



Manchester Discount Liquors I & II



W·i·n·e C·l·u·b N·e·w·s L·e·t·t·e·r

1032 Tolland Tpke. • 397 Broad St. (Broad St. Plaza) • Manchester, CT 06040 649-4750 • 643-3579 **October 1999**

Experience Syrah

When you think about it, what grape can offer more versatility than this classic French varietal. Syrah based wines can be packed with jammy raspberry fruit with hints of vanilla and licorice as in the Australian efforts called Shiraz. Or you can wind up with an earthier, more structured, rich, complex and ageworthy version from the Rhone Valley in France. Or you can get something combining these characteristics from California. This much versatility and flexibility in style is truly rare for any varietal. All these different styles and flavors are what makes Syrah/Shiraz so interesting. This month we have five different versions of this grape to illustrate some of the various faces of Syrah. All these selections are great values and offer you an affordable way to explore Syrah.

The origin of Syrah answers the question as to why Syrah is called Shiraz in Australia. It is thought this grape was originally grown in Shiraz, ancient city of Persia, now Iran. Ultimately, the grape found its way to the Northern Rhone where a French twist was put on the pronunciation, calling it Syrah. It was exported to Australia in 1832 and has become its most widely planted red grape. They decided to go with its original name Shiraz, hence the difference. You may be wondering about Petite Sirah, that is really a grape called Durif. It was thought to be unrelated, but recent DNA evidence suggests it is a relative to Syrah.

The benchmark area for Syrah is France's Rhone Valley. In the Southern Rhone, Syrah is a primary grape in the blending of the wines of Gigondas and Chateauneuf Du Pape. In the Northern Rhone, it is used almost exclusively in the wines of Hermitage, Cote Rotie, St. Joseph and Cornas. These wines of the Northern Rhone remain the yardstick against which all other Syrah's are measured. Especially those from Hermitage and Cote Rotie. The top efforts from these two villages from the likes of Chave, Jaboulet or Guigal are among the most sought after, collectible and highly rated wines from anywhere. These are some of the most complex, age worthy Syrah wines made. These wines go for over \$100 per bottle. Our selections are obviously more affordable and intended for early consumption. We start down under with two Australian Shiraz. The first is a new line to Connecticut, **Carrimar Estate**. Carrimar is a grower that was once a leading supplier to Rosemount. This '98 release shows how inviting a wine Australian Shiraz can be. Medium to full bodied with a soft texture. Carrimar exhibits spicy raspberry flavors with unusual depth and concentration for a

wine in this price range. The resemblance to Rosemount is clearly evident. At **\$7.99** it is a fine way to start off our Syrah expedition. Our other Aussie selection is **Rosemount** itself. Rosemount can take most of the credit for making Shiraz what it is in this country. Throughout the '90's this wine has consistently scored in the high 80's to low 90's in the Wine Spectator every single vintage. All the time the wine sold for \$9-\$10 a bottle. Four or five years ago, Rosemount's Shiraz became very tough to get, which is not hard to imagine with these reviews at this price. This opened the door for other Shiraz wines in the market. Now Rosemount is back in good supply. The '98 is among the best in recent memory. Deep dark color, chewy robust pepper spice, vanilla and mint flavors. A gutsy wine to enjoy with full flavored dishes and grilled meats over the winter. At **\$10.99**, a bargain, buy it by the case.

Next we move to South Africa. In just the past seven years, this country has really penetrated the U.S. market with very exciting wines. From producing top premium quality to competitively priced wine values, accenting both old and new world styles. **Groot Constantia** is one of the oldest properties in the origin of Constantia. Newer plant selections have allowed this winery to stay its course. This '97 Shiraz is known for its gamey/smokey aromas. A medium bodied elegant style, yet packs some nice concentrated sweet fruit with a little spice in the finish. Priced out at **\$9.99**. If you're always in search for wine values, come see what South Africa has to offer.

This Syrah pack would not be complete without a Northern Rhone Syrah, enter **Domaine Alain Paret**. Paret makes a Syrah that originates from the hillside vineyards of Saint Joseph. Harvested at extremely low yields and unfiltered, Paret's "Cuvee de la Couthiat" shows the earthier, spicy, gamey elements of Syrah mixed in with pure raspberry fruit. Since it is blended with wine from just outside St. Joseph, it is only allowed a vin de pays appellation. It is however, an excellent and affordable Syrah representative of the Northern Rhone style. Only **\$8.99**.

We finish up at home with California's **Zaca Mesa Syrah**. Syrah in California bottled on its own goes back about twenty five years. Its existence before that was exclusively as a bulk blending grape. In 1974, Joseph Phelps bottled what was thought to be the first Syrah released in California. After many years of learning where

and where not to plant Syrah, this grape is very hot now. Thriving in areas like Santa Barbara, Carneros and the Russian River Valley, California Syrah, much like Pinot Noir, is really coming into its own. Zaca Mesa was one of the pioneers in California Syrah dating back to the '70's. After cutting production from 100,000 to 25,000 cases, quality is at an all time high. Their Santa Barbara Syrah shows rich, jammy California fruit with subtle hints of Rhone earthiness. A delicious choice for duck, game or mushroom dishes. Their '96 vintages goes for **\$17.99**.

Syrah Five-Pack

1998 Carrimar Shiraz	7.99
1998 Rosemount Shiraz	9.99
1997 Groot Constantia Shiraz	9.99
1997 Domaine Alain Paret Shiraz "Cuvee De La Couthiat"	8.99
1996 Zaca Mesa Syrah Santa Barbara	17.99

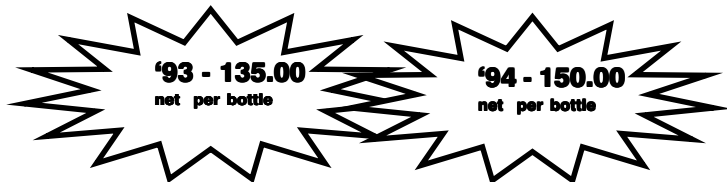
Buy One of
Each for Only



a savings of 9.95 or 18.1%

PENFOLD GRANGE OFFERING

With the holidays just around the corner, this serious Australian collectible would sure to please the wine connoisseur in your life. Penfolds Grange is not only the top wine of Australia, but is ranked up there with some of the top reds in the world; Bordeaux's Chateau Mouton Rothschild, Rhones Hermitage La Chapele and Burgundies Romanee Conti. This very age worthy wine is produced mainly from Shiraz. Very powerful, richly textured and intensely concentrated. Penfolds Grange is the quality standard against which all other Australian red wines are judged. Argumentatively, could be the best Shiraz based wine in the entire world. Act quickly, supplies limited and only one bottle will be allocated per customer.



MONTHLY SPECIALS

1997 Luc Pirlet Chardonnay- The South of France saw enormous plantings of Chardonnay, Cabernet and Merlot about fifteen years ago. Most of this production has gone into bulk economy size wines of moderate quality. In fact, a few years ago when many California producers ran short of juice, they turned to the South of France to purchase wine. Even though most of the wines down here are unexciting, there are exceptions. The wines of Luc Pirlet have stood out since we were introduced to them a few years ago. We have had excellent success with their Cabernet and Merlot, and expect the same with this Chardonnay. Stainless steel fermented, crisp and fresh, this Chardonnay stands out for its unusual richness

and depth on the mid-palate and finish. Using low yields and their own vineyard sources, Luc Pirlet continues to make exceptional value varietals. **Regular price \$7.99/btl. This month get 15% off by the bottle and 25% off by the case.**

1995 Chateau Les Aigrieres- We continue to find stellar Bordeaux from the '95 and '96 vintages at very affordable prices. While many of the highly rated, "big name" chateau may be hard to find, it's wines like '95 Aigrieres that we continue to come across. This St. Emilion shows a broad mouth feel, smooth texture, delicious cassis and black cherry fruit with no hard edges. Drinking very well right now, with great aromatics, Les Aigrieres is perfect for near term drinking over the next two years. We suggest this Merlot based Bordeaux with roasts, lamb or any red meat.. **Regular price \$13.99/btl. This month get 15% off by the bottle and 25% off by the case.**

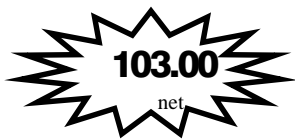
1997 Alta Vista Malbec- This Argentinian red is produced by French winemaker Jean-Michele Arcaute, whom is highly regarded in France's Bordeaux region of Pomerol. He is deeply involved with Chateau Clinet, Chateau La Croix du Casse and several other properties. Malbec makes up one of five red grape varietals used in Bordeaux. By itself it does not show well because the climate is too cool making it tough on this grape. So it is used primarily for Bordeaux blending with Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot. What has attracted Jean-Michele Arcaute to Argentina is the climate. The tremendous amount of sunshine is key. Warm days and cool nights allow the grapes to ripen well, and a traditional irrigation canal that feeds down from the Andes Mountain. This coupled with his bordelais influence has all the ingredients of producing world class Malbec that stands on its own. Located in the Argello district of the LuJan De guyo appellation that lies within the Mendoza region, Arcaute considers the Alta Vista Estate home away from Bordeaux. Malbec is claimed as the king grape of Argentina. This '97 vintage is the first of his long term investments focusing mainly on Malbec and Merlot and is planting over 500 acres in virgin soil with unlimited potential. Produced from 40 year old vines, it shows a handsomely dark deep red in color, spicy oak hint aromas, with rich, sweet, ripe, lush black fruit flavors. Medium bodied and fleshy. Relatively low acid and soft tannins. It truly offers the characteristic of a fine little Bordeaux. Merlot lovers should take notice of this one. Pairs up well to roasted lamb, stews and game meats. **Regular price only \$9.99/btl. This month 15% off by the bottle and 25% off by the case.**

1997 Wild Horse Malvasia Bianca- This grape varietal first originated out of Greece and Italy. The styles come in various forms; white or red, dry or sweet. Wild Horse is made in a slight off dry style. Those who attended last month's backroom tasting previewed a taste of this very aromatic, deliciously clean crisp wine. At first the floral bouquet gives a leading impression of being sweet. But what you will find are flavors that are well balanced, clean, crisp, fresh fruit flavors layered with nuances of peach, pear, tangerine and apple that hold well to the crisp acidity. Influenced by a hint of French oak helps give its backbone and rich feel in the long lasting finish. Winemaker Ken Volk proves that California can do spectacular things with the Malvasia Bianco grape. A nice alternative from Chardonnay or Sauvignon Blanc. Drink as an aperitif or with spicy dishes, especially Asian cuisine. **Regular price \$13.99/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. 1997 Luc Pirlet Chardonnay
3-btls. 1995 Chateau Les Aigrieres
3-btls. 1997 Alta Vista Malbec
3 btls. 1997 Wild Horse Malvasia Bianca

FOR ONLY



MONTHLY TWO BOTTLE SAMPLER PACK

For years we have always been a big fan of this Washington State winery, simply due to the fact that Hogue Cellars exemplifies exceptional varietal quality at bargain prices. This family owned winery shows efforts that are consistent and is committed in tapping into Columbia Valley's full potential. This **1997 Hogue Chardonnay**, in our opinion, is a little diamond in the rough. Made in a more fruit driven style, it shows a pure rich pear, apple and citrus flavor that is embraced by its crisp acidity. You get a nice spice tone with a creamy fruit feel on the mid-palate, a light touch of oak that adds to the complexity, leaving a long lasting clean crisp and dry finish. A nice alternative from your typical sweet, oaky California Chards. A very food friendly white you can have as an aperitif or match with seafood, heavily seasoned poultry dish or cream sauced preparations. Price **\$9.99**.

The **1997 Hogue Cabernet-Merlot**, a blend of equal parts, is a fairly new addition to their portfolio. This red offers enticing aromas of ripe raspberry, sweet plum, vanilla and oak. The weight and structure is influenced by the Cabernet Sauvignon combined with the elegance from the Merlot offering generous amounts of bright berry fruits. Moderate tannins that leave a soft edge in the finish. Pair up to many red and white marinade or herbed meat dishes. Price **\$9.99**. Both wines offer true varietal definition that help set the standards for Washington State wines.

1-btl. 1997 Hogue Chardonnay	9.99
1-btl. 1997 Hogue Cabernet-Merlot	<u>9.99</u>
	19.98

Buy One of Each for Only



a savings of an additional 4.00 or 20%

MONTHLY STORE TASTING

On **Monday, October 25th at 6:30p.m.** in our back stock room we will be featuring a joint venture between Australia and California. This 50-50 partnership starts with the South Corp Wine Company, Australia's largest wine exporter. They hold one third of Australia's wine market. Their portfolio consists of names such as Penfolds, Wynns, Lindemans, Seppelt and many others. Austra-

lian wines are only 1% of the US market, which is actually kind of hard to believe. So how does South Corp tap further into the US market? Global networking is one way they found that could be beneficial. So they came to the US and hooked up with the Paragon Vineyard Company, owned by the Niven family. Their share brings ownership of over 1,000 acres, and another 1,000 acres under contract of very high quality fruit throughout California's Central Coast region and very solid viticultural skills.

The Australian group brings their winemaking skills, their blending philosophy of multiple varietal fruit from many different vineyard locations that lie within Central Coast, and giant distribution and marketing muscle. So far this wine team has developed immediate success. On hand to speak before us will be *Mr. Jonathan Spadaro of South Corp Wines*. We hope to see you on the 25th to experience a taste with an Australian/California twist and its compaired efforts.

Tasting List is as Follows:

1998 Penfolds Koonungahill Chardonnay Australia	9.99
1997 Seven Peaks Chardonnay Central Coast	12.99
1996 Seven Peaks Cabernet/Shiraz Central Coast	17.99
1996 Penfolds Bin 389 Cabernet/Shiraz Australia	23.99
1996 Seven Peaks Cabernet Sauvignon Central Coast	12.99
1996 Penfolds Bin 407 Cabernet Sauvignon Australia	23.99

Steak Topped with Crispy Onions

6 (7 oz.) Slices of Sirloin - marinate 2-3 hours (or overnight) in olive oil, crushed garlic, paprika, salt and pepper.

Oil for deep-frying onions

3 white onions, peeled and cut crosswise into thin round slices

Flour for dipping onions in (season with cajun seasoning)

2 tbs. Olive Oil

1/4 cup tarragon vinegar

1 cup brown beef stock

1 tbs. butter

1 tbs. dijon mustard

Salt and freshly ground pepper to taste

Heat oil for deep-frying. Dip the onion slices in some seasoned flour and pat to remove the excess. When oil is hot, fry the onions until they are golden. Remove the onions from the oil, drain on paper towels and keep warm on the stove top. Heat olive oil in a skillet and saute the sirloin slowly over medium-high heat until brown outside and medium-rare inside. Keep the sirloin warm on a covered plate. Degrease the skillet, add the vinegar and beef stock and reduce by half. Lower the heat. Whisk in the butter and mustard at the same time. Be sure to whisk well to avoid having clumps of mustard. Add any meat juices from the sirloin on the covered plate and stir well. Season with salt and pepper to taste. Place the meat on warm plates. Pour the sauce over the meat and sprinkle with fried onions. Can accompany garlic mashed potatoes, steamed asparagus.

Sent in by **Susan Patrocino**, friend of the Wine Club.

Try matching this dish to the **Alta Vista Malbec** or the **Chateau Les Aigrieres St. Emilion** club specials.

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