

New Year, New Wines...

For the first '08 installment of our bi-monthly newsletter, *Unfiltered*, we've assembled some exciting, value-driven red wines from either brand new or just-released vintages. These are interesting to drink, pair well with food, and are intended for casual enjoyment over the next months—all for under \$20.

Welcome the New Year with these new releases:



Friday January 11, 4:30 to 7:30pm
Saturday January 12, 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.



2006 MEMO MONTEPULCIANO D'ABRUZZO

Abruzzo, Italy

Regular \$9.99 TWS Price \$7.99

We recently received the new release of this charming wine from central Italy and were simply stunned by its great quality. "Montepulciano d'Abruzzo" literally translates to "Montepulciano [grape variety] of Abruzzo [north-eastern side of Rome in southern Italy]." Memo is made by Mario Ercolino, the winemaker best known for producing the region's famed Farnese wines. The 2006 Memo features ripe, polished fruit and a silky, addictive texture. It's a brilliant match with antipasto and strong cheeses. (IAS)

POST - HOLIDAY BARGAINS

2005 CASTLE ROCK NAPA CABERNET SAUVIGNON

Napa, California

Regular \$14.99 TWS Price \$11.99

Since it began in 1994, California's Castle Rock has built a well-deserved reputation for sourcing quality grapes resulting in high quality wines at affordable prices. Their 2005 Napa Cabernet Sauvignon lives up to this, possessing a brightness and structure uncommon to Cabernet at this price. Firm and plush, I'd recommend opening it several hours before serving. (IAS)



2006 GOUGUENHEIM MALBEC Mendoza, Argentina

Regular \$9.99 TWS Price \$7.99

Practically unknown until recently, Malbec—a minor variety of Bordeaux—has become increasingly popular, producing some of the finest red wine on the market today. It has found a new awakening in South America, particularly in Argentina where it's now the premier grape. Gouguenheim has become one of our top producers for Argentinean Malbec, with plenty of dark red fruit and supple tannin. The newest '06 release sports even more smoothness than the previous two vintages. Tasted against several other Malbecs at twice the price, it more than held its own. (IAS)

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2006 CARRO TINTO Yecla, Spain

Regular \$9.99 TWS Price \$7.99

Southeast Spain is currently producing some of the greatest wine values in the world. Most of the wines from the Yecla region are fashioned from a base of Monastrell (also known as Mourvedre) and tend to exhibit an alluring combination of spice, red fruit, and hints of earth. The 2006 Carro has just been released and is comprised of half Monastrell with 20% Syrah, 20% Tempranillo and 10% Merlot. The palate is ripe and juicy and the finish contains just enough earth to keep this wine interesting gulp after gulp. (IAS)

2006 KERMIT LYNCH COTES-DU- RHONE ROUGE CYPRESS CUVEE Cotes du Rhone, France

Regular \$18.99 TWS Price \$14.99

Kermit Lynch is one of the most famous names in the wine game, importing some of the most sought after Burgundy and Rhone wines. His latest foray finds him developing the blend for this exciting new Cotes-du-Rhone, Cypress. The secret is that the fruit is all sourced from the village of Gigondas, with the final wine possessing the character of southern Rhones that command twice the price. The aroma features hints of pepper and underbrush and the palate broadens gradually from beginning to end. The finish offers an interesting hint of cherry pit and herb. This is an outstanding value to be bought and drunk by the case. (IAS)



"I like these cold, gray winter days. Days like these let you savor a bad mood."
- Bill Watterson, author of *Calvin and Hobbes*

NV NIERPOORT RUBY PORT

Napa, California

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

Not to mention any names, but there is a certain member of our wine team who just can't get enough Port. For him, his fellow enthusiasts, and Port newbies alike, the non-vintage Nierpoort Ruby is not-to-be-missed. This is a classic "vintage character" port that is ready to drink. The nose offers cooked raspberries and cherries and the palate features a remarkably soft texture. The finish completes the story with notes of toffee and toast. (IAS)



NEW ARRIVAL WINE SOURCE SPECIAL

2005 CHATEAU LA
CONSEILLER

Bordeaux Superieur, France

Regular \$24.99 **Case Price \$19.99**

Made with 90% Merlot and 10% Cabernet Sauvignon, this wine has a color that is deep, dark purple, concentrated and solid. The nose has black cherry with a bit of wood and a hint of mint. The palate has nice ripe, dark plum that is nicely balanced with peppery spice and vegetables. The finish is assertive yet subtle enough to not be overbearing. This wine does well if decanted for 30 minutes to an hour. (WCS)

Score by Robert Parker

Wine Advocate # 170 (April 2007)

RATING: 90-91

BRIAN'S BEER PICK

On The Rise

The Wine Source tries to be the bearer of positive vibes and good news, but we also want to be forthright and honest with our customers. It is under this prevailing wisdom that we at the Wine Source feel we must now be the bearers of bad news and negativity. No, Bush has not somehow circumvented the constitution again and gotten him self a third term, but **BEER PRICES WILL BE GOING UP.** All over the country the price of a six-pack will be rising roughly one dollar. On average, the price increase will be one dollar, but you could see even greater increases on brews that use higher end hops, such as Simcoe, Saaz, and Tettnanger.

There are several factors in the increase in beer prices. The first and biggest factor is the rise of raw material costs. With the recent movement towards "going green", many farmers who have traditionally grown barley have switched over to growing corn for the production of ethanol. In conjunction with that, the hop production in Europe, and more importantly Germany, has been poor for the last two seasons. These two factors together have put a strain on the supply of raw materials used in the manufacturing of beer, thus raising prices. This brings us to the next factor in the equation. The poor crop in Europe has forced the European producers to buy American hops. With the strength of the Euro relative to the dollar, it is actually cheaper for Europeans to buy American hops than native varieties. This puts an even greater strain on the American hop supply, increasing price yet again. Finally, the increase in gas and electric prices has driven up the cost of day-to-day brewing operations. With all of these elements coming together at one time, just one dollar doesn't seem that bad.

While anytime the price of the most wonderful thing in the world (beer) goes up, it is a huge deal, it is not as bad as it seems. With inflation the cost of a six-pack has actually fallen by eighty cents since 2001. This decline in price is a result of a modernization in the brewing industry. So don't think of it as paying one dollar more for your favorite six-pack. Think of it as paying twenty cents more then you should be paying. So flip over the couch cushions and check under the seat in the car for some extra change. In the mean time pray for lower energy prices and better weather in Europe

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Mark Your Calendar!

FREE WINE TASTING:

POST-HOLIDAY BUDGET WINES

Fri. January 11, 4:30 - 7:30

Sat. January 12, 1:30 - 5:30

The Wine Source 3601 Elm Ave

FREE WINE TASTING:

NEW WINES FROM THE NORTHERN

RHONE'S JEAN-LOUIS CHAVE

Fri. January 18, 4:30 - 7:30

Sat. January 19, 1:30 - 5:30

The Wine Source 3601 Elm Ave

FREE BEER TASTING:

DARK BEERS FOR WINTER

Fri. January 25, 4:30 - 7:30

Sat. January 26, 1:30 - 5:30

The Wine Source 3601 Elm Ave

FREE WINE TASTING:

THEME TBD

Fri. February 1, 4:30 - 7:30

Sat. February 2, 1:30 - 5:30

The Wine Source 3601 Elm Ave

FREE WINE TASTING:

THEME TBD

Fri. February 15, 4:30 - 7:30

Sat. February 16, 1:30 - 5:30

The Wine Source 3601 Elm Ave

FREE WINE TASTING:

THEME TBD

Fri. February 29, 4:30 - 7:30

Sat. March 1, 1:30 - 5:30

The Wine Source 3601 Elm Ave

NEWS FROM THE CHEESE CAVE

In keeping with the theme of value we are featuring some bang for your buck cheeses at awesome discounts.

PARRANO- Nutty, chewy and just a bit sweet; this semi-aged Dutch invention lies somewhere between an aged Gouda and a youthful Italian Piave, which makes it a great melter! Also enjoy with crackers and some yummy Belgian style winter brews.

Regularly \$10/lb ON SALE for \$9/lb

RACLETTE- Sticky, smelly and sweet; our French version of this great melter is exceptional as fondue and of course used in it's namesake dish of scalloped potatoes and cornichons. The versatility of Raclette make it great in anything-but melting it is the key to unlocking it's greatest flavor. Try on sandwiches with ham, melted into an omelet or simply griddled into a crisp. Excellent with hearty beer, rich whites and spicy reds.

Regularly \$12.50/lb ON SALE for \$10/lb

FORME D'AMBERT- Creamy and balanced, another French selection that suits any occasion. Described as France's answer to Stilton, Forme pairs beautifully with Chianti, Pinot Blanc, Oloroso Sherry or sweet dessert wines. Sliver over steak or sautéed spinach to kick up your weeknight.

Regularly \$12/lb ON SALE for \$10/lb

CABOT CHEDDAR- Extra aged for a smooth texture and tingly bite, we all love cheddar and for good reason. You can't go wrong with a grilled cheese and tomato soup on a cool evening, or macaroni and cheese for that matter. Full of flavor, creamy texture and low grease content-good cheddar makes all the difference in our favorite dishes and if you haven't tried it you should.

Regularly \$10/lb ON SALE for \$8/lb

Want to learn more about cheese, get first tastes on new and exclusive products, receive generous discounts? Join the cheese tasting group. Hoping to start this Spring.

Email Jamie @ kempfly@yahoo.com or call The Wine Source for details and to sign up.

INVENTORY CLEARANCE SALE! Olive Oils, Balsamic Vinegar, Ortiz Tuna, Cheese Journals, Jams and MUCH MORE on sale until they're gone!

Ask about pre-orders and standing order on Bonaparte Breads, Croissant and Pastries.

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