

This weekend at The Wine Source we have chosen to showcase California wineries that could not be more different in terms of size and production, yet they share a common ambition for producing consistent, value-driven wines. Friday we will welcome Andy Cutter, co-winemaker and co-founder of Duxoup winery in the Dry Creek Valley. Andy will be pouring three of his winery's most recent releases. These wines display brilliant clarity and varietal personality and for a production of boutique size, offer tremendous value. Saturday we will be pouring the most recent releases of the Ravenswood County Series with an obvious focus on their Zinfandel bottlings. After tasting through the entire line last week, we were struck by four wines in particular (listed below). We have brought them in for this weekend's tasting, and are able to offer these cuvees at a significant discount off their list price. (IAS)

Fri. Oct. 10, 5 to 7pm (Duxoup)

Sat. Oct. 11, 1:30 to 5:30pm (Ravenswood)

**2004 DUXOUP SANGIOVESE "GENNAIO"
Dry Creek AVA**

Regular \$24.99 TWS Price \$19.99

The quintessential Tuscan varietal, Andrew Cutter is carving out a place in the New World and putting his personal stamp on this Sangiovese. A mere 537 cases of the Gennaio Sangiovese were produced by Duxoup in 2004. The nose features spice and red fruit which gives way to a typical sweet and sour Sangiovese palate. This should define California Sangiovese; tart, bright fruit with a sunny disposition. Intense flavors, bright center fruit, long finish. Simply delicious. (WCS)

**A Tale of Two
Wineries...**

ALL-AMERICAN WEEKEND

2005 DUXOUP SYRAH

Dry Creek Valley AVA

Regular \$24.99 TWS Price \$19.99

With only 345 cases made, the 2005 Duxoup Syrah is a great example of what Syrah can be when the New World and the Old World philosophies and styles are blended into one wine. The nose has traces of the Northern Rhone Syrah with dusty wiffs of smoke, earth, and black cherry. On the palate, the wine contrasts with the nose in character. There is more fruit than the nose implies; it is well-balanced with spices that counter the fruit and a small touch of wood that adds depth. The finish seems to return to its old world influence with a long, firm, spicy crescendo. (WCS)

2005 DUXOUP CHARBONO

Dry Creek Valley AVA

Regular \$24.99 TWS Price \$19.99

With a quick glance through this newsletter, it is apparent that we have quite a few Zinfandels on the menu. Tasted side by side, one would not have a hard time distinguishing between a Charbono based wine, and one made from Zinfandel; the flavor profiles are quite a study in contrast, yet the two varieties do share a common theme in their mysterious histories. Both date back to the early years of California wine making, and both have had disputes involving their genetic family tree. Over the years, people have argued that Charbono is actually Dolcetto from Italy's Piedmont, Bonarda from Argentina (not to be confused with the many Italian grapes by the same name, which are not the same variety), and Charbonneau from the Savoie region of France (Charbonneau is also known as Corbeau and Douce Noire). In the end, the origin of a grape variety may only be of interest to viticulturists, oenophiles and those who appreciate random trivia. As with almost everything produced by Duxoup, the 2005 Charbono is made in limited quantities. Dark, almost opaque purple color with a distinctive aroma of Damson plums accented by nuances of tar, black pepper and old leather. A full-bodied palate with pronounced, but well-integrated tannins give it a rich texture and long finish. This wine will age well and seamlessly accompany grilled steaks or lamb, hearty meat or vegetable ragouts and curries, sharp, aged cheeses and smoked mozzarella and cheddar. (WCS)

2005 RAVENSWOOD OV ZINFANDEL

"SONOMA COUNTY"

Sonoma County AVA

Regular \$14.99 TWS Price \$11.99

California's diversity of wine growing regions is illustrated by the Ravenswood County Series, with the Sonoma County Old Vine Zinfandel in the starring role. For over 20 years, Ravenswood has been sourcing fruit from the Dry Creek and Sonoma Valleys- the county's historic Zin regions- to bring you this bright, full and juicy offering. The 2005 is loaded with raspberry and blackberry flavors. Toasty vanilla (a nod to 24 months in French oak) wraps around a robust, sweet fruit core exhibiting the power and complexity of the variety's old vine origins. (CW)



2006 RAVENSWOOD ZINFANDEL

"NAPA VALLEY"

Napa Valley AVA

Regular \$14.99 TWS Price \$11.99

When the founder of Ravenswood, Joel Peterson, started the winery in the early 1970's; his goal was to make top-notch wine for the masses, down from its perceived ivory tower. Even today, the stereotypical caricature of the uptight "wine snob" is ever present, even for those of us who try to dispel that notion – It was worse in the 70's. This philosophy was, and still is, reflected in the laid back and welcoming winery he opened in Sonoma County- more rural and less glitzy than the rival neighboring region of Napa. With all of this provincial pride, it took some thought before Peterson and Ravenswood decided to venture across the line into Napa to produce this cuvee. Silky with notes of raspberries, cloves and a hint of cedar, the 2006 Napa Zin is fat in all the right places and restrained where it needs to be. (WCS)



"I love California, I practically grew up in Phoenix." Dan Quayle

2006 RAVENSWOOD ZINFANDEL "LODI"

Lodi AVA

Regular \$14.99 TWS Price \$11.99

When people think about California's Appellations (or more specifically, AVAs - American Viticulture Areas), locations such as Sonoma, Napa, Russian River Valley, and Carneros often come to mind; Lodi, more times than not, does not. That is not to say there aren't high quality wines originating there. The region is a mix of large commercial producers (Woodbridge, Sutter Home, Delicato) and smaller vineyards and boutique wineries. Once thought of as a large, generic region, Lodi has recently been split into 7 sub AVAs that highlight the regions micro-climates and diverse geology and grape varieties. Lodi, however, is still ruled by Zinfandel, with more Zin grown there than anywhere else in the world. Located in the northern part of the fertile and sunny San Joaquin Valley, Lodi Zin benefits from the fact that the vineyards are spread across the meandering legs of the San Joaquin and Sacramento river delta that not only provides sandy soils but also draws chilled, Pacific maritime air up from the San Francisco Bay to cool the vines at night. The lower temperatures allow the ripening fruit to retain natural acidity as is displayed in the Ravenswood Lodi Zin. Made from vines that average 88 years old, it is big, dark and jammy as one would expect, but with a harmonious acidity and spice laden and assertive finish that offers deepening complexity. (WCS)

Eades

'Anticipation' Double Malt Series

The 'Anticipation Series' of whiskies has been created and hand crafted by Eades Distillery in collaboration with Jim McEwan, Master Distiller and malt whisky visionary. Together they have developed a unique brand of premium pure malt whiskies in 'Anticipation' of The Virginia Distillery Company's own spirit ageing into an award winning malt whisky. Each Anticipation Double Malt whisky is a faithful representation of a specific distilling region in Scotland. Two Premium Single Malts from Renowned Scottish Distilleries combined in specific percentages to deliver the best traits of each distillery. Matured twice, once in American Bourbon barrels and once in a Fine Wine Barrel(s) that impart additional layers of complexity.

Highland

85% Ben Nevis, 15% Clynelish

Aged in American Bourbon casks, finished in Port casks.

Speyside

50% Longmorn, 50% Glen Moray

Aged in American Bourbon casks, finished in Tempranillo and Madeira casks.

Islay

60% Bowmore, 40% Caol Ila

Aged in American Bourbon casks, finished in Ridge Zinfandel and Guigal Cotes Rotie casks.

2005 RAVENSWOOD CABERNET

SAUVIGNON "SONOMA COUNTY"

Sonoma County AVA

Regular \$16.99 TWS Price \$12.99

More than twice the size as neighboring Napa, Sonoma County overflows with wineries and grape varieties. Experiencing a recent surge in production, Cabernet Sauvignon is fast approaching celebrity in Sonoma County. After years of frustration, the thick-skinned grape with an aggressive nature has finally approached the grace and maturity achieved by its Bordelaise caretakers. The 2005 Sonoma County Cabernet is given a long fermentation (as much as a month) to soften its tannins and provide structure for aging. It boasts a mouthful of black cherries, mint, vanilla and smoke in a package that will keep unfolding for a decade. (CW)

BRIAN'S BEER PICK

With two different California wine producers hosting tastings at The Wine Source this week, I feel compelled to highlight some of the great new brews that also come from this region. After all, many winemakers say, "It takes a lot of beer to make wine!"

The Green Flash Le Freak out of San Diego is a favorite of The Wine Source beer team. With this ale, Green Flash has combined their imperial IPA and their imperial triple. The marriage between yeast and hops is simply perfect. Upfront you get a full, bright, fruity yeast flavor. These flavors are quickly accompanied by high acid American hops. The piney citrus notes of the hops work well with the fruit flavors. While the high acid level in the hops helps to add structure and traditional bitterness that one would expect from any great IPA.

The Wine Source has had the great pleasure in getting our hands on the newest release from Sierra Nevada called Wet Hop Harvest Ale. To make this beer Sierra Nevada specially ships their hops straight from producers in the Yakima Valley, in Eastern Washington. What makes this beer a "wet hop" is that these hops are shipped the same day they are hand picked, rushed to the brewery, and placed in the boil, all within twenty four hours. This rushed hops infusion does not let the delicate oils in the hops dry out, hence the term wet hop. Using fresh Centennial and Cascade hops give this beer piney and citrus flavor with underlying spicy, sweet notes. The fact that this beer is wet hopped makes the flavors richer and more complex than any you would find in a standard IPA.



MARK YOUR CALENDAR!

FREE WINEMAKER'S TASTING:
SARA BREWER OF NAPA VALLEY'S
KRUPP BROTHERS ESTATES

Thur. October 9, 5 - 7pm
The Wine Source 3601 Elm Ave

FREE WINE TASTING -
ALL AMERICAN WEEKEND:
ANDREW CUTTER FROM SONOMA
COUNTY'S DUXOUP WINE WORKS

Fri. October 10, 5 - 7pm
The Wine Source 3601 Elm Ave

FREE WINE TASTING -
ALL AMERICAN WEEKEND:
THE WINES OF CALIFORNIA'S
RAVENSWOOD WINERY

Sat. October 11, 1:30 - 5:30pm
The Wine Source 3601 Elm Ave

FREE WINEMAKER'S TASTING:
GUIDO Busetto of Italy's
CASTELLO DI SELVOLE

Tues. October 21, 5 - 7pm
The Wine Source 3601 Elm Ave

FREE WINE TASTING:
2005 BORDEAUX

Fri. October 24, 4:30 - 7:30pm
Sat. October 25, 1:30 - 5:30pm
The Wine Source 3601 Elm Ave

FREE WINEMAKER'S TASTING:
HUGH HAMILTON FROM
SOUTH AUSTRALIA'S MCLAREN VALE

Mon. October 27, 5 - 7pm
The Wine Source 3601 Elm Ave

FREE WINE TASTING:
THEME TBD
Fri. November 7, 4:30 - 7:30pm
Sat. November 8, 1:30 - 5:30pm
The Wine Source 3601 Elm Ave

FROM THE CHEESE CAVE...

On Sale thru October:

~**Tome de Bordeaux:** Also known as "Herbillette" this large semi-aged goat's milk disc from the Loire Valley is encrusted with a plethora of aromatics; savory, thyme, juniper, coriander, fennel and cayenne that lend a heady richness to the goat's milk, reflecting it's natural sweetness. Aged to perfection by Jean d'Alos this cheese reminds me of a hot cup of White Chocolate Chai. Ideal for warming up on these crisp Autumn nights with the help of an Alsatian white or German Gewürztraminer. **ON SALE @ \$24/lb**

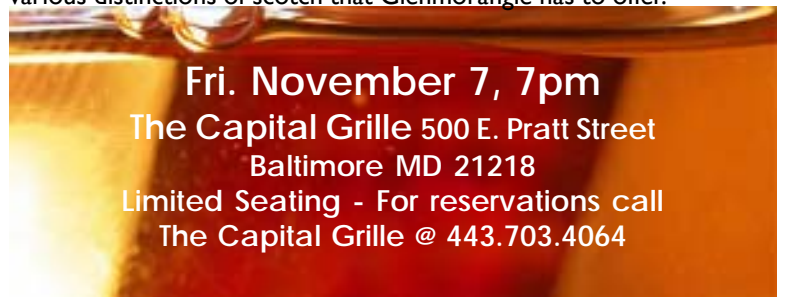
~**Rogue Smoky Blue:** Pioneers to the fullest, Rogue was the first to introduce a smoked blue and it's still awesome! Sixteen hours of cold smoking over Northwest hazelnut shells brings about a caramelized sweetness that cuts through the spicy, sharp 'blueness' of the original Oregon Blue Vein recipe. This blue is an homage to the American Northwest and should be enjoyed with a Oregon Pinot Noir, Chardonnay or a couple of hearty beers (Rogue makes them too!). **ON SALE @ \$16/lb**

~**Widmer 4yr Cheddar:** Despite its suspicious orange hue this cheddar from Theresa, Wisconsin is genuinely delicious. Creamy mouthfeel with a smattering of delightfully crunchy amino acid crystals. I'd take this cheese anywhere from an All American cheese plate to chili, to a burger or grilled cheese. Excellent pairing with beers of all types, especially the dancing spices of Octoberfests'. And if anyone makes fun of you for it's color you tell them to back off, you're being festive! **ON SALE @ 10/lb**

~**Fontina Val D'Aosta:** The renowned Italian mountain cheese that dares to be imitated is back for the cooler months. A lovely melter, make Fontina the star of a pizza, sandwich fondue or fonduta; the Italian answer to fondue that includes the shavings of white truffles. At this price experiment with any dish that calls for a melting cheese. **ON SALE @ \$13/lb**

SCOTCH DINNER:
HOSTED BY DAVID BLACKMORE OF
GLENMORANGIE AT
THE CAPITAL GRILLE

The Capital Grille, The Wine Source and Glenmorangie Scotch are joining forces to bring you a dining experience that is by far a rare occurrence in Baltimore! David Blackmore, an Ambassador for Glenmorangie will be joining you during your dinner experience as he educates you on the various distinctions of scotch that Glenmorangie has to offer.



Fri. November 7, 7pm
The Capital Grille 500 E. Pratt Street
Baltimore MD 21218
Limited Seating - For reservations call
The Capital Grille @ 443.703.4064