

Fermented in the USA.....



Over the course of our last few weekend tastings, we have focused on more esoteric, foreign wine themes. For this weekend, we thought it was time to show off some of the best values from the USA. After careful consideration this week, the result is a group of wines that represent the cream of the crop of under \$20 west coast wines that we have had the opportunity to sample over the first few months of this year. We invite you to join us for a fresh look at our favorite US wines of the moment.

Join Us:

Friday May 23, 4:30 to 7:30pm

Saturday May 24, 1:30 to 5:30pm



2007 CHEHALEM INOX CHARDONNAY

Willamette Valley

Regular \$22.99 TWS Price \$17.99

Inox is an abbreviation for the French word for stainless steel, *inoxydable*, which is very apt for this steely, crisp Chardonnay from Chehalem. The clean fruit and bracing acidity is retained with tank fermentation which does not allow any malolactic fermentation to take place; which is the secondary process that converts sharp malic acid into creamy, buttery lactic acid, producing those buttery Chardonnays that can be so tiresome. A new take on Oregon Chardonnay, the wine is reminiscent of white burgundy or even Chablis. Bright and floral on the nose with fresh green apple and pear flavors along with a streak of minerality on the palate, the wine finishes with a tart, refreshing acidity that leaves one wanting more. (MW)

2007 JOEL GOTT SAUVIGNON BLANC

California

Regular \$12.99 TWS Price \$10.40

This wine is meant for high volume consumption, or in other words, it's a guzzler. It would be completely reasonable to pair with lightly seasoned fish or some type of goat's milk cheese, but in reality its meant for sitting on your deck or porch on a warm day and putting back a bottle or two. The wine is fresh and vibrant with high-toned citrus fruit jumping out of the glass. The palate gives bright tropical fruit, lemon and peach flavors that lead to snappy acidity. This is a perfect dry, crisp white for your Memorial Day BBQ. (MW)

2007 PINE RIDGE CHENIN BLANC - VIOGNIER

Clarksburg/Lodi

Regular \$14.99 TWS Price \$11.99

Sometimes a wine just tastes better during a specific time of the year. Bordeaux warms the winter, and Rosés refresh during the summer. Pine Ridge Chenin Blanc –Viognier is the perfect wine for spring; made with 80% Chenin Blanc sourced from the Clarksburg region and filled out with 20% Viognier for fragrance and spice. Chenin is grown extensively in California, but it is used mostly for its acidic quality in mass produced wines. Clarksburg is known as one of only a handful of places in the U.S. where the production of Chenin is taken seriously. The nose has herbs, straw, and citrus that opens up to honeysuckle and pear in the mouth. The finish is clean and crisp without being overly assertive. You should have a bottle of this in the fridge all summer. (WCS)



2007 BENESSERTER ROSATO Napa Valley

Regular \$18.99 TWS Price \$14.99

Benessere Winery was founded and is focused on making Italian inspired varietals. This, it turns out, was a wise choice considering the soil composition, drainage, and climate at the Benessere Vineyard in St Helena is close to what is found in Tuscany. The Benessere Rosato is a Sangiovese based wine that has a deep, almost ruby color and a fresh ripe cherry and strawberry nose. Full of ripe watermelon, this is juicy number for those who like their Rosés full-bodied. (WCS)

2006 TOLOSA SLO PINOT NOIR San Luis Obispo

Regular \$19.99 TWS Price \$15.99

San Luis Obispo and the neighboring Edna Valley are uniquely situated. Unlike other Central Coast regions that bake in the summertime, SLO and the Edna Valley are only protected from the Pacific Ocean by low-lying hills that provide enough protection from the Pacific to facilitate a long growing season but still allow for cool maritime mornings and evenings. This all adds up to a good young-drinking Pinot Noir with a nose of raspberry and herbs, a soft, fruit driven palate, and a slight balancing zest in the finish. (WCS)

2004 BENESSERTER "COSTA DEL SOL"

Napa Valley

Regular \$19.99 TWS Price \$15.99

In 1994, John and Ellen Benish purchased a 42 acre parcel of land in the Napa Valley with the idea of making a little bit of Italian-inspired wine and establishing a legacy for their children. Benessere is Italian for 'well-being' or 'prosperity,' and the Benishes named the winery to describe the feeling of life in Napa. Their 2004 Costa del Sol is a harmonious blend of Sangiovese, Cabernet and Merlot from the Napa Valley. It's a beautiful brick color in the glass, showing a bright bouquet of red currant and black pepper spice. The palate is lively with juicy red fruit flavors and a nice smooth vanilla finish. It's really approachable, just the red for those who usually go for white. Enjoy this with chicken or pork off the grill, roasted potatoes and broccoli raab. (CW)

2004 ROSENBLUM SAURET ZINFANDEL

Paso Robles

Regular \$29.99 TWS Price \$19.99

From humble beginnings as a passionate home-winemaking operation, Rosenblum Cellars has evolved into one of North America's most acclaimed Zinfandel producers. Working with fruit from all over California, founders Kent and Kathy Rosenblum honor their commitment to personally oversee each wine. Says Kent, "We are like thirty little wineries rolled into one. We may have 120 small lots of grapes, but each is managed as if it is the only one. Specific yeasts are carefully selected for each lot. Fermentation is done in very small batches. We punch down by hand. All of this is quite labor intensive, but it is gentle and yields a more complex, balanced wine than more automated processes."

The grapes for this wine come from acclaimed winegrower Richard Sauret, located in Northern Paso Robles at the base of the Santa Lucia Mountains. Meticulous farming results in low yields, giving the wine its concentrated flavors of blackberry and cherry. Sweet vanilla rounds out the palate, a result of 15 months aging in French and American oak barrels. This wine would make a delicious addition to any summer barbeque. (CW)

JED'S BEER PICK

This past weekend I was granted the rare opportunity to spend an evening with dozens of the country's top craft brewers and sample some of their finest offerings. As each beer was paired specifically with its own cuisine, the central theme of the event revolved around the idea that beer, not wine, is the most fitting companion to great food. The results were quite impressive. With Jim Koch of Sam Adams, Sam Calagione of Dogfish Head, and Hugh Sisson of Clipper City all giving related seminars, it was Garrett Oliver of Brooklyn Brewery whose cheese and beer pairing I found particularly eye-opening. Here are a few combinations with some minor substitutions that were especially successful.

Allagash White and Humboldt Fog: This bottle conditioned Belgian-style wit beer takes on a life of its own when combined with this ripe tangy goat cheese from California. The citric acidity is reflective in both, while the lively carbonation of the beer keeps the party rolling off the tongue. Two award winners in perfect harmony.

Troeg's Troegenator and Manchego: Really most mountain sheep's milk cheeses will work for this combination as it is the distinctive taste of the sheep's milk that rounds it out. Here the Doppelbock's excessively sweet malt palate is brought into balance by a dry, salty cheese. The combined taste is warm and nutty with an enormous range of flavor and texture. Truthfully, I am not the biggest fan of either component individually, but together they really complete each other.

Rogue Chocolate Stout and Rogue Oregon Blue: Perhaps my favorite cheese in the store at the moment, this style of blue is often paired with a sweet dessert wine, but I urge you to try it with a chocolate stout, particularly one brewed with real chocolate. Again the sweet and salty contrast is evident, but all tied together in one mellow, creamy partnership. The richness of cheese greatly enhances the milky texture on the beer while the blue mold actually interacts quite well with the bitter earthiness of dark chocolate and dark roasted malt. (JJ)

BACK IN STOCK...

LITTLE WILLIE'S HOT
SAUCES AND SALSAS...



**Hot Sauce
Extra Hot Sauce
Pineapple-Papaya
Salsa
Pineapple-Mango
Salsa**

All \$5.49

MARK YOUR CALENDAR!

FREE WINE TASTING:

FERMENTED IN THE USA

Fri. May 23, 4:30 - 7:30

Sat. May 24, 1:30 - 5:30

The Wine Source 3601 Elm Ave

FREE WINE TASTING:

THEME TBD

Fri. June 6, 4:30 - 7:30

Sat. June 7, 1:30 - 5:30

The Wine Source 3601 Elm Ave

SPIRIT TASTING:

PYRAT RUM AND PATRON CITRONGE

Fri. June 6, 5 - 7

The Wine Source 3601 Elm Ave

SCOTCH TASTING:

SIGNATORY VINTAGE

Tue. June 10, 6:30 - 8:30

Reservations Required

The Wine Source 3601 Elm Ave

SPIRIT TASTING:

CAFE BOHEME AND VAN GOGH

Fri. June 13, 5 - 7

The Wine Source 3601 Elm Ave

TOAST TO THE LEAGUE:

BENEFIT FOR THE LEAGUE FOR PEOPLE WITH DISABILITIES

Food and Wine Pairings, Jazz,
Comedy, Fine Art, and More...

Sat. June 14, 7 - 11

The League for People with Disabilities

1111 East. Coldspring Lane

410.323.0500 ext 311

www.leagueforpeople.org

FREE WINE TASTING:

THEME TBD

Fri. June 20, 4:30 - 7:30

Sat. June 21, 1:30 - 5:30

The Wine Source 3601 Elm Ave

FREE BEER TASTING:

SUMMER BEERS

Fri. June 27, 4:30 - 7:30

Sat. June 28, 1:30 - 5:30

FROM THE CHEESE CAVE...

Did ya catch that, that faint whiff of meat hitting a grill somewhere down the block? The distinctive aroma of a char-broiled hamburger, homemade with all the fixins; cheese, maybe some bacon, a pickle or two, mustard, ketchup, side of chips, frosty beer.....

Here are a few of our staff favorites to make that cheeseburger fantasy come true. Don't forget, we have frosty beer & chips too!

BRIE NANGIS- Perfect w/ sautéed mushrooms, dijon mustard & cracked pepper, if you can get some rosemary bread you'll be happy.

CASTELBELBO- Tangy and soft, great w/roasted peppers.

COTSWOLD- Double Gloucester w/onions & chives, great for those who like a fried egg on their burgers.

FONTINA VAL D'AOSTA- Thick, gooey and a bit pungent, a winner w/sautéed onions & steak sauce.

GORGONZOLA DOLCE- Wait for heirloom tomatoes to be in season, cut a thick slice and melt soft, slightly salty, runny Gorgonzola on top. Awesome.

FRESH MOZZARELLA- Another great one for tomatoes, but try on a turkey burger w/pesto.

MUENSTER- Crank up Muenster's intensity by melting it over bacon onto a juicy burger, add cracked pepper and maybe a pickle for perfection.

NORTHERN GOLD- A new favorite that has a beautifully creamy paste with just the right amount of tangy after-bite. Try a simple arrangement w/ pickles, raw onion & ketchup.

OLD QUEBEC CHEDDAR- Classic, but with a slightly sharper edge. Flatters any burger, but try w/BBQ sauce, lots of lettuce & red onion.

ROARING 40S- A winery, slightly sweet blue that brings out the beauty of a rare or medium rare preparation, drizzle w/a red wine reduction for steak house style.

SMOKEY BLUE- A great choice to bring meatiness to veggie or turkey burgers. A new classic w/ketchup & a pickle.

SMOKED GOUDA- Rich and intense, brings a nice extra smokiness that goes well w/ mayo & iceberg.

TALEGGIO- An often overlooked melting cheese that would be out of this world w/pancetta on a medium well burger w/raw spinach on baguette. Yeah, that's it!

TRUF- Gourmet to the max! Serve open-faced w/soft dollops of this fragrant truffled cheese heaped on top. Make a parsley pesto to brighten up the intensity, eat w/a fork and enjoy.