

There are various theories as to who St. Valentine was and why we have a celebration named after him in the middle of February. Some claim that Valentine was a priest who served during the third century in Rome and defied Emperor Claudius II who outlawed marriage for young men — his crop of potential soldiers, so Valentine, realizing the injustice of the decree, continued to perform marriages for young lovers in secret. Others say that it was an attempt to Christianize the early Roman fertility festival of Lupercalia, which took place in early spring. The theories abound, but what is for certain, is that in these latitudes Valentine's Day comes in the midst of the dullest and coldest part of winter. That seems like as good a reason as any to find a nice bottle of wine or mead and a box of chocolates and find someplace cozy with that special someone, and we at The Wine Source would like to help facilitate that.

We invite you to join us at The Wine Source this weekend to sample a variety of Valentine's Day treats including a selection of chocolate, wine, and meads from Redstone Meadery of Boulder Colorado.

Friday, February 9, 4:30pm to 7:30pm
Saturday, February 10, 1:30pm to 5:30pm

2003 MICHEL FRERES

CREMANT DE BOURGOGNE "CUVEE BRUT"

Burgundy, France

Regular \$18.99 TWS \$14.99

Some wines simply look pretty when poured in the glass (or in this case flute). Michel Freres Cremant de Bourgogne possesses a bright salmon hue and fine effervescence. Based on Pinot Noir, this vintage-dated bubbly is intended for youthful consumption in order to properly appreciate the fresh strawberry flavors and aromas. Perfect at the beginning or end of your Valentine's festivities. (IAS)



2006 ELIO PERRONE

MOSTO D'UVA ROSE "BIGARO"

Piedmont, Italy

Regular \$18.99 TWS \$14.99

Bigaro may or may not sound romantic; however, the lightly ruby-colored sparkler bearing this name is nothing short of lovely. Made from a blend of 50% Brachetto and 50% Moscato, Elio Perrone's 2006 version features a dose of sweetness and load of wildly perfumed aromatics. Perrone specializes in low-alcohol sparkling wines from Italy's famed Piedmont zone and his expertise is clearly on display here. (IAS)

2005 BLACK CHOOK

SHIRAZ/VIIGNIER

South Australia

Regular \$17.99 TWS \$14.39

95% Shiraz, 5% Viognier, the Black Chook has been a favorite of ours for several vintages. The bold, sweet red fruit flavors of Shiraz are balanced by the exotic, spicy aromas of Viognier making this wine an ideal partner to dark chocolate. Created by superstar winemaker, Ben Riggs, The Black Chook is a great introduction to his full-throttle style. While this wine certainly has some years ahead, it is a delicious pleasure right now. (IAS)

2005 DOMAINE DE DURBAN

MUSCAT DE BEAUMES DE VENISE

Southern Rhone, France

Regular \$19.99 TWS \$15.99 (375 mL)

Muscat de Beaumes de Venise is arguably the greatest dessert winemaking region in all of the Rhone. The wines of this region are produced in the vin doux naturel method in which a portion of neutral spirit is added to suspend the fermentation process ensuring a higher level of residual sugar. In other words, this stuff is pretty sweet. Durban's 2005 is textbook Muscat, packed with orange blossom and a hint of flowers. The finish is long and crisp with enough acidity to keep this treat from becoming cloying. (IAS)

Cheese Pairing

JASPER HILL FARM GREENSBORO, VERMONT

Since the summer of 2002 brothers Andy and Mateo Keehler have been at the forefront of American artisanal cheese making. On their farm in Greensboro, Vermont they milk a small herd (presently 35 Ayrshire heifers) twice a day to provide the fresh raw milk for their ever-growing selection of world-class cheeses. For them, cheesemaking is not just a niche vocation but a way to preserve our American agricultural heritage, save farms and provide a sustainable method of living off the land in a time when open space and family farms are in danger of being lost forever. In addition to making great cheese the Keehler's aim is to create a business model that can be replicated by anyone who is interested in transitioning his or her farm to value-added production.

CONSTANT BLISS- a mold-ripened cheese inspired by the classic French cheese, Chaource and named for a Revolutionary War scout who was killed while guarding the Baley Hazen Military Road in Greensboro. These cheeses are made with fresh-from-the-cow, un-pasteurized milk from the evening milking session. The curd ripened slowly by lactic fermentation and creates a light, flavorful cheese. A natural, edible rind is formed by a variety of naturally occurring molds from the Keehler's cellars. This cheese is aged for just 60 days and has a short shelf life. **\$9.00 each**

BALEY HAZEN BLUE- a real standout in the world of blue cheeses. Made with morning milk, which is lower in fat than evening milk, and aged for 4-6 months Baley Hazen Blue has a dryish texture and an array of flavors that are at once grassy, nutty and sometimes a little bit like licorice. Unlike most blues, Baley Hazen is not overtly "blue" in flavor. **\$17.50 per pound**

WINNEMERE- this washed-rind cheese is surrounded by a thick band of spruce bark that helps to keep this delicate cheese in one piece after it's removed from its mold and adds a hint of resinous, woody flavor. Washed rind cheeses like this are still a rarity in the U.S. but have been made in Europe for centuries. The flavor is full and spicy thanks to repeated hand washings with a farmhouse ale also made at Jasper Hill Farm with wild yeasts harvested from their ripening cellar. Very unique and satisfying, it'll scare your neighbors. **\$22 per pound**

Don't Forget The Chocolate

A. KIRCHMAYR CHOCOLATIER

- 1 # CHOCOLATE BOX - \$34.00
- 1 / 2 # CHOCOLATE BOX - \$17.00
- 1 / 4 # CHOCOLATE BOX - \$8.50
- HAZELNUTS - \$8.00
- 16 PIECE TRUFFLE - \$17.00
- 9 PIECE TRUFFLE - \$9.50

Chocolate Stouts

CHOCOLATE IN BEER FORM:

Have you already got your husband every tie that Kohls has in stock? Are you tired of the same red wine you buy to go with dinner? Well a great answer to your valentine gift and drinking woes is Chocolate Stout, a great match with the chocolate season of Valentines Day.

Many of the chocolate stouts on the market achieve their great flavor through a blend of chocolate malts which are kilned or roasted at much higher temperature. Some producers such as Rogue and Young's do use a small amount of real chocolate in their chocolate stouts.

One fine example of this style is made by the Brooklyn Brewing Company. They use a blend of six malts; black, chocolate, and roasted malts to achieve their taste. The more robust nature and higher alcohol content of the imperial stout is balanced very well by the rich chocolate malt back bone. Rogue Brewing Company also does a great rendition of the chocolate stout. There is a great pure chocolate flavor upfront. This is shortly followed by a bittersweet hoppy finish. The balance of sweet chocolate and bitter hops gives this beer a wonderful balance. So when going to pick up your Whitman Sampler from CVS, remember chocolate stouts at The Wine Source.

Mead

Mead is about as old a beverage as one is likely to find. It has appeared in the historical record in various forms for over 8,000 years. At its basic level, mead is simply honey, water, and yeast fermented into an alcoholic beverage. A mead that also contains spices or herbs is called metheglin. This word is derived from the Welsh word *meddyglyn*, meaning "medicinal liquor", as healing herbs and fruits were often stored as metheglin so they would be available over the winter (as well as making them much easier to swallow). A mead that contains fruit is called melomel and was also used as a means of food preservation, keeping summer produce for the winter. There is evidence of mead production in India in the sacred Hindu Vedas, and mead is often used in Ethiopia for, among other things, funeral ceremonies. Many people's notions about mead come from Northern Europe where it was the favorite drink of the Norse gods in Valhalla and was supposedly an important component of Norse Pagan rituals. Legend has it that the word *honeymoon* is derived from an ancient tradition of sending a newly married couple off to seclusion for a month with much mead, to ensure their best chance to start a family quickly. Mead has been, and still is, considered the drink of love and makes for a great Valentine's Day beverage.

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