

Filling Your Empty Wine Rack on an Empty Post-Holiday Pocket...

Considering that this assertion holds about as much water as the Titanic given the 70 degree temperatures we've experienced of late, I'm going to ask you to take my word for it when I say that winter's coming any day now.

One thing the weather can't change, however, is the fact that after the holiday rush we could all be well served to give our pocket books and wallets a bit of a rest. So it is in this thrifty spirit that we have scoured our shelves to find some great bargains from around the world perfect for the colder weeks ahead. Some are obvious choices (Spanish reds, Aussie Shiraz) while others are more far flung (Tannat from France, Viognier from California) and all represent both value and quality while being light-hearted in manner and eminently drinkable.

Come by **The Wine Source** this weekend to taste our top selections of winter staples!

Friday January 11 **4:30pm to 7:30pm**
Saturday January 12 **1:30pm to 5:30pm**

Don't forget our case discount policies!

We offer case discounts, everyday.

12 or more bottles of .750 ml (mix and match)

20% off regular price

6 or more bottles of 1.5L (mix and match)

10% off regular price

The price of sale items will not be further reduced, but the sale items will count toward the minimum case count of bottles.

2005 DON SEBASTIANI & SONS White Knight Viognier Clarksburg, California Regular \$14.99 TWS \$11.99

Consider this selection our most forward thinking for the winter season, or perhaps our hedge that recent warm weather will continue. The 2005 White Knight Viognier recalls the floral scents of spring, with loads of mandarin orange and apricot flavors and a lush, juicy texture. While many California examples of this variety can be overtly sweet or viscous, Sebastiani's version holds together with modest 13.7% alcohol and a whisper of finishing acidity. This rich white is perfect for casual drinking or for the most exotic of pan-Asian fare. Here's to winter...err...spring? (IAS)

2005 BORSO VINA BORGIA Garnacha

Campo de Borja, Spain

**Regular \$5.99 Straight Case Price \$49.99
(30% off!!)**

The ideal scenario for this wine: Tuesday night, late January, it's cold, dreary, and all those Christmas credit card bills have come due. You're itching for some easy red but don't want to plunder your last three bottles of special holiday selections... Borsao to the rescue. By the case, this wine costs you less than five bucks a bottle and delivers a ton of ripe juicy Grenache character. Made by a large co-op in the Campo de Borja region of Northern Spain, the 2005 Vina Borgia is fashioned in a forward, low acid style that is perfect for everything from burgers to burritos. A can't-be-beat fifty dollar case! (IAS)

www.the-wine-source.com

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POST HOLIDAY BUYS

2002 LAPLACE MADIRAN

Tannat

Southwest, France

Regular \$9.99 Case Price \$96.00 (20% off!!)

This offering from the southwestern region of Madiran is an introduction to the Tannat variety: spicy

fruit, rustic earth, and perceptible tannin. In fact, Tannat earns its name from the very firm tannins present in the wines produced from this lesser-known grape variety. Laplace has become a staple on The Wine Source

shelves and after recently tasting a bottle we were shocked by the balance of friendly red berry fruit and chunky texture. Try this favorite with game-based dishes or perhaps a weekday meatloaf. (IAS)



2005 FALSET MARCA TINTO

50% Garnacha, 30% Carignan, 20% Cabernet Sauvignon

Montsant, Spain

Regular \$9.99 Case Price \$96.00 (20% off!!)

Falset is the leading co-op in the Montsant region of northeastern Spain. Culled from vines upwards of 100 years old, the Marca Tinto is a fairly common blend for the region, combining traditional Rhone varieties (Garnacha, Carignan) along with some portion of more recently planted Bordeaux varieties (in this case Cabernet Sauvignon). Well-balanced and not gussied up with oak, this wine is clean and focused with the spiciness of Grenache and just a hint of the greenness found in many Cabs. (IAS)



2003 SPELLBOUND

Petite Sirah

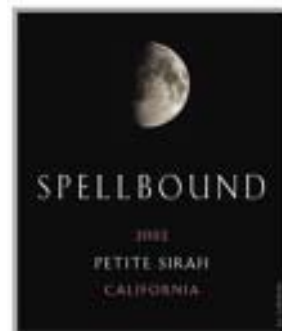
California, USA

Regular \$14.99 TWS \$11.99

Petite Sirah has nothing to do with Syrah. While some French producers refer to a small-berried sub-variety of Syrah as *Petite Syrah*, this grape is not the same as the Petite Sirah found throughout North and South America.

The wine produced from this mysterious grape (whose origin is not completely known) tends to be sturdy and bold with plenty of backbone. Spellbound's 2003 example is softer than many with toned-down blackberry fruit and a hint

of finishing spice. Sourced mostly from California's warm-climate zone of Lodi, this is a friendly, medium-bodied red, well suited to BBQ inflected cuisine. (IAS)



2005 JIM JIM

Shiraz

McLaren Vale, South Australia

Regular \$12.99 TWS \$9.99

There are bargains and then there are real bargains. The 2005 Jim Jim Shiraz is loaded with all the big, dark fruit one can handle, yet shows none of the roughness that many other Aussie Shiraz shows at this price. An alluringly smooth texture gives way to a spicy mid-palate and tangy finish. Conceived by renowned McLaren Vale



producer Hugh Hamilton and named for his dog, the Jim Jim was designed to introduce the individualistic wines created by its namesake, the so-called "black sheep" of the Hamilton family. (IAS)

“GIVE A MAN A FISH AND HE WILL EAT FOR A DAY. TEACH HIM HOW TO FISH, AND HE WILL SIT IN A BOAT AND DRINK BEER ALL DAY.”

FAVORITE WINTER BEERS

As long as we are exploring beverages to accompany the impending approach of real winter, we must look at beer. With the incredible varied choice of holiday and “winter” beers, it’s easy to

overlook one the most obvious choices to help keep you warm on the cold winter nights (which will be coming any day now). Stouts are a perennial favorite; They’re dark (nearly black) and have robust flavors that perfectly match a thick stew and blazing fire. Not all stouts are the same – Dry stouts, such as Guinness, live up to their names with an acidity and hop bite that match perfectly with a plate of raw oysters.

Milk stouts are smooth, and as the name implies, creamy, perhaps slightly sweet, and usually restrained in terms of alcohol. Oatmeal stouts are firm and full-bodied, with a nuttiness and slight roasted coffee flavor that make them a perfect after dinner drink. The grand daddy of stouts has to be the Imperial stout. High in gravity, Imperial stouts have a strong roasted nut and smoke flavor that blends with slight alcohol and fruit in the finish that allude to rum filled chocolates. Stop by The Wine Source on Friday January 19th between the hours of 4:30 and 7:30 for a free taste of some of our favorite stouts.

TRY THESE 6 PACKS

GUINNESS STOUT 6PK - ON SALE - \$7.99
CLIPPER CITY IMPERIAL STOUT - \$8.49
WILD GOOSE OATMEAL STOUT - \$6.49
THIRSTY DOG IMP. STOUT - \$8.99
VICTORY IMPERIAL - \$9.99

CALVADOS FOR THE COLD

Calvados is one of the 83 départements formed after the French revolution, carved out of the province of Normandie. It supposedly got its name from a Galleon of the Spanish Armada that wrecked upon its shores as it fled from Sir Francis Drake. It is also known as one of the landing spots of the D-Day invasion on June 6, 1944. Calvados is also the name of an apple brandy described as, “one of the world’s great brandies, the finest of apple distillates,” and produced in that region. First distilled as early as 1544, Calvados experienced its “golden age” in the 19th century when a phylloxera o u t b r e a k



devastated vineyards around Europe. The entire region of Calvados was granted appellation contrôlée in 1942, but the finest come from the specified region of Pays d’Auge which requires double distillation and at least one year of age in oak casks, though many are aged longer. Calvados can be the perfect cold weather drink if your looking for a little more fruit than Cognac can offer; purists sip from brandy snifter and cup the glass to warm the calavados, but many now enjoy it during the warmer months over ice in a low ball glass. For those of you who want to avoid the hard stuff, try pommeau – a mixture of apple juice and calvados that comes in at 17% ABV.

TRY THESE

DARON FINE - .375- \$17.99 .750- \$31.99
DARON XO .750- \$55.99
LECOMTE .750- \$22.99
LECOMTE PAYS D’AUGE .750- \$59.99
DUPONT POMMEAU .750- \$19.99

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Mark Your Calendar!

FREE WINE TASTING

Affordable Winter Staples

Friday January 12, 4:30 - 7:30 pm

Saturday January 13, 1:30 - 5:30 pm

The Wine Source 3601 Elm Ave

FREE BEER TASTING

Winter's Beer - Stouts

Friday January 19, 1:30 - 5:30 pm

The Wine Source 3601 Elm Ave

FREE WINE TASTING

Winemaker Laurent Charvin of Chateaufeuf du Pape and Cellarmaster Maria Grazia Icardi of Piedmont's Icardi

Saturday January 20, 1:30 - 5:30 pm

The Wine Source 3601 Elm Ave

FREE WINE TASTING

Northern Rhone

Friday January 26, 4:30 - 7:30 pm

Saturday January 27, 1:30 - 5:30 pm

The Wine Source 3601 Elm Ave

FREE MEAD TASTING

Redstone Meadery of Boulder Colorado

Friday February 9, 4:30 - 7:30 pm

Saturday February 10, 1:30 - 5:30 pm

The Wine Source 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

MEADOW CREEK DAIRY

Galax, Virginia

Farmstead cheeses handcrafted
in the Virginia highlands.

Great cheese comes from great milk and great milk is what they make at Meadow Creek Dairy. What makes great milk? Happy, healthy cows with all the pesticide and herbicide-free grass they can eat. Jim Feete (the tall guy) manages the grass and cows using a pasture management technique developed in New Zealand that allows the animal's access to a fresh section of pasture each day. By rotating the cows through each "paddock", Jim ensures they get a near endless supply of deep, emerald grass and wild herbs with minimal damage to the soil and the environment.

When all this hard work creating good milk is done, Helen Feete (the redhead) gets the job of turning it into cheese. And what awesome cheeses she makes! From the mild and creamy Appalachian, earthy and nutty Mountaineer to the pungent and beefy Grayson, her cheeses set new standards for what most of us think of as "American" cheese. All of her cheeses are handmade using traditional (back-breaking) methods. Each day Helen brushes, turns, washes and otherwise babies her cheeses until they meet the required 60 day aging as required by the FDA for raw milk cheeses. Is all this work worth it? The folks at the American Cheese Society seem to think so. This year they awarded Appalachian a 3rd place medal in the farmstead cheese category. In addition, their rosy hued and pungent smelling cheese, Grayson, has become a favorite of cheese geeks everywhere.

Now, I don't know for sure but I don't think the folks at Kraft are doing the same thing with their "American" cheese.

Check out all of Meadow Creek Dairy's cheeses all month!

Appalachian- their signature cheese. It has a mild yet buttery full flavor and a natural, edible rind. Made with farm fresh raw cow's milk and aged for 60 days. \$12 per pound.

Mountaineer- Meadow Creek's take on a Gruyere-style mountain cheese. Its flavor is sweet and slightly nutty with hints of butterscotch. \$12 per pound

Grayson- this is our favorite of the bunch and a real labor of love for Helen. It took 3 years and a trip to Ireland to get this one perfect. It has a firm, pliant paste with a nutty, beefy, slightly pungent flavor. Don't let the low price fool you, this is world-class cheese, folks! \$13 per pound.