

## BBQ Wines....

It's that time of year again. Anyone driving around town last weekend could smell it. It's time to invite a few friends over, hang out in the back yard, and grill. With so many types of food and flavors, BBQs can present a dilemma when it comes to choosing a wine. White with poultry, red with ribs, what goes well with BBQ sauce? Rather than approach the grill with wine apprehension, use it as an excuse to dissolve the usual food and wine pairing rules. Everyone loves and big, plump red with a nice piece of steak, but sometimes the weather calls for something white, fresh, and light - It's too much confusion for a BBQ, so regardless of what you're serving or your personal preferences, we've got your bases covered. Stop by this weekend and try some of our choices, and decide for yourself.

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

**Friday June 1, 2007 4:30pm to 7:30pm**

**Saturday June 2, 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.*



### **2005 BRANDL GRUNER VELTLINER Kamptal Austria**

**Regular \$13.99 TWS \$10.99**

Austria is *it* for Gruner Veltliner! A prominent grape in Kamptal (alongside Riesling) it makes wine at quality levels from zesty sour apple flavored \$10 bottlings, and climbs to impeccably elegant wines at a mere \$15 to \$20. A humble producer, Brandl's winery is at the base of the Heiligenstein in Zöbing and is a testament to how organized and meticulous Gunther is about production both in the vineyard and the cellar. His 2005 Gruner packs a punch with its bright citrus nose and crisp, zippy palate. Fruit mingling with herb flavors, it boasts a tart finish of remarkable length. The perfect pairing for summer pasta salads, herb encrusted fish and poultry dishes, even oysters, scallops and snails. It also compliments wilted greens and takes the reins in the dreaded asparagus/ wine combo. I guess the question should be what doesn't Gruner pair with? (CW)

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

vol 3, no.12

## BBQ WINES

### 2006 SOUTHERN RIGHT SAUVIGNON BLANC

Walker Bay, South Africa

Regular \$13.99 **TWS \$10.99**

Located nearly on the southern tip of the African continent, Walker Bay is exposed to the cool breezes of the South Atlantic. Grown on two separate sites above the bay, this wine expresses the characteristics of the individual vineyards and shows both new world fruit and old world minerals and restraint. Herbaceous with a hint of maritime salt, this Sauvignon Blanc is racy, light, and full of citrus. An underpinning of minerality provides for a long and lean finish; the perfect accompaniment to a bowl of light, cold pasta salad or a green salad with big chunks of Parmesan. (WCS)



### 2006 A MANO BIANCO

50% Fiano 50% Greco

Puglia, Italy

Regular \$11.99 **TWS \$8.99**

Known for his popular A Mano Primitivo, Winemaker Mark Shannon has now inaugurated a new era with the release of an all native white wine. Made with varietals that have been grown in Italy since Romans times, this wine offers a fine nose of mineral notes with hints of honeysuckle and magnolia. On the palate it has ripe pear followed with pleasant citrus and mineral notes that combine for a smooth texture and an ethereal finish that leaves you wanting more. Drink with linguine and clam sauce in the garden after a summer rain. (WCS)  
vol. 3, no. 12

### 2004 GUILLEMOT MICHEL Bourgogne Blanc "Champ Choley" Chardonnay

Bourgogne, France

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

Derived from Guillemot Michel's biodynamically farmed vineyards in the Macon, the 2004 Champ Choley is a mineral-laden Chardonnay of uncommon complexity. The nose features hints of nuts and wet-stone and the palate is full and broad with ripe apple and pear flavors. The finish provides welcome, refreshing acidity and length. 2004 was an above-average vintage for the Maconnais and the Champ Choley is one of the finest, stylistically true bargains we have encountered. (IAS)

### 2005 CHANRION COTE-DE- BROUILLY

Gamay

Beaujolais, France

Regular \$19.99 **TWS \$15.99**

Beaujolais is that sought-after prize: a red wine food partner that behaves like a white. The most versatile wine in France, Beaujolais is the definitive light red from the Gamay grape; high in fruit and natural acidity, low in alcohol and totally fresh. The fattest and most complex Beaujolais wines are known as Cru Beaujolais, from one of ten small villages including Cote-de-Brouilly. The 2005 Chanrion Cote-de-Brouilly is cherished for its fresh, uncomplicated fruit and bright red-cherry aroma. With its light, and refreshing mouthfeel, a slightly chilled glass of this Cru Beaujolais is a welcome guest at any meal from omelets and quiche, to sandwiches, salads, cold meats and fish. And thanks to its palate cleansing acidity, it's effective in quelling the fires of spicy Asian dishes. Imported by Kermit Lynch. (CW)

**"WHISKEY IS FOR DRINKING; WATER IS FOR FIGHTING OVER."**

*- THIS QUOTE HAS BEEN ATTRIBUTED TO MARK TWAIN, BUT UNTIL THE ATTRIBUTION CAN BE VERIFIED, THE QUOTE SHOULD NOT BE REGARDED AS AUTHENTIC.*

## 2005 THORN CLARK

### Shiraz "Shotfire"

#### Barossa

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

A perennial favorite, the Shotfire Shiraz is once again a stunning value for Barossa Shiraz. Sourced from Thorn Clarke's family-owned vineyards, the 2005 bottling is a juicy, generous red. The nose is spicy and intense with notes of black pepper and raspberry jam while the palate is robust, possessing some new-oak toastiness. This is a great wine for smoked or grilled foods as it has enough body and punch to match fuller flavors. (IAS)

## REAL MEN DRINK LAMBIC

Hello, my name is Brian Leonard, and I like fruity beer. To all you guys out there, it's O.K. to admit that fruity, light beer actually tastes good. With the humid summer months approaching, I find it increasingly difficult to get through an entire milk stout or bitter IPA, so if anyone out there decides to follow my lead, be sure to try a Lambic style beer with as much history as flavor.

Farmers invented the Lambic style beer about 500 years ago and today are still being produced in the same way. Unlike conventional ales and lagers that are fermented by carefully cultivated strains of brewer's yeasts, Lambic beer is instead produced by a process known as 'spontaneous fermentation' which means that producers allow the cooled wort to be exposed to natural yeast and bacteria found in the air and in the brewery itself. After the fermentation process has ended the Lambics are typically aged in oak barrels for 1 to 3 years.

There are four main categories in the Lambic family. First is known by the name Lambic. It is a pure Lambic, in that it is unblended. Pure Lambic is generally a cloudy, uncarbonated sour beverage. Another category of Lambic is a branch known as Faro. Faro is simple Lambic with brown sugar added. Geuze is the yet another style of Lambics; a mixture of young (one-year) and old (two and three-year) Lambic which has been bottled. It undergoes secondary fermentation, resulting in carbon dioxide production as the young Lambics are not yet fully fermented. A good Gueuze will be given a year to referment in the bottle, but can be kept for 10-20 years. The last and most popular style of lambic is the fruit variety. Flavors run from the common framboise (raspberry) and peche (peach), to the less common banana and lemon. These Lambics go through a secondary fermentation in the bottle due to the addition of sugars from the fruit. This gives the fruity Lambics it distinctive sparkling quality.

So please remember sparkling and fruity beer doesn't have to be something you say you're just grabbing for your girl, since we all know you drink most of the bottle. If a product is delicious then who cares what the stigma is that goes along with it. You are not more of a man if you only drink stouts and porters.



vol. 3, no. 12

three

## Mark Your Calendar!

### UPCOMING WEEKEND TASTINGS:

All tastings occur the the following times on the designated weekend.

Friday 4:30 - 7:30 pm

Saturday, 1:30 - 5:30 pm

The Wine Source 3601 Elm Ave

**June 1 & 2 - Back Yard BBQ Wines**

**June 8 & 9 - Real men Drink Lambic**

### WINEMAKER'S TASTING:

## California's Benziger Winery

The first Benziger Family wines were produced to critical acclaim in 1981. In 1982, the family introduced the Glen Ellen brand and with it a new category of good wines at affordable prices, dubbed "the fighting varietal." In 1993, the Benzigers sold their popular Glen Ellen brand to pursue the family's common goal: To craft wines that authentically express the individual vineyards from which they are made, with integrity and an enduring respect for the land.

**Monday June 4, 5 - 7pm**

The Wine Source 3601 Elm Ave



**BENZIGER**  
FAMILY WINERY

### WINEMAKER'S TASTING:

## Hofstätter Winery

The Hofstätter estate comprises several extensive vineyards with five historic manor houses located on either side of the Adige Valley. The Hofstätter estate is therefore unique in that it is supplied with grapes grown in the finest south-west and south-east facing vineyards planted on hillsides in the warm and sunny south of South Tyrol.

**Thursday June 7, 5 - 7pm**

The Wine Source 3601 Elm Ave



# Comments from the Cheese Cave

## New Arrivals and Sale Cheeses

This week we welcome a new cheesemonger, Kathleen Madsen. Kathleen recently moved to Maryland from Napa, California where she was a cheesemonger and specialty food buyer for an up-scale grocer. Kathleen also spent several years working at Raymond & Company, one of California's most respected cheese sellers. In addition to her retail experience, Kathleen has taught classes on cheesemaking and led focused cheese and wine tastings for many Napa Valley wineries. We are privileged to have her on our staff.

Be sure to stop by the Cheese Cave this weekend and say hello to Kathleen and our other new arrivals.

**Tetilla-** This creamy cow's milk cheese from Spain has a suggestive shape and a soft, round flavor.

**Mimolette-** OK, it's not entirely new but we're welcoming back this customer favorite. These cannonball-shaped cheeses have been aged for 12 months and are made with raw cow's milk.

**Pave d'Affinois-** A creamy, double cream cheese with a mild flavor. We love this cheese for breakfast on toasted Atwater's Raisin Pumpernickel.

**Ricotta Salata-** Sure, we've all tasted fresh ricotta but how about one with a little age on it? Ricotta Salata is a dry ricotta that turns even an ordinary salad in to something worth talking about.

**Bica-** this soft and buttery Portuguese farmhouse cheese is made with a mix of cow, sheep and goat's milk. Made with thistle rennet so it's vegetarian friendly!

**All Olive Press Oils and Vinegars 20% off!**

vol. 3, no. 12

four