



# Manchester Wine & Liquors

## Wine Club Newsletter

NOVEMBER 2004

1032 Tolland Tpke., Manchester, CT 06040 (860) 649-4750 EMAIL: manchester.discount@snet.net WEBSITE: manchesterwineandliquors.com

### PROFILE ON DAVID RAMEY

One of California's most talented winemakers has decided to focus entirely on his own label after twenty years of duty at some of California's top wineries. If you've enjoyed the wines at Simi or Matanzas Creek in the eighties, Chalk Hill in the early '90's, Dominus in the mid-'90's or most recently Rudd Cellars, chances are David Ramey made the wine. Ramey started his own label in 1990 while working at Rudd Cellars. He did both until 2002, then left Rudd to concentrate solely on his own label. Despite the fact that Ramey's work at each stop has received rave reviews, he has managed to keep a low profile. However, after receiving tremendous reviews on his own wines each year, he is starting to develop a following. In a few years we would not be surprised to see Ramey's name at the top of many collector's lists. This month, we give you a chance to secure some of his recent releases. These are some of the finest Cabernets and Chardonnays being made in California today.

Ramey's style could be described as combining the finesse and elegance of French wine with the ripeness of fruit in California wines. They are rich and powerful, without being heavy or oaky. His reference point is Red Bordeaux and White Burgundy, so Cabernet based wines and Chardonnay's are all he produces. He considers Chardonnay the "red" of white wines, feeling this popular varietal is capable of producing a tremendous range of styles.

**2001 Russian River Chardonnay** - This wine exemplifies his marriage of French and California styles. It is clearly not French, but also not your typical California effort. Rich and explosive with tropical fruits and apple, followed up by spice and mineral on the finish. Delicious now, enjoy through 2005. Rated 91 from Parker. Enjoy with salmon, tuna or lobster.

**Price**  **\$37.99**

**2001 Hudson Vineyard Chardonnay** - More forward and French in style, but absolutely loaded with honey, vanilla, mineral and toffee flavors around a core of pear fruit. This is a California Chard that has the stuffing and raw materials to age like a Burgundy. It should make for a compelling wine in 2007. Rated 94 from Tanzer, 93 from Parker.

**Price**  **\$59.99**

**2002 Claret** - This is a blend of fruit not used in Ramey's two more expensive red wines. It is partly from Jericho Canyon, which is at the base of Mt. St. Helena, and the rest coming from Diamond Mountain. A delicious blend of 56% Cab, 27% Merlot and 17% Cab Franc, that shows dark cassis and blackberry fruit. The texture is plush and layered, making it very enjoyable now, drink now to 2012. Rated 89-92 from both Tanzer and Parker.

**Price**  **\$37.99**

**2002 Jericho Canyon** - This vineyard, at the base of Mt. St. Helena, is made of 45% Cab, 36% Merlot and 19% Cab Franc. This is a candidate for wine of the vintage. Layers and layers of black fruits coat the palate, leading to a finish that is unbelievably long. Rated 92-95 by Tanzer and 95-98 by Parker. The latter writes "get on board now, David Ramey is at the top of his game. This wine may ultimately merit a triple digit score with time".

**Price**  **\$95.99**

We hope you take advantage of this opportunity to try some of Ramey's offerings. They are certainly some of the finest wines to come out of California in recent memory. Great gift giving idea for the connoisseur in your life.

### THANKSGIVING SUGGESTIONS FOR UNDER \$10.00

Each year at this time, we pick four different wines that we feel will complement your Thanksgiving dinner. Each choice represents a different option that can work well with your meal, depending on your needs. Since there are so many components and flavors to the traditional Thanksgiving dinner, more than one style of wine can work with the meal. Why not pick up a bottle of each and see which option works best.

**2002 Dr. Fischer Riesling Classic** - An off-dry white is certainly a viable style of wine to serve. If by chance you are having fresh ham, this would be your best bet. Even

with turkey though, the green apple and peach fruit go with the gamey, earthy qualities of turkey. It would also play off well with sweet potatoes, cranberry sauce or any stuffing with raisins.

**Special**

**\$9.99**

**2002 Ch. Ste. Michelle Chardonnay** - A Chardonnay is an obvious pairing with your Thanksgiving meal, especially if you are going to have a large crowd, Chardonnay packs plenty of mainstream appeal. Ste. Michelle from Washington State is our choice, it combines rich, buttery apple flavors with good crisp acidity. Chards from the Pacific Northwest are generally a little better balanced than from California, making them more food friendly.

**Special**

**\$8.99**

**2003 Cortijo Rioja** - We were looking for a Pinot styled red, only more affordable, this Rioja fits the bill perfectly. Coming from the promising 2003 vintage, Cortijo shows forward, bright strawberry and cherry fruit. Light to full-bodied, yet very flavorful. This 100% Tempranillo will be perfect with dark turkey meat. All the Pinot Noir qualities we were looking for at a fraction of the price, great value.

**Special**

**\$7.99**

**2001 Laurel Glen Reds** - One of our favorite red values out of California. Patrick Campbell sources Old Vine Zin, Petite Sirah and Carignane out of Lodi. The vines are at least 65 years old, some up to 100 years of age. These low yielding vines produce a juicy red full of jammy blackberry and raspberry fruit. This robust, spicy effort has all the jammy flavors needed to work with the multitude of flavors on your Thanksgiving table.

**Special**

**\$8.99**

### MONTHLY SPECIALS

**2003 Les Heretiques Vin De Pays** - In the early '90's the wines from the South of France were a great source for bargains. Unfortunately in many areas of this sun drenched region, local varieties were pulled out for Chardonnay, Merlot and Cabernet. However, some producers in this area still work with traditional varieties. This Vin De Pays is the creation of Andre Iche of Ch. D'oupiac in Minervois, mentioned many times over the years in these writings. It is comprised of 100% Carignane from vines up to 70 years old. It is a big, spicy, peppery wine loaded with black fruits, and a mouth-filling chewy texture. It is a great everyday red for simple foods like pasta, burgers or anything off the grill. As you may remember from the news, heat reached all time highs throughout France in the summer of 2003. From a wine standpoint, the crop was small, but the wines have incredible fruit concentration. Best of all, Les Heretiques sells in the range that so many of the wines did a decade ago. **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.**

**2000 Ch. Vieux Brignon** - Unfortunately so many people associate Bordeaux only with expensive wine. The truth is there is a ton of Bordeaux that is made that sells for under \$10. Additionally, in a vintage like 2000, these Petite Bordeaux's can be delicious. This premier Cotes de Blayes is a blend of 55% Merlot, 30% Cab and 15% Malbec, coming from 25 year old vines. Cotes De Blayes is a small region just outside St. Emilion where Merlot is the primary grape used, it is also usually a great source for Bordeaux values. This effort from the legendary 2000 vintage shows good color, a soft, smooth texture, medium-bodied flavors of cedar, black cherry and earth. So if you're waiting on your 2000's in your cellar or just looking for a delicious red for under \$10, check out Ch. Vieux Brignon. **Regular price \$8.99/btl. This month 15% off by the bottle, \$7.64 and 25% off by the case, \$6.74 or \$80.88 by the case net.**

**2003 Dr. Konstantin Frank Dry Riesling** - New York State's Finger Lakes wine region is home to some pretty incredible Rieslings. There was a time when many believed that grapes from the Vinifera family could not thrive in this region's cool and fickle climate. Though in the early sixties, Russian viticulturist Dr. Konstantin Frank began to prove that theory wrong. In fact, several other noble grape varieties like Chardonnay, Gewurztraminer and Pinot Noir soon followed. This extraordinary, dry style Riesling emulates the classic flavors of a German estate Riesling. Refreshing, well balanced and surprisingly complex. The crisp fruity green apple, citrus, apricot and peach flavors are accented with mineral and firm underlying acidity. This delicious Riesling serves well as an aperitif, enhance the traditional Thanksgiving meal or accompany spicy Asian foods. **Price only \$14.99 this month get 15% off by the bottle, \$12.74 or 25% off by the case \$11.24 or \$134.88 by the case net.**

**2002 Viu Manent "Carmenere" Reserve** - This mysterious and controversial grape variety was once mistaken for a Merlot clone. In 1998 Chile's Department of Agriculture officially recognized Carmenere as a distinct variety. Planted originally in the French Bordeaux region for the purpose of blending. At the time when the French Vignorens were tearing out their Carmenere plantings due to its difficult, late ripening and poor rootstocks being prone to the phylloxera disease, Chile was planting imported Carmenere vines from Bordeaux in with their Merlot vines. Though, with Carmeneres slight downfall, all in all there appears to be an influx of producers currently having some wonderful success. Viu Manent's estate bottled reserve is a terrific example of that. This deep red shows nice blackberry and spice aromas. The plush velvety flavors exhibits sweet fruit structure, good tannin and oak, balanced with lovely spices in the finish. The unique flavors offer a similar impression of a fine Bordeaux. An ideal red for immediate enjoyment, along with your favorite sirloin cut or pork roast. **Regular price \$11.99, this month get 15% off by the bottle, \$10.19 and 25% off by the case, \$8.99 or \$107.88 by the case net.**

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

**MIXED CASES DO APPLY TOWARDS 25% SAVINGS**

**“TASTE OF TUSCANY”**  
**TWO BOTTLE SAMPLER**

These delicious “Baby Super Tuscans” are part of a well managed selection under Tuscany’s largest producer, Castello Banfi. Their wide selection of wines allows for great versatility and vigorous sources for quality.

We begin with this fabulous **2002 Cabernet Sauvignon/Sangiovese** blend under the name **Col Di Sasso**, meaning “stony hill”. The Cabernet portion helps bring out the nice medium-bodied structure and wonderful depth of blackberry and black cherry fruits. The Sangiovese’s role adds the soft earth tones and pleasant acidity. A supple combination with a smooth finish. Over the years, Col Di Sasso has shown to be a wine that is consistent, reliable and food friendly. **Price \$8.99.**

The same goes for the **2001 Centine Rosso**. It has a more traditional Tuscan style, showing a soft cedar aroma with sweet berry and violets. This full-bodied red is blended in harmony with 60% Sangiovese and equal parts Cabernet Sauvignon and Merlot. What you will find is a wine with focused flavors of sweet black cherry, berry fruits and subtle spice on the mid palate. The proper oak ageing has allowed Centine to possess a smooth tannin structure and a long, sweet fruity finish. **Price \$11.99.**

**Buy One Bottle**  
**Each of the Two**  
**For Only**



**Save \$5.00 or 24%**

**“CALIFORNIA TREASURE”**  
**TWO BOTTLE SAMPLER**

The Central Coast region of California lies a trove of magnificent wine. This vast and almost unlimited viticultural region encompasses a heap of exciting appellations that express distinct quality. This sampler showcases two varietals located in the county of San Luis Obispo.

We start with the leading Zinfandel producer in the appellation of Paso Robles, **Peachy Canyon’s 2002 Incredible Zin**. This area is also home to some good Cabernet Sauvignon and Syrah. Incredible Red is produced from multi-vineyard sources. This wine exudes mouthfilling flavors of plum, blackberry, raspberry and a ripe chewy texture. The peppery smooth tannin, well integrated oak and round plush finish lingers with the sweet fruit and supple spices. An absolutely well made Zin with special quality. **Price \$10.99.**

**2003 Avila Pinot Noir** takes us just south of Paso Robles. This aromatic, full flavored Pinot Noir turned some heads recently at our open house tasting. Avila’s vineyards are located near the ocean, on the edge of San Luis Obispo county. The cool ocean breeze allows for a climate very conducive to longer hang time on the vines, giving the grapes the proper balance of the natural sugar

and acidity. What you will find in this flavorful Pinot is a wonderful combination of red and black cherry fruits, good acidity, nuances of spice, sweet oak, accents of earth and a nice velvety texture.

**Price \$12.99.**

**Buy One Bottle**  
**Each of the two**  
**For Only**




**Save \$4.00 or 16%**

**BACKROOM WINE TASTING**

On **Monday November 8th at 6:30p.m.** in our back stockroom, we will be featuring the wines of South Africa. *Matt Wimberger, consultant for Worldwide Wines*, will be on hand to taste us through four impressive producers. Even though South Africa’s history of producing wine stretches back more than three centuries, it wasn’t until the end of apartheid that South Africa had really emerged onto the world market as a key premium wine producing country. With its many viticultural regions and multi-varietal blending, made in a combined old European and new world style, South Africa’s wine industry is still in the early stages of the many more good things to come.

**SPECIAL NOTE:** To help accommodate the seating and conform to the proper room capacity, **only Wine Club Members listed in our database are eligible to attend.** We’ve found in the past that most outside guests tend to cancel at the last minute or do not show up, blocking out active member’s participation. **Reserve your seat by calling 649-4750, no emails please. This tasting is for your purchasing consideration, therefore, we will be announcing special pricing for that evening and orders will also be taken.**

**The tasting list is as follows:**

2003 Porcupine Ridge Sauvignon Blanc		\$9.99
2003 Fairview Viognier		\$14.99
1999 Le Bonheur Prima Red		\$13.99
2003 Boekenhoutskloof Wolf Trap Red		\$11.99
2002 Fairview Goat Rotie		\$18.99
2002 Neil Ellis Cabernet Sauvignon		\$23.99

**SATURDAY OPEN HOUSE TASTING**

On **Saturday, November 13th from 1:00-5:00 p.m.** we continue our **blind tasting format** with a select group of affordable California Zinfandel’s. Take advantage of this great opportunity to learn and evaluate the unique qualities of Zinfandel.

2002 Rancho Zabaco Dancing Bull Zin	\$8.99
2002 Peachy Canyon Incredible Zin	\$10.99
2002 Bogle Old Vine Zin	\$12.99
2003 Cline Ancient Vines Zin	\$12.99
2001 Ravens Wood Lodi Zin	\$14.99
2001 Sausal Alexander Valley Zin	\$15.99

## 2002 CALIFORNIA PINOT NOIR

If there is one varietal that has been an uphill battle for California, it is Pinot Noir. This fickle varietal has frustrated numerous vignerons over the years in many regions. It has proven to be especially tough for the California winemaker though. Pinot Noir yields a wine that can be high in acidity, lean in fruit, and very vegetal on the nose. Unless the grape is cultivated in the right climate with the right viticultural techniques, any one of these flaws can rear its ugly head. As Cabernet and Chardonnay from California established themselves as world-class caliber, Pinot Noir lagged behind. If there is ever a vintage to make people take notice of California Pinot, it's 2002. The growing season started off with a very cool spring, which led to a very small crop. Often a small crop will ripen early and the wines may not develop the necessary structure or complex flavors.

In 2002 though, mother nature cooperated, as the rest of the growing season was virtually perfect. The grapes were able to stay on the vines for added hangtime. When picked, they had perfect sugar/acid balance. After bottling, they have developed into rich, complex Pinots. James Laube of the Wine Spectator says these Pinot's are "the finest he has tasted in his 25 years of reviewing wines". Stylistically, these wines have layers of red and black fruits, spicy notes, good structure and long complex finishes. If you love Pinot Noir, you should stock up on this fabulous vintage. Especially when you consider that finding affordable Red Burgundy has become all but impossible. This makes these California Pinots all the more attractive.

We have five different Pinots from the 2002 vintage to pick from, **buy one of each and save even more**. These wines will provide excellent drinking for the next two or three years. They are also all perfect wines for the upcoming Thanksgiving holiday. Pinot Noir and turkey are a match made in heaven.

**Sebastiani** - This was a crowd favorite last March in our Sebastiani backroom wine tasting. Sebastiani blends estate fruit from multiple vineyard locations out of the Russian River and Carneros appellations, areas that are conducive to well made Pinot Noir. It shows nice smoky, berry aromas and overtones of oak. This stylish Pinot Noir displays medium-bodied flavors, smooth, velvety texture, sweet dark cherry fruits that balance well with the acidity, soft tannins and subtle spice.

**Price**  **\$14.99**

**Edna Valley** - The Edna Valley Vineyard is located only a few miles from the Pacific, near San Luis Obispo. The vineyard runs east to west, so the cooling ocean breezes run unobstructed through the vineyard. This cool growing area makes it ideal for Pinot Noir. Their current release shows plum and cherry fruit, a silky texture, and spicy notes on the finish. The wine sees 10 months in oak, about 1/3 of it being new. A great value wine.

**Price**  **\$17.99**

**Saintsbury** - Dick Ward founded Saintsbury in 1981 with the burning desire to prove high quality Pinot could be made in California. He was also one of the first to recognize Carneros as an ideal location to grow Pinot Noir. Two years later, Carneros was officially recognized as an A.V.A. (American Viticultural Area). Ward uses twelve different vineyard sources for his Carneros bottling. He ferments them all separate, then blends them together. The 2002 is a complex wine offering aromas of spice, earth and vanilla, but it is probably the richest Saintsbury Pinot in recent memory. On the palate it is loaded with black cherry and plum flavors with a smooth, velvety texture, a delicious wine.

**Price**  **\$24.99**

**Acacia** - Another Carneros pioneer, Acacia was founded in 1979 and has long enjoyed a reputation for being one of California's top Pinot specialists. Their estate is a mere two miles from San Francisco Bay. The cool bay influence allows for a long growing season, allowing the grapes to ripen fully and evenly. This release, rated **90** by the Wine Spectator, combines the ripe, rich fruit character of the vintage and the spicy mineral qualities of Carneros. A beautifully balanced wine, full of silky berry fruit.

**Price**  **\$24.99**

**Hartford Court** - Founded in 1993 by Don Hartford, this relative newcomer sought to extol the virtues of the wines around the Russian River Valley. They make a wide range of Chardonnays, Zinfandels and, of course, Pinot Noirs. This Sonoma Coast bottling is probably the richest of this group. It shows expansive black cherry, plum and raspberry fruit, subtle tones of earth and spice follow on the long lasting finish.

**Price**  **\$25.99**

Try a pack of **One**  
**Each of All Five**  
for only .

 **\$87.95**

a savings  
of \$21.00