



As Summer Fades Away, White Wines are coming your way...

As we enjoy the very reasonable weather of this year's August, it occurred to us that it was time showcase the versatility, refreshment, and pleasure that white wine can offer. More often than not it is white wine that best pairs with fresh summer salads, spicy take-out cuisine, and fresh seafood of the season. We have selected a variety of whites for this weekend's tasting which cover the crisp, the round, and the exotically aromatic.

Join Us:

Friday August 15, 4:30 to 7:30pm

Saturday August 16, 1:30 to 5:30pm

2007 VINUM CELLARS CNW CHENIN BLANC

Clarksburg, California

Regular \$12.99 TWS Price \$9.99

The guys at Vinum have a certain affinity for Chenin Blanc and other varietals that are a bit more obscure and eccentric. They tend to favor Rhone and other lesser-known French varieties over more popular grapes like Chardonnay or Sauvignon Blanc. Their CNW Chenin Blanc, which stands for Chard-No-Way, is their response to the backlash against heavily oaked Chardonnays and for the consumer who asks for anything but Chardonnay. Showing ripe green apple, citrus and peach notes on the nose that give way to a palate of the same, the wine has enough weight to compliment a wide range of dishes and the acidity to keep it refreshing. (MW)

WHITES TO FINISH OFF SUMMER

2007 BODEGAS VALDESIL MONTENOVO GODELLO

Valdeorras, Spain

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

Situated in northwest Spain on the border between 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 Romans’ only interest here, they also planted grape varieties that are still cultivated today. The Valdeorras D.O. has seen a recent revitalization thanks to the growing popularity of its local white grape variety Godello which enjoys the slate rich soil, warm days, and cool breezes from the river Sil. The 2006 MontenoVO has an aroma of orchard fruits and is backed by a rich, concentrated palate of pear and apple with a noticeable mineral component. A perfect pair for full flavored seafood and poultry dishes. (CW)

2006 PARADISE RIDGE SAUVIGNON BLANC

Russian River Valley, California

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

Family owned and operated, Paradise Ridge started as a ranch where the owners, Walter Byck and Marijke Hoenselaars, wanted to raise their five children. They soon realized that they were in the heart of Sonoma County and owned prime real estate for growing grapes. In the late 70’s, they planted their first vineyard dedicated to Sauvignon Blanc and several other vineyards soon followed. Today the original sight, now known as Grandview Vineyard, gives all the fruit for this estate single vineyard Sauvignon Blanc. With citrus fruit that jumps from the glass, the wine is crisp and clean with a fuller mouth feel than many other Sauvignon Blancs. The palate gives more citrus with lingering tropical fruit, minerality and cleansing acidity. (MW)



2007 AVE TORRONTES

Cafayate, Argentina

Regular \$10.99 **TWS Price \$8.79**

Torrortes is Argentina’s indigenous white grape variety celebrated for producing intensely perfumed, yet delicate wines. It often boasts a distinctive nose of white peach, roses and orange citrus, not dissimilar to Viognier. On the palate it remains dry and crisp with racy acidity. The 2007 Ave is a bright and fresh example from the Cafayate region situated to the north of Mendoza. Best enjoyed in its youth either by itself, or as a wonderful partner with smoked meats, mild to medium-strong cheeses, and seafood. Great partner for spicy Thai food as well! (CW)

2007 DOMAINE MASSIAC VIOGNIER

Vin de Pays d’Oc, France

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

It was not that long ago that Viognier was a rarity. Due to disease and untended vineyards as a result of two World Wars in Europe, its production fell off considerably in the later part of the 20th century. In 1965, there were only 8 hectares that were found almost exclusively in Condrieu in the northern Rhône. Nowadays, this stylish exotically aromatic variety has been noticed and has spread across the south of France in Languedoc-Roussillon (where Domaine Massiac is located) and Provence where the Mistral helps counter act the searing summer heat. The grape has also developed a significant foothold in “New World” regions such as Chile, California, and Australia. Domaine Massiac produces an intense, dry white wine with lots of fruit and flavors that mingle apricot, apple, peach and violet with a hint of honey. Match with spicy Asiatic dishes or with medium to strong cheeses. It is also an unusual but good choice for simply prepared lobster, roast chicken or trout. (WCS)



"Summer is a promissory note signed in June, its long days spent and gone before you know it, and due to be repaid next January." -Hal Borland

2006 BRUNO VERDI RIESLING RENANO VIGNA COSTA Oltrepo Pavese, Italy

Regular \$18.99 TWS Price \$14.99

In the interest of full disclosure, it should be made clear that this is not a Riesling for the meek. Though it retains some of the qualities that we all associate with this innocuous variety, it is neither submissively lean nor pleasantly sweet. This is a muscular no-holds-barred Riesling; even the bottle is big and burly. Tucked up in the coastal corner of the Mediterranean, The DOC of Oltrepo Pavese lies east of Piedmont proper, just northeast of Genoa. Spend some time with the aromatics; the hints of herbs, petrol, and stone are intense and blend ostentasciously. Pressed and fermented at cool temperatures to retain the freshness, 25% of the Riesling Renano is fermented in large oak *botte* and that part is aged for 4 to 5 months in barrel. In this case, the oak creates a full rich body and further enhances this ridiculous - in a good way - wine. Consider yourself warned. (WCS)

SOON TO BE GONE...

**CATAMONGST
THEPIGEONS**

Regular \$16.99 TWS Price \$12.99

****Special price available through August 30th while supplies last!**

As many of you know the 2006 vintage of Cat Amongst the Pigeons has been sold out for several weeks. The 2007 has arrived and is available in limited quantities in comparison to the 2006.

As our currency weakens, pricing will also increase, so in an effort to reward our most loyal customers we are offering our initial allocation at a significant discount. At the moment the 2007's are not reviewed - Included are the 2006 scores for reference:

2007 Shiraz

(2006 - 91pts. Wine Advocate)

2007 Cabernet Sauvignon

(2006 - 90pts. Wine Advocate)

2007 Shiraz/Cabernet

(2006 - 90pts. Wine Advocate)

2007 Shiraz/Grenache

(2006 - 90pts. Wine Advocate)

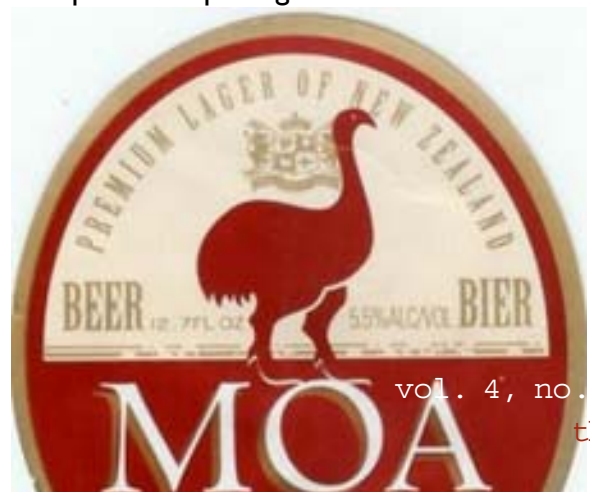
BRIAN'S BEER PICK

Moa Beer is the brainchild of winemaker Josh Scott, son of Allan Scott of Allan Scott Wines. In fact, Josh does employ some winemaking techniques to make his Moa Beer and believes that it is the only beer to be made this way. The sparkle is put into the brew by the time honored "methode traditionnelle" which is most commonly used to put the bubbles into Champagne. After six weeks for the initial brewing process and conditioning, the beer is then bottled with more yeast and sugar, capped and left to re-ferment thus adding that sparkle. The unusual bit is next - the bottles are inverted allowing the yeast sediment to settle down into the neck of the bottle. The neck is frozen, the bottle uncapped and the frozen plug of sediment pops out. It is finally resealed with a champagne style cork and wire cage. The Moa is born - a bottle conditioned beer with no sediment. **TWS Price \$11.99 750ml**

MOA Original - A méthode made pilsner style lager which has an abundance of hoppy notes that give the impression of sweet fruit, grassy overtones and a balanced astringency that is complex and pleasing to the nose. The palate is fruity with a little spiciness and a balanced hop flower bitterness that has a very long lasting finish. This beer is enjoyed with many foods from big game to pasta dishes or equally enjoyed on its own.

MOA Noir - A dark lager in which chocolate and richly roasted coffee beans dominate the senses. A full flavored palate gives Moa dark a long rich finish.

MOA Blanc - Brewed using 65% wheat malt and 35% barley malt resulting in a elegantly smooth beer with hints of spice and uplifting esters.



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MARK YOUR CALENDAR!

FREE WINE TASTING:

ASSORTED WHITES

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

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

The Wine Source 3601 Elm Ave

FREE WINE TASTING:

THEME TBD

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

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

The Wine Source 3601 Elm Ave

FREE WINEMAKER'S TASTING:

MICHAEL TWELFTREE FROM

SOUTH AUSTRALIA'S

TWO HANDS WINES

Fri. September 5, 5 - 7

The Wine Source 3601 Elm Ave



TWO HANDS WINES

FREE WINE TASTING:

THEME TBD

Fri. September 12, 4:30 - 7:30

Sat. September 13, 1:30 - 5:30

The Wine Source 3601 Elm Ave

FREE WINE TASTING:

THEME TBD

Fri. September 26, 4:30 - 7:30

Sat. September 27, 1:30 - 5:30

The Wine Source 3601 Elm Ave

VOTE!

for The Wine Source at The City Paper's

Best of Baltimore Readers Poll

"BEST WINE SHOP"

"BEST LIQUOR STORE"

"BEST PLACE TO BUY CHEESE"

FROM THE CHEESE CAVE...

If you're new to pairing cheese and wine, or if you'd like to get a better handle on understanding what makes certain pairings click in an amazing natural way, white wines are the perfect place to start. The acidity in most whites will highlight the cheeses flavors by combating the fattiness of their textures. Here are a couple of easy to remember guidelines that will help you to make great pairings and a few 'fail safe' cheeses to start with.

- 1) Pair Textures of Cheese & Wine
- 2) Pair Light Cheeses w/ Light Wines
- 3) Pair Cheese & Wines w/ Comparable Flavors
- 4) Pair Cheese & Wines w/ "opposite" Flavors
- 5) Pair Aged, Mild Cheeses w/ Older, Milder Wines

Great Cheeses for Whites:

Le Marechal – Toasty, Nutty, Herbal

Dry Jack - Buttery, Tangy, Nutty

Grise des Volcans – Buttery, Acidic, Nutty, Mineral

Pleasant Ridge Reserve – Caramelly, Nutty, Toasty

Prima Donna – Nutty, Creamy, Sweet

Appalachian – Tangy, Lemony, Flinty

Humbolt Fog – Minerally, Mushroomy, Lemony

Tumbleweed – Minerally, Tangy, Buttery

Green Hill – Mushroomy, Herbal, Buttery

Chevrot – Toasty, Hazelnut, Coconut

Ewe's Blue – Minerally, Sweet, Floral, Spicy

Forme D'Ambert – Minerally, Spicy, Buttery

Herbillette – Spicy, Herbal, Mushroomy, Caramelly

Bucheron – Fresh, Mushroomy, Lactic

Join us this weekend as taste Le Marechal & Prima Donna on Friday and Bucheron & Appalachian on Saturday.

**NEW, Fresh drum of Parmigiano Reggiano coming on Wednesday, have us cut you a fresh piece! \$16/lb



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