



# Manchester Wine & Liquors

## Wine Club Newsletter



SEPTEMBER 2004

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

### 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**



## MONTHLY SPECIALS

**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**

**2002 Trumpeter Malbec Syrah**- Over the past seven plus years, Argentina has jumped in leaps and bounds by producing wines of higher quality. With its vast and unlimited viticultural resources, heavy financial investing, along with many proven international winemakers pouring into the country, has helped a much needed retooling of the vineyards. More modernized equipment and methods adapted into the winery has also given Argentina's more supple, rich, well structured, fruit forward wines a place on the world stage. Trumpeter is a label created by the fourth generation Rutini family of Bodegas La Rural. The Rutinis' brought in renowned Argentinian winemaker Nicolas Catena as a partner of the estate. Catena is to Argentina what Robert Mondavi is to California. His meticulous skill goes into everything he touches, from bottlings like this, to Argentina's best top level reserves. This deep colored red offers a perfect combination of the two grapes. The Malbec gives structure and weight, the spicy character is brought on by the Syrah. The flavors show nice extractions of sweet blackberry, raspberry and fleshy plum. The sweet soft tannins infused with the many nuances of spice, calls out for either red or white meats off the grill. **Regular price \$10.99/btl. This month get 15% off by the bottle, \$9.34 and 25% off by the case, \$8.24 or \$98.88 by the case net.**

**2002 Tenuta Di Pietra Porzia Frascati Superiore "Regillo"** - With the vast amounts of well made white wines coming out of Italy today, many have been slowly figuring out that Italian whites do go beyond Pinot Grigio. In nearly every region you will find clean, well balanced white wines, made with indigenous grapes that express their own unique character and distinct styles. This delicious Frascati comes out of the central region of "Lazio" in the hills of the Frascati D.O. zone, located just outside of Rome. Malvasia Di Candia, Malvasia Del Lazio, Bombino and Grechetto are the grapes used to make up the tremendous flavors in this Frascati. Florally fruit scented, with flavors that show nice citrus fruit intensity, notes of creamy almond, firm acidity and a clean crisp finish. Cold salads, antipasti and seafood work well with this refreshing Frascati. **Regular price \$11.99/btl. This month 15% off by the bottle, \$10.19 and 25% off by the case, \$8.99 or \$107.88 by the case net.**

**2003 Torremoron Ribera Del Duero** - At one time, the Rioja was without a doubt Spain's most famous wine region. This neighbor to the south though, is now seriously challenging the status of the Rioja. Ribera Del Duero is a region of vineyards surrounding the Duero River in northern Spain, the same river that runs through Portugal (called Douro there) to where Port is made. This area can experience torrid heat and then dramatic cooling at night in the same day. In this climate Tempranillo, or Tinto Del Pais as it is called there, seems to thrive. Stylistically the wines are deeper, richer and darker than their neighbors in Rioja to the north. Torremoron is a leading co-op established in 1957. It consists of 180 members that own almost 750 acres of vineyards. This 100% Tempranillo is all stainless steel aged so you get true, fresh Tempranillo flavors of plum, strawberry and Bing cherries. A great silky, smooth red for marinated chicken, pork or fatty seafood like tuna or salmon. We were shocked when we saw the price of this tasty red, because most wines from this region start at \$15.00. **Regular price \$10.99, this month get 15% off by the bottle, \$9.34 and 25% off by the case, \$8.24 or \$98.88 by the case net.**

**2002 Wynns Shiraz** - We have some avid Wynns fans in the store and after this month, we expect more. Based in Coonawarra, Wynns offers your classic ripe, explosive, jammy Australian style. This Shiraz is an in-your-face, unapologetic effort that is loaded with briery raspberry and blackberry jam flavors. The winery's history dates back to 1951 when Samuel Wynn purchased the run down Chateau Comaum property. At that time, most Australians drank fortified Port or Sherry. It was not until the '60's when consumption trends started to swing toward dry red table wine. As the wines of Wynns started to catch on, the family bought more and more vineyard land. Today they are the largest landowners in the Coonawarra with over 2,000 acres. We suggest you enjoy this hedonistic, Zinfandel-like Shiraz with roasted meats, stews or strong cheeses. **Price only \$12.99 this month get 15% off by the bottle, \$11.04 or 25% off by the case \$9.74 or \$116.88 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 Fuente 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 innovate 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 Boekenhoutsfloof**.

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 varietals. 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 oak tannins. Some cellar time would only enhance its many characteristics. **Price \$11.99.**

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



Available  
for  
Tasting

**Save \$6.00 or 21%**

### OPEN HOUSE WINE TASTING

With the huge success we had at last June's open house tasting, we decided to extend this format once again this month. For those of you who did not attend that tasting, this format is different than our traditional Monday night wine tastings. Eight wines will be featured at four separate tables. Each table will have a winery representative that will guide you through the tasting, provide information and answer any questions you may have. So join us on **Monday September 20th anytime between 5:00-8:00p.m.** in our back stockroom for a fun and convenient way to enjoy and learn more about wine. **Reservations are not required** for the tasting. The amount of **samples** will be **limited**. We ask that you bring **no more than one guest**, and a **minimum purchase** consideration would be greatly appreciated.

#### The tasting list is as follows:

2001 Abbazia Santa Anastasia Nero D'Avola Sicilia .....	<b>\$11.99</b>
2002 Amano Primitivo Puglia .....	<b>\$9.99</b>
2002 Qupe Syrah Central Coast .....	<b>\$16.99</b>
2003 Avila Pinot Noir Central Coast .....	<b>\$11.99</b>
2001 Marietta Cabernet Sauvignon Geyserville Sonoma .....	<b>\$21.99</b>
2001 Ferrari Carano Cabernet Sauvignon Sonoma County .....	<b>\$31.99</b>
2002 Banfi Rosa Regale Brachetto D'aqui Piedmont .....	<b>\$19.99</b>
2003 St. M. Riesling St. Michele-Dr. Loosen German/Washington State .....	<b>\$10.99</b>

