



Manchester Wine & Liquors



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

OCTOBER 2003

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

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 idea 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 Gasse. 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 Krralaa'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 **2001 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**

THE SUPER 2002 VINTAGE OF LOIRE VALLEY

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 **2000 Talomas Cabernet Sauvignon/Syrah** exhibits a 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 **2000 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

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 common goal in producing world class wines that can be enjoyed for any occasion. **These wines will be available to taste at our October 11th Saturday Open House.**

With all of the delicious quality Muscadet, Vouvray, Sancerre and Pouilly Fume's coming out of this vintage, they are wines that deserve some attention. The Loire, along with Burgundy, Champagne and Alsace have all benefited immensely with the ideal climatic conditions for a super vintage. Not one day of harvest was lost do to rain. The grapes had high acidity since the summer was cool, coupled with plenty of natural sugars made this vintage one, that is as good as it gets. We put together four major wines of the Loire to highlight.

Chateau de la Ragotiere Muscadet is located on the western side of the Loire. It is made with the Melon de Bourgogne grape, in the traditional "sur lie" style. The result gives the wine a balance of yeasty flavors, tangy citrus and lemon hints. **Price \$8.99.**

Domaine Pichot Vouvray - This was a very successful feature last month. This 100% Chenin Blanc based wine is slightly dry, yet shows flavors of citrus fruit, along with accents of peach, pear, apples and fresh melon, rounding out with nice acidity. **Price \$10.99.**

Domaine Denis Gaudry Pouilly-Fume - This Sauvignon Blanc shows creamy rich fruit flavors, having hints of mineral, and a long, refreshing finish. **Price \$13.99.**

Domaine Cherrier Sancerre - Also made of Sauvignon Blanc. Sancerre is the more prestigious area of the two. It will exhibit a more rounder structure. Fashioned in a classic style with its fresh, lemon, lime and citrus flavors and firm fruit intensity in the finish. **Price \$16.99.**

MONTHLY SPECIALS

2001 Twenty Bench Cabernet Sauvignon - As we first mentioned earlier in the year, the 2001 vintage from California is the most eagerly awaited vintage from California since 1997. We have already had a number of Zins, Pinots and Syrahs come in, now, some of the better Cabs are starting to arrive. This new bottling from Regusci Vineyards shows the exciting potential this vintage has. Regusci is a small

Napa winery known for their high quality Cabs and Merlots. This secondary label is positioned at a much more affordable price level. Finding a good Napa Cab for under twenty bucks is almost impossible, so this effort caught our eye immediately. Twenty Bench shows textbook Napa flavors of cassis, black currant and cedar. A nice touch of toasty oak adds structure and complexity, followed by a nice long finish. A bargain for Napa Cabernet. You can enjoy Twenty Bench now and for the next 3-5 years. **Regular price \$19.99/btl. This month get 15% off by the bottle, \$16.99 and 25% off by the case, \$14.99 or \$179.88 by the case net.**

2000 Vidal Fleury Cotes Du Rhone - Not many people realize Rhone legend Etienne Guigal took over this Rhone firm in the '80's. Vidal Fleury had been a leading producer of various Rhone wines many years ago. The operation fell into a state of disrepair in the '60's and '70's. Guigal saw the potential here and bought the firm in the mid '80's. At first he let the property start the turnaround process on its own. In recent years, he has played a more direct role. The changes have been very apparent. The wines have more depth, complexity and are better representations of their appellations. This Cotes Du Rhone from the excellent 2000 vintage offers a big mouthful of ripe Grenache fruit. Flavors of raspberry, cassis and black pepper are served up in a smooth texture wine. Enjoy this Cotes Du Rhone with everyday fare, such as grilled chicken, pizza, burgers or chops. **Regular price \$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.**

2002 Senorio Araco Rioja - Araco was founded back in 1987 out of the Rioja region by a group of wine making families who pulled their best resources together to make this young red. Made with Spain's indigenous Tempranillo grape, it has seen six months in American oak and another six months in bottle prior to its release. What you will find is a Rioja that is black cherry in color. Herbally scented with bright red and black cherries, echoing the fruity medium to full-bodied flavors. Very smooth and soft on the mid-palate yet it is embraced with a long juicy ripe finish, with accents of pepper and other spices. Pair this Tinto along with roasts, chicken, grilled tuna and paella with chourico. Priced at an incredible **\$6.99/btl. This month get 15% off by the bottle, \$5.94 and 25% off by the case, \$5.24 or \$62.88 by the case net.**

2001 Gainey Riesling - This estate bottled Riesling is from an up and coming wine producing area in California's Santa Ynez Valley of Santa Barbara County. Produced by the

Gainey Vineyard and has just become available to Connecticut. This family owned winery run by a father and son team, opened in 1984. It is comprised of 124 acres of prime vineyards, growing a complement of premier European varietals, all part of the 1800 acre Gainey Ranch (the family's other passion is horses). The property, located in the Santa Barbara County viticultural area, comprises the best growing conditions for this grape. The west to east running Santa Ynez mountains provide a natural flow of cooling Pacific Ocean breezes into the valley. This effect allows cooler growing grapes, like Riesling, to flourish. Gainey Riesling exhibits all the classic ingredients for a bright and refreshing wine. The predominantly floral aromatics blend into aromas of peaches, ginger and a touch of honey. Relatively low in residual sugar, this Riesling provides a surprisingly tangy and pleasant finish on the palate. Enjoy this Riesling well chilled with your favorite Asian foods. **Regular price \$12.99/btl. This month get 15% off by the bottle, \$11.04 and 25% off by the case, \$9.74 or \$116.88 by the case net.**

MIXED CASES DO APPLY TOWARDS 25% SAVINGS

TWO BOTTLE SAMPLER PACK #1

These delicious wines of Castelveo come out of Italy's northwest corner region of the Piedmonte. When we tasted through the Cortese and Barbera, we were amazed with the level of quality and supple flavors. Finding wines from the Piedmonte of this caliber and low price was thought to be nearly impossible. Both are distinct, easy drinking and food friendly.

2002 Castelveo Cortese is a light to medium-bodied, dry and crisp white wine, with bright citrus fruit flavor, balanced with nice acidity and a long refreshing finish, that will charm you into another glass. The Cortese grape is mainly known to make the great Gavi wines of the Piedmonte. Castelveo has similar taste to a Gavi, but for a whole lot less in price. If you enjoy Pinot Grigio, give this Cortese a try, you won't regret it. Best consumed with cold antipasti's, fish and pasta with alfredo sauce. **Price \$7.99.**

2002 Castelveo Barbera Barbera is the second most widely planted red grape in Italy. Known for its late ripening on the vine, it leads to a stylish red wine that shows excellent acidity and balanced fruit. Deep ruby red in color, the medium-bodied flavors have a wonderful combination of black and red fruits, accented soft tannin and spice, with a sweet ripe finish. Hearty red sauced pasta dishes, lamb, pork and fish works well. **Price \$7.99.**

Buy **Two Of**
Any Combination
For Only



and save 25%

TWO BOTTLE SAMPLER PACK #2

The wines of **Liberty School** have gone on quite a journey over the last twenty years. When the label was purchased in '96 by the Hope family, things finally stabilized, but let's go back to its inception. Liberty School originally was a second label for Caymus Vineyard. It consisted of estate grown, Napa fruit that didn't make it into one of Caymus' primary labels. When this no longer became feasible, they started to source wine from Chile for the label. Eventually they moved the operation back up to California to the Paso Robles area. It is at this point, they became partners with the Hope family. They had been growing in the area since 1980. They had sold some wine out of the winery under the Hope family label. By 1990, they were the exclusive source for Cabernet for the Liberty School label. In '96, they bought out the label from Caymus to be part of the Treana Winery they formed. The Treana label produces a red and white Rhone-style bottling. The Liberty School wines complement the Treana offerings. No expense was spared with any of these wines. Former Dominus winemaker, Chris Phelps, was brought in to oversee things. He moved on and his assistant, Austin Hope, was promoted to head winemaker. With supply issues of previous years seemingly behind us, why not feature the Liberty School wines.

Both the **Chardonnay** and **Cabernet** are outstanding renditions of those varietals without being exorbitantly priced. The **2001 Chard** is sourced from the Santa Maria Valley and Santa Lucia Highlands, two top areas in the central coast. The wine is big, full-bodied and powerful, showing ripe tropical flavors with plenty of toasty oak. A true California style of Chardonnay. **Price \$12.99**. The very sought after **2001 Cabernet** shows black fruit flavors, hints of mint, licorice and sweet vanillan oak. The flavors are deep and lasting. **Price \$16.99**.

Buy **One Of**
Each For Only



and save **24%**

SATURDAY OPEN HOUSE TASTING

SATURDAY, OCTOBER 11TH FROM 1:00-5:00 - taste through the wines of Robert Mondavi's Australian connection (refer to lead article for more information).

2002 Kirralaa Chardonnay
2001 Kirralaa Merlot
2001 Kirralaa Bushvine Shiraz
2001 Kirralaa Cabernet Sauvignon
2000 Talomas Cabernet Sauvignon/Syrah
2000 Talomas Cabernet Sauvignon/Merlot

MONTHLY BACKROOM TASTING

On **Monday, October 13th at 6:30 p.m.** in our back stockroom, we will be featuring the fabulous wines of Italy's Veneto region. On hand to lead the tasting will be *Matt Wimberger of Worldwide Wines*. The Veneto is one of Italy's largest wine regions. This area is known for its crisp Soave's, medium to full style Valpolicella's and, of course, their famous well structured, very unique and ageworthy Amarone's. We will also be adding a sort of untraditional red blend to show Veneto's diversity with non-indigenous grape varieties and, lastly, you will be toasted with a glass of Prosecco, a refreshing, easy drinking, laid back style sparkling wine that has gained tremendous popularity in recent years. So come on down for a special tasting experience of Veneto Italy.

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.

A tentative tasting list is as follows:

| | |
|---|--------------|
| 2001 Tamellini Soave | 12.99 |
| 2000 Bertani Catullo Rosso | 15.99 |
| 2001 Bertani Valpolicella "Rippasso" | 11.99 |
| 2000 Castellani Valpolicella Classico Superiore "Rippasso" | 18.99 |
| 1997 Castellani Amarone "Monte Christi" | 49.99 |
| N/V Nino Franco Prosecco | 11.99 |

**the
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on the
River**

Mill on the River
989 Ellington Road,
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and

Manchester Wine and Liquors

invite you to join them for evening of
Fine Italian Wine & Food

THURSDAY, OCTOBER 16, 2003

WE WILL BE FEATURING

THE WINES OF VENETO

Reception will begin at 6:30 p.m.

Dinner to be served promptly at 7:00 p.m.

Reception wine

2002 PETER ZEMMER PINOT GRIGIO

~

Beef Carpaccio, Arugula, Shaved Artichoke,
Balsamic Onions & Parmesan

NV NINO FRANCO PROSECCO "RUSTICO"

~

Roasted Cod, Artichoke Stew,
Oven Dried Tomatoes & Yellow Pepper

2001 TAMELLINI SOAVE

~

Sorbet

~

Braised Veal Shank, Potato Gnocci &
Sautéed Spinach

2000 CASTELLANI VALPOLICELLA RIPASSO

2000 BERTANI SECCO BERTANI
VALPOLICELLA RIPASSO

~

Warm Apple Streudel with
Cinnamon Ice Cream



\$65.00 per person (all inclusive)

Seating is limited. Reservations may be held by
credit card. Please call the Mill at (860) 289-7929