



Manchester Wine & Liquors



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

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WOLFFER ESTATE

What's new and exciting? You might guess more 2000 Bordeaux, a new super Tuscan or perhaps a 2001 California Cabernet. Would you guess though, that a Long Island winery is one of the more interesting new producers to come our way this summer? Wolffer Estates, located in Sagaponack, is quickly developing a cult-like following on the east coast.

Owned by Hamburg-born Christian Wolffer, the 55 acre winery is at once an American winery, but with a decided European spirit. It's look and feel speak of Tuscany, while the wines are clearly French in style. Twenty-two years ago, Wolffer had a vision for turning a simple 14-acre potato farm into a world class winery. Known as a patient, successful entrepreneur with a diversified array of holdings, Wolffer gradually expanded the vineyard land to 55 acres with a state of the art winery.

Winemaker and General Manager Roman Roth is in charge of the wines. They embody the region showing a rich concentration of fruit, lively acidity and the terroir of this unique microclimate on the Atlantic, shaped by the cool ocean breezes. The resulting wines are truly elegant in style, with ripe fruit flavors that above all else, are impeccably balanced. The approach to vineyard management is painstaking. Vines are pruned, with leaves removed for optimal sun exposure. When the harvest time arrives, the grapes are hand-picked and delivered to the winery. Yields are only two to four tons per acre, less than the norm in the Napa Valley. This month, we showcase three wines from Wolffer Estate, two Chardonnays and a Merlot. So far this is what the winery appears to excel at.

2000 Wolffer La Ferme Martin Merlot - "La Ferme Martin" Merlot is easy-drinking and delicious. It shows bright berry, cocoa and cherry fruit. The smooth, layered textured leads to a long-stylish finish, much more complex than this price range usually delivers. Enjoy Wolffer Estate's Merlot with grilled chicken, veal or pork chops marinated in olive oil and garlic.

Price



2001 Wolffer La Ferme Martin Chardonnay - The counterpart to the Merlot, this Chardonnay shows bright apple, pear and hints of tropical flavors from the long growing season. The excellent balance that is a trademark in all these wines, comes from the cool maritime influence. Comparable to a riper version of a Macon, this Chard will lend itself nicely to lighter seafood, poultry or pasta salads.

Price



2000 Wolffer Reserve Chardonnay - A richer, more intense version than the preceding wine, but also very stylish and complex. This wine shows Long Island is capable of making some pretty serious wine. This Reserve Chard shows nicely concentrated flavors of pear, green apple, spices and mineral. Burgundy was clearly the inspiration behind this wine. Enjoy Wolffer Reserve Chard with salmon, swordfish or cream sauces.

Price



**Sample A Pack
Of All Three
For Only**
and save 25%



MONTHLY SPECIALS

2002 Argiolas Costamolino - The Sardinian Winery of Argiolas has impressed us with various bargain red offerings before, but this 100% Vermentino really got our attention. Grown at 625 feet above sea level, this wine was grown entirely in the Costamolino Vineyard. The grapes were harvested in September and vinified in stainless steel tanks. The resulting wine is pale straw in color, with an intense, yet delicate bouquet. On the palate Costamolino shows bright lemony flavors, a zingy, crisp texture, great structure and a long, lingering finish. As summer turns to fall, enjoy Costamolino on an Indian summer day with grilled shrimp, light pasta salads or filet of sole. **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.**

2000 Di Majo Norante Ramitello - We can almost guarantee that you will like this wine. Di Majo Norante is located in central Italy, just below Abruzzi. Vines have been planted here since the 1800's. In 1960, a winery was constructed. Alessio Di Majo strives to produce the best quality possible at an extremely affordable price. In recent years, the renowned enologist Riccardo Cotarella has aided in making the wines. The current releases are the best we've tasted from this producer. Ramitello is made from 70% Prugnolo (Sangiovese) and 30% Aglianico. After 2-3 years in large oak barrels, Ramitello has developed a velvety, complex character, with hints of late harvested fruit. On the palate flavors of plum, berry and licorice play off each other leading to a persistent finish. Enjoy this full-bodied Italian red with Veal Marsala, red sauces and various grilled meats. **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.**

Gundlach Bundschu Bearitage Claret Lot #10 - This unique multiple vintage blend is made from separate barrels of estate reds that did not quite make the grade from Gundlach Bundschu's top estate bottlings. Each year some

is set aside to make Bearitage Claret. The '97, '98 and 1999 vintages make up the final blend, seeing an average of 16 months in small oak barrels. Offerings like this one, from top producers, tend to work well as an added value. Comprised of Merlot, Cabernet Sauvignon, Cabernet Franc, Tempranillo, Gamay and Zinfandel. Lot #10 comes across as a soft and supple red, with a nice balance of tannin. It possesses layers of velvety black cherry and cassis, that packs plenty of long, spicy fruit on the finish. Ideal with pork roast, duck and meat topping pizza. **Regular price \$13.99/btl. This month get 15% off by the bottle, \$11.89 and 25% off by the case, \$10.49 or \$125.88 by the case net.**

2002 Domaine Le Peu De La Moriette Pichot Vouvray - One of the many wonderful things to come out of the French Loire Valley are their impressive Vouvrays. The recent one that caught our eye is this Domaine bottling made by the Pichot family. This fresh, floral scented Vouvray possesses near impeccable quality that is the "2002" Loire vintage. Made entirely from top quality Chenin Blanc that was hand harvested in low yields out of the premiere Coteaux vineyards, in the Vouvray appellation, consisting of vines varying in age from twenty to fifty-five years old. This wine was aged six months in "older oak" so that the neutral wood age can allow the fruits vibrancy and natural acidity to remain balanced, with its crisp refreshing aromas and flavors. This stylish Vouvray is slightly dry, yet shows profound flavors of citrus fruit, along with accents of peach, pear, apple and fresh melon. Its crisp underlying acidity leads into the persistent and seductive finish. You may want to consider this one by the case, because Domaine Pichot, as you will find, is not your ordinary Vouvray. This easy drinking, food friendly white is ideal as an aperitif, along with hot and cold hors d'oeuvres, rich and spicy flavored dishes, to cold salads and fish. **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.**

MIXED CASES DUE APPLY TOWARDS 25% SAVINGS

***** WINE TASTINGS SEE PAGE 4 *****

TWO BOTTLE SAMPLER PACK #1

These delicious wines of Castilvero 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 Castilvero 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. Castilvero 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 Castilvero 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

\$11.98
not

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 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. The very sought after Cabernet shows black fruit flavors, hints of mint, licorice and sweet vanillan oak. The flavors are deep and lasting.

Buy **One Of**
Each For Only

\$22.49
not

and save **24%**

TWO BOTTLE SAMPLER PACK #3

These two easy drinking southern Rhone wines have always delivered consistent value. Produced under the La Vieille Ferme label, meaning old farm, by the Perrin Brothers, Jean Pierre and Francois. The sons of Jacques Perrin, whose brilliant efforts brought the world the renowned Chateau de Beaucastel. The very best of all Chateaufeuf du Pape's. We begin with the clean, crisp and stylish **2001 La Vieille Ferme Blanc** out of Rhones most southern location, in the hillside vineyards of the Cotes du Luberon. The fresh lively fruits of citrus and lemon compliment its supple creamy richness and its long pleasant finish. Great as an aperitif, or with shellfish, creamy dill sauce, chicken and cold salads. **Special price \$6.99.**

The **2001 La Vieille Ferme Rouge** out of the Cotes du Ventoux, shows delicious flavors of sweet blackberry, ripe plum with a burst of spice that lingers long in the finish. Enjoy this medium-bodied red with hamburgers, grilled pork, chicken and fish. **Special price \$6.99.**

Buy **Two Of**
Any Combination
For Only

\$10.98
not

and save **21%**

PENFOLD'S ST. HENRI **SHIRAZ**

Penfolds has been the source for some of Australia's finest wines over the years. Their various blends, Bin 707 Cab and, of course, the legendary Grange bottling. Well, we were recently exposed to another of their prestige bottlings, St. Henri Shiraz. A baby Grange this is not. Where as Grange has super ripe fruit, flashy American oak and an in-your-face style. St. Henri is balanced, complex and more "Syrah"-like. The differences are obvious when the winemaking techniques are examined. This Shiraz is from a cooler growing region, which leads to more earthy, smoky tones. The wine is aged for twelve months in large, old oak barrels. The wood allows the wine to mature, but imparts no flavor on it at all. This is in stark contrast to Grange and most other premium Shiraz bottlings. This delicious wine offers plenty of dark berry and cocoa flavors, along with the earthy, smoky tones. This intriguing combination makes for a great pairing with grilled steak, lamb or any game. Enjoy this limited release now through 2010.

Special Offer

Regular price \$46.99



SATURDAY OPEN **HOUSE TASTING**

SATURDAY, SEPTEMBER 13TH FROM 12:00-4:00 - taste through the Long Island wines of Wolffer Estate (refer to lead article for more information).

2000 Wolffer La Ferme Martin Merlot
2001 Wolffer La Ferme Martin Chardonnay
2000 Wolffer Reserve Chardonnay

MONTHLY BACKROOM **TASTING**



On **Monday, September 22nd at 6:30 p.m.** in our back stockroom, we start off the tasting program with one of California's finest Sonoma County producers, Benziger. On hand to lead the tasting will be *Kathy Benziger*. Kathy manages the marketing and sales for her family-owned winery. The Benzigers are California's largest wine family that started this nationally acclaimed winery from the ground up. Mike Benziger, the eldest of seven siblings, set his dream of starting his own winery with a vision of producing wines of uncompromised character and quality, inspired by Sonoma County's unrivaled diversity. The first premium Benziger family wines were produced in 1981. A year later, the family created a secondary brand known as Glen Ellen. The Benzigers were credited for introducing a new wine category defined at the time as fighting varietals, good quality wines at affordable prices into the market. Glen Ellen continues to be a strong success. Though to keep on track with their original mission with upper premium wines of distinction, they sold off the Glen Ellen brand in 1993, to generate more working capital to expand their dreams. Today, the Benziger winery produces 175,000 cases of wine per year under three tiers, the Benziger Family, Reserves and Vineyard Designates.

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 Benziger Carneros Chardonnay	10.99
2000 Benziger Carneros Reserve Chardonnay	24.99
2000 Benziger Syrah	16.99
2000 Benziger Merlot	16.99
2000 Benziger Cabernet Sauvignon	16.99
1999 Benziger Reserve Cabernet Sauvignon	37.99