

## Northern Exposure...

When pondering the great influences on wine, granite probably does not rank high on your list. We tend to think more along the lines of oak barrels, eucalyptus, or even sea shells. In France's Northern Rhone, however, granite is one of – if not the most – influential forces on the wines produced in this famous region. The *Massif Central* is a 500 million year-old mountain range with ridges in various states of decomposition spanning the most famous of Northern Rhone vineyard areas: Hermitage, Saint Joseph, and Condrieu to name a few. Most producers from this area are committed to the preservation of the oh-so French concept of *terroir*, the notion that wine must reflect the land from which it comes, and it's this decomposed granite that gives the Northern Rhone its characteristic structure.

The rich whites and brooding reds that are born in this zone are heady drinks, packed with mystery and ultimately, great pleasure. The whites generally are 100 percent Viognier or a blend dominated by Marsanne and balanced with Roussanne. They are aromatically complex, and the Marsanne-based wines are particularly age-worthy. The reds are made entirely from Syrah (with the notable exception of Cote-Rotie, which is allowed the inclusion of a small portion of Viognier) and are often tightly closed in their youth. After some time in bottle, they reveal the telltale qualities of Syrah: bacon-fat aromas and spiced, dark berry flavors.

These are wines of great individuality and often require patience on behalf of the consumer to be fully appreciated. These qualities, and accompanying costly price tag, tend to make those of us unfamiliar with Northern Rhone wines unwilling to commit when it comes to purchase. Although the dust jacket promises a good read, we're reluctant to read the (expensive) 200 pages. Consider this then your formal invitation into the world of Northern Rhone. We've assembled a broad selection of whites and reds for you to sip, swirl, slurp, and sanction as your own.

Come by **The Wine Source** this weekend to taste our selections of Northern Rhone wines!

Friday January 26, 2007: 4:30pm to 7:30pm

Saturday January 27, 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.*

## 2004 FRANCOIS VILLARD

### Vin de Pays "Contours de Poncins"

#### 100% Viognier

Regular \$29.99 **TWS \$23.99**

Sourced from young Condrieu vines (perhaps the greatest appellation for Viognier on the planet), Francois Villard's Vin de Pays Blanc is aged for 10 months in stainless steel in order to preserve the freshness of the fruit. Orchard aromas dominate, with sweet apple and even more exotic nectarine and peach scents. The palate is rich without being too viscous and the finish is round and long. Once more mature, the vines that produce this wine will help constitute Villard's top-level Condrieu, until that time we get to enjoy this sublime Viognier at a fraction of the cost. (IAS)



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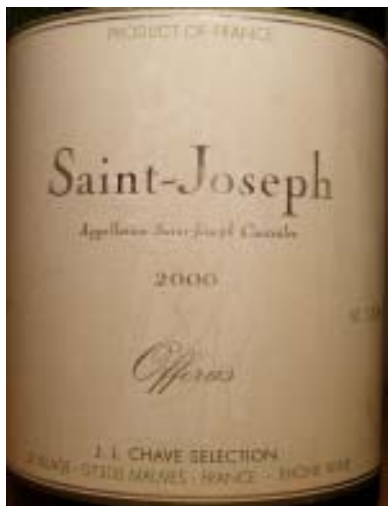
## NORTHERN RHONE

### 2003 JL CHAVE SELECTIONS

**St. Joseph Rouge "Offerus"**

**100% Syrah**

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



The St. Joseph appellation is one of the largest of the Northern Rhone spanning over 2,100 acres, and consisting of both steep granite hillsides and flatter, plateau areas. The best wines are produced on the aforementioned granite and possess full dark fruit and assertive finishing acidity. JL Chave produces several very (very) expensive estate wines in both Hermitage and St. Joseph and the Offerus

bottling is his more affordable negociant offering (wine from purchased fruit). The 2003 has a lovely balance of ripe, friendly fruit and lower than usual acidity. A great introduction to the talent of Chave. (IAS)

### 2003 ALAIN VOGUE

**Cornas "Vieilles Vignes"**

**100% Syrah**

**Regular \$69.99 TWS \$55.99**

Cornas serves as the southernmost red wine appellation in the Northern Rhone often turning out deeply colored, long-lived Syrah wines of great scarcity. Alain Voge generally produces Cornas wines of depth and structure, requiring some bottle age to be fully appreciated. However, in the unusually warm 2003 vintage his Vieilles Vignes bottling is remarkably approachable featuring a nose of flowers and dark berries and a smooth, generously fruit-driven palate. (IAS)



### 2004 FAURY

**Cote-Rotie**

**Regular \$49.99 TWS \$39.99**

Cote-Rotie literally translates as "roasted slope" and is so named for the excellent southeastern exposure possessed by this steep strip of land, the northernmost of the Northern Rhone. While most modern Cote-Rotie producers favor little or no addition of the white grape Viognier to their mainly Syrah based reds, Faury is an advocate of adding over 10% to his blends in order to lift



the heavier Syrah flavors in the wine's youth. The 2004 is at once brooding and bright with a hint of bacon fat on the nose and a touch of herbs on the palate. This is a wine for moderate aging, perhaps 5 to 7 years. (IAS)

### 2001 FERRATON

**Hermitage "Les Miaux" Rouge**

**100 % Syrah**

**Regular \$57.99 TWS \$45.99**

In its now distant past, Hermitage was used to beef up thin wines from Bordeaux in poor vintages. However, by the 1980's consumers were buying futures of this great wine that would often fetch the same high prices as the classed growths of Bordeaux.

The Les Miaux cuvee from the venerable Ferraton house is a blend of 50% of their own crop and 50% purchased fruit. The wine is sourced from three different plots on the Hermitage hill and each plot is vinified separately and then blended together. It is then raised (aged) in mostly one to four year old casks. The result of this process is a round, generous Hermitage with a hint of smoke on the nose and a long, spicy finish. The 2001 is still a very young wine with many years ahead of it. A great compliment to smoked meats or a big cut of beef, the Les Miaux is a well-balanced, well priced Hermitage. (IAS)



"IN EUROPE WE THOUGHT OF WINE AS SOMETHING AS HEALTHY AND NORMAL AS FOOD AND ALSO A GREAT GIVER OF HAPPINESS AND WELL BEING AND DELIGHT. DRINKING WINE WAS NOT A SNOBBISM NOR A SIGN OF SOPHISTICATION NOR A CULT; IT WAS AS NATURAL AS EATING AND TO ME AS NECESSARY." - Ernest Hemingway, *A Moveable Feast*

The vineyards of Crozes-Hermitage sit on the eastern side of the Rhone River and envelope the huge granite hill that looms over Tain l'Hermitage. Terrior is alive and well at Crozes-Hermitage, and its clear-cut soil divides make it somewhat of a geologist's paradise. The wines of Crozes-Hermitage are usually red and made exclusively from the Syrah, but a small proportion of white wine made from Marsanne and Roussanne are also grown. This region produces wonderful, robust winter wines and compared to the price of Hermitage, Crozes-Hermitage is still affordable and offers great value for your money and your palate! (CW)

## 2005 DOMAINES DES REMIZIERES

The domaine lies north of Les Chassis backed by a low ridge that runs east from Tain to Romans-sur-Isere. Producer Phillip Desmeure still hand harvests the sloping vineyards, whose core is located at Mercurol at Les Pends, and where rounded galet stones rest on the clay-limestone soil. (CW)

## CUVEE PARTICULIERE

100% Marsanne

Regular \$19.99 TWS \$15.99

Although the Rhone Valley is known primarily for its hearty reds, a few unique and excellent whites from the northern Rhone are worth seeking out. The Desmeure family works 24 hectares inside Crozes, six of them white grapes (90% Marsanne, 10% Roussanne). The 2005 Domaines-des-Remizieres white is 100% Marsanne from Mercurol. This full bodied white suggests earthy and mineral aromas and is best consumed either quite young (2-3yrs.) or after it has matured (10-15yrs.); we suggest consuming it sooner rather than later. The 2005 would pair nicely with full flavored fish and shellfish, as well as poultry, pork, veal and strong cheeses. (CW)

## ROUGE

Syrah

Regular \$19.99 TWS \$15.99

This basic red Crozes made from young-vine fruit on the plain, is raised in old, large barrels and bottled in November, just over a year after harvest. It is a simple wine for early drinking. In addition to its deep ruby color, the 2005 Domaines-des-Reizieres rouge possesses moderate tannin and reveals smokey Provencal herb and olive scents with hints of pepper and light cassis. The 2005 would pair nicely with game birds, grilled red meat or meatballs, and strong chesse such as Gruyere. (CW)

## BONUS NORTHERN RHONE VARIETALS

### 2006 BLACK CHOOK

South Australia

VMR (Viognier, Marsanne, Roussanne)

Regular \$18.99 TWS \$14.99

This bright, fruity blend brings together all three of the great Northern Rhone white varieties in one seamless package. An old-world blend grown on new-world soil (64% Viognier, 16% Marsanne, and 16% Rousanne), this wine is full of heady peach and apricot aromas supplied by the Viognier; it is a perfect aperitif or match to garlic shrimp. (IAS)



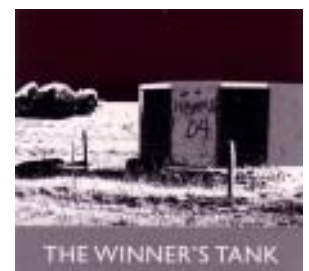
### 2005 WINNER'S TANK

Langhorne Creek, South Australia

100% Shiraz

Regular \$14.99 TWS \$11.99

OK. This doesn't taste much like Northern Rhone Syrah at all. Fortunately, it does taste a lot like a more expensive Southern Australian Shiraz than its \$12 price tag. Cultivated from a single vineyard of low-yield, low vigor vines that produce dense, fruit-driven wines. It's in the corner of this vineyard, next to the road, where the "winner's tank" (a water tank that the local aussie rules champion gets to paint their colors) resides. Rich and hearty with plenty of spice and oak, this is a giant mouthful of red wine. (IAS)



## Mark Your Calendar!



### FREE WINE TASTING

#### Northern Rhone

The rich whites and brooding reds that are born in this zone are heady drinks, packed with mystery and ultimately, great pleasure.

Friday January 26, 4:30 - 7:30 pm

Saturday January 27, 1:30 - 5:30 pm

The Wine Source 3601 Elm Ave



### FREE MEAD TASTING

#### Redstone Meadery of Boulder Colorado

Friday February 9, 4:30 - 7:30 pm

Saturday February 10, 1:30 - 5:30 pm

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

# Comments from the Cheese Cave

### **New from the Olive Press of Sonoma, California**

We just unpacked a fresh load of fantastic olive oils and tapenades from our friends at The Olive Press in Sonoma. In addition to our standard selection we've added some new products from this unique, artisanal producer.

The Olive Press was created in 1995 by Ed Stolman and Deborah Rogers, both California olive growers and producers, who were inspired by the olive pressing facilities of Italy and Southern France. Dedicated to making only the finest Award Winning California Extra Virgin Olive Oil.

### **Roasted Garlic and Rosemary Dipping Oil-** By customer request!

Made with pure extra virgin olive oil and a blend of roasted garlic, rosemary, sage, parsley, dijon mustard and lemon juice to make the best dipping oil for bread or crisp vegetables. Toss with pasta or add wine vinegar for a zippy dressing for salads or marinades.

**Arbequina Variety Extra Virgin Olive Oil-** The Olive Press Arbequina has been awarded the "Best of Class" and Gold Medals at the 2006 Los Angeles County Fair Olive Oils of the World Competition!

We're very excited to add this wonderfully delicious oil to our line-up!! Arbequina olives are prized in the Catalonia region of Spain. Now widely grown in California, this olive produces oil that has a light, fruity, delicate flavor with balanced pungency and a very pleasing taste. Be one of the first to try our latest "hit"! Ideal drizzled on fish, pasta, sautéed vegetables and salads. This will be the last bulk oil we receive from the olive press until around mid-April so hurry in and get yours today!

### *A note on California Olive Oils-*

*After speaking with numerous olive oil producers in California, we've learned that the 2006 olive harvest was a disaster! Many of them didn't even bother to harvest their crop because of yields that were up to 60% below average. Because of this, some oils may have a limited window of availability. We will continue to stock as many of the oils as we can until supply is exhausted.*

### **Brand New! Artisan Flatbreads from Ontario, Canada's MJ Foods**

Margaret Jane Sarrasin, founder of MJ's Fine Foods, has always been a lover of good food, creative cooking and the use of top quality ingredients. Her pursuit of the ultimate flatbread started in her kitchen in 1998, and in five short years has evolved into an outstanding success story in the specialty food industry. Explains Margaret;

"I started out making flatbread for family and friends for special occasions. I began experimenting with recipes in my own kitchen using fresh rosemary from my garden. After months of tasting and testing, I found the perfect combination of flavor and texture."

Margaret's flatbreads come in a variety of flavors and some are even vegan! Perfect for dips, hummus, cheeses and even pizzas. Try each of these tempting flavors:

**Rosemary and Sea Salt-Roasted Garlic and Chives-Cracked Pepper and Spice-Sun Dried Tomato and Olive-Jalapeño and Romano.**

**\$5.25**

**THE WINE SOURCE**

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