

## Vino Blanco de Espana...

If you haven't already noticed, Spanish wines have become wildly popular over the past year. The regions of Ribera del Duero, Jumilia, and Bierzo have all received unprecedented attention from critics and consumers alike. Many have cut their teeth on the inexpensive reds from Campo di Borja and Calatayud, and in the process have discovered the charms of Garnacha and Tempranillo.

But it is less common knowledge that Spain is also a land of whites. While they lack the international fame of the reds, Spanish whites are a delight to the palate and offer fabulous variety and some outstanding values. This weekend we will explore a host of regions in northern Spain from Priorat (yes they make white wine here) to Galicia, and will travel all the way to Jerez to taste a brilliant Fino sherry.

Please join us this weekend for a tasting of our latest wine selections:

Come by **The Wine Source** this weekend to taste yet another facet of the Spanish wine world.

Friday April 20, 2007 4:30pm to 7:30pm

Saturday April 21, 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.*



## NV MAESTRO SIERRA

### Fino Sherry

### Jerez, Spain

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

There's a lot more to Sherry than the cream or sweet variety. The two main types of sherry actually are dry: the pale, dry fino/manzanilla and the dark, full, dry oloroso. A fortified wine from Jerez, Spain's oldest denominated winemaking region, Sherry is quite possibly one of the world's most underrated and misunderstood wines, which is unfortunate given that its remarkable diversity and versatility. Founded in 1830 by a Jerez barrel maker, El Maestro Sierra produces a wide range of sherry. Its Fino rendition, made entirely from the Palomino grape and featuring a salty/briny nose and a crisp, dry palate, is a fantastic introduction to a dry Sherry. Serve this treat cold (45 degrees) as an aperitif with almonds and olives. (IAS)



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

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## SPANISH WHITES



### 2005 ALBET I NOYA

**Xarel-lo**

**Penedes, Spain**

**Regular \$11.99 Case \$115.20(20% off)**

Grown in Spain's Catalonia region, Xarel-lo (sah-REH-loh) is a white wine grape, one of the three used to make Spanish sparkling wine known as Cava. Xarel-lo is also used to make still wine as in the 2005 Albet I Noya. Though prone to frost damage, Xarel-lo is very productive and usually retains medium to high levels of acidity. The 2005 Albet I Noya is crisp and fresh, with notes of stone fruits, and a slight cream quality. (CW)

### 2005 MARTÍN SANCHO

**Verdejo**

**Rueda, Spain**

**Regular \$18.99 TWS \$14.99**

Winemaker Angel Rodriguez is known as the savior of the unique Verdejo grape, and it's a good thing he did. During the 1970's, many Spanish winemakers moved towards more prolific grapes such as Viura and Palomino. Angel Rodriguez stubbornly refused to uproot the Verdejo from his 17th century vineyard. The cuttings from his organically farmed vineyards are now a valued commodity throughout Europe. The nose is a mix of dry garden herbs, lemon, with a dash of honey. In the mouth, the wine is much the same with a light citrus airiness and herbal complexity, a little acid to give it some backbone, and a glorious kiss of honey on the finish. Stock up now so you can drink it all summer. (WCS)

### 2005 LAGAR DE CERVERA

**Albarino**

**Rias Baixas, Spain**

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

The 2005 Lagar de Cervera was voted by The Wine Spectator as one of their Top 100 Wines of the Year. This accolade can act like a target, with drinkers looking for any crack in the armor. It can bring about an, "O.K., Let's see what you got," response. As much as we wanted to find weakness in this wine, we couldn't. This is a world-class medium dry white made of 100% Albariño that is wonderfully aromatic with ripe pear and peach fruit on the nose. The fruit character carries through to the palate where it is joined by a mineral steeliness that counterbalances the fruit and the finish lingers in the back of the throat. This is the perfect wine for a warm fragrant spring evening. (WCS)



### 2005 A COROA

**100% Godello**

**Valdeorras, Spain**

**Regular \$22.99 TWS \$17.99**

Sitting on the border of Galicia and Castilla, Valdeorras, or the "Valley of Gold," takes its name from the ancient Roman gold mines in the area. Gold wasn't the Roman's only interest here, as they also planted grape varieties that are still cultivated today. This D.O. has seen a recent boom due to the growing popularity of its local variety Godello which enjoys slate rich soil, warm days, and cool breezes from the river Sil. The 2005 A Coroa Godello is the winery's best vintage to date. A pale golden hue, the wine was aged on the lees for 6 months in stainless tank. The Godello has an aroma of tree fruits and is backed by a rich concentrated palate of pear and apple with a noticeable mineral component and will pair nicely with full flavored seafood and poultry dishes. (CW)

"Wine is bottled poetry."

*Robert Louis Stevenson*

## 2005 CONRERIA D'SCALA DEI

**Blanco les Brugues**

**Priorato, Northeast Spain**

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

While Priorat is known best for its large-scale red wines produced from old Grenache and Carignan vines, there exists a small group of Priorat producers dedicated to dry white wine. Conrerieia d'Scala Dei, one such producer, makes this marvelously rich, rare white wine from very old Grenache Blanc planted on steep terraced vineyards. Fermented and aged entirely in stainless steel tanks, the wine is left on its fine lees over the winter in order to enhance its texture. A creamy palate gives way to white pear fruit and a hint of spice; it's delicious paired with grilled clams or halibut. (IAS)



**STAFF PICK..**

## 2004 CAPCANES MAS DONIS

**Grenache, Syrah**

**Montsant, Spain**

**Regular \$11.99 Case \$115.20(20% off)**

The Mas Donis has been called a Spanish "Cotes du Rhone" because it uses the same blend of Grenache and Syrah that its French cousins use. While the varietals and blend may be the same, this wine stands apart stylistically from the spicier Rhones. An interesting comparison is to taste the Mas Donis and a Rhone next to each other and explore the stylistic differences brought about through different geography and winemaking practices. The first thing you will notice about this wine is its deep opaque purple color in the glass. The nose is full of black cherry and cassis and the wine drinks with a balance of deep berry fruit, slight spice, and just enough tannin to give this wine nice structure and a long finish.

## CIDER

Will this summer be like last summer? Will you drink Riesling and Sauvignon Blanc? Or if beer is your thing, will it be pale ales and hefe-weizens? A great summer time alternative for these same old choices is cider. Ciders make up a small portion of the market but are found all over the world. More than 20 countries produce their own special blend of cider. From Argentina to Asia, people all over the world are enjoying the refreshing taste of ciders.

To be called a cider some rules do apply. First, it needs to be produced from fermented apple (Cider) or Pear (Perry) juice. The product must contain 85 to 100 percent juice, and finally, no artificial sweeteners, flavorings, or colors are permitted to be added. Cider production is very similar to that of wine. The fruit is first washed and mashed. The fruit then is pressed and the juice collected. This process usually takes place in a stone mill or hydraulic press. The juice is then stored in oak vats to aged and ferment, and the fermentation process is predominantly done with the fruits natural sugars. A small portion of producers add yeast to aid this process, but this is not the majority.

While ciders are most popular in southern England and France, American producers have found their niche as well. The Almar Farm from Michigan, producers of J.K. Scrumpys Hard Cider, is a wonderful and organic example. Almar Farm had been making this same recipe of cider since 1850. They are proud to say that the apples that went into the cider in 1850 come from the same trees as today. Almar uses no insecticides on their trees, instead letting their plethora of barnyard helpers do the work for them. The extra care that is used in growing the apples is translated into the taste.



## Mark Your Calendar!

### UPCOMING WEEKEND TASTINGS:

All tastings occur the the following times on the designated weekend.

Friday 4:30 - 7:30 pm

Saturday, 1:30 - 5:30 pm

The Wine Source 3601 Elm Ave

April 21 & 21 - Spanish Whites

April 27 & 28 - Spring Beer

May 4 & 5 - Loire Valley

May 11 & 12 - Cider

### VIN RESTAURANT AND TWS

### PRESENT A WINEMAKER DINNER:

**Jon Priest**

**Winemaker for Etude**

**Monday May 7, 6:30 pm**

In spring 2005, Jon Priest jumped on an opportunity that he felt was too good to be true. He moved north to the Napa Valley to work alongside Tony Soter, Etude Founding Winemaker and General Manager, to continue the tradition of crafting wonderful Etude wines. Prior to moving to Etude, Jon was the winemaker for Wild Horse, Adelaida Cellars and Taz wineries. Through it all, Pinot Noir still remains his passion thus making Etude a perfect home.

**RSVP ASAP to Mary Moran at  
410.337.0797.**

**\$80 including tax and gratuity  
Vin Restaurant 1 East Joppa Rd.  
Towson**

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)

**THE WINE SOURCE**

**3601 Elm Avenue**

**Baltimore, MD 21211**

**(410) 467-7777**

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

# Comments from the Cheese Cave

## On sale this week:

**Cahill's Porter** – Beer and cheese in just one bite! Mild cheddar surrounded by small batch Irish Porter - **Regularly \$12.50/lb ... now just \$10/lb**

**Crottin de Champcol** – A delicious French pasteurized goat's milk cheese - **Sale Price \$3.00 each**

**Grafton Two-Year Cheddar** – A naturally aged Vermont Cheddar – **Regularly \$5 each ... now only \$3.50 each**

**Six-Month Manchego** – The most popular Spanish cheese! Made from raw sheep's milk and aged for six months – **This week just \$12.00/lb**

**Pau St. Mateo** – Spanish goat's milk cheese from Catalonia. Exhibits a washed-rind with a complex flavor - **\$16.00/lb**

## New French Cheeses:

**Epoisses** – The quintessential stinky cheese made from pasteurized cow's milk - **This week just \$12.00 each**

**Langres** – A soft, washed-rind pasteurized cow's milk cheese from Champagne - **Now only \$10.50 each**

**Delice d'Argental** – Soft, triple-cream cow's milk cheese - **Just \$9.50 each**

**Brebirousse d'Argental** – Mild and creamy sheep's milk cheese - **\$17.00/lb**

## Kalev 100% Organic Estonian Chocolates!

Delicious chocolate bars at an incredible price! We offer nine different varieties – everything from white chocolate with blueberries and crispies, to dark chocolate with cherries. All bars are just \$2.25 except for the enormous 300-gram dark chocolate with hazelnut bar, which is \$6.00.