

Riesling: Racy, Complex, Versatile...

Riesling is one of our favorite white varieties here at The Wine Source. The amazing selection of styles that are available at relatively modest prices is what draws us back to Riesling time and time again. Although there are still some out there who think of this variety as simple and sweet, more and more people are discovering the bone dry Rieslings made all over the world. Riesling's acidity makes it one of the most food-friendly wines, and it can even tame spicy foods that are often too hard to pair with wine. Here are six of our favorite dry Rieslings, which we invite you to discover with us this weekend.



Please join us this weekend for a taste of Rieslings from across the world!

Friday August 10th, 2007 4:30pm to 7:30pm
Saturday August 11th, 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 ANTON BAUER BERG RIESLING

Donauland, Austria

Regular \$14.99 TWS \$11.99

Along the Southern shore of the Danube River, between the city of Vienna and the more popular, tightly clustered regions of Wachau-Kremstal-Kamptal, lies the little known yet up and coming region formerly known as Donauland. Apparently, a sub region of Donauland known as Wagram has superseded the larger region in popularity, so they have decided to rename the entire region Wagram. Regardless of confusion over regional names, the Austrians along this stretch of river produce some fine dry Riesling. Anton Bauer grows traditional Austrian varietals that compliment the land from which they come. Grown on a terraced stony vineyard, the Berg Riesling has an herbal, flinty nose with a dash of floral aromas. Pear and citrus fruit are followed by a long, zesty finish. Drink with raw oysters on the half shell. (WCS)

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RIESLING: RACY, COMPLEX, VERSATILE

2006 DR. FRANK DRY RIESLING

Finger Lakes, New York

Regular \$19.99 TWS \$15.99

There are two main factors that lead to the creation of this wine. The first is geologic; the Finger Lakes of New York State were once covered by a warm, shallow sea that deposited sand and silt across the region. Then, for two million years, this part of the Empire State was repeatedly covered and crushed under massive glaciers that moved out of the Hudson Bay and froze and pressurized this silt and sand into shale and sandstone. It was these geologic actions that left the exposed rock gorges, lakes and vineyards that exist today. The second factor was the arrival, in the 1960's, of one Dr. Konstantin Frank to the Finger Lakes from the Ukraine. Dr. Frank recognized the landscape and the short growing season from his homeland, and armed with his PhD in Viticulture, set out to show that the region could support grapes beyond those that were used to make jam. Over four decades later we have the fruits of his labor – pun intended. The nose certainly reflects the terrior with a mineral note from the Shale soils, a whiff of fresh cut hay (from the fields surrounding Keuka Lake) and slight herbal, wild flower and asparagus notes. A fine mixture of apple and pear is punctuated by a finely tuned acidic finish. (WCS)



2006 COOPERS CREEK RIESLING

Marlborough, New Zealand

Regular \$14.99 TWS \$11.99

Located on the northern tip of New Zealand's South Island, Marlborough is best known for the plethora of Sauvignon Blanc it produces. But the unusual combination of long days with bright sunshine and cool nights allows Riesling to produce high sugars without sacrificing acidity. Showing quintessential New Zealand qualities of grapefruit and citrus blossom on the nose, the wine gives way to a delicate palate loaded fruit and finishing with bracing acidity. (MW)

2006 GUNDERLOCH "JEAN BAPTISTE" RIESLING KABINETT

Germany

Regular \$19.99 TWS \$15.99

Picked at Kabinett ripeness (a strict, minimum must weight or ripeness measure dictated by German wine law), Gunderloch's Jean Baptiste is fresh and dry. The nose is reminiscent of green tea, peaches and a touch of flint. The palate is round and generous, accented by crisp, unobtrusive acidity. Gunderloch is found in the Rheinhessen region and out-performs most other producers in the area. (IAS)



“WHETHER THE WEATHER BE FINE, WHETHER THE WEATHER BE NOT, WHETHER THE WEATHER BE COLD, WHETHER THE WEATHER BE HOT, WE’LL WEATHER THE WEATHER, WHATEVER THE WHETHER, WHETHER WE LIKE IT OR NOT”

2005 ALBERT SELTZ RIESLING

Alsace

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

Separated from Germany only by the Rhine River, Alsace produces many Germanic varieties not legally produced anywhere else in France. Of these varieties, most growers consider Riesling to be the most noble. Alsatian Riesling is oftentimes rich and dry, but can range from quite sweet and viscous to lighter and bone dry depending on the winemaker's wishes. Albert Seltz produces his Reserve Riesling in the latter style expressing a bouquet of flowers and bright fruit, with the palate showing mineral notes and crisp steely acidity. (MW)

2006 GUNDERLOCH "DIVA" RIESLING SPATLESE

Germany

Regular \$21.99 **TWS \$16.99**

Picked later than the Jean Baptiste, the Diva is a fleshier, yet no less focused, Riesling. The aromas lean more towards the floral and peachy side of Riesling, while the palate is broad and silky with good firmness and a lasting finish. The “Diva” is terrific paired with spicy cuisine or as an aperitif. Fun to drink tonight, it will certainly develop over the next few years. (IAS)



BRIAN'S BEER PICK

One of the newest, innovative, and most exciting products to grace our beer shelves this summer is the Schneider-Brooklyn Hopfen-weizen. This brew was made possible by the friendship of Brooklyn's brew master, Garrett Oliver, and Hans-

Peter Drexler, brew master of Schneider. This collaboration beer is a perfect blend of old world beer making practices with an American hopping approach. Schneider-Brooklyn Hofen-weizen is heavily dry hopped with Drexler's favorite American hop varieties. The ale will then be fermented using Schneider Weisbier yeast strain. The resulting beer is one with bright and big fruity wheat flavors. The large wheat influence is

given structure and backbone by the addition of dry hops. The dry hops also add a full, green, well-balanced hoppy aroma and taste. So please grab a bottle and taste the proof that teamwork and sharing do payoff.



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three

Mark Your Calendar!

FREE WEEKLY TASTING:

RIESLING

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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

In an effort to bring you more fat-per-square-inch than any other store in Hampden we've added some really good butter. Cheese-customer extraordinaire and world traveler John Fishbein has done his butter-tasting homework. After tasting through a dozen or so imported and domestic butters he settled on Kerrygold Irish Butter as his favorite and we've added it just for him (and for you other customers, too if you'd like to take John's recommendation). We also added two creamery butters from Massachusetts' Mendon Creamery, their standard un-salted butter and an awesome Cinnamon-Sugar butter. Get your toaster ready!

Nuovo Fresh Filled Pasta

These are the pasta's we fell in love with at the Fancy Food Show in New York. While we don't have their entire line (yet) we were able to pick up a few flavors that you're sure to love. Choose from Ooey Goey Goldfish, Ricotta and Parmesan Tortellini and Goat Cheese and Roasted Tomato Ravioli. \$6.50-7.50 each

Harvest Song Fruit Preserves

Harvest Song Fruit Preserves are made from fruits grown in the valley of Mount Ararat, Armenia, a region rich in pure, natural resources, bubbling spring waters and history as old as the book of Genesis. Their products taste like they were just picked from the garden. The fruit is sun ripened and immediately picked and prepared for preserving, so the vitamins and nutrients are not lost. Only natural ingredients are used to compliment the flavorful fruits. Check out their Apple and Pear, Apricot, Peach and my favorite, preserved baby walnuts!

La Tejea Jams from Spain

The Bitter Orange Marmalade we introduced a few weeks ago sold out quick and we think their Raspberry Jam will go just as quick! This jam has the texture of a coulis and is perfect for drizzling over ice cream! We also love it mixed with fresh goat cheese and slathered all over a slice of toasted bread and butter!

New Cheeses this Week!

Charolais- this wonderful drum of mixed milk (goat-cow) cheese comes all the way from Burgundy and pairs wonderfully with some of the more affordable whites from this renowned wine region. \$13.00 each

St. Felicien- this soft cow's milk cheese from the Rhone-Alps will remind you of St. Marcellin and even comes in a little ceramic crock. It's a bit larger than St. M. so you'll actually have some left over for tomorrow night. \$8.00 each

Fleur du Maquis-one of our favorite sheep's milk cheeses! This one is made in Corsica and has a thick rind of fresh herbs (rosemary, savory, juniper and chili's). The flavor of the cheese is mellow and herbaceous. I like to use it in cream sauces for pasta! \$20.00 per pound