

A Little Thing Called Nebbiolo...

There is no other grape variety that generates so much mystery, so much debate, and ultimately so much pleasure as Nebbiolo, at least for this week. In all seriousness, there has been a sudden insurgence of this noble variety at The Wine Source. We have had the pleasure of tasting the decadent 2003 Barolo and Barbaresco vintage, the classic 2001 vintage and several examples of the potentially epic 2004 vintage. All this excitement has led us to one logical conclusion: it is time to share. So, for your assessment and tasting pleasure, we have assembled a small, yet representative, collection of Barolo and Barbaresco. As a member of the staff who has endured (and participated in) the lambasting of the 2003 European vintage, it is with great humility that I forward the following notion: The heat of this maligned vintage has produced some of the most youthfully exotic Nebbiolo ever. Just wait until you savor the current offering of Luigi Pira; non-believers will be moved, skeptics will either rejoice or hide behind their classicist ideals, and neophytes will simply buy, uncork and enjoy these overlooked treasures.

This week, we offer an example of each the 1998 and 2003 Barolo and Barbaresco and, as usual, it is gratis for your tasting pleasure. Bear in mind that the 1998's offered are limited and are likely to sell out Friday night, so make arrangements to come early and taste these gems.

Friday February 1, 4:30 to 7:30pm
Saturday February 2, 1:30 to 5:30pm



1998 CANTINA VIGNAIOLI BARBARESCO

Barbaresco, Italy

Regular \$49.99 **TWS Price \$39.99**

The town of Treiso lies between two rivers that are continually fed by the nearby, towering Alps. It lies on high ground at the point where five hills meet. The surrounding slopes are some of the incubators for the Nebbiolo that make Barbaresco. One of the most pleasurable aspects of this Barbaresco is the nose; dark, red cherry that transforms into vanilla. Full of bright raspberry with a hint of mint and leather, the Cantina Vignaioli has plentiful tannins that provide structure for the overlapping elements of the palate but do not override it. Focused and lean, this Barbaresco opens up beautifully with a little aeration. (WCS)

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BAROLO AND BARBARESCO



1998 ODDERO BAROLO

La Morra, Italy

Regular \$49.99 TWS Price \$39.99

Many people have that transformative experience when they taste a wine and finally understand what good wine is supposed to taste like. More than a few folks, including me, have had such an experience when tasting an aged Barolo. I have tasted many fine wines since, but the first one always has a special place. The 1998 Oddero reminds of that wine with its nose and multi-layered palate. In glass it is a deep cranberry color with an amber aura. The nose is deep and rich with notes of plum and blackberry. This wine is multi-faceted but not overwhelming; every nuance plays its part. A wonderful food wine, make sure to match this wine with savory-flavored fare to best showcase the complex power of this wine. (WCS)

2003 PRODUTTORI DEL BARBARESCO NORMALE

Barbaresco, Italy

Regular \$34.99 TWS Price \$27.99

The 2003 Produttori del Barbaresco is the work of one of the oldest co-operative wine establishments in Italy. This group regularly produces some of the most spot-on (and affordable) wine within Barbaresco. The 2003 edition is forward and open with a personality that bespeaks the warm, ripe 2003 vintage. The nose is of violet and tar while the palate offers rosy accents and plenty of layers of nearly black fruit. This wine is approachable today and will also hopefully develop over the next 3 – 5 years. Brilliantly focused and likewise drinkable, this is a no-brainer. Grab, Drink and wait for the monsters of '01 and '04 to awake from hibernation. (IAS)

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2003 LUIGI PIRA BAROLO

Serralunga d'Alba Italy

Regular \$44.99 TWS Price \$34.99

Well I'm one of those people that have completely overlooked and, on more than a few occasions, assailed the hot European 03's. Generally, for my personal taste, the wines lack acidity, structure and some of the traditional rustic qualities I come to expect from some of the cooler parts of Europe. But in this case, I'll have to admit, I was dead wrong. Possessing all the wonderful qualities I expect from fine Nebbiolo including, but not limited to, aromas of perfume and rose petals giving way to flavors of the same along with cherries, tar and a quintessential sweet and sour quality. Though this Barolo might not last 10, 20 or 30 years like some of the great ones from more traditional vintages, it can be consumed tonight, like right now, without any waiting. (MW)



WINE SOURCE FEATURE

2005 LAS ROCAS DE SAN

ALEJANDRO GARNACHA VINAS VIEJAS

Calatayud, Spain

Regular \$18.99 Case Price \$91.20 (6 pack)

As many of you probably know, the basic Las Rocas Garnacha has been a favorite of The Wine Source for a few years now. In fact, it was the best selling wine we had in 2006. We have just received an allotment of the 2005 Las Rocas Vinas Viejas Garnacha. Sourced from 100 year old, high altitude wines planted in slate soils, this 100% Grenache is concentrated, full of deep red fruit and firmed up with peppery spice. (WCS)

Score by Jay Miller

Wine Advocate # 169 (Feb 2007)

RATING: 91

"October. This is one of the peculiarly dangerous months to speculate in stocks in. The others are July, January, September, April, November, May, March, June, December, August, and February." - Mark Twain



JUST ARRIVED...

LUCID ABSINTHE \$55.99 750ml

ST. GERMAIN ELDERFLOWER LIQUEUR \$29.99 750ml

After much anticipation and speculation, we can finally announce the arrival of post-prohibition absinthe. Distilled in strict accordance with traditional French methods, Lucid absinthe uses Grand Wormwood, Green Anise, and a traditional concoction of European herbs. Have a glass and get to know The Green Fairy.

In addition, we have also received St Germain Elder Flower Liqueur. St. Germain Elderflower Liqueur is 20% abv. / 40 proof artisanal French liqueur. It is a very light pale gold color and has a medium light body. The aroma is primarily flowers and fruit, think of pears and lychee, and is lightly sweet and tart on the nose. The taste is like the aroma, very floral plus lychee's and pears, with maybe the slightest hint of citrus. It has a refreshing tartness up front, a mild sweetness in the middle, with a long finish of the two combined.

JED'S BEER PICK

The Marriage of Scotch and Beer

There are plenty of scotch ales on the market these days, some of which are quite tasty, some of which just don't live up to the name. Scotch Ale may take on some similar characteristics of the whiskey by the same name, but now there are those who would go beyond simple allusion to the whiskey to a literal merging of the two. The idea of merging the two is far from new and seems like such a natural match given that their flavor profiles both evolve from a rich malty base. So where is that warm mellow campfire glow and the layers of caramel? Most scotch ales just don't have the consistency or the age to deliver the complex nuances of a fine scotch. Well, two world-renowned breweries have stepped up to the plate, aging their own powerhouse beers in a way few others have dared to venture- in single malt scotch whiskey barrels. It's a delicate process that imparts the smoothness of the oak and weaves in vanilla notes without stripping the beer of its own rich traits. The results are more than impressive- these "scotch ales" offer both scotch and beer connoisseurs a blend both knew were possible.

Dark Island Reserve \$29.99 750ml

Starting with their Dark Island scotch ale, this rich, roasted malt brew is then matured in Orkney's own single malt whiskey casks where it takes on new levels of complexity. Sweet and thick upfront, dark smoke and chocolate quickly emerge, followed by honey and vanilla notes that unfold continuously into a surprisingly dry finish. It's just darn ridiculous how soft and smooth this thing drinks. With an extremely limited release of just 600 bottles making to the US, snag a bottle while you can.

JW Lees Harvest Lagavulin Cask Aged Ale \$8.99 12oz

JW Lees is no newcomer to vintage ales. Technically not a scotch ale at all, this beer begins as the Vintage Harvest Ale, an English barley wine. While this is treat all on its own, it's certainly taken a new direction with the time spent in Lagavulin casks. Lagavulin, one of the top single malt scotches from Islay, is the perfect match for such a full bodied ale. Much lower in roasted malts than Dark Island, this ale has golden amber body and a huge smoky sweet flavor. Its rich oil-like consistency is perfect for delivering a full range of scotch characteristics. It is low in carbonation but has just enough to keep it moving on your tongue. Sweet raisin and caramel toasted oak dominate the taste as it moves into warm long lasting finish. Despite the small bottle, this is a huge beer.

JW Lees Harvest Calvados Cask Aged \$8.99 12oz

Though no scotch is involved here, this a great beer to taste along side the Lagavulin Cask Aged Ale. The Calvados (a French apple brandy) casks impart a sweet creamy blend of dried fruits with warm vanilla flavors and some light hop spice shining through for a touch of bitterness. Another beautifully executed oak finish, from a producer way ahead of the game.

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Mark Your Calendar!

FREE SAKE TASTING:
FEATURING FOOD PAIRINGS

Wed. January 30, 5 - 7
The Wine Source 3601 Elm Ave

FREE WINE TASTING:
BAROLO AND BARBARESCO

Fri. February 1, 4:30 - 7:30
Sat. February 2, 1:30 - 5:30
The Wine Source 3601 Elm Ave

FREE MEAD TASTING:
REDSTONE MEADERY

Fri. February 8, 4:30 - 7:30
Sat. February 9, 1:30 - 5:30
The Wine Source 3601 Elm Ave

FREE WINEMAKER'S TASTING:
ITALY'S ANTINORI

Thur. February 14, 5 - 7
The Wine Source 3601 Elm Ave

FREE WINE TASTING:
THEME TBD

Fri. February 15, 4:30 - 7:30
Sat. February 16, 1:30 - 5:30
The Wine Source 3601 Elm Ave

FREE WINE TASTING:
THEME TBD

Fri. February 29, 4:30 - 7:30
Sat. March 1, 1:30 - 5:30
The Wine Source 3601 Elm Ave

FROM THE CHEESE CAVE

We at The Wine Source have always been big proponents of Artisanal American Cheeses. There are many reasons why this is a passion of mine, and was a passion of my predecessor Bill (take me out to Woodberry Kitchen and I'll give you an earful). Right now though, I feel the need to stress how important supporting American agriculture is for our wallets and our palates.

Being that we are now in a 'recession' the cost on everything has sky rocketed! Of course, this especially hits so called "luxury" items like cheese and booze, but if you're like me, these items are daily staples that help keep life in the comfy, well-fed middle. Personally, I'd rather die than stop eating well, so this conundrum affects me terribly. The action I have decided to take is to continue to vigorously search out moderately priced cheeses from all over America.

When I source cheese straight from the farm, they're honest with me; I get a tiny bit of craftsmanship on my plate in the form of cheese that is in peak condition, at the perfect state to be eaten. That's what I call luxury!

Meadow Creek Dairy - Makers of Grayson, Appalachian, Mountaineer and the NEW Whitetop. All Meadow Creek Dairy cheeses will be featured at \$2 off per pound! Come and taste the delicious, healthy, beta-carotene rich, raw Jersey cow's milk cheeses from Galax, VA.

The Wine Source is now proud to offer **Dangerously Delicious Pies!** Handmade pies from Baltimore that are sure to knock your socks off! Pies are delivered hot and fresh Tuesdays and Fridays. We are happy to take your special orders for quiche, sweet or savory pies anytime.

DDPies selection is huge and they are constantly whipping up and rolling out new creations, check out their website www.dangerouspies.com for an idea of what might currently be available at The Wine Source.

We will begin taking orders this week for St. Valentine's Day (Thursday 2/14), St. Patrick's Day (Monday 3/17) and Easter (Sunday 3/22).

Mention this ad and receive \$2 off any pre-ordered Holiday pie

