



# Manchester Wine & Liquors



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

NOVEMBER 2003

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## **THANKSGIVING 2003**

The leaves have turned colors and are falling from the trees, the late fall chill is in the air, all this means is one thing, the holidays are upon us again. Of course, the official start of the holiday season is Thanksgiving. As the hectic pace of this holiday season quickens, we try to make one aspect of Thanksgiving easier, your wine choices. Each year we select four wines that would all accompany your Thanksgiving meal. Each must have wide reaching appeal, be affordably priced and be American. This year, we have a Chardonnay, a White blend, a Pinot Noir and a Zinfandel blend. Buy all four and save even more. Hopefully, this will make that part of your Thanksgiving day a bit easier.

**2001 Benzinger Chardonnay** - What more could you want in a Chardonnay. Rich, intense tropical flavors, combined with pear and apple in a full-bodied style, with excellent balance of oak. This is the style of Chardonnay that can stand up to the rich, filling dishes that traditionally are served on Thanksgiving. **Price \$10.99.**

**2002 Ca Del Solo Big House White** - This counterpart to Big House Red was first released a few years ago. It has gotten more interesting with each vintage. This blend has almost every white varietal in it but Chardonnay. It is a clean, crisp white that shows dry, lemony flavors, with nutty, mineral notes on the finish. A good choice for appetizers and starters, or if you're tired of Chardonnay. **Price \$8.99.**

**NV Marietta Old Vine Red** - This long time favorite field blend would be a perfect turkey wine. This Sonoma winery is known for their extracted Zins and Cabs, as well as this inexpensive Zin blend. The wine shows jammy blackberry

and raspberry fruit, spicy tones and a long, warming finish. The jammy berry flavors are perfect for the dark meat from the bird with cranberry sauce. **Price \$12.99.**

**2001 Echelon Pinot Noir** - Echelon is a series of affordable releases from the Chalone Wine Group. It should be no surprise that they would excel with Pinot Noir with wineries like Acacia, Edna Valley and Chalone in the group. The Echelon Pinot shows plum, cherry, spices a touch of vanilla and excellent balance. This medium-bodied red will work well with all facets of your meal. **Price \$11.99.**

Buy One Each  
Of All Four  
For Only



## **RHONE RICHES**

We are currently in a stretch of great vintages in the Rhone Valley that we have not seen before in our lifetimes. The decade of the '90's was not kind to this sun-drenched French region. Except for '90 and '95, the Rhone Valley suffered through a series of less than stellar vintages. Starting with 1998 though, this region has rebounded with four straight outstanding years. Two of which, 2000 and 2001, are the best vintages since '89 and '90. The best thing about a great Rhone vintage is that the basic Cotes Du Rhones overachieve also. Many times in great years these wines drink like mini-Chateauneuf-Du-Papes. This

## MONTHLY SPECIALS

month, we are offering five from the very top domaines in the Rhone Valley. Representing both the 2000 and 01 vintages, these wines are some of the best Red wines you will find in this price range. Additionally, Cotes Du Rhone is a fine choice for turkey.

**Guigal** - No list of Rhone producers would be complete without Guigal heading it. This legendary producer has done more to bring attention to Rhone wines in the last 20 years than anyone. Their Cotes Du Rhone is made from 50% Grenache, 25% Syrah and 25% Mourvedre from 35 year old vines. The wine is deep and rich, with silky raspberry and peppery notes. **Price \$9.99.**

**Jaboulet** - This famous firm dates back to 1834. Their Hermitage and Chateauneuf-du-Pape wines are some of the most famous to ever come from the Rhone Valley. Parellele 45 is their Cotes Du Rhone, named for the 45th parallel that passes two kilometers from their cellar. A blend of equal parts Syrah and Grenache, Parellele 45 always shows exceptional finesse and elegance for a Cotes Du Rhone. **Price \$9.99.**

**Chapoutier** - This is the turnaround story of the Group. Fourteen year's ago, 26 year old Michel Chapoutier took over from his father who had passed away. By making a fanatical commitment to quality, Michel has turned Chapoutier into one of the Rhone's top firms. Their Bellerushe Cotes Du Rhone is a chunky, full-bodied style with good fruit intensity. **Price \$9.99.**

**Andre Brunel** - The proprietor of the famous Chateauneuf-Du-Pape Estate Les Cailloux, Brunel makes one of our favorite Cotes Du Rhones. This wine has been a feature several times over the years. Thick raspberry and cassis fruit explode on the palate, followed by a spicy, peppery finish. Our favorite of the bunch, see what you think. **Price \$9.99.**

**Perrin Reserve** - Jacques Perrin has made Ch. Beaucastle the most famous, sought after Chateauneuf-Du-Pape on the planet. He puts that same devotion and commitment to his Reserve Cotes Du Rhone. A delicious smooth, velvety wine with nice depth of fruit and a peppery finish. An all-natural approach, low yielding old vines, and as little manipulation as possible are the keys here. **Price \$9.99.**

**2001 Protocolo Tinto** - 2001 was a tremendous vintage for Spain. The wines have an extra layer of fruit, exceptional balance and wonderful aromatics. Protocolo comes from the South-Central D.O. of Manchuela. This region only became an official D.O. with the '99 vintage. Protocolo is a 100% Tempranillo from the Bodegas Dominio De Eguren. In a warm vintage like 2001, this juicy little red is why we are such big fans of Spanish wines. Smooth, velvety and seamless on the palate, Protocolo is medium-bodied with lovely cherry and strawberry flavors, and a touch of spice on the finish. Do yourself a favor and buy a case of Protocolo to enjoy over the next 3-6 months. You'll love it, your guests will love it, and you will love the price. Rated an **85** by Robert Parker. *Normally \$5.99/btl. This month get **15% off by the bottle, \$5.09** and **25% off by the case, \$4.49** or **\$53.88** by the case net.*

**2002 Maculan Pinot Toi** - Fausto Maculan is perhaps the finest winemaker in the Veneto. His expertise ranges from Cabernet based wines to desert wines. So it should be no surprise that he has created a delicious little white blend here. Maculan is located in the town of Breganze, in the hills just north of Venice. This cool climate here yields crisp, racy, flavorful whites. This particular blend is comprised of Pinot Bianco, Tocai, Chardonnay and Pinot Grigio. This interesting combination results in a wine with vivid dry lemony and citrus flavors with nutty mineral tones. The Chardonnay helps give the wine an extra bit of weight on the palate. Pair this versatile white with light pasta dishes, shellfish or on its own as an aperitif. *Regular price \$10.99/btl. This month **15% off by the bottle, \$9.64** and **25% off by the case, \$8.24** or **\$98.88** by the case net.*

**2001 Produttori Langhe Nebbiolo** - Produttori is a well established Italian wine cooperative that dates back to 1958. They are the only group of its kind around the village of Barbaresco, in the Piedmont regions Langhe zone. Most locals and wine critics believe that this group of growers make up some of the most traditional and stylish Barbaresco wines that are as good as their neighboring single estate producers. combined, they control just over one third of the area under vine. They make nine classified single Cru vineyard Barbaresco's, with very high standards of quality. Produttori has always been quick to de-classify a certain amount of their single vineyard Nebbiolo fruit, to

blend and make either a straight Barbaresco, or in this case, the Langhe Nebbiolo. It possesses some similarities to Pinot Noir, with spicy red and black scented fruits. The young up front flavors show soft tannins, wrapped in velvety smooth layers of rich, ripe, black and red cherry fruits, with a touch of sweet plum. Excellent structure with a fine balance of acidity. The finish is straight forward and almost endless. Langhe Red exhibits the finest quality and elegant style of the Nebbiolo grape for the price. Pair up with pork roast or with the many flavors of the Thanksgiving meal. Price **\$17.99/btl.** *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.*

**2002 Broglia Gavi Di Gavi** - In all of the 15 years of our monthly newsletter, not once has there been a Gavi wine featured. Mainly because there wasn't a whole heck of a lot to show. Gavi's were labeled by many as bland and too expensive. However, if you search well enough, the ones that are found can be very rewarding in both flavor and price. Gavi is the name of the village located in Italy's northwest corner region of Piedmont. Made from the Cortese grape, this crisp white shows delicious, unique creamy almond and fresh citrus flavors, with a hint of lemon. It has a rich mouthfeel on the mid-palate that grips on to its great underlying acidity, with accents of mineral that lead into a delightfully long finish. It was fermented and aged entirely in stainless steel to assure a clean and pure fruity character. If you enjoy good Pinot Grigio, a taste of this stylish Gavi is sure to get your attention. Creamy seafood pasta, game bird or antipasti would work extremely well. *Regular price \$16.99/btl. This month get 15% off by the bottle, \$14.44 and 25% off by the case, \$12.74 or \$152.88 by the case net.*

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

## MONTHLY BACKROOM TASTING

On **Monday, November 17th at 6:30 p.m.** in our back stockroom, we will be featuring the wines of **Washington State's Columbia Crest**. For the second time this year, *Michael Wylie of Stimson Lane Vineyard Estates* will be on hand to share his knowledge of this great, but somewhat underrated, wine region. In the early eighties, the Columbia Crest brand was created by its parent company, Stimson Lane Vineyard Estates, originally to

compliment their other brand, Chateau St. Michele, as a more affordable selection of wines. But as the Columbia Crest brand grew, so has its quality and innovative spirit, that measures along side some of the region's best. The Stimson Lane group can be credited as the key driving force behind making Washington State a major American viticultural region, second only to California. Considering the amount of rainfall in and around the Seattle area, climatically the state is very divided. The Cascade mountains absorb the brunt of the state's annual rainfall from the western maritime influence. To the east, you have a climate that is completely different. The days are long and sunny. In fact, it sees two hours more sunlight per day than California. It is hot and dry, almost desert like. The Columbia and Yakima Valley's offer an ideal growing season for grapes, marked by excellent ripening, acidity and great fruit concentration. **The wines listed below were selected with the Thanksgiving meal in mind.**

Seating is limited, so **reserve your seat by calling 649-4750. (No emails please).** **NOTE:** 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:

2002 Columbia Crest Gewurztraminer	<b>7.99</b>
2002 Columbia Crest Estate Chardonnay	<b>10.99</b>
2001 Columbia Crest Estate Syrah	<b>10.99</b>
2001 Columbia Crest Estate Cabernet Sauvignon	<b>10.99</b>
2001 Columbia Crest Reserve Syrah	<b>29.99</b>
2000 Columbia Crest Reserve Cabernet Sauvignon	<b>29.99</b>

## SATURDAY OPEN HOUSE TASTING

On **SATURDAY, NOVEMBER 8TH FROM 1:00-5:00** - blind taste **through the five Cotes du Rhones wines (refer to lead article for more information).**

**2000 Perrin Reserve**  
**2001 Chapoutier Belleruche**  
**2001 Andre Brunel**  
**2000 Marcel Guigal**  
**2001 Paul Jaboulet**

## BOTTLE SAMPLER PACK #1

As many have already discovered by now, is how monumental the 2000 Bordeaux vintage was. The strongest vintage since 1990. Throughout this year, value seekers have been taking full advantage of these tremendous quality Bordeaux's, especially in the medium price levels. Even though we took a strong position on the 2000's, we are seeing the supply of this magnificent vintage selling out quickly, we managed to put this pack of two delicious Bordeaux's aside for this feature. Both are made mostly of Merlot, combined with Cabernet Franc. They are located to the east off the Gironde River's right bank, out of two sub appellations of their respected areas. One, a Lussac St. Emilion and the other a Lalande De Pomerol. The **2000 Chateau Cap De Merle-Lussac St. Emilion** has a dusty, cedar, ripe cherry aroma. It delivers an intense rich medium to full-bodied sweet cherry flavor that shows plenty of young spicy tannin. **Price \$12.99.**

The **2000 Chateau Fleur De Jean Gue-Lalande De Pomerol** is more stylishly balanced, the aromas are full and rich with plenty of blackberry and cherry fruits, with notes of oakey spice and vanilla. Its supple fruit flavors show to be long and smooth. Full-bodied with terrific concentration and texture. **Price \$18.99.** Both are drinkable now, but 3-5 years of cellar time would enhance a more complex flavor.

Buy **One Of**  
Each For Only



and save **\$7.99 or 25%**

## SAMPLER PACK #2

The wines of Santa Rita are among a handful of Chilean producers we look to each vintage to measure the current efforts that represent this value oriented country. We have put together four delicious wines under the Santa Rita 120 label that is comprised of pure varietal fruit driven styles of excellent quality. They are complex, yet easy drinking and enjoyable to the palate.

We start the line up with the **2002 Santa Rita 120 Chardonnay**. It offers straight forward pear, apple and tropical fruit flavors. Rich and full-bodied, with hints of spice and vanilla in the finish. **Price \$5.99.**

The **2001 Santa Rita 120 Cabernet Sauvignon** exhibits a true well rounded deep concentration of blackberry and cassis, followed by its ripe oaky tannins. A firm, well structured Cabernet that is ridiculously under priced. **Price \$5.99.**

Speaking of underpriced, take a look at this **2002 Santa Rita 120 Sauvignon Blanc**. This remarkable value delivers from start to finish. The pretty sweet floral scents draw you into the clean, dry, crisp fresh fruitbowl flavors of citrus, apple, melon and grapefruit. The herbaceous qualities and underlying acidity leaves a long lasting refreshing finish. **Price \$5.99.**

Last to round out the pack, the **2001 Santa Rita 120 Merlot** is textbook Merlot. Soft, plush with black fruits and red cherry with a touch of vanilla and liquorice. The supple tannins help frame out a wonderful finish. **Price \$5.99.**

2001 Santa Rita 120 Cabernet Sauvignon	<b>Regular</b>	<b>Special</b>
2002 Santa Rita 120 Chardonnay	<b>Price</b>	<b>Price</b>
2001 Santa Rita 120 Merlot	6.99	5.99
2002 Santa Rita 120 Sauvignon Blanc		

Try **All Four**  
Of Any Combination  
For Only



a savings of an additional 4.00 or 16.7%  
off of the already low special price

# **ROBERT MONDAVI'S CONNECTION** **DOWN UNDER**

Mondavi's history with international joint ventures began in 1979, when they teamed up with the famous Chateau Mouton Rothschild family of France. Their combined philosophies and great wine making produced the Bordeaux-style blend known as Opus One, noted as one of Napa Valley's most distinct and coveted red wines. This joint venture was the very first of its kind in the United States, making Robert Mondavi California's vanguard by spawning joint efforts in other countries with Chile's Eduardo Chadwick family of Vina Errazuriz, Calitera, Sena and Arboleda. Establishing a strong presence in Italy's Tuscany region working with wines like Luce and Lucente of Marchesi De Frescobaldi. The famous estate of Tenuta Dell'Ornellaia that also produces Masseto, Le Serre Vuove, Le Volte and Poggio Alle Gazze. For the most part, these sought after super Tuscan red wines are available in our store.

Well, now that you have an overview of their many involvements outside the United States, let us be the first to introduce you to their newest and exciting acquisition out of Australia. This 50/50 partnership with Australia's largest producer, South Corp., has entered into production with Robert Mondavi to market new wines from both California and Australia with Rosemount's Oatley family under the labels of Kirralaa and Talomas.

The wines of Kirralaa embodies the distinct style that has put Australia at the top of the list among consumers taste. Fruit forward, with great structure, depth and richness that is stylish and well balanced. The Kirralaa wines are blended to express the unique regional character from their diverse vineyards terrior. The fruit selected for Kirralaa range from only two to three tons per acre to assure the best possible quality.

The **2002 Kirralaa Chardonnay** is the only white wine available to us at this time. This Chard is sourced from Rosemount's best vineyards. It is extremely well balanced with crisp aromas of tropical fruit and spice. The lively fresh fruit flavors work in harmony with its background shades of oak and rich spicy finish. Regular price \$17.99.

Special Price

**\$12.99**

The **2001 Kirralaa Bushvine Shiraz** is text book Shiraz, made from old vines that produces just under two tons per acre. As with all of Karralaa's reds, they are aged partially in both new and older seasoned American barriques for 14 months. It has wonderful red fruit and black plum scents with subtle oak and spice. The rich glass staining juicy black berry, plum and cherry flavors are balanced by its sweet ripe, spicy tannins and natural acidity that shows a level of complexity one would expect from Rosemount. Regular price \$17.99.

Special Price

**\$12.99**

When we first tasted the **2002 Kirralaa Merlot**, we immediately noticed that it needed a little time for the flavors and aromas to open up in the glass. The fruit showed to be very rich, young and slightly green, but when it finally opened up, its soft sweet plum aromas came alive. The smooth velvety flavors of minty cassis and blackberry showed remarkably. With 15% Cabernet Sauvignon blended into this already full bodied red, this firmly balanced Merlot

with such fruit intensity, oaky tannins and alcohol, clearly make this a Merlot with multiple dimensions, that can also afford some cellar time. Regular price \$17.99.

Special Price

**\$12.99**

**2001 Kirralaa Cabernet Sauvignon** - When drinking this deep dark Cabernet, two things come to mind. Australia's Cabernets tend to be overlooked do to their delicious world class Shiraz. When in fact, they can produce some pretty awesome Cabernets. The other thing, is that Mondavi's influence is all over this one. Mondavi's track record for great Cab's dates back to the mid-sixties. Combined with the incredible things they are doing in Chile, this one is no exception. It shows deep blackberry and cassis with nuances of cherry, chocolate adding to its rich, intense flavors. It's spicy Cabernet aromas lead into a seductive smoothness, yet having firm tannins, with a touch of oak to the long fruity finish. Regular price \$17.99.

Special Price

**\$12.99**

We now move into the other side of this joint venture with the California wines of Talomas. This is a new and exciting label that represents stylish wines from multi-sourced regional blending, ranging from Napa and Sonoma, down to Central Coast's Monterey, Paso Robles and Santa Barbara counties. These reds were partially aged 14 months in both new and seasoned American and French barriques.

The **2001 Talomas Cabernet Sauvignon/Syrah** exhibits bell pepper spice with a slight smoky berry aroma. The Cabernet portion gives it rich full-bodied fruit intensity. The Syrah offers its part with elegant subtle spices, black cherry and raspberry flavors that leaves a long, polished finish. Regular price \$16.99.

Special Price

**\$11.99**

As we mentioned before, Mondavi is all about Cabernet. This **2001 Talomas Cabernet Sauvignon/Merlot** mix shows seductive aromas with shades of cedar, black liquorice, minty cocoa and sweet berry spice. Firmly rich and well-structured. The marriage of these two grapes displays mouthfilling cassis, blackberry and ripe plum fruits, chocolate cherry and sweet ripe tannins. The Merlot contributes to the velvety smooth mid-palate. An impressive wine of style and balance. Regular price \$16.99.

Special Price

**\$11.99**

**2002 Talomas Chardonnay-Viognier** - This refreshing combination focuses on the Viognier's bright floral aromas, complimented by the Chardonnay's rich supple, citrusy backbone character. A delightful change from your ordinary Chard. Regular price \$16.99.

Special Price

**\$11.99**

Talomas and Kirralaa are the ideal example of how two wine cultures can come together to find a common ground with tradition and innovation and share a key goal in producing world class wines that can be enjoyed for any occasion.



*in conjunction with  
Manchester Wine and Liquors  
Presents...*

*A Harvest Wine Dinner*

**Wednesday, November 12, 2003 - 6:30 PM**

*Guest Speaker: Bob Tibbetts, Wine Manager of Allan S. Goodman, Inc.*

*Reception*

Hand-Passed Hors d'oeuvres  
***Mirabelle Brut by Schramsberg***

*First Course*

Butternut Squash and Pecan Bisque with Cider Cream  
***Bonterra Vineyards Chardonnay 2002***

*Second Course*

Arugula Harvest Salad:  
Arugula, Cranberries, Endive, Radicchia & Polenta with Warm Maple Vinaigrette  
***Willamette Valley Vineyards  
Whole Cluster Pinot Noir 2002***

*Third Course*

Grilled Pork Chop with Apple, Walnut Chutney & Creme Fraiche Mashed Potatoes  
***Mettler Family Vineyards  
Cabernet Sauvignon 2000***

*Dessert*

Pumpkin Cheesecake  
***EOS Estate Late Harvest Moscato 2001***

**\$65.00**

per person, includes tax and gratuities

full prepayment required

**Seating Limited to 40 Seats, Reserve Early!**

**646-4039**