

Gems from the Mad Rose Portfolio...



Every job has particular benefits that are specific to that vocation. Here at The Wine Source, we get the opportunity to taste lots of wines. Now that's not to say that all these wines are good; some are, in fact, down right dreadful. I would go as far to say that oftentimes a lot of the wines out there in the world are just okay to pretty good. But then there are times when the opportunity arises to try diverse and truly interesting wines and we are reminded how much fun it can be. Recently, a trip to New York (yes, it was only NY, not Europe or South America or Australia) to taste wines from the portfolio of importer Neal Rosenthal resulted in such an experience. This portfolio consists of wines that have been "produced in limited quantities by a dedicated artisan...whom follow traditional methods and produce their wines in as natural a manner as possible" as the black label of every Rosenthal wine will tell you. The wines seek to offer the concept of terroir, or a sense of place, the distinct qualities of smell, flavor, and texture that a particular vineyard location can impart to a wine. Don't miss an opportunity to taste a selection of the gems that we brought back.

Please join us:

Friday July 18, 4:30 to 7:30pm

Saturday July 19, 1:30 to 5:30pm

2006 DOMAINE DES TROIS TOITS GROS PLANT DU PAYS NANTAIS Muscadet Sevre et Maine, France

Regular \$14.99 TWS Price \$11.99

Now I know your thinking that you know Muscadet; that you have tried several versions of the crisp, clean, mineral laden white coming from the Loire Valley. And though this wine does come from the region of Muscadet, it isn't what you have tasted in the past. The grape variety is Gros Plant and can be thought of as the country cousin of the more widely grown Melon d' Bourgogne that makes up most of the wines coming from Muscadet. Richer with more fruit than Melon, it still has the quintessential minerality that Muscadet is known for. Fresh with slightly tropical fruit on the palate, the wine is balanced with bracing acidity and refreshing salinity. Still highly recommended with seafood and shellfish. (MW)



THE NEAL ROSENTHAL PORTFOLIO

2007 DEFORVILLE

CHARDONNAY

Piedmont, Italy

Regular \$18.99 TWS Price \$14.99

As the name implies the founders of the DeForville Estate were not native to Barbaresco. The DeForville family arrived in Piedmont from Belgium in the 1840's and then moved to Barbaresco in the 1860's where they took to growing grapes. At about the same time that the DeForville estate and Rosenthal started their joint venture (mid 1980's), Valter and Paolo Anfosso, descendents of the DeForvilles and current managers of the estate, made an interesting move. They pulled a portion of the Nebbiolo they had planted in Barbaresco, the heart of Nebbiolo country, and planted Chardonnay – a not an unheard of but rare varietal in that part of the world. The move turned out to be a good one. The 2007 DeForville Chardonnay never sees a moment of time in oak. Green apple and subtle minerality dominate this bottling. A great wine for the upcoming dog-days of summer. (WCS)

2007 DOMAINE FAILLENCE SAINTE MARIE "PAS DES LOUVES"

Corbieres, France

Regular \$19.99 TWS Price \$15.99

Corbières is the largest AOC in the Languedoc-Roussillon region of Southern France. It is truly a region of contrasts, encompassing a wide range of soil types and microclimates. From the beaches of the Mediterranean you can pass through the well-watered plain around Lézignan-Corbières and up to the wild, wind swept garrigue of the high Corbières, all within an hour's drive. Situated just 12 km outside of the fortified city of Carcassonne, Domaine Faillenc Sainte Marie has recovered its past allure (evidence of an ancient Roman winery on the property) under the careful guidance of the energetic Gibert family. It's a small property planted to 8 hectares, the vines cling to the rocky foothills of Mont Alaric. A single vineyard is dedicated to white grapes: Roussanne, Macabeu, Bourboulenc and Clairette, a blend of which comprises the 2007 "Pas de Louves". The different grapes are pressed and vinified together lending the wine complexity. Lively aromas of lemon, fresh herbs and spice are followed by a supple, almost oily mouthfeel. A very charming wine indeed. (CW)

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2007 COMMANDERIE DE

PEYRASSOL ROSÉ

Cotes des Provençe, France

Regular \$19.99 TWS Price \$15.99

Located in the heart of Provence, the Commanderie de Peyrassol was founded by the Knights of Templar (think *The Da Vinci Code*) and the first recorded harvest took place in 1256. Winemaking has continued uninterrupted throughout the centuries. The current proprietor, Françoise Rigord, has been making the wines since 1981 and is now joined by her son François. The Rigords are extremely conscientious about the surrounding environment and the delicate balance in the local Mediterranean ecosystem as they forgo synthetic fertilizers, pesticides and fungicides in their vineyards. The 2007 rose is blend of Syrah, Grenache and Cinsault with a touch of the local, ancient variety Tibouren. A smoky, herbal nose gives way to an elegant palate of crunchy red apple flavors and a hint of musk. Refreshing acidity marks the finish. (JJ)



2007 DEFORVILLE

DOLCETTO D'ALBA

Piedmont, Italy

Regular \$18.99 TWS Price \$14.99

..Continued from the DeForville Chardonnay blurb... When Rosenthal moved from retail to the import side of the wine business, the DeForville estate was one of his first representations, Italian or otherwise. This partnership acted as a foundation and has been, according to Rosenthal himself, fundamental to the success of his business, the wines he imports, and by default, the wines we now get to consume (It all comes full circle!). Dense, chunky and utterly delicious, this 2007 Dolcetto is packed with red raspberry fruit. A hint of tannin helps to make this a more complex Dolcetto than most allowing it the capability of standing up to a variety of grilled fare. (WCS)

"As a matter of principle, I never attend the first annual anything." - **George Carlin**

2006 DOMAINE DU GOUR CHAULE CUVEE DE VIGNERONNE

Cotes du Rhone, France

Regular \$19.99 TWS Price \$15.99

Located in the heart of the village of Gigondas, Gour de Chaule was founded in 1900 but not until 1972 did they start producing a small amount of an estate bottling to be sold to private clients. From the start, the family believed that all Southern Rhone wines, especially Gigondas, should be made primarily of Grenache and current owner-winemaker, Aline Bonfils, continues with this philosophy today. Thus, 85% of her domaine is dedicated to Grenache plantings with the remainder split among Syrah, Mourvedre and a small portion of Cinsault. This breakdown is reflected in the blend of the wine, with some of the fruit coming from her Gigondas holdings. Showing a complex nose of red fruit, garrigue and black pepper with bright and floral dark red fruit on the palate and very good structure. (MW)

JUST ARRIVED...

Great News for Baltimore Beer Lovers:

**Brewer's Art Ozzy is now available in
750ml bottles at The Wine Source.**

Ozzy: "Our answer to the Belgian «devil» beers (i.e. Lucifer, Duvel, etc.). Both rich and dry, this beer is all too easy to consume in large quantities. Hopped with Styrian Goldings. 7%abv"

TWS Price \$7.99/750ml

Worthy Beer for a Worthy Cause...

The Reunion Beer Project is a project to raise awareness and funds for the Institute for Myeloma and Bone Cancer Research. After Virginian MacLean was diagnosed with Myeloma, she and her friends Alan Shapiro of SBS Imports and Pete Slosberg of Pete's Brewing Company created the Reunion Brewing Project to help raise awareness and funds for cancer research. In collaboration with Bison Brewing Company, they created the Reunion 2007 (brown ale) and now the Reunion 2008, a 100% certified organic Red Rye Ale brewed with Caraway Seeds. A delicious beer for a good cause (proceeds from sales benefit the Institute for Myeloma & Bone Cancer Research)...

TWS Price \$4.99/22oz

BRIAN'S BEER PICK

The Rest of Summer

I know what you are thinking. I read the last two summer beer articles, gave all of those a try, and then I came to the summer beer tasting and tried them all again. So, now what do I drink? There is still two more months of summer to go. Fortunately, producers make great, refreshing ales all year long. These none seasonal summer beers sometimes get lost in the shuffle, yet they can offer a summer drinking experience that can rival any seasonal release.

Southampton Publick House has been the maker of great beers since 1996. Southampton has only been available in our market for one year, and their superb ales are just starting to get noticed. Southampton's Saison is a summertime beer that will surely show you the excellent quality in their ales. This Saison is in perfect balance. All three aspects that make a good Saison are present in harmony. The wheat flavors are subtle and prevalent throughout, while the spice is full but not overpowering. Lastly, the rich full "beer" backbone is there and gives the whole thing structure. Give Southampton a try and find out what the buzz is about.

For the more adventurous drinker, may I suggest the Dieu Du Ciel Rosee D' Hibiscus. This exciting ale hails from the world renowned Dieu Du Ciel brewery, maker of Peche Mortel. Rosee D' Hibiscus is a soft wheat beer brewed with Hibiscus flowers. The addition of Hibiscus flowers gives this beer its lovely pink hue. The flowers also add an acidic tartness to the front end, while the rich exotic plum-like flavors of Hibiscus are prevalent on the back end. The mild wheat beer base helps to give a luscious platform for the rich fruit flavors of this ale. This off beat beer makes a perfect pick when you are tired of six packs of raspberry wheat beer.

No matter the time of year, hot or cold, people love their hops. With summertime seasonal IPA's, finding a lighter bodied beer with big hop flavor can be hard. Lagunitas IPA is a high taste, low acid IPA that can meet that challenge. With an IBU rating at only 45 (average IPA 65), but still brewed with 8 kettle hops. This translates into a big-time hops flavor that is very floral with notes of pine and citrus. With this hop flavor, the traditional IPA acidic bite is not there, making this IPA perfect for the hot days of summer.

Hope you are enjoying your summer and the beer. Cheers.

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FROM THE CHEESE CAVE...

MARK YOUR CALENDAR!

FREE WINEMAKER'S TASTING: BRAIDA OF ITALY

"In many ways the name Giacomo Bologna is synonymous with Barbera d'Asti. Bologna was among the first, if not the first, producer to believe that Barbera was capable of producing world-class wines by working with low yields and barrique-aging. ... Bologna single-handedly re-invented the image of Barbera from a varietal that had been seen as giving simple, rustic wines with untamed acidity to one capable of producing modern wines of notable concentration and elegance. Even though Bologna passed away at a young age in 1990 he left an indelible stamp on the world of Piedmontese enology. Today, the estate is run by Giacomo's children, Raffaella and Giuseppe, who continue the work of their father. The estate produces a wide range of Barberas..."

-Robert Parker's Wine Advocate/Italy Report, Jan. 2006

Mon. July 15, 5 - 7

The Wine Source 3601 Elm Ave

FREE WINE TASTING: NEW GEMS FROM IMPORTER NEAL ROSENTHAL

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

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

The Wine Source 3601 Elm Ave

FREE WINE TASTING: SOUTH AFRICA'S STARK-CONDE AND MAN VINTNERS

Wed. July 23, 5 - 7

The Wine Source 3601 Elm Ave

FREE WINE TASTING: THEME TBD

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

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

The Wine Source 3601 Elm Ave

NEW! AMERICAN ORIGINALS IN THIS WEEK:

From Bellwether Farm Sonoma County, CA

Carmody Reserve- One of the first batches from this season's March milk, Carmody Reserve exhibits the rich, buttery taste of raw Jersey cow's milk with caramel notes only aging can do. It is a natural a pairing for oaked California Chardonnay and especially fruity California or Oregon Pinot Noir. Carmody reserve makes for a great table cheese when a simple evening of cheese, wine and baguettes are desired.

San Andreas- A rare raw sheep's milk cheese from Bellwether Farm that is rich, smooth and full flavored. Red fruits pair best with the rich nutty character of Ewe's milk and this one is perfectly met by an aged California Cabernet.

Crescenza- For all of you gourmet pizza makers out there this is a must try. Based off of an Italian recipe that yields a rindless soft-ripened cheese that is rich and a bit tangy. Not far off from Banon or St.Marcelin, Crescenza lends itself to sparkling reds and whites and with the right pairings barrel-aged Chardonnays.

From Old Chatham Shepherding Co. Old Chatham, NY

Ewe's Blue- Roquefort, one of the most famous cheeses in the world, is made from Sheep's milk, just like this American Original. This blue is fresh, a bit sweet with a scintillating kick and addictive soft texture. If you are a fan of Nancy's Camembert from the same maker you will love Ewe's Blue.



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