



## New Releases from the Rhone Valley...

The trio of the 2004, 2005, and 2006 vintages has yielded many intriguing wines from the Rhone Valley. While each vintage had certain appellations that fared better than others, it is safe to say that across the board, quality was above average to excellent. Currently, we are just receiving our 2006 offerings and as we segue into the fall, we thought we would offer a preview of what is to come. While generalizing about a vintage in such a broad region is always difficult, I believe it is accurate to conclude that while most 2006's do not possess the daunting structure of their 2005 counterparts, they are blessed with a brightness and charm which will render them more pleasurable at a younger age. We have selected wines that descend out of a variety of appellations from both the Northern and Southern Rhone in order to highlight the diversity of this still under-valued zone, and we have focused on wines that will be ready to drink sooner rather than later. Of particular interest, especially for the season, are the two white selections that, in my opinion, offer tremendous value and individuality. (IAS)

### Join Us:

**Friday August 29, 4:30 to 7:30pm**

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

### 2007 SAINT COSME COTES-DU-RHONE BLANC Southern Rhone

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

Situated in the heart of Gigondas, Saint Cosme has been in the Barruol family since 1490, with the current winemaker, Louis, representing the 14<sup>th</sup> generation. Though the estate is renowned for their outstanding estate and single vineyard Gigondas, Louis felt that there were many great terroirs throughout the Rhone Valley that were under-utilized. With this in mind, he started a micro-negotiant enterprise in 1997 so he could try his hand at other appellations. Working with small producers that share a like mind when it comes to making wine, he now produces a number of bottlings from throughout the Rhone Valley. This Cotes-du-Rhone Blanc shows the same inherent quality of his Gigondas bottlings. A blend of 30% Roussanne, 30% Viognier, 20% Marsanne, 10% Clairette and 10% Picpoul de Pinet, the wines gives bright, pure tropical fruit on the nose with honey, pineapple, peach and almonds on the palate. A wonderful transition to the cooler nights of late summer. (MW)

# SELECTIONS FROM THE RHONE VALLEY

## 2006 DOMAINE BRUYERES CROZES-HERMITAGE BLANC "LOU"

Northern Rhone

Regular \$29.99 TWS Price \$23.99

Until the 2002 vintage Domaine Bruyeres sold most of its crop to the local co-operative rather than producing its own bottlings. Fourth generation vine grower, David Reynaud now has the property moving towards bottling all of their own wines and with great success. The 2006 "Lou" Blanc is based on Roussanne and features a striking dark, almost golden color. The nose entices with hints of apricot, peach and nectarine leading to a rich, almost chewy texture. Pure and very concentrated, the cuvee Lou is a prime example of a more modern Crozes-Hermitage Blanc, possessing a depth of fruit and spice not commonly associated with more classic Marsanne-based examples. (IAS)

## 2006 CLOS DU CAILLOU COTES-DU-RHONE ROUGE

Southern Rhone

Regular \$19.99 TWS Price \$15.99

Though most of the vineyards owned by Clos du Caillou sit just outside the boundaries of Chateauneuf-du-Pape, many of these Cotes-du-Rhone vineyards share identical soil types to the adjacent vineyards in Chateauf. In fact, when the appellation of Chateauf-du-Pape was created in 1936 these vineyards would have been within the boundaries of Chateauf if the owner at the time had cooperated with authorities. But he refused to visit with the authorities that were determining the limits of the region and therefore most of his sites were not classified and thus fell under the more general Cotes-du-Rhone appellation. Now current owner, Sylvie Pouizin, makes several different Cotes-du-Rhones and Chateaufs with this bottling being her entry level. A blend of 90 % Grenache, 5% Syrah, 3% Mourvedre and 2% Cunoise, it shows hints of black pepper, oregano and black fruits on the nose that lead to flavors of lavender, minerals, raspberry and blackberry on the palate. Pair with grilled meats, pork, lamb and portabella mushrooms. (MW)



## 2006 DOMAINE DE MONTBAYON VACQUEYRAS

Southern Rhone

Regular \$19.99 TWS Price \$15.99

Vacqueyras came into its own in 1990 when the region officially gained appellation status. Much like Gigondas, Vacqueyras is considered second tier to the looming, nearby giant of Chateauf-du-Pape. That being said, the wines that emerge from Vacqueyras can be powerful and grand in their own right and often at a more reasonable price. The Domaine de Montbayon is run by the father/daughter team of Fernand and Dany Chastan. Focused on traditional winemaking techniques and style, the Chastans have been dedicated to a natural, harmonious approach to the land since before it was fashionable. Deep opaque, garnet color, open the bottle and let the nose evolve from raspberry and cherry through to hints of tobacco, smoke, and pepper. The wine manages to be full-bodied yet restrained as the tannins corral and structure the fruit. Perfect for cool autumn evenings. (WCS)

“The trouble ain’t that there is too many fools, but that the lightning ain’t distributed right.” – Mark Twain

## 2006 CLOS DES BRUSQUIERES CHATEAUNEUF-DU-PAPE

Southern Rhone

**Regular \$42.99 TWS Price \$33.99**

Clos des Brusquieres is a small, ultra-traditional estate that produces only one wine, their Chateauneuf-du-Pape. The owner is the somewhat reclusive Claude Courtil, godson of Henri Bonneau, one of the most legendary and revered producers in the region. Dedicated to the craft of winemaking, Courtil lets his wine do the talking. Prior to 1996, Courtil sold off his production to negociants, but starting with the '96 vintage, he has been producing ever more impressive wines of his own, and the 2006 is no exception. Produced through manual labor and natural winemaking, the Clos des Brusquieres Chateauneuf-du-Pape is harvested by hand (from vines that average 40 years old) and fermented in cement tanks. A blend of 85% Grenache, 9% Syrah, 6 % Mourvèdre, the wine is dark purple and tooth staining. The nose shows herbs, raspberry, currants, and spice. Smooth in texture, yet impressively deep, it has a strong, lingering finish. Serve with anything, or, perhaps even better, simply enjoy with French bread and some Saint Marcellin. (WCS)

## 2006 DOMAINE BRUYERES CROZES-HERMITAGE ROUGE

Northern Rhone

**Regular \$26.99 TWS Price \$20.99**

The first plantings of Syrah on the Bruyeres property date from the 1950's in the southern Beaumont-Montoux sub-region of Crozes. The 100% hand harvested crop is planted on sandy soil clay with galet stones covering much of the vineyard, which is farmed organically. This classic bottling of Crozes is aged mostly in older casks and retains a remarkable degree of freshness. The nose is classic Syrah with notes of bacon fat and pepper while the palate is firm and texturally appealing. Approachable today, this is a wine for short term cellaring – potentially at its best in 4 – 6 years. (IAS)

## BRIAN'S BEER PICK

### Why Oktoberfest?

Ladies, it is time to iron the Dirhl; gentlemen polish the buttons on those lederhosen. It is time for Oktoberfest. We celebrate Oktoberfest due to the marriage of the Princes of Bavaria, Princes Ludwig. In honor of the Princes new marriage, horse races were held on October 17, 1810, the first Oktoberfest. From these simple horse races Oktoberfest has grown into the largest public fair in the world.



The style of beer that we know as Oktoberfest is a Marzen (March) lager. This beer was brewed at the end of the brewing season in March. After brewing, the beer was lagered or stored in ice caves during the summer months. The beer was brought from storage in the mountains and enjoyed by the masses at the first Oktoberfest. The German term for lagering, or storing, is from where the modern term “lager” derives. During this cool storage, the brew would go through a process known as bottom fermentation. This bottom fermentation is what allows for the full, round and richer flavors that lagers are known for.

## MARK YOUR CALENDAR!

### FREE WINE TASTING:

#### SELECTION FROM THE RHONE VALLEY

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

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

The Wine Source 3601 Elm Ave

### FREE WINEMAKER'S TASTING:

#### JASON HAAS FROM TABLAS CREEK

Thurs. September 4, 5 - 7

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 WINEMAKER'S TASTING:

#### GREG AND MARILYN NITZ FROM NAPA

#### VALLEY'S CARREFOUR VINEYARDS

Wed. September 10, 5 - 7

The Wine Source 3601 Elm Ave

### 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

## FROM THE CHEESE CAVE...

Experience Abondance and Pleasant Ridge Reserve at their best all September. We'll be featuring the French Mountain classic and the American Original that pays homage to it @ 10% off their regular prices through the entire month.

Come in and taste the difference and similarities between them, and we'll cut you any size piece to order. These cheeses will be sold as Cut To Order exclusively to maintain and showcase their superior quality. If you love Comte, Gruyere, Fontina d'Aosta and Beaufort you cannot miss this opportunity to taste two superlative examples of this style.

### **Abondance**

#### **French, Raw, Cow, AOC**

Once made in the Abondance monastery in the year 1000, the small co-operative of dairy farmers and cheesemakers who now make Abondance still adhere to the monastic traditions. Made exclusively from the milk of Abondance cattle who roam the Rhone-Alps region throughout the Spring and Summer enriching their milk with a diet of wildflowers, fresh mountain water and mineral rich grasses. Left raw, the fresh full-flavored milk is pumped directly into traditional copper vats, cooked, curded and then ladled into large molds that will eventually be wrapped in wooden hoops that give the cheese the convex rind characteristic of the region and style. Abondance's fruity, vegetal and caramel notes are ignited by Syrah's spicy fruity qualities.

REG \$20/lb, **ON SALE \$17/lb**

### **Pleasant Ridge Reserve**

#### **USA, Raw, Cow**

A Dodgeville, Wisconsin original that pays homage to the OldWorld Classics while showcasing the terroir of Southern Wisconsin. Pleasant Ridge Reserve has earned accolades based on it's own excellent quality and consistency. It has won BEST in SHOW at the ACS Conference twice and continues to place in the categories it's entered in. One small herd of cattle munching on fresh, seasonal grasses, clovers and wildflowers produce the top of the line milk that results in this flavorful cheese. Notes of dried plum, apricot, olive and savory can be found and if you're lucky the wheels have been aged long enough to acquire small crunchy bits of crystallized amino acids.

REG \$25/lb, **ON SALE \$21.50/lb**