

## 2005 Bordeaux...

As many of the highly anticipated 2005 Bordeaux continue to arrive here at The Wine Source, we thought it was time to once again revisit this exciting and well-regarded vintage. Since our last '05 vintage tasting in February we have been able to find a host of new, affordable selections we feel are worthy of short term cellaring.

The best aspect of a solid vintage like 2005 is not only that the famous and highly rare wines are successful but more interestingly that many smaller, lesser known Chateaux have an opportunity to shine and provide outstanding value. The 2005 vintage featured near perfect conditions for ripe, plush wines. At their best, the finished products have offered a unique combination of bright, full fruit along with plenty of structure and complexity. It is certain that this vintage will be remembered among the top five of the last fifty years. We will be tasting a selection of five 2005 "petit chateaux" and cordially invite you to join us...

### **Join Us:**

**Fri. Oct. 24, 4:30 to 7:30pm**

**Sat. Oct. 25, 1:30 to 5:30pm**

### **2005 CHÂTEAU LA CROIX LARTIGUE**

#### **Côtes de Castillon**

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

Côtes de Castillon (*pronounced coat duh cass-TEE-yawn*) is a relatively new appellation having gained recognition in 1989. Located on the eastern reaches of the region of Bordeaux, this appellation of small domains (most are less than 25 acres) is tucked among the appellations of St.-Émilion and the right bank of the Dordogne River. This up and coming region is recognized for its approachable and, unlike much of Bordeaux, easily consumed young wines. The Château La Croix Lartigue is the personification of the wines that originate from this appellation. Made with 70% merlot and 30% cab franc, harvested by hand with strict selection, and fermented in new stainless steel tanks, the 2005 Château La Croix Lartigue has a frontal attack of deep and bright fruit with cohesive tannins and a long brooding finish. This is a Bordeaux for the masses with the right price. (WCS)

# 2005 BORDEAUX

## 2005 CHÂTEAU PLAISANCE

### Bordeaux Superieur

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

Château Plaisance is located in Médoc on the left bank of the Gironde River, just north of the city of Bordeaux. Though classified a Médoc, the property sits right next to Margaux, the section of Médoc that has the most permeable, best draining soils and over the years has produced some of the regions finest wines. Made with 70% Merlot, 20% cabernet Sauvignon, and 10% Petit Verdot, the fruit is carefully sourced from the vineyards for bottling, with as much as 25% of the rejected fruit being sold to negociant. The 2005 Château Plaisance is at once powerful and subtle. It's deep purple in color with a rich, elegant nose of fruit and earth. The palate is a great balance of fruit and spice with rounded oak tannins for structure, at once powerful yet restrained. Drinkable now, though a couple hours of decantation will help it open up, this wine can also be put down in the cellar for a few years. A great example of what good Bordeaux can be, and at a good price! (WCS)

## 2005 CHÂTEAU SAINT COLOMBE

### Côtes de Castillon

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

Gerard Perse is the controversial proprietor of famed Château Pavie, a Premier Grand Cru Classé estate in St.-Emilion. He's a self-made millionaire and a newcomer to wine with a reputation for revamping dilapidated chateaus throughout Bordeaux. In 1999 Perse acquired an additional property just east of Bordeaux in Côtes de Castillon, spending millions on renovations. He chose the Sainte Colombe plateau (the highest point in the appellation) for its quality clay-limestone soils, southern exposure and excellent drainage. The 2005 offering is a classic Right Bank blend (70% Merlot, 20% Cabernet Franc and 10% Cabernet Sauvignon) with concentrated blackcurrant and fig flavors, a freshness of minerality that hints at mint, and toasty oak references. The wine is soft and immediately accessible; try it with a hunk of rich goat's milk cheese like "Herbilette" Tome de Bordeaux. (CW)



## 2005 L'EDEN DE LAPEYRONIE

### Côtes de Francs

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

The Côtes de Francs appellation is located on the right bank of the Gironde river and Lapeyronie's 2005 is composed of 50% Cabernet Sauvignon, 40% Merlot and 10% Cabernet Franc. The Lapeyronie family is in its fourth generation of winemaking and owns roughly 6 acres of vineyard. 35 year-old vines contribute to this bottling which features a nose of cherry and spice giving way to a firm, full-bodied palate. Red fruits such as raspberry reappear on the palate, and the wine finishes with great purity and intensity. (IAS)

## 2005 CHÂTEAU HAUT-GUIRAUD

### "PÉCHÉ DU ROY"

### Côtes de Bourg

**Regular \$24.99 TWS Price \$19.99**

The Côtes de Bourg, while certainly not the best-known appellation in Bordeaux, tends to produce strong wines with a rustic charm. The 2005 Péch  du Roy is an outstanding example of the appellation with plenty of dark red fruits, leather and a whiff of vanilla on the nose. The palate is silky and broad with a deep, pleasing texture. This wine benefits greatly from aeration and was still showing unbelievably well after being open for three days. While teetering on the line of modernity, I feel this wine will reveal its Bordeaux character with a few years in bottle. (IAS)



## STAFF PICK-O-THE-WEEK

### 2006 DAMILANO NEBBIOLO D'ALBA Piedmont Italy

Regular \$18.99 TWS Price \$14.99

Founded in 1890 as a direct result of a marriage between Giacomo Damilano and a Borgogno, Damilano is one of the oldest Barolo brands, specializing in classic Langhe reds such as Barolo, Dolcetto d'Alba, and Barbera d'Alba. Just after the Second World War it began making and selling wine on its own.

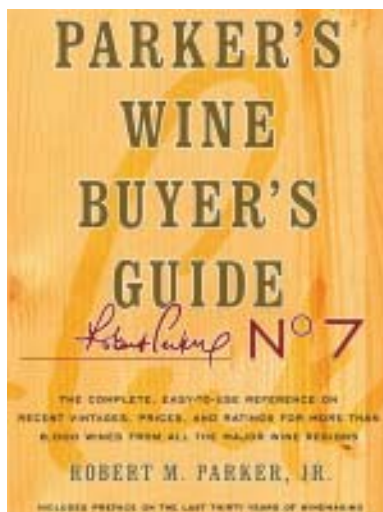
The grapes for Damilano's Barolo come from rented or supervised vineyards in various areas of Barolo country. In 2006, as in most vintages, the quality of this Nebbiolo D'Alba matches that of the estate's two single-vineyard Barolos, Liste and Cannubi, which come from the family-owned 11 acres of Nebbiolo vines in the Cannubi, Liste and Fossati vineyards, all in the commune of Barolo. Bright ruby red with garnet highlights. It is delicate on the nose with hints of violet and red fruit. Dry on the palate with good texture and character. Enjoy it with hearty first courses or red meat dishes. This is delicious, inexpensive Nebbiolo for any occasion.

## SPECIAL OFFER

We are pleased to offer **Robert Parker's 7th Edition Wine Buyers Guide**. This is, by far, the most comprehensive offering Bob has ever done with ratings of more than 8000 wines from every major wine region in the world. This is a must have book for any and all wine lovers and would make a great holiday gift. As with past editions, Mr. Parker is pleased to offer an autographed copy of the very limited edition hard cover version for \$65.00. And, of course, he can autograph the widely available soft cover edition for \$35.00. Non-autographed books will be \$55.00 for the hard cover and \$30.00 for the soft cover.

To Order e-mail or call Paul Cudone:  
[pcudone@the-wine-source.com](mailto:pcudone@the-wine-source.com)  
410.467.7777

Please include whether or not you wish to have a signed copy or a non-signed copy of either the hard cover or soft cover.



## JED'S BEER PICK

The season of Silky Smooth Oatmeal Stouts

While the temperatures have dropped, and the "winter warmers" are starting to arrive, it's important that we beer drinkers not get ahead of ourselves. I thought that I would remind you all that this is prime stout season and Southern Tier's



Imperial Oatmeal Stout has recently arrived. Just brewed, fresh from the 2008 harvest, this is the next 22oz. bomber featured in their Blackwater Imperial Series that already includes their immensely popular Crème Brûlée Stout and Choklat Chocolate Stout (to be released in November). Featuring the best qualities of a good milkshake and a fine cup of coffee, this brew is packed with character. Pouring nearly jet-black in color, layers of earthy bittersweet chocolate, espresso, caramel and a hint of vanilla melt away on your tongue. Highlighted by an amazingly complex malt composition (roasted to perfection), and the creamy, nourishing texture from the oats, this Oatmeal Stout has everything desired in the style. Well-balanced hop presence and a nearly completely concealed 11% ABV give this brew even more appeal. The finish keeps going with just a hint of lingering sweetness. Enjoy it with chocolate desserts, or skip dinner altogether and make it a meal of its own.

**Southern Tier  
Black Water Series  
Imperial Oatmeal Stout  
\$8.99/22oz.**

More Limited Releases:

**Southern Tier  
Cuvee Series One  
(Oak-aged Strong Ale)  
\$13.99-22oz.**

**Great Divide Fresh Hop Pale Ale  
\$8.49/22oz.**

**Sierra Nevada Fresh Hop Pale Ale  
\$5.49/24oz.**

## MARK YOUR CALENDAR!

### 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

### GREEN HARVEST DINNER:

#### CO-SPONSORED BY THE WINE SOURCE,

#### TERRALOGOS GREEN HOME SERVICES

#### AND WOODBERRY KITCHEN

Tues. October 28, 6 - 8:30pm

Woodberry Hall at Woodberry Kitchen

2010 Clipper Park Road, Baltimore

### FREE WINE TASTING:

#### THE WINES OF SANTA BARBARA'S

#### PALMINA WINERY

Fri. November 7, 4:30 - 7:30pm

Sat. November 8, 1:30 - 5:30pm

The Wine Source 3601 Elm Ave

### SCOTCH DINNER:

#### HOSTED BY DAVID BLACKMORE OF

#### GLENMORANGIE

The Capital Grille, The Wine Source and Glenmorangie Scotch are joining forces to bring you a dining experience with David Blackmore, an Ambassador for Glenmorangie.

Fri. November 7, 7pm

The Capital Grille 500 E. Pratt Street

Limited Seating - For reservations call

The Capital Grille @ 443.703.4064

### FREE WINE TASTING:

#### THANKSGIVING WINES

Fri. November 21, 4:30 - 7:30pm

Sat. November 22, 1:30 - 5:30pm

The Wine Source 3601 Elm Ave

## FROM THE CHEESE CAVE...

### **30 Month Stravecchio Parmigiano Reggiano**

Don't miss this ridiculously great price on such a rare, top-quality Reggiano. Usually aged 18-24 months, the 6 extra months of aging cause the fruity and nutty flavors to further develop, along with the characteristic crunch from aged amino acids. This Reggiano is perfectly suited for serving straight up in chunks, snacking with wine and cocktails, adorning our new line of pasta, or after dinner drizzled with balsamic vinegar for an authentic Italian dessert. **\$10.49/lb Now-10/31**

We're also offering an **8yr old Balsamic Must** that is just perfect for this application, as well as for drizzling over grilled meats, fresh fruit or veggies. Just imagine what this tangy, syrupy, and earthy delight could do to a few roasted beets or sweet potatoes! Our Balsamic Must hails from the same region as Parmigiano, Emilia Romagna, where Sangiovese and Lambrusco grapes rule. Aged in cherry, oak and chestnut barrels, the must becomes deep and complex yet maintains the lively flavors of red fruits and berries. **\$30 for 8.5oz (\$10 savings)**

### **New!**

#### **Rustichella d'Abruzzi Handmade Pasta From Pianella, Italy**

Made by hand from nothing but pure ingredients: spring water, stone-ground winter wheat and sometimes eggs. Pressed with traditional bronze dies and air dried for 2 days for optimal texture and sauce grabbin'. This pasta is remarkably hearty and unique, so don't be scared by the price tag, try it once and you won't be able to go back. Simply adorn with olive oil & Reggiano or get creative with your pantry items. Sold in bulk so you can get as little or as much as you want!

### **Great Sales thru October:**

- Cowgirl Creamery's Mt. Tam & Red Hawk @ **\$14ea. (reg \$16ea.)**
- Widmer 4yr Cheddar @ **\$10/lb (reg \$12/lb)**
- Tome de Bordeaux "Herbillette" @ **\$24/lb (reg \$26/lb)**
- Rogue Smoky Blue @ **\$16/lb (reg \$18/lb)**
- Fig Jam @ **\$4ea (reg \$4.99)**
- Volpi Pinot Grigio & Chianti Salamis @ **\$5.99 (reg \$6.99)**



Tues. October 28, 6 - 8:30pm

### GREEN HARVEST DINNER:

#### CO-SPONSORED BY THE WINE SOURCE,

#### TERRALOGOS GREEN HOME SERVICES AND

#### WOODBERRY KITCHEN

Celebrate the harvest in green style with locally sourced food and sustainable and organic wines. In addition, TerraLogos will be on hand to discuss home energy efficiency with tips on reducing your energy costs and impact on the environment.

**\$50 per person including tax and gratuity**

**Complimentary valet parking**

Woodberry Hall at Woodberry Kitchen

2010 Clipper Park Road, Baltimore

For Reservations Contact

The Wine Source (410.467.7777)

Woodberry Kitchen (410.464.8000)