

California - Wine Garden...

From the Napa Valley to Santa Barbara, California is producing a wide range of exciting, character driven wines of high quality. That same stretch of real estate is also producing a host of unexciting, brand driven wines of poor value. For the upcoming two part tasting workshop, our aim is to explore a focused selection of Red and White varietal wines from California and discover the treasures and values of our nations most important wine producing state. In the process, we will sample wines from many traditional and non-traditional producers from all over California's varied wine growing districts. Part one of the series will be centered on red varieties.

Come by **The Wine Source** this weekend to taste our selection of California Reds!

Friday March 9, 2007: 4:30pm to 7:30pm

Saturday March 10, 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.



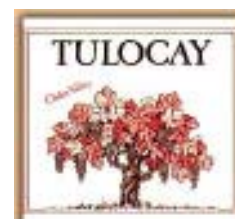
2002 TULOCAY

Pinot Noir

Nord Vineyard, Napa Valley

Regular \$27.99 TWS \$21.99

It is common to hear Californian producers talk about his or her Burgundian approach to fashioning Pinot Noir. It begs the question: If the Burgundian approach is the only way to make great Pinot Noir, why try growing this fickle variety in California? Tulocay is a small family run winery producing a variety of Pinot Noirs from the Napa Valley. Their strength lie in their desire to create unique wines reflective of the soil and climate of the Napa Valley. The 2002 Nord Vineyard Pinot Noir is a brilliant wine full of ripe cherry aroma and a dusty, mushroom-tinged palate. Produced in tiny quantities, this is one not to be missed.



www.the-wine-source.com

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CALIFORNIA REDS

2005 DELOACH

Pinot Noir

California, "Cote de Loach"

Regular \$14.99 TWS \$11.99

Recently acquired by the French giant Boisset, the quality of wines produced by DeLoach has skyrocketed over the past few years. The 2005 California Pinot Noir is a prime example of their dramatic upturn. Light-bodied and

delicately scented, the 2005 Cote de Loach is strong match for salmon or portabella mushrooms. A great value and certainly one of the best Pinot Noirs for under \$15.00.



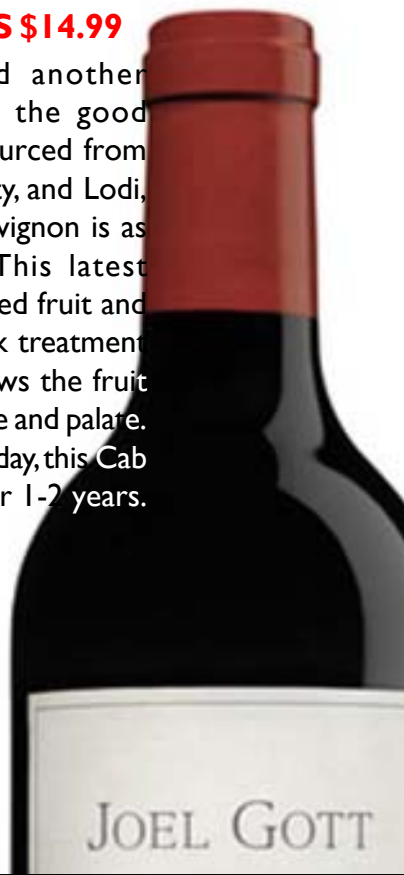
2005 JOEL GOTT

Cabernet Sauvignon

California,

Regular \$18.99 TWS \$14.99

Another vintage and another successful wine from the good people of Joel Gott. Sourced from Napa Valley, Lake County, and Lodi, the 2005 Cabernet Sauvignon is as charming as always. This latest edition is packed with red fruit and a hint of tannin. The oak treatment is restrained which allows the fruit to shine on both the nose and palate. A great wine to enjoy today, this Cab will certainly hang on for 1-2 years.



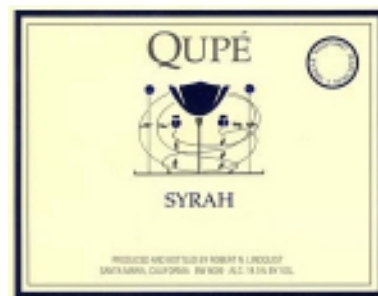
2002 ROCKING HORSE

Cabernet Sauvignon

Rutherford, Napa Valley

Regular \$22.99 TWS \$17.99

Rocking Horse Winery started with a modest production of 600 cases and slowly built itself to its current level of 8,000 cases. The quality of the wines reflects small winery aesthetic and single vineyard productions with individual character. The 2002 Garvey Family vineyard Cabernet is classic Napa, with ripe fruit mingling with a hint of bell pepper in the nose and a smooth, long palate. The finish is round and lasting with well-placed tannins.



2005 QUPE

Syrah

Central Coast

Regular \$19.99 TWS \$15.99

The Central Coast appellation encompasses a vast expanse of vineyard sites south of the San Francisco Bay. Nearly every variety imaginable is planted in this region; however, the zone has shown an affinity for Rhone varieties. Qupe's Syrah is full bodied and richly spiced with aromas of black pepper and plum fruit. Sourced from all over the Central Coast (16 different vineyards from Santa Barbara to Paso Robles) this is a wine that needs to be consumed young in order to capture the exuberant fresh red fruit.

2002 EDMUND ST. JOHN

Syrah "The Shadow"

California

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

After being held in tank for over three years, calling this wine 'eccentric' may be a bit of an understatement. Despite its unique personality, Steve Edmunds has managed to coax truly old-world qualities out of “The Shadow”. Aromas of bacon fat are joined by a variety of herbal notes on the nose. The palate is pure with restrained fruit and a strong herbal quality. A very interesting Syrah capable of passing as a basic Crozes-Hermitage.

2005 SEGHEGIO

Zinfandel

Sonoma

Regular \$19.99 **TWS \$15.99**

Closed under a stelvin screw cap, the 2005 Seghesio is a traditionally styled Zinfandel born in Sonoma County that features plenty of body and refreshing finishing acidity. Vine age varies between 25 and 30 years and the wine is intended to be accessible upon release. The Seghesio family has been a winemaking presence in Sonoma since the early part of the 20th century and the advantage of experience shows in this offering.



2005 GNARLY HEAD

Zinfandel "Old Vine"

Lodi

Regular \$9.99 **TWS \$7.99**

Produced by wine giant Delicato, the Gnarly Head would have been easy to dismiss as a run of the mill gimmick-labeled wine. This assumption is one of the reasons we taste wine before we buy it. The Gnarly Head is a ridiculous value packed with soft dark fruit and enough acidity to maintain drinkability glass after glass. From the warm inland area of Lodi, this is a steal for the price.

RED, WHITE AND BEER

The brewers at Dogfish Head have once again come up with something truly unique. The "Red and White" is a big, Belgian-style Wit brewed with coriander and orange peel and fermented with Pinot Noir juice. After fermentation a fraction of the batch is aged in Oregon Pinot Noir barrels, and another fraction is aged on oak staves. The beer is blended together before packaging. This has been one of the most popular beers at both their Rehoboth Beach, DE brewpub and at festivals. It successfully marries the refreshing citrusy qualities of a Belgian-style white beer with the robust complexity of a bold red wine. 10% abv

TWS \$11.99 750ml



BEER DICTIONARY

If you stand in the beer aisle for just a few moments on a Friday or Saturday night, you will see confusion on the faces of some folks reading beer labels. What's an ale? What does doppelbock mean? What does a Weizen Edel-Weiss taste like? Here are a few terms to help you navigate the confusing world of beer labels.

Ale- A modern ale is commonly defined by the strain of yeast used and the fermenting temperature. This strain of yeast is top fermenting. The important distinction for ales is that they are fermented at higher temperatures and thus ferment more quickly than lagers.

Lager- The English name for bottom-fermenting beers. They are the most commonly-consumed beer in the world. The name comes from the German *lagern* ("to store").

Boch- Typically a strong lager. Generally sweeter and uses roasted malts.

Weizen- Wheat

Hefe- Yeast

Dunkel- Dark

Schwar- Black

Alt- Old

Helles- Pale

Rauch- Smoked

Doppel- Double

Mai- May

Forte- Strong

Houblon- Hops

Wit- White

Mark Your Calendar!

FREE WINE TASTING

Dow's Port

A representative form Dow's Port will be in-store.

Thursday March 8, 5 - 7 pm
The Wine Source 3601 Elm Ave

FREE WINE TASTING

American Red Workshop

We'll be exploring the diversity of this country's red varietals including: Syrah, Zinfandel, Cabernet Sauvignon, and Pinot Noir.

Friday March 9, 4:30 - 7:30 pm
Saturday March 10, 1:30 - 5:30 pm
The Wine Source 3601 Elm Ave

WINEMAKER'S TASTING

Winemakers from Cusumano and Nino Franco

Winemakers from both of these Italian producers will be pouring.

Monday March 12, 5 - 7 pm
The Wine Source 3601 Elm Ave

FREE BEER TASTING

St. Patrick's Day

This beer tasting will include required St. Patrick's day beverages such as Guinness, Harp and Smithwicks.

Thursday March 15, 4 - 6 pm
The Wine Source 3601 Elm Ave

FREE WINE TASTING

Italy's Piedmont

Friday March 23, 4:30 - 7:30 pm
Saturday March 24, 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

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Comments from the Cheese Cave

THIS MONTH'S

FEATURED CHEESEMAKER:

Eran Wajswol
Valley Shepherd Creamery
Long Valley, New Jersey
www.valleyshepherd.com

Ok, right now I'm sure many of you are wondering, "No way, a cheesemaker in New Jersey? What exit?" But yes, this cheesemaker, and a fantastic one at that, has set up one of the largest, most innovative sheep dairies in the U.S. within an hour's drive of New York City. Valley Shepherd Creamery, owned and operated by Eran Wajswol and his wife Debra, is the result of years of hard work and dozens of trips to the small mountain dairies of Western Europe. They make a staggering variety of cheeses and cultured milk products in their ultra-modern, yet very traditional dairy. Almost all of their cheeses are made with raw milk, completely by hand, just like they were 4,000 years ago. Cheeses are aged on the farm in a modern "cave" carved out of a granite hillside. While we can't stock all of their fine cheeses we did get a few wheels of everything they'd send us. Many of their cheeses are made seasonally and some are available only at the farm or at one of 15 farmer's markets they attend in the New York/New Jersey area. Check out their website for more information about the farm including cheesemaking classes and family events held nearly year round.

Bababloo-A cave aged blue cheese made from mixed sheep and jersey cow's milk. Ripened for at least 90 days but usually up to 6 months. The older wheels exhibit a dryish, crumbly texture and robust flavor much like French Roquefort but not as salty. Other than that it's just your garden variety, hand made, mind numbingly delicious blue cheese. \$16.50 lb

Oldwick Shepherd- a wonderful Pyrenees-style sheep's milk cheese; made from raw sheep's milk. Oldwick Shepherd is a cave-ripened cheese that develops a brownish-white mold exterior during its 3-4 month stay in their cave. It has a great earthy aroma and smooth, nutty finish. Can be used in both cooking and on the cheese platter and stands up to your best red wine. A perfect cheese to serve someone who is a bit wary of a strong cheese but it will amaze the 'fromager' in the house. Batches vary in flavor and texture based on pasture grass, temperature and time of year. Our wheels were made last November. \$17.00 lb.

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