



Manchester Wine & Liquors



W i n e * C l u b * N e w s L e t t e r
JULY/AUGUST 2003

1032 Tolland Tpke. • 397 Broad St. (Broad St. Plaza) • Manchester, CT 06040 649-4750 • email - manchester.discount@snet.net
website - manchesterwineandliquors.com

IDEAS FOR SUMMER

As disappointing as spring has been around here, we remain optimistic about a nice warm summer. With a little luck, the next few months will be filled with cookouts, evening grilling and plenty of warm summer nights. Whatever the occasion, we have a number of ideas to satisfy your summer wine needs.

LOUIS LATOUR

With the weather warming, our attention is shifting to whites. The wines of Louis Latour offer pure expressions of Chardonnay fruit without excessive oak influence. These crisp, fresh whites are perfect for summer consumption. Better yet, despite the weakening dollar, Latour has maintained their aggressive pricing, making these some of the finest White Burgundy values on the market today.

2001 Bourgogne Chardonnay - Latour's Bourgogne Chard is 100% stainless steel fermented, giving it a fresh, crisp texture. Its rich mouthfeel comes from the wine going through malolactic fermentation. The ripe apple and pear flavors, with mineral tones, will go beautifully with shrimp off the grill.

Special Offer

\$7.99

2000 St. Veran - St. Veran has always been a smart buy in Burgundy. Located very close to Pouilly Fuisse, the vineyards of St. Veran share the same soil and sun exposure as its more famous neighbor. A medium to full-bodied Chard, that is richer on the palate, with more complexity and lovely aromatics.

Special Offer

\$7.99

2001 Grande Ardeche - Latour first recognized the potential of the Ardeche, south of the Rhone, over 20 years ago. The chalky, limestone soil is similar to Burgundy, and the mistral winds provide a cooling effort. Grande Ardeche is an oak treated Chard, but with this vintage the wood integration is perfect. This is as balanced and complex as any Grande Ardeche we can recall. Enjoy the richer style of chard with salmon, tuna or lobster.

Special Offer

\$7.99

GERMAN WINES

We have some of the first 2002 Germans to present. Early indications are this is a definite back-to-back scenario of great vintages. Although it may be too early to tell exactly how good the 2002's are, they will probably be viewed as between very good and great. Do not hesitate to try the few that have arrived.

2002 Dr. Thanisch Bernkasteler Badstube Riesling Kabinett - Thanisch is one of the most famous names in German winemaking. The estate achieved its worldwide reputation under the leadership of Dr. Hugo Thanisch, a philosopher. They own some of the most respected vineyards in Bernkasteler, including the famous Doctor Vineyard. The Badstube bottling shows bright green apple fruit with complex mineral tones on the finish. A very good indicator of the promise of 2002.

Price

\$14.99

2002 Selbach Oster Riesling Kabinett - Some readers may remember a previous vintage of this wine as a club special a few years back. Selbach Oster has always been one of Germany's finest suppliers of value-oriented Rieslings. The 2002 fits the bill perfectly. Off-dry on the palate, this Kabinett leans towards peach and citrus flavors, while being soft in texture and long and smoky on the finish.

Price

\$14.99

2002 Kurt Darting Ungsteiner Bettelhaus Riesling Kabinett - Darting is one of Germany's fast rising stars. This once divided estate was unified a few years ago and began to estate bottle everything. The emphasis here is on as little manipulation as possible. The thinking is that every time you handle a wine, you diminish it. The wines are racked only once, not fined, clarified or de-acidified. As a result, they have very sharp, delineated, focused flavors.

The Ungsteiner Bettelhaus has fresh, racy fruit of Granny Smith apples, crisp acidity, and mineral tones on the finish. A truly refreshing Riesling for the upcoming summer months.

Price  **\$15.99**

ROSE'S FOR THE SUMMER

The hot days of summer calls for a time to sit back and enjoy a nice cold glass of a dry, crisp and refreshing Rose. Whether to quaff down, or to have with a variety of summer foods like cold salads, tuna steak and shellfish, Rose can bridge the gap between red and white wine. Though the unfortunate thing with Rose, is that it is misunderstood and overlooked, due largely in part with the abundance of sweet White Zinfandels and other blush wines in the market. However, good Rose's typically are food friendly, with a dry crisp style, excellent acidity, coupled with a harmonious balance of wild strawberry and cherry fruit flavors. The finish tends to be long, clean and quite refreshing. Here is a sample of some delicious and affordable Rose's to try.

2001 Toad Hollow Eye of the Toad Pinot Noir Rose - A terrific Sonoma offering made in a French style, yet with some California flare.

Price  **\$7.99**

2002 Joliese Shiraz Rose - Same as above, but with a deeper strawberry mouthfeel.

Price  **\$7.99**

2002 Marques De Caceres Rioja Rose - Spain is a wonderful place for fantastic Rose's. Wrapped in sweet cherry with a dry finish.

Price  **\$6.99**

2002 Les Lauzeraies Tavel Rose - A fuller style of Rose from the famous Tavel of the French Rhone.

Price  **\$9.99**

2002 Chateau Routas Rose - The French Provence is the world's reference point to very stylish Rose. This one has a track record for changing people's opinion of Rose.

Price  **\$8.99**

SIX BARGAINS FOR THE GRILL

There is no beating an expertly grilled piece of steak, chicken or fish. That smoky, grilled flavor brings ordinary food to another level. As we head into the heart of grilling season, we have half a dozen great values that will be perfect to serve with your grilled fare this summer.

1998 Montecillo Crianza - For seafood and poultry off the grill, a more medium-bodied wine will work. Montecillo's Crianza is soft, smooth and velvety, but has the spicy tones to work well with grilled chicken, salmon or tuna.

Price  **\$7.99**

2000 Villerambert Julien Minervois - We have been advocates for southern French wines since the late '80's. These peppery, robust, spicy wines are perfect for grilling. This Minervois from the outstanding 2000 vintage shows raspberry fruit, subtle tones of herbs and spices, followed by a smoky finish. Great for grilled burgers.

Price  **\$9.99**

Rosenblum California Zinfandel - We could not put a group of wines together for the grill without including a Zin. Zin specialist, Kent Rosenblum, makes one of the best inexpensive offerings on the market. This juicy red offers plenty of cassis and blackberry fruit, with a long, warming finish. Serve this wine with meats marinated in barbecue sauce.

Price  **\$9.99**

2001 Lindemans Reserve Shiraz - This is one of a new series of "Reserve" releases from Lindemans. Their Reserve Shiraz is a fine effort. Nicely balanced, this Shiraz is not as jammy and oaky as many Australians tend to be. This medium-bodied wine offers black licorice flavors, spicy tones with subtle vanillin oak on the finish.

Price  **\$7.99**

2000 Colosi Rosso - The Colosi family purchases the grapes to make this wine from high quality local growers. Made mostly from the native Sicilian Nero d'avola grapes. Some compare this to American Zinfandel. It is medium-bodied, offering mouthfilling flavors of raspberry, cherry and sweet plum, with accents of earth and spice. An outright bargain from Sicily. Burgers, pizza, sausage and red sauce pasta works well.

Price  **\$7.99**

2000 Snoqualmie Syrah - Deep, dark and delicious was how we described this wine when it was featured as a Club Special a little while back. It exhibits wonderful sweet oakey, black fruit aromas, echoing the spicy flavors of saturated blackberry fruits with a hint of blueberry. The tannins are soft and the finish is long, sweet and spicy. Snoqualmie Syrah's versatile style lends itself well to barbecue.

Price  **\$9.99**

Buy **One Each** Of
All Six For Only

 **\$44.99**
net

***** WINE TASTINGS SEE PAGE 3 *****

MONTHLY SPECIALS

2002 Cline Pinot Gris/Chardonnay - Fred Cline has brought us some great red wine values over the years. Here he shows his hand with whites as well. This creative little blend makes for a tasty summer white. The Pinot Gris, which makes up 64% of the blend, comes from the cool Carneros district. Its delicate flavors of peach, citrus and pineapple marry nicely with the ripe pear fruit of the Chardonnay. The Pinot Gris portion was stainless steel fermented, giving it fresh acidity to balance off all the tropical flavors. The Chardonnay was barrel fermented adding a buttery, toasty component. Enjoy this intensely flavored white blend with lobster, shrimp or salmon. **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.**

2002 Riff Pinot Grigio - We have always been big fans of the wines of Alois Lageder. So we were very excited to hear he was behind this new label. Lageder has used his extensive connections throughout the northeast of Italy to source fruit for this new label. The Riff name refers to the terrain of many of these vineyards located at the foothills of the Dolomites, a part of the Alps. The limestone soil in this region can be tasted in the finish of this Pinot Grigio, with its flinty, mineral notes. Riff is bone dry, stainless steel fermented, but aged on the lees, giving the wine a rich creamy texture. It shows a fresh crisp personality with nutty, lemon flavors. As complex and sophisticated as you will find in Pinot Grigio for around \$10. Match Riff Pinot Grigio with starters, light seafood or mild cheeses. **Regular price \$10.99/btl. This month 15% off by the bottle, \$9.34 and 25% off by the case, \$8.24 or \$98.88 by the case net.**

2001 Los Caminillos Tinto - Los Caminillos comes to us out of one of Spain's more obscure appellations called "Vinos de Madrid". It is located just south of the capital city of Madrid. Wines from this area are rarely, if any, seen in the United States. However, this appellation has begun to display great promise. For example, Los Caminillos is an indigenous blend of Grenache and Tempranillo. Fashioned as a wine of excellent quality, affordable and easy drinking in style. Produced for immediate pleasure and would make for a fine addition to your summer grilling choices. What you'll find in this Tinto is a nice dark cherry color, bright aromas of ripe berry fruits, accents of spice, leather and earth. The flavors show medium body structure, soft tannin, low acidity, but the black red fruits will charm you with its richness and length. A wide assortment of grilled meats such as fish, chicken, pork or beef would pair nicely to Los Caminillos. Pizza on the grill with your favorite toppings would also be a nice choice too. **Regular price \$6.99/btl. This month get 15% off by the bottle, \$5.94 and 25% off by the case, \$5.24 or \$62.88 by the case net.**

2001 Aia Vecchia Lagone - As most super Tuscans soar up to well over \$50 a bottle, we bring you this bargain that we first came across last year. Lagone is a small production (2,500 cases) super Tuscan comprised of Merlot, Cabernet Franc and Sangiovese. It originates from the Tuscan region of Bolghers, home to other famous super Tuscans like Sassacaia, Ornellaia and Solaia. We would not be surprised to see this wine double in price over the next 3-4 years. We get one shot a year at this wine and last year we sold our allocation out in five weeks. This medium to full-bodied red shows velvety black cherry fruit, smokey, cedar tones, and a long finish that lasts and lasts. This is clearly a wine that has more class and pedigree than it's price tag. Enjoyable now with some aeration, or capable of ageing 5-8 years. Don't hesitate on this one. **Regular price \$14.99/btl. This month get 15% off by the bottle, \$12.74 and 25% off by the case, \$11.24 or \$134.88 by the case net.**

2002 Fleur Du Cap Sauvignon Blanc - South Africa continues to be a hot bed in producing world class wine. Take this limited Sauvignon Blanc release for example. After the fermentation process, the juice was left to sit on its natural sediment (lees contact) for a required time, then bottled "unfiltered", resulting in this Sauvignon Blanc's intensely rich and complex flavors, that allows the maximum expression of fruit. Unfiltering leaves in all of the natural elements by not stripping the wines flavor. The aromas show fresh citrus, with mineral accents. This crisp and zesty Sauvignon Blanc exhibits full bodied flavors, with intense layers of rich citrus and tropical fruits, combined with firm acidity and a remarkably round and persistent finish. Mussels, clams, oysters and crab would accompany this wine extremely well. **Price \$14.99/btl. This month get 15% off by the bottle, \$12.74 and 25% off by the case, \$11.24 or \$134.88 by the case net.**

*** All Five Are Available For Tasting ***

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

MONTHLY BACKROOM TASTING

As a reminder to all Wine Club Members, as we do every year, we will be taking off the months of July and August. We will resume the regular tasting schedule in September.



SATURDAY OPEN HOUSE TASTING

SATURDAY, JULY 12TH FROM 12:00-4:00 - Blind taste through the Summer Reds for the Grill (refer to lead article for more information).



ON SATURDAY, AUGUST 9TH FROM 12:00 - 4:00, stop by for a **blind mystery wine** tasting.

TWO BOTTLE SAMPLER PACK #1

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 Chateaneuf 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
net

a savings of **21%**

TWO BOTTLE SAMPLER PACK #2

With the Zaca Mesa wines being so well received back in April's Open House Tasting, we decided to feature it again in this special two pack offering. Zaca Mesa takes full advantage of its higher elevated vineyards out of Santa Barbara counties warm, sunny climate and cool evening temperatures, ideal conditions for growing their Rhone type grape varieties. Plantings of Syrah, Grenache, Cinsault and Mourvedre are among the many grapes grown. Established in 1978, Zaca Mesa was the first Santa Barbara winery to plant these varieties. This would be a nice opportunity to grab a pair of what they do best. A red and white, both ideal to have around for summer grilling.

The 2001 Zaca Mesa Viognier is one of the finest examples of a well-balanced Viognier out of California, at this attractive price of **\$14.99**. The fresh, lively aromatics draw you into its fruit bowl flavors of peaches, pears, mangos, apples and citrus. Underlined with crisp acidity, the mineral quality adds to the focused finish. This exciting grape variety continues to gain in popularity. Chicken, cold salads and shellfish are just a few suggestions.

Zaca Mesa's Syrah has always been one of our favorites. The **2001 vintage** shows deep muscular concentration of rich black fruits, smooth tannins, with a supple balance of sweet spicy oak. A tremendous Syrah for only **\$17.99**. Grilled pork, tuna, sirloin steak, spicy sausage and tangy barbecue sauce would work well.

**Buy One Each Of
The Two For Only**

\$24.99

net

a **24.3%** additional savings

TWO BOTTLE SAMPLER PACK #3

Pastiche is a label created by the renowned Joseph Phelps Winery of Napa Valley. The fruit is sourced from select Monterey and Napa Valley locations. Pastiche represents the style of the French Provence and the southern Rhone region, but with a California flair. Ideal for the grilling season, whether its with fish, chicken, pork or beef, all of the wonderful spices that go along with barbecue, these work well.

The **2000 Joseph Phelps Pastiche White** is a harmonious blend of 25% Chardonnay and 25% Viognier grapes. This half was aged eight months in French oak. The other 50% is made evenly with Scheurebe and Semillon grapes, also aged eight months, but in large German oak ovals. It is adeptly blended to exhibit wonderful floral aromas, with hints of vanilla and spice, that lead you into its long-sweet creamy citrus and rich pear flavors, with a slight minerally crisp character. The rich and refreshing qualities make this white a nice alternative to Chardonnay and is a delicious summer quaffer. Price **\$12.99**.

Grenache makes up 50% of the **2000 Joseph Phelps Pastiche Red**. The other half is equal parts Mourvedre and Syrah. Aged in both French oak and German ovals for a total of nine months, then was blended together to make a terrific version of a good Cotes du Rhone. It shows a handsome deep color. The spicy, plum and generous berry aromas echo the juicy concentration and firm flavors. It packs plenty of berry fruit and spice in the finish, yet is smooth and easy drinking. Price **\$12.99**.

**Buy Two Of
Any Combination**

For Only

\$19.98

net

a savings of **6.00 or 23.1%**