

Favorites from Spain...



There is no stopping the Spanish wine freight train. For the past several years we have seen unprecedented growth in the Spanish wine category, and this has not been without good reason. The most successful wines may not share the same geographic region or grape variety, however, they adhere to a very similar formula: accessible flavor profile, value for the dollar, and, most importantly, distinctive character. The Wine Source has assembled not only our favorite selections but also the most popular among our customers.

Please join us for a tasting of these satisfying wines:

Friday February 29, 4:30 to 7:30pm
Saturday March 1, 1:30 to 5:30pm

2005 SEIS DE LUBERRI

Rioja

Regular \$14.99 TWS Price \$11.99

The 2005 Seis de Luberrri is the one wine we are presenting from the oldest and best-known Denomination of Origin (winegrowing region) in Spain, Rioja. The fruit is sourced from vineyards in the northern sub-region of Rioja Alavesa, which is Basque in culture and geologically made of limestone and high calcareous soils that are not good for many crops, but make for good wine country. The farming techniques are non-interventionist, and the fermentation takes place in stainless steel before transfer to French and American oak. Made of 100% Tempranillo, there is a complimentary one-two punch of bright berry and plum followed by an herbal spiciness. A must try; this wine will speak for itself. (WCS)

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SPANISH FAVORITES

2006 VINA SASTRE ROBLE

Ribera del Duero

Regular Price \$18.99 TWS Price \$14.99

Ribera del Duero wasn't rewarded D.O. status until 1982 even though Vegas Sicilia has been producing Spain's best and most expensive wines in the region since 1864. Since then producers like Vina Sastre have proved that the area does in fact produce some of the greatest wines in Spain with the local variety Tinto de Pais (a.k.a. Tempranillo). Sastre is a family-run winery in the heart of Ribera Del Duero committed to organic farming and biodynamic agriculture. Their 2006 Roble spends 6 months in oak and shows flavors of ripe red fruit and spice finishing with a good balancing acidity. (MW)



2001 DEHESA LA GRANJA

Zamora

Regular Price \$29.99 TWS Price \$19.99

Dehesa La Granja is the third of Alejandro Fernandez's four wineries (the others being Pesquera, Condado de Haza and his newest El Vinculo) and though the wineries are located in various areas throughout Spain, Alejandro has always been dedicated to finding microclimates that suite Tempranillo. This winery is situated in the province of Zamora just west of Toro on the Duero River. The wine shows Alejandro's quintessential style; rich, lush and long with ripe flavors of cherry, raspberry, blackberry and hints of vanilla. (MW)

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two

2005 CAPCANES MAS DONIS

BARRICA

Montsant

Regular \$14.99 TWS Price \$11.99

D.O. Monsant wraps around Priorat like a belt. Tucked east of Tarragon and just south of Priorat lies the town of Capcanes, and in the dusty hills above Capcanes lies the estate of Donis, a hot, sunny place moderated by Mediterranean breezes and the place where the Grenache and Syrah contained in this bottle comes to fruition. An 80% Grenache (from 60+ year old vines) and 20% Syrah, this wine has a dense, solid color, an attention grabbing nose, and a ripe berry-laden palate followed by a sly minerality and a pleasant, lingering finish. This is a wine worth keeping in quantity for guests (expected and unexpected), Sit-down dinners, and pizza nights during the week. (WCS)

2006 BODEGAS BORSAO TRES PICOS

Campo de Borja

Regular \$16.99 TWS Price \$12.99

From the makers of our beloved Vina Borja, comes the 2006 estate bottled "Tres Picos". 100% Garnacha, this wine seduces with a highly concentrated, fruit filled palate of blackberry, cherry and plum. Give the wine a swirl and you'll catch hints of leather and licorice. Taste the elegant vanilla flavors from new oak aging and feel the silky tannins on the finish. The grapes for this wine were harvested from old- vine Garnacha vineyards that cling to rugged terrain on the slopes of the famous Moncayo Mountain. Bodegas Borsao has taken Garnacha and made it their baby. They've cultivated the many expressions of the varietal in different plots throughout the Campo de Borja growing region, and 42 years after establishing their winery Borsao has us hooked. Enjoy this wine with reckless abandon. (CW)



2005 BODEGAS JUAN GIL

Jumilla

Regular \$16.99 TWS Price \$12.99

And for the *gran final*, the 2005 Juan Gil packs a punch with bright, concentrated cherry fruit flavors, a spicy mid palate and a gripping finish. 100% Monastrell, (the thick skinned grape known as Mourvedre in France and Mataro in the New World) the 2005 Juan Gil is an awesome example of this varietal's tendency toward naturally high alcohol and serious tannin, enhanced by 12 months in French oak barrels. It's the dominant variety of Jumilla, the sunny and arid growing region between the Mediterranean coast and the *meseta* of Castilla La Mancha in South East Spain. A family owned winery since 1916, Bodegas Juan Gil offers sleek modernity with respect for tradition in the 2005 Monastrell. Pair with a hearty steak and potatoes tonight! (CW)

ITALIAN SPECIALS

We currently have a couple of really nice Tuscan Specials that are worth checking out. Sophisticated yet approachable, these wines are great for pairing with food or simply serving as a cocktail.

2005 TUTTOBENE ROSSO

Regular \$9.99 TWS \$7.99

The nose and palate display ripe fruit, red berries and subtle herbal notes. It is medium to full-bodied with remarkable tannins, yet is also silky with a smooth acidity and a rich, fruity finish. Serve with light dishes, pasta and pizza. *tuttobene* can also be enjoyed as aperitif.

2004 SAN LEONINO CHIANTI CLASSICO

Regular \$18.99 TWS \$14.99

The 2004 San Leonino Chianti Classico is a ruby red color. Initially the nose displays violet aromas, followed by intense red fruits. The wine is well-balanced with good acidity, generous, yet soft tannins and a long finish.

BRIAN'S BEER PICK

The next revolution is upon us. Belgian beer was all the rage in the early nineties. Extreme beers from America were the next craze to hit the beer market. Now that the extreme beer phenomenon is nearly over, we stand on the cusp of the next great trend in beer: Italy. Simple recipes that let the fresh local ingredients shine through are the staple of Italian cuisine. That very same thing can be said for their beer as well. Producers use a plethora of local ingredients; pepper, chamomile, carob, chestnut, almond, cherries, are all used to give a taste of Italy to every bottle of beer.

Several factors have come together to make Italy a truly exciting place for beer drinkers. The location of Italy in respect to the other European beer giants (Germany and Belgium) has helped to give Italian beer makers better access to techniques used by these world famous brewers. Also the relative young history of this beer-making region helps to give it an advantage over its more traditional counterparts. In Germany, beer must be brewed according to the Purity Law of 1560 which means brewers can only use water, malt, hops, and yeast. This law limits the range in flavors that German beer can reach. Italy also has an advantage over the heavily traditional Belgium beers as well. For over one thousand years, rich Trappist beers have been produced in Belgium, candy sugar and bottle fermentation are methods that have been used in Belgium for hundreds of years. The use of these methods over generations has left the Belgian beer scene stagnant. In Italy there is no purity law, allowing them to use ingredients such as peppers and chamomile. Also, the lack of tradition has not pigeon holed producers into a small grouping of styles, as the case is in Belgium.

The Wine Source has recently received seven new Italian beers, with still many more to come. Without the space to talk about them all, it is certainly worth highlighting some of the "can't miss" beers. *Nuova Mattina* by *Birrifico Del Ducato* is a saison brewed with ginger coriander, green pepper and chamomile. This ale is light golden color with traditional Belgian saison flavors upfront. The ginger and green pepper add a spicy fruit component to the middle. That spicy mid palate is cooled down by the soothing properties of the chamomile on the back end. The layering of flavors makes for a beer that is truly unique and truly Italian. On the other end of the spectrum is *Chocarrubica* by *Grado Plato*. This is a beer brewed with carob and cacao beans. *Chocarrubica* is a full, rich style of beer, very similar to an American porter. You get a full chocolate taste in the beginning due to the use of Cacao beans, yet that full taste is balanced well by a nice malty sweetness on the back end, thanks to the carob. Overall this is a wonderfully rich beer, perfect for the dark beer lover. So please try some of these great new beers and join the revolution.

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Mark Your Calendar!

FREE WINEMAKER'S TASTING:
ITALY'S VELENOSI

Thur. February 28, 5 - 7
The Wine Source 3601 Elm Ave

FREE WINEMAKER'S TASTING:
CALIFORNIA'S SEXTANT

Fri. February 29, 5 - 7
The Wine Source 3601 Elm Ave

FREE WINE TASTING:
SPANISH FAVORITES

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

FREE WINEMAKER'S TASTING:
STEVE LUIGI OF CATALDI MADONNA

Thur. March 6, 5 - 7
The Wine Source 3601 Elm Ave

FREE WINE TASTING:
THEME TBD

Fri. March 14, 4:30 - 7:30
Sat. March 15, 1:30 - 5:30
The Wine Source 3601 Elm Ave

FREE WINE TASTING:
THEME TBD

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



FROM THE CHEESE CAVE, DON'T FORGET...



SWEET PIES

\$25.00

QUICHE

\$27.00

OTHER SAVORY PIES

\$30.00



\$8.99 LB

KIRCHMAYR CHOCOLATES

1# CHOCOLATE BOX **\$34.00**

1/2# CHOCOLATE BOX **\$17.00**

1/4# CHOCOLATE BOX **\$8.50**

16 PIECE TRUFFLE **\$17.00**

9 PIECE TRUFFLE **\$9.50**