

2006 Beaujolais Odyssey....

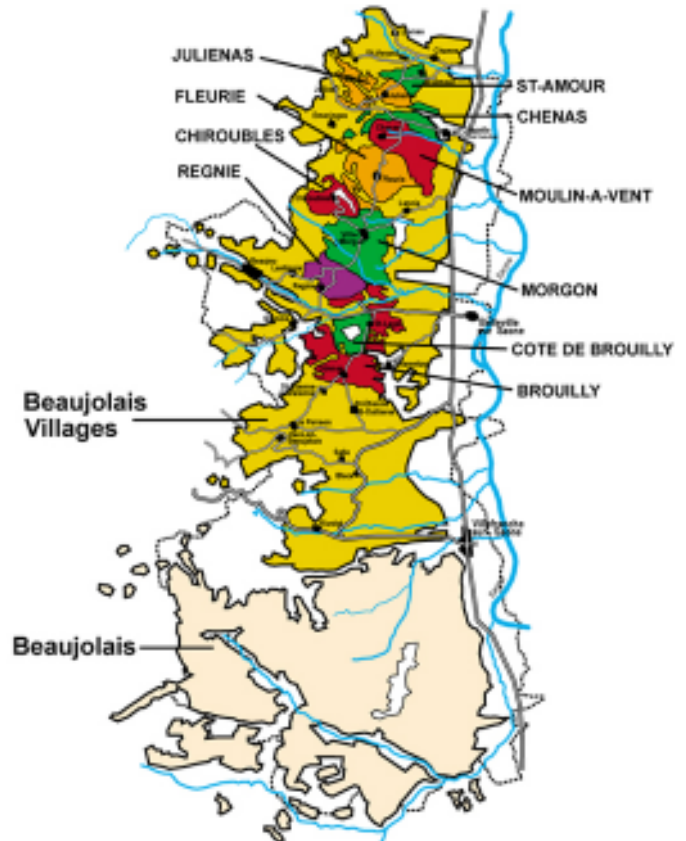
As we move towards the inevitably warm Baltimore months of May, June, and beyond, we find ourselves at a wine crossroad. We still desire the texture, vibrancy, and pure enjoyment of red wine, yet we are reticent to pop the massively dense bottle of Shiraz or Chateauf-neuf-du-Pape. It is clear: we are going to have to forgo complexity and intrigue in favor of simplicity and drinkability.

And then there was Cru Beaujolais: stunning, pleasure-packed and more than willing to fill the void. In fact it is quite ridiculous that we left our Gamay-based friend lurking in the shadows so long. This weekend's tastes are some of the most overlooked gems in all of France and, at their current pricing, some of the finest values. There are 10 individual sub-sectors or crus, which comprise Cru Beaujolais, each possessing unique characteristics. Located in the more northern area of the larger Beaujolais zone, the wines produced in this dynamic region feature greater depth and complexity than generic Beaujolais. We invite you to taste our current favorites from the 2006 vintage.

Join Us:

Friday May, 9, 4:30 to 7:30pm

Saturday May, 10 1:30 to 5:30pm



2006 DOMAINE DE LA VOTE CROZES

Cote-de-Brouilly

Regular \$20.99 TWS Price \$16.79

Theoretically, the wines of the higher elevation Cote-de-Brouilly cru should provide additional complexity in comparison to their lower lying Brouilly counterparts. However, what makes Ms. Chanrions Cote-de-Brouilly stand out is its remarkable accessibility and generosity. The aroma is that of cool red fruits and the palate backs this notion enthusiastically with tangy, raspberry-inflected flavors. This wine is ready to go and certain to improve over the next two years. (IAS)

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One

CRU BEAUJOLAIS

2006 CHATEAU DU BASTY

Regnie

Regular \$17.99 TWS Price \$13.99

Look up brightness in the wine thesaurus and Beaujolais is sure to appear. The 2006 Basty is a study in intense brightness created by well-placed acidity. The nose is open and inviting with lifted, spiced aromas and hints of flowers. The palate is at once firm and silky with as much red fruit than one could expect. This wine excels in its texture. (IAS)

2006 DOMAINE GEORGES

VIORNERY

Brouilly

Regular \$18.99 TWS Price \$14.99

Intense, brooding and at the same time instantly gulp-able, the 2006 Brouilly from Viornery is a masterpiece. The palate is round and polished and the aromas bold and fruity with notes of pepper and herbs. Am I drinking serious wine and having fun? Yes.... 120pts. (IAS)



2006 CHATEAU DE RAOUSSET

Chiroubles

Regular \$19.99 TWS Price \$15.99

We were recently invited to a tasting of new releases of (very expensive) Meo-Camuzet Burgundies, but it was this beautiful Chiroubles that caught our attention. The texture is simply plush and the flavors and aromas fresh beyond fresh. The weight and mouthfeel of this wine is addictive. We could have bought a bottle or two of Clos Vougeot – but instead we have several cases of this jewel. (IAS)

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2006 HUBERT LAPIERRE

Moulin-a-Vent Vieilles Vignes

Regular \$24.99 TWS Price \$19.99

Savory, tannic and indeed impactful, the 2006 H. Lapierre Moulin-a-Vent demands respect. While the nose is somewhat shy, the palate comes through with a heap of dark red fruit and enough structure to make anyone stop and take notice. This is a thought-provoking wine in need of several years patience. (IAS)

2006 MANOIR DU CARRA

Julienas

Regular \$19.99 TWS Price \$15.99

The monster of the group – the Manoir du Carra is typical of the best Julienas, featuring bright, perfumed aromas and a fleshy, downright fat texture. The wine expands in the mid-palate revealing further spice and complexity. Beautiful today, this wine should age gracefully. This is meat and potatoes Beaujolais (IAS)

PREAKNESS SUPPLIES...

If you're headed out to Pimlico, having a Preakness Party or simply watching the second leg of the Triple Crown at home, here's an abbreviated list of some things you're going to need to have around...

BLACK-EYED SUSAN

2 Part Bourbon

1 Part Citrus Vodka

3 Part Sweet and Sour Mix

1 Part Orange Juice

Garnish with an Orange and Cherry

RYE/ BOURBON

Michters US 1 Rye

TWS Price - \$36.99

Sazerac Rye 6yr

TWS Price - \$23.99

Rittenhouse Rye 21yr

TWS Price - \$129.99

Blanton's Bourbon

TWS Price - \$44.99

Woodford Ky Derby (limited edition)

TWS Price - \$39.99 1 liter

CANNED BEER (INFIELD)

Natty Boh

6pk - \$3.19/12pk - \$5.59/case - \$10.48

Dale's Pale Ale

6pk - \$8.49/12pk - \$15.99/case - \$30.99

Dos XX Lager

6pk - \$5.99/case - \$21.99

BRIAN'S BEER PICK

Summer Beer:

May is the time for easy spirited, lighted hearted fun. The fact that it is the beginning of wedding season, time for the Preakness, pool openings and Memorial Day gives people more than enough reasons to throw a party. April showers have subsided, and it's time to get out and enjoy the sunshine, cellar the stouts and porters, and have some fun. Whether you are buying case for a barbeque or a six-pack to take to the dog park, the seasonal summer beer will definitely fit in nicely.

Cape Ann Fisherman's Kolsch is a new seasonal in the Maryland market this year. This beer is brewed in the traditional German lighter ale style. Traditional Kolsch is a pilsner (lager) beer that is brewed and aged longer. This process gives it a fuller, richer flavor than a pilsner, but the same light body. The fact that Fisherman's Kolsch is an ale and not a traditional lager gives it brighter, crisper flavors. This light bodied beer would go great with all seafood, and especially with summer crabs.

Many beer purists would cringe, and make fun of me, but when a beer is good, it deserves credit. And Blue Moon Honey Moon is good. Honey Moon is brewed in the Belgian Wheat beer style, with orange peel and honey added for flavor. The beer begins with mild fruity components up front. Quickly a wonderful hybrid flavor of orange and honey smooth out the finish and leave a sweetness in your mouth that keeps you wanting more.

This year we at The Wine Source have already had public tastings of several summer beers. Don't worry if you missed them, because many more are on the way, including Troegs Sunshine Pils (May 16), and The Wine Sources official Spring Beer Tasting (TBD). Hope to see you there.

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Mark Your Calendar!

WINE EVENT TO BENEFIT WOMEN
ENTREPRENEURS OF BALTIMORE
FEATURING THE KACHER LADY
WINEMAKER TOUR

Thurs. May 8, 6:30 - 9
Rooftop Terrace - Maryland Science
Center 601 Light St.

FREE WINE TASTING:
CRU BEAUJOLAIS

Fri. May 9, 4:30 - 7:30
Sat. May 10, 1:30 - 5:30
The Wine Source 3601 Elm Ave

FREE WINEMAKER'S TASTING:
AUSTRALIA'S LANGMEIL TASTING

Wed. May 14, 5 - 7
The Wine Source 3601 Elm Ave

FREE BEER TASTING:
TROEGS BREWERY

Fri. May 16, 4:30 - 7:30
The Wine Source 3601 Elm Ave

FREE WINE TASTING:
THEME TBD

Fri. May 23, 4:30 - 7:30
Sat. May 24, 1:30 - 5:30
The Wine Source 3601 Elm Ave



FROM THE CHEESE CAVE...

Spanish goat's milk cheeses are great, but admittedly, they're a little pricy, so we've given you a break on the following cheeses by \$2/lb; That's a great deal, so don't pass it up!
ON SALE thru May.

Garrotxa- A Catalonian specialty of freshly flavored goat's milk with a fuzzy grey rind. A soft, woody hint of pine nuts and cake-like texture set these small, handmade rounds apart.
ON SALE for \$16/lb.

Ibores- Hailing from Extremadura and rubbed down with paprika, Ibores has a firm, slightly oily texture and a zippy, minerally, sun-ripened tomato finish. ON SALE for \$14/lb.

Cabra Romero- Smooth and creamy in the mouth, with a lemony finish, this goat's cheese surrounded by fragrant rosemary is hard to pass up. Crafted in Murcia, this relatively new cheese is finding it's way onto cheese plates everywhere.
ON SALE for \$16/lb.

Monte Enebro- A rind comprised of ash and mold lends much flavor and character to this cheese. Flavors of mushroom, flint and black walnut. Dare to go there if you're a fan of Humbolt Fog (we know you are).
ON SALE for \$18/lb.

The upcoming summer months are the perfect time of year for Spanish goat cheese. These days are also, not coincidentally, the perfect time of year for Sangria. With a chunk of Spanish cheese and Sangria fixins', your weekend is made. We recommend the following recipes:

Sangria

Chill all ingredients prior to mixing.
In a large bowl with a cake of ice in it, mix:
2 750ml (or 1 1.5liter) bottles of
Rene Barbier Red
3 oz Curacao or Triple Sec
2 oz Brandy
1/2 cup Orange Juice
1/4 cup Lemon Juice
1/4 cup Sugar
2 oz water
Stir until sugar dissolves
Add an orange and a lemon sliced
thinly
Add 1 qt Soda Water

Sangria Blanca

Fill a tall glass with ice.
1 oz Peach or Orange Liqueur
Dash of Sour Mix
Dash of Orange Juice
Pinch Sugar
Fill with desired White Wine
Shake
Splash with Soda
Garnish with Peach Slice