



Manchester Wine & Liquors

Wine Club Newsletter

OCTOBER 2004

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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.

This month, 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 smokey, 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

Open for taste - see wine tasting portion of newsletter

SURPRISE SPARKLER

At this time of year, we start to think more about sparkling wine. With the holiday season around the corner, demand in this category will increase significantly in the upcoming months. Recently, we stumbled across a fantastic sparkling wine value from an unusual source, Alsace. While tasting through the very fine portfolio of Pierre Sparr, we were very impressed with their Blanc De Blanc called **Marquis De Perlade**. This Alsatian firm, which is in their 9th generation of Sparr descendents, owns about 80 acres of vineyards. In addition to some delicious Gewurztraminers and Pinot Blancs that they make, is this Blanc De Blanc made from Chardonnay, Chenin Blanc and Pinot Blanc. This Blanc De Blanc has a fresh, clean nose of green apples and minerals. On the palate, the wine is medium-bodied, showing more green apple and lemony fruit. Unlike many other sparklers in this price range, Marquis De Perlade exudes wonderfully clean, precise flavors, and a fresh, lively feel on the palate. We cannot think of a better bubbly on the market in this price range. We urge you to use this Blanc De Blanc for all your holiday entertaining, or to start any nice dinner off with. Special price now and through the holiday season.

\$10.99

MONTHLY SPECIALS

2003 Alois Lageder Pinot Bianco- Located in the northern Italian region of Alto-Adige, Lageder has been in existence since the mid 1800's. They started out like most other wineries in this area, purchasing wine. Over time, they slowly acquired more and more vineyard land, long before other producers in this area started to do the same. Lageder has been innovative in the area of the vineyards too. They plant their vines very close together to force them to struggle for nutrients, causing lower yields. They thin back their crop during the growing season to also reduce yields. Their philosophy is to make rich, intense wines that reflect their individual location or "terroir". This Pinot Bianco from the wonderful 2003 vintage is bursting with melon and pear flavors, a big mouthfilling texture and good structure, followed by mineral notes on the finish. Enjoy this Pinot Bianco with light seafood, shellfish or on its own to start off your meal. *Regular price \$11.99/btl. 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.*

2001 Argiolas Costera - Like so many other wineries, Argiolas started out by selling their fruit off in bulk. It has only been over the last dozen years that Argiolas has been bottling wine on their own. Located on the island of Sardinia off Italy's west coast, Argiolas makes some delicious bargains from indigenous varietals. Costera is a 60 acre vineyard that is made up of 90% Cannonau, 5% Carignano and 5% Bovardo. The yields are kept very low, about two tons per acre, which is comparable to first growth Bordeaux. The wine is then aged in new French barriques. The end result is a fairly full-bodied red that shows spicy raspberry flavors, peppery notes and a long, lingering finish. Rated an **87** by Stephen Tanzer, Costera resembles a more polished version of a good Cotes Du Rhone. Enjoy this juicy Italian red with pasta, grilled meats or game dishes. *Regular price \$12.99/btl. This month 15% off by the bottle, \$11.04 and 25% off by the case, \$9.74 or \$116.88 by the case net.*

2001 Lyeth Meritage Red - This California Bordeaux blend was inspired by the late Chip Lyeth back in 1981. Lyeth became a founding member of the Meritage Association in 1988, which created the Meritage concept as a means of identifying the blended grapes produced in the Bordeaux style. Since his passing, the Lyeth Winery had experienced many ups and downs. However, this bottling from the outstanding 2001 vintage has clearly put them back on track. This awesome blend of 74% Cabernet Sauvignon and nearly equal parts Merlot and Cabernet Franc, would make the ideal red with your favorite cut of beef. The sweet plummy aroma's are accented with cedar and vanilla spice. On the palate the depth of blackberry, cassis and plum fruits exude well concentrated flavors, silky texture, firm tannin and great structure. Whether you love Cabernet or Merlot, Lyeth red has the softness and power to please both. Drinks well now, but will develop more nuances over the next 3-5 years cellar time. *Price only \$14.99 this month get 15% off by the bottle, \$13.49 or 25% off by the case \$10.49 or \$125.88 by the case net.*

2001 Sausal Zinfandel Alexander Valley - This estate began in the heart of Sonoma's Alexander Valley in the early seventies by selling off Zinfandel grapes to Grgich Hills and Joseph Phelps for several years. Sausal eventually moved their effort towards producing their own noteworthy estate grown Zinfandels that stand among the big boys club of Zinfandel. As soon as you uncork a bottle of this truly classic style Zin, what you get is very impressionable aromas of sweet black fruits with hints of cedar, earth and spice. The sweet juicy, supple black raspberry and plum fruits saturate your palate with nice smooth layers, along with soft tannins, good acid, with a touch of alcohol spice in the finish. The combined 20 months of ageing in French and American oak has helped give it more complex flavors, added nuance and structure. For this price, Sausal is a complete and well made Zinfandel. Shows best when paired with barbecued meats, game, pork roast and meaty Italian red sauced dishes. *Regular price \$15.99, this month get 15% off by the bottle, \$13.59 and 25% off by the case, \$11.99 or \$143.88 by the case net.*

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

MIXED CASES DO APPLY TOWARDS 25% SAVINGS

SPANISH TRIO

Central Spain's Campo De Borgia contributes its share of the country's abundance of terrific value. This region has always had its harsh continental climate to contend with. But this is not necessarily a bad thing. The raw climate does offer some advantages. The vines quite often have to fight to survive. Thus, the added stress to the vines produce well-structured and concentrated wines.

Garnacha is the dominant grape grown in the Campo De Borgia. Tempranillo follows in the higher elevations with a little Cabernet Sauvignon and Syrah as well. The three wines listed below represent the versatility and diverse styles of the region. This selection starts from light to fuller bodied.

2001 Don Ramon Tinto - Aged three months in American oak casks. It exhibits a medium body that is traditional in style. The flavors show bright earthy cherry fruit and plenty of spice that leaves a nice impression on the finish.

Price \$6.99.

2001 Castillo De Fuende Jalon Crianza - More modern style from older vines. It offers a fuller body, well structured flavors, plummy blackberry fruits, nice tannins that mingle with the soft, smooth silky texture and sweet round finish. **Price \$7.99.**

2002 Coto De Hayas Tinto - Like the other two wines, Garnacha and Tempranillo grapes make up the blends. This one has some Cabernet Sauvignon and Syrah added in. The fruit was selected from old vines ranging 30-40 years. This fruit forward, new world style wine, shows a nice deep color. The aroma exhibits sweet plum with accents of oak. The fullest bodied of the group, it displays an assortment of black fruits, subtle oak and spice that defines a long finish. **Price \$6.99.**

**Buy One Bottle
Each of all Three
For Only**



and save \$5.00 or 23%

SOUTH AFRICAN SUPER STARS

This sample of two innovative winemakers whose profound presence is not only being felt in South Africa, but continues to receive worldwide acclaim. Their skills and resources produce both old world style along with new. **Charles Back** of **Fairview** and **Marc Kent** of **Boekenhoutsloof**.

Charles Back was the first to bottle Viognier, the aromatic, spicy, crisp, refreshing white. He is also one of the leading producers in the blending of red wines, especially with French Rhone varieties. In addition to wine, Back also produces goat cheese. Thus, the correlation between his Goats Do Roam and Goat Rotie labels. His **2003 Fairview Viognier** showcases seductive floral aromatics, tight knitted spice and rich mouth feel, along with a subtle mineral tone. A white with tremendous qualities. **Price \$16.99.**

One of Mark Kent's noted strengths is his remarkable well made, powerful, rich ripe Syrah that can compare to some of the finest reds of the northern Rhone. Though to make this pack affordable, we chose to go with his newest entry, the **2003 Red** called **Wolf Trap**. This awesome blend of Syrah, Cabernet Sauvignon, Merlot and Pinotage grapes tastes almost twice its price. The black cherry spice aroma, with accents of smoked meat and vanilla tells you that it displays a particular level of complexity and richness. The black and red fruits marry well to the spicy texture and firm oaky tannins. Some cellar time would only enhance its many characteristics.

Price \$11.99.

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



Save \$6.00 or 21%

BACKROOM WINE TASTING

This month, we are going back to our seminar "**Reservation**" format. On **Monday October 11th at 6:30p.m.** in our back stockroom, we will be tasting the wines from one of Sonoma's most recognized premium wine producer, St. Francis. Guest speaker **Larz Guy of Kobrand Imports** will be on hand to guide us through a fine selection of St. Francis' big, full-flavored wines. Their success and wide range appeal comes from a simple and clear philosophy. The best hand picked fruit from their many high quality Sonoma county vineyards.

SPECIAL NOTE: To help accommodate the seating and conform to the proper room capacity, as of this month, **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:

2002 St. Francis Chardonnay	\$11.99
2001 St. Francis Claret	\$17.99
2000 St. Francis Merlot	\$19.99
2001 St. Francis Old Vine Zinfandel	\$20.99
2001 St. Francis Cabernet Sauvignon	\$20.99
1999 St. Francis Nunns Canyon Cabernet Sauvignon	\$29.99



SATURDAY OPEN HOUSE TASTING

On **Saturday, October 16th from 1:00-5:00 p.m.** we kick off our **blind tasting format** with the select group of Pinot Noir's featured in our lead article. This sensory evaluation makes for an educational and fun way of understanding what Pinot Noir has to offer from the wonderful 2002 vintage.

Sebastiani Pinot Noir Sonoma	\$14.99
Edna Valley Pinot Noir Central Coast	\$17.99
Saintsbury Pinot Noir Carneros	\$24.99
Acacia Pinot Noir Carneros	\$24.99
Hartford Court Pinot Noir Sonoma	\$25.99

AUSTRALIA'S "KING OF BAROSSA"

One of the most successful back room tastings we've had was the wines of Peter Lehmann a little over two years ago. If you've noticed their absence in our store, it's because they have not been available to us for most of this year. A controlling interest in the winery was purchased by the Hess Collection Winery. As a result, their whole distribution network has changed this year, with the wines being unavailable until just recently. So what better way to kick off this fall season than with a reintroduction of an old favorite. Even better, is that Lehmann's wines are directly imported now, so the prices are 20-25% less than the last time you saw them.

Peter Lehmann is known as the "King of Barossa", the reddish-brown soil dominated region about an hour north of Adelaide in South Australia. He is widely credited with saving the Barossa from financial ruin in 1979. In the face of serious over-production and weakening demand, Lehmann found some investment partners and started the Peter Lehmann Winery. What was so important was that Lehmann purchased all his grapes from the other Barossa growers, solidifying their financial security. Lehmann had been the winemaker at Saltram Vineyards, but decided to leave to start his own operation when Saltram cut back on how much they were going to buy from other Barossa growers. His initial commercial release was with the 1980 vintage. For the first twelve years or so, Lehmann's wines were inexpensive. Most releases sold for \$5 or \$6 a bottle. At these prices, the wines sold well and grew nicely for over a decade. But he was not content to forever fight it out in this competitive part of the market. He implored his growers to produce less wine, but better quality wines. This is when Lehmann's wines made the transition from the economy sector to the premium sector.

Today, Peter Lehmann is the largest winery in the Barossa Valley with a production of over 600,000 cases. The winery still adamantly believes in supporting the growers of Barossa. 98% of their production comes from 185 different growers, they source Shiraz from 225 different vineyard sources. Lehmann views this wide range of microclimates and soil types as the main reason for the winery's success. The ability to draw upon the subtle differences from their different sources allows Lehmann to craft the exact type of wine he wants. Instead of resting on his laurels, the King of Barossa is now experimenting with Zinfandel and Tempranillo with encouraging results. Keep an eye out for some new exciting wines from those varietals in the future.

This month, we have six wines to offer you, their Semillon, Chardonnay, Cabernet, Shiraz, highly acclaimed Clancy's Red, and their delicious dessert wine, Botrytis Semillon. We hope you enjoy them this time around as much as last.

2002 Semillon - This white varietal is mostly used to blend with, but on its own it produces a round, complex wine. The average age of vines used to make this wine is 30-40 years old. The wine shows rich and concentrated melon and lime flavors, followed by crisp acidity on the lengthy finish. A perfect white for grilled chicken or pork. **Price \$9.99**

2002 Chardonnay - A very well made Chard that epitomizes the Lehmann style. The fruit is showcased nicely, but not over-extracted or dominated by oak. This effort is exactly that, showing pear, peach and apple fruit, a touch of subtle oak and nice freshness on the finish. Not your typical over-oaked fruit bomb that you might expect from Australia. **Price \$9.99.**

2001 Cabernet Sauvignon - The reddish-brown soils of the Barossa provide an ideal growing region for Cabernet. Peter Lehmann's is full of cassis and blackberry fruit, complex hints of mint and vanilla follow on the finish. This stylish, well-balanced Cab is drinking well now and will hold nicely for 2-4 years. **Price \$15.99.**

2001 Shiraz - A beautifully crafted wine that balances rich, ripe Shiraz fruit and complex tones of spice and black pepper. The big robust fruit qualities will enhance any piece of meat off the grill. Enjoy now through 2007. **Price \$15.99.**

2002 Clancy's Red - This interesting blend has been a favorite of the wine press in the last five years. It has twice landed in the Wine Spectator's top 100, and this vintage received 90 points earlier this year. Clancy's blends Shiraz, Cab, Merlot and Cab Franc. Raspberry, spice and licorice dominate on the palate, with hints of tobacco and cedar on the finish. A very tasty effort. **Price \$15.99.**

2001 Botrytis Semillon - Or noble Semillon as this wine is called in Australia. Semillon is the primary grape in the legendary dessert wines of Sauternes. Lehmann relies heavily on the Riverflat Vineyard it owns near the winery for this wine. If the noble rot is slow to form, the winery utilizes a sprinkler system to promote growth of Botrytis. This wine has always been a great dessert wine value. It shows exotic dried apricot, peach, orange and honey flavors. A great way to cap off any dinner on it's own or with your favorite dessert. **Price \$15.99.**