

2005 Burgundy - Hype or Reality?...

Burgundy's Cote d'Or is perhaps the greatest minefield for the wine consumer to navigate. First you have to understand growers, negociants, and sites. Then there are the vintages, which alternate from solid to weak from one year to the next, with an outstanding vintage occurring only once every 10 to 15 years. To confuse matters more, even when you choose a bottle from a great producer, made from a great site during a great vintage, opening the wine at the wrong time can leave us shaking our heads, muttering, "but I spent \$50."

For these reasons, when over-excitable enthusiasts in the industry began hailing the 2005 vintage as 'magnificent,' 'great,' 'near perfect,' and 'the best vintage in a generation in Burgundy,' I was, at best, cautiously optimistic. However, after visits with several Burgundy purveyors and tasting a few 2005s, I'm happy to say that, so far, they live up to the hype. Almost every wine I've sampled has been good, and many have been excellent. Unlike most young red Burgundies (and by that, we're talking Pinot Noir), the 2005s reveal substantial texture and are more generous in revealing their fruit than past vintages. In addition, they possess well-placed acidity which keeps them crisp and elegant.

Growers from all over the Cote d'Or suggest that their 2005s will be long-lived and truly special—some claim that they drink like a hypothetical blend between the powerful 1999 and the elegant 2002 vintages; others that they are a beefier version of the classic 1990 vintage. Comparisons to former vintages aside, these are certainly the most promising red Burgundies I've tasted and are sure to delight both novices to the region and the most seasoned of Burgundy fanatics. I hope you'll stop by to taste what all the hype and hoopla is about.

Join Us...

Friday September 7th, 2007 4:30 to 7:30pm

Saturday September 8th, 2007 1:30 to 5:30pm

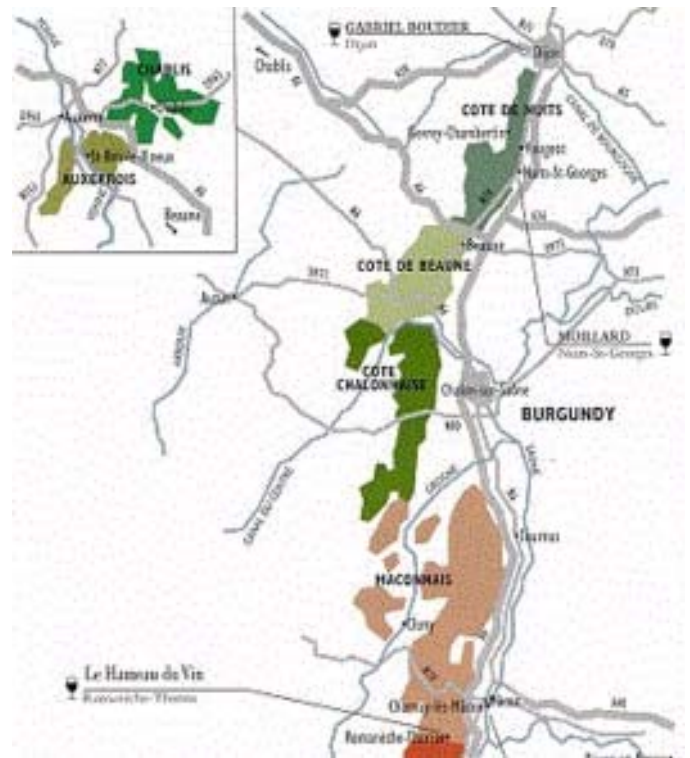
Don't forget our case discount policies!

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.



2004 DOMAINE ROLLIN PERE ET FILS

Hautes-Cotes-de Beaune

Regular \$22.99 TWS \$17.99

This example from Burgundy's 2004 vintage illuminates the variations encountered from one vintage to the next. The 2004 Rollin Hautes-Cotes-de-Beaune offers very fresh cherry aromas and an acid backbone that will require some time to integrate. This Pinot Noir is taut and lean, possessing lighter weight and texture than the '05s that will follow. Rollin defines the 2004 vintage as classic, and it is certainly a harder more rustic style of Burgundy. In general, 2004 offers tighter wines with greater acidity and perhaps less ripeness than 2005. (IAS)

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2005 DOMAINE JOSEPH VOILLOT

Bourgogne Vieilles Vignes

Regular \$24.99 TWS \$19.99

Voillot is best-known for great bottlings of Volnay and Pommard that are capable of graceful ageing. The 2005 Bourgogne Rouge Vieilles Vignes is sourced from vineyards located just below the village of Volnay and offers a nose of bright red fruit and a hint of earth. The palate has nice intensity of fruit and plenty of acid to keep the wine fresh and lively. The average age of the vines employed is 47 years (quite old for basic red Burgundy) and they are spread across 5.1 acres. One of the most elegant entry-level Burgundies we've tasted. (IAS)

2005 DOMAINE BRUNO COLIN

Bourgogne Rouge

Regular \$22.99 TWS \$17.99

Bruno Colin is a young producer by Burgundian standards; however, he oversees half of the famed Domaine Michel Colin-Deleger holdings (his brother Pierre has the other half), including some of the premier cru vineyards of Chassagne Montrachet and Santenay. His Bourgogne Rouge is made in a ripe, modern style with an emphasis on exuberant fruit and relaxed acids. Ready to drink tonight, this accessible Pinot Noir should age nicely for 2 to 4 years. (IAS)



2005 DOMAINE MICHEL NOELLAT ET FILS

Bourgogne Rouge

Regular \$22.99 TWS \$17.99

Frequent shoppers of our Burgundy section will instantly recognize this producer's label as it has graced our shelves for four consecutive vintages. The 2005 edition is the best yet, with all the ripeness of the 2003, the purity and elegance of the 2002, and the balancing acidity of the 2004. The nose is pure Pinot Noir – ripe cherries, fresh earth, and a hint of spice. The palate is broad and silky and finishes with quite a snap. Domaine Michel Noellat is located in the Cotes-de-Nuits village of Vosne Romanee and produces a wide array of solid wines from Bourgogne Rouge to 1er Cru Vosne Romanee. (IAS)

2005 MAISON JOSEPH DROUHIN

Bourgogne "Vero"

Regular \$19.99 TWS \$15.99

Joseph Drouhin is one of the most respected and successful negociants in all of the Cote d'Or. A negociant's role is to source and, on occasion, raise (age) the crop of a group of growers, meaning that they purchase either fruit, unfermented grape juice (known as must), or finished wine from a collection of farmers to create a singular blend from a given village. Drouhin's Vero is named for family member Veronique and is intended as an introduction to red Burgundy. The palate is very elegant with dark black fruit and plenty of spice. Great for drinking here and now, the Vero succeeds admirably as a hearty introduction and should age gracefully over the next few years. (IAS)

Burgundy makes you think of silly things, Bordeaux makes you talk of them and Champagne makes you do them. — Jean-Anthelme Brillat-Savarin

2005 DOMAINE COLLOTE

Marsannay Vieilles Vignes

Regular \$27.99 **TWS \$21.99**

Marsannay represents the northernmost village of the Cotes-de-Nuits and features great value-based Pinot Noir. Domaine Collote Marsannay Vieilles Vignes is fashioned from more than 50 year-old vines and is bottled unfiltered. A serious age-worthy wine, it will arrive this week and, based on the 2004s tasted last year, should be a treat to taste.

(IAS) **MERLOT MADNESS**

September is Merlot Madness month! We are putting some of our Merlots on deep discount, including:

02 Northstar Reg. \$44.99 TWS \$32.99

01 Venge Reg. \$51.99 TWS \$38.99

01 Hobbs M. Black Reg. \$74.99 TWS \$55.99



Over 35 Select French Wines from Alsace to Provence

imported by the famed Kermit Lynch, including Vieux Telegraphe, Tempier, Clape and more...

Innovative Regional French Foods

from some of Baltimore's most creative chefs

Live Music

by the Cold Spring Jazz Quartet

Fabulous Silent Auction Items

Tickets \$30 Members, \$35 Public.

Reservations are limited!

www.missiontix.com



BRIAN'S BEER PICK

I know it is September and your heads are swimming with the arrival of all the new Oktoberfest and Pumpkin beers, but believe it or not, there are some excellent new beers that have arrived in the store that do not fall the category of "autumn" beers. Here are some of them:

Southampton Abbey Style Triple: This is their version of the classic Belgium strong golden ale. While most triples are heavy and round, the Southampton Triple retains some crispness. This crispness helps to bring to life the mild fruit and subtle body of this extraordinary ale. At 8% alcohol this beer really packs a punch as well.

Sierra Anniversary Ale: This American style IPA was brewed to celebrate 27 years of craft brewing. It is brewed with a generous amount of Cascade hops giving the beer a big fragrant nose of pine and citrus. The hops are well balanced by the addition of caramelized malt, which gives a fuller body. It is finished with another round of Cascade hops, this time in the form of dry hops. Anniversary Ale is medium-bodied, well-hopped ale that finishes with slight malt sweetness.

North Coast Le Merle Belgian Style Saison: Le Merle was created to honor the brew master's wife, Merle, and boy did they do her justice with this beer. Le Merle is a marvelous balance between flavor and body. Abundant hops and a Belgian yeast strain give the beer a full but zesty body. The body is a perfect match for the exotic fruit aroma and flavor present within the exceptional ale.



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Mark Your Calendar!

FREE WEEKLY TASTING:

2005 RED BURGUNDY

Fri. September 7, 4:30 - 7:30

Sat. September 8, 1:30 - 5:30

The Wine Source 3601 Elm Ave

FREE WINEMAKER'S TASTING:

IL MOLINA DI GRACE

Thursday September 13, 5 - 7

The Wine Source 3601 Elm Ave

FREE WINEMAKER'S TASTING:

CALIFORNIA'S CAMILE SEGHESSIO

Thursday September 20, 5 - 7

The Wine Source 3601 Elm Ave

FREE WINEMAKER'S TASTING:

SOUTH AUSTRALIA'S BEN GLAETZER

Friday September 21, 5 - 7

The Wine Source 3601 Elm Ave

FREE WEEKLY TASTING:

THE DIVERSITY OF AUSTRIA

Fri. September 21, 4:30 - 7:30

Sat. September 22, 1:30 - 5:30

The Wine Source 3601 Elm Ave

THE WINE SOURCE PROUDLY

SPONSORS: ART UNCORKED

Thursday October 11, 6 - 9

Evergreen Museum and Library

4545 N. Charles St.

FREE WINEMAKER'S TASTING:

ALBERT SELTZ OF ALSACE

Thursday October 18, 5 - 7

The Wine Source 3601 Elm Ave

FREE WINEMAKER'S TASTING:

AUSTRIA'S ANTON IBY

Thursday October 25, 5 - 7

The Wine Source 3601 Elm Ave

Comments from the Cheese Cave

On Sale this Week

Sennenkase- a mild Gruyere from Switzerland. It features a mellow, nutty flavor and has a firm, creamy texture. Perfect with a glass of sparkling wine.

Regularly \$22.00 lb. Sale Price \$18.00 lb.

Mont Enebro- Calling all goat cheese lovers! This super creamy, artisanal* goat's milk cheese from Spain will blow you away with its robust but approachable flavor. It's made by a guy named Raphael Baez and his daughter, Paloma with the milk from their very own herd of goats. If you think the French have the last word when it comes to goat cheese then you're in for a surprise. This stuff is outstanding!

Regularly \$20.00 lb. Sale Price \$17.00 lb.

Robiola Bosina- a mixed milk gem from northern Italy. This plump little square has a devout following and is perfect to serve any time of day. Try it with raisin walnut bread and your favorite fresh fruit for breakfast. It will make you happy.

Regularly \$19.00 lb. Sale Price \$16.50 lb.

Pecorino Stagionato- Nutty, oily and rich. This artisanal* sheep's milk cheese from Tuscany lacks a D.O.P. pedigree but has all the flavor of its highbrow cousin, Pecorino Toscano. This wheel has been aged for about 6 months and while not a hard cheese, it's not soft either. Amazing with a glass of Chianti Classico.

Regularly \$18.00 lb. Sale Price \$16.00 lb.

*Just what is an *artisanal* cheese, anyway?

Artisanal cheeses are the "micro brews" of the cheese world. They are usually hand made and utilize traditional cheesemaking methods and recipes to produce cheeses with individual character and seasonal variations in flavor, texture and aroma. In many cases these cheeses are made with unpasteurized, grass-fed milk produced by the cheese maker's own animals. This careful attention to all aspects of production is what sets the Craft cheesemakers apart from Kraft cheesemakers.

Try something different tonight-pick up a piece of real, hand made cheese and see what you've been missing. You'll be happy you did!