

## Thanksgiving...


### Thanksgiving Hours:

11/27 9am-4pm

### Holiday Sunday Hours:

12/14 11am-7pm

12/21 11am-7pm



No holiday is more wine-friendly, and for many of us, no holiday is more wine-centric than Thanksgiving. The Thanksgiving table offers a plethora of flavors and textures that allow for both tried and true and experimental wine pairings. Each year we are challenged to find new and exciting options while also providing the wine staples of this holiday. Our staff has assembled one of our best selections ever featuring fresh vintages of old favorites such as Ridge Three Valleys and Adelsheim Pinot Gris alongside new additions like Damilano Nebbiolo and Girardin Macon-Fuisse. While it would be impossible to offer all our recommendations for tasting we will have six of our favorites available for sampling Saturday, November 22<sup>nd</sup>.

**Join Us:**

**Sat. Nov. 22, 1:30 to 5:30pm**

### 2007 VINCENT GIRARDIN

**Macon-Fuisse, France**

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

Winemaker Vincent Girardin is best known for his wonderful whites and reds from the Cote d'Or. In 2007, realizing the region's ability to produce delicious whites that offer quality and value, he ventured south to the Maconnaise. This Chardonnay will pair well with your Thanksgiving food and satisfy your Grandmother who isn't looking to try new things. Showing enough weight to carry the bolder flavors at the table without the heavy-handed use of oak that becomes cumbersome and overbearing at the Thanksgiving feast. Crisp apple and melon flavors give way to tart acidity to enliven the Turkey your Aunt always manages to overcook. (MW)

# WINES FOR THANKSGIVING

## 2006 ADELSHEIM PINOT GRIS

Willamette Valley, Oregon

Regular \$19.99 TWS Price \$15.99

Founded by David and Ginny Adelsheim in 1971, the winery began with a 15-acre site on the southern slopes of the Chehalem Mountains. After 30 vintages, the Adelsheim estate vineyards now comprise eleven sites totaling 192 acres and a cutting-edge winery allowing for gentle, "hands-off" winemaking methods. The star of their production is no doubt Pinot Noir, but a close second and perhaps the most exciting varietal in focus is Pinot Gris, which remains extremely important to the Oregon wine industry as it was Oregon growers that introduced this variety to American viticulture. Adelsheim Vineyard is the third-oldest producer of Pinot Gris in the New World. The success of their bottlings is in the preservation of the incredible freshness of these grapes by using stainless steel fermentation and aging. The 2006 Pinot gris is crisp and bright with white peach, apple and pear fruit, and just a hint of spice. Absolutely a match made in heaven for your traditional Turkey-Day fare. (CW)



## 2007 AVINYO VI D'AGULLA ROSÉ

Penedes, Spain

Regular \$14.99 TWS Price \$9.99

A large viticulture region in Spain's northeast Catalonia, Penedes is famous for the sparkling wines of its Cava DO. The Esteve Nadal family produces the Avinyó brand and patriarch, Joan Esteve, planted vines of Cava varieties 50 years ago so that he could have sparkling wine for himself and his friends. Now Pinot Noir, Chardonnay and Muscat thrive in addition to earlier plantings of Cabernet Sauvignon and Merlot. I was surprised to learn of the success of these traditional French varieties, but a map reveals France a mere ½ hr. drive. In fact, Merlot makes up the wine for our favorite slightly-sparkling rosé, Vi D'Agulla; literally translated as "wine with a prickle". It boasts bright red fruit flavors combined with honey suckle aromas. On the palate the wine is fresh with a rich lingering finish. A perfect summer quencher, we think this wine will delight with turkey, taters and cranberry sauce. After all, the label instructs: "Drink with everything!" (CW)



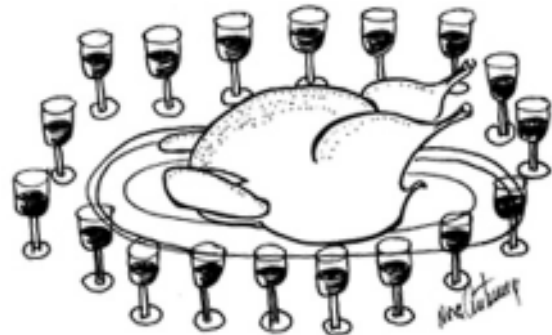
## 2006 LANDMARK "GRAND DETOUR"

PINOT NOIR

Sonoma Coast, California

Regular \$34.99 TWS Price \$24.99

For a long time, the best Pinot Noirs from California were thought to originate out of the interior regions of Carneros and the Russian River Valley that tend to be more protected from the cooling effects of the Pacific Ocean. The 2006 Landmark Grand Detour Pinot Noir exemplifies why many now feel that Pinot Noirs grown along the Sonoma Coast (with more exposure to the cooling weather of the Pacific and thus a longer seasonal maturation) are among the best in California. Made from Pinot Noir sourced from five different vineyards along this stretch of coast and one in Santa Barbara County, the Grand Detour balances typical Pinot attributes such as dried cherries, mushrooms, and pomegranate with spice, chocolate and a little smoke. A smooth texture with good oak is propped up by supporting tannins and a long finish. This wine is daring you to bring on a big mashed up bite of turkey, stuffing, cranberry sauce, and gravy. Top it off with some oyster stew if you have the room. (WCS)



## 2006 DAMILANO

Nebbiolo D'Alba, Italy

Regular \$18.99 TWS Price \$14.99

When determining the best wine to bring to Thanksgiving dinner one has to consider the vast array of flavors to be paired. There is of course turkey (or sometimes duck or goose), gravy, stuffing, cranberry... the list goes on. So of course your wine or wines need to be versatile. Some weight, but not too much, with good acidity to perk up flavors, and complexity to work with all those various dishes. For me one of the perfect compliments is Nebbiolo: tart, structured and rich without being too heavy. This little Nebbiolo from Barolo producer Damilano may not have the same pedigree as its cousins from Barolo, but it also isn't as expensive making it affordable enough to be served to the whole family. With the familiar floral, spicy nose and cherry and rose flavors of Nebbiolo this is one of the few wines versatile enough to work with just about everything that is served at the Thanksgiving table. (MW)

As we express our gratitude, we must never forget that the highest appreciation is not to utter words, but to live by them. ~John Fitzgerald Kennedy

## ST. COSME LITTLE JAMES' BASKET PRESS NV

Rhone Valley, France

Regular \$12.99 TWS Price \$9.99

Louis Barruol grew up in the French wine world. He is one of a handful of younger winemakers who manage to walk the fine line between traditional Rhone methods and modern techniques which result in excellent wines that manage to showcase the best of the fruit bearing land that is guided and not stamped by the winemaker. In addition to his duties as winemaker for the family business, Chateau de St. Cosme's, he also produces wines from Saint-Joseph, Cote-Rotie, he also participates in the production of stellar wines from Condrieu, Gigondas, and Chateauneuf-du-Pape. Barruol escapes the rigid traditionalism of these storied (though excellent) regions by making Little James' Basket Press. Made with 100% Granache from declassified Gigondas fruit, the Little James balances floral notes with ripe cherry and blackberry, a touch of earthiness and restrained counter balancing spice. Fresh and lively, this is a wine that will please the wide variety of palates and flavors that gather around the Thanksgiving table. (WCS)

LOW FOOTPRINT,  
ORGANIC ARGENTINE  
ARRIVAL...

2008 YELLOW AND BLUE  
TORRONTES

Cafayate, Argentina

Regular \$12.99 TWS Price \$9.99

100% Torrontes

100% Certified organic, estate grown fruit

The ever-popular Yellow and Blue Malbec now has a companion. This certified organic Torrontes was pressed in Mendoza, trucked across to Chile in big tanks, shipped (in bigger tanks) to a certified organic "bottler" in Toronto where it is finally shipped into the U.S. in its TetraPak. People who calculate such things say that this method of production reduces the wine's carbon footprint by about 1/2 (less weight involved in shipping). Oh yeah, and it's really good, fresh, oak-free Torrontes that comes as a liter (1/3 more wine).

The color is light yellow with hints of green with fresh aroma of peach, cantaloupe and pineapple, with a hint of lime. The palate is fresh and lively, with nice acidity, and a long fruit and mineral laden finish.



## BRIAN'S BEER PICKS...

### Winter Beer

Last week I had the pleasure of participating in the Wine Source/ Baltimore Sun Winter Beer Tasting. Myself and eleven other professional beer drinkers were charged with the Herculean task of tasting sixty of this year's holiday releases. The tasting is done in an all-blind format. Thus allowing preconceived notions of what is "good beer" to be thrown away, meaning the beer will have to stand on pure taste. The tasting consists of three sections; American, Belgian, and English, with winners chosen from each category. With so many great beers to talk about I will be highlighting the best of the winter season for several upcoming issues.

**Southern Tier Old Man Winter** is dry hopped English old ale. Upfront there are rich, roasty, chocolate flavors. These flavors are muted, and kept from being overpowering by the extra aging time, which is typical of the old ale style that adds a nice hoppy finish. This hoppy finish helps to round out the fuller flavors, and adds overall structure to the beer.

**Clay Pipe Winter Warmer** is what a winter warmer should be. NOT a spicy "Christmas cookie" as others out there can be. Yes, the traditional spices are there, but there is so much more. There is a rich robust body with excellent malt structure, and a bright hoppy finish. All around a great winter seasonal.

**Brooklyn Black Chocolate Stout** was tailor made for winter. This stout has an exceptionally smooth body, which is due to the addition of chocolate to the brew (yes actual chocolate). The smooth, lacy, milk shake-esque flavors are accompanied by a roasty, bitter chocolate finish that raps the beer up nicely. At 10% abv this beer has the power to keep you warm on any winter night.



## MARK YOUR CALENDAR!

### FREE WINE TASTING:

#### LE BEAUJOLAIS NOUVEAU EST ARRIVÉ

Thu. November 20, 5:30 - 7:30pm  
The Wine Source 3601 Elm Ave

### FREE COCKTAIL TASTING:

#### KAHLUA FLAVORS

Fri. November 21, 5 - 7pm  
The Wine Source 3601 Elm Ave



### FREE WINE TASTING:

#### THANKSGIVING WINES

Sat. November 22, 1:30 - 5:30pm  
The Wine Source 3601 Elm Ave

### FREE BEER TASTING:

#### WINTER WARMERS AND HOLIDAY BREWS

Fri. November 28, 4:30 - 7:30pm  
Sat. November 29, 1:30 - 5:30pm  
The Wine Source 3601 Elm Ave

### FREE WINE TASTING:

#### AUSSIE BLOCKBUSTERS

Fri. December 5, 4:30 - 7:30pm  
Sat. December 6, 1:30 - 5:30pm  
The Wine Source 3601 Elm Ave

### FREE COCKTAIL TASTING:

#### BAILEY'S COFFEE

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

### FREE WINE TASTING:

#### BUBBLY FOR THE HOLIDAYS

Fri. December 12, 4:30 - 7:30pm  
Sat. December 13, 1:30 - 5:30pm  
The Wine Source 3601 Elm Ave

## FROM THE CHEESE CAVE...

### THANKSGIVING PRE-ORDER!

For Thanksgiving, place your order for Brie Nangis or Humbolt Fog by Friday, November 7<sup>th</sup> you'll be guaranteed a perfectly ripe wheel of delectable, crowd-pleasing cheese just in time for the Holiday.

Brie Nangis comes nicely presented in it's own wooden box, Humbolt Fog in it's original wax paper w/ Cypress Grove logo; each is presented with a bow and a short write up about the cheese and the best way to serve it.

**Brie Nangis \$35/wheel (savings of \$5)**

**Humbolt Fog \$18/wheel (savings of \$3)**

### XMAS AND HANUKKAH PRE-ORDER!

Have an entire log of Bucheron or a 2 pound piece of Special Reserve 2 yr Parmigiano Reggiano for the holidays. Orders placed by Friday, December 5<sup>th</sup> will be ready for pick up December 12<sup>th</sup> and beyond. Logs of Bucheron evoke the Holiday Yule Log and welcome guests to gather 'round for a snack. Bucheron and Reggiano are great for having on hand all through the Holidays for last minute visitors, easy late night snacking or rounding out a meal of bread, pasta, salad or fruits and veggies.

The cheese arrives wrapped in attractive cheese paper with a bow and information specific to the cheese and how to serve it.

**Bucheron \$22/log (savings of \$5)**

**Parmigiano Reggiano/Wedge \$25 (savings of \$7)**

### Also Available:

**Gourmet Platters for your holiday event. Please order 2 days in advance.**

If you have any questions, please feel free to call Jamie or Ellen Mon-Sat 9-9; orders may be placed via telephone (410.467.7777) or email.

Email orders to [kempfly@yahoo.com](mailto:kempfly@yahoo.com)

Thank You and Happy Holidays!

