



Manchester Wine & Liquors



W i n e * C l u b * N e w s L e t t e r

November 2002

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THANKSGIVING 2002

Thanksgiving officially signals the start of the holiday season. It is unarguably also the most wine oriented holiday of the year as well. We have traditionally put together a group of wines to satisfy your Thanksgiving needs, and this year is no different. Each year we look for four domestic wines that offer excellent value and mainstream appeal. We feel especially strong about the four pack we have put together this year. As some prices have begun to drop, we had more wines as possible candidates than ever before. Do yourself a favor and grab a four pack or two and give yourself one less thing to worry about this Thanksgiving.

2000 Kunde Chardonnay - This Sonoma winery has graced these pages numerous times over the years. This current vintage of Chardonnay seems like the perfect fit for the type of Chard we were looking for. We wanted a wine with deep, rich flavors, but not too oaky or overly fruity. Kunde's has the rich, buttery texture, but also the necessary structure and acidity for balance. We guarantee you, Kunde Chard will satisfy all your turkey day guests.

Price  **\$13.99**

2000 Cline Vin Blanc - Fred Cline has never been afraid to be innovative or promote oddball varieties. This white blend includes too many varietals to list. Just read the back label if you're curious. The style of wine is off-dry, the fruit that comes through is Rhone-like, but it is very subtle, light, fresh and crisp. Cline's Vin Blanc would be excellent with ham if that might be your choice for Thanksgiving. It will also do nicely for guests who would opt for a white that is not too dry. The delicate citrus flavors and good acidity also make this a perfect choice for appetizers.

Price  **\$7.99**

1999 Montinore Pinot Noir - Oregon Pinot Noir has come a long way. For years their wines were wildly erratic from one year to the next. There was also a lack of affordable Pinots coming out of Oregon until recently. Today, vintages are much more consistent and there are numerous affordable choices available. Many feel Oregon is the prime growing area for Pinot in this country. In contrast to California versions, Oregon Pinot's are more Burgundian, a bit drier, more complex and higher in acid. Montinore shows lovely dark cherry and plum flavors, with a silky smooth texture, and long finish. The earthy tones and classic Pinot flavors will go perfect with the traditional Thanksgiving day bird.

Price  **\$11.99**

2000 Rosenblum California Zinfandel - Zinfandel is always a variety we recommend for Thanksgiving. With all the many flavors going on in the meal, a big juicy Zin matches up well with many of the components of the day. Kent Rosenblum, a veterinarian, has always been a Zin specialist. This California bottling is new to the market. We, for years, have stocked his non-vintage Cuvee, but this vintage dated release is the same price and a little richer and more intense. We are sure you will love the jammy blackberry and raspberry flavors of this California Zin. Fill your plate with turkey, stuffing, potatoes, cranberry sauce, gravy and grab a big glass of Rosenblum Zin and the Thanksgiving picture is complete.

Price  **\$10.99**

THANKSGIVING FOUR PACK

1 btl. 2000 Kunde Chardonnay	13.99
1 btl. 2000 Cline Vin Blanc	7.99
1 btl. 1999 Montinore Pinot Noir	11.99
1 btl. 2000 Rosenblum Zinfandel	10.99

**Buy One
Of Each
For Only**

 **\$36.96**
net



2001 GERMANS

We have experienced some renewed interest in Germans over the last few years. Several factors are probably playing in to this increase. People are certainly tiring of Chardonnay and seeking out alternatives. German prices have stabilized and even come down recently. Lastly, the food friendly nature of these wines has started to gain recognition. What better time to briefly highlight three new German releases from the 2001 vintage. This highly touted vintage is reputed to be the finest from Germany in 30 years. In addition, these Rieslings would also accompany turkey or ham very nicely.

2001 Selbach-Oster Zeltinger Schlossberg Riesling Kabinett - Dry style showing citrus fruit. Light bodied, good acidity, mineral and smoke tones on the finish. **Price \$13.99.**

2001 Darting Ungsteiner Betelhaus Riesling Kabinett - One of Germany's top producers. Very aromatic nose. Fuller bodied showing intense citrus, peach and apple fruit. **Price \$12.99.**

2001 Strub Niersteiner Paterberg Riesling Spatlese - This Riesling comes from the Rhine, meaning it should be a bit richer. Strub's Niersteiner has spicy lime and peach fruit, perfect balance and a long, lingering finish. **Price \$17.99.**

MONTHLY SPECIALS

1999 Valmiracle Tinto - Spain is an often easy choice when it comes to seeking out fabulous red wine values. Take this second label named Valmiracle for example. It is produced off of Vina Solorca's 175 acre estate, in central Spain's most prominent wine growing region of Ribera del Duero, on the eastern side, just off the banks of the Duero River in Roa De Duero. Valmiracle offers an amazing value, from the highly regarded '99 vintage. Made entirely of Tempranillo, the Noble red grape of Spain. Tempranillo shows many different styles. Some tend to be light and rustic, others show similar qualities of Pinot Noir and then there's the more polished, modern Claret style, which is what you will find in Valmiracle. In the glass, it shows a nice deep, purplish-black color. For a red at this price, it possesses so much structure and balance. Having full-bodied, black and red fruit concentration, with plenty of young ripe tannins, supple oak and a little spice in the finish. Valmiracle is such a great buy, one should consider this one by the case. Drinking well now, and will develop more over the next several years too. Ideal with aged cheeses, lamb, pork and one of my old favorites, black beans and chourico. **Regular price \$7.99/btl. This month get 15% off by the bottle, \$6.79 and 25% off by the case, \$5.99 or \$71.88 by the case net.**

2001 Toad Hollow Cacophony Zinfandel - For only being Toad Hollow's third Zinfandel release, it is quite an impressive effort. This Sonoma producer sources their Zinfandel fruit way down into Central Coast's Paso Robles appellation. Cabernet Sauvignon, Syrah, along with Zinfandel, have shown to thrive in the Paso Robles area. Its long hot days and low nightly temperatures are ideal growing conditions for these particular grape varieties. Toad Hollow's festive looking label echoes its stylish flavors. This Zin lends itself towards a more softer, elegantly smooth style, rather than the more fuller alcohol, power fruit, leathery spice driven style. This is a more medium to full-bodied Zin, with tremendous character. A real crowd pleaser that would be ideal around the many flavors of the Thanksgiving day meal. The wonderful Zinfandel aromas lead you in to its juicy fruit flavors of sweet blackberry, raspberry and plummy smoothness. It carries a harmonious balance of vanilla, layered over its creamy richness, earth and pepper spice, that lingers on the soft, yet long finish. **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.**

2000 Latour Grand Ardeche Chardonnay - In the late '70's, Latour looked for a place outside of Burgundy to plant Chardonnay. He was searching for a similar soil makeup as Burgundy, but somewhere land was more affordable. He realized the southern French region of Ardeche offered exactly what he was looking for. Grand Ardeche has always been Latour's oak aged rendition, with the wine going through full barrel and malolactic fermentations. As these vines have aged, this wine has taken on a new dimension. It has always packed plenty of power and rich flavors, now it seems to have more balance, as the flavors are a bit more subtle and stylish. This 2000 is probably our favorite Grand Ardeche yet. The creamy vanilla, apple and pear flavors will please any Chardonnay lover on Thanksgiving, and probably some non-lovers too. **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.**

2001 Palladio Chianti - There isn't much to be critical of in the world of Italian wine these days. One slight concern might be the disappearance of affordable quality Chianti. Palladio is a new entry to this market from Winebow Imports and it immediately helps fill this void. Palladio shows lovely medium-bodied, complex cherry fruit, an aromatic nose and a nice long finish. The flavors are textbook Sangiovese, plum and cherry, slightly dry, with good acidity. Chianti of this caliber usually runs in to the teens, so at \$10.00, Palladio represents an excellent value. Pair it with any meat sauce dish, pizza, burgers or gilled chicken. **Regular price only \$9.99/btl. This month 15% off by the bottle, \$8.49 and 25% off by the case, \$7.49 or \$89.88 by the case net.**

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

MIXED CASES DUE APPLY TOWARDS 25% SAVINGS

TWO BOTTLE SAMPLER PACK

These two remarkable French entry level wines are produced by two very prominent names, Joseph Drouhin out of Burgundy and Marcel Guigal of the Rhone Valley. The humble fact about these producers is that they do not have any problem putting their name on wines of this price level, which tells you that their egos do not get in the way. Instead of only producing Grand Cru Burgundies of the Cote D'or, or single vineyard Cote Roties of the northern Rhone, they know good and well, that not all wine drinkers can afford to buy the higher priced wines. Both producers share a common goal, the first and foremost, passion for quality at all price levels.

We start with **Joseph Drouhin's 2000 La Foret Chardonnay** - This negotiant firm produces a classic "non-oaked" White Burgundy. This was featured back in May's newsletter and we couldn't resist bringing it back. This Chard was sourced from three distinct areas of Burgundy's Chablis, Rully and Macon. It has nice aromas of lemon, lime and roasted almond. Fermented in stainless steel allows its pure apple, pears and citrus flavors to show generously. Its clean, crisp mineral tones lie on the mid-palate giving a bone dry impression, along with its firm acidity. However, its fruit shows long length on the finish. La Foret makes for an excellent food Chardonnay. Price only **\$9.99**.

We move to **Marcel Guigal's 2000 Cotes du Rhone** - Guigal is established as the wine master of the Rhone Valley. This meticulously gifted winemaker originates out of the northern Rhone, where he is credited for the revival of the Cote Rotie. Guigal also does quite well in Rhone's southern parts. This intense medium to full-bodied stylish Cotes du Rhone is a steal for the price of only **\$9.99**. Vintage after vintage, writers always claim that it is Guigal's best effort ever. Well as much as we would like to agree, we'll let you be the judge of that. This Cotes du Rhone is a blend of Syrah and Grenache. The flavors do lean towards the Syrah part, with its intense bouquet of spicy black fruits. A very well structured Cotes du Rhone with excellent concentration that is rich and supple, with plenty of spicy fruit flavor, and some cellar time to offer.

**Buy One Each
Of The Two**

For Only

\$16.49
net

a savings of an additional 3.50 or 17.5%

SATURDAY OPEN HOUSE TASTING

Well, it's that time of year again, and to many, champagne plays an important role throughout holiday entertaining. Family and friends, coupled with delicious foods, make up the perfect ingredients for celebration. Heck, any time you pop open that special bottle of bubbly, it's always a time for life's moment to celebrate. On **Saturday, November 16th from 12:00-4:00p.m.**, we will be featuring America's finest sparkling wine producer, Schramsberg. Over the years, Schramsberg has shown the world that this Napa Valley champagne producer can rival some of the world's best. In fact, their top J. Schram Cuvee, beat out Dom Perignon in several international competitions. Much can be credited to Jamie and Jack Davies. When they purchased the property back in 1965, they were the first to succeed in several categories. The first American producer to make a Blanc de Blanc sparkling wine made of Chardonnay, first to make a Cremant style and the first to produce a Blanc de Noir made with the red Pinot Noir grape and making it white. Schramsberg took center state with their Blanc de Blanc. Served by the Nixon administration in Beijing, for Premier Chou-En-Lai. From that point on, American's finest champagne producer has continued to be the presented choice for State dinners, serving world dignitaries such as Emperors, British Royalty, Prime Ministers, and even the Pope.



1998 Schramsberg Blanc de Blanc **\$24.99**

1997 Schramsberg Blanc de Noir . **\$24.99**

1997 Schramsberg Cremant Demi Sec ... **\$24.99**



MONTHLY BACKROOM TASTING

Come join us on **Monday, November 18th at 6:30 p.m.** in our back stockroom, along with guest speaker, *David Bove of Vineyard Brands Imports*. Taste through the wines of South Africa, from three producers, out of three distinct viticultural areas. For nearly ten years, South Africa has garnered the attention by many wine consumers. They are impacting an already competitive world wine market, largely due in part to the sound quality they deliver and at very attractive prices. South Africa has roughly 300 wineries out of 13 separate wine regions. This country is just beginning its long, bright future, even though wine has been produced there for more than three centuries. So it can be said South Africa is the "oldest" among the "new" world wine producing countries. Their wine styles are summed up in two ways. They hold an old world traditional European style, coupled with a new world California-like flair. Seating is limited, so **reserve your seat by calling 649-4750 (no emails please)**.

SPECIAL NOTE: Recently we have had people not honoring their seating reservation (not cancelling). As a friendly reminder, we please ask that if you are not able to attend, even if it is the day of the tasting, please notify us. We do have a secondary list of people who would like a fair opportunity to participate in these events. Thank you for your much needed cooperation.

Tasting List Is As Follows:

2001 Porcupine Sauvignon Blanc	10.99	2001 Fairview Goat Rotie Red	19.99
2001 Fairview Goats Do Roam Red	9.99	2001 Rust En Vrede Gaurdian Peak Cab/Sirah	11.99
2001 Fairview Pinotage	12.99	1998 Rust En Vrede Estate Red	29.99

FOCUS ON LAUREL GLEN

If you have been reading the wine press lately at all, you have seen California come under fire like never before. The main criticism of the California wine industry pertains to pricing, many wines have risen far too high in recent years. With the economy slowing, the stock market tanking, and all sorts of added competition in this market, California wines have been taking it on the chin lately. Luckily, not all California producers have overreacted to their popularity in the mid '90's. This month, we continue to focus on one. Laurel Glen Vineyards has continued to maintain a reasonable approach, churning out distinctive wines at fair prices for over twenty years now.

Founded in 1977 by Patrick Campbell, Laurel Glen began by selling off their production to other vintners. Kenwood and Chateau St. Jean were among some of the producers who purchased fruit from Laurel Glen. Starting in 1981, Campbell began bottling his own Cabernet instead of selling it off. Throughout the '80's, Campbell began to develop an outstanding reputation for Cabernet from his 40 acre vineyard on Sonoma Mountain. As Campbell's reputation for Cabernet grew, he started to direct his focus to some other projects. Over the next decade, Laurel Glen grew to include several other delicious inexpensive bottlings. This month, we will take a look at some current releases from this top notch Sonoma winery.

2000 Reds - Laurel Glen has always been about great wines at affordable prices. While top notch Sonoma Cabernet may not quite be affordable enough to drink every day, this tasty field blend certainly is. Reds is a blend of mainly Zinfandel with some Syrah, Grenache, Petite Sirah and Barbera. The vines average over 60 years of age, with some over 100 years old. This juicy, rich "wine for the people", as Campbell likes to call it, makes for a perfect house red. The jammy raspberry flavors go with pasta, burgers, pizza or anything off the grill.

Price  **\$8.99**

2000 Terra Rosa Cabernet Sauvignon - In the early '90's, California's north coast had plenty of high quality, affordable Cabernet juice available. Around this time, Campbell sought to make a delicious everyday \$10.00 Cab, Terra Rosa was born. Beginning with the '95 vintage, Campbell started to source fruit from Chile and Argentina in order to maintain the quality and \$10 price tag. This 2000 release came from prime winemaking sources in Mendoza, Argentina. These hillside vineyards range up to 80 years in age, yielding only two tons per acre. Compare that to the average 6 - 7 tons per acre in California. You would be hard pressed to find a more delicious bottle of \$10 Cabernet in the world. Lovely concentrated flavors of berry and cassis stand out in Terra Rosa. Don't miss this old vine, hand-crafted Cab at a bargain price.

Price  **\$9.99**

2000 Za Zin - In searching out sources for the Reds bottling, Campbell stumbled across some small patches of very old Zinfandel vines in Lodi. These vines, planted in the 1890's, produced such intense fruit, Campbell felt their yield should be bottled on its own. Za Zin is an incredibly intense wine, showing cassis, licorice, raspberry and blackberry fruit. Despite its incredible concentration, it does not come off as too big or Port-like, retaining good balance and structure. An amazing bargain, considering only 1,200 cases are produced. Enjoy with a juicy steak, or stash a bottle or two for Thanksgiving.

Price  **\$16.99**

1999 Counterpoint Cabernet Sauvignon - Although Campbell has diversified to include some other wines, make no mistake about it, Cabernet put Laurel Glen on the map. In making Laurel Glen's top Cabernet bottling, Campbell makes a rigorous selection from his vineyard. As the vineyard has matured, he felt the fruit that was not quite making it into the primary label was too good to keep selling off. Counterpoint became a second label for Campbell, utilizing the fruit that did not make it into the top bottling. '99 was a wonderful vintage for Counterpoint, showing deep, rich, black cherry and currant fruit, soft tannins, a round, smooth texture and a complex finish. Enjoy this sophisticated Cab now or let it develop for another three to five years.

Price  **\$26.99**

Three Pack Special

1 btl. 2000 Laurel Glen Reds	8.99
1 btl. 2000 Laurel Glen Terra Rosa Cabernet Sauvignon	9.99
1 btl. 2000 Laurel Glen Za Zin	16.99

 **\$29.50**
net

Four Pack Special

1 btl. 2000 Laurel Glen Reds	8.99
1 btl. 2000 Laurel Glen Terra Rosa Cabernet Sauvignon	9.99
1 btl. 2000 Laurel Glen Za Zin	16.99
1 btl. 1999 Laurel Glen Counterpoint Cabernet Sauvignon	26.99

 **\$52.00**
net