

Ask Ms. Merlot...

OUR INTREPID WORLD TRAVELER, BON VIVANT AND RESIDENT ADVICE COLUMNIST IS BACK OFFERING PEARLS OF WISDOM TO ALL YOUR WINE QUERIES!

MS. MERLOT,
MY SON-IN-LAW, WHO, FRANKLY, I'VE NEVER LIKED MUCH TO BEGIN WITH, IS ALWAYS BRINGING WINES TO SUNDAY DINNER IN BOTTLES THAT I CAN BARELY LIFT. WHAT'S THE DEAL WITH THAT? DOES A THICKER GLASS BOTTLE MEAN A BETTER WINE?
TIRED IN TIMONIUM

DEAR TIRED,
DOES YOUR DEAR SON-IN-LAW ALSO MENTION HOW MUCH HE PAYS FOR THE WINES IN THE THICK GLASS? IF SO, YOU THAN HAVE ANOTHER FINE REASON TO DISLIKE HIM. BUT TO ANSWER YOUR QUESTION, THICKNESS OF GLASS DOES NOT A FINE WINE MAKE. IT DOES, HOWEVER MAKE A FINE WEAPON.

MS. MERLOT,
RECENTLY MY WIFE BROUGHT HOME A BOTTLE OF WINE WITH A SCREW CAP. I (OF COURSE) WAS APPALLED. I TRIED TO EXPLAIN THAT ONLY WINE BOTTLES FINISHED WITH CORK ARE OF QUALITY AND WE WOULD BE SHUNNED AT THE CLUB IF THE WORD GOT OUT. SHE THINKS I'M WRONG AND TOLD ME IN NO UNCERTAIN TERMS THAT MY SNOBBERY REGARDING CORKS HAS NO SCIENTIFIC BASIS AND IN FACT IS A FAR BETTER WAY TO SEAL A BOTTLE OF WINE. NATURALLY, THIS HAS CAUSED AN ENORMOUS RIFT IN OUR RELATIONSHIP. I'M COUNTING ON YOU TO SET HER STRAIGHT. WILL YOU?
HUFFY IN HOMEWOOD

DEAR HUFFY,
I WILL NOT. GET OVER YOURSELF. CORK WAS A FABULOUS DISCOVERY AND MUCH, MUCH BETTER THAN THE PREVIOUS METHODOLOGY (RAGS AND TWIGS) FOR SEALING WINE BOTTLES. SCIENCE AND TECHNOLOGY MARCHES ON, AND ITS CLEAR THAT FOR BOTH FRESHNESS AND LONG-TERM AGING, THE SCREW CAP PERFORMS BETTER.

DEAR MS. MERLOT,
AS A WOMAN, I'M VERY CONFIDENT IN MAKING DECISIONS IN THE BEST INTEREST OF MY FAMILY AND MYSELF. TYPICALLY, I DO THE HOUSEHOLD SHOPPING, INCLUDING SELECTING WINES, AND I HAPPILY MAKE THOSE DECISIONS. LATELY, A FEW FRIENDS HAVE APPROACHED ME ABOUT JOINING THEIR 'GIRLS ONLY' WINE TASTING GROUP. THEY'VE DESCRIBED IT AS A SETTING WHERE WOMEN WOULDN'T FEEL INTIMIDATED BY THE PRESENCE OF MEN AND WOULD THEREFORE BE ABLE TO LEARN MORE ABOUT WINE. I'M CONFUSED, AS I CURRENTLY DON'T FEEL INTIMIDATED BY WINE, WHETHER IN THE PRESENCE OF MEN OR NOT. SHOULD I BE INTIMIDATED? SINCE STUDIES SUGGEST THAT WOMEN HAVE A MORE ACUTE SENSE OF SMELL (AND THEREFORE, TASTE), I DON'T UNDERSTAND WHY ANY MAN WOULD INTIMIDATE ANY WOMAN REGARDING WINE. COULD YOU SHED SOME LIGHT ON THIS ISSUE?
CONFIDENT IN CANTON

DEAR CONFIDENT,
BLESS YOU, MY DEAR! I QUITE AGREE WITH YOU. I THINK THE INTIMIDATION FACTOR IS STRICTLY A MATTER OF VOLUME. SINCE MEN ARE GENERALLY LOUDER THAN WOMEN, ESPECIALLY WHEN THEY KNOW NOTHING, I'VE FOUND THAT SOME WOMEN SHRINK FROM SETTINGS WHERE THE DECIBEL LEVEL OF MEN CAN OVERSHADOW THE BROADER KNOWLEDGE OF WOMEN. MEN SEEM TO READ THE WINE PRESS MORE THAN WOMEN, THEREFORE LEARNING NOTHING BUT SCORES AND THE TWO DOZEN OR SO ADJECTIVES THAT THE BEST KNOWN CRITICS EMPLOY AD NAUSEUM. WOMEN, ON THE OTHER HAND, BUY WINE BASED UPON TASTE, PRICE, USE AND SOMETIMES EVEN THE ATTRACTIVENESS OF THE LABEL, AS THEY UNDERSTAND THAT THERE MAY BE A CORRELATION BETWEEN A WELL-DESIGNED LABEL AND A WELL-MADE WINE. WOMEN ONLY TASTING GROUPS ARE, OF COURSE, PERFECTLY ACCEPTABLE AS A SOCIAL ENDEAVOR, WE ALL NEED TO ESCAPE FROM THE SOMETIMES BOORISH BEHAVIOR OF MEN FOLK, HOWEVER, TO ASSUME THAT MEN POSSESS MORE INTRINSIC KNOWLEDGE ABOUT WINE IS LAUGHABLE.

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VINOS SIN-LEY M SERIES

AROUND THIS TIME LAST YEAR (OCTOBER 2005) THE WINE SOURCE RECEIVED ITS FIRST SHIPMENTS OF A NEW AND EXCITING SERIES OF SPANISH WINES PRODUCED FROM GARNACHA CALLED VINOS SIN-LEY. THE CONCEPT MATCHED SIX TALENTED SPANISH WINEMAKERS WITH GRENACHE FRUIT FROM ALL OVER SPAIN. THE RESULTING WINES WERE AS EXCITING AND VARIED AS THE REGIONS AND WINEMAKERS BROUGHT TOGETHER TO CREATE THEM. THE VINOS SIN-LEY PROJECT HAS RETURNED AND ITS NEWEST INCARNATION, THE M SERIES, FOCUSES ON THE MONASTRELL VARIETY (OR MOURVEDRE) FROM A COLLECTION OF VARIED REGIONS LOCATED ON THE EASTERN HALF OF SPAIN. THESE FIVE NEW WINES REPRESENT INCREDIBLE VALUE WHILE MANAGING TO SHOWCASE THE MANY SIDES OF VERSATILE MONASTRELL VARIETY.

2005 VINOS SIN-LEY M1

D.O. VALENCIA

WINEMAKER: DIEGO FERNANDEZ

REGULAR \$8.99 TWS \$6.99

LIKE ALL THE M SERIES WINES THE M1 IS FERMENTED AND AGED ENTIRELY IN STAINLESS STEEL AFFORDING THE WINE UNUSUAL FRESHNESS AND BRIGHTNESS OF FRUIT. VIBRANT RASPBERRY AROMAS ARE JOINED BY A CRISP, TEXTURED MOUTHFEEL AND ROUND FINISH. PERHAPS THE LIGHTEST OF THE SERIES, THE M1 IS DELICIOUS AFTERNOON WINE. (IAS)

2005 VINOS SIN-LEY M2

D.O. ALICANTE

WINEMAKER: SALVADOR POVEDA

REGULAR \$9.99 TWS \$7.99

ALICANTE IS THOUGHT BY MANY TO BE THE BIRTHPLACE OF MONASTRELL. LOCATED IN THE LEVANTE REGION, ALICANTE IS PERCHED BESIDE THE MEDITERRANEAN OCEAN WITH ITS VINEYARDS DOMINATED BY MONASTRELL. THE M2 IS A COMPACT WINE WITH A SLIGHTLY HERBAL AROMA AND A SOFT PALATE, WITH RIPE RED BERRY FLAVORS. (IAS)



2005 VINOS SIN-LEY M3

D.O. LA MANCHA

WINEMAKER: DIEGO FERNANDEZ

REGULAR \$11.99 TWS \$8.99

LA MANCHA IS A VAST EXPANSE LOCATED SOUTHEAST OF MADRID LONG KNOWN FOR PRODUCING BASIC WHITE WINES OF RELATIVELY LITTLE CHARACTER. IN THE LAST 20 YEARS HOWEVER MORE MODERN VINIFICATION PRACTICES COMBINED WITH THE RESURGENCE OF RED GRAPE VARIETIES SUCH AS TEMPRANILLO AND GARNACHA HAVE RESURRECTED THE REPUTATION, EARNED IN THE 19TH CENTURY, OF LA MANCHA AS A SERIOUS RED WINE ZONE. THE M3 IS OVERTLY FRUIT-DRIVEN ON BOTH THE NOSE AND PALATE, WITH MEDIUM BODY AND MODERATE ACIDITY. WELL BALANCED AND VERY CLEAN, DIEGO FERNANDEZ HAS CRAFTED A GREAT EXAMPLE OF WHAT MODERN LA MANCHA IS CAPABLE. (IAS)

2005 VINOS SIN-LEY M4

D.O. BULLAS

WINEMAKER: LUIS PEREZ

REGULAR \$12.99 TWS \$9.99

MONASTRELL MAKES UP SOMEWHERE AROUND 90% OF THE PLANTINGS IN THE D.O. OF BULLAS, A MAINLY AGRICULTURAL ZONE LOCATED IN THE PROVINCE OF MURCIA. THE M4 IS A SPICY EXAMPLE OF BULLAS' MONASTRELL, LACED WITH BLACK PEPPER AND HERBS. THE PALATE MANAGES TO REMAIN FRESH DESPITE THE RELATIVE WEIGHT OF THE WINE. BOLD AND RICH, A WINE TO KEEP YOU WARM AS THE NIGHTS TURN COLDER. (IAS)

2005 VINOS SIN-LEY M5

D.O. YECLA

WINEMAKER: ARACELI GONZALEZ

REGULAR: \$13.99 TWS \$10.99

AS WINEMAKER FOR SENORIO BARAHONDA, ARANCELI GONZALEZ PRODUCES WINES FROM SOME OF THE OLDEST MONASTRELL VINES IN YECLA, SOME OVER 100 YEARS OLD. WHO BETTER TO FASHION THE M5 FROM YECLA'S GRAVELLY LIMESTONE SOILS? THE RESULTING WINE IS QUITE INTENSE AND COMPLEX FEATURING AN EARTHY NOSE AND ALMOST PRUNEY PALATE, HOWEVER, THE WINE NEVER VEERS TOWARDS BEING OVERRIPE BUT RATHER EXHIBITS FIRM BALANCE AND FINESSE. AN INCREDIBLE WINE FOR THE MONEY, THIS WILL LIKELY GO FAST. (IAS)





2003 ORIEL 'COURANT'

CÔTES DU RHÔNE, FRANCE

REGULAR \$18.99 TWS \$14.99

THESE GUYS HAVE AN INTERESTING CONCEPT...THEY ENLIST SUPERSTAR WINEMAKERS FROM THROUGHOUT THE WORLD TO MAKE SMALL QUANTITIES OF WINE FROM PURCHASED GRAPES FROM THE SPECIFIC LOCATIONS WHERE THE WINEMAKER HAS ENJOYED PAST SUCCESS. SO, THEY'VE GOT DAN GOLDFIELD MAKING PINOT NOIR FROM THE RUSSIAN RIVER VALLEY, PHILIPPE MELKA MAKING CAB FROM NAPA AND JOHN DUVAL MAKING SHIRAZ FROM THE BAROSSA. OH, YEAH AND LOUIS BARRUOL MAKING WINES, LIKE THIS ONE, FROM THE RHONE VALLEY. SO, NO WINERY, NO VINEYARDS, AND VERY FEW EMPLOYEES. THE NET RESULT? OUTSTANDING WINES AT VERY AFFORDABLE PRICES. THE DOWNSIDE IS THAT THE WINES ARE LIMITED AND SELDOM LAST VERY LONG ON OUR SHELVES. BUT WHILE THEY'RE AVAILABLE, GO FOR IT! THIS ONE IS 100% SYRAH, AND, LIKE MOST RHONE SYRAH, IT'S BIG AND CHUNKY, RICH WITH CONCENTRATED FRUIT AND SPICE. PERFECT FOR THAT HEARTY STEW THAT YOU'VE BEEN CONTEMPLATING. (PW)

2003 H. LUN LAGREIN

ALTO ADIGE, ITALY

REGULAR \$24.99 TWS \$19.99

LAGREIN IS A GRAPE THAT I'VE RARELY SEEN FROM ANYWHERE BUT THIS NORTHEAST CORNER OF ITALY, ALTO ADIGE, OR AS IT IS STILL CALLED BY THE LARGELY GERMAN SPEAKING POPULACE, SUD TIROL. SAID TO BE A RELATIVE OF SYRAH (WHICH IN TURN IS SAID TO BE A RELATIVE OF PINOT NOIR), IT MAKES WINES TASTING OF VIOLETS, RED BERRIES AND CHOCOLATE. OR AT LEAST THIS ONE DOES. STRUCTURED AND DEEP, THE WINE HANGS AROUND NICELY IN YOUR MOUTH FOR A WHILE AND PROVIDES BOTH BOLD FLAVORS AND BALANCING ACIDITY. H. LUN, WHICH HAS BEEN AROUND SINCE 1840 OR SO, IS ONE OF THE OLDEST CONTINUOUSLY OPERATING WINERIES IN THE REGION. THEY CERTAINLY HAVE FIGURED OUT LAGREIN. (WE'LL BE SHOWING THIS WINE AND OTHERS FROM H. LUN IN THE STORE, FRIDAY, OCTOBER 21, FROM 4:30 UNTIL 7:30 PM) (PW)

ANCIENT BEERS

THE FOLKS DOWN AT DOGFISH HEAD BREWERY ARE AT IT AGAIN, RESURRECTING ANCIENT BEER RECIPES FROM THE DEAD. FIRST THEY CAME UP WITH MIDAS TOUCH WHICH WAS BASED ON MOLECULAR RESIDUE LEFT IN WHAT IS BELIEVED TO BE THE TOMB OF KING MIDAS IN CENTRAL TURKEY. NOW THEY HAVE TRAVELED BACK IN TIME AGAIN, THIS TIME 9000 YEARS! PRESERVED POTTERY JARS FOUND IN THE NEOLITHIC VILLIAGE OF JIAHU, IN HENAN PROVINCE, NORTHERN CHINA, HAS REVEALED THAT A MIXED FERMENTED BEVERAGE OF RICE, HONEY AND FRUIT WAS BEING PRODUCED THAT LONG AGO - RIGHT AROUND THE SAME TIME THAT BARLEY BEER AND GRAPE WINE WERE BEING IN THE MIDDLE EAST!

FAST FORWARD TO 2005.... MOLECULAR ARCHEOLOGIST DR. PATRICK MCGOVERN OF THE UNIVERSITY OF PA CALLS ON DOGFISH HEAD TO RE-CREATE THEIR SECOND ANCIENT BEVERAGE AND CHATEAU JIAHU IS BORN.

IN KEEPING WITH HISTORIC EVIDENCE, DOGFISH BREWERS USED PRE-GELATINIZED RICE FLAKES, WILDFLOWER HONEY, MUSCAT GRAPES, BARLEY MALT, HAWTHORN FRUIT, AND CHRYSANTHEMUM FLOWERS. THE RICE AND BARLEY MALT WERE ADDED TOGETHER TO MAKE THE MASH FOR STARCH CONVERSION AND DEGRADATION. THE RESULTING SWEET WORT WAS THEN RUN INTO THE KETTLE. THE HONEY, GRAPES, HAWTHORN FRUIT, AND CHRYSANTHEMUM FLOWERS WERE THEN ADDED. THE ENTIRE MIXTURE WAS BOILED FOR 45 MINUTES, THEN COOLED. THE RESULTING SWEET LIQUID WAS PITCHED WITH A FRESH CULTURE OF SAKE YEAST AND ALLOWED TO FERMENT A MONTH BEFORE THE TRANSFER INTO A CHILLED SECONDARY TANK.

TRULY, A UNIQUE BEER.



MIDAS TOUCH
\$11.99 4PK.



CH. JIAHU
\$11.99 .750 ML

SPIRIT SALE

THRU OCTOBER 31

- CHIVAS .750 - REGULAR \$29.99 **SALE \$25.99**
- CROWN ROYAL 1.75 - REGULAR \$45.99 **SALE \$39.99**
- GLENFIDDICH .75 - REGULAR \$37.99 **SALE \$32.99**
- KAHLUA .75 - REGULAR \$18.99 **SALE \$15.99**
- SEAGRAM'S VO 1.75 - REGULAR \$21.99 **SALE \$18.99**
- STOLI 80 1.75 - REGULAR \$33.99 **SALE \$31.99**
- ABSOLUT 80 .75 - REGULAR \$21.99 **SALE \$18.99**
- CANADIAN CLUB .75 - REGULAR \$11.99 **SALE \$9.99**
- CUTTY SARK 1.75 - REGULAR \$29.99 **SALE \$26.99**
- JIM BEAM 1.75 - REGULAR \$25.99 **SALE \$21.99**
- KNOB CREEK 1.75 - REGULAR \$49.99 **SALE \$39.99**

Mark Your Calendar!

FREE WINEMAKER TASTING

Robert Kamen of
Kamen Vineyards
Wednesday October 18, 5 - 7 pm
TWS, 3601 Elm Ave.

WOMEN AND WINE

A celebration of Women and Wine
Thursday October 19, 7 pm
Contemporary Museum
100 W. Centre St.

FREE WINEMAKER TASTING

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

FREE WINEMAKER TASTING

H. Lun
Friday October 20, 4:30 - 7:30 pm
TWS, 3601 Elm Ave.

FREE WINE TASTING

Mourvedre
Saturday, October 21, 1:30 - 5:30 pm
TWS, 3601 Elm Ave.

SERGE HOCHAR DINNER

2nd generation winemaker
Serge Hochar of Chateau Musar
Tuesday, October 26, 6:30 pm
The Spice Company, 4 W. University Pkwy.

\$10 TASTING AT IGGIES

Fine Wine and Iggies gourmet
Neapolitan-style pizza.
Wednesday, October 25, 5 - 7 pm
Iggies, 818 N. Calvert St.

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

CATO CORNER FARM; COLCHESTER, CONNECTICUT

BRIDGID'S ABBEY

IF YOU'VE FALLEN IN LOVE WITH THIS ONE, YOU'RE IN GOOD COMPANY AS IT IS OUR BEST SELLING CATO CORNER CHEESE. THE RECIPE FOR THIS RAW COW'S MILK CHEESE CAME FROM A BELGIAN FELLOW WHO HELPED ELIZABETH GET STARTED IN CHEESEMAKING. BRIDGID'S ABBEY SHOWS OFF SOME OF THE PECULIAR SEASONAL VARIATIONS INHERENT IN FARMSTEAD CHEESES. CHEESES MADE IN THE SUMMER TEND TO BE ON THE FIRM AND NUTTY SIDE WHILE CHEESES MADE IN WINTER MONTHS TEND TO BE SOFTER, CREAMIER AND A BIT EARTHIER IN FLAVOR. THE WHEELS WE HAVE NOW ARE FIRM AND DENSE. **\$15.50 LB.**

WOMANCHEGO

IF MANCHEGO WERE MADE WITH COW'S MILK INSTEAD OF SHEEP'S MILK IT WOULD TASTE LIKE THIS. WOMANCHEGO IS SEMI-FIRM WITH A NICE SHARP, NUTTY FLAVOR; JUST LIKE MANCHEGO AND MELTS REALLY WELL. GREAT FOR A GRILLED CHEESE SANDWICH. **\$17 LB.**

DRUNK MONK

FOR THOSE OF YOU WHO WENT GA-GA OVER HOOLIGAN, DRUNK MONK IS A MUST-TRY. THIS IS THE SAME CHEESE AS HOOLIGAN BUT AS THE NAME WOULD SUGGEST, THEY WASH THE RIND IN BEER INSTEAD OF BUTTERMILK. IT HAS ALL OF HOOLIGAN'S DELICIOUS, BEEFY FLAVOR BUT WITH LESS STINK. YOU MIGHT ACTUALLY BE ABLE TO KEEP THIS ONE IN YOUR REFRIGERATOR FOR MORE THAN 10 MINUTES. **\$21 LB.**

ON SALE

PROSCIUTTO AMERICANO

LA QUERCIA ARTISAN CURED MEATS; NORWALK, IOWA

WHILE LIVING IN PARMA, ITALY, HERB ECKHOUSE DEVELOPED A TASTE FOR GOOD HAM THAT WOULD FOLLOW HIM ALL THE WAY BACK TO IOWA. AFTER SOME SUCCESSFUL EXPERIMENTING WITH CURING HAMS AT HOME, HERB DECIDED TO GO INTO BUSINESS AND ENDED UP MAKING THE BEST PROSCIUTTO STYLE HAM IN THE U.S. HERB USES ONLY HUMANELY RAISED BERKSHIRE PORK FROM FARMERS HE TRUSTS AND AGES HIS HAMS FOR 7 MONTHS IN HIGH-TECH, CLIMATE CONTROLLED "CELLARS". PROSCIUTTO AMERICANO HAS A SOFT, CREAMY TEXTURE THAT JUST MELTS IN YOUR MOUTH! NOT AS SALTY OR STRONGLY FLAVORED AS IT'S ITALIAN COUSINS. **SALE PRICE \$15 LB.**

SOPRESSATA

FRA' MANI SALUMI; BERKELEY, CALIFORNIA

ALL OF THE SALAMI'S FROM FRA' MANI ARE EXCELLENT BUT THEIR SOPRESSATA HAS BECOME EVERYONE'S FAVORITE. THIS LARGE, COARSELY TEXTURED SALAMI IS MODELED AFTER THE *SOPRESSA VICENTINA* OF ITALY'S VICENZA PROVINCE. THIS IS ONE GREAT SALAMI!

CHECK IT OUT THIS WEEK FOR JUST \$15 LB. REGULARLY \$17 LB.

MAJORERO

FUERTAVENTURA, SPAIN

WE FEATURED THIS CREAMY GOAT'S MILK CHEESE AT OUR RECENT CATALAN TASTING. IT'S MADE ON THE ISLAND OF FUERTAVENTURA IN THE CANARY ISLANDS AND HAS A MILD FLAVOR LIKE A GOAT'S MILK GOUDA. **SALE PRICE \$12 LB.**

ABBAYE DE BELLOC

BEARN, FRANCE

A STAGGERINGLY DELICIOUS SHEEP'S MILK CHEESE FROM THE BASQUE REGION OF THE FRENCH PYRENEES. IT'S MADE AT AN OLD BENEDICTINE ABBEY WITH PASTEURIZED SHEEP'S MILK AND HAS A FIRM, DENSE PASTE, GENTLE BUTTERY FLAVOR AND THE SILKIEST TEXTURE YOU COULD IMAGINE.

ON SALE FOR JUST **\$13.50 LB.**

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