others in this price range. The Chardonnay is not

overly oak, shows pear fruit and has a good clean, crisp finish. The Merlot is soft and velvety with no hard edges. Just plenty of smooth cherry fruit.

- 1-btl. 1997 Round Hill California Chardonnay 7.99
- 1-btl. 1997 Round Hill California Merlot 7.99
- 15.98

**Buy One of
Each for Only**



a savings of an additional 3.00 or 18.7%

MONTHLY STORE TASTING NOTE

A reminder to all Wine Club members, as we do every year, we will be taking off the month of August. We will resume the regular tasting schedule in the month of September.

Linguine with Shrimp and Tomato-Garlic Sauce

This is a quick and light summer pasta. Perfect for when you are faced with an overabundance of tomatoes from the garden. You may substitute low salt chicken broth for the wine, but the wine really makes it.

- 1 tablespoon plus 1/2 cup dry white wine
- 1 egg white
- 1 1/2 teaspoons cornstarch
- 10-15 uncooked large shrimp, peeled, deveined
- 1/2 lb. linguine
- 1 1/2 tablespoons olive oil
- 6 fresh plum tomatoes, peeled, seeded and chopped
- 2 large garlic clove, minced
- 2 tablespoons slivered fresh basil

Whisk 1 tablespoon wine, egg white and cornstarch in medium bowl to blend. Mix in shrimp; sprinkle generously with salt. Let stand 10 minutes. Cook pasta in large pot of boiling salted water until just tender but still firm to bite. Heat oil in heavy medium skillet over medium heat. Drain shrimp; add to skillet. Stir 2 minutes. Add tomatoes, garlic and remaining 1/2 cup wine and simmer until shrimp are just opaque in center, about 2 minutes. Season with salt and pepper. Drain pasta and place in large pasta bowl. Spoon sauce over pasta, sprinkle with basil and lightly toss. Makes 2 servings.

Sent in by ***Evelyn Clark***, friend of the Wine Club.

Try matching this dish to the Rocca Delle Macie Chianti Classico or the Domaine Pesquier Vin de Pays.

If you have a favorite recipe you would like to share, send it in.

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