

2005 Colossi Bianco

Sicily, Italy

Regular price \$12.99

TWS price \$9.99

In the 'everything old is new again' category, we bring you wines from...Sicily! History tells us that the eastern half of the island was settled by the ancient Greeks, the western half by North Africa's Carthaginians. The basic crops were wheat, olives and of course, grapes, with the east populated by land-owning farmers and the west by estate-owning lords and their serfs. Hence, the eastern half (the land-owning farmers) made better wines than the west. And they still do. This wine, from a third generation wine producing family in Messina (located in the north-east corner) is made from indigenous grapes Catarratto and Inzolia. Floral and bright, its crisp yet intense flavors will perk up any light foods. (PW)

2005 Oroya

La Tierra de Castilla, Spain

Regular price \$12.99

TWS price \$9.99

OK, so take Airen (the most widely planted grape that no one has ever heard of), Macabao and Muscat and let your Japanese winemaker (Yoko Sato) loose and you have...wine for sushi! A fresh and floral nose leads into a surprisingly rich and fruity (maybe nectarine-ish) mouthful of crisp and clean wine. The wine's gentle acidity pairs well with the richness of raw fish, while its light and fresh characteristics perfectly adjust to the heat of the wasabi, which is often hard to match. Labeled with Japanese characters, this may just be the wine hit of the rest of the summer! (PW)

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2005 Lalande Sauvignon Blanc

Cotes du Gasgogne, France

Regular price \$11.99

TWS price \$8.99

Owner/winemaker Yves Grassa is renowned for making terrific wines in France's southwestern region of Gascogne. Located about 2 hours south east of Bordeaux, this area is famous for producing the brandies of Armagnac, but little known for stunningly fresh whites. This one however, has a touch of fruity (orange creamsicle maybe?) sweetness and is a sort of French answer to a New Zealand Sauvignon Blanc. (PW)

2004 Royal Rheingau Riesling,

Rheingau, Germany

Regular price \$12.99

TWS price \$9.99

This is a joint venture from three estates in Rheingau; von Hessen, von Schonborn and von Simmern. They really are royalty. Really. Castles and all. Anyway, this is a typically DRY Riesling (I just love saying that), that's loaded with fresh pear and peach and zesty acidity that makes your mouth water. To make things even more exciting, it's closed with a screwcap. Chill it down and drink it up.(PW)



2005 Val de Sil Montenovo Godello

Valdeorras, Spain

Regular price \$12.99

TWS price \$9.99

The grape variety Godello arrives to us from the Northwest corner of Spain and is not found virtually anywhere else in the world. Featuring a hint of banana on the nose the wine is creamy and yet light, providing a remarkably refreshing finish. The region of Valdeorras is heavily influenced by the nearby Atlantic and a tinge of salinity can be detected in this crisp guzzler.(IAS)

2004 Chateau Grand Cassagne

Hippolyte Blanc

Costieres-de-Nimes, France

Regular price \$12.99

TWS price \$9.99

Made from primarily Roussanne (80%) with a splash of Grenache Blanc (20%) the 2004 Cassagne Hippolyte Blanc is a rich, honey-scented treat. The palate possesses both the aforementioned honey notes as well a lightly viscous texture and rich finish. A great match for shrimp of the grill with a citrus based fruit sauce (mango, papaya, etc.). This is an exotic and delicious drink from the South of France. (IAS)

2005 Correggia Anthos Brachetto

Piedmont, Italy

Regular price \$16.99

TWS price \$12.99

An absolute revelation, the first impression of this beauty is that of intense aromatics featuring perfume and spice. The palate matches this wine's color; light and bright with an almost smoky background which frames the delicate, cherry fruit beneath. The finish is clean, dry, and long on spicy flavor. Easily accepting of a chill, this wine is fascinating and well worth a taste. (IAS)

2004 Pau Roses Marola

Costa, Brava, Spain

Regular price \$9.99

TWS price \$7.99

This charming, light-bodied red hails from the Costa Brava region of Northeast Spain and is derived from 65% Carinena and 35% Garnacha. The nose reveals aromas of ripe, dark berries and a dose of black pepper. The palate is balanced with fresh fruit and a silky texture. Ideal as a partner to light summer dishes such as pasta salad or grilled chicken, the 2004 Pau Roses Marola is exceptionally bright making it capable of bringing out the freshness of ingredients from the season. (IAS)



Mark Your Calendar!

FREE WINE TASTING

Summer Whites...some are not
AND INTRODUCING

HAMPDEN'S OWN NATURALLY INSPIRED
DOGWOOD DELI

Friday, August 11, 4:30 - 7:30 pm

Saturday, August 12 1:30 - 5:30 pm

The Wine Source, 3601 Elm Ave.

For more information, call 410.467.7777

\$10 TASTING AT IGGIES

Taste wines from Australia
and a selection of

Iggies gourmet Neapolitan-style pizza.

Wednesday, August 23, 5 - 7 pm

Iggies, 818 N. Calvert St.

FREE WINE TASTING

Taste Bag-in-Box Wines. Really.

Friday, August 25, 4:30 - 7:30 pm

Saturday, August 26, 1:30 - 5:30 pm

The Wine Source, 3601 Elm Ave.

For more information, call 410.467.7777

WINE DINNER

Brasserie Tatin

105 W. 39th St.

Rhone Valley's Laurus Wines

6:30 PM

Wednesday, September 6, 2006

\$85 per person

For more information, call 443.278.9110

FREE WINE TASTING

Taste wines from Southern Italy

Friday, September 8, 4:30 - 7:30 pm

Saturday, September 9, 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

Coturri Family 'Poggiolo' Organic EV Olive Oil is in ...and it's good for you, too!

Phil Coturri, Sonoma Valley's organic grape growing guru is at it again, this time with his wife, Arden. They've just bottled and released their organic extra virgin olive oil, Poggiolo (which I think translates to 'oil from the hills') and we're thrilled to be the sole retailer outside of California! Produced from trees that they imported 15 years ago and planted in their Mayacamas Mountain vineyard, it is a blend of Tuscan olives (Frantoio, leccino) with about 15% coratina olives. In all fairness, it's Arden's project. She's a certified olive oil taster, trained both in Italy and California, who's been a judge at the LA County Fair for a number of years.

Fully flavored, piquant and peppery, it's a big, viscous Tuscan-styled oil perfect for traditional, rustic dishes such as bruschetta with garlic, pasta e fagioli (pasta and beans), ribollita (vegetable and bread soup), and panzanella (tomato and bread salad). Limited production, we have it available to taste, along side our selection of olive oils from the Olive Press!

**Coturri Family
'Poggiolo'
Organic Olive Oil
375 ml... \$19.99**

THE WINE SOURCE
3601 Elm Avenue
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www.the-wine-source.com