

A Trip Through South America....

This past week I had the wonderful experience of traveling to South America, the fastest growing and, after Europe, the second most important wine-producing continent. Perhaps it was the breathtaking Andes, amazing wines, or beautiful women, but I found it nearly impossible to get on the plane home. Alas, I had to return, but I was able to bring a little bit of South America back to Baltimore in some of the outstanding wines I had an opportunity to sample. Focusing on the wineries of Cousino-Macul and Bodega Catena Zapata we will attempt to unearth some of the incredible wine treasures that are found in Chile and Argentina. -MW

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

Friday June 15, 2007 4:30pm to 7:30pm

Saturday June 16, 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 ALAMOS VIOGNIER

Mendoza, Argentina

Regular \$14.99 TWS \$11.99

Alamos Viognier is sourced from high altitude vineyards at an elevation of 5,000 feet above sea level in the Gualtallary district of Tupungato. The nose is aromatic and bright offering ripe apricot and floral notes. The mouthfeel is round and medium bodied expressing peach, melon and tropical flavors. The wine spends no time in oak barrels which preserves the fresh, vibrant nature of the Viognier varietal.

SOUTH AMERICA

2006 COUSINO-MACUL ANTIGUAS RESERVAS CHARDONNAY

D.O.Valle del Maipo, Chile

Regular \$14.99 TWS \$11.99

Antiguas Reservas Chardonnay is a medium-bodied wine with a creamy texture that is a superb expression of the Maipo Valley terroir. Pale straw in color, this Chardonnay strikes an elegant balance between subtle oak and refreshing acidity. Only a small percentage of the juice sees 7 months in small French oak barrels with only 8% malolactic fermentation taking place. The front end delivers flavors of apple, lemon drop and hazelnut with a long and persistent finish. Highly compatible with a wide range of foods, it can be paired with richer seafood, white meats and pasta with creamy white sauces.

2005 CATENA CHARDONNAY

Mendoza,Argentina

Regular \$17.99 TWS \$13.99

Sourced from three different vineyards at various altitudes, Catena blends the unique components of each site to create a wine that is greater than the sum of its parts. The La Piramide vineyard (3,100 feet elevation) lends ripe tropical fruit and a rich texture. The Domingo vineyard (3,700 feet elevation) contributes citrus fruit and minerality. The blend is finished with the Adrianna vineyard, residing at the highest elevation of 5,000 feet, which expresses crisp acidity and floral notes. The wine is barrel fermented and aged in French oak for 9 months, of which 40% are new. Rounding out the winemaking process the wine goes through 100% malolactic fermentation adding a rich, buttery component.

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two

2004 COUSINO-MACUL FINIS TERRAE

D.O.Valle del Maipo, Chile

Regular \$22.99 TWS \$17.99

Finis Terrae is a Latin phrase literally meaning “the end of the earth,” and this speaks to the fact that for many years early maps designated Chile as “Finis Terrae”. This Bordeaux-esque blend consists of 60% Cabernet Sauvignon and 40% Merlot selected from Cousino-Macul’s finest vineyard sites. Dark purple in color, the wine opens with aromas of cassis, blueberry and cocoa. The mouthfeel is soft and rich, revealing flavors of blackberry, plum and mocha.



2005 ALAMOS MALBEC SELECCION

Mendoza,Argentina

Regular \$13.99 TWS \$10.99

The Malbec Seleccion separates itself from the standard Alamos Malbec because the grapes come from only the higher elevation vineyards they and are more carefully selected at harvest. Sourced from high altitude vineyards in the Lunlunta, Agrelo, Tupungato and Altamira districts, the wine is aged in American and French Oak for 7 months. Aromas of cinnamon and berries lead into flavors of blackcherry and spice followed by a full finish with bright tannins and blueberry that mix well with hints of pepper.

[at his first sip of champagne] “Come quickly! I am tasting stars!” – Dom Perignon

2003 CATENA CABERNET SAUVIGNON

Mendoza, Argentina

Regular \$19.99 TWS \$14.99

Quintessential Cabernet aromas of ripe cassis and black currant give way to flavors of raspberry fruit and black pepper. Showing well-defined tannins, the wine is concentrated and full-bodied. Sourced from the La Piramide (3,100' elevation) and Domingo (3,700' elevation) vineyards, it is aged for 12 months in 80% French Oak, 30% new and 20% new American oak. This Cab can stack up to numerous, more expensive examples from around the world.

BEER FOR SUMMER

Having trouble navigating the flood of summer beer to hit the market? Do all of these bright summer labels look the same? Summer beers, with some exceptions, fall into four main categories: kolsch, saison, wit, and wheat beers.

Kolsch is the lightest of the seasonal brews. Developed in the provincial city of Cologne, Germany, this delicate beer can be used as an aperitif, a digestif, or simply to quench your thirst on a warm summer evening. If watery American and German pilsners are getting tiresome, try the Shiner Kolsch for a light yet highly developed beer. Kolsch is made in the same style as a pilsner with the mash milled and wort brewed longer. This time addition gives the beer a fuller body than the normal pilsner.

Clipper City Red Sky Saison is a robust and full version of the classic mildly spiced ale produced in French Flanders and Southern Belgium. As the name implies, these beers were specifically brewed for summer, light enough to be refreshing but with enough muscle to make it through the summer months without refrigeration. Clipper City uses bottling sugars to give their beer an extra kit of flavor and alcohol to give it wonderful body.



Wit beer gets its name due to suspended yeast and wheat proteins that cause the beer to look hazy, or white, when cold. The style has light wheat notes, and is usually spiced with orange peel and coriander. Victory Whirlwind Wit is an excellent example of this style. The imported Belgium yeasts used give this beer a taste that's both traditional and delicious.

Made with a large percentage of wheat in addition to barley, wheat beers provide for some of the best beers for summer consumption. Troegs Dreamweaver Wheat uses four different types of wheat in the production, and these varieties of wheat let every flavor aspect of the cereal become prevalent in the taste. In addition to this huge complex wheat flavor, there is a wonderfully full malt component. The big wheat and malt flavors go well together and give it balance and structure.

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Mark Your Calendar!

FREE WEEKLY TASTING: THE WINES OF SOUTH AMERICA

This past week I had the wonderful experience of traveling to South America, the fastest growing and, after Europe, the second most important wine-producing continent. Perhaps it was the breathtaking Andes, amazing wines, or beautiful women, but I found it close to impossible to return. Alas, I've returned, and the one thing I was able to bring back to Baltimore is some of the outstanding wines I had an opportunity to sample. Focusing on the wineries of Cousino-Macul and Bodega Catena Zapata we will attempt to unearth some of the incredible wine treasures that are found in Chile and Argentina. -MW

Friday June 15, 4:30 - 7:30

Saturday June 16, 1:30 - 5:30

The Wine Source 3601 Elm Ave



FREE WEEKLY TASTING: REAL MEN DRINK LAMBIC

Lambic Drinkers take heart, our Lambic tasting has been rescheduled. 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.

Friday June 22, 4:30 - 7:30

Saturday June 23, 1:30 - 5:30

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

Comments from the Cheese Cave

Fresh Mozzarella!

Made in our store by Kathleen and Dan! Get those Early Girl tomatoes fixed up right!

Petit Marcel- These little goat milk cheeses sell out as quickly as we can put them in the case. Hurry in for yours!

Mt.Tam-The sensational triple cream cheese from Cowgirl Creamery in Point Reyes, California. Perfect with summer whites and hearty reds!

Peppery Smoked Chevre- A great cheese to serve with grilled foods and a bottle of Shiraz! Made with pasteurized goat's milk by California's Elk Creamery.

Bridgewater Rounds- One of our favorites from Zingerman's Creamery in Ann Arbor, Michigan. Bridgewater is a rich and dense mold-ripened cheese, studded with freshly ground Telicherry black pepper. The Bridgewater combines a slight citrus flavor with the bold spice of fresh pepper, finishing with gentle hints of mushroom.

Le Petit Bleu- Made by the Marin French Cheese Company in Petaluma, California. Each little drum combines the to-die-for creamy texture of their triple cream Brie with delicate veins of blue mold, resulting in a cheese with enough flavor to stand up to full-bodied reds.

St. George- Made by the Matos Cheese Company in Santa Rosa, California with un-pasteurized cow's milk. Joe and Mary Matos modeled St. George after a cheese from their homeland in the Azores. It has a flavor that might remind you of cheddar and a firm, dense paste. Pair this cheese with a big red like a California Zinfandel. Going to Oregon Ridge for a concert? This is the perfect cheese to pack in your picnic basket

Fleur de la Terre- Yet another delicious American cheese. This one is made in Zionsville, Indiana and has a buttery, fruity flavor and a hint of cheddar-y sharpness. The cheese's name translates to "the flower of the land" and you can really taste the hints of sweet herbs and grasses that grow on their rich pasture. It's handcrafted on-site at Traders Point Creamery from the rich organic milk produced by their herd of Brown Swiss cows. Fresh. Simple. Organic and 100% Grass-fed.