

## Rose Can You See...

As the 4<sup>th</sup> of July weekend approaches, the question on everybody's mind is, 'What's the proper wine to drink with fireworks?' OK, maybe not everybody, but lots of people. OK, so maybe no one but me. But, I digress...clearly; the wine to drink on the 4<sup>th</sup> is rosé. Rosé's bright fruit is refreshing in hot weather, its exuberant color is celebratory on its own, and its crisp finish will keep you begging more. Not convinced? Read on...

### Top ten reasons to drink Rosé on the 4<sup>th</sup> of July holiday weekend

- 10) Many are from France, and they like helped us in some war or something, didn't they?
- 9) Others are from Spain; they're an ally, aren't they?
- 8) We even have one from Greece...cradle of democracy and all that?
- 7) Its easier to dye your shorts pink than red after your drunken neighbor knocks over his glass on you.
- 6) They're notoriously cheap so you can bring enough for the whole family
- 5) The gorgeous pink hues with match perfectly with watermelon
- 4) Francis Scott Key was obvious thinking Rosé when he talked of 'the rockets' red glare...'
- 3) No one will ask what the 'score' is
- 2) They're low in alcohol, so the crew setting off the fireworks won't get loaded and burn your house down.

### And the Number 1 reason to serve Rosé this 4<sup>th</sup> of July holiday is:

- 1) Serving a pink wine will seriously piss off your brother-in-law, the wine "expert"



## Heidsieck Monopole Rosé

Champagne, France

Regular price \$44.99 TWS price \$34.99

Champagne works on the 4<sup>th</sup> of July, just as it does on every occasion, or even without an occasion. Heidsieck & Co. (yes, they're the *original* Heidsieck) makes this Brut Rosé from mostly Pinot Noir (70%), which shows in the ripe, red berry and strawberry nose. These aromas echo on the vivacious palate, producing flavors of cherry, tangerine, orange peel and even ginger, leading to a crisp and lively finish. Light and fresh, it's a great way to start an evening, or even an afternoon. (PW)

## 2005 Kir-Yianni Akaki Rosé

Macedonia, Greece

Regular price \$12.99 TWS price \$9.99

Coming to us from northwestern Greece, the 2005 Kir-Yianni Rosé is made from Xinomavro, a particularly dark-skinned variety indigenous to the region. Underneath a bright, light fruit exterior lies a distinct herbal quality that gives this Rosé an extra boost in pairing with food. Try it with an fresh arugula salad or pan fried shrimp. Delicious summertime refreshment. (IAS)

## 2005 A to Z Sangiovese Rosé

Dundee, Oregon

Regular price \$16.99 TWS price \$12.99

Wow! The folks at A to Z have done it again! Their slogan is "Aristocratic Wines at Affordable Prices," and along with their Pinots (Noir, Gris and Blanc), this wine delivers that message. Buy this wine now! This beautiful Rosé is made entirely of Sangiovese grapes harvested from the famous Del Rio Vineyard in Southern Oregon. Yes, Sangiovese is fairly rare in Oregon. No, it doesn't taste like Chianti. Inviting aromas are full of fresh strawberries, raspberries, cherries, and wildflowers with notes of cinnamon and nutmeg. Juicy and quaffable, not overly complex, but full of flavor and pleasure. (PW)



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## 2005 Tegernseerhof Rosé

Wachau, Austria

Regular price \$12.99 TWS price \$9.99

Weingut Tegernseerhof is a family-run winery with 25 hectares of vineyards, operated by fifth generation grower Franz Mittelbach and super-star winemaker son Martin. From the steep terraced vineyards in Loiben and Durstein on the banks of the Danube, they grow primarily indigenous grapes such as Gruner Veltliner, Riesling, Blauburger and Zweigelt and make stunning and refreshing wines that speak to the soil, climate and heritage of the area. This Rosé, from Zweigelt, is a perfect summertime wine; clean, light, refreshing and satisfying. Cherry and strawberry scented, with lively fruit flavors to follow; it'll open your eyes to the joys of well made Austrian wine. Do you Zweigelt? (PW)

## 2005 Perrin Reserve Rosé

Rhone Valley, France

Regular price \$12.99 TWS price \$9.99

The Perrin family is practically royalty in the Southern Rhone, owning one of the prestigious domaines in Chateauneuf du Pape: Chateau Beaucastel. We are thrilled to be able to offer a limited quantity of the 2005 Cotes du Rhone Rose from this venerable producer. Made from 60% Cinsault, 20% Syrah, 15% Grenache and 5% Mourvedre, the 2005 Rosé is medium bodied with a pleasing balance of young fruit and smoky spice. This is prime to become a summer staple around the pool. (IAS)

## 2005 Elizabeth Spencer Rosé

Sonoma Coast, California

Regular price \$18.99 TWS price \$14.99

This is literally a two-person operation run by the wife and husband team of Elizabeth Pressler and Spencer Graham. He makes the wine, she handles sales and marketing; the end result is small quantities of outstanding quality wine at value prices. This is their first Rosé and it's a winner! Cool climate Syrah from the 2005 vintage allows for the perfect expression of bright fruit (raspberry and cherry) balanced by crisp and mouth-watering acidity. The tension between fruit and acidity allows for the secondary flavors to appear, revealing nuances of fresh herbs, anise, nutmeg and cloves. Rich, vivid, complex and delicious, this is one of the best Rosés of the season. (PW)

*"Beer is living proof that God loves us and wants us to be happy." - Ben franklin*

## 2005 Falset Grenache Rosé

Monsant, Spain

Regular price \$12.99 TWS price \$9.99

Located in the under appreciated region of Montsant on the east coast of Spain, Agricola Falset has accumulated a remarkable 581 acres of vineyards over the past 95 years. With so many holdings, Falset is able to produce this Garnacha Rosé from 90+ year old vines. The wine displays a darkish red color and a full palate to match. This is a bold Rosé filled with raspberry fruit flavors and a soft, round finish. Try Falset out at your next BBQ and witness its versatility on the (picnic) table. (IAS)

## NV Casteller Rose Cava

Penedes, Spain

Regular price \$9.99 TWS price \$7.99

You've probably noticed the absolute explosion of Spanish wines over the past year or two. In nearly ever category and price Spanish wines are delivering super quality, so it is no surprise that the sparkling wine from Spain is becoming more and more popular. We were introduced to this gorgeous strawberry-colored Cava several months ago and a certain member of our staff was heard to utter: "Send It!" This of course meant that piles of the wine were soon to grace the floor of our store. Casteller Cava has just arrived and is loaded with ripe strawberry fruit flavors as well as a vibrant texture and clean finish. At \$7.99 this wine is simply too much fun. (IAS)



## Be Patriotic; Drink a Beer



Beer played an important role in the founding of the United States. It has been well chronicled that the Pilgrims landed in on Plymouth Rock not out of choice but out of necessity to refill a dwindling beer supply. Before the days of filtration, water carried microorganisms that could make the early colonists deathly ill. It was observed that those who consumed ale rather than water with their meals often escaped the afflictions that got the water drinkers. Beer not only contained nourishment that helped during the long and labor intensive days of the time, but it also contained enough alcohol to kill some of the bad bacteria that festered in water. Our founding fathers were an intrepid bunch. Chasing the British back to England with a rag tag army, they built a nation from unyielding terrain and forbidding wilderness. They had the same Do-It-Yourself approach when it came to making beer. Some of the early American brewers included George Washington, Thomas Jefferson, James Madison, and, of course, Samuel Adams. Not only was beer the drink of choice in the colonial days, but taverns were one the important centers of social and political evolution. In the distant, rural corners of the New World, taverns were used as places to meet with far-flung neighbors, find out the latest news, and find a place to stay if traveling. In the cities, taverns were used as courtrooms and helped incubate the revolution. In order to motivate the colonialists to show up for mandatory "drill days" they were provided with free beer, and it was a rowdy group from a tavern in Boston that attacked the British Garrison and was butchered in what became known as the "Boston Massacre". Both The Boston Tea Party and the Battle of Lexington were directed from taverns nearby. The connections between the founding of this country and beer are deep and well documented, so drinking a beer this July 4<sup>th</sup> could be considered as, if not more, patriotic as watching fireworks or eating apple pie.

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## Mark Your Calendar!

### FREE WINE TASTING

Ravishing Roses

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

Saturday, July 1, 1:30 - 5:30 pm

The Wine Source, 3601 Elm Ave.

For more information, call 410.467.7777

### \$10 TASTING AT IGGIES

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

Tuesday, July 11, 5 - 7 pm

Iggies, 818 N. Calvert St.

### CRABERET

Crabs and Wine to Benefit

The House of Ruth

Thursday, July 13, 6:30 pm

Gertrude's at the BMA, 10 Art Museum Dr,

\$75 in advance, \$85 at the door

For more information, call The House of Ruth at

410.544.8449

### FREE WINE TASTING

Craberet Tasting

Friday, July 14, 4:30 - 7:30 pm

Saturday, July 15, 1:30 - 5:30 pm

The Wine Source, 3601 Elm Ave.

For more information, call 410.467.7777

### \$10 TASTING AT IGGIES

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

Wednesday, July 26, 5 - 7 pm

Iggies, 818 N. Calvert St.

### WINEMAKER TASTING

Massimiliano Coppo of

Coppo Winery of Italy

Friday, July 28, 4:30 - 7:30 pm

Saturday, July 29, 1:30 - 5:30 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](http://www.the-wine-source.com)**

**THE WINE SOURCE**

**3601 Elm Avenue**

**Baltimore, MD 21211**

**(410) 467-7777**

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## Comments from the Cheese Cave

This week in the cheese cave:

An All-American Picnic: Celebrate Independence Day with a basket full of American delights!

This week our entire selection of American Cheeses will be on sale! Check out an old favorite or find a new one as we celebrate our American artisan cheese pioneers including Cowgirl Creamery, Fire Fly Farm, Jasper Hill Farm, and the Grafton Village Cheese Company, just to name a few. The cheese cave at The Wine Source stocks cheeses from dozens of America's most talented makers as well as some of the best cured meats around from Molinari and Sons of San Francisco and Salumeria Biellese in New York City. Add to this great selection our fresh Baguettes from Bonaparte Bakery and you've got a real firecracker of a fourth of July picnic!

The Wine Source Cheese Cave is proud to feature cheeses from all of these Award-Winning American Dairy's. Remember- all of our cheeses are available cut-to-order and you are always welcome to taste any cheese before you buy!

Bellweather Farm  
Bittersweet Plantation Dairy  
Blythedale Farm  
Capriole Farm  
Cato Corner Farm  
Cowgirl Creamery  
Cypress Grove Chevre  
Elk Creamery  
Fire Fly Farm  
Fiscalini Farm  
Grafton Village Cheese Co.  
Hendrick's Farm and Dairy  
Jasper Hill Farm

Marin French Cheese Co.  
Maytag Dairy  
Meadow Creek Dairy  
Pug's Leap Farm  
Rogue Valley Creamery  
Sally Jackson Cheese  
Sonoma Cheese Co.  
Sweetgrass Dairy  
Thistle Hill Farm  
Three Sister's Farmstead  
Cheeses  
Uplands Dairy  
Westfield Farm  
Willow Hill Farm

# CRABARET 2006

**Thursday,  
July 13,  
6:30 pm**

This year's Crabaret will take you from the depths of the Chesapeake Bay to the banks of the Bayou, and all to benefit the House Of Ruth Maryland. You'll enjoy crab delicacies prepared by nationally known chef, John Shields, the latest wines and beers from The Wine Source and a little night music in the Sculpture Garden, compliments of LeRoy Thomas and The Zydeco Roadrunners.

**\$75 in advance, \$85 at the door. For more information contact The House of Ruth at 410.544.8449.**

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