



Manchester Discount Liquors I & II



Wine Club News Letter

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1997 Italians

A vintage that we started to hear about as early as a year and a half ago was 1997 for Italian reds. By all accounts, this was a truly special vintage. Over the course of the last two months, some of these wines have started to hit the market. After tasting a few we can confirm for you that these wines will live up to their hype. They are super rich, possessing California-like concentration, complex and well balanced. This month we will package six of the first and most impressive '97's we have come across so far.

Italian wines have never been as in demand as they are now. Winemaking has never been at such a high quality level as it is now throughout Italy. Fifteen years ago quality was wildly erratic from one producer to another, and from vintage to vintage. Gradually a revolution of sorts has taken place, as Italian producers realized to stay competitive they had to up their standards a level or two. Today, consumers can feel more confident than ever when buying Italian wines. This, in turn, has led to the enormous surge in the popularity of Italian wine. Worldwide demand for Italians has never been so high either, as Eastern European countries and the Far East scoop up the finest Italians at a very fast pace. Luckily, despite their enormous popularity, many Italians remain very affordable. Although these '97's are more hyped than any vintage since 1990, prices have remained stable on many releases. Chianti is one area that seems to really shine in '97. This region is well represented with four of the six selections. A couple of more southern areas round out the six pack. Buy one of each and save even more.

1997 Masciarelli Montepulciano - Always a great value, in '97 Masciarelli is hard to beat. Black cherry and plum fruit, with good structure and complexity. This release is shockingly good for such an inexpensive price. **\$4.99 net.**

1997 Regaleali Rosso - Corvo is the most well known Sicilian winery in America, but Regaleali is the clear quality leader. This Rosso made from indigenous varietals reminds us of an Italian version of Zinfandel. Flavors of pure raspberry jam stream across your palate with surprising grace and elegance. Another flat out steal for the money. Price **\$9.99.**

1997 Cetamura Chianti - This bottling from Badia Coltibuono was always intended to represent good value and early drinkability. In '97, they have turned it up a notch. This '97 Cetamura is the

rival of most \$15.00 wine from other years. Drinkable now, but also capable of improving for 2-3 years. Recently rated an 87 by Parker. Price **\$10.99.**

1997 Rocco Delle Macie Chianti Classico - A much smaller Chianti producer, a carryover from last month's Wine Club feature. Shows very youthful qualities. Dark cherry red color, aromas of black fruit and cherry. Generous ripe plum, blackberries and cherry fruit flavors. Hints of dry herb and cedar with a good balance of acidity and tannin. Will improve over the next 3 years. This Chianti Classico was one of our first impressions of things to come from the '97 vintage. Price **\$11.99.**

1997 Castellare Chianti Classico - Castellare has long been one of our favorite estates. Making great wine in '90' 95 and '96. Their '97 does not disappoint. Modern in style with deep, dark fruit, a velvety texture, soft tannins and a long finish. Rarely will you find Chianti with this depth of fruit and richness. Price **\$16.99.**

1997 Isole E Olena Chianti Classico - From Vias Imports, another producer that we can remember carrying all the way back to the mid-eighties. The only negative about this wine is the lack of it. It is the only one of the six that is short in supply. Vivid flavors of smoke, tobacco and ripe cherry fruit form a harmonious bond in this wine as it appears seamless on your palate. This could easily rival wines of twice the price. Price **\$16.99.**

'97 Italian Six-Pack

Masciarelli Montepulciano
Regaleali Rosso
Cetamura Chianti
Rocco Della Macie Chianti Classico
Castellare Chianti Classico
Isole E Olena Chianti Classico

Buy One of
Each for Only

57.00
net

a savings of 14.94 or 20.7%

'96 BORDEAUX

By now most of the '96 Bordeaux have been on the market since late last year. However, one notable release has just arrived - 1996 Chateau Potensac made by Michel Delon. Delon made his fame at the famous St. Julien Estate of Leoville Les Cases. This property easily rivals the first growth properties in terms of quality and presitge. The '96 Leoville Les Cases was rate 98 by Parker and sells for \$250/per bottle. However, you can explore the genius of Delon with Potensac, his Medoc property. He is just as fanatical about quality at Potensac, making it year in and year out one of the smarter buys in Bordeaux. The '96 is reputed to be the finest Potensac yet. Parker calls it "an amazing wine, rivaling the '82, but even richer and longer lived. It boasts a dark purple color, black currant fruit, a cherry liqueur-scented nose, moderate tannin and an impressively rich finish. A sleeper of the vintage, 89 points." Don't miss this opportunity to latch onto classified growth quality at an affordable price. Drink between 2002-2014.



26.99/btl

All Club discounts apply.

MONTHLY SPECIALS

1996 Ch. Damase Bordeaux Superior- As supplies dwindle down on the outstanding '96 vintage, we decided to look for any bargains left. '96 Ch. Damase stood out for its plump, round texture, excellent balance and immediate appeal. All too often with a vintage like '96, all the highly rated, expensive wines get all the attention. Wines like Damase can easily get lost in the shuffle. Don't miss out on this affordable delicious Bordeaux made from 100% Merlot. **Regular price \$9.99/btl. This month get 15% off by the bottle and 25% off by the case.**

1998 Falesco Vitiano- This wine was just a blip on our screen last year. We featured the '97 late last year and did quite well with it, but then it was gone. Many of you came back looking for more. Good news, the '98 is better, the same price, and readily available. Riccardo Cotarella, one of Italy's most reknowned winemakers, makes all the wines at Falesco. His particular fondness is for Merlot. Vitiano is made from equal parts Cabernet, Sangiovese and Merlot. The '98 is more powerful and has more fruit intensity than the excellent '97. Enjoy the spicy raspberry fruit with meat sauces, food off the grill, or lay it away for a year or two. The '98 has already been rated a 90 by Robert Parker. **Regular price \$10.99/btl. This month get 15% off by the bottle and 25% off by the case.**

1997 Rex Hill Pinot Gris Willamette Valley- Pinot Gris is Oregon's premier white wine varietal and is the states most singular contribution to American wine because nowhere else in the United States is Pinot Gris grown in much quantity. Pinot Gris was first planted in Oregon back in 1966 by David Lett, owner of the Eyrie Vineyards. Now in the latter part of the '90's this varietal has gained popularity by both winemakers and consumers. Winemakers like it because the grapes mature early in the growing season and its resistant to disease and produces about three tons per acre, and can go to market only months after bottling. Consumers enjoy it simple because of style. It is induced with hints of oak and offers

complex flavors of vanilla and citrus and it makes up an nice alternative to Chardonnay. This Pinot Gris shows probably the best effort this winery has ever produced. With the help of winemaker Lynn Penner-Ash, whom is the real driving force behind Rex Hills most recent successes. She is one of only three women winemakers in Oregon, also making it one of just a handful nationwide.

The texture is a much fatter style than previous vintages. Rich floral aromas with a trace of vanilla. The flavors are clean fresh and crisp, with loads of citrus and fresh pear fruit. Hints of cedar that lead into the well balanced fruit and acidity that lends itself to a long lasting finish. A very versatile white that can go with Asian cuisine, poultry, seafood, especially crab cake appetizer. **Regular price only \$13.99/btl. This month 15% off by the bottle and 25% off by the case.**

1997 Napa Ridge Triad- Triad is a very interesting combination of three white grape varietals. Triad, meaning a union of three. What most people don't realize is that there is no actual Napa Ridge Winery. Napa Ridge is simply a label developed around 14 years ago by Beringer Wine World Estates. With the hiring of winemaker David Schottman and having a bevy of top quality fruit at his disposal from a wide range of vineyard locations from north down to the Central Coast appellations. The resulting efforts have shown high quality fruit produced and bottled in very affordably priced Napa Ridge labels. This wine expresses each grape varietal harmoniously. The Chardonnay provides the ripe full bodied richness. The Sauvignon Blanc gives it the zingy citrus melon qualities, and the Semmillon rounds it out with a slightly sweet nuance of fig and pear. The oaky influence helps frame out the structured finish. Will pair up to richly cream sauced preparations and smoked fish and meats. **Regular price \$9.99/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. 1996 Ch. Damase Bordeaux Superior
- 3-btls. 1998 Falesco Vitiano
- 3-btls. 1997 Rex Hill Pinot Gris Willamette Valley
- 3 btls. 1997 Napa Ridge Triad

FOR ONLY



99.00

net

All four monthly specials are open for tasting all month long except for the day of the backroom tasting. Just ask for Joey or Jimmy and we will be more than happy to assist you in sampling the monthly specials.

MONTHLY TWO BOTTLE SAMPLER PACK

Although Villa Mt. Eden is a Napa based winery, they also turn to sourced fruit from a wide range of vineyard locations. These two bottlings come out of Napa/Sonoma Carneros and as far south in Central Coast's Monterey and Santa Barbara counties. The grapes from these distinct regions offer well balanced rich textured

Chardonnay and Pinot Noir allowing both varietals to flourish with its intense fruit characters. The **1997 Villa Mt. Eden Chardonnay** exhibits enticing tropical fruit aromas that follows through with full bodied rich and creamy mouth filling flavors of apple and pear. Generous amount of oakiness, with notes of butter and caramel, leaving a crisp long lasting citrusy finish. Rich cream sauced or smoked dishes would go well with this Chardonnay. Price **\$9.99**.

The **1997 Villa Mt. Eden Pinot Noir** shows a pretty bright cherry red in color. Reflecting aromas and flavors of cherry, raspberry and a slight cranberry fruit style. Hints of spicy herb with just the right touch of earth. Very vibrant fresh fruit flavors that rolls over the palate almost silky like. The embracing acidity hold the finish together making this a truly complete Pinot Noir. We suggest having this with grilled and smoked salmon, game bird and grilled poultries. Price **\$9.99**.

1-btl. 1997 Villa Mt. Eden Chardonnay	9.99
1-btl. 1997 Villa Mt. Eden Pinot Noir	<u>9.99</u>
	19.98

**Buy One of
Each for Only**



a savings of an additional 4.00 or 20%

Honey Bourbon Gilled Pork Tenderloin

3 (3/4 lb.) Lean Pork Tenderloins

Marinade

- 1/2 cup diced onions
- 1/2 cup lemon juice
- 1/2 cup bourbon whiskey
- 1/4 cup honey
- 1/4 cup low sodium soy sauce
- 1 tbs. minced peeled ginger root
- 2 tbs. olive oil
- 4 cloves garlic minced

Gravy

- 1/2 tsp. salt
- 1/4 tsp. pepper
- 3 tbs. All purpose flour
- 1 1/4 cup water

Trim fat from pork. Combine onion and the next 7 ingredients in a large Zip-Lock plastic bag. Add pork, seal, and marinate in the refrigerator for 30 minutes. Remove pork and reserve marinade. Sprinkle pork with salt and pepper.

Grill-Place pork on grill rack that has been coated with cooking spray. Cover and cook for 30 minutes or until meat thermometer registers 160 turning and basting pork occasionally with 1/2 cup of reserved marinade. Cut into 1/4" slices and keep warm.

Place flour in a small sauce pan. Gradually add remaining marinade and water stirring with a wire whisk until blended. Bring to a boil over medium heat and cook 3 minutes until thickened, stirring constantly. Spoon gravy over pork and serve with mashed potatoes.

Sent in by **Mary Mahoney**, friend of the Wine Club.

Try matching this dish to the any of the four Club Specials.

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

MONTHLY STORE TASTING

On **Monday, September 27th at 6:30p.m.** in our back stock room we will be featuring two top wineries out of the exciting Central Coast appellation of California. On hand to speak before us will be *Mr. Bob Tibbetts, representative of both wineries*. The Central Coast area starts from the south of San Francisco stretching down through Monterey to San Luis Obispo and down to Santa Barbara county. These are the main principle areas. Having about a thirty year history of growing varietal fruit, Central Coast really blossomed in the early to mid 80's. Influenced by the Maritime Climates, among many grape varietals grown Chardonnay, Pinot Noir, Pinot Blanc and Syrah seem to thrive best in these conditions. Edna Valley, Aubon Climant, David Bruce, Justin, Chalone, Zaca Meza, Qupe, Bonny Doone, Ridge and Meridian are just a small handful of top quality producers that represent the region. Our focus for the evening will be Wild Horse and Fess Parker. Fess Parker started planting in 1987 and produced their first wine in 1992 making tremendous strides in such a short time. The winery lies mainly in Santa Barbara county. Owner Fess Parker is reknowned for his portrayal of Davey Crockett and Daniel Boone in film and television. Fess and his son, Eli, who is also the winemaker, are fully committed and hold a deep passion for producing gold medal status wine. Ken Volk, owner of Wild Horse, also holds very high standards in producing a great wine. Originally when he started, his intention was to plant vineyards and sell them. But that thought immediately changed. In 1983 the Wild Horse Winery was then established. The Central Coast area is still very much in its infant stages, if you compare it to the well known Northern Coast regions. Existing wineries will continue to prosper and new ones will continue to emerge.

Tasting List is as Follows:

1998 Wild Horse Pinot Blanc <small>Monterey</small>	13.99
1998 Wild Horse Chardonnay	15.99
1996 Wild Horse Malvasia Bianca <small>Monterey</small>	13.99
1997 Fess Parker Pinot Noir <small>Santa Barbara</small>	18.99
1997 Fess Parker Syrah <small>Santa Barbara</small>	16.99
1997 Wild Horse Cabernet Sauvignon <small>Pasa Robles</small>	17.99

REMINDER: Visit us on the Web at www.marketspot.com/mdl or e-mail us at manchester.discount@snet.net.