

## French Rosé....

With summer just around the corner, it's time to pay homage to fresh and fruity rosé. Traditionally the underdog of the wine world, rosé now enjoys a more serious reputation thanks to its intrinsic food friendliness and surge in quality in the last five years. It has long been enjoyed as a casual sipper in Europe where almost every winemaking region produces some. Southern France, with its warm climate, remains the bastion of refreshing rosé. Here rosés show delightful flavors of melon and berries, backed by an invigorating balance of deep tannin and bracing acidity. Join The Wine Source as we explore the allure of rosé and enjoy its refreshing pleasures this summer.

**Please join us this weekend for a tasting of our latest wine selections:**

**Friday May 18, 2007 4:30pm to 7:30pm**

**Saturday May 19, 2007 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.*



## **2006 DOMAINE DE LA PETITE CASSAGNE**

**Costieres de Nimes**

**Regular \$9.99 TWS \$7.99**

The Domaine de la Petite Cassagne has been a summer staple around the here for a number of years now. This is rare in the fact that many wines we find remain of high quality and reasonable price for maybe two years before the quality falters, or the price goes up due to popularity. Fortunately for us, neither of these pitfalls has caught the Petite Cassagne. This blend of Grenache, Syrah, and Cinsault, is produced by Diane de Puymorin and abides strictly to organic farming methods and limited yields. The vines destined for the rosé bottling are pruned explicitly for rosé production and are picked early for optimal fruit and freshness. The nose and palate have a wonderful balance of ripe strawberry, herbs and wet minerals. The finish keeps the wine from becoming too cute with a taught dryness. Drink it before dinner, or with chicken and fish off the grill.

[www.the-wine-source.com](http://www.the-wine-source.com)

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## FRENCH ROSÉ

### 2006 MAS DE GOURGONNIER

Le Baux de Provence

Regular \$18.99 **TWS \$14.99**

Made from a blend of roughly 60% Grenache, the rest Mourvedre, Cinsault and Cabernet Sauvignon, the 2006 Mas de Gourgonnier rosé has a jammy nose of dried cherries and wild flowers backed on the palate with Mourvedre-driven sour cherry flavors. Crisp and medium bodied with a surprisingly nutty finish, this rosé is perfect for summer grilling. Made without chemical fertilizers, herbicides, or insecticides.

### 2006 DOMAINE DE FONTSAINTE

Gris de Gris

Corbieres

Regular \$14.99 **TWS \$11.99**

The Fontsaïnte is another regular warm weather visitor to The Wine Source; year in and year out it never disappoints. With a beautiful salmon color, this is a wine that is on the herbal side of the rosé scale. It has a nose that is all rosemary, tonic, dried orange peel, black olive and raspberry with the barest hint of mushroom. The flavors are the same on the palate, but the balance shifts. Mushroom and pepper go front and center, while citrus and herb dominate the finish. Serve with fish off the grill or a bowl of fresh fruit and dollop of cream.



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### 2006 DOMAINE DE MIRAIL

Cabernet Sauvignon

Gascogne

Regular \$12.99 **TWS \$9.99**

An old family domaine located in Haut-Armagnac at the heart of Gascony, Domaine de Mirail produces ripe grapes and low yields. The 2006 Bordeaux rosé is sourced from Cabernet Sauvignon grapes and has a pleasant nose of strawberries. An extremely light bodied rosé, the finish is crisp and tangy with a pinch of spice.



### 2006 TRINQUEVEDEL

Tavel

Regular \$18.99 **TWS \$14.99**

The Tavel appellation is located in Southern Rhône northwest of Avignon. This rosé- only appellation is the best known in all of France, producing blends from several grape varieties including Grenache and Cinsault as well as Carignon, Syrah, and Mourvedre. The '06 Trinquedel Tavel is a deep magenta color with aromas of strawberries, light florals and slight pepper. The medium bodied rosé has a pleasant balance of minerals and acidity- light enough to enjoy with appetizers but strong enough to stand up to cheese and picnic fare like burgers. Crisp and dry, the '06 Tavel exudes summer.

"[GOD] MADE WINE TO GLADDEN THE HEART OF MEN; DO NOT, THEREFORE, WHEN AT TABLE YOU SEE YOUR NEIGHBOR POUR WINE INTO HIS GLASS, BE EAGER TO MINGLE WATER WITH IT. WHY WOULD YOU DROWN *TRUTH?*.." -BEN FRANKLIN



## CIDERS

It's no surprise that the English are such accomplished cider makers; they've been making it as long as anyone can remember. When the Romans arrived in England in 55 BC, they were reported to have found the local Kentish villagers drinking a delicious cider-like beverage made from apples. According to ancient records, the Romans and their leader, Julius Caesar, embraced the pleasant pursuit with enthusiasm. How long the locals had been making this apple drink prior to the arrival of the Romans is anybody's guess.

By the beginning of the ninth century, cider drinking was well established in Europe and a reference made by Charlemagne clearly confirms its popularity. After the Norman Conquest of 1066, cider consumption became widespread in England and orchards were established specifically to produce cider apples. During medieval times, cider making was an important industry. Monasteries sold vast quantities of their strong, spiced cider to the public. Farm laborers received a cider allowance as part of their wages, and the quantity increased during haymaking. English cider making probably peaked around the mid-seventeenth century, when almost every farm had its own cider orchard and press. The industry later went into decline, due to major agricultural changes. Cider regained its popularity during the twentieth century, but demand was largely for the mass-produced variety. Only in recent years has traditional cider making finally triumphed.

### WOODCHUCK AMBER CIDER

**\$7.99 6PK / \$28.99 CASE**

Amber was the first style of cider produced under the Woodchuck label. It is made from a blend of apples and fermented with champagne yeast to produce a great tasting and refreshing product.

### STRONG BOW CIDER

**\$8.99 6PK / \$33.99 CASE**

Strongbow is the No. 1 cider brand in the UK accounting for more than 3 out of every 5 pints of cider sold. Its unique taste delivers a refreshingly clean, crisp and sharp pint, making it a Gold Medal Winner at the International Beer and Cider Competition.

### J.K SCRUMPY ORGANIC CIDER

**\$4.99 22oz**

"These past few years, many of our nation's orchards have closed their barn doors and orchard gateways as the influx of apple juice made from cheap concentrates arrive in the USA from China and South America. Some call it a "sign of the times," and others seem to appreciate the "bargain" at the grocery store. All I can say is that our Orchard Gate Gold is the real thing. It's not a "made using" or "contains" product. IT IS REAL CIDER. Pure, natural and uniquely flavorful. We grow, harvest, and press the apples right here on the farm. It is time-consuming, labor-intensive and worth every bit of what it takes to make it."

Jim Koan-Owner



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# Comments from the Cheese Cave

## American Artisan Cheeses are Back!

Spring is my favorite season because it brings with it everything I love; more mushrooms, mayflies, rockfish, shad, trout, spring beers, the big farmer's market downtown, strawberries and the year's first cheeses from my favorite American cheesemakers! You see many of my favorite American cheeses are only made during the animal's natural lactation cycle, which runs from about the beginning of April through the end of November. But with the arrival of spring things get busy again; cows, goats, and sheep give birth and cheesemakers have their hands full with all of the new babies. About 3 weeks later cheesemaking begins and goes full-tilt until the season ends in mid-November.

To help you taste your way through the cheesemaking season we've put together this little time line to give you an idea of when certain cheeses will be available. Remember, many of these are small production cheeses so availability may be spotty. But be assured, they're worth the wait! Also, raw milk cheeses (which many of them are) must be aged for at least 60 days before they are legal for sale and many of these won't be available until early to mid June.

**Cow's Milk Cheeses-** Starting to come in now but some raw milk cheeses will not be in until around July 4<sup>th</sup>. Many soft cheeses, however, will be ready by June.

**Goat's Milk Cheeses-** Good availability of cheeses made with pasteurized milk. If you like fresh Chevre, this is the best season for it! Raw milk cheeses should be ready by mid July. Some are available right now!

**Sheep's Milk Cheeses-** Start looking for soft, creamy cheeses around the beginning of June. For those of you who like aged sheep's milk cheeses the wait will be a little longer. The first aged sheep's milk cheeses won't be ready until September.

Here's a list of cheeses that will begin trickling in this month:

### Jasper Hill Farm Greensboro, Vermont

**Constant Bliss-** The name says it all. This is a handmade **raw cow's milk** cheese with a flavor that will remind you of real Norman Camembert. \$9.00 each

**Bayley Hazen Blue-** All blue cheeses are not created equal. Bayley Hazen Blue is mellow and earthy with mere hints of the flavor of blue mold. If you're not sure about blue cheeses, give this one a try; it just might convert you! **Made with raw cow's milk.** \$17.00 per pound

### Hendricks Farm and Dairy Telford, Pennsylvania

**Cow Pie-** Yes! Another great **raw milk** alternative to boring, factory made French Camembert. Made with full-fat milk for a dreamy texture and great depth of flavor.

**Blue Bell-** A **raw goat's milk** cheese with a light dusting of blue mold on the outside. Creamy and light when young, strong and earthy with a little age.

**Bavarian Swiss-** This cheese won a **first place medal** at last year's American Cheese Society Competition. Cheesemaker Trent Hendricks describes it as a cross between Gouda and Baby Swiss. Its mild and creamy flavor makes it perfect for sandwiches.

### Westfield Farm

#### Hubbardston, Massachusetts

**Hubbardston Blue Goat-** made with **pasteurized goat's milk** that has been "blessed" with a pinch of *Penicillium roqueforti*. The result is a cheese with blue mold on the outside but not on the inside. The flavor is earthy and reminiscent of wild mushrooms and truffles.

**Hubbardston Blue Cow-** A soft, cow's milk version of the Blue Goat. They started making this cheese one day when they ran out of goat's milk. Mild when young but a rip-roaring, earthy beast when ripe.

### Pug's Leap Farm

#### Healdsburg, California

**Petit Marcel-** A tiny blob of goaty goodness. These little cheeses are covered by the faintest layer of natural white mold and have a flavor not unlike a traditional goat's milk St. Marcellin. Sold by the pound but they average \$4.50-\$5.00 each)

**Pave-** That's pronounced PAH-vay. Each of these little trapezoids is covered by the same mold found on the Petit Marcel but because of its larger size it ripens more slowly. The flavor is mild but unmistakably goaty!

Sold by the pound, average price \$8.00-\$12.00 each)

### Sally Jackson Cheeses

#### Oroville, Washington

Sally Jackson has been quietly making some of the best cheese in the world for about the last 20 years. She makes her cheeses by hand on a farm in the Okanogan Valley of eastern Washington State with the milk of her own cows (3), sheep and goats (a few dozen total). They are all fantastic and worth what ever price is asked for them. If you get all romantic thinking about a lone cheesemaker milking her animals and making cheese in her barn, Sally is the lady you're thinking about. Help keep Sally in business and buy her cheeses! We never know when her cheeses will be available or which variety but it will definitely be one of the following:

**Sheep-** Made with **raw sheep's milk**. It comes wrapped in Chestnut leaves for an earthy, forest floor flavor. Rich and sweet.

**Goat-** Elegant and fruity **raw goat's milk cheese** with a firm yet creamy texture. It comes wrapped in grape leaves from her neighbor's farm.

**Guernsey-** Wrapped in Chestnut leaves that help this cheese to develop a nutty flavor. Sally has 2 Guernsey's, Lola and Camille. Made with **raw cow's milk**.

**Renata-** A grape leaf-wrapped cheese with a semi-firm texture and gentle, nutty flavor. Made with the **raw milk** of just one cow, her Jersey heifer, Renata.

All of Sally Jackson's cheeses retail for between \$22.00-\$25.00 per pound

Do you know of any great cheesemakers or wish you could get a cheese you sampled at a far off farmer's market or restaurant? Let us know! We may be able to order it for you directly from the cheesemaker!