



Manchester Wine & Liquors

Wine Club Newsletter



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

SCREW CAP OR CORK?

Over the years, we have seen some interesting developments in our industry. One current trend that has surprised many is the reemergence of screw caps. The problem with flawed corks or “corked” wines has been an ever increasing one over the last ten years. As more and more labels have entered the market and more wines have turned to cork enclosures, the quality of cork being produced has been jeopardized. Subsequently, the flawed cork problem has only gotten worse. Industry studies say that anywhere from 1% to 5% of all wines are corked. Anyone who has ever had the misfortune of experiencing this problem with a special bottle, knows just how frustrating it can be. The screw cap has emerged as a possible alternative.

Screw caps would eliminate the cork problem, but there are still a few obstacles for screw caps before they are widely implemented. First off perception, the public still associates cheap quality wine with screw caps. The romance and tradition of pulling the cork on a fine bottle of wine dates back hundreds and hundreds of years. While there may be something to the tradition of pulling the cork on a bottle, is it worth the chance the wine inside is flawed? We think not. The other issue is the question of how wine will age in a screw cap enclosure. Clearly this is not an issue with most whites or everyday reds that are meant for early consumption. The question is will screw caps ever be widely used for premium wines that are intended for long-term ageing?

There are two theories on ageing. One is that the process is oxiditative, that is the slightly porous cork allows a small amount of oxygen in allowing the wine to slowly mature. The other school of thought is that the maturation process is more of a chemical change in the wine over time. The latter theory seems to be credible. For example, some wines (especially large format size) have large wax capsules over the cork. If you’ve ever seen one of these capsules, its obvious no air could get in, yet they age wonderfully. Another example would be vintage champagne. The CO₂ layer between the wine and the cork certainly would not allow oxygen to enter the bottle. Vintage champagnes though, change over time and can age 20 years or more. Evidence seems to indicate screw caps will allow wine to age normally and may be even more consistent than cork finished wines.

In our opinion, screw cap enclosures offer many advantages with few drawbacks. We hope to see more wineries utilize them. This month, we offer a range of some current releases enclosed by a screw top. We welcome your feedback on this subject.

2002 Ca Del Solo Big House White & Red - These wines from Bonny Doon Vineyards have led the way in this country with the screw cap movements. As a result, Randall Graham has started to release all his wines with screw caps. Big House Red is a longtime favorite of ours. A blend of too numerous varietals to name, it is a big, spicy, robust red, showing raspberry fruit and peppery notes on the finish. Its white counterpart also has virtually every grape variety in it. It’s a clean, crisp white, somewhat reminiscent of a northern Italian white. A perfect summer wine, dry, lemony-citrus flavors and a refreshing, crisp texture.

Special Price  **\$8.99**

2002 Tin Roof Sauvignon Blanc - A new screw cap release from Murphy Goode Winery. This Alexander Valley producer has earned a reputation for delicious Chardonnay and Sauvignon Blanc wines over the last twenty years. Murphy Goode was one of the first California wineries to address the “corkage” issue. They first tried synthetic corks, but were not happy with the results. After lengthy research, they released this Tin Roof line with screw caps.

Special Price  **\$9.99**

2003 Villa Maria Sauvignon Blanc - Founded in 1961, Villa Maria has been one of the New Zealand leaders for over four decades. This Marlborough Sauvignon shows ripe lime, grapefruit and citrus fruit that come across in a fresh clean style. New Zealand has been one of the leading countries in the screw cap movement. Numerous wineries have already made the switch, with many more coming on board each year

Special Price  **\$11.99**

These two **Robert Pepi** releases showcase nice focused style. Both are sourced out of several California appellations ranging from Central Coast, all the way up to Lake County. Simply well made wines with a gratifying taste. The **2002 Merlot** has a wonderful sweet oakey aroma. It offers generous round and supple complex flavors, with copious ripe blackberry and plum fruits that blend well with the subtle spices and the soft sweet tannins, giving it a smooth, velvety finish.

Special Price  **\$8.99**

The **2002 Cabernet Sauvignon** displays a ripe Bordeaux-like scent, though the delicious full-bodied flavors are all California. This sweet, juicy Cab exudes a wonderful concentration of black cherry and cassis. For a Cabernet with such structure and balance at this price, tells you how far wines like Robert Pepi are willing to go in making the statement of quality under a screw cap.

Special Price  **\$8.99**

2001 CABS REVISITED

We cannot hide our enthusiasm for the 2001 California Cabernets that have been arriving this year. As each new release arrives, we are further convinced that this is the best Cab vintage in recent years. The wines are forward, full of ripe, black fruit, nicely balanced with soft tannins. They are wines that are delicious to drink now, but will continue to drink nicely for 6-10 years. Unfortunately, these wines are allocated. We are grabbing as much as we can get our hands on, but they will not last forever. Here are some new arrivals.

Marietta - This Sonoma winery is most known for their non-vintage Zin based blend called Old Vine Red. This may be the biggest, richest 2001 we've tried yet. Incredibly powerful and rich, inky black.

Price  **\$21.99**

Hess Estate - This release from Hess fits right in between their select and collection bottlings. It has been popular since it's introduction with the '97 vintage. The 2001 is very stylish and balanced, but with more depth and texture than any of the four previous releases.

Price  **\$21.99**

Newton Claret - This is actually a blend of roughly half Merlot and half Cab. Very Bordeaux-like in style, cassis and black fruits, elegant, velvety texture, very complex. 90 points from Stephen Tanzer.

Price  **\$19.99**

Ferrari Carano - This winery has not bottled Cab on its own since the mid-90's, when short vintages occurred from '95-'97. The winery used all their Cab for their Siena and Tresor bottlings. As vineyards were acquired and new ones have matured, 2001 is the year to reintroduce this varietal. Beautifully crafted wines, great fruit, structure and finish, delicious.

Price  **\$31.99**

ROSES FOR THE SUMMER

With the hot days of summer upon us once again, it makes for the ideal time to sit back and enjoy the crisp, dry and refreshing flavors of a chilled glass of Rose. A well made Rose can go nicely with the many flavors of summer: sandwiches, cold salads, grilled tuna and shellfish are fine examples. This somewhat overlooked and misunderstood wine category bridges the gap between red and white wine. People are beginning to take notice of Rose's style and its many seductive qualities. The clean acidity is balanced with the many mouth watering fruit flavors of wild strawberry, sweet cherry, raspberry, pomegranate, watermelon and the attractive nuances of color. The group below offers affordable and diverse styles for your enjoyment.

2003 Bonny Doon Vin Gris - Considered one of California's best dry Roses in the market. Medium bodied with dried cherry and wild strawberry flavors.

Special Price  **\$9.99**

2002 Goats Do Roam - This new South African release got our attention quickly when we discovered its supple full fruit flavors and a well rounded finish.

Special Price  **\$8.99**

2002 Toad Hollow Eye of the Toad Pinot Noir Rose - California's effort that emulates the French bone dry style with an almost perfect raspberry and strawberry mix. A huge favorite in last years Rose feature.

Special Price  **\$8.99**

2003 Chateau Routas Rouviere - This feature would not be complete without a Rose from the region of French Provence. The world's reference point to high quality, very stylish Rose. This producer's bright zesty round flavor has been known to change people's view of Rose.

Special Price  **\$8.99**

MONTHLY SPECIALS

2003 Toad Hollow Chardonnay - Looking for the ideal Chardonnay for summer drinking? Let the delicious style of Toad Hollow be the one. Sourced out of select Sonoma and Mendocino vineyards, this wine was held nine months in all stainless steel tanks, seeing absolutely "no oak". The winery's own words are 'taste the fruit, not the fluff'. Toad Hollow Chard is made more in the French White Burgundian method. 100% Malolactic fermentation was applied and the fruit was left on its lees (natural deposits) for an eight month period. This process ensures good acidity, natural fruit expression, rich flavor and further complexity. The result offers a nice rich fruity aroma. A crisp mid-palate, plenty of pear, apple, mango and citrus flavors with a hint of cream and a finish that

is long and rich. The excellent balance of fruit and acidity suggests that this is a terrific food Chardonnay, matching it to cream dishes, smoked meats, grilled fish and poultry. **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 Terra Do Gargalo Blanco - When brothers Alex and Stephen Province of Province Wine Imports first introduced this wine to us back in January's wine tasting, we immediately knew that this wine had special qualities. When we served it at the Costa Del Sol wine dinner, the attention given to this wine that evening was simply incredible. Wine publications throughout Europe and the U.S. have shown to be quite generous to Terra Gargalo. Located northwest in the "Galicia", an area that has long been considered Spain's best white wine region. Gargalo is blended with three indigenous grape varieties; Godello, Treixadura and Dona Blanco, all grown within the Monterrei D.O. Zone. It exhibits a clean, crisp, racy style with plenty of delicious fresh green apple, grapefruit and tropical fruit flavors. The dry mineral shades combined with its vibrant acidity and rich balance, lead into a persistent finish, showcasing the true measure of a high quality wine. Compares similarly to a good Albarino or a higher end Pinot Grigio. Cold salads, paella, grilled seafood, and spicy garlic shrimp would be a superb compliment to Gargalo. **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.**

2001 Pavilion Cabernet Sauvignon - This is a new label from the Napa Valley that shows tremendous promise. Jack Laird owns this property which consists of 2,000 acres of old vine vineyards. For many years, he has sold off most of his production to other Napa properties. Many high profile Napa names have been customers of Laird over the years. Recently, he has decided to release several labels from his property. Pavilion is an attempt to bring value to the Napa Valley. These wines easily match up to Napa wines that are considerably more expensive, but because of Laird's resources, he can offer them at affordable prices. The 2001 Cab shows good fruit intensity with flavors of black cherry and cassis, a soft supple texture, followed by a long finish. Enjoy this medium to full-bodied Cab with filet, beef tenderloin or lamb. An outstanding value from this heralded vintage. **Price \$12.99, 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.**

2001 Li Veli Salentino - We are thrilled at the enormous popularity that Italian wines enjoy today. The wines of Tuscany were obviously leaders in getting Italian wines discovered by more in this country. Recently though, significant interest has spread to many lesser known areas. The south of Italy has enjoyed much of this recent exposure, with numerous new releases from Sicily, Apulia and Campania. This ripe, juicy red

comes from Apulia, the heel in the boot of Italy. It is made from Negroamaro, the primary grape grown in Apulia. These low yielding vines from this 85 acre estate, produce a wine that has plenty of spicy black fruits and a rustic personality. A great barbecue red for steaks, chops or burgers at a bargain price. Pick up a case and enjoy it over the summer. **Regular price \$10.99 this month get 15% off by the bottle, \$9.34 or 25% off by the case \$8.24 or \$98.88 by the case net.**

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

**MIXED CASES DO APPLY
TOWARDS 25% SAVINGS**

TWO BOTTLE SAMPLER PACK

As we start to see more wines from the superb "2002" vintage of the Loire Valley dwindling in supply, we are very pleased to be able to join these two properties together in an effort to make this attractive white wine offering a part of your summer time enjoyment. The growing season was cool and had experienced no rain, resulting in grapes with perfect acid to sugar ratio. These ideal climatic growing conditions in 2002 benefitted the regions of Burgundy, Alsace and Champagne, as well.

2002 Domaine Brunet Vouvray - made with the Chenin Blanc grape. It offers a nice medium bodied, clean, crisp, dry style, giving you just the right touch of citrus, green apple and fresh melon sweetness, balanced with good acidity and a refreshing finish. Pairs well to spicy Asian foods or simply serve your guests this delicious Vouvray as a nice thirst quenching aperitif. **Price \$12.99.**

2002 Chateau De La Ragotiere Muscadet - The Melon De Bourgogne grape makes up this easy drinking, dry and crisp white. It is made in the traditional "sur lie" style. In short, this method is applied at the end of fermentation. When the wine is left on its own yeasty sediment, the juice is then bottled straight from the tank without racking off its natural deposits. This process helps to give delicate wines balance and richness. The tangy citrus and subtle lemon flavors combined with its bright acidity and mineral quality, offers great length in the finish. Ragotiere is the ideal wine with shellfish and cold salads. **Price \$9.99.**

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



and save **\$5.00 or 22%**

SOUTHERN RHONE TREASURE TRIO

From the famous wine producing family who has brought the world the renowned wines of Chateau De Beaucastel, the Perrins continue to explore the depths of the Rhone Valley's natural resources in seeking out distinctive terroirs for the best fruit available to add to their magnificent selection of wines. This new line up of Cotes Du Rhones come off low yield, single vineyard sites that are from some of the area's best villages in the Southern Rhone. **Vinsoble** and **Rasteau** are made up of Grenache and Syrah, the **Cairanne** has some Mourvedre added in. These Perrin Rhones are reflective of the outstanding 2001 vintage. They possess a firm, young, complex structure, balanced with soft sweet tannins, proper acidity, nice spice qualities with smoky game and subtle earth. All are bottled unfiltered to capture the rich and full ripe character and are seasoned with just the right amount of French oak. Though being labeled Cotes Du Rhone, keep in mind, the classic style and complexity of these single vineyard village wines do clearly show to be above your typical ten dollar Cotes Du Rhone. They rank just one notch below their neighboring Cru's of the Gigondas, Vacqueras and Chateauneuf Du Papes. All three are drinking nicely now, but would benefit with some short term cellaring. **The descriptions follow in order starting from softer to fuller flavored.**

The **2001 Cairanne** shows a sweet smoky element in the nose. It has an elegant fruity texture, subtle tannins with spice that lead into a focused finish.

Special Offer  **\$15.99**

2001 Vinsobres possesses a deeper concentration of black fruit flavors. It is fleshier on the mid-palate with bold spicy tannins, balanced with a sweet youthful character.

Special Offer  **\$15.99**

2001 Rasteau has a wonderful smoky, gamey aroma with a touch of spice and earth. This is the biggest, more intense meaty one of the group. Supple and full-bodied with copious amounts of blackberry and cherry wrapped in a sweet, spicy alcohol finish.

Special Offer  **\$15.99**

Pair up one of these delicious Rhones with any of your favorite summer grilling meats. When the opportunity of a direct import pre-offering came our way, we jumped all over it. This allowed us to be one of the first retailers to work with these wines and it also gave us a better price.

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

 **\$38.99**

Save an additional \$8.98 or 19%

THE RETURN OF MUGA

The wines of Bodegas Muga have been some of the most popular offerings from Spain we have presented over the years. Most of their wines are not plentiful in supply, so when this year's shipment arrived, we bought as much of their wines as we could. Muga was founded in 1932 by Issac Muga and his wife, Aurora Cano, both from families with a long tradition in the Spanish winemaking industry. The Bodegas owns about 80 acres of prime vineyard land in the Rioja Alta region. The vineyards face south and southeast on the edge of the Obarane mountain range. The mostly clay and alluvial soil that make up these vineyards is perfect for growing Tempranillo, the primary grape of the Rioja. The winery employs a fairly traditional approach, with some modern practices sprinkled in. This month, we bring to you their basic Reserva and barrel fermented White Rioja.

This **2003 Muga White** is a terrific Chardonnay alternative, possessing good weight and texture from the barrel fermentation, but with dry, lemony flavors. This White Rioja is 90% Viura and 10% Malvasia. It is slowly fermented in French oak casks and spends three months on the lees for added richness. The selection process for this bottling is quite rigorous, over 50% of the grapes are discarded before fermentation. Muga White has a creamy, round mouthfeel, pear, melon and lemon fruit and nutty, toasty notes on the finish. This White is substantial enough to stand up to roasted chicken, richer white fish, or salmon.

Special Offer  **\$10.99**

Their **2000 Reserva** is another in a long line of exceptional Reserva bottlings. This unfiltered offering routinely receives 90 point reviews from Robert Parker, and we would not be surprised to see the 2000 score in the neighborhood. Using a traditional blend of 70% Tempranillo, 20% Garnacha, and the remaining 10% Graciano and Mazwela, the wine sees six months in large traditional Rioja casks, then 24 months in new French oak. It is full-bodied, showing black cherry and plum flavors with a Bordeaux-like structure. This powerful, yet elegantly styled Red is enjoyable now and will age nicely over the next 5-6 years. Enjoy it with game, pork tenderloin or gilled meats.

Special Offer  **\$17.99**



MONTHLY BACKROOM TASTING & SATURDAY OPEN HOUSE TASTING

As a reminder to all Wine Club Members, we will be taking off the months of July and August. We will resume the regular tasting schedule in September. Have a GREAT SUMMER!