



Manchester Wine & Liquors



9-11-01 Wine * Club * News Letter

Remember Those we Lost

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2000 BORDEAUX

Some time back, we brought you an offering on many of the classified growths and highly rated 2000 Bordeaux. We received an amazing response to these wines and interest has remained high since. Now we can come to you with some of the first wines from this highly touted vintage as they have begun to arrive. After getting a quick look at these wines upon arrival, they are every bit as good, if not better, than advertised. These wines are darkly colored, rich, concentrated with velvety, plush textures. This month, we take a look at five wines from this vintage which will help give you your first impression of these 2000 Bordeaux.

Even before the grapes were harvested, the excitement surrounding this millennium vintage was high. People began to place orders for wines before futures pricing was even established. Of course, the initial interest was due to the turn of the century. Soon after the harvest though, reports of amazing quality began to circulate through the press. It is customary for the first tastings of a new Bordeaux vintage to be conducted the following spring. In early 2001, writers began to confirm initial reports of greatness for 2000 Bordeaux. Robert Parker wrote "a phenomenal year that might turn out to be one of the greatest Bordeaux has ever produced given the number of outstanding 90 point or higher wines". The Wine Spectator claimed "the 2000 vintage will match other historically significant pinnacle-quality years for Bordeaux, such as 1900 and 1945. Its quality also matches or exceeds that of heralded modern vintages such as '96, '95, '88, '86, '85, and '82". Stepen Tanzer wrote "in terms of quality across all the major appellations of the region, and of the number of potentially excellent to outstanding red wines produced, 2000 appears to be the strongest Bordeaux vintage since 1990". With words like these, it is easy to see why so much excitement was generated by 2000. So let's take a look at some wines that have actually already arrived.

While we are content to let the wine press argue about whether 2000 is better than '82, '61, '45 or 1900, we see tremendous value in what has already arrived from this vintage. The pricing on the classified wines can be jaw-dropping in certain cases, yet plenty of excellent affordable wines are available too. In our opinion, the inexpensive wines of the 2000 Bordeaux vintage are among the finest values in the wine world today. It may seem unusual to speak of Bordeaux in these terms, but once you taste some of these wines, you will see the tremendous value they offer. Only time will tell how this vintage stacks up against other great vintages from the past, but we cannot recall a Bordeaux vintage that looked this impressive at the low end of the price spectrum. The wines we are bringing you this month have the depth, richness and concentration you expect to find in wines that sell for twice what these go for. Stock up on these exceptional bargains, the likes of which we haven't seen from Bordeaux in some time.

Chateau Saint Yves - A new label that we had not seen before, simply an amazing wine at this price. Full of juicy berry and cassis fruit, with a hint of cedar and smokey notes. If there is one wine that typifies the amazing wines that can be found in this vintage, this is it. Drink now and to 2005.

Price  \$6.99

Chateau Rocher Figeac - The first of two St. Emilions in this package. St. Emilion, along with Pomerol, are the two major regions east of the Gironde River in Bordeaux. Merlot is the primary varietal grown in these two areas. This textbook St. Emilion combines the soft, velvety texture of Merlot with the richness and intensity of the vintage. Drink now to 2008.

Price  \$11.99

Chateau La Rose D'arthus - We featured this wine back in the '98 vintage and it was very well received. If by chance you might still have a bottle around, it would make for an interesting comparison. As nice as the '98 was, the 2000 is so much darker, richer and more concentrated. It is packed with spicy black fruits, followed by soft tannins on a long, lingering finish. Drink now to 2008.

Price  \$11.99

Chateau Labory - This label is another you may be familiar with, it has graced our pages as a Monthly Special before too. This wine hails from Fronsac, a region just outside St. Emilion that often produces excellent values. This wine is brought to us from Fred Eck of Classic Wines in Boston. Fred has been specializing in Bordeaux for many years and his knowledge of the area is vast. Labory is a full bodied, powerful Bordeaux that will improve over the next two to three years and keep for five.

Price  **\$7.99**

Chateau Bellegrave - This fine little Medoc comes to us off Bordeaux's left bank. It's comprised of 65% Cabernet Sauvignon, 35% Merlot and 5% Petit Verdot. It is supple and stylish. The aromas show layers of cedar, tobacco and ripe black fruits. It is full-bodied and is packed with rich cassis and black currant. The Cabernet Sauvignon portion holds up its young, tight structures from beginning to end. Bellegrave is just another reminder of the good things coming out of this monumental 2000 vintage. This is a wine we strongly consider buying by the case. It should cellar well over the next 6-8 years.

Price  **\$10.99**

**Buy One Each
Of All Five**

For Only

 **\$39.95**
net

MONTHLY SPECIALS

2001 Domaine Terre Dorre Chardonnay - We have noticed the softening of Chardonnay in the market over the past year or so. Could more and more people just be opting for reds more often? Or could people just be tiring of the overly oaked, tropical fruit style of Chardonnay that is so prominent today? If you share this latter feeling, this delicious rendition from Jean Paul Brun is for you. Grown in the Beaujolais region, this Chardonnay is a classic example of French styled Chardonnay. Fermented in stainless steel, this wine harmoniously balances fruit intensity of dry melon and pear, and a crisp fresh texture. The finish is long and lingering, showing smokey mineral notes. Made from low yielding old vines, this Chard possesses richness of fruit without the heavy oak qualities. Enjoy Jean Paul Brun's Chard with grilled poultry or pork. *Regular price \$9.99/btl. This month get 15% off by the bottle, **\$8.49** and 25% off by the case, **\$7.49** or **\$89.88** by the case net.*

1998 Muga Reserva - This traditional oriented Rioja property has often been a limited item in the past. This year, however, we have access to a reasonable supply so we are able to offer it as a Monthly Special. The blend is 70% Tempranillo, 20% Garnacha, and 10% Graciano and Mazuela. The emphasis at this property has always been elegance, balance and style. The resulting wine is very Pinot Noir-like. This '98 Reserva shows medium-bodied flavors of plums and cherries, a combination of American and French oak provide structure and roundness. This stylish Rioja will enhance salmon, tuna, turkey, pork or grilled chicken. *Regular price \$15.99/btl. This month 15% off by the bottle, **\$13.59** and 25% off by the case, **\$11.99** or **\$143.88** by the case net.*

1997 Cousino-Macul Merlot Reserva - It's been said that if there is any region in Chile that can lay claim to the word classic, the Maipo Valley is it. This area is located just outside the capital city of Santiago. It is home to some of Chile's oldest and traditional wineries. Cousino-Macul is established for its extraordinary red wines that are noted for their long-term ageing ability, and models that of a French Bordeaux in style. This Reserva Merlot could compare to a Pomerol or Saint-Emilion, but for half the price. Being a '97 Reserva, it has seen five and a half years on it already. It exhibits a dusty, oaky and sweet black cherry scent. It's medium to full-bodied structure shows plenty of smooth black fruits, with nuances of earthy tannin, bell pepper, spicy oak and a supple fruity finish. Drinking excellent now, but will cellar well for the next few more years, that's if you can keep it around that long. You may want to consider this one by the case, but keep in mind, this wine is somewhat limited in supply. Pairs well with a wide assortment of grilled red and white meats, including fish. *Regular price \$8.99/btl. This month get 15% off by the bottle, **\$7.64** and 25% off by the case, **\$6.74** or **\$80.88** by the case net.*

2001 Bodegas Javier Sanz (Villa Narcisa Sauvignon Blanc) - Some of you may remember back two year's ago when we rolled out with another Sauvignon Blanc label called Basa. This wine was a gem, which developed an almost cult-like following, it was that good. Though the price got a little bit steep and our supplier eventually stopped carrying it, this left a void for those who had really taken a liking to it. Well, we have good news, we believe we found the answer to this situation in Villa Narcisa Sauvignon Blanc. Like Basa, it shows crisp mineral and melony aromas that echo the clean, crisp flavors, giving into a nice refreshing, creamy fruit mouth feel on the mid-palate. It holds gentle underlying acidity that lead into a rich, lingering fruity finish. Goes well as an aperitif, with shellfish or with Asian food. *Regular price only \$7.99/btl. This month 15% off by the bottle, **\$6.79** and 25% off by the case, **\$5.99** or **\$59.88** by the case net.*

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

MIXED CASES DUE APPLY TOWARDS 25% SAVINGS

TWO BOTTLE SAMPLER PACK

For close to ten years, South Africa has been showing the world that this premium wine country made up of thirteen main wine growing areas, with nearly 300 wineries, can compare to most others. In fact, South Africa has become the eighth largest wine producing country in the world. They have been exporting huge amounts of high quality wine at very reasonable price levels into the United States. These delicious wines have garnered well deserved attention by consumers. They deliver a style that can be defined between old world, European and new world, western style. This combination can have its advantages. These two wines exhibit just that..

The **2001 Fleur du Cap Chardonnay** was matured in both new oak and varying ages of older casks. The new oak gives the vanilla component and the old helps give its full-bodied, creamy backbone structure. It has nice toasty, buttery aromas. The fruity flavors show plenty of fresh citrus, with a hint of lime that blend well with the spicy, creamy textures. With its firm acidity and skillfully well integrated fruit and oak, make this a Chard with great balance. It does lean more California in style. Rich cream sauce dishes would make an ideal companion. For only ~~\$8.99~~, this is a whole lot of Chardonnay

The **2001 Goats do Roam** is an interesting little red. This label depicts a goat with the words Goats do Roam. It is a take on the French Cotes du Rhone. Besides being known as a premium wine producer, Charles Backs' Fairview Farm is also known for its cheese as well. Having up to 600 milking goats on the property, thus the name Goats do Roam. The story may be humorous, but the quality is serious. It is made up largely of Pinotage and Shiraz, with bits of Mourvedre, Grenache, Carignan and Gamay Noir. It offers scents of lush ripe berries and spice, that invite you into its juicy, concentrated black raspberry and cherry fruit flavors. The tannins are soft, but there is plenty of supple spice in the finish. This easy drinking Rhone style red would fit nicely with almost any food occasion. **Price \$9.99.**

**Buy One Each
Of The Two**

For Only



a savings of an additional 3.50 or 18.5%

MONTHLY BACKROOM TASTING

Join us on **Monday, September 16th at 6:30p.m.** in our back stockroom, to taste through the fascinating wines of Spain. Guest speaker *Jim Kowalyszyn of Worldwide Wines* will guide us through some of Spain's greatest estates, from five distinct and prominent wine regions. Spain's wealth of wine history is valued on tradition, however, they are not inhibited by modern efforts. Spanish wines offer such tremendous value to the consumer. Their delicious Cava's (sparkling wines) continue to amaze us for the price. Their fragrant white wines are released in its freshest and purest form, and let's not forget sherry, no other in the world could ever compare. But what Spain is best known for is its almost endless amount of supple red wines. This is where the best bargains can be found in all price levels. What makes these stylish reds so appealing, is that many are aged in oak and bottled at certain lengths of time prior to release, therefore resulting in its deep flavors and smooth textures that is influenced by the proper use of largely American oak. Seating is limited, so **reserve your seat by calling 649-4750 (no emails please)** for a genuine opportunity to examine and enjoy what the wines of Spain have to offer.

Tasting List Is As Follows:

2001 Morgadio Albarino (Rias Baixas-Galicia)..... 13.99	1998 Breton Lorinon Crianza (Rioja) 11.99
1998 Mont-Marcal Cava Brut Reserva (Penedes)..... 9.99	1998 Condado De Haza (Ribera Del Duero) 17.99
2000 Guelbenzu Azul (Navarra)..... 12.99	1999 Pesquera (Ribera Del Duero) 22.99

SATURDAY OPEN HOUSE TASTING

On **Saturday, September 21st from 12:00-4:00p.m.**, taste through the estate bottled wines of Gloria Ferrer. This winery is located out of California's Sonoma side of Carneros. Carneros is an area that straddles the southern most portions of Napa and Sonoma Valleys. This area is synonymous with high quality Chardonnay and Pinot Noir. Its long cool growing area has emerged among vintners of both Napa and Sonoma as the best choice for these two grape varieties. Gloria Ferrer clearly represents some of the best efforts coming out of this premium viticultural area.

	<u>Our Regular Price</u>	<u>Special Offering</u>
2000 Gloria Ferrer Chardonnay (Carneros)	19.99	
2000 Gloria Ferrer Pinot Noir (Carneros)	22.99	
NV Gloria Ferrer Sonoma Brut	16.99	

REDS FOR INDIAN SUMMER GRILLING

Indian summer, football weekends mean outdoor grilling with family and friends. There is not much better than steaks, burgers, chicken, seafood or veggies off the grill. With a good bottle of wine, food off the grill takes on added flavors than if prepared otherwise. From a wine standpoint, pairing wines with grilled foods changes also. Grilled foods will stand up to bigger, toastier wines better than if baked or broiled. For your Indian summer grilling needs, we have six reds that fit the flavor profile to go with food off the grill.

1998 Domaine de Fontaine Corbieres - Corbieres is home to some of the finest bargains from the south of France. The Carignane and Grenache based wines are medium-bodied, chunky with spicy, robust flavors. This Domaine is brought to us by one of our favorite French specialists, Kermit Lynch. Enjoy Fontaine with burgers or marinated pork chops. **Price \$11.99.**

2000 Buckeleys Shiraz - This line of Australian wines has been very well received by the wine press in the last few years. Much to our delight, the pricing has even come down a couple of bucks, making this a true bargain. This Shiraz exhibits cassis, raspberry and licorice flavors, a medium-bodied texture, and a lingering finish. Try this Shiraz with any meat marinated in barbecue sauce. **Price \$7.99.**

Lot #29 Marietta Old Vine Red - Year in and year out this field blend delivers. This Sonoma winery blends mostly Zinfandel with several other varieties to make this jammy, blackberry flavored wine. It's easy drinking texture will allow it to go with marinated pork or chicken, and its fruit intensity can stand up to steaks or burgers. **Price \$12.99.**

2000 Peachy Canyon "Incredible" Zinfandel - This Paso Robles producer has established itself as one of California's top Zin producers. Along with several single vineyard and regional releases, Peachy Canyon makes this value oriented, readily available "Incredible" Zin. This effort has bright, upfront strawberry fruit with a light, lively feel to it. Try it with tuna or salmon steaks, or your standard burgers or steaks. **Price \$12.99.**

1995 Bodegas Oliveda Rigau-Ros Gran Reserva - Back when we first introduced the "89" Gran Reserva, it became the most impactful Spanish red ever featured in the newsletter. Located in Spain's northeast corner of the Ampurdan-Costa Brava wine zone, out of the Catalonia Region. Part of the Bodegas Oliveda's 900 acres planted under vine lies partially over the border into France's Languedoc-Roussillon wine region. Its low yielding Cabernet Sauvignon, Grenache and Carignan fruit makes up this well-structured red. The aromas show plenty of ripe black fruits, vanilla and spicy oak. Its full-bodied deep concentrated plum and black raspberry flavors hold up the gentle layers of tannin and spice. This wine simply cries out for a nice juicy steak. **Price \$10.99.**

1999 Mirassou Pinot Noir - This article would not be complete without Pinot Noir. Monterey is one of California's prime spots for this fickle grape. Its long, cool growing season allows the grapes to stay on the vines longer, in result, it ripens slowly and develops more complex flavor and retains a natural balance of fruit and acidity. Mirassou's Pinot Noir shows Monterey's best example, medium-bodied, with elegant structures holding lush raspberry and bright cherry fruits. It shows light earthy tones, with notes of tea and a long sweet finish that lingers on. This versatile style Pinot is sure to enhance a wide range of summer grilling meats. **Price \$10.99.**

**Buy One Each
of All Six**

For Only

\$53.00
net