

Roll Over Beethoven...

There's lots of nonsense written about wine. To some writers, wine represents some mystical, magical elixir that imparts wisdom or goodness or cultural sophistication and they scribble barely understandable run-on sentences chock full of poetic and literary references that mean something to them but not anyone else. Others try to reduce the pleasure of wine to a handful of adjectives and a measurable statistic. And others still write of the landscape and the people, the meals and the accommodation, the sunset and the moonrise; as if these descriptions tell everything one needs to know of the wine.

It's all tripe.

Wine is like music. Whatever style you like...you like.

Some of us like classical. Some don't. Some are rock n' rollers, while others prefer soul or gospel or blues or...whatever. That's the point. Whatever you like is fine.

It's better still if you try and learn to appreciate a wide variety of wine, because also like music, not all wines fit the same purpose. Heavy metal works sometimes, just like sometimes that big, alcoholic Zin is what you want. Sometimes a gentle, guileless rosé, like a bit of acoustical guitar, is what you're in the mood for. Fine. No problem. If it works for you, it works.

There are, without doubt, both wine and music snobs. But *real* aficionados can appreciate both Bach and the Beastie Boys, or Santenay and Shiraz. Wine and music bigotry both come from a lack, not an excess, of learning.

Wine and music critics sometimes get it right, but not very often. The real beauty is in the beholder; hearing the riff, tasting the fruit, sharing the lyrics with a lover, sipping Champagne from the same glass, these sensations can't really be experienced secondhand from a magazine or a newspaper, they actually have to occur, to be heard, tasted, and enjoyed to be meaningful.(PW)



2004 La Viarte Pinot Grigio

Regular price \$18.99

TWS price \$14.99

Just when you think you have an entire category of wine pegged something comes along to change your mind. In this case the 2004 La Viarte Pinot Grigio redefines elegance and complexity in an under \$15 Pinot Grigio. There is nothing innocuous to be found concerning this intensely mineral wine which features bright white fruit and a crisp, tangy finish. Try this treat with simply prepared shellfish or on its own as a refreshing cocktail.(IAS)

2005 Alois Lageder Portico Dei Leoni Bianco

Regular price \$19.99

TWS price \$15.99

The Lageder family has been producing wines in Alto Adige for 150 years, however fifth generation wine maker Alois Lageder has rocked the wine world with his elegant and true to tradition wines from this hilly and beautiful area in northeast Italy.

This blend of Pinot Grigio, Pinot Bianco and Müller Thurgau is *tré chic* and delicious! Apples, peaches and white flowers waft from the glass; the same flavors linger on one's tongue. Fresh, crisp and clean, it's a great wine for all kinds of light foods.(PW)

2004 Cantina Nalles & Magre-Niclara Galea Suditroler Vernatsch

Regular price \$12.99

TWS price \$9.99

Hailing from the Alto Adige region, this light red is produced by a cooperative from the local variety Schiava or Vernatsch (it depends if you are Italian or German-speaking respectively). The wine features a Beaujolais-like freshness and light body and will benefit with a slight chill. The fruit profile is one of ripe strawberry and a hint of white pepper. Amazing as a summer guzzler, take it along with you to your next picnic and introduce your friends to a whole new kind of red wine fun.(IAS)



2004 Marengo "Suri" Dolcetto di Dogliani

Regular price \$16.99

TWS price \$12.99

The royalty of Piedmont is, of course, Nebbiolo, especially from Barolo and Barbaresco. Even from the more northern Ghemme and Spanna, Nebbiolo is prized before all other grapes. Pity then, poor Dolcetto. Mocked for its name (little sweet one), it doesn't have a DOC of its own; it shares middle class status with the oft-insulted Barbera. But the tiny town of Dogliani, in Langhe, is home to some sensational Dolcetto vineyards that will delight and amaze the open minded.

Fourth generation farmers Claudio and Roberto Marengo oversee the organic Suri vineyard and produce this lovely and surprising wine. Intense, yet well balanced, the wine announces itself with aromas of anise and blackberries. Subdued and understated, the fruit, spice and earthy flavors nonetheless linger; the interplay of the tastes providing an immensely enjoyable mouthful.(PW)

2004 Guido Porro Barbera D'Alba Vigna S. Caterina

Regular price \$19.99

TWS price \$15.99

Barbera is often referred to as the workhorse red variety of the Piedmont zone, however, from the right vineyard site and in the right hands it can be crafted into a compelling wine rivaling the depth of flavor of those made from Nebbiolo in the region of Alba. The 2004 Guido Porro Barbera D'Alba S. Caterina is just such a wine, packed with ripe raspberry flavors and more than a hint of earth. A perfect partner to sausages off the grill or any dish with a focus on mushrooms, Barbera is a versatile red wine option for the table.(IAS)

2003 Alois Lageder Portico Dei Leoni Rosso

Regular price \$19.99

TWS price \$15.99

Merlot, Cabernet Sauvignon and Lagrein make up this full and balanced blend. Cherry, dark chocolate and violets comprise the high notes, well-integrated tannins provide welcome structure. All in all, this wine rocks! Rather than providing gobs of one-dimensional fruit flavors like all too many modern reds, the equilibrium between fruit and acidity in this wine shows true complexity. If you're grilling tonight, this is the right wine. (PW)

2005 Tintero Moscato D'Asti Sori Gramella

Regular price \$14.99

TWS price \$11.99

"I don't like sweet wines." Here at The Wine Source we here this statement quite a bit and we appreciate the fact that many people (ourselves included) have been turned off by the insipid, artificially sugary pop sweeter-style wines that appear from all over the world. However, we implore you to try this classic, refreshing sweet wine from the Asti region of Piedmont. The attraction of Tintero Moscato D'Asti is not only the peachy fruit freshness but also the subtle frothy, effervescence which makes the wine practically addictive. This is a wine to change some sweet-averse minds. (IAS)



Single Malts



In honor of Father's Day we have decided to highlight some of the Single Malts that we will be sampling at our free **Scotch tasting on Monday, June 19th from 5 – 7 pm.** Master Distiller Ian MacMillan will be on hand

Black Bottle 10 yr. – Rich gold; warm impression on the nose with smoke and peat. Powerful body with depth followed by a full rich palate; intense Islay characteristics.

Deanston 12yr. – The maturation of over 12 years takes place deep in the 200 year old Deanston warehouses and, from here, you will experience a fine nose that is truly worth the wait. Fresh, flowery and sweet fragrances start to emerge. The flavor is silky and medium bodied, with fruit and a smooth well rounded weight. Sweet maltiness envelopes the palate.

Tobermory – This whiskey, from the Isle of Mull on the west coast of Scotland, is distilled from unpeated malted barley, is light amber in color, and has a fresh, lightly smoky nose. The palate is medium-dry, smooth and fruity, with a rich and well-rounded finish.

Bunnahabhain 12yr. – This golden dram offers a subtle whiff of smoke on the air. The flavors begin with a light fruit and progresses through a honeyed nut appeal that progresses into a malty sweetness on the palate.

Mark Your Calendar!

WINE DINNER

Belgian Beer Dinner

Wednesday, June 14, 6:30 pm

Oceanaire Seafood, 801 Aliceanna.

\$85 per person including tax, gratuity and valet parking.

For reservations, call The Wine Source at 410.467.7777

WINE DINNER

Return of the BIG reds

Saturday, June 17, 8 pm

Abacrombie, 58 W. Biddle Street

\$85 per person, including tax, and gratuity.

For reservations, call The Wine Source at 410.467.7777

FREE WINE TASTING

The Wines of Northern Italy

Friday, June 16, 4:30 - 7:30 pm

Saturday, June 17, 1:30 - 5:30 pm

The Wine Source, 3601 Elm Ave.

For more information, call 410.467.7777

FREE SCOTCH TASTING

Master Distiller Ian MacMillan

Monday, June 19, 5 - 7 pm

The Wine Source, 3601 Elm Ave.

For more information, call 410.467.7777

\$10 TASTING AT IGGIES

Taste Roses and a selection of Iggies gourmet Neapolitan-style pizza.

Wednesday, June 21, 5 - 7 pm

Iggies, 818 N. Calvert St.

WINEMAKER TASTING

Chester Osbourne of d'Arenberg of Australia

Friday, June 23, 5 - 7 pm

The Wine Source, 3601 Elm Ave.

For more information, call 410.467.7777

For a complete up-to-date listing of our events, check our website at www.the-wine-source.com

THE WINE SOURCE

3601 Elm Avenue

Baltimore, MD 21211

(410) 467-7777

www.the-wine-source.com



DeLong's Wine Grape Varietal Table

Regular price \$35.00

TWS Price \$29.99

We first found this chart last summer on a wine tasting trip in, of all places, Virginia and were impressed by how absolutely cool it was! It has taken us almost a year to get inventory in the store, but we're now excited to offer **DeLong's Wine Grape Varietal Table** at a lower price than you can find it from DeLong's website directly!

Suitable for framing, part artwork, part reference tool, DeLong's Wine Grape Varietal Table suggests a periodic table, with grape varieties inside boxes that are laid out in order of acidity and weight. The accompanying reference book, **The Wine and Grape Indexes**, is the most comprehensive index available of the grape varieties used in wine appellations worldwide. It helps to answer the all too typical question: "What grape am I drinking?"

A great gift for all wine lovers, whether expert or beginner. The Table and Index Book come packaged in an attractive and reusable gift tube. Get yours today!

