

The Age of Discovery...

THIS PAST MAY MARKED THE 500TH ANNIVERSARY OF THE DEATH OF CHRISTOPHER COLUMBUS. YOU KNOW, THE MAN FROM (PERHAPS) CATALAN WHO DISCOVERED THE LITTLE SLICE OF HEAVEN WE CALL AMERICA. HE WAS AN EXPLORER, AN ENTREPRENEUR, AND ABOVE ALL, A DISCOVERER.

IT WASN'T EASY FOR THE PEOPLE OF HIS TIME TO DISCOVER. THERE WERE NO PUBLIC LIBRARIES, NO INTERNET, AND LITTLE IN THE WAY OF MAPS, NOT TO MENTION SATELLITE NAVIGATION. COLUMBUS SAILED THOSE OCEANS BLUE WITH NOTHING BUT SPICES AND RICHES ON HIS MIND, AND A YEARNING FOR NEW EXPERIENCES. HE WAS A MAN COMMITTED, JUST LIKE THOSE OF US WHO ARE PASSIONATE ABOUT SEEKING OUT THE MOST INTERESTING AND UNIQUE OF WINES.

THAT SEARCH IS WHAT MAKES WINE SO INTOXICATING. DESPITE THE FACT THAT YOUR BROTHER-IN-LAW MAY HAVE TASTED EVERY GREAT WINE EVER MADE (OR SO HE SAYS), THERE ARE ALWAYS NEW AND EXCITING WINES AVAILABLE. I SUGGEST THAT, IN THE SPIRIT OF COLUMBUS, IT IS OUR OBLIGATION TO DISCOVER THEM. NO MORE OF THE MINDLESS GRAB OF THAT "GO-TO" RED YOU ALWAYS BUY. IT'S TIME FOR A BIT OF ADVENTURE IN THE AISLES. TAKE A CHANCE AND GO FOR THAT BOTTLE YOU'VE STARED AT DOZENS OF TIMES, BUT NEVER HAD THE COURAGE TO TRY.

THERE'S A THRILL...A RUSH...IN TRYING NEW WINES. YOU CAN PROBABLY THINK OF TONS OF THINGS YOU WOULD LIKE TO TRY; HOWEVER, IF YOU NEED HELP DISCOVERING THAT NEW AND EXCITING FIND, LET ME SERVE AS YOUR COMPASS. TO WIT, THERE IS AN AREA SHARED BY TWO POWERHOUSE WINE-PRODUCING COUNTRIES (FRANCE AND SPAIN) THAT IS PRODUCING SOME OF THE MOST EXCITING WINES OF THE MOMENT.

THEREFORE, I'D LIKE TO INTRODUCE CATALONIA, AN ANCIENT REGION, WHICH STRADDLES SOUTHERN FRANCE AND NORTHERN SPAIN, NESTLED BETWEEN THE MEDITERRANEAN SEA AND THE PYRENEES, AND IS HOME TO A PROUD AND FIERCELY INDEPENDENT PEOPLE. THE WINES THEY PRODUCE

RUN THE GAMUT STYLISTICALLY FROM RICH WHITE TO PALE ROSE, CRISP SPARKLING TO BOLD RED. THE ONE COMMON ATTRIBUTE OF THE BEST WINES OF THIS REGION IS THEIR LACK OF PRETENSE AND OVERALL SPIRIT OF ENJOYMENT. A REFRESHING CHANGE FROM THE SERIOUS BIG MONEY WINES FROM THE MORE FAMOUS REGIONS OF FRANCE AND SPAIN. WHICH BRINGS US BACK TO COLUMBUS. WHILE HE MAY HAVE SET OUT ON HIS JOURNEY TO FIND A NEW ROUTE TO AN OLD PLACE HE ENDED UP DISCOVERING A NEW PLACE ALTOGETHER. OFTEN IN ENJOYING WINE WE SEEK TO FIND THAT NEW PLACE. DISCOVER CATALONIA. THAT'S WHAT CHRISTOPHER WOULD DO. [IAS]



THE WINES OF CATALAN



2005 CELLAR CAN BLAU

MONTSANT, SPAIN

REGULAR-\$17.99 TWS PRICE-\$13.99

SPANISH GRAPE GROWING AND WINEMAKING ARGUABLY BEGAN IN CATALONIA. ARCHEOLOGICAL FINDS SUGGEST THAT A GREEK INFLUENCE IN WHAT IS NOW EMPORADO-COSTA BRAVA JUMP-STARTED THE WHOLE PROCESS. OR PERHAPS NOT. IN ANY EVENT, THE HISTORY OF SPANISH WINE WINDS THROUGH CATALONIA REPEATEDLY. THE LATEST CHAPTER BEGINS WITH THE RE-DISCOVERY OF PRIORAT BY THE LIKES OF RENÉ BARBIER, ALVARO PALACIOS AND JOSÉ LUIS PÉREZ AND THEIR RE-DEVELOPMENT AND REVIVAL OF OLD, LOW YIELDING VINEYARD SITES. THEIR INCREDIBLE SUCCESS HAS SPURRED THE RECOGNITION OF THE SURROUNDING MOUNTAINS AS ONE OF SPAIN'S NEWEST DO (*DENOMINACIONES DE ORIGEN*), MONSANT. STEEPLY TERRACED VINEYARDS ARE THE RULE HERE AND THE SUBSEQUENT WINES ARE RICH AND ROBUST, MOSTLY OF GARNACHA (GRENACHE) BLENDED WITH CARINENA (CARIGNAN), AND INCREASINGLY, SYRAH, MERLOT AND CABERNET SAUVIGNON.

THIS WINE, THE JUST RELEASED 2005 CAN BLAU, ILLUSTRATES BOTH THE TRADITIONAL AND MODERN FACE OF CATALONIA. A BLEND OF THE CARIGNAN, SYRAH AND GRENACHE, SOME FROM 60 YEAR-OLD VINES, OTHERS FROM MORE RECENT PLANTINGS, THE WINE IS RIPE AND SMOOTH, YET STILL POSSESSES THAT DELIGHTFUL RUSTIC AND HERBAL QUALITY THAT SETS THE WINES OF THE REGION APART FROM THE REST OF THE WORLD. EVEN THE EYE-CATCHING LABEL IS AN APPEALING MIX OF THE OLD AND NEW, ALTHOUGH I'LL CONFESS THAT ITS MEANING ESCAPES ME. BUT, IT SURE LOOKS COOL (PW).

vol. 2, no. 20

2004 LA TOUR VIEILLE BLANC "LA CANADELLS"

COLLIOURE, FRANCE

REGULAR-\$19.99 TWS PRICE-\$15.99

COLLIOURE HAS ONLY BEEN ABLE TO LABEL ITS WHITE WINES AS COLLIOURE BLANC SINCE 2002. HOWEVER, AFTER TASTING THIS GENEROUSLY RICH WHITE FROM THE MEDITERRANEAN HILLSIDES IT IS CLEAR THAT THE WINE IS DESERVING OF APPELLATION STATUS. MADE FROM A BLEND OF GRENACHE BLANC, GRENACHE GRIS AND MACABEO, THIS WINE RESEMBLES SOME OF THE INTERESTING WHITES MADE IN COSTA BRAVA, SPAIN EXCEPT IT POSSESSES A REMARKABLE PURITY OF TEXTURE NOT COMMONLY FOUND FROM THESE VARIETALS. A GREAT PARTNER TO HEARTY SEAFOOD BASED DISHES, THIS MEDIUM BODIED WHITE OFFERS GREAT VERSATILITY ON THE TABLE. [IAS]

2005 LA TOUR VIEILLE "ROSÉ DES ROCHES"

COLLIOURE, FRANCE

REGULAR-\$19.99 TWS PRICE-\$15.99

THE 2005 ROSÉ FROM LA TOUR VIEILLE IS GLORIOUSLY RICH AND CONCENTRATED FEATURING A NOSE PACKED WITH SWEET SPICE AND RIPE STRAWBERRY. THE PALATE IS CLEAN AND CRISP WITHOUT BEING SLIGHT AND ITS ENCOURAGES YOU ON TO DRINK GLASS AFTER GLASS. PRESUMABLY MADE MOSTLY FROM GRENACHE, THIS WINE IS NOTABLE NOT ONLY FOR ITS FRESHNESS BUT ALSO ITS COMPLEXITY. I CAN'T IMAGINE A BETTER WINE TO ENJOY AS THE WEATHER SHIFTS FROM STEAMY TO CHILLY. THE FALL HAS ARRIVED AND SO HAS YOUR HOUSE ROSE. [IAS]

2004 LA TOUR VIEILLE ROUGE "LA PINEDE"

COLLIOURE, FRANCE

REGULAR-\$22.99 TWS PRICE-\$17.99

BALANCE. THAT IS PRECISELY WHAT MANY OF THE BEST 2004 SOUTHERN FRENCH REDS ARE ALL ABOUT. TOUR VIEILLE LA PINEDE IS THE EPITOMY OF BALANCE. MADE FROM 75% 40-YEAR-OLD GRENACHE AND 25% 50-YEAR-OLD CARIGNAN, THIS STUNNING VALUE HAS ALL THE QUALITIES ONE WOULD EXPECT FROM THE SOUTHERN RHONE AT TWICE ITS PRICE. THE NOSE IS NOT SHY IN EXPRESSING SPICY GARRIGUE AND RIPE RED FRUIT AND THE PALATE OFFERS RICH DARK FRUITS AND A BLAST OF PEPPER. THE FINISH IS CRISP WITH PROPER ACIDITY AND MORE THAN A TOUCH OF GRIP. DRINKABLE NOW, THIS WINE WILL SURELY LAST FOR SEVERAL YEARS, IF YOU CAN MANAGE TO LET IT. (IAS)

2005 DOMAINE LAFAGE EL MASET

COTES DU ROUSSILLON, FRANCE
REGULAR-\$12.99 TWS PRICE-\$9.99

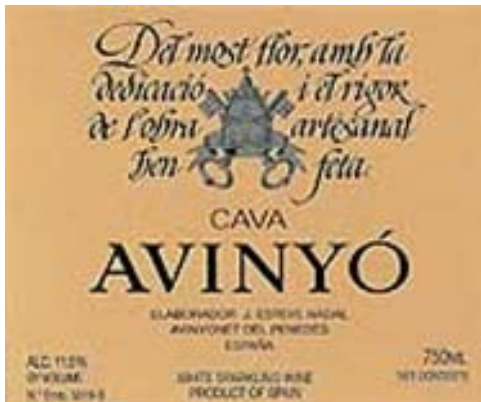
RULED FOR CENTURIES BY, FIRST, THE KINGDOM OF MAJORCA, AND THEN ARAGON, ROUSSILLON, JUST OVER THE PYRENEES FROM SPAIN, IS PERHAPS ONLY FRENCH GEOGRAPHICALLY. THE INHABITANTS VIEW THEMSELVES AS CATALAN, AND IN ADDITION TO THE CLIMATE (FRANCE'S SUNNIEST), THE DOMINANT GRAPE VARIETIES, AS WELL AS SUBSEQUENT WINES HAVE MORE IN COMMON WITH THOSE OF SPAIN THAN THE REST OF FRANCE. THIS WINE, IMPORTED BY ERIC SOLOMON (WHOSE WIFE DAPHNE GLORIAN MAKES PRIORAT'S CLOS ERASMUS) SHOWS THAT SAME TELLTALE COMBINATION OF MODERN AND TRADITIONAL THAT MAKES CATALAN WINE SO THRILLING. PRODUCED BY *WUNDERKIND* JEAN-MARC LAFAGE (WHO ALSO MAKES LAS ROCAS WITH ERIC SOLOMON), LUSH AND RIPE, DOMINATED BY UNRULY CARIGNAN AND MOURVEDRE, TAMED BY GRENACHE, SYRAH AND CABERNET, EL MASET SERIOUSLY OVER-PERFORMS AT ITS PRICE TAG (PW).

NV AVINYÓ CAVA

PENEDES, SPAIN

REGULAR-\$14.99 TWS PRICE-\$11.99

MADE FROM THE TRADITIONAL PENEDES VARIETIES OF XARELLO, PARELLADA AND MACABEU, THIS NON-VINTAGE SPARKLING WINE IS LOADED WITH VIBRANT CREAMY FRUIT CARRIED BY A GENTLE, ELEGANT MOUSSE. FROM HIS 50 YEAR-OLD VINES PLANTED ON THE CLAY SOILS OF PENEDES, JOAN ESTEVE PRODUCES TOP FLIGHT CAVA FOR IMMEDIATE CONSUMPTION. PERFECT FOR CELEBRATIONS GRAND AND NOT-SO GRAND THIS WINE PROVIDES PURE BUBBLY PLEASURE. A TOAST TO THE SPARKLING TREASURE OF CATALONIA. (IAS)



THURSDAY, OCTOBER 12, 2006
6:30 PM

VIVA ITALIA!

RED, WHITE & EVERGREEN

A CELEBRATION OF ART, WINE, AND FOOD
CO-HOSTED AND SPONSORED BY [THE WINE SOURCE OF HAMPDEN](#).

COME DISCOVER THE TASTES OF PIEDMONT, SICILY, AND A DOZEN OTHER ITALIAN REGIONS! SAMPLE FINE WINES EXPERTLY PAIRED WITH REGIONAL ITALIAN FOODS FROM SOME OF BALTIMORE'S HIPPEST CHEFS, ENJOY LIVE MUSICAL ENTERTAINMENT, AND BID ON PREMIUM ITEMS IN LIVE AND SILENT AUCTIONS. PROCEEDS BENEFIT EVERGREEN'S VISUAL ARTS PROGRAMS.

THE THEME OF THE EVENING, VIVA ITALIA – RED, WHITE & EVERGREEN, SALUTES EVERGREEN'S PREVIOUS RESIDENTS, JOHN WORK GARRETT, WHO SERVED AS US AMBASSADOR TO ITALY FROM 1929-33, AND HIS WIFE, ARTS PATRON ALICE WARDER GARRETT, WHO LOVED BEAUTIFUL OBJECTS, BEAUTIFUL PEOPLE, AND PARTIES.

\$65 IN ADVANCE; RESERVATIONS LIMITED. MUSEUM [MEMBERS](#) ENJOY A \$5 DISCOUNT. ADMISSION INCLUDES A COUPON FOR FREE EVERGREEN HOUSE ADMISSION GOOD FOR ONE YEAR AND A SOUVENIR WINE GLASS. [BUY TICKETS ONLINE AT LOCALWINEEVENTS.COM](#).

TICKETS

PLEASE NOTE: THERE ARE NO RESERVATIONS WITHOUT PAYMENT, SALES ARE NON-REFUNDABLE, AND WE DO NOT ISSUE PAPER TICKETS. WE'LL HOLD YOUR NAME AT THE DOOR!

PURCHASE TICKETS ONLINE ANYTIME
ONLINE TICKET SALES ARE MANAGED BY LOCALWINEEVENTS.COM. PAY BY VISA, MASTERCARD, OR AMERICAN EXPRESS.

PURCHASE TICKETS BY PHONE

410.516.0341

CALL WITH MASTERCARD OR VISA DURING OUR MUSEUM HOURS, TUESDAY THRU FRIDAY FROM 11 AM-4PM, SATURDAY AND SUNDAY FROM NOON-4PM.

vol. 2, no. 20

Mark Your Calendar!

FREE IMPORTER TASTING

Jeffery Davies
Thursday October 5, 5 - 7 pm
TWS, 3601 Elm Ave.

FREE WINE TASTING

Wines of Catalan
Friday, October 6, 4:30 - 7:30 pm
Saturday, October 7, 1:30 - 5:30 pm
TWS, 3601 Elm Ave.

\$10 TASTING AT IGGIES

Fine Wine and Iggies gourmet
Neapolitan-style pizza.
Tuesday, October 10, 5 - 7 pm
Iggies, 818 N. Calvert St.

FREE WINEMAKER TASTING

Bert Basignani of
Basignani Vineyards
Wednesday October 11, 5 - 7 pm
TWS, 3601 Elm Ave.

ART UNCORKED

A celebration of Art, Wine, and Food
Thursday October 12, 6:30 pm
Evergreen Carriage House
4545 N. Charles St.

FREE BEER TASTING

Winter Beers Part I
Friday, October 13, 4:30 - 7:30 pm
Saturday, October 14, 1:30 - 5:30 pm
TWS, 3601 Elm Ave.

FREE WINEMAKER TASTING

Franz Leth of
Winery Leth
Thursday October 19, 5 - 7 pm
TWS, 3601 Elm Ave.

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

Comments from the Cheese Cave

MORE FARM FRESH CHEESES FROM AMERICA'S FINEST
CHEESEMAKERS!

CAPRIOLE FARM GREENVILLE, INDIANA

MONT ST. FRANCES-MADE ON APRIL 18, 2006 WITH UN-
PASTEURIZED GOAT'S MILK. MONT ST. FRANCES IS MADE IN
HONOR OF THE GREAT MONASTERY CHEESES OF FRANCE AND
BELGIUM. IT HAS A REDDISH WASHED RIND AND A BEEFY, FULL
FLAVOR. ONE OF THE FEW AMERICAN CHEESES MADE IN THIS
STYLE. **\$18 PER POUND**

OLD KENTUCKY TOMME-MADE ON APRIL 26, 2006 WITH UN-
PASTEURIZED GOAT'S MILK. THIS MOLD-RIPENED CHEESE HAS A
MILD, NUTTY FLAVOR AND A BLOOMY RIND. SERVE WITH
SPARKLING WINES OR BROWN ALES. **\$18 PER POUND**

FISCALINI FARM MODESTO, CALIFORNIA

SAN JOAQUIN GOLD-IF YOU LOVED THE BANDAGED CHEDDAR
WE FEATURED AT OUR RECENT RIGHT BANK TASTING YOU'LL
LOVE SAN JOAQUIN GOLD, TOO. MADE WITH UN-PASTEURIZED
COW'S MILK UTILIZING THE SAME CHEESE CULTURE AS THEY USE
IN ITALY TO MAKE FONTINA D'AOSTA. SAVORY FLAVOR WITH A
CHEDDAR-LIKE TEXTURE AND GOOD MELTING QUALITIES; TRY THIS
STUFF IN A MACARONI & CHEESE, YOU'LL BE BLOWN AWAY!
GREAT WITH BEER! **\$12 PER POUND**

**WE'LL BE SAMPLING THESE FINE SPANISH CHEESES THIS
WEEKEND WITH A SELECTION OF WINES FROM
CATALONIA.**

GARROTXA-ONE OF THE NICEST GOAT'S MILK CHEESES YOU'LL
EVER TASTE. GARROTXA
(GAHR-ROAT-CHA) IS A LIGHTLY AGED CHEESE WITH A FIRM,
DENSE AND FLAKY TEXTURE YET A MILD AND VERY CREAMY
FLAVOR. EASY ON THE PALATE AND A GREAT ACCOMPANIMENT
TO SPANISH WHITE WINES. **ON SALE THIS WEEK FOR \$12
LB. REGULARLY \$13.50 LB.**

MAJORERO-THIS YOUNG AND CREAMY GOAT'S MILK CHEESE
FROM THE CANARY ISLANDS IS GREAT WHEN PAIRED WITH LIGHT
WHITE WINES. TRY IT WITH VINHO VERDE, ALBARINO OR
ALSATIAN PINOT GRIS. MORE OF A RED WINE FAN? GENTLE REDS
LIKE CALIFORNIA PINOT NOIR OR CRU BEAUJOLAIS MAKE GOOD
PARTNERS, TOO. **ON SALE THIS WEEK FOR \$12 LB.
REGULARLY \$13.50 LB.**

FOR CHEESE HOME CARE TIPS, VISIT WWW.THEWINE-SOURCE.COM AND CLICK TO THE CHEESE PAGE.