

Turkey Time...

THANKSGIVING IS A TIME FOR CELEBRATING OUR GIFTS, OUR BLESSINGS, AND SHARING OUR JOYS WITH FRIENDS, FAMILY AND LOVED ONES. WE ALSO MANAGE TO EAT AND DRINK A LOT. I'M NOT ENTIRELY SURE THAT THE EATING AND DRINKING ASPECT WAS PART OF THE ORIGINAL CELEBRATION, BUT CLEARLY, SUBSEQUENT GENERATIONS HAVE MANAGED TO IMPROVE ON THE ORIGINAL. I'M OF THE OPINION THAT THANKSGIVING IS THE BIGGEST DRINKING HOLIDAY OF ALL, EVEN BIGGER THAN NEW YEAR'S EVE. OF COURSE, THERE VERY WELL COULD BE MORE *INTENSE* DRINKING DURING HOLIDAYS LIKE ST. PATTY'S DAY, BUT NOT EVERYONE DRINKS THEN. ON THANKSGIVING, *EVERYONE DRINKS*.

FOOD AND WINE WRITERS DON'T UNDERSTAND THIS, ESPECIALLY THOSE FROM ACADEMIA, RATHER THAN THE FOOD INDUSTRY. (WHICH BRINGS UP THE QUESTION AS TO WHY MAGAZINES AND NEWSPAPERS HIRE FOOD AND WINE WRITERS WITHOUT SIGNIFICANT EXPERIENCE IN THE FOOD OR BEVERAGE INDUSTRY ANYWAY. IT'S CERTAINLY NOT FOR THEIR WRITING SKILL, BUT I DIGRESS.) FOOD WRITERS SEEM TO THINK THAT EVERY YEAR, EVERY COOK CREATES A NEW VISION OF THE THANKSGIVING TABLE. THEY SEEM TO THINK THAT BEGINNING IN SEPTEMBER, EVERY HOUSEHOLD BEGINS TO RE-IMAGINE THANKSGIVING. *THIS YEAR IT'LL BE A BRINED TURKEY! NO, NO DEEP FRIED! OR MAYBE WE'LL GO KILL OUR OWN!*

THE REALITY IS THAT VERY FEW PEOPLE READ *GOURMET* AND *BON APPETIT!* (WHICH IS WHY YOU CAN GET THEM FOR FREE ALMOST ANY DAY NOW) AND IF FEWER PEOPLE ARE READING LOCAL NEWSPAPERS, THEN EVEN FEWER OF THOSE READERS ARE READING THE FOOD SECTION. WHO HAS THE TIME? IF THE MARKETPLACE ISN'T RUSHING AROUND LOOKING FOR NEW THANKSGIVING DINNER IDEAS, THEY'RE ALSO NOT RUSHING AROUND ASKING WHICH WINE TO PAIR IT WITH.

MOST PEOPLE HAVE THEIR THANKSGIVING MEAL TRADITIONS SET, AND LIKEWISE, THEIR THANKSGIVING WINE CHOICES. SO, I'M NOT GOING TO BORE YOU WITH ANY "NEW" DISCOVERIES. SAME TURKEY, SAME WINE. RIESLING, GEWURTZ. GRUNER. ROSÉ. NEBBIOLO. GRENACHE. PINOT NOIR. SYRAH. OH, SURE, DIFFERENT SELECTIONS, BUT THE SAME VARIETALS. BEER IS PRETTY POPULAR, TOO.

THE OTHER THING THAT FOOD AND WINE WRITERS DON'T UNDERSTAND (WELL, ACTUALLY, THERE'S LOTS OF THINGS THAT THEY DON'T UNDERSTAND) IS THAT MOST OF US DON'T BUY INTO THE ALL-AMERICAN ANGLE THAT THEY TRY PLAY EACH THANKSGIVING. IT'S NOT AN ALL-AMERICAN HOLIDAY, BECAUSE WE'RE NOT ALL-AMERICAN! WE'RE A MELTING POT, REMEMBER? RAISE YOUR HAND IF YOUR RELATIVES CAME FROM SOMEWHERE ELSE...HMM, LOTS OF HANDS RAISED OUT THERE! AND EACH GENERATION ADDED A LITTLE OR A LOT OF SOMETHING TO THEIR INDIVIDUAL THANKSGIVING FEAST THAT MAY SPEAK DISTINCTLY OF THEIR HERITAGE. SO STOP WITH THE ALL-AMERICAN CRAP, PLEASE! AND ESPECIALLY WITH THE CHOICE OF ZINFANDEL, THE ALL-AMERICAN WINE! THE GRAPE IS FROM CROATIA, FER CRISSAKES! LET'S CHOOSE OUR FOODS AND WINES BASED UPON OUR INDIVIDUAL HERITAGES, AND OUR INDIVIDUAL LIKES AND DISLIKES.

SO, IN CLOSING, ENJOY THE HOLIDAY, AND YOUR OWN TRADITIONS, YOUR FAVORITE TURKEY PREPARATION, WINE (OR BEER) CHOICES, AND DON'T STRESS ABOUT DOING THE SAME MENU AGAIN THIS YEAR. THAT'S WHAT THE REST OF US DO. I'M ACTUALLY STARTING TO THINK THAT WINE AND FOOD WRITERS SEEK TO RE-INVENT THE THANKSGIVING MENU EVERY YEAR BECAUSE THEY'VE YET TO GET IT RIGHT. WELL, TRY, TRY AGAIN.



THANKSGIVING WINES

R. STUART SPARKLING PINOT NOIR ROSÉ

WILLAMETTE VALLEY, OREGON

REGULAR PRICE: \$33.99 TWS PRICE: \$26.99

ROB STUART HAS BEEN IN THE WILLAMETTE VALLEY FOR A WHILE NOW; HE WAS THE GUY THAT ARGUABLY PUT ERATH ON THE MAP. WELL RESPECTED AS A WINE MAKER, HE'S ALSO ONE OF THE HARDEST WORKING GUYS IN THE INDUSTRY. IN FACT, HE *PERSONALLY* HAND-LABELED THESE BOTTLES, AS HE RAN OUT AND HIS CREW WAS BUSY PICKING DURING HARVEST. ANYWAY, I LOVE THIS WINE, FRESH AND SPARKLING, ITS BRIGHT FRUIT BELIES ITS DRY AND CRISP FINISH. IT'LL PAIR WITH ANYTHING ON YOUR THANKSGIVING TABLE, BUT I'D SERVE IT FIRST, TO ANNOUNCE THE FEAST TO COME!

2004 KUNZ BAS RIESLING

ALSACE, FRANCE

REGULAR PRICE: \$18.99 TWS PRICE: \$14.99

WHY RIESLING AT THANKSGIVING? WELL, WHY NOT? HIGH ACID RIESLING PAIRS BEAUTIFULLY WITH A VARIETY OF FOODS; ITS LUSCIOUS FRUIT BASTES THE (DRY) WHITE MEAT IN YOUR MOUTH, THE CRISP FINISH MAKES YOUR MOUTH WATER, ASKING FOR THE NEXT SIP OR BITE. REFRESHING, UNPRETENTIOUS, THIS RIESLING ALL BUT CRACKLES WITH ZESTY ACIDITY. DANCING LITHELY ACROSS YOUR TONGUE, IT DOESN'T VIE WITH THE FOOD FOR ATTENTION, IT INSTEAD PATIENTLY WAITS UNTIL YOU COME AROUND TO ITS WAY OF THINKING; SUBTLETY IS ITS OWN REWARD.

2005 LAGLER GRUNER VELTLINER

AUSTRIA

REGULAR PRICE: \$19.99 TWS PRICE: \$15.99

GRUNER (PLEASE DON'T CALL IT GRU-VEE) ISN'T NEW, ITS BEEN PLANTED IN AUSTRIA FOR CENTURIES; IT'S ALSO FOUND IN HUNGARY AND THE CZECH REPUBLIC. IT'S NEVER VERY FRUITY, WHICH IS ITS CHARM; RATHER, IT DELIVERS CELERIAC, LENTIL AND WHITE PEPPER NUANCES. THIS WINE IS CLASSIC GRUNER FROM ONE OF AUSTRIA'S FINEST WINE REGIONS, WACHAU. RATHER THAN SHOUTING, THIS GRUNER WHISPERS, GLIDES RATHER THAN STRUTS, FINESSES RATHER THAN OVERPOWERS. IT'S EASY TO FORGET HOW GOOD THIS WINE IS, UNTIL YOUR NEXT SIP.



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2004 NALS MARGREID GEWÜRZTRAMINER

ALTO ADIGE, ITALY

REGULAR PRICE: \$14.99 TWS PRICE: \$11.99

HERE IN ITS BIRTHPLACE, GEWÜRZTRAMINER, DOESN'T NEED TO ASTONISH, INSTEAD IT MERELY DELIGHTS. YES, ITALIAN IN ORIGIN, FROM TREMENO (HENCE THE NAME *PERFUMED... 'GEWURZ', FROM TREMENO... 'TRAMINER'*) WHERE IT WAS FIRST RECORDED AS GROWING IN 1000 AD. TRAVELING NORTH TO AUSTRIA, GERMANY, AND FINALLY ALSACE DURING THE MIDDLE AGES, THE WINE IS OFTEN UNCOMPROMISINGLY...OBNOXIOUS. OVERPOWERING, LUSH, INTOXICATING AROMAS AND FLAVORS OFTEN MAKE PEOPLE RUN AND HIDE FROM THIS WINE. THIS ONE LURES YOU IN, OH SO GENTLY, DELIVERS THAT TRADEMARK HEADY, ROSE SCENTED AROMA, AND THEN FINISHES CRISPLY ALMOST BEFORE YOU NOTICE HOW RICH IT IS. IT'LL HANDLE ANY FOOD YOU PUT BEFORE IT - YET MODESTLY, GRACIOUSLY. THIS WINE IS A BEAUTIFUL LADY, FOR A WHILE YOU FORGET HOW SEXY SHE IS, AS SHE'S SO VERY WELL MANNERED.

2004 CHATEAU MUSAR CUVÉE MUSAR ROSÉ

BEKKA VALLEY, LEBANON

REGULAR PRICE: \$20.99 TWS PRICE: \$15.99

IF YOU'RE STILL ONE OF THOSE PEOPLE THAT THINK ROSÉ IS ONLY CONSUMED IN SUMMER, I PITY YOU. ROSÉ ISN'T SEASONAL, IT'S TRANSITIONAL! HOT DAYS, COOL NIGHTS SCREAM FOR ROSÉ...LUSH FRUIT, HERBAL TONES, CRISP ACIDITY, A GREAT ROSÉ MATCHES UP WITH LIGHT FOODS, BIGGER FOODS, SAVORY FOODS...FOODS FOUND ON YOUR THANKSGIVING TABLE! AND THIS ONE IS A GREAT ROSÉ! CHATEAU MUSAR IS ONE OF THE TRULY GREAT WINERIES ON THE PLANET; PATRIARCH SERGE MUSAR IS TRULY ONE OF THE MOST CONTEMPLATIVE AND THOUGHTFUL WINEMAKERS ON THE PLANET. NURSING 100-PLUS YEAR OLD VINES THROUGH DROUGHT, FAMINE, AND WAR, SERGE MUSAR HAS CONTINUALLY PRODUCED AGE-WORTHY WINES OF DISTINCTION.

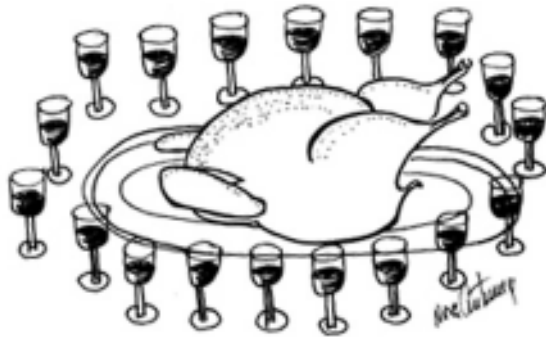
2005 ADELSHEIM PINOT NOIR

WILLAMETTE VALLEY, OREGON

REGULAR PRICE: \$30.99 TWS PRICE: \$24.99

FRUIT FORWARD AND FOCUSED, THIS PINOT NOIR FROM OREGON DELIGHTS SIMPLY BECAUSE IT'S DELICIOUS. FRIENDLY AND RIPE, THIS IS AN EASY WINE TO LIKE; IT DOESN'T TRY TO DO TOO MUCH, AND IT DOESN'T TRY TO BE A CAB; ITS VERY HAPPY TO DELIVER DRIED CHERRY AND SLIGHTLY MUSHROOM-Y FLAVORS. IT'S RICH ENOUGH TO SATISFY THE GUY THAT THINKS BIGGER IS BETTER YET SUPPLE ENOUGH TO DELIGHT THE WOMAN THAT KNOWS THAT IT AIN'T NECESSARILY SO.

"Turkey: A large bird whose flesh, when eaten on certain religious anniversaries has the peculiar property of attesting piety and gratitude." ~ Ambrose Bierce, *The Devil's Dictionary*



2004 MAISON MAUME BOURGOGNE

BURGUNDY, FRANCE

REGULAR PRICE: \$24.99 TWS PRICE: \$19.99

BURGUNDIAN IS A RIDICULOUSLY OVER-USED TERM; THE KEY TO BURGUNDY IS UNDERSTANDING THAT THERE IS NOT A SINGLE UNIFIED STYLE. BURGUNDY IS A REGION OF VILLAGES, COMMUNES, VINEYARDS AND PRODUCERS ALL JUMBLED TOGETHER. MANY GROWERS MAKE NO WINE; MANY WINEMAKERS OWN NO LAND, OR THEIR BEST WINES ARE FROM GRAPES FROM SOMEONE ELSE'S HOLDINGS. HAVING SAID ALL THAT, THIS WINE *IS* BURGUNDIAN...IT SHOWS THE SLIGHTLY BITTER, CHERRY NATURE OF PINOT NOIR FROM BURGUNDY; THE UNDERLYING MOSSY, MUSHROOM-Y, FOREST FLOOR FLAVOR; THE ELEVATED ACID LEVEL THAT ALLOWS THE WINE TO PERK UP THE FLAVORS OF THE FOOD. WHY DOES THIS WINE WORK AT THANKSGIVING? BECAUSE IT'S BURGUNDIAN.

2004 PRODUTTORI DE BARBARESCO NEBBIOLO

LANGHE, ITALY

REGULAR PRICE: \$19.99 TWS PRICE: \$15.99

BAROLO AND BARBARESCO ARE THE KING AND QUEEN OF ITALIAN WINES; LONG-LIVED AND REGAL, ALL OTHER WINES BOW BEFORE THEM. THE GRAPE IN THESE WINES IS NEBBIOLO, AND GROWN IN THE ALPINE FOOTHILLS OF NORTHERN WESTERN ITALY, IT RIPENS SLOWLY AND GENTLY ALLOWING FOR THE TRADEMARK ROSE AND TAR FLAVORS TO DEVELOP. PRODUTTORI DE BARBARESCO IS A 150-YEAR-OLD CO-OPERATIVE IN BARBARESCO, AND THIS, THEIR BASELINE WINE, ILLUSTRATES THE SKILL LEVEL. HIGH TONE DRIED CHERRY FLAVORS WITH ROSES AND YES THAT TARRY, ACETONE AROMA COMBINE TO MAKE THIS WINE PERHAPS ODDLY APPEALING. ITS DOESN'T INSTANTLY DELIGHT, RATHER IT INTRIGUES, FASCINATES, AND ULTIMATELY CONQUERS. ITS COMPLEXITY AT THE THANKSGIVING TABLE IS A THING OF BEAUTY.

2001 JOSEPH PHELPS SYRAH

NAPA VALLEY, CALIFORNIA

REGULAR PRICE: \$31.99 TWS PRICE: \$21.99

JOSEPH PHELPS WAS THE FIRST PRODUCER OF SYRAH IN CALIFORNIA, AT LEAST THE FIRST *MODERN* PRODUCER. THIS EXAMPLE FROM THE GREAT '01 VINTAGE SHOWS BOTH THE STRENGTH AND WEAKNESS OF NAPA SYRAH...IT'S PERHAPS TOO WARM TO ALLOW FOR THE DENSE, BROODING QUALITY OF NORTHERN RHONE SYRAH, YET IT IS COOL ENOUGH TO AVOID THE BRASSY, FRUIT FORWARD AUSSIE STYLE. WITH TURKEY (OR GOOSE OR DUCK) THIS SYRAH IS JUST RIGHT....DARK BERRY, SMOKEY, A BIT MEATY, DENSE ENOUGH TO STICK TO YOUR RIBS, BRIGHT ENOUGH TO MAKE YOU WANT ANOTHER GLASS.

2004 DOMAINE FAURY

ST. JOSEPH, FRANCE

REGULAR PRICE: \$29.99 TWS PRICE: \$23.99

YOU EITHER LOVE NORTHERN RHONE SYRAH OR YOU DON'T. BROODING, INTROSPECTIVE, MAYBE EVEN MOODY, THE WINES SOMETIMES SEEM DELIBERATELY OBTUSE, UNWILLING TO SHARE, UNABLE TO OPEN UP. BUT THEN, IN A COOL VINTAGE, GRACEFUL NOTES SLIP OUT AND DESPITE (OR BECAUSE OF) ITS DARK SIDE THE WINE LURES YOU IN, MAKING YOU WANT MORE. THIS EXAMPLE FROM THE LARGE REGION OF ST. JOSEPH TEASES YOU WITH ITS QUIET, LURKING NATURE, THEN GRABS YOU WITH ITS GRIP, PASSION AND INTELLIGENCE. DON'T MISTAKE THE QUIET NATURE OF THIS WINE FOR SIMPLICITY; ITS DEEPER AND MORE COMPLEX THAN IT LETS ON. WHY AT THANKSGIVING? BECAUSE IT'S A WINE TO GIVE THANKS FOR.

2004 ARTAZURA GARNACHA

NAVARRA, SPAIN

REGULAR PRICE: \$9.99 CASE PRICE: \$96.00!!

THIS INCREDIBLE VALUE FROM NORTHEAST SPAIN IS PERFECT FOR THANKSGIVING BECAUSE OF ITS JUXTAPOSITION BETWEEN FRUIT, HERBS AND ACIDITY. JUICY ENOUGH TO ENLIVEN EVEN THE MOST OVER-COOKED TURKEY, COMPLEX ENOUGH TO DELIGHT THE MOST DISCRIMINATING PALATE AND CRISP ENOUGH TO SET YOUR MOUTH A WATERING, BUY THIS WINE BY THE CASE, AS YOUR GUESTS ARE LIKELY TO GUZZLE THIS CROWD-PLEASER DOWN!



Mark Your Calendar!

FREE TASTING

Beaujolais Nouveau
Thursday November 16, 5 - 7 pm
TWS, 3601 Elm Ave.

FREE TASTING

Thanksgiving Wines
Friday November 17, 4:30 - 7:30 pm
TWS, 3601 Elm Ave.

FREE TASTING

Thanksgiving Wines
Saturday November 18, 1:30 - 5:30 pm
TWS, 3601 Elm Ave.

THANKSGIVING HOURS

The Wine Source will
be open from 9 - 4
Thursday November 23
TWS, 3601 Elm Ave.

FREE WINE TASTING

Wines for Entertaining
Friday, December 1, 4:30 - 7:30 pm
Saturday, December 2, 1:30 - 5:30 pm
TWS, 3601 Elm Ave.

CHAMPAGNE DINNER

We will pop the corks and let the Bubbly
flow for this festive holiday dinner.
Saturday, December 2, 8 pm
Abacrombie, 58 W. Biddle St.

\$10 TASTING AT IGGIES

Fine Wine and Iggies gourmet
Neapolitan-style pizza.
Tuesday, December 5, 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

BITTERSWEET PLANTATION DAIRY

HANDMADE CHEESES FROM GONZALES, LA

LOUISIANA IS KNOWN FOR MANY THINGS BUT CHEESE IS NOT ONE OF THEM. BUT THAT'S ALL GOING TO CHANGE IF CHEF JOHN FOLSE HAS ANYTHING TO DO WITH IT. HIS ASSORTMENT OF MOLD-RIPENED COW AND GOAT'S MILK CHEESES IS AMONG THE FINEST YOU'LL EVER TASTE. THIS WEEK WE'LL BE FEATURING FIVE OF THEIR HANDMADE CHEESES. STOP BY THE CHEESE CAVE AND ASK FOR A TASTE!

MORE RARE SWISS CHEESES FROM MASTER AFFINEUR ROLF BEELER

WE PROMISED YOU WEIRD SWISS CHEESES AND THEY'LL BE HERE IN TIME FOR THE WEEKEND! COME CHECK OUT OUR SELECTION OF SOFT CHEESES FROM SWITZERLAND'S POPE OF CHEESE, ROLF BEELER.

STANSER FLADA- THIS FLAT, WASHED RIND DISC IS VERY SIMILAR TO VACHERIN MONT D'OR AND IS MADE WITH RAW COW'S MILK. THIS CHEESE PACKS A WALLOP FOR YOUR NOSE AS WELL AS YOUR TASTE BUDS. \$18.50 LB.

SENNEN KASE- A TRADITIONAL SEMI-HARD, RAW COW'S MILK CHEESE FROM THURGAU. MADE ONLY WITH MILK FROM HERDS THAT HAVE GRAZED ON FRESH, ALPINE PASTURE. NAMED FOR THE ALPINE HERDSMEN WHO TEND THE COWS HIGH IN THE MOUNTAINS. \$18 LB.

TOMME VAUDOISE- A SMALL, MOLD-RIPENED GEM FROM THE CANTON OF VAUD ON THE EASTERN SIDE OF THE JURA ALPS. IT HAS A VERY SOFT TEXTURE WITH A GENTLE FLAVOR THAT MAY REMIND YOU OF CAMEMBERT OR BRIE. \$7 EACH

ON SALE THIS WEEK

OUR ENTIRE SELECTION OF AMERICAN CHEESES WILL BE ON SALE THANKSGIVING WEEK. HONOR OUR AMERICAN CHEESEMAKING HERITAGE AND SUPPORT FAMILY FARMS. SALE BEGINS MONDAY, NOVEMBER 20TH AND WILL END THANKSGIVING DAY.

TIPSY COW- WINE BATHED COW'S MILK CHEESE FROM CALIFORNIA.
SALE PRICE \$12 LB.

MAJORERO- MILD AND CREAMY GOAT'S MILK CHEESE FROM THE SPANISH CANARY ISLANDS
SALE PRICE \$10 LB

ETORKI- SWEET AND BUTTERY SHEEP'S MILK CHEESE FROM FRENCH BASQUE COUNTRY.
SALE PRICE \$13 LB.

WIDMER 4-YEAR OLD CHEDDAR- SHARP AND CREAMY CHEDDAR FROM WISCONSIN. PERFECT FOR A SANDWICH OR MACARONI AND CHEESE!
SALE PRICE \$7 LB.

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